



**RYDGES KALGOORLIE
CONFERENCE & EVENTS KIT**

REFRESHINGLY LOCAL

RYDGES.COM

DAY DELEGATE PACKAGES

*Minimum numbers apply

Full Day Delegate Package

All Day Coffee & Tea Station



Morning Tea



Working Lunch



Afternoon Tea



Full Day Venue Hire*
(Maximum 8 Hours)



Wi-Fi



Notepads & Pens



Iced Water



Whiteboard & Markers



Half Day Delegate Package

All Day Coffee & Tea Station



Morning Tea OR Afternoon Tea



Working Lunch



Half Day Venue Hire*
(Maximum 5 Hours)



Wi-Fi



Notepads & Pens



Iced Water



Whiteboard & Markers



Audio Visual Upgrades:

Data Projector & Screen, Flipchart & Markers, Wireless handheld or Lapel Microphone, Laser Pointer & Lectern. *Additional fees apply

Sustainability Practices:

Rydges is committed to sustainable practices and procurement to reduce our carbon emissions, minimise waste, minimise our use of natural resources and procure products in a sustainable way.

As part of this initiative, all of our meetings are set with a central Station including Iced Water, Notepads & Pens. We are happy to assist if you would like individual settings – do let your Coordinator know that you would prefer this and it will be done.



DAY DELEGATE PACKAGES - SAMPLE MENU

All day delegate packages include continuous coffee & tea station

Tea Breaks

Please select 1x item per tea break in advance, accompanied by a complimentary fruit platter

SWEET

Scones with Jam and Cream (V)

Fruit Muffins (V)

Assorted Cakes and Slices (V, FLO)

Fruit Yoghurt and Muesli Parfaits (V, FLO)

Fruit Cups with Berry Compote (V, FL)

SAVOURY

Mini Ham and Cheese Croissants

Mini Sausage Rolls and Pies

Spanish Frittata (FL, VO)

Mini Quiches (VO)

Vegetarian Spring Rolls (V)

Working Style Lunch

Delegates to select on the day

Beer Battered Fish

With Chips & Salad

Vegetarian Pasta (V, FLO)

Olive, Sweet Pepper & Mushrooms in Napoli Sauce

Chicken Parmigiana

With Chips & Salad

Prime West Burger

Beef, Cheese, Bacon, Salad, Special Sauce & Chips

Sweet Chilli Chicken Bowl (FL)

Assorted Vegetables and Sweet Chilli Chicken

ADD ON: Assorted soft drinks & juice

**Menu selection subject to change*





PLATED MENU

2 Course Set Menu \$75pp - add \$10 per Course for Alternate Drop

ENTREE - *Select one item*

Seared Barramundi

Lemon Beurre Blanc, Crushed Baby Potatoes, Charred Broccolini
Caper and Herb Dressing

Roasted Pumpkin and Ricotta Tortellini

Brown Butter, Sage, Toasted Pine Nuts, Grana Padano

MAIN COURSE - *Select one item*

Slow Braised Beef Cheek

Creamy Potato Puree, Glazed Carrots, Red Wine Jus

Free-Range Chicken Supreme

Fondant Potato, Seasonal Greens, Thyme Jus

Menu selection subject to change

**Please advise of any guests with special dietary requirements.*

Separate meals will be provided if pre-advised



PLATED MENU

3 Course Set Menu \$85pp - add \$10 per Course for Alternate Drop

ENTREE - *Select one item*

Seared Scallops

Cauliflower Puree and Lemon Beurre Blanc

Roasted Pumpkin and Ricotta Tortellini

Brown Butter, Sage, Toasted Pine Nuts, Grana Padano

MAIN COURSE - *Select one item*

Slow Braised Beef Cheek

Creamy Potato Puree, Glazed Carrots, Red Wine Jus

Free-Range Chicken Supreme

Fondant Potato, Seasonal Greens, Thyme Jus

DESSERT - *Select one item*

Dark Chocolate Fondant

Vanilla Bean Creme Anglaise, Fresh Berries

Vanilla Panna Cotta

Berry Compote, Almond Crumb

Menu selection subject to change

**Please advise of any guests with special dietary requirements.*

PLATTERS

Each platter serves approx. 15 people for a light snack

HOT

Western Platter -

Mini Pies, Sausage Rolls, Mini Pastries with Tomato Relish

Eastern Platter -

Spring Rolls, Samosas, Dim Sims and Dumplings with Sweet Chilli Sauce (VO)

Oceanic Platter -

Salt & Pepper Squid, Tempura Prawns, Crumbed Scallops and Fish Goujons with Tartare Sauce

COLD

Antipasto Plate and Dips Combined (FLO)

Seasonal Fruit Plate (V, FL)

Australian Cheese Plate - 1x Brie, 1x Blue, 2x Cheddar + Crackers (V, FLO)

Traditional Dips with Crudites (V, FL)

Sandwich Platter - Chef's Choice of a Selection of Baguettes and Wraps (VO, FLO)

**Menus subject to change*

65

85

110

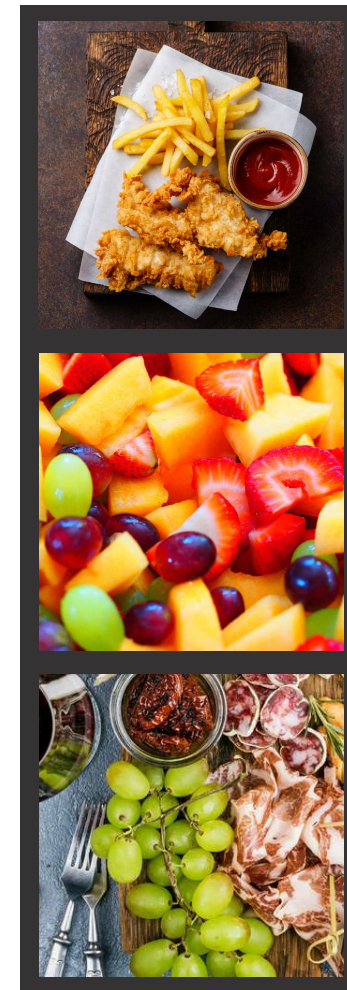
70

55

60

45

60



RESORT POOL BBQ

From \$75pp
Minimum 30 guests

Your selection of 3 Mains + 2 Sides + Fruit Platter + 1 Dessert

Tender ridge beef medallions with mediterranean vegetables	FL
Chicken brochettes with satay sauce	FL
Pork and herb BBQ sausages with roasted carrots and baby potatoes	FL
Baked stuffed jacket potatoes	VO, FL
House-made coleslaw, Creamy baby potato and chive salad, Garden salad, Seasoned hot chips	V, FL
Fresh fruit platter	V, FL, VGN
House-made trifle, Sticky date pudding with cream, Pavlova	V, FLO

SEAFOOD ADD ON | \$10PP

Select one

- Salt & Pepper Calamari
- Fish & Chip Cones
- Cocktail Prawns

ANTIPASTO ADD ON | \$16PP

**The hotel will endeavour to cater to all dietary requests. High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information.*

V - vegetarian | VGN - vegan | FL - flourless | FLO - flourless option on request | VO - vegetarian option on request

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R Y D G E S

KALGOORLIE