



RYDGES

PALMERSTON

CONFERENCE & EVENTS

WELCOME TO RYDGES PALMERSTON - DARWIN

Situated 21kms south-east of downtown Darwin, our convenient location in Palmerston CBD is close to all areas of Darwin and a great entry point to experience the many Top End destinations. Close proximity to main roads gives fast access west (Darwin, Northern Suburbs, Darwin Airport, bay areas and port facilities) and east (Top End, southwards), and makes the hotel easy to find and reach.

Get together with family, friends and colleagues to experience our quality food and beverage destinations on the first floor, dedicated entirely to casual eating, drinking and gathering opportunities, and sure to be among the highlights of any stay.



YOU NAME IT – WE’VE GOT IT

With multiple configurable rooms, Rydges Palmerston offers venues for conferences, meetings and special events. Across our hotel offering, we are able to host 2 – 500 delegates. Our stylish and ergonomic venues boast state of the art technology, natural light and free WIFI. Our professional and experienced events team shall be dedicated to ensuring your event is well planned and executed.

Functions Equipment Included in Room Hire Fee

Whiteboard and markers
Flipchart with paper & markers
Iced Water, notepads, pens and Mints
Data projector & screen
Cordless microphone*
Lectern & Microphone*
Tables – *(round and long timber tables,
trestle table and cocktail tables)*
Chairs – Red Chairs
HDMI Cable
Wifi
Pointer / Clicker

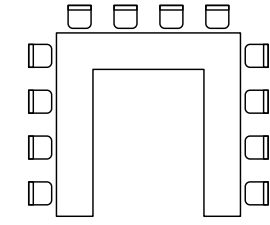
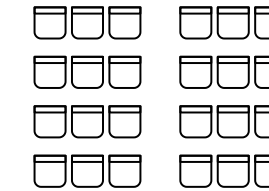
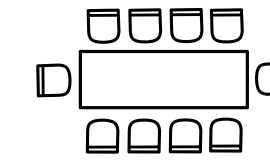
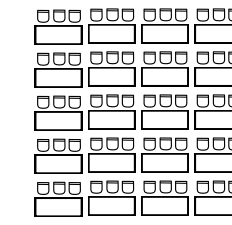
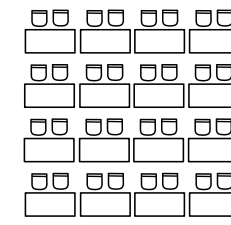
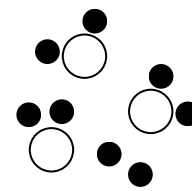
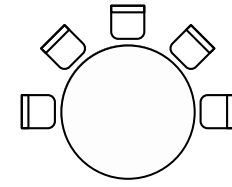
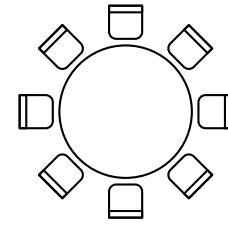
**Microphone available only in selected rooms.*

Upgrades & Add Ons:

Stage | \$250
(2x: L 244cm / W 183cm / H 432mm)
Dancefloor | \$320
(up to L 922cm / W 922cm / H 25mm)
Red Carpet | \$100
Chair Covers | \$15 per chair
Chair Sashes | \$7 per chair
Fairy Backdrop | From \$750
Selfie Station | \$200
Cake cut | \$3 per person
Room flip mid event | From \$280



CONFERENCE & EVENT SPACES



VENUE	SIZE M2	ROUND	CABARET	COCKTAIL	CLASSROOM		BOARDROOM	THEATRE	U-SHAPE
		(Max. 10 pax per table)	(Max. 6 pax per table)		2 each Table	3 each Table			
Palm Ballroom	322	180	110	280	100	150	100	280	92
Palm A	182	80	50	160	50	75	50	160	46
Palm B	140	70	45	120	30	45	35	100	30
The Cellar	35	-	-	60	-	-	20	-	-
Litchfield Room	40	-	-	30	15	20	15	30	12
Madame Za Lounge	50	-	-	30	-	-	20	-	-
Poolside Lounge (Undercover outdoor space)	55	-	-	60	-	-	-	-	-
Palm Courtyard (Uncovered outdoor space)	40	-	-	40	-	-	-	-	-

Please note: Additional items placed in the room will reduce the available capacity

ROOM HIRE PRICES

VENUE	PRICES (\$)
Palm Ballroom	\$1,800.00
Palm A	\$1,000.00
Palm B	\$800.00
The Cellar	\$500.00
Litchfield Room	\$450.00
Madame Za Lounge	\$450.00
Poolside Lounge (Undercover outdoor space)	\$500.00
Palm Courtyard* (Uncovered outdoor space)	\$300 Room hire only \$150 when combined with Palm A Palm Ballroom

**From October to December, functions on Friday, Saturday and Sunday will have \$200 added to the room hire fee.*

**Sunday bookings incur a 10% surcharge | Public holiday bookings incur a 15% surcharge.*



DAY DELEGATE PACKAGES

Our Delegate Packages provide everything you need for a seamless event, including state-of-the-art AV, a whiteboard, and a flipchart for the organiser. Each guest receives a personal kit with notepads, pens, water and mints along with complimentary parking and Wi-Fi.

TEA & COFFEE STATION

\$10pp

Unlimited tea & brewed coffee with biscuits

MORNING OR AFTERNOON PACKAGE

\$25pp

Your choice of two food items with tea & coffee station

HALF DAY DELEGATE PACKAGE

\$75pp

*Morning **or** Afternoon Tea, Delegate Lunch with tea & coffee station*

FULL DAY DELEGATE PACKAGE

\$85pp

*Morning **&** Afternoon Tea & Delegate Lunch with tea & coffee station*

ADD ON'S

Refresh & Revive

Jug (1lt) | \$10 each

Dispenser (6lt) | \$40 each

Keep your delegates energised with a refreshing juice or soft drink option

MORNING & AFTERNOON TEA

Your choice of two food items with tea & coffee station
INCLUDED IN THE DELEGATE PACKAGES

\$25PP

ADD AN EXTRA ITEM | \$8PP

SAVOURY

Chicken Satay
Caprese tartlets (V)
Sweet potato frittata (V)
Assorted Mini quiche (VO)
Ham and cheese croissant
Tomato and cheese croissant (V)
Cheese, egg and bacon rolls
Zucchini corn and fritters (V)
Spanish empanada pastry (V)
Spinach and ricotta pastries (V)
Grilled vegetable skewer (VE, V)
Lamb koftas with chilli plum sauce
Caramelised onion and beef sausage roll
Mini Pies and Sausage Rolls with Tomato Sauce
Smoked Salmon and herb cream finger sandwich
Haloumi, mushroom, salsa Verde brioche bun (V)
Bacon, egg and tomato chutney brioche buns (VO)
Vegetables Samosa's & Spring Rolls with Dipping Sauce (V)
Roast beef, mustard cream cheese and roasted pepper pinwheels

SWEET

Scones with strawberries and lemon curd (V)
Lemon coconut cupcakes (V)
Mini Pavlova with rhubarb and raspberries (V)
Lemon loaf cake (V)
Blueberry muffins (V)
Banana bread (V)
Orange and poppy seed cupcakes (V)
Assorted Danishes (V)
Fruit cups with yoghurt (V)
Lamingtons (V)
Granola pots (V, VEO)
Fruit kebabs (VE, V)
Fruit platter (VE, V)



DELEGATE LUNCH BUFFET

Your Choice of Two Sides, Two Salads & Two Mains

MINIMUM 20 PAX | ONLY FOR DELEGATE PACKAGES

SIDES

Herby roast potato, roasted garlic, charred lemon. (V)

Pilaf rice with mixed dried fruit. (V)

Hokkien Noodles with Seasonal Asian Vegetables. (VO)

Roasted Vegetable Medley. (V)

Roasted sweet potato corn and red onion with paprika and garlic. (V)

Seasonal Steamed greens. (V)

SALADS

Classic Garden Salad with Balsamic Vinaigrette

Rocket, Balsamic Roasted Pear, Maple Roasted Seeds, Parmesan

Greek Salad – Heirloom Tomato, Marinated Feta, Olives,
White Balsamic Dressing

Moroccan Spiced Sweet Potato and Chickpeas, Golden Raisins, Pickled Onion,
Parsley Citrus Vinaigrette

Basil Pesto Penne with Grape Tomatoes, Red Capsicum, Spanish Onion,
Baby Spinach, Semidried Tomatoes & Crumbled Feta

Israeli Pearl Couscous with Baby Spinach, Roasted Capsicum, Grape Tomatoes
and Mint Leaves with Tangy Smoked Paprika Dressing and Toasted Almond Slivers

MAINS

Honey soy, glazed chicken thigh, broccoli, capsicum, spring onion.

Coq au vin – braised chicken thigh, baby onions, mushrooms, speck, red wine sauce.

Char siu roasted pork loin, spring onion, pickle cucumber, chilli, and coriander.

Creamy Honey mustard pork casserole.

Moroccan lamb tagine, chickpeas, dates, apricots, fresh herbs.

Slow-cooked lamb leg with fermented chilli and a feta & mint crumble.

Beef rendang on coconut rice with fresh chili and coriander.

Slow roasted black pepper & turmeric beef, chilli jam.

Barramundi, green beans, fried caponata, capers, basil verde.

Tropical snapper with miso Beurre blanc and nori powder.

Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto &
shaved Parmesan

Szechuan noodles & vegetable stir-fry, baby sweetcorn, mixed capsicum,
sugar snap peas, enoki mushroom

Please note: Buffet servings are portioned per guest and are not "all-you-can-eat Style"

DELEGATE LUNCH MENU

GUESTS CHOOSE THEIR MEAL ON THE DAY

MAXIMUM 20 PAX | ONLY FOR DELEGATE PACKAGES

Beef Burger - Beef pattie with cheese, lettuce, tomato, caramelised onion, bacon and fried egg with burger sauce served with chips & tomato sauce

Chicken Caesar Salad - Cos Lettuce, Crispy Bacon, Egg, Croutons, Grated Parmesan & House Made Caesar Dressing (Anchovies optional)

Thai Beef Salad (V & VE Options) - Marinated beef seared, with mesclun, cucumber, tomato, bean sprouts, garlic and chilli

Steak Sandwich Grilled Scotch Fillet, Lettuce, Tomato, Caramelised Onion, Beetroot, Cheese & Aioli. Served with Chips

Triple Decker Club Sandwich - Grilled chicken, lettuce, tomato, bacon, fried egg & aioli served with chips

Chicken Parmigiana - Topped with ham, Napoli sauce, & mozzarella cheese served with chips and salad

Beer Battered Fish & Chips - Battered Fish of the Day - Served with chips, lemon & aioli sauce

Salt & Pepper Calamari - Flash fried and served with chips, salad and tartare sauce

Pasta Bolognese - With Freshly Grated Parmesan

Falafel & Salad Wrap (V) - Served with Chips

Chicken Fried Rice - (V option)



HOT BUFFET

Your Choice of Two Sides, Two Salads & Two Mains

SIDES

Herby roast potato, roasted garlic, charred lemon. (V)

Pilaf rice with mixed dried fruit. (V)

Hokkien Noodles with Seasonal Asian Vegetables. (VO)

Roasted Vegetable Medley. (V)

Roasted sweet potato corn and red onion with paprika and garlic. (V)

Seasonal Steamed greens. (V)

SALADS

Classic Garden Salad with Balsamic Vinaigrette.

Rocket, Balsamic Roasted Pear, Maple Roasted Seeds, Parmesan.

Greek Salad – Heirloom Tomato, Marinated Feta, Olives,
White Balsamic Dressing.

Moroccan Spiced Sweet Potato and Chickpeas, Golden Raisins,
Pickled Onion, Parsley Citrus Vinaigrette.

Basil Pesto Penne with Grape Tomatoes, Red Capsicum,
Spanish Onion, Baby Spinach, Semidried Tomatoes & Crumbled Feta.

Israeli Pearl Couscous with Baby Spinach, Roasted Capsicum, Grape
Tomatoes and Mint Leaves with Tangy Smoked Paprika Dressing &
Toasted Almond Slivers.

Please note: Buffet servings are portioned per guest and are not “all-you-can-eat Style”

\$65PP

***ADD DESSERT FOR \$15PP**
MINIMUM 20 PAX

MAINS

Honey soy, glazed chicken thigh, broccoli, capsicum, spring onion.

Coq au vin – braised chicken thigh, baby onions, mushrooms, speck, red wine sauce.

Char siu roasted pork loin, spring onion, pickle cucumber, chilli, and coriander.

Creamy Honey mustard pork casserole.

Moroccan lamb tagine, chickpeas, dates, apricots, fresh herbs.

Slow-cooked lamb leg with fermented chilli and a feta & mint crumble.

Beef rendang on coconut rice with fresh chili and coriander.

Slow roasted black pepper & turmeric beef, chilli jam.

Barramundi, green beans, fried caponata, capers, basil verde.

Tropical snapper with miso Beurre blanc and nori powder.

Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto and shaved Parmesan

Szechuan noodles & vegetable stir-fry, baby sweetcorn, mixed capsicum, sugar snap peas, enoki mushroom

DESSERTS*

Fresh fruit platter (VE, V)

Assorted cakes and slices (V)

Selection of profiteroles and eclairs (V)

Assorted fruit Pavlova with Chantilly cream (V)

Assorted mini tartlets, fruit, chocolate and custard (V)

ALTERNATE DROP

\$85PP

2 COURSES

99PP

3 COURSES

ENTREE

Beetroot cured salmon with cucumber ribbons, horseradish cream, micro greens & roe.

Pan-fried scallops with cauliflower cream, garlic anchovy foam & toasted hazelnut.

Slow roasted heirloom tomatoes with buffalo mozzarella & salami basil crumble.

Moroccan spiced lamb served with pumpkin, spinach, roasted capsicum & roasted onion salad.

BBQ pork tenderloin with an apple fennel salad & honey carrot purée.

Peking duck breast served with an Asian rice noodle salad and soy, sesame dressing.

Harissa spiced chicken breast, risoni, labneh, pomegranate & herb oil.

Heirloom beetroot, gochujang aioli, micro herb & puffed rice. (VE)

Pumpkin & sage arancini served with warm basil & tomato sugo topped with shaved Grana Padano. (V)

MAINS

Pan-seared Atlantic salmon with dill mash potato, chargrilled broccolini, toasted peanut & shallot crumble served with a miso Beurre blanc.

Za'atar spiced lamb rump with mint pea purée, broccolini & chilli tomato jam.

Crispy duck breast on roasted sweet potato mash, steamed asparagus with a cherry glaze

Beef Cheeks 10 hr slow cooked in Shiraz sauce with sweet potato puree, steamed broccolini

Moroccan spiced chicken Maryland served with a chickpea & pumpkin crush, grilled asparagus, topped with a fresh coriander & spring onion salad

Pork belly, XO sauce, steamed snake beans, crispy onion, coconut rice

Truffle mushroom risotto with asparagus, spinach & goat cheese (V)

Grilled eggplant, zucchini, capsicum and sweet potato torte with wattleseed hummus dressing & black olive crumble (VE)

DESSERTS

Vanilla mille-fueille with fresh seasonal berries (V)

Aperol sponge, orange marmalade, prosecco jelly, jaffas (V)

Coconut panna cotta served with caramelised pineapple, toasted coconut (V)

Warm apple strudel served with vanilla bean sauce, pistachio crumb and fresh berries (V)

Chocolate tart, Oreo cookie crumble, vanilla cream and mint macerated strawberries (V)

White chocolate ganache tarts with freeze-dried raspberry, pistachio crumble and whipped cream (V)

CANAPES

1/2 Hour - Choice of 3 items from Hot/Cold Selection (available only when paired with Buffet or Alternate Drop) \$26pp

1 Hour - Choice of 3 items from Hot/Cold Selection + 1 item from House Favourites Selection \$40pp

2 Hours - Choice of 4 items from Hot/Cold Selection + 2 item from House Favourites Selection \$50pp

3 Hours - Choice of 6 items from Hot/Cold Selection + 2 item from House Favourites Selection \$69pp

COLD

Bruschetta (VE)

Teriyaki beef lettuce cups

Mini chorizo and tomato frittata

Pastrami, sliced cornichon & dill blini

Rare roast beef & crème fraîche blini

Mushroom & whipped feta, tartlet (V)

Beetroot, goat's cheese and mint blini (V)

Wasabi prawn with avocado on rice cracker

Gochujang BBQ prawns, lime, sticky dip sauce

Honey pumpkin tart, pine nuts, whipped feta (V)

Cucumber whipped feta, sun-dried tomato & basil (V)

Chipotle chicken, avocado, lime yoghurt & cucumber

Duck breast and Asian micro-greens with hoisin sauce

Smoked salmon mousse on cucumber, fish roe and dill

Tikka jackfruit mini pappadums (mango, chilli, coriander) (VE)

Triple cream brie with candied walnut and yuzu marmalade (V)

Peking duck crêpe with hoisin sauce, cucumber & spring onions

HOT

Beef kebabs with satay sauce

Satay aubergine skewers (VE)

Lightly dusted salt & pepper squid

Bloody Mary prawn & lettuce boats

Beef rendang served in a lettuce cup

Vegetable kebabs with tomato salsa (VE)

Thai fish cakes with sweet chilli cream sauce

Japanese chicken gyoza with sweet chilli soy

Peking duck spring rolls with sweet chilli sauce

Salt & pepper tofu, sticky soy & kewpie mayo (VE)

Moroccan lamb meatballs with yoghurt dipping sauce

Sublime Chicken skewers, satay sauce & fermented chilli oil

Pork belly skewers with Vietnamese caramel sauce & cucumber

Karaage chicken, coriander, pickled cucumber & chilli dipping sauce

Leek, beetroot & goat's curd tart with clementine & honey syrup (V)

FROM \$26 PP

MINIMUM 20 GUESTS

HOUSE FAVOURITES

SLIDERS

- Pulled pork sliders with Japanese slaw
- Hoisin chicken sliders, shredded iceberg, crispy shallot, herbs, Sriracha mayo
- Peking duck sliders with hoisin sauce & wombok salad
- Crusty spiced eggplant with carrot, Mersey Valley cheese & Moroccan jam (V)
- Falafel slider, yoghurt, pickled red onion, mint & cucumber (V)

SOFT SHELL TACO

- Shredded lamb, tequila and chillies with guacamole
- Lemon and paprika chicken with orange & lime salsa
- Ground beef with chunky chili bean, capsicum and tomato salsa

PLATTERS

Each Platter Serves as Snack for 10 People

Seasonal Fresh Tropical Fruits (VE) | \$85

Mediterranean Vegetable Tartlet (V) | \$70

BBQ Meatballs, with Smokey BBQ Sauce | \$75

Chef Selection of Cakes, Slices and Tarts (V) | \$85

Assorted Selection of Danishes Baked in House (V) | \$75

Freshly Baked Cookies - Chocolate, Apricot, Almond & Anzac (V) | \$70

Australian Mini Meat Pies, Pasties & Sausage Rolls with Tomato Sauce | \$80

Asian Fried Selection with Soy & Chilli Jam Dipping Sauce | \$65

Classic Potato Wedges Served with Sweet Chilli & Sour Cream (V) | \$50

Malaysian Style Chicken Breast Satay Skewers with Peanut Sauce | \$70

Assorted Deep Fried Prawn Platter with Cocktail Sauce and Lemon | \$80

Vegetable Samosa & Vegetable Spring Roll with Soy & Chilli Jam Dipping Sauce (V) | \$60

FROM \$50

Vegetarian Dipping (V) | \$80

Delicious Homemade Dips Including Hummus, Tzatziki, Pesto and Tomato Relish Accompanied by Fresh Vegetable Dippers and Crackers

Sandwiches and Wraps | \$90

Platter of Mixed Sandwiches/Wraps/Baguettes - Assorted Meats Including Ham, Salami, Roast Beef, Corned Beef and Salads. (Vegetarian Options Available on Request)

Plant Based Mezze Platter (V) | \$105

An Array of Pickled and Marinated Vegetables, White Bean Dip, Smokey Baba Ganoush, Olives, Pickled Seasonal Veg, Grilled Artichoke, Crusty Bread

Cheese Platter (V) | \$110

Assorted Artisanal Cheeses, Dried Fruits, Nuts, Quince Paste, Crackers, Crusty Bread & Vegetarian Dips/Relish

Charcuterie Platter | \$125

Assorted Cured Meats - Shaved Leg Ham, Prosciutto, Pastrami, Aged Cheddar, Pickles & Olives. Served with Warm Ciabatta Bread

Sea Delights | \$140

Smoked Atlantic Salmon, Cooked King Prawns, Wakame Salad, Tender Squid Salad, Thousand Island Dressing, Caper Berries and Fresh Lemon Wedges

BANQUET DINING EXPERIENCE

7OPP

Designed for groups of 4 or more

Shared Plates: 4 Entrees, 5 Mains & 1 Dessert of your choice, | Includes Steam Jasmine Rice and Roti

ENTREES & MAINS | *ADD 1 DESSERT FOR \$10PP

ENTREE (4)

Sesame Seared Scallops

With Hoisin Glaze and Fried Basil

Marinated Lamb Cutlets

Served With Minted Yoghurt & Crisp Salad

Kangaroo & Plum Spring Roll

With Sweet Vietnamese Dipping Sauce

Flash Fried Salt & Pepper Crocodile

With Lime Aioli

Vegemite Chicken Karaage

Japanese Style Chicken Pieces Coated in Light Vegemite, Sweet Sauce, Lemon Wedge, Cabbage, Garlic Chips and Sesame

Japanese Style Tuna Ceviche

With Furikake Seasoning, Bonito Flakes and Pickled Radish.
Served with Wonton Crisps

Eggplant Tempura

Lightly Battered Eggplant Served with Chilli Caramel Sauce, Sesame, Fresh Herbs & Green Onions (VE)

MAINS (5)

Slow Cooked Beef Cheek

With Panang Curry Sauce Topped with Fried Basil, Spring Onion & Coriander

Madame Za Nasi Goreng with Chicken Satay

Served with Pickled Vegetables and Prawn Crackers

Wok Tossed Honey Sesame Chicken

Lightly Fried Pieces of Tender Chicken, Wok Tossed with A Delicate Honey Sauce, Toasted Sesame & Vegetables

Panang Cauliflower Curry

With Toasted Cannellini Beans Pak Choy, Cashews, Pickled Baby Corn, Coriander & Spring Onion (VE)

Local NT Barramundi Curry

Ginger & Coconut Curry Sauce with Mixed Vegetables and Topped with Fragrant Herbs

Korean Spicy Garlic Seafood Noodles

A Mix of Squid (IMP), Local Prawn & Fish Tossed through a Spicy Garlic Sauce

BBQ Pork Ramen Style Soup

Noodles, Edamame, Pak Choy, Carrot, Spring Onion, Bean Shoots, Boiled Egg And Radish

Chop Suey Noodles

Tofu, Tender Vegetables & Udon Noodles Tossed Through a Sweet Mushroom Soy Sauce (VE)

DESSERTS*

Chocolate & Macadamia Tart

With Chantilly Cream, Chocolate Sauce & Seasonal Berries (V)

Trio of Sorbets (3)

Ask for Today's Selections (VE)

Cereal Milk Panna Cotta

Peppermint Crisps, Miso Caramel Sauce, Coco Pop & Toasted Hazelnut (V)

REFRESHINGLY LOCAL

RYDGES.COM

M E N U S

Looking for something unique? Alongside our standard menus, we can create themed options such as Mediterranean, Indian, and other inspired menus. Simply let the Events Team know, and we'll be happy to provide pricing details.

Dietary Needs & Allergies

Your well-being is our priority! Please inform the Events Team of any dietary restrictions or food allergies when select your catering.

Disclaimer

We prepare all our food in a shared kitchen. While we do our best to prevent cross-contact, we cannot guarantee that our dishes are completely free of allergens.

BEVERAGE PACKAGE

MINIMUM 20 PAX

NON-ALCOHOLIC

\$27 pp 2 hours

\$35 pp 3 hours

\$40 pp 4 hours

NO SUGAR COKE

COCA COLA

SPRITE

FANTA

SPARKLING WATER

2 SELECTIONS OF JUICE

STANDARD

\$60 pp 2 hours

\$70 pp 3 hours

\$80 pp 4 hours

HOUSE WINES

Sparkling | Red | White

HOUSE BEERS

1 Full Strength | 1 Mid | 1 Light

NON ALCOHOLIC

SOFT DRINKS & JUICES

PREMIUM

\$70 pp 2 hours

\$80 pp 3 hours

\$90 pp 4 hours

All Beverages within the Standard Package plus:

SPARKLING

HOUSE BRUT | PROSECCO

RED WINE

HOUSE RED | SHIRAZ | PINOT NOIR

WHITE WINE

HOUSE WHITE | CHARDONNAY | RIESLING

BEERS

1 HOUSE FULL STRENGTH | 1 HOUSE MID | 1 LIGHT

+2 EXTRA CHOICES

*CORONA | CARLTON DRY | COOPERS PALE ALE
| ASAHI | HAHN SUPERDRY 3.5%*

ADD ON'S & UPGRADES

ADD Spirits | \$15 pp/ph

This add-on covers house spirits. Requests for premium or specific brands may incur an additional charge.

Pop Up Bar Inside the Function Room | Min. \$650

Minimum spend is fully consumable and applied towards beverages selected for your event.

Welcome Drink | \$10pp

Enjoy house drinks served at the start of your event (30 minutes).

Bar Tab | Pay as You Go at Za Bar

Set limits and restrictions to manage your budget effectively.

Table/Tray Service | \$65 Per Staff/Per Hour*

Please Note: Rates may differ for late-night service, weekends or public holidays.



REFRESHINGLY LOCAL

RYDGES.COM

FUNCTIONS & ACCOMMODATION

If you book a function, all participants enjoy 10% discount in any accommodation type. Packages and rates can be tailored to your requirements. Our 200 well-appointed guest rooms, boast contemporary finishing and facilities with private balconies, FREE Wi-Fi and Free undercover parking. Accommodation options range from King rooms to fully self-contained 2 bedroom suites and 3 bedroom Apartments with kitchenettes and laundry facilities.

Hotel Facilities

- Madame Za Restaurant & Bar
- Outdoor pool
- Gymnasium
- Laundry service
- Free undercover parking
- 24 hours reception
- Disabled facilities
- Non-smoking Hotel
- Business centre
- FREE WiFi
- Complimentary Self-Serve Laundry

Room Facilities

- Hotel style accommodation
- Apartment style accommodation
- Air conditioning
- FREE WiFi
- Foxtel
- Hair Dryer
- Iron and ironing board
- In room safe
- Tea & Coffee making facilities
- Functional desk/workstation area
- Balcony Rooms
- Disabled rooms





RYDGES

PALMERSTON

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www.rydges.com/palmersto

REFRESHINGLY LOCAL

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