



RYDGES CAMPBELLTOWN

CORPORATE EVENTS

BREAKFAST

Canapé Breakfast

All of our below canapés are accompanied with espresso coffee, tea and juice station.

Breakfast Slider (Free Range Egg, Bacon, Smokey BBQ Sauce)

Smashed Avo, Kale, Feta & Toasted Rye

Coconut Yoghurt, Pistachio & Coconut Crumb, Seasonal Fruit & Berries

Seasonal Fruit Salad, Passionfruit & Mint

Roast Vegetable Frittata With Tomato Relish

Smoked Salmon, Lemon Cream Cheese, Salmon Roe & Rye Crisp

Belgian Waffles With Bacon, Maple Syrup & Crème Fraîche

Continental Breakfast

All of our below items are accompanied with espresso coffee, tea and juice station.

Freshly Baked Danish Pastries & Croissants

Bread & Fruit Toast Served With Butter, Spreads & Preserves

Fresh Seasonal Fruit Platter

Healthy Cereals Served With Nuts, Dried Fruit, Seeds, Fresh Milk & Skim Milk

Assorted Fruit & Natural Yoghurt

Full Buffet Breakfast

All items in the continental breakfast including the below hot items are accompanied with espresso coffee, tea and juice station.

Scrambled Eggs, Smoked Bacon & Breakfast Sausages

Grilled Roma Tomatoes With Herbs & Herb Mushrooms

Baked Beans & Hash Browns

\$41 per person

\$34 per person

\$42 per person



DAY DELEGATE PACKAGE

THE LIGHT PACKAGE

Full Day Delegate

\$82 pp

On Arrival

- Espresso Coffee Made By Our Barista
- In-room Selection Of Tea

Morning Tea

- Chefs Selection Of Sweet & Savoury Items
- Freshly Brewed Coffee & Herbal Teas

Working Lunch

- Chef's Selection Of Sandwiches & Wraps On Baguette, Turkish Bread, Focaccia & Tortilla Bread
- Chef's Selection Of Two Fresh & Healthy Salads
- Australian Cheese Platter
- Assorted Desserts
- Sliced Fresh Fruit Platter
- Assorted Soft Drinks

Afternoon Tea

- Chefs Selection Of Sweet & Savoury Items
- Freshly Brewed Coffee & Herbal Teas

Inclusions

- Complimentary Wi-Fi
- Complimentary Onsite Parking
- Whiteboard & Flipchart
- Data Projector, Projector Screen & TV Screens
- Conference Pens & Pads (On Request)
- Iced Water

Half Day Delegate

\$72 pp

Full Day Package Inclusions,
Excluding Morning Or Afternoon Tea



DAY DELEGATE PACKAGE

THE LUXE PACKAGE

Full Day Delegate

\$93 pp

On Arrival

- Espresso Coffee Made By Our Barista
- In-room Selection Of Tea

Morning Tea

- Chefs Selection Of Sweet & Savoury Items
- Freshly Brewed Coffee & Herbal Teas

Grazing Lunch

- Freshly Baked Bread Rolls
- Chef's Selection Of Three Fresh & Healthy Salads
- Chef's Selection Of Four Hot Options
- Mixed Australian Cheese Platter
- Assorted Desserts
- Sliced Fresh Fruit Platter
- Assorted Soft Drinks

Afternoon Tea

- Chefs Selection Of Sweet & Savoury Items
- Freshly Brewed Coffee & Herbal Teas

Inclusions

- Complimentary Wi-Fi
- Complimentary Onsite Parking
- Whiteboard & Flipchart
- Data Projector, Projector Screen & TV Screens
- Conference Pens & Pads (On Request)
- Iced Water

Half Day Delegate

\$82 pp

Full Day Package Inclusions,
Excluding Morning Or Afternoon Tea



CANAPÉS

Cold Canapés

Tomato & Persian Fetta Crostini

Smoked Salmon & Cream Cheese Pin-wheel

Blue Swimmer Crab, Celeriac Roulade, Toasted Rye & Dill

Thai Beef Skewers

Peking Duck Crepes (Cucumber, Shallot, Red Radish & Scorched Chilli Jam)

Chicken Vietnamese Rice Paper Rolls

Vegetarian Vietnamese Rice Paper Rolls

Hot Canapés

BBQ Pork Spring Rolls

Moroccan Fried Cauliflower With Mint Yoghurt

Beef Wellington With Garlic Herb Butter

Twice Cooked Pork Belly, Salted Apple & Crackle Dust

Lamb Kofta With Sumac & Cucumber Yoghurt

Mushroom & Pea Arancini

Chicken Mediterranean Ragu Parcel

Beef Brisket Croquette

Substantials

Beer Battered Barramundi Fish & Chips

Cheese Burger Sliders

Salt & Pepper Squid

Roasted Pumpkin & Spinach Calzone

Hokkien Noodle Vegetable Stir Fry

Moroccan Lamb Calzone



CANAPE PACKAGES

Minimum 30 guests required

½ Hour **\$19 pp**
Chef's selection three canapés.

1 Hour **\$25 pp**
Choose four canapés.

2 Hour **\$44 pp**
Choose five canapés
& one substantial canapé.

3 Hour **\$63 pp**
Choose six canapés
& two substantial canapés.

Additional Canapés
Hot or Cold **\$8 each**
Substantial **\$15 each**

GRAZING TABLE

The Essentials Table

An informal grazing selection

Assorted Breads

Charcuterie With Dried & Cured Meats

Marinated Vegetables & Olives

Artisan Cheese, Cheddar, Blue, Camembert With Quince Paste, Crackers, Nuts, Dried Fruits, Crackers & Lavosh

Mix Leaf Salad

\$27 per person

The Luxe Table

Includes the Essentials table plus the below items

BBQ Pork Spring Rolls

Lamb Kofta With Sumac & Cucumber Yoghurt

Beer Battered Barramundi

Cheese Burger Sliders

Roasted Pumpkin & Spinach Calzone

Chicken, Spinach & Tarragon Triangle

Beef Brisket Croquette

\$73 per person





PLATED MENU

2 COURSE \$79 PER PERSON | 3 COURSE \$89 PER PERSON

Fresh Bread Roll & Cultured Butter

Entrée

Please select two entrees, served alternating

Szechuan Prawn, Cucumber, Coriander & Cherry Tomato Salad with Sesame Dressing

Beetroot Cured Smoked Salmon, Lime Mascarpone, Crispy Capers, Pickled Onion & Toasted Rye

Twice Cooked Pork Belly, Cauliflower & Crackle Crumb with Herb Oil

Charred Lamb Backstrap, Green Pea, Moroccan White Bean Mint & Jus

Roasted Beetroot Carpaccio, Ash Goat Cheese, Toasted Walnut & Watercress

Main

Please select two mains, served alternating

Roasted Chicken, Black Garlic, Asparagus & King Brown Mushrooms with Jus

Warm Mushroom Plate, Asparagus Salad, Truffle Vinaigrette & Potato Wafers

Grass Fed Sirloin, Potato Rosette, King Brown Mushrooms, Heirloom Carrots & Braised Red Wine Onions

Oven Baked Salmon, Asparagus, New Potato with Caramelised Sage Butter

Lamb Rump, Sweet Potato Pave & Swiss Chard with Shiraz Butter

Dessert

Please select two desserts, served alternating

Passionfruit Chocolate Tower, Passionfruit Coulis & Seasonal Berries

Warm Chocolate Fondant with Vanilla Ice Cream

Lemon Myrtle Ricotta Cheesecake, with Rhubarb Compote

Tiramisu Teardrop & Wattle Seed Cream

Espresso Coffee & Tea Served Complimentary To Finish

HIGH TEA MENU

\$73 PER PERSON

Complimentary Sparkling on arrival
Your choice of tea or coffee

Finger Sandwiches

Tasmanian Smoked Salmon, Dill Cream & Cucumber

Chicken, Almond & Lemon Zest

Vine Ripened Tomato, Aged Cheddar and Bush Chutney

Savoury

Beef Bourguignon Pie

Yarra Valley Goat's Cheese & Spinach Roulade

Mushroom & Brie Quiche

Sweets

Assorted Macaroons

Warm Scones served with Vanilla Cream & Strawberry Jam

Fruit Tart

VEGETARIAN HIGH TEA MENU

\$73 PER PERSON

Complimentary Sparkling on arrival
Your choice of tea or coffee

Finger Sandwiches

Vine Ripened Tomato, Aged Cheddar & Bush Chutney

Cream Cheese, Tomato, Alfalfa & Spinach

Curried Egg & Chive Mayonnaise

Savoury

Yarra Valley Goat's Cheese & Spinach Roulade

Mushroom & Brie Quiche

Wild Leek & Spinach Pie

Sweets

Assorted Macaroons

Warm Scones served with Vanilla Cream & Strawberry Jam

Fruit Tart

GLUTEN FREE HIGH TEA MENU

\$79 PER PERSON

Complimentary Sparkling on arrival
Your choice of tea or coffee

Finger Sandwiches

Tasmanian Smoked Salmon, Dill Cream & Cucumber

Curried Egg & Chive Mayonnaise

Vine Ripened Tomato, Aged Cheddar & Bush Chutney

Savoury

Sweet Potato & Zucchini Roll

Quiche Lorraine

Italian Tomato Arancini

Sweets

Lemon & Passionfruit Cheesecake

Apple & Custard Loaf

Chocolate Tartlet

BBQ BUFFET MENU

\$73 PER PERSON

Indulge in a captivating BBQ feast that promises Aussie favourites to please your guests

Fresh Bread Roll & Cultured Butter

Salads

Coleslaw
Garden Salad
Pasta Salad

Hot Items

Beef Sausages
BBQ Pork Chops
Grilled Chicken
Potato Bake
Buttered Corn

Dessert

Pavlova With Seasonal Fruits & Cream
Fruit Platter



BUFFET MENU

\$83 PER PERSON

Fresh Bread Roll & Cultured Butter

Hot Selection

Please select two items:

Chicken Cacciatore

Beef Bourgion

Traditional Butter Chicken

Grass-fed Beef Steak With Shiraz Jus

Creamy Penne Chicken Boscaiola

Vegetarian Asian Noodles

Salad Selection

Please select two items:

Garden Salad

Potato Salad With Egg & Ranch Dressing

Rainbow Coleslaw

Basil Pesto Pasta Salad

Asian Noodle Salad With Sesame Seeds

Nicoise Salad

Hot Side

Please select two items:

Baked Chat Potatoes With Herb Butter

Basmati Rice

Creamy Potato Bake

Steamed Mix Vegetables

Naan Bread

Corn On The Cob With Butter & Sweet Paprika

Dessert

Please select two desserts:

Passionfruit Pavlova With Berries & Fresh Cream

Sliced Fresh Fruit Platter

Cupcakes With Buttercream

Mixed Selection Of Chocolate & Lemon Tarts

Platter Of Large Glazed Donuts



BEVERAGE PACKAGES

Classic beverage package

2 HOUR PACKAGE \$36 PER PERSON

3 HOUR PACKAGE \$42 PER PERSON

4 HOUR PACKAGE \$49 PER PERSON

Rydges Select House White Wine

Rydges Select House Red Wine

Rydges Select House Sparkling Wine

OTIS House brewed beers

James Boags light lager

Soft drinks, juices, espresso coffee & tea

Soft drink package

\$15 PER PERSON

Enjoy unlimited glasses of Coke, Coke Zero, Sprite, Lift, tonic water, soda water, ginger ale and assorted juices

Premium beverage package

2 HOUR PACKAGE \$41 PER PERSON

3 HOUR PACKAGE \$48 PER PERSON

4 HOUR PACKAGE \$54 PER PERSON

Rydges Select Premium White Wine

Rydges Select Premium Red Wine

Rydges Select Premium Sparkling Wine

OTIS House brewed beers

James Boags light lager

Choice of Corona or Great Northern beer

Soft drinks, juices, espresso coffee & tea

Bar tab

Pre-select your tab amount, choose your beverages and leave the rest to our bar staff





RYDGES CAMPBELLTOWN

+61 2 4645 0559

Functions_RydgesCampbelltown@evt.com

15 Old Menangle Road
Campbelltown, NSW 2560

REFRESHINGLY LOCAL

RYDGES.COM