



RYDGES

SOUTH BANK BRISBANE

RYDGES SOUTH BANK CATERING *Portfolio*

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EVENTS AT RYDGES SOUTH BANK

At Rydges South Bank, we believe every event should be an experience to remember. Whether you're planning a conference, cocktail party, corporate gathering, or private celebration, our versatile event spaces and experienced team will help bring your vision to life.

Our dedicated Conference & Events teams are here to guide you every step of the way to ensure your event is seamless and stress-free.

Our function spaces at Rydges South Bank offer something for every occasion.

The **Podium Level** forms the heart of our event offering, with multiple flexible and sophisticated spaces ideal for meetings, conferences, trade shows, or gala dinners.

For more intimate, high-level gatherings, the **Executive Boardroom** features modern furnishings, natural light, and a private terrace perfect for breakout sessions.

On **Level 12 Rooftop**, enjoy sweeping skyline views of Brisbane city and the river; an unforgettable setting for private dinners, networking events, or special occasions. For a more vibrant atmosphere,

Soleil Pool Bar delivers a stylish alfresco poolside venue with curated drinks and canapés, perfect for cocktail functions or relaxed celebrations.

Meanwhile, **Bacchus** offers a refined experience and is available for exclusive hire, making it the venue for elegant celebrations, intimate banquets, or private lunches

At Rydges South Bank, we're committed to sustainability, culinary excellence, and five-star service. We look forward to helping you host your next standout event in the cultural heart of Brisbane.

Warm regards,
The Rydges South Bank Events Team

BREAKFAST MENUS



breakfast menus

PLATED BREAKFAST

minimum 10 guests
from \$52 per person

filtered coffee and tea, & selection of juices available to the table

FRESH BASKET OF DANISH PASTRIES AND CROISSANTS (V)

LOCAL TROPICAL SLICED FRUIT OR WHOLE FRUIT PLATTERS

please select 1 dish from below for alternate service (2 options) +\$8 extra per person

SMOKED HICKORY BACON

egg fritter, handmade hash, herb crusted roman tomatoes, smashed avocado, rye toast

CHORIZO

chat potato, scrambled egg, rocquette, dukkha, truffle oil, seed baguettes

SMOKED SALMON

chevre and chive frittata, seasonal greens, bernaise sauce, sourdough (I)

CORN FRITTERS

beetroot hummus, asparagus, pepita oat crumb, multigrain toasted

TOMATO, OLIVE AND CARAMELIZED ONION BUTTER TART

fetta, roquette, lemon dressing

BELGIAN WAFFLES

lemon curd, wattleseed crème fraiche, fresh berries

CONTINENTAL BREAKFAST BUFFET

minimum 10 guests
\$38 per person

\$40 per person - boxed to go

filtered coffee and tea, & selection of juices available on the buffet

TOAST STATION

- artisan breads
- cultured butter
- beerenberg conserves & spreads

ASSORTED PASTRIES BASKET

HOUSEMADE GRANOLA BOWLS

yoghurt and berries compot (V, LG, N)

BREAKFAST SALAD

egg, potato, truffle oil (V, LG, LD)

FRESH GREEN LEAVES

MEATS & CHEESES

- cured meats
- selection of australian cheeses
- dried fruits
- quince paste
- marinated olives

FRESH SLICED FRUIT

OR WHOLE FRUIT BOWL

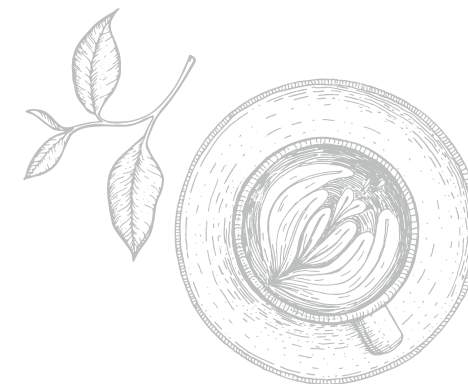
NETWORKING BREAKFAST

minimum 20 guests
\$45 per person

filtered coffee and tea, & selection of juices available on a station

GRAZING STATION

- mini breakfast quiche
- spinach and fetta roll
- miniature brioche roll with smoked
- salmon, crème fraiche and spanish onion
- mini muffin and pastry (I)
- detox green smoothies shot
- mixed berry yoghurt shot



please note that our menus are seasonal and subject to change and availability

DAY DELEGATE PACKAGES



day delegate packages

FULL DAY DELEGATE PACKAGE

\$99 per person

minimum 20 guests

INCLUSIONS

- on arrival tea & coffee
- morning tea
- gourmet lunch
- afternoon tea
- whiteboard or flipchart
- rydges writing pads & pens
- still water
- refreshing mints
- complimentary wi-fi

PREMIUM FULL DAY DELEGATE PACKAGE

\$120 per person

minimum 30 guests

INCLUSIONS

- arrival tea, coffee, snack & juice shot
- morning tea
- gourmet lunch and one extra protein
- afternoon tea
- whiteboard or flipchart
- rydges writing pads & pens
- still & sparkling water
- bottled cold press juices
- refreshing mints
- complimentary wi-fi

HALF DAY DELEGATE PACKAGE

\$86 per person

minimum 20 guests

INCLUSIONS

- on arrival tea & coffee
- morning or afternoon tea
- gourmet lunch
- whiteboard or flipchart
- rydges writing pads & pens
- still water
- refreshing mints
- complimentary wi-fi

A TRIP TO THE SUBCONTINENT MONDAY & THURSDAY

MORNING TEA

- pastry of the day
- assortment of mini quiches

LUNCH

- flat bread station
- raita, spiced coconut sambal
- smoked chicken salad with charred cauliflower, cucumber, mint and natural yoghurt
- chefs special salad
- steamed fish with sri lankan coconut curry (I)
- spiced chickpea and sweet potato green curry, crispy curry leaves
- coconut fragrant rice
- spiced samosas
- carrot cake

AFTERNOON TEA

- mini donut
- fresh seasonal fruit platter

THE FAR EAST TUESDAY, FRIDAY & SUNDAY

MORNING TEA

- pastry of the day
- steamed pork dim sum

LUNCH

- bao bun station
- sweet chilli and hoisin sauce
- wombok beef salad with green onion, crispy fried noodles, sesame and soy
- chefs special salad
- roasted soy chicken thighs with fragrant ginger & spring onion oil
- miso eggplant with strong sesame chill dressing
- stir-fried rice noodle with seasonal vegetable
- vegetable dumpling
- chocolate brownie

AFTERNOON TEA

- cream fill brioche
- fresh seasonal fruit platter

SOUTH OF THE BORDER WEDNESDAY & SATURDAY

MORNING TEA

- pastry of the day
- mini chorizo and spinach tartlet

LUNCH

- tortillas station
- black bean salsa, guacamole, and lemon sour cream
- bbq pull pork with sweet potato salad
- chefs special salad
- adobo spiced infused skirt steak, charred spring onion gremolata
- baked cheesy southern vegetarian chilli con carne
- garlic maple smashed crispy mexican potatoes
- mexican chicken empanada
- mini madeleines

AFTERNOON TEA

- savoury swirl
- fresh seasonal fruit platter



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FULL DAY DELEGATE PACKAGE

\$99 per person
minimum 20 guests

INCLUSIONS

- on arrival tea & coffee
- morning tea
- gourmet lunch
- afternoon tea
- whiteboard or flipchart
- rydges writing pads & pens
- still water
- refreshing mints
- complimentary wi-fi

PREMIUM FULL DAY DELEGATE PACKAGE

\$120 per person
minimum 30 guests

INCLUSIONS

- arrival tea, coffee, snack & juice shot
- morning tea
- gourmet lunch and one extra protein
- afternoon tea
- whiteboard or flipchart
- rydges writing pads & pens
- still & sparkling water
- bottled cold press juices
- refreshing mints
- complimentary wi-fi

HALF DAY DELEGATE PACKAGE

\$86 per person
minimum 20 guests

INCLUSIONS

- on arrival tea & coffee
- morning or afternoon tea
- gourmet lunch
- whiteboard or flipchart
- rydges writing pads & pens
- still water
- refreshing mints
- complimentary wi-fi

WORKING LUNCH ALTERNATIVE SEVEN DAYS

MORNING TEA

- of the day as above

AFTERNOON TEA

- of the day as above

LUNCH

SELECTION OF FRESHLY MADE SALADS

choice of two

- rocket & parmesan salad with balsamic glaze
- sweet potato, dried cranberry, toasted almond & green goddess dressing
- traditional greek salad
- charred cauliflower, garamasala, lemon yoghurt & spinach
- seasonal green salad with miso & sesame dressing

MIXED BAGUETTE SANDWICHES

- vintage australian cheddar & tomato
- smoked chicken, macadamia mayo & spring onion
- salami, rocket & lemon ricotta

DESSERT

- fresh seasonal fruit platter



PREMIUM PROTEIN UPGRADES

+\$20 per person
minimum 30pax

SLOW-COOKED LAMB SHOULDER

tahini yoghurt, herbs

HONEY-SOY ROASTED CHICKEN THIGHS

lemon, garlic

BBQ GLAZED PORK

slaw, apple cider and mustard dressing

PASTA & COMFORT STATION

+\$16 per person
minimum 30pax

PASTA STATION (2 OPTIONS)

- mushroom cream & herbs
- tomato basil & parmesan, and beef meatballs

BAKED PASTA TRAY (2 OPTIONS)

- beef lasagne
- mac & cheese

SUBSTANTIAL ADD-ONS

+\$16 each
minimum 30pax

YOUR CHOICE OF;

- mini sliders (beef)
- baked buffalo chicken wings
- fennel pork sausage & onion jam
- satay chicken skewer
- baked warm couscous salad with charred vegetable

please note that our menus are seasonal and subject to change and availability

LUNCH & DINNER MENUS



TWO COURSE MENU \$85 PER PERSON | THREE COURSE MENU \$99 PER PERSON

includes freshly baked bread rolls, butter to start, and pickwick's tea, piazza d'oro coffee & rydges belgian chocolates to finish

please create your menu by choosing one entrée, two mains & one dessert

alternate served main course is complimentary;

two course alternate drop **+\$8 per person**. three course alternate drop **+\$10 per person**

pre-dinner canapés: served prior to a sit down lunch or dinner

1/2 hour chef's selection of one hot & one cold (two items per person) **+\$16 per person**

ENTRÉE: SHOULD YOUR EVENT NUMBERS EXCEED 150 GUESTS THEN YOUR ENTRÉE WILL BE PRE-SET ON THE TABLES PRIOR TO GUESTS BEING SEATED

HOT ENTRÉE

- slow-braised pork belly, fennel slaw, pineapple and mustard glaze
- lamb kofta, charred zucchini, harissa and mint yogurt
- saffron & bush tomato risotto, taleggio, macadamia and parmesan tuille
- roasted cauliflower, chickpeas, parsnip puree, crispy shallot, truffle garlic oil

COLD ENTRÉE

- prawn salad, mango chili jam, kaffir lime leaves, coriander & cashew (A)
- king diver scallop remoulade, cucumber and dill, finger lime (I)
- wa octopus a la romesco, cannellini bean purée, spanish romesco dressing (A)
- bresaola, horseradish cream, pickled cabbage, wattle seed rye crumb
- stracciatella, roasted pumpkin, crispy sage, seed cracker, native pepper
- charred tofu, miso eggplant dip, sesame dressing, pickled daikon

MAIN

- queensland beef cheek with sesame bbq glazed, carrot and ginger puree, asian green, crispy shallot and cashew nut
- darling down beef rump eye, beurre noisette garlic pomme puree, charred onion, lime pepper sauce
- grilled chicken thigh with chilli glazed, corn and broccolini, mushroom cream sauce
- millmerran lamb loin, baby carrot, spiced soft polenta, charred kale chimichurri
- seared atlantic salmon, dauphinoise potatoes, fennel, lemon and smoked buttermilk oil (A)
- steamed cone bay barramundi, braised leek and crispy shallot, edamame, pickle chilli cream sauce (A)
- forest mushroom gnocchi, smoked potato cream, sumac kohlrabi and sage
- smoked eggplant with bush spices glazed, chickpea and capsicum ragu

SIDES

Additional \$15 per person per side, served on share plates to tables

- new season chat potatoes with confit garlic and herb sea salt
- steamed seasonal greens with miso sesame dressing and almonds
- rocket and stone fruits salad, parmesan and orange dressing
- roasted baby carrot with chili honey and pecan

CHILDREN'S MENU

\$40 per child

please select one option from the below

- grilled mini steak with roasted new potato and broccolini
 - fried karaage chicken with chips and side salad
 - pasta with napoli sauce and parmesan
 - kid's fish and chips with lemon and tartar sauce (A)
- children's meals are served with juice or soft drink & an ice-cream sundae for dessert**

PLATED DESSERT

- chocolate pavlova, milk whipped ganache, mixed berries
- sticky date, chocolate caramel sauce, vanilla ice cream
- mille-feuille, crème pâtissière, tea mousse, seasonal fruit
- orange almond cake, passionfruit cremieux, citrus gel
- new york bake cheesecake, berry compote, red berry gel

CHEESE

\$20 per guest | served on share plates to tables

- australian cheese selection platter with quince paste, lavosh, nuts & dry fruits

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BUFFET MENUS



BUFFET

minimum 20 guests

FROM \$110 PER PERSON

ON TABLE

set items

- artisan bread and condiments
- mixed marinated olives and marinated seasonal vegetables

COLD STATION

- regional cheeses
- cured meats
- housemade dips & pickles
- quince paste & lavosh
- salad bar station with condiments

COLD SEAFOOD STATION

choice of two

- smoked salmon, sour cream, shallot, lemon
- mussels in shell with tomato lime salsa (I)
- garlic herb marinated calamari
- prawns with lemon & condiments **+\$10pp** (I)
- fresh oysters & dressing **+\$6pp** (A)

HOT STATION

choice of two

- honey & sichuan glazed fillet of salmon, with spiced couscous (A)
- 24hr braised lamb shoulder, herb polenta & charred greens
- satay roasted chicken thighs with mushroom & kale
- potato gnocchi with creamy mushroom sauce, braised squid, prawns & mussels (I)
- garlic roasted beef oyster blade, charred zucchini, fragrance chimichurri

SIDES

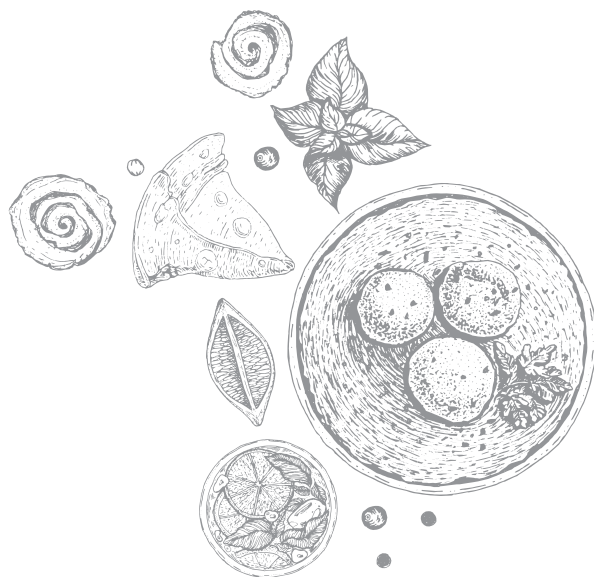
set items

- roasted pumpkin with pomegranate glaze & toasted pepitas seeds
- crispy baby potatoes with garlic confit
- cumin baked cauliflower with tahini yoghurt

DESSERTS

choice of two

- ny cheesecake
- seasonal fruit tart
- chocolate fudge brownies
- assorted macarons
- pavlova
- tiramisu



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GRAZING PLATTERS & STATIONS



grazing platters & stations

SANDWICHES

\$190 per platter

serves up to 10 guests

\$19 per person

as grazing station - minimum 20 guests

select two

- angus slider, cheddar, caramelised onion
- haloumi, roasted peppers, chimichurri (V)
- milanese salami, rocket and lemon ricotta
- bacon & egg, lettuce, tomato, tasty cheese
- smoked salmon roll, fennel, dill mayo (I)
- smoked chicken, macadamia mayo, spring onion

CRISPY FRIED

\$200 per platter

serves up to 10 guests

- fried chicken wings with ranch dressing
- salt and pepper calamari with lemon (I)
- fries with aioli & tomato sauce
- battered cheese stuffed jalapeno peppers

ANTIPASTO & CHEESE

\$210 per platter

serves up to 10 guests

\$21 per person

as grazing station - minimum 20 guests

- selection of australian cheeses
- cured meats and terrines
- dried fruits
- quince paste
- assorted lavosh
- marinated australian olives
- grilled mediterranean vegetables
- sweet option upgrade **+\$6pp**

SEAFOOD

\$250 per platter

serves up to 10 guests

\$25 per person

as grazing station - minimum 20 guests

- scallops (I)
- king prawns (I)
- smoked salmon (I)
- green lip mussels (I)
- pickles and condiments

SUSHI

\$290 per platter

serves up to 10 guests

\$30 per person

as grazing station - minimum 20 guests

- assorted sushi selection (A)
- wasabi
- kewpie
- soy
- pickled ginger

CHURROS

\$150 per platter

serves up to 10 guests

- caramel, strawberry and chocolate

PETIT FOURS

\$110 per platter

serves up to 10 guests

- gourmet selection of cakes, slices & pralines



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CANAPÉ MENUS



1/2 hour: selection of 2 cold & 2 hot (4 portions per person)	\$28 per person
1 hour: selection of 3 cold & 3 hot (6 portions per person)	\$38 per person
2 hours: selection of 2 cold, 3 hot & 1 dessert (12 portions per person)	\$52 per person
3 hours: selection of 3 cold, 3 hot & 2 dessert (16 portions per person)	\$60 per person

COLD CANAPÉS

- free range chicken tartlet, celery, chives and mayonnaise
- buffalo curd with cured melon and prosciutto
- smoked salmon blini with citrus crème fraiche and smoked caviar (I)
- poached prawn ceviche, tiger's milk and fennel pollen (I)
- pork terrine with spiced plum sauce on mini toast
- pumpkin and gorgonzola mousse, figs, beetroot cone
- whipped ricotta, funghi chiodini and capers on toasted brioche
- baba ganoush tart, minty chilli dressing, pomegranate

HOT CANAPÉS

- mushroom and truffle arancini, pink pepper mayo
- slow cooked lamb shoulder vol-au-vaunts, persian feta, fresh mint
- japanese chicken karaage, gochujang mayo
- sesame crusted prawn toast, umami mayonnaise, chives (I)
- braised pork belly, fruit chutney, crispy shallot
- moroccan fried cauliflower, lemon and blackened chilli dressing
- warm wild mushroom and gruyere tart
- crispy potato baskets, baked camembert, dried cranberry, fresh rocket

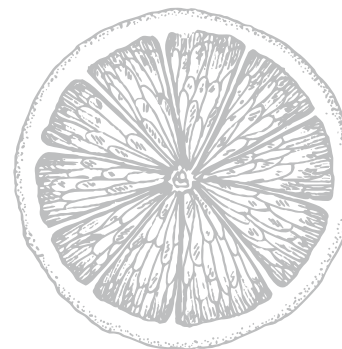
DESSERT CANAPÉS

- ny cheesecake with fresh fruit
- mini fruit tart
- chocolate fudge brownies
- assorted macaron
- mini pavlova
- mini profiterole

SUBSTANTIAL PASS-AROUND CANAPÉS

\$16 per item per person

- roasted barramundi fillet, fragrant yellow curry sauce, steamed rice, curry leaf, raisins (I)
- crisy fish bao burger buns, spicy mayo, slaw (I)
- marinated lamb ribs, broad bean, pea and mint pesto, red wine jus
- classic beef slider, caramelized onion, pickles, mature cheddar on brioche
- kransky and mortadella skewer, tzatziki sauce, pickles
- middle eastern style chicken thigh, sumac, zaatar, pearl cous cous, natural yoghurt
- prawn roll, corn salsa, chives, brioche (I)
- selection of sushi, **+\$6 per person (A)**



BEVERAGES



beverage packages

CLASSIC PACKAGE

TWO HOURS	\$40pp
THREE HOURS	\$52pp
FOUR HOURS	\$64pp
FIVE HOURS	\$72pp

package includes

still & sparkling water
juice & soft drink

BEER

- cascade light
- great northern original
- great northern super crisp
- somersby apple cider

SPARKLING

- zilzie btw cuvee blanc sparkling

WHITE

- zilzie btw sauvignon blanc

RED

- zilzie btw shiraz

DELUXE PACKAGE

TWO HOURS	\$60pp
THREE HOURS	\$72pp
FOUR HOURS	\$80pp
FIVE HOURS	\$90pp

package includes

still & sparkling water
juice & soft drink

BEER

- cascade light
- corona
- great northern original
- 4 pines pacific ale
- james squire ginger beer
- somersby apple cider

SPARKLING

- oxford landing brut cuvee sparkling

WHITE (choice of one)

- mt riley sauvignon blanc
- grant burge benchmark pinot grigio

ROSE

- earthworks rose

RED (choice of one)

- quarisa wines johnny q cabernet sauvignon
- hesketh unfinished business pinot noir

PREMIUM PACKAGE

TWO HOURS	\$70pp
THREE HOURS	\$82pp
FOUR HOURS	\$90pp
FIVE HOURS	\$100pp

package includes

still & sparkling water
juice & soft drink

BEER

- cascade light
- corona
- heineken
- stone & wood pacific ale
- james squire ginger beer
- james squire lemon squash
- somersby apple cider

SPARKLING

- dal zotto pucino prosecco

WHITE (choice of two)

- penny's hill the agreement sauvignon blanc
- tar & roses pinot grigio
- amelia park trellis chardonnay

ROSE

- thistledown gorgeous rose

RED (choice of two)

- head heart & home shiraz
- angove family crest cabernet sauvignon
- santolin litle saint pinot noir

ADD ON CLASSIC SPIRIT PACKAGE

\$14pp per hour
package available from
two to five hours

package includes

- ketel one vodka
- bulldog gin
- makers mark bourbon
- johnnie walker black whisky
- olmeca altos plata tequila
- olmeca altos reposado tequila
- flor de cana 4 yr white rum
- flor de cana 7 yr reserve rum

NON ALCOHOLIC PACKAGE

\$20pp
for two hours of service
\$5pp
for each additional hour

package includes

SOFT DRINK

- coke
- sprite
- diet coke
- lift
- soda
- tonic
- ginger ale

JUICE

- orange
- apple



WINES - GLASS / BOTTLE

SPARKLING WINE

- zilzie btw sparkling \$10 / \$45
- oxford landing brut cuvee sparkling \$12 / \$50
- dal zotto pucino prosecco \$14 / \$60

ROSE

- earthworks rose \$13 / \$55
- thistledown gorgeous rose \$16 / \$65

WHITE WINE

- zilzie btw sauvignon blanc \$10 / \$45
- mt riley sauvignon blanc \$13 / \$55
- grant burge benchmark pinot grigio \$12 / \$50
- amelia park trellis chardonnay \$16 / \$65
- tar & roses pinot grigio \$16 / \$65

RED WINE

- zilzie btw shiraz \$10 / \$45
- quarisa wines johnny q cabernet sauvignon \$12 / \$50
- hesketh unfinished business pinot noir \$13 / \$55
- kaesler bacchus grenache \$16 / \$65
- head heart & home shiraz \$16 / \$65
- angove family crest cabernet sauvignon \$16 / \$65
- santolin litle saint pinot noir \$16 / \$65

BEERS & CIDERS

- cascade light \$10
- great northern super crisp \$11
- great northern original \$12
- 4 pines pacific ale \$12
- james squire ginger beer \$14
- somersby apple cider \$12
- corona \$13
- stone & wood pacific ale \$13
- heineken \$13
- james squire lemon squash \$14
- heineken zero \$11

SPIRITS - 30ml

- ketel one vodka \$13
- bulldog gin \$13
- makers mark bourbon \$13
- johnnie walker black whisky \$13
- olmeca altos plata tequila \$13
- olmeca altos reposado tequila \$13
- flor de cana 4 yr white rum \$13
- flor de cana 7 yr reserve rum \$13

COCKTAILS

each \$22

- classic margarita
- pina colada
- lychee martini
- passionfruit & vanilla martini
- watermelon & strawberry margarita
- mango & lime daiquiri
- espresso martini
- bloody mary

MOCKTAILS

each \$14

- watermelon & strawberry
- mango & lime
- lychee

NON ALCOHOLIC

SOFT DRINK

glass \$5 | jug \$20

- coke
- sprite
- lift
- soda
- tonic
- dry ginger ale

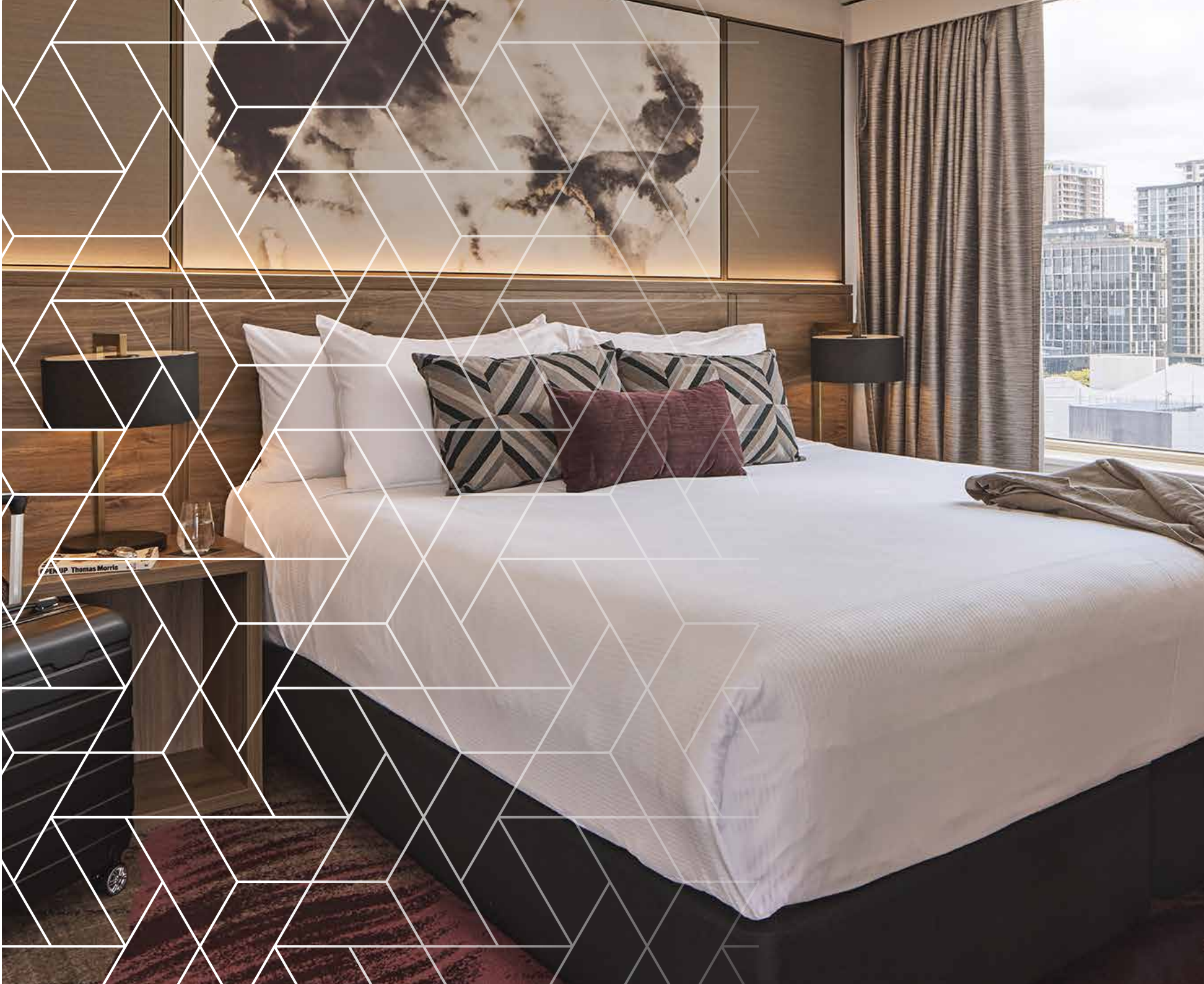
JUICE

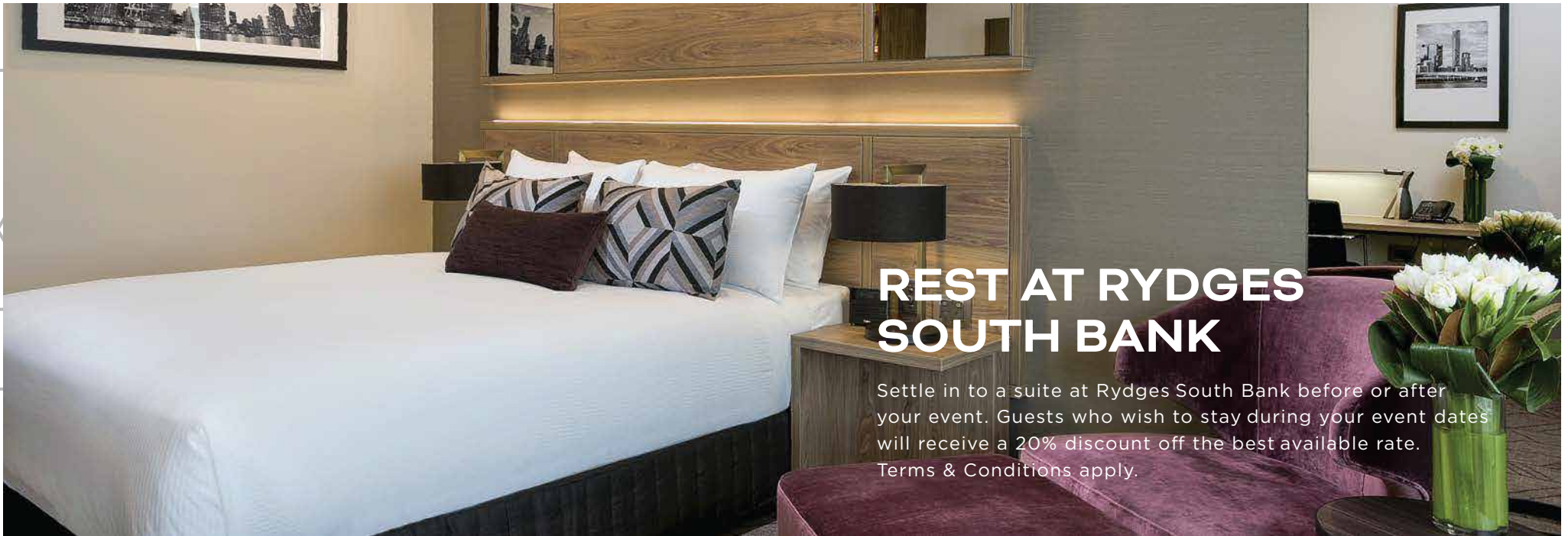
glass \$5 | jug \$20

- orange
- apple



ACCOMMODATION





REST AT RYDGES SOUTH BANK

Settle in to a suite at Rydges South Bank before or after your event. Guests who wish to stay during your event dates will receive a 20% discount off the best available rate. Terms & Conditions apply.



VENUES & SPACES



SPACE	SIZE M2	THEATRE	CLASSROOM	BANQUET (10 PAX)	CABARET (8 PAX)	U-SHAPE	HOLLOW SQ	BOARDROOM	COCKTAIL
Podium 1	155	135	40	80	64	35	40	30	160
Podium 2	138.5	140	50	80	64	40	45	35	140
Podium 1 & 2	293.5	285	99	150	120	-	-	-	300
Podium 3	140.5	140	50	80	64	50	50	40	150
Podium 4	147	140	50	80	64	50	50	40	150
Podium 3 & 4	287.5	270	117	160	128	-	-	-	300
Podium 1 - 4	580	500	200	380ndf/350wdf	304ndf/280wdf	-	-	-	600
Podium 5 / Private Dining Room	64	-	-	-	-	-	-	16	-
Podium Level/inc Soleil	-	-	-	-	-	-	-	-	1000
Executive Boardroom	60	-	-	-	-	-	-	14	-
Level 12 North	150	100	50	80	64	35	40	25	100
Level 12 South	100	70	40	60	48	30	35	20	70
Level 12	400	-	-	250ndf/220wdf	200ndf/176wdf	-	-	-	300
Soleil Pool Deck	-	-	-	-	-	-	-	-	80
Soleil Pool Deck & Terrace	-	-	-	-	-	-	-	-	150
Bacchus	-	-	-	80	-	-	-	-	150

ndf - no dance floor | wdf - with dance floor

RYDGES

SOUTH BANK BRISBANE

BRINGING PEOPLE TOGETHER



PODIUM LEVEL
FUNCTIONS
+EVENTS

THE ROOFTOP
LVL 12

FUNCTION ROOM
5

9 Glenelg Street,
South Brisbane QLD 4101

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E: functions_rydgesSouthBank@evt.com

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