
RYDGES
ESPLANADE RESORT CAIRNS
MEETINGS & EVENTS
REFRESHINGLY LOCAL
RYDGES.COM

ABOUT US

Facilities

Dedicated Conference and Events Level -Fully Air Conditioned
Breakout areas with natural light
Private terrace with Beautiful Outlook over the Resort's Lagoon Pool
Option for exclusive use of level 1 event space
242 Accommodation rooms -all with RydgesDream Beds and step out balconies
Three Swimming Pools onsite, including a lagoon pool and lap pool
24 Hour Reception & 24 Hour Room Service



Location

Breathtaking views of Cairns and surrounds from your private balcony. Centrally located in the Esplanade
Close to public transport
Walking distance to Cairns Foreshore, Promenade and shopping precincts
Quick access to the Famous Cairns Esplanade *(including volleyball and community gym circuits)*

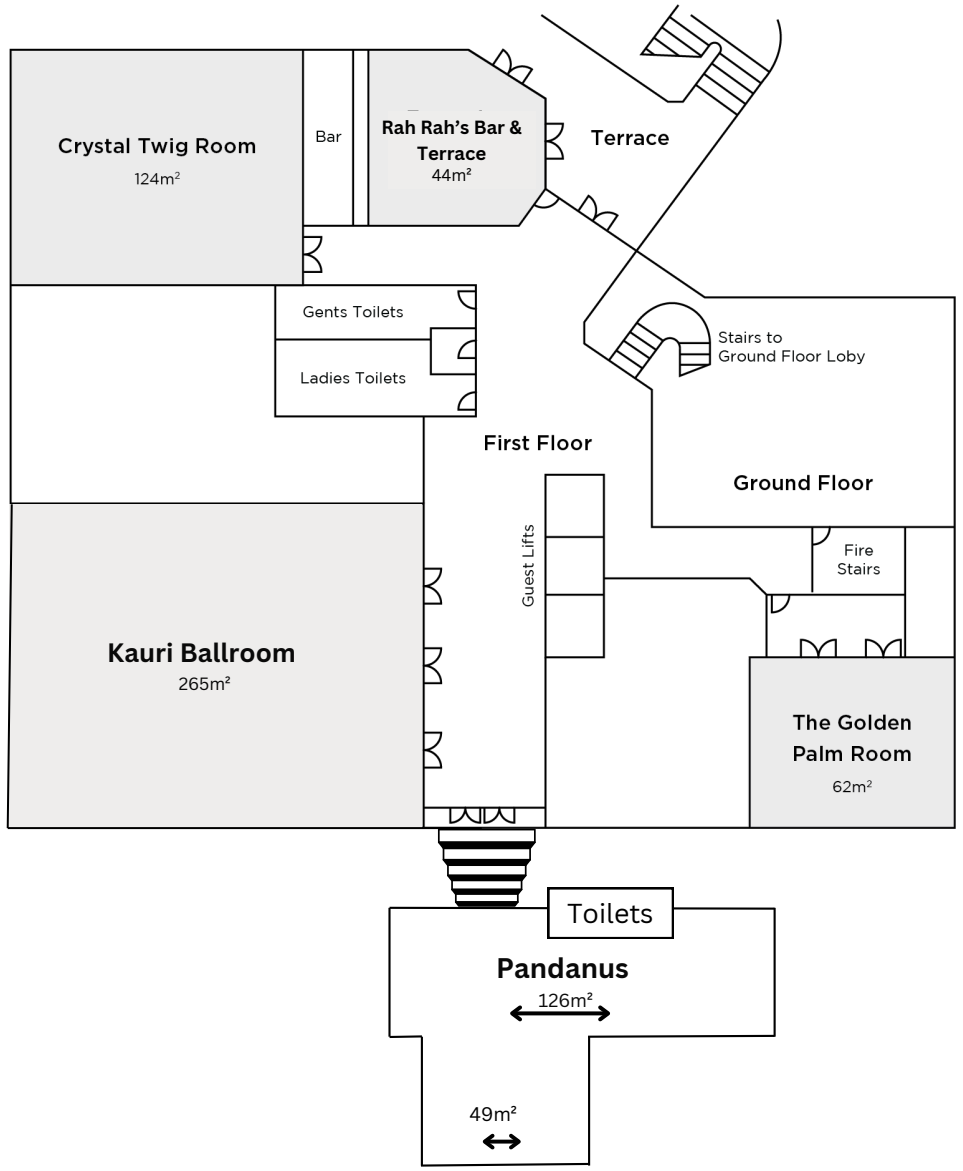
The Perks

Complimentary Wi-Fi throughout hotel, for accommodation rooms and function spaces
Exclusive accommodation rates for delegates
Events and Sales Team with years of industry knowledge and experience

VENUE DETAILS

Room	Area m2	Ceiling Height (m)	Theatre	Classroom	U-Shape	Boardroom	Banquet	Cabaret	Cocktail
Kauri Ballroom	265	2.7	300	140	50	30	180	128	300
Crystal Twig Room	124	2.4	90	60	18	18	80	48	100
Golden Palm Room	62	2.4	60	40	24	20	50	32	60
Rah Rah Room (Boardroom)	44	2.6	35	20	15	18	30	24	50
Pandanus	175		80	96	40	48	100	100	150
Fire & Ice Terrace	-	-	80	-	-	-	160	-	200
Rah Rah's Bar & Terrace	-	2.6	-	-	-	-	80	-	150

FLOOR PLANS


Crystal Twig Room
124m²
Bar
Rah Rah's Bar & Terrace
44m²
Terrace
Gents Toilets
Ladies Toilets
Stairs to Ground Floor Loby
First Floor
Ground Floor
Guest Lifts
Fire Stairs
Kauri Ballroom
265m²
The Golden Palm Room
62m²
Toilets
Pandanus
126m²
49m²

VENUE SPACES

*Exclusive use venue hire price for all venues is subject to package options, minimum numbers and minimum spends



Kauri Ballroom

Ideal for Gala Dinners, Larger Presentations,

Conferences or Meetings
Complete privacy
Suitable for Trade Shows

Large Foyer Area –great for breaks, pre-dinner drinks or trade displays

This room is easily accessible via our stairs or one of our three lobby lifts, and offers a large lobby area perfect for registration or breaks.



Crystal Twig Room

Ideal for intimate dinners or workshops, the surrounding windows provide plenty of natural light.
A small private terrace area adds extra appeal and is available complimentary.

Crystal Twig is an elegant choice for an intimate dining experience and can also be used as a smaller conference space.
It's the perfect option for workshops or guest speaker events



Golden Palm Room

Private foyer, leading into the function room perfect for registrations, breaks or secretariat area.
Plenty of natural light
Functional use as a meeting or training room
Ideal as a breakout room

Golden Palm Room is utilised best in U-Shape seating style.

VENUE SPACES

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Rah Rah Room

Great Space for small boardroom style meetings or interviews
Ideal as a secretariat or small breakout room
Plenty of natural light

Fantastic room for small meetings or interviews, offering an abundance of natural light and resort views. This space can be transformed into Rah Rahs Bar by night for your cocktail or pre dinner functions



Pandanus

Fantastic Private conference room with floor to ceiling light

Conference room has private bathrooms.

Perfect room for teambuilding, workshops or training seminars.

Beauiful green terrace area for break times

VENUE SPACES

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Fire & Ice Terrace

Located on the Ground Floor
Tropical garden surrounds & tranquil water feature
Views across the Esplanade & natural breezes

Perfect for tropical outdoor dinner, casual cocktail events & welcome drinks
Built in corner stage

The Fire and Ice Terrace is perfect for sunset cocktails, evening events and gala dinners



Rah Rah Bar and Terrace

An exceptional indoor/outdoor space located beside the Rah Rah Bar and Terrace, featuring a spacious terrace with casual seating, mostly undercover, and direct access to the poolside. Enjoy stunning views of the resort's lagoon pool, with large windows that flood the room with natural light and offer picturesque poolside vistas.

Perfect for cocktail receptions, the terrace boasts a stunning tropical backdrop. This versatile venue is ideal for small, intimate gatherings or large cocktail celebrations.

DAY DELEGATE PACKAGE

FROM $60PP

Minimum numbers are required for complimentary venue hire

On Arrival

Freshly brewed coffee and a selection of teas on arrival

Morning Tea

Freshly brewed coffee and a selection of black & herbal teas

Seasonal sliced fruit

A sweet or savoury accompaniment

Conference Lunch

Served in your function room, or in our CHB restaurant

Option 1: Pre- Order Lunch

Option 2: Harvest Table

Option 3: Poke Bowl

Option 4: Upgrade to hot buffet lunch (Additional $7 per person, minimum of 20 delegates)

Afternoon Tea

Freshly brewed coffee and a selection of black & herbal teas

Seasonal sliced fruit

A sweet or savoury accompaniment

Inclusions

Venue Hire –standard set up (8.00am - 17.00pm)

Iced water -replenished at breaks

Registration Desk, Presenter Table, Display Table

Directional Signage & dedicated event staff



HALF DAY DELEGATE PACKAGE

FROM $55PP

Minimum numbers are required for complimentary venue hire

On Arrival

Freshly brewed coffee and a selection of teas on arrival

Morning Tea OR Afternoon Tea

Freshly brewed coffee and a selection of black & herbal teas

Seasonal sliced fruit

A sweet or savoury accompaniment

Conference Lunch

Served in your function room, or in our CHB restaurant

Option 1: Pre- Order Lunch

Option 2: Harvest Table

Option 3: Poke Bowl

Option 4: Upgrade to hot buffet lunch (Additional $5 per person, minimum of 20 delegates)

Inclusions

Venue Hire –standard set up (8.00am - 17.00pm)

Iced water -replenished at breaks

Registration Desk, Presenter Table, Display Table

Directional Signage & dedicated event staff



INDIVIDUAL CATERING

FROM $5.00PP

Arrival Catering

$6 per person
Freshly brewed coffee and a selection of teas on arrival

Coffee Break (Morning or Afternoon Tea)

$15
Freshly brewed coffee and a selection of teas
Sliced seasonal fruit

A sweet or savoury accompaniment of your selection;
Danish pastries and croissants
Flourless almond chocolate brownie (NAG)
Banana bread, honey butter (NAG)
Lamingtons
Chocolate glazed cream profiteroles
Mini filled muffins (GF available)
Selection of sweet slices
Freshly baked scones with jam and whipped cream
Assorted iced donuts
Ham & cheese, cheese and tomato croissants
Toasted breads with dips and veggie sticks (V, NAG)
Mini quiche selection
Roast vegetable frittata, salsa (V)
Smoked salmon, lime cream cheese slider
Chorizo, spinach Portuguese-style tartlets
Chef's selection of baked filos

Catering Upgrades

An extra item to AM or PM break | $7.50 per person, per item
Chilled juice (2 flavours) to your break | $5.50 per person (per break)
Espresso Coffee | $6.00 per person
Sparkling Water | $4.00 per person
Trail Mix Jars | $6.50 per person
Protein/ Bliss Balls 50g | $6.50 per person
Salted Mixed Nuts | $6.50 per person
Mixed Mini Chocolates | $8.50 per person
Whole Fruit | $4.00 per person
Granola Bars | $5.00 per person



LUNCH

Pre-Select Lunch Menu

(Maximum of 50 delegates)
Delegates to select one option on the day

STEAK SANDWICH
Tender grilled steak, toasted French bread, roasted onion, oak leaf lettuce, mozzarella, Dijon mustard, and aioli.

SUSHI BOWL (Select one: □ Salmon □ Tempura Vegetable)
Sushi rice, avocado, cucumber, pickled ginger, wasabi kewpie, toasted sesame seeds, and ponzu dressing.

BEEF BURGER
Beef patty with classic cheese, tomato relish, fresh onion, iceberg lettuce, cheddar cheese, sliced tomato, and fries.

FISH & CHIPS
Beer-battered barramundi, fries, garden salad, fresh lemon, and tartar sauce.

BOLOGNESE LINGUINI
Rich beef Bolognese, linguini, fresh basil, and parmesan cheese.

CAESAR SALAD (GRILLED CHICKEN)
Baby cos lettuce, smoked speck, marinated white anchovy, crispy croutons, soft-poached free-range egg, creamy house-made Caesar dressing, parmesan shavings, and grilled chicken.

QUICHE OF THE DAY
Chef's selection quiche of the day, served with a garden salad and lemon dressing.

Hot Lunch Selection

(Additional $7 per person, minimum of 20 delegates)

Includes fruit salad, chilled drinks (water, soft drink, or juice) and a cookie.

Please select two options per day for your guests (served buffet style)

- Miso Salmon, Asian Slaw (NAG)
- Green Paw Paw Shrimp Curry, Jasmine Rice (NAG)
- Beef Bourguignon, Roast Potato, Carrots (NAG)
- Satay Beef, Coconut Rice, Cucumber Pickle (NAG)
- Pan-Fried Barramundi, Potato Gratin, Broccoli (NAG)
- Pumpkin Arancini, Mediterranean Veg, Tomato Basil Emulsion (V)
- Thai Roast Pork Belly, Rice Noodle Salad (NAG)
- Grilled Jerk Chicken, Pineapple Salsa, Coconut Rice (NAG)
- Chicken Schnitzel, Sauté Potato, Slaw
- BBQ Braised Lamb, Crushed Potatoes, Beans (NAG)
- Chicken Souvlaki & Greek Salad (NAG)
- Lentil Bolognese Lasagne & Garden Salad (V)
- Spinach Ricotta Cannelloni, Rocket & Parmesan (V)

(V)-Vegan (DF)-Dairy Free (Veg)-Vegetarian (NAG)-No Added Gluten

**All menus are subject to change due to seasonality and product availability*

LUNCH

STREET FOOD POKE BAR (Served in ECO friendly bowls)

BASE BOWLS
Quinoa, Sushi Rice
Iceberg, Asian Slaw
Pickled Carrot, Avocado* (Fresh/Guacamole)
Edamame, Dukkah Chickpeas
Micro Greens

TOPPERS (Delegates to help themselves) (Choose 3)
Smoked Salmon
Crispy Chicken
Pulled Asian style Pork
Ginger Soy, Kaffir Lime Steamed Plant-Based Chicken (V)
Sesame yuzu cured Reef Fish
Fried Tofu (Veg)

EXTRAS
Roast Sesame Dressing, Yuzu Nam-Jim
Crispy Shallots & Sesame
Japanese Rice Seasoning

Sliced Tropical Fruit Platter

(V)-Vegan (DF)-Dairy Free (Veg)-Vegetarian (NAG)-No Added Gluten
*All menus are subject to change due to seasonality and product availability

RYDGES HARVEST TABLE

FOCACCIA BIANCA ROMANA/TOASTED BAGELS (Choose 2 Fillings)

Smoked Salmon Lime Cream Cheese, Cucumber
Reuben, Swiss Cheese, Mustard, Roast Beef, Sauerkraut
Tomato, Mozzarella, Basil Pesto
Salami, Balsamic Tomato Onion Jam, Rocket
Halloumi, Avocado
Greek Style Plant-Based Lamb, Greek Salad Salsa

CHEFS CHOICE OF 2 SALADS

RYDGES RUSTIC QUICHE
Puff Pastry Base, Chefs Choice Filling (Please indicate if vegetarian is required)

COLD SLICED ROAST
Roast Pork with Apple salsa
Roast Beef, Mustard Pickles
Roast Turkey, Cranberry

PLATED DINING

$65PP
2 course

$80PP
3 course

Alternate Service Menu, Menu options are to be served to your guests alternately.
Upgrade options and additional courses are available on request.

Entrée

Smoked Confit Duck Rilette, Sauce Gribiche, pickles, Crostini, herb salad
Mixed Mushroom Risotto, truffle dressing, micro herbs, Toasted Parmesan (V, NAG)
Heirloom Tomato Salad, Trapanese Pesto, Buratta, Basil Oil, Focaccia (V)
Roast Baby Eggplant, Ginger Roast Tomatoes, Smoked Cashew, Finger Lime Yoghurt (V, NAG)
Green Paw Paw Salad, Red Peanuts, Charred Prawns, crispy Shallots (NAG)
Wakame Tuna Tataki, Cucumber Kimchi, Herb Salad, Soy Yuzu Aioli (NAG)

Main

Pan Fried Barramundi, Confit Potato, warm Nicoise, Bonito Flakes Grilled, Lemon Dressing (NAG)
Herb Roasted Chicken Supreme, Potato Galette, Carbonarra Cream, grilled Broccolini (NAG)
Red wine Braised Beef Cheek, Parmesan Potato Pave, Thyme, Lemon Roast Baby Carrot (NAG)
Dukkah Crust Butternut Pumpkin, Marinated Capsicum Roast Chili, Lime Coconut Coriander Dressing, Chervil (V, NAG)
Harissa roast Lamb Rump, Jerusalem Artichoke Puree, Hazelnut, Confit Cherry Tomato, Sauté Spinach (NAG)

Dessert

Dark Chocolate Torta Caprese, Galliano infused Black Cherries, Vanilla Ice Cream (NAG)
Kaffir Lime Sago, Coconut Jam, Caramelized Rum Banana (NAG)
Berry Cheese Cake Mousse, hazelnut Short Bread Mixed Berry Coulis
White Chocolate Green Tea Panna Cotta, Mango Passionfruit Salsa, Black Sesame Brittle
Sticky Date Pudding, Coconut Butterscotch, Vanilla Bean Ice Cream
Seasonal fruit platter with blood orange sorbet (NAG)

Seafood Upgrade

Prawns Endeavor 200grams: from $14.00 per person *(8-12 Pieces)*
Prawns Tiger 200grams: from $16.00 per person *(8-12 Pieces)*

New Zealand Oysters
1/2 dozen: from $20.00 per person
1 Dozen: from $39.00 per person

Australian Pacific and Sydney Rock Oysters
1/2 dozen: from $24.00 per person
1 Dozen: from $46.50 per person

Buffet Dinner

A minimum of 30 guests is required. Dietary requirements can be accommodated with advanced notice.

CLASSIC BUFFET: $60.00 PER PERSON

Assorted baked breads and butter
4 Hour Red Wine Braised Lamb Shoulder, Tomato, Parsley, Olive Salsa
Smoked Paprika, Garlic Roast Chicken Maryland, Capsicum Lemon Dressing
Spinach and Ricotta Lasagne

Roasted Chat Potato with Spring Onion, Sour Cream
Streamed Seasonal Vegetables, Herb Butter
Garden Salad

Chefs Selection Sweet Slices and Cakes
Tropical Fruit Platter
Tea and coffee

BBQ BUFFET: $70.00 PER PERSON

House Made Rosemary Focaccia
Grilled Skirt Steak, Capsicum Chimmi Churri
Lemon Herb Grilled Chicken Maryland, Confit Garlic Dressing **OR**
Grilled Gourmet Lamb Sausages, Red Wine Onion Jam

Grilled Corn with Herb Butter
Charred Zucchini, Capsicum, Mushroom, Red Onion
Roast Potato Salad
Garden Green leaf salad aged balsamic vinaigrette

Chef's selection of cakes or slices
Tropical fruit platter
Tea and coffee

PREMIUM BUFFET: $80.00 PER PERSON

Assorted baked breads and butter
Antipasto / Salads
Garden Salad
Caprese Salad, Vincotto glaze
Grilled Marinated Eggplant, Zucchini, Capsicum, Marinated Olives
Prosciutto, Calabrese Salami
Chef Selection Dips

Roast Lamb Rump, Capsicum Harissa, Feta, Dukkah
Confit Duck Leg, Plum Glaze, Spiced Roast Sweet Potato Puree
10 Hour BBQ Braised Beef Brisket, Sweetcorn Custard Slice

3 Cheese Potato Dauphinoise
Grilled Corn, Smoked Paprika, Lime Yoghurt Dressing
Zucchini Roast Tomato Salsa, Pecorino, Garlic Crumb, Basil Dressing

Chocolate Torta Caprese, White Chocolate Ganache, Galiano Cherries
Lemon Meringue Tart
Tropical Fruit Platter

PLATTERS

PLATTER SELECTION

- BBQ Lamb Ribs, pomegranate glaze, lime yoghurt dressing (NAG) - $140.00 per platter | 28 pieces
- Corn Fritters, Chilli tomato Sambal (NAG, V) - $80.00 per platter | 25 pieces
- Mozzarella, Halloumi Chips, Mushroom Ketchup - $85.00 per platter | 1kg
- Pulled BBQ Pork Sliders, Chipotle Slaw - $90.00 per platter | 15 pieces
- Bourbon Spiced Beef Sliders, Cheddar, Pickle relish - $95.00 per platter | 15 pieces
- Old bay Spiced Crab and Prawn Sliders, Iceberg, Kaffir Lime Aioli - $115.00 per platter | 15 pieces
- Sweet Sticky Chicken Wings (NAG), Asian Inspired Glazed Chicken Wings, Sesame, Peanuts, Coriander, Spring Onion - $65.00 per platter | 1kg
- Mini Chicken Satay, Malaysian Chicken Satay Skewers, Spicy Peanut Glaze, Crispy Shallots, Coriander - $130.00 per platter | 50 pieces
- Vegetarian Spring Rolls Tom Yum Sweet Chilli dip - $65.00 per platter | 36 pieces
- Mixed Mushroom Tart (V), Herbed Short Crust, Mixed Mushroom Duxelle, Parmesan, Porcini Dust - $80.00 per platter | 15 pieces

VEGAN PLATTERS

- Tofu avocado rice paper rolls, yuzu wasabi dressing (VG, V, NAG) - $50.00 per platter | 15 pieces
- Mixed mushroom san choy bow (VG, V, NAG) - $70.00 per platter | 15 pieces
- Spiced Battered Banana Blossom Tacos, Kale Coriander Spring Onion, Chilli Sambal (VG, V) - $60.00 per platter | 12 pieces
- Roast Pumpkin Hummus, Capsicum Harissa, Dukkah,Vegetable Crudités, Bread Fruit Chips (VG, V, NAG, LD) - $75.00 per platter
- Vegetable Taquitos, Tomato Salsa (VG, V, NAG), LD) - $85.00 per platter | 20 pieces

PESCATARIAN PLATTERS

- Confit Salmon, Black Olive Crumb, Spanish Tomato Parsley Salsa (NAG, LD) - $75.00 per platter | 15 pieces
- Thai Coconut Reef Fish Ceviche, Garlic Crisps, Chilli Treads, micro greens (NAG, LD) - $85.00 per platter | 15 pieces
- Mixed Platter (NAG, LD), Thai Fish Cakes | 20 pieces Coconut Prawn Lollipops, Wasabi Kewpie | 15 pieces - $95.00 per platter



VEGAN MENU

$65PP
2 course

$80PP
3 course

Alternate Service Menu, Menu options are to be served to your guests alternately.

Upgrade options and additional courses are available on request.

Entrée

Root Vegetable Salad (GF) (VG)
Mediterranean Roast Root Vegetables, Avocado, Toasted Seed Mix, Vegan Cheese, Chimmi Churri Dressing

Vietnamese Quinoa Rice Paper Spring Rolls (GF) (VG)
Jullienne Asian Greens, Quinoa, Smoked Capsicum, Cashew Dipping Sauce

Smoked Eggplant Brushetta(VG)
Chargrilled Crusty Bread, Smoked Eggplant, Garlic Chips, Mixed Herbs Lemon Vinaigrette

Main

Stuffed Zucchini Tagine (VG)
Cous Cous Stuffed Zucchini, Tagine style Tomato Salsa, Fresh Herbs

Tofu Spinach Saag Curry (GF) (VG)
Tandoori Style Tofu, Fragrant Spinach Saag, Crispy Paratha

Char Grilled Portabello Medalions(GF) (VG)
Grilled Portabello Mushroom Medallions, Chickpea Cherry Tomato Ragout, Salsa Verde Toasted Pine Nuts, Rocket

Dessert

Banoffie Ice Cream (GF) (VG)
House Made Banana, Tahini, Cacao Ice Cream Dried Banana Chips, Butterscotch, Mint

Cheesecake (GF) (VG)
Coconut Yoghurt Cheese Cake, Walnut, Date Crust, Candied Citrus, Raspberry

Tropical Fruit Plate (GF) (VG)
Sliced Seasonal Tropical Fruits, Roast Pistachio Praline, Berry Granita



VEGAN MENU

FROM $25PP

Lunch

$25 pp

Tabbouleh Bowl (NAG)

Bulgar Wheat, Fire Roast Capsicum, Fresh Tomato Salsa, Parsley, Baby Spinach, Red Onion Pickle, Pumpkin Seeds, Lemon Thyme Dressing

Oven Roast Sweet Potato (NAG)

Oven Roast Sweet Potato, Sauted Black Bean, Spinach, Kale Pistachio Dukkah, Garlic Crisps

Caesar Salad

Baby Gem Lettuce, Seeded Croutons, Roast Garlic, Lime Dressing, Toasted Chickpeas, Almond Parmesan

Vegan Morning & Afternoon Tea; Snacks

Dried Fruit Vegan Scones

Fruit, Grain & Nut Slice

Carrot Cake

Chocolate Mud Cake

Vegan Protein Bar

Spiced Chickpea, Sundried Tomato Salsa, Corn Tortilla

Vegan Cheese (NAG)

Dips, Crudités, Crostini



BREAKFAST MENUS

FROM $24PP

Quickstart Breakfast

$24 per person

Baked croissants with ham and cheese/cheese and tomato
Freshly Sliced Seasonal Fruit
Freshly Baked Assorted Danish pastries and muffins
Yoghurt and fruit compote
Orange and apple Juice
Selection of Tea and Coffee

Individual Hot Plated Breakfast

$32.00 per person - Select one option served to all your guests
$34.00 per person - Select TWO OPTIONS served alternately to all your guests

Orange and apple Juice
Selection of Tea and Coffee

OPTION ONE
Creamy scrambled eggs
Rasher Bacon
Grilled tomatoes
Sautéed mushrooms
Golden hash brown
Toasted focaccia bread

OPTION TWO
Eggs Benedict with ham, served on English muffins
Grilled tomatoes
Sautéed mushrooms
Golden hash brown

Minimum numbers apply

The Big Breakfast

$39 per person

Freshly sliced seasonal fruit
Freshly baked assorted Danish pastries, croissants and muffins
Orange and apple juice
Selection of tea and Coffee

Hot Plated Breakfast

Toasted sourdough bread
Creamy scrambled eggs
Bacon
Oven roast tomatoes
Sautéed mushrooms
Hashbrown

Select (4) of the following to create you individual plated breakfast
(Served with toasted sourdough)

Scrambled eggs
Bacon
Oven roast tomato
Breakfast chipolatas
Spanish baked beans
Hashbrown
Sautéed mushroom
Chorizo

Minimum numbers apply

BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

2 hours: $35.00 per person | 3 hours $45.00 per person

Classic Beverage Package includes:

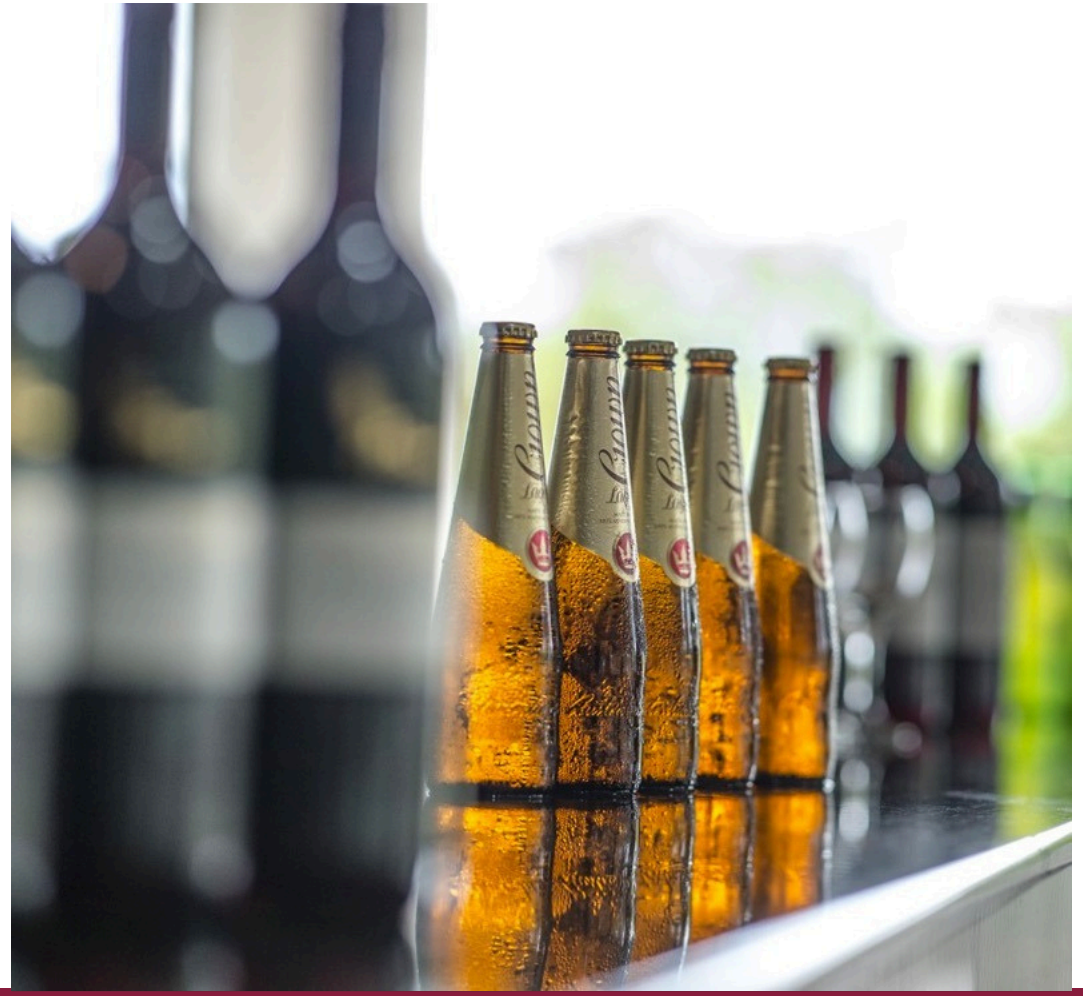
Sparkling, NV Zilzie BTW
Shiraz, Zilzie BTW
Sauvignon Blanc, Zilzie BTW OR Chardonnay, Zilzie BTW
Moscato, Fiore
Great Northern Original
Tooheys Extra Dry OR XXXX Gold
Cascade Premium Light
Stone & Wood
Asahi on Tap
Somersby Apple Cider
Juice and soft drinks

PREMIUM BEVERAGE PACKAGE

2 hours: $40.00 per person | 3 hours: $50.00 per person

Premium Beverage Package includes:

Prosecco, Dal Zotto
Chardonnay, Laneway
Sauvignon Blanc, Yealands Petal & Stem
Cabernet Sauvignon, Rymill The Yearling
Pinot Noir, Underground
Rosé, Dalfarras Roscato
Great Northern Original
Great Northern Super Crisp
Somersby Apple Cider
Corona,
Stone & Wood
Peroni
James Boag Premium Light
Asahi on Tap
Juice and soft drinks
Spirits available on a cash bar basis





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