



RYDGES

ESPLANADE RESORT CAIRNS

# MEETINGS & EVENTS

REFRESHINGLY LOCAL

[RYDGES.COM](http://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 Rydges Dream 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 Promenade and shopping precincts

Quick access to the famous Esplanade, featuring volleyball courts and community gym circuits

## The Perks

Complimentary Wi-Fi throughout hotel, for accommodation rooms and function spaces

Exclusive accommodation rates for delegates

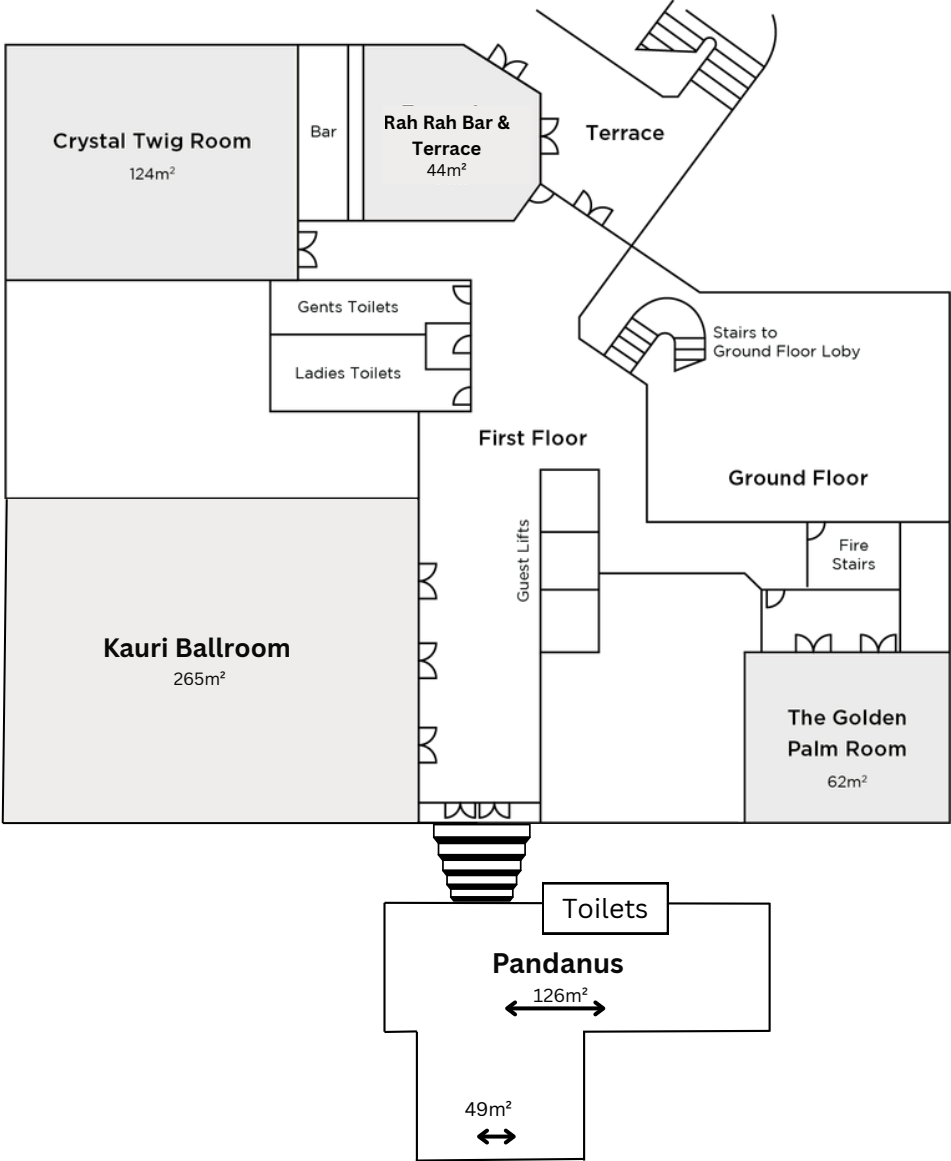
Events and Sales Team with years of industry knowledge and experience



# VENUE DETAILS

Room	Area m2	Ceiling Height (m)	Theatre	Classroom	U-Shape	Boardroom	Banquet	Cabaret	Cocktail
Kauri Ballroom	265	2.7	300	100	50	30	180	144	300
Crystal Twig Room	124	2.4	70	40	18	18	70	48	100
Golden Palm Room	62	2.4	42	20-30	24	20	40	30	60
Rah Rah Room (Boardroom)	44	2.6	20	10-20	15	18	20	-	50
Pandanus	175		80	96	40	48	90	72	150
Fire & Ice Terrace	-	-	80	-	-	-	80	-	200
Rah Rah Bar & Terrace	-	2.6	-	-	-	-	40	-	150

# FLOOR PLANS



# 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

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



## Rah Rah Room

A light-filled, versatile space ideal for small boardroom meetings, interviews, or use as a secretariat or breakout room.

Boasting stunning resort views, the room seamlessly transforms into Rah Rah Bar by evening—perfect for cocktail and 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.

Beautiful green terrace area for break times

# VENUE SPACES

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



## 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 \$65PP

## 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

Iced water - replenished at breaks

Registration Desk, Presenter Table, Display Table

Directional Signage & dedicated event staff



# HALF DAY DELEGATE PACKAGE

FROM \$60PP

## 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 \$7 per person, minimum of 20 delegates)

## Inclusions

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  
Chocolate brownie  
Banana bread, honey butter (NAD)  
Lamingtons  
Assorted glazed cream profiteroles  
Mini filled muffins  
Selection of sweet slices  
Freshly baked scones with jam and whipped cream  
Assorted jam donuts  
Ham & cheese, cheese and tomato croissants  
Toasted breads with dips and veggie sticks (Veg, NAG)  
Mini quiche selection  
Roast vegetable frittata, salsa (Veg)  
Chorizo, spinach Portuguese-style tartlets  
Chef's selection of mini pies

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia*

*(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

## 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

\$28 PP

## Pre-Select Lunch Menu

(Maximum of 50 delegates)

Delegates to select one option on the day

### STEAK SANDWICH

Tender grilled steak, toasted French bread, aioli, onion jam, oak leaf, tomato, mozzarella, Dijon mustard

### SUSHI BOWL (NAG) (NAD) (I)

Sushi rice, avocado, cucumber, pickled ginger, pickled carrot, rice seasoning, edamame, roasted sesame dressing  
(Select one: Salmon<sup>3</sup> or Tempura Vegetable)

### BEEF BURGER

100% Australian Angus beef, Australian cheese, soft milk bun, cos lettuce, tomato, in-house burger sauce, crispy chips

### FISH & CHIPS (NAD) (I)

Beer battered barramundi<sup>5</sup> fillet, chef's salad, lemon, tartare

### BOLOGNESE LINGUINI

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

### CAESAR SALAD (Grilled Chicken) (I)

Baby cos lettuce, smoked speck, marinated white anchovy<sup>4</sup>, 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, garden salad, lemon Dijon dressing, crispy chips

### HAM & CHEESE TOASTIE

Smoked ham, double Swiss cheese, crispy chips

## Hot Lunch Selection

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

*Includes chilled drinks (water, soft drink, or juice)*

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

- Miso Salmon<sup>3</sup>, Asian Slaw (NAG) (NAD) (I)
- Green Paw Paw Shrimp<sup>1</sup> Curry, Jasmine Rice (NAG) (NAD) (I)
- Beef Bourguignon, Roast Potato, Carrots (NAG)
- Satay Beef, Coconut Rice, Cucumber Pickle (NAG)
- Pan-Fried Barramundi<sup>5</sup>, Potato Gratin, Broccoli (NAG, I)
- Pumpkin Arancini, Mediterranean Veg, Tomato Basil Emulsion (V) (NAG) (NAD)
- Thai Roast Pork Belly, Rice Noodle Salad (NAG) (NAD)
- Grilled Jerk Chicken, Pineapple Salsa, Coconut Rice (NAG) (NAD)
- Chicken Schnitzel, Sauté Potato, Slaw
- BBQ Braised Lamb, Crushed Potatoes, Beans (NAG)
- Chicken Souvlaki & Greek Salad (NAG)
- Lentil Bolognese Penne & Garden Salad (V)
- Spinach Ricotta Lasagne, Rocket & Parmesan (Veg)

(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan

*\*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  
Alfalfa Sprout

### TOPPERS (Delegates to help themselves) (Choose 3)

Smoked Salmon<sup>3</sup> (I)  
Crispy Chicken  
Pulled Asian style Pork  
Ginger Soy, Kaffir Lime Steamed Plant-Based Chicken (V)  
Tuna<sup>8</sup> Mayo (I)  
Fried Tofu (Veg)

### EXTRAS

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

## RYDGES HARVEST TABLE

### FOCACCIA BIANCA ROMANA/TOASTED BAGELS (Choose 2 Fillings)

Smoked Salmon<sup>3</sup> Lime Cream Cheese, Cucumber (I)  
Reuben, Swiss Cheese, Mustard, Roast Beef, Sauerkraut  
Tomato, Mozzarella, Basil Pesto  
Salami, Balsamic Tomato Onion Jam, Rocket  
Halloumi, Avocado  
Mediterranean Style Baked Falafel (NAG) (NAD)

### CHEFS CHOICE OF SALAD

### 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

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

# PLATED DINING

**\$70PP**  
2 course

**\$85PP**  
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 Rillettes, Sauce Gribiche, Pickles, Crostini, Herb Salad  
Mixed Mushroom Risotto, Truffle Dressing, Micro Herbs, Toasted Parmesan (Veg) (NAG)  
Heirloom Tomato Salad, Trapanese Pesto, Burrata, Basil Oil, Focaccia (Veg)  
Roast Baby Eggplant, Ginger Roast Tomatoes, Smoked Cashew, Finger Lime Yoghurt (Veg) (NAG)  
Green Paw Paw Salad, Red Peanuts, Charred Prawns<sup>1</sup>, Crispy Shallots (NAG) (NAD) (I)  
Wakame Tuna<sup>5</sup> Tataki, Cucumber Kimchi, Herb Salad, Soy Yuzu Aioli (NAG) (NAD) (I)  
Oven Baked Scallop<sup>1,2</sup>, Café de Paris Butter<sup>4</sup>, Mixed Herb Crumbed (I)

## Main

Pan Fried Barramundi, Confit Potato, Warm Niçoise<sup>4</sup>, Bonito Flakes<sup>9</sup>, Grilled Lemon Dressing (NAG) (NAD) (A) (I)  
Herb Roasted Chicken Supreme, Potato Galette, Carbonara Cream, Grilled Broccolini (NAG)  
Red Wine Braised Beef Cheek, Parmesan Potato Pavé, Thyme, Lemon Roast Baby Carrot (NAG)  
Dukkah Crust Butternut Pumpkin, Marinated Capsicum Roast Chili, Lime Coconut Coriander Dressing, Chervil (Veg)  
(V) (NAG) (NAD)  
Harissa Roast Lamb Rump, Jerusalem Artichoke Purée, 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, Caramelised Rum Banana (NAG)  
Berry Cheesecake Mousse, Hazelnut Short Bread Mixed Berry Coulis (NAG)  
White Chocolate Green Tea Panna Cotta, Mango Passionfruit Salsa, Black Sesame Brittle (NAG)  
Sticky Date Pudding, Coconut Butterscotch, Vanilla Bean Ice Cream  
Seasonal Fruit Platter with Blood Orange Sorbet (NAG) (NAD)  
Organic Vittoria Coffee Crème Brûlée, Almond Citrus Biscotti

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia  
<sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

# Buffet Dinner

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

## CLASSIC BUFFET: \$65.00 PER PERSON

Assorted Baked Breads and Butter

4 Hour Red Wine Braised Lamb Shoulder (NAD) (NAG)

Smoked Paprika, Garlic Roast Chicken Maryland, Capsicum Lemon Dressing (NAD) (NAG)

Spinach and Ricotta Lasagne (Veg)

Roasted Chat Potato with Spring Onion, Sour Cream (NAG)

Steamed Seasonal Vegetables, Herb Butter (NAG)

Garden Salad (NAG) (NAD) (Veg)

Chefs Selection Sweet Slices and Cakes

Tropical Fruit Platter (NAD) (NAG)

Tea and Coffee

## BBQ BUFFET: \$75.00 PER PERSON

House Made Rosemary Focaccia

Grilled Rostbiff Steak, Thyme Gravy (NAD) (NAG)

Lemon Herb Grilled Chicken Maryland, Confit Garlic Dressing (NAD) (NAG)

Grilled Corn with Herb Butter (NAG)

Charred Zucchini, Capsicum, Mushroom, Red Onion (NAG) (NAD) (Veg)

Roast Potato Salad (NAG) (NAD)

Garden Green Leaf Salad Aged Balsamic Vinaigrette (NAG) (NAD)

Chef's Selection of Cakes or Slices

Tropical Fruit Platter

Tea and Coffee

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

# PLATTERS

Choose 4 options from the list below- \$25 per person

*A minimum of 30 guests is required.*

## PLATTER SELECTION

- BBQ Lamb Ribs, Pomegranate Glaze, Lime Yoghurt Dressing (NAG)
- Corn Fritters, Chilli Tomato Sambal (NAG, V)
- Mozzarella, Halloumi Chips, Mushroom Ketchup
- Pulled BBQ Pork Sliders, Chipotle Slaw
- Bourbon Spiced Beef Sliders, Cheddar, Pickle Relish
- Old Bay Spiced Crab<sup>6</sup> and Prawn<sup>1</sup> Sliders, Iceberg, Kaffir Lime Aioli (\$5 add on per person) (I)
- Sweet Sticky Chicken Wings, Asian Inspired Glazed Chicken Wings, Sesame, Peanuts, Coriander, Spring Onion (NAG)
- Mini Chicken Satay, Malaysian Chicken Satay Skewers, Spicy Peanut Glaze, Crispy Shallots, Coriander
- Vegetarian Spring Rolls Tom Yum Sweet Chilli Dip
- Mixed Mushroom Tart, Herbed Short Crust, Mixed Mushroom Duxelle, Parmesan, Porcini Dust (Veg)

## VEGAN PLATTERS

- Tofu Avocado Rice Paper Rolls, Yuzu wasabi Dressing (Veg, V, NAG)
- Mixed Mushroom San Choy Bow (Veg, V, NAG)
- Spiced Battered Banana Blossom Tacos, Kale Coriander Spring Onion, Chilli Sambal (Veg, V)
- Roast Pumpkin Hummus, Capsicum Harissa, Dukkah, Vegetable Cruudités, Bread Fruit Chips (Veg, V, NAG, NAD)
- Vegetable Taquitos, Tomato Salsa (Veg, V, NAG, NAD)

## PESCATARIAN PLATTERS

- Confit Salmon<sup>3</sup>, Black Olive Crumb, Spanish Tomato Parsley Salsa (NAG, NAD, I)
- Mixed Platter (NAG, NAD, I), Thai Fish<sup>5</sup> Cakes | Coconut Prawn<sup>1</sup> Lollipops, Wasabi Kewpie

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A)-Australia*

*(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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



# VEGAN MENU

\$70PP

2 course

\$85PP

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 (NAG) (V)  
Mediterranean Roast Root Vegetables, Avocado, Toasted Seed Mix, Vegan Cheese, Chimmichurri Dressing

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

Smoked Eggplant Bruschetta (V)  
Chargrilled Crusty Bread, Smoked Eggplant, Garlic Chips, Mixed Herbs Lemon Vinaigrette

## Main

Stuffed Zucchini Tagine (V)  
Couscous Stuffed Zucchini, Tagine Style Tomato Salsa, Fresh Herbs

Tofu Spinach Saag Curry (NAG) (V)  
Tandoori Style Tofu, Fragrant Spinach Saag, Crispy Paratha

Char Grilled Portobello Medallions (NAG) (V)  
Grilled Portobello Mushroom Medallions, Chickpea Cherry Tomato Ragout, Salsa Verde Toasted Pine Nuts, Rocket

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

## Dessert

Banoffee Ice Cream (NAG) (V)  
House Made Banana, Tahini, Cacao Ice Cream Dried Banana Chips, Butterscotch, Mint

Cheesecake (NAG) (V)  
Coconut Yoghurt Cheese Cake, Walnut, Date Crust, Candied Citrus, Raspberry

Tropical Fruit Plate (NAG) (V)  
Sliced Seasonal Tropical Fruits, Roast Pistachio Praline, Berry Granita



# VEGAN MENU

FROM \$28PP

## Lunch

### \$28 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

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

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

# BREAKFAST MENUS

FROM \$26PP

## Quickstart Breakfast

### \$26 Per Person

Baked Croissants with Ham and Cheese/Cheese and Tomato  
Freshly Sliced Seasonal Fruit (NAD) (NAG)  
Freshly Baked Assorted Danish Pastries and Muffins  
Yoghurt and Fruit Compote (NAG)  
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 (NAG)  
Rasher Bacon (NAD) (NAG)  
Grilled Tomatoes (NAD) (NAG)  
Sautéed Mushrooms (NAD) (NAG)  
Golden Hash Brown (NAD)  
Toasted Sourdough (NAD)

### OPTION TWO

Eggs Benedict with Ham, Served on English Muffins  
Grilled Tomatoes (NAD) (NAG)  
Sautéed Mushrooms (NAD) (NAG)  
Golden Hash Brown (NAD)

*Minimum numbers apply*

## The Big Breakfast

### \$39 Per Person

Freshly Sliced Seasonal Fruit (NAD) (NAG)  
Freshly Baked Assorted Danish Pastries, Croissants and Muffins  
Orange and Apple Juice  
Selection of Tea and Coffee

### Hot Plated Breakfast

Toasted Sourdough Bread (NAD)  
Creamy Scrambled Eggs (NAG)  
Bacon (NAD) (NAG)  
Oven Roast Tomatoes (NAD) (NAG)  
Sautéed Mushrooms (NAD) (NAG)  
Hashbrown (NAD)  
Select (4) of the following to create your individual plated breakfast  
*(Served with toasted sourdough)*

Scrambled Eggs (NAG)

Bacon (NAD) (NAG)

Oven Roast Tomato (NAD) (NAG)

Breakfast Chipolatas (NAG)

Spanish Baked Beans (NAD) (NAG)

Hashbrown (NAD)

Sautéed Mushroom (NAD) (NAG)

Chorizo (NAD) (NAG)

*Minimum numbers apply*

*(V)-Vegan (NAD)-No Added Dairy (Veg)-Vegetarian (NAG)-No Added Gluten (A) Australia  
(I) - Imported Seafood <sup>1</sup> Vietnam · <sup>2</sup> China · <sup>3</sup> Norway · <sup>4</sup> Italy · <sup>5</sup> Taiwan <sup>6</sup> Indonesia <sup>7</sup> Peru <sup>8</sup> Thailand <sup>9</sup> Japan*

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

# BEVERAGE PACKAGES

## CLASSIC BEVERAGE PACKAGE

**2 hours: \$35.00 per person | 3 hours \$50.00 per person**

Classic Beverage Package includes:

Sparkling, NV Zilzie  
Cabernet Merlot, Zilzie  
Chardonnay, Zilzie  
Sauvignon Blanc, Zilzie  
Rose, Zilzie

Great Northern Original  
Great Northern Super Crisp  
XXXX Gold  
Cascade Premium Light  
Balter Cerveza  
Somersby Apple Cider

Juice and soft drinks

## DELUXE BEVERAGE PACKAGE

**2 hours: \$40.00 per person | 3 hours: \$55.00 per person**

Deluxe Beverage Package includes:

Oxford Landing, Brut Cuvee Sparkling, SA  
Chardonnay, Angove EStd 1886, SA  
Sauvignon Blanc, Mount Riley, Marlborough  
Shiraz, Grant Burge Benchmark, SA  
Rosé, Earthworks, Barossa

Great Northern Original  
Great Northern Super Crisp  
Corona,  
Stone & Wood  
Heineken  
Somersby Apple Cider

Juice and soft drinks

# TESTIMONIALS

“Love everything about RydgesEsplanade Resort, it is a one stop venue for business or holiday. My work organisation has just held its third event there in two months and we couldn't be happier. Every request is attended to seamlessly and nothing is too much trouble. The staff are very friendly and accommodating and we always feel very spoiled. Although our stays have been for work purposes, the relaxed, tropical atmosphere of the hotel also allows us to feel we are enjoying a mini break. A special treat is laying in bed and being able to watch the sun rise up over the mountains and sea from our ocean front rooms. The location is perfect -close to everything, with the waterfront directly in front, beautiful parkland along the esplanade, plenty of cafes and restaurants within walking distance and easy access to the airport. The event coordinator, Blaze, has been especially wonderful in making sure we have everything we need to run our workshops. Definitely our hotel of choice when in Cairns!!”

**Lisa Lowe, Queensland Meals on Wheels**

“Our conference at RydgesEsplanade Resort was a brilliant success. I could not find a fault with any of our arrangements for catering, accommodation, conference room and facilities. The dinner was great and I tender my compliments to the chef. The fact that you and your staff attended to my every requirement without fuss or opposition, made my job of attending to my committee a whole lot easier. As a result, I will certainly be in contact with you next time I have a meeting in Cairns.”

**Ann Matthews, Great Barrier Reef Marine Park Authority**

“I was really impressed with your level of service –even the fact that you are seeking feedback is a great indicator of professionalism. The pre-conference organising was very easy and well considered. We left the booking until late, and we were very grateful that you could fit us in at short notice. The room and catering were very good. Thanks for having us there and looking after us so well.”

**Graham Miller, TMS Consulting**

# ACCOMMODATION & FACILITIES

## **Rydges Esplanade Resort Gym**

Opening Hours: Daily - 6:00am -9:00pm

Fitness Room

Tennis Courts

Three Swimming Pools onsite, including a lagoon pool and lap pool

## **Accommodation**

Rydges Esplanade Resort Cairns boasts 242 single or twin guest hotel rooms, most with breath taking views of Cairns and surrounds, and all with private balconies.

Rates are quoted on an individual basis and are subject to change

## **Room Types:**

Standard View Room

Mountain View Room

Ocean View Room

Family Rooms

Executive Room

## **Room Configuration:**

Averaging 32m<sup>2</sup> the rooms are spacious, offering either one queen bed OR two double sized beds.

Check In Time: From 3.00pm

Check Out Time: Before 11.00am

## **Group Accommodation Terms & Conditions**

These rates are exclusive conference rates for delegates attending your company's conference

Full Buffet Breakfast is offered at a discounted rate when booked with your accommodation

At the time of writing, we do have these rooms available, however this may be subject to change without notification Rates are subject to Availability Rates are inclusive of GST Rooming list & pre-payment is required 14 days prior to arrival

## **DRIVO Parking**

\$15/day - all parking is subject to availability.

## **Summary of Terms and Conditions**

Please note that space is not held at the time of writing. Should you wish to place a booking, contract documents, which cover the terms and conditions, are required to be returned along with your deposit.



# RYDGES

ESPLANADE RESORT CAIRNS

RYDGES ESPLANADE RESORT CAIRNS

209 -217 Abbott Street, Cairns QLD 4870

+61 7 4044 9000

[functions\\_rydgesesplanaderesortcairns@evt.com](mailto:functions_rydgesesplanaderesortcairns@evt.com)

[www.rydges.com/esplanade](http://www.rydges.com/esplanade)

REFRESHINGLY LOCAL

[RYDGES.COM](http://RYDGES.COM)

06/26