

# CONFERENCE & EVENTS

## Rydges Geelong Guide



RYDGES

GEELONG

# ABOUT EVENTS BY RYDGES GEELONG



Rydges Geelong offers contemporary conference venues for corporate meetings & conferences, weddings and private events. Our function venues offer open plan and flexible configurations to suit a large range of events, and are equipped with integrated audio visual equipment and an abundance of natural light from retractable skylights.

From trade and retail exhibitions to gala dinners, our experienced Events Team at RG will help create a tailored event solution exceeding all your expectations to truly create a successful event every time. The team at RG embodies one simple mission to provide an unforgettable experience.

# THE EVENTS CENTRE

The Events Centre features 556m<sup>2</sup> of pillar-less floor space and a built in stage – perfect for presentations or used as a dance floor for social events. With an abundance of natural light from the retractable skylights, the space offers flexible setup options and modern furnishings throughout. The Function Centre features a private entrance from Myers St opening up to a large foyer, ideal for catering breaks, pre-event cocktails, registration or trade.

- Private Entrance via Myers Street
- Multiple access points
- Large foyer ideal for catering breaks
- 3 in-built data projectors and screens



BANQUET 330 | COCKTAIL 600 | CLASSROOM 215 | THEATRE 400 | CABARET 231



## KARDINIA BARWON

Kardinia & Barwon make up two thirds of The Events Centre, and can combine to offer a spacious conference room with natural light through retractable skylights. With direct access to a large arrival foyer, perfect for pre event registration, two built in data projectors and screens, skylights and modern furnishings, this space is ideal for your next conference and event.

- Private Entrance via Myers Street
- Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration
- 2 In-built data projectors and screens

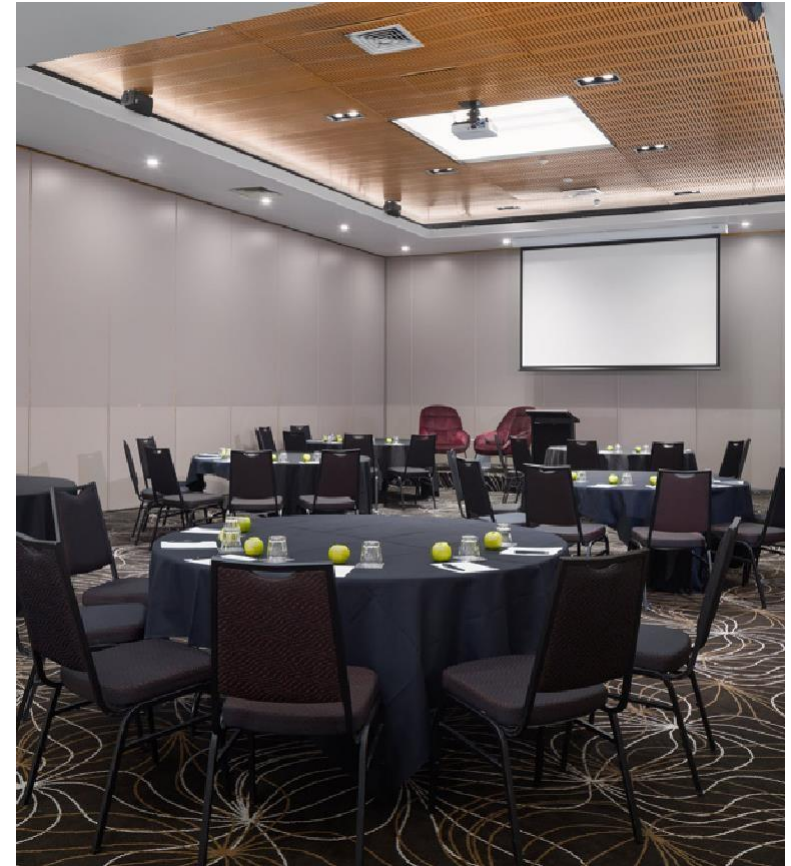
BANQUET 230 | COCKTAIL 400 | CLASSROOM 165 | THEATRE 300 | CABARET 161

# KARDINIA

Kardinia makes up one third of The Events Centre and is equipped with state of the art audio visual and offers flexible configuration. With access to the function foyer, ideal for pre or post event cocktails, registration or catering breaks. This stylish venue boasts natural light from retractable skylights and features individually controlled heating and cooling.

- Private Entrance via Myers Street - Large Foyer ideal for catering breaks, pre -event cocktails or delegate registration

- In -built audio visual  
This venue can be combined with neighbouring rooms Barwon and Otway to provide a larger event space or break out rooms.



BANQUET 110 | COCKTAIL 200 | CLASSROOM 80 | BOARDROOM 55 | THEATRE 150 | U-SHAPE 58



## BARWON

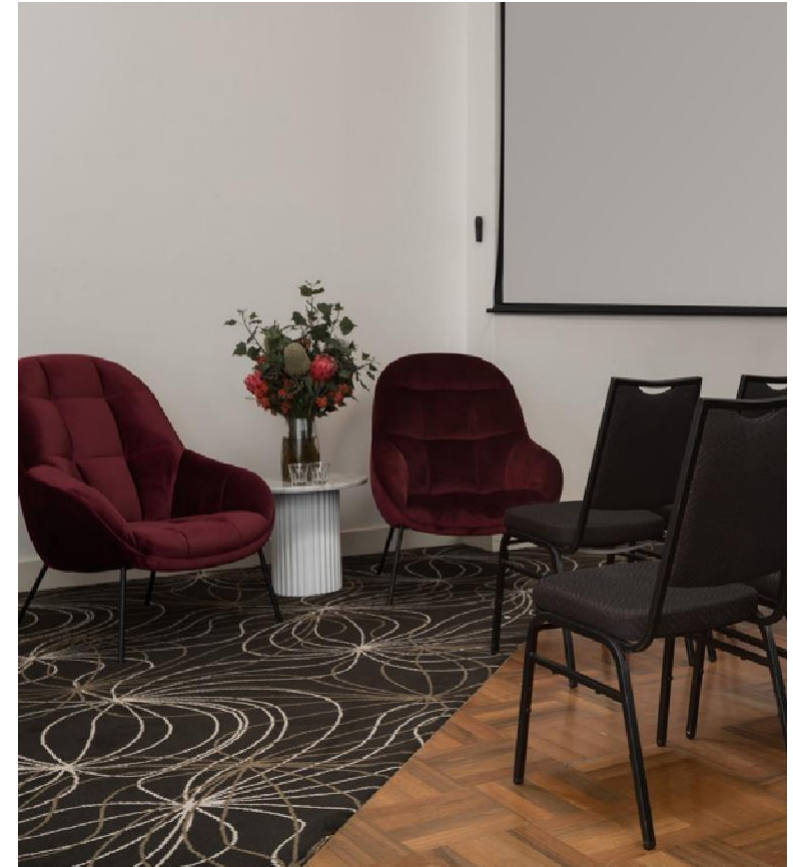
Barwon Room is accessible via Myers St and features a spacious reception area, ideal for pre or post event drinks or catering breaks. Our venues all feature in-built audio visual, individually controlled climate control and retractable skylights. Barwon makes up one third of The Event Centre, and can be connected to adjoining rooms Kardinia and Otway to accommodate larger groups.

- Private Entrance via Myers Street
- Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration
- In-built audio visual

BANQUET 90 | COCKTAIL 140 | CLASSROOM 60 | BOARDROOM 45  
THEATRE 100 | U-SHAPE 40 CABARET 63

# OTWAY

Otway Room provides modern furnishings and state of the art audio visual with direct access to the onsite outdoor pool & spa, ideal for post event cocktails. The venue makes up one third of The Event Centre can be connected with neighbouring rooms Kardinia and Barwon to accommodate larger groups or offer multiple break out rooms. Otway adds an elevated platform to its sister rooms, allowing for staged performances or talk panels as well as a dance floor for those special first dance moments or post conference gatherings.



BANQUET 100 I COCKTAIL 160 I CLASSROOM 65 I BOARDROOM 45  
THEATRE 130 I U-SHAPE 50 I CABARET 70



## PORTSIDE

Portside can be used separately or combined with adjoining Starboard room to offer a spacious conference room with an abundance of natural light. This function venue is located within the Rydges Geelong Hotel with direct access from the hotel reception foyer. Fitted with state of the art audio visual and the flexibility to expand, making this space ideal for your next conference and event.

BANQUET 50 | CLASSROOM 80 | CLASSROOM | 45 BOARDROOM 25  
THEATRE 60 | U -SHAPE 20 CABARET 40

## STARBOARD

Starboard can be used separately or combined with adjoining Portside room to offer a spacious conference room with an abundance of natural light.

Alone, this venue is the ideal boardroom for meetings, secretariat or as a break out room. Located within the Rydges Geelong Hotel, Starboard can be accessed directly from the hotel reception foyer. Fitted with state of the art audio visual this Geelong boardroom is ideal for your next meeting.



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CLASSROOM 12 | BOARDROOM 14 | THEATRE 20

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## MS. NAUTICA

Ms. Nautica is an ideal space for boardroom meetings or as a break out space throughout the day, transforming into a stylish private dining room in the evening. Located within the Rydges Geelong Hotel, Ms. Nautica can be accessed directly from the hotel reception foyer. Flooded with natural light this Geelong boardroom/ private dining room is ideal for your next meeting or special occasion.

CLASSROOM 12 | BOARDROOM 16 | THEATRE 30

# NAUTICA

EVENT SPACES

## NAUTICA BAR & KITCHEN

Nautica Pool Bar & Kitchen is the perfect setting for any cocktail party or intimate dinner; enjoy both indoor and outdoor dining. Located within the Rydges Geelong Hotel Nautica Pool Bar & Kitchen will delight any guest. With floor to ceiling windows the space is light and airy with an abundance of natural light.

Enquire about exclusive use of the restaurant and/or poolside space for your next event or post event dinner.



COCKTAIL 250 | BANQUET 150

REFRESHINGLY LOCAL

RYDGES.COM



# BREAKFAST

## **PLATED - \$30PP**

*Your plated breakfast is served with freshly brewed coffee and herbal teas*

Please select 1 option for below:

### **RYDGES BREAKFAST**

Free range scrambled eggs, streaky bacon, chicken chipolatas, slow roasted herbed tomato, hash brown served on sourdough toast

### **EGGS BENEDICT**

Free range poached eggs, Virginian sliced ham, charred Asparagus served on sourdough toast

### **BREAKFAST WAFFLE**

Waffle served with streaky bacon and mix berry compote

### **SMASHED AVOCADO**

Smashed avocado, beetroot, aged fetta, sweet potato, dukkha and sourdough. (Poached egg optional at an additional \$3 per person)

### **FULL BUFFET BREAKFAST - \$28PP**

(min 20 guests)

### **Additional items - \$5 pp**

- Yogurt/Granola/Chia Pots
- Pastries
- Fruit Platter

\*Please note these prices are subject to Sunday/Public Holiday surcharges

# DAY DELEGATE PACKAGE

**Full Day \$82pp      Half Day \$74pp**

*Includes complimentary bowl of fruit to start your day, individually wrapped mints, filtered water, notepads, pens, flip chart & whiteboard.*

## **Elevate your event;**

Hot items at \$8pp, per item

Hot Buffet lunch at \$25pp

Individual Items, from below;

- Additional sandwiches \$6pp
- Additional salad \$5pp
- Additional morning or afternoon item \$6pp

## **Additional Stationary**

Whiteboard - \$20 each

Flipchart - \$25 each

Additional flipchart paper - \$20 each



# CONFERENCE MENUS

## MONDAY MENU

### Morning Tea

Scones with jam and cream  
Moroccan lamb pie

### Lunch

#### Salad

Nicoise salad with tomato, beans, potato and olives  
Chef's selection salad with protein or hot item

#### Sandwich

Brioche roll with ham, cheese, sweet mustard pickles and lettuce

### Dessert

Assorted slices and cakes

### Afternoon Tea

Assorted Gourmet Biscuits

## TUESDAY MENU

### Morning Tea

Chocolate hazelnut donut  
Cherry tomato tart

### Lunch

#### Salad

Roast cauliflower, mint, parsley, toasted seeds and hummus  
Chef's selection salad with protein or hot item

#### Sandwich

Roast chicken wrap with baby cos, avocado, lemon aioli

### Dessert

Assorted slices and cakes

### Afternoon Tea

Assorted Gourmet Biscuits

## WEDNESDAY MENU

### Morning Tea

Tiramisu  
Beef Wellington

### Lunch

#### Salad

Roast pumpkin, goats cheese, dukkha and rocket  
Chef's selection salad with protein or hot item

#### Sandwich

Brioche roll with seared beef, beetroot relish, horseradish and spinach

### Dessert

Assorted slices and cakes

### Afternoon Tea

Assorted Gourmet Biscuits

## THURSDAY MENU

### Morning Tea

Lamingtons  
Assorted quiches

### Lunch

#### Salad

Ancient grain salad, quinoa, freekah, pearl barley, seeds and cranberries  
Chef's selection salad with protein or hot item

#### Sandwich

Corned beef, grilled vegetables, mustard and Swiss cheese

### Dessert

Assorted slices and cakes

### Afternoon Tea

Assorted Gourmet Biscuits

## FRIDAY MENU

### Morning Tea

Portuguese custard tart  
Vegetarian samosa

### Lunch

#### Salad

Giant couscous, zucchini, mint and chilli  
Chef's selection salad with protein or hot item

#### Sandwich

BLT wrap with avocado

### Dessert

Assorted slices and cakes

### Afternoon Tea

Assorted Gourmet Biscuits

\*Please note these prices are subject to Sunday/Public Holiday surcharges

### Elevate your event;

Swap a menu item from another day \$5pp  
Add a savoury option to afternoon tea \$6pp  
Request an alternate days menu \$10pp

# DAY DELEGATE PACKAGE

*Add the following hot items @\$8 per item, per person*

Meatballs in rich tomato Napoli sauce

Harissa chicken sliders

Lamb pies with tzatziki

Fish croquettes with herb mayo

Chicken tikka skewers with mint chutney

Crispy pork belly bao buns with homemade pickle

House made sausage roll with tomato chutney

\*sample menu

*Upgrade to Hot Buffet Lunch @ \$25pp (minimum 20 delegates)*

## INDIVIDUAL OPTIONS

Arrival Tea & Coffee @ \$5pp

Barista Coffee @ \$10pp

Morning or Afternoon Tea @ \$22pp

Working Style Lunch @ \$35pp

Plated Lunch @ \$65pp

Buffet Lunch @ \$59pp \*chef's selection, min 20 delegates

DIY Snack station @ \$8pp

\*Sample Menu

\*Please note these prices are subject to Sunday/Public Holiday surcharges





## CANAPÉ MENU

### **30 MIN CHEF'S SELECTION: \$18PP**

Chef's selection of 3 small canapés  
(6 pieces per person)  
Only available pre or post event

### **1 HOUR CANAPE PACKAGE: \$30PP**

Your selection of 4 small canapés  
(8 pieces per person)

### **2 HOUR CANAPE PACKAGE: \$45PP**

Your selection of 5 small + 1 large canapé  
(10 small pieces + 1 large per person)

### **3 HOUR CANAPE PACKAGE: \$65PP**

Your selection of 6 small + 2 large canapés  
(12 small pieces + 2 large per person)

### **DIY Charcuterie \$15pp**

### **DIY Dessert \$10pp**

Make your function memorable with a DIY charcuterie or dessert table of locally sourced ingredients.

\*Please note these prices are subject to Sunday/Public Holiday surcharges

# CANAPÉ MENU

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## Cold Canapés

Smoked Salmon, fennel, radish and dill  
Parmesan Tartlets with Provencale dip  
Beetroot and goats cheese on dark rye with walnuts and curly endive  
Beef carpaccio on croute with watercress and horseradish cream  
Broad bean ricotta and mint bruschetta  
Pumpkin, ricotta, prosciutto and basil bruschetta  
Cherry tomato tart, olive crumb, whipped goats cheese  
Pork terrine, pistachio, cranberry jam

## Hot Canapés

Moroccan sweet potato pasties sumac yoghurt  
Prawn dumplings, ginger and black vinegar  
Mushroom and mozzarella arancini  
Prawn seared with avocado chili coriander  
Chicken liver parfait onion jam cornichons crisp toast  
Parmesan, potato and pea croquette with smoky eggplant aioli  
Lemongrass chicken sugar cane sticks, with a spicy Nahm Jim dipping sauce

## Large Canapés

Stir fry noodle cups: chicken, beef or vegetarian  
Fisherman's basket with lemon mayo  
Pork Ribs with Slaw  
Mini Gourmet Pizzas  
Bao buns with crispy pork belly, pickled veg and spicy sauce

## Sweet Canapés

Lemon Meringue Tart  
Walnut and chocolate Brownie with sweet Labna, salted caramel  
Chocolate tart with raspberry and honeycomb

\*Sample Menu

\*Please note these prices are subject to Sunday/Public Holiday surcharges



# SEATED DINING

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## SET MENU

2 Courses at \$69pp  
3 Courses at \$79pp

## ALTERNATE DROP

2 Courses at \$79pp  
3 Courses at \$89pp

## LAVISH ALTERNATE DROP

2 Courses at \$95pp  
3 Courses at \$105pp

## 5 COURSE DEGUSTATION MENU

5 Courses of seasonal produce at \$115pp  
Enquire about our bespoke options

## CHILDREN'S MENU

Ages 4-11  
2 Courses at \$25pp

## NOT FOR PROFIT

2 Course Set Menu  
3 Course Set Menu  
By enquiry

\*Please note these prices are subject to Sunday/Public Holiday surcharges



# SET MENU

Two course \$69pp | Three course \$79pp  
Select either Menu Bollard, Sunset or Beach  
Available 10 – 300 people

## BOLLARD

Warm bread roll with butter

### *Entree*

Cherry tomato and basil tart

### *Main*

Slow cooked beef cheek with buttery mash and red wine jus

### *Sides*

Garden Salad

### *Dessert*

Coconut panna cotta with raspberry sorbet and praline

## SUNSET

Warm bread roll with butter

### *Entree*

Chicken Caesar salad

### *Main*

Grilled Tasmanian salmon tartare with beans, potato, peas and tomato

### *Sides*

Baked cauliflower with Moroccan spice and toasted seeds

### *Dessert*

Chocolate tart with poached strawberries and vanilla ice-cream

## BEACH

Warm bread roll with butter

### *Entree*

Seared barramundi with jasmine rice and red coconut curry sauce

### *Main*

Roast lamb rump with lemon, olives, new potato, oregano and jus

### *Sides*

Pumpkin with goats cheese and rocket

### *Dessert*

Sticky date pudding with butterscotch and salted caramel ice-cream

### Elevate your event;

Additional sides \$5pp

Swap a menu selection from within one of the alternate menus \$5pp

\*Please note these prices are subject to Sunday/Public Holiday surcharges

# ALTERNATE DROP

Two course \$79pp | Three course \$89pp

Select either Menu Pakington, Lt Malop or Ryrie

Available 20 – 300 people

## PAKINGTON

Warm bread roll with butter

### *Entree*

Local bocconcini with slow cooked tomato and basil

### **Alternating with**

Beef wellington and mushroom sauce

### *Main*

Chicken supreme with pumpkin, cauliflower and sage jus

### **Alternating with**

Grilled tuna, soba noodles, cucumber, radish and soy

### *Sides*

Broccolini, mint and chilli salad

### *Dessert*

Warm raspberry and macadamia blondie with vanilla ice-cream

### **Alternating with**

Coconut panna cotta, pineapple, rum and coconut with mango sorbet

## LT MALOP

Warm bread roll with butter

### *Entree*

Pulled pork and caramelised onion croquettes with chipotle aioli

### **Alternating with**

House smoked salmon, baby cos, lemon dressing, capers and dill

### *Main*

Roast beef with potato puree, mushrooms and shallots

### **Alternating with**

Grilled salmon tartare with beans, potato, peas and tomato

### *Sides*

Roast sweet potato with Salsa Verde

### *Dessert*

Milk chocolate, berry crunch cake with raspberry sorbet

### **Alternating with**

Baked cheesecake and strawberry ice-cream

## RYRIE

Warm bread roll with butter

### *Entree*

Chicken, lemongrass and coriander skewer with Nham jim

### **Alternating with**

Bolognese arancini with parmesan aioli and basil oil

### *Main*

Slow cooked lamb shoulder with eggplant, zucchini, tomato and goats cheese

### **Alternating with**

Salmon, fennel, parsley, olives, radish and a lemon & dill sauce

### *Sides*

Roast chat potatoes with garlic and olive oil

### *Dessert*

Coffee Brulee with rum and raisin ice-cream

### **Alternating with**

Chocolate fudge cake with honeycomb ice-cream

Elevate your event;

Additional sides \$5pp

Swap a menu selection from within one of the alternate menus \$5pp

# LAVISH ALTERNATE DROP

Two course \$95pp | Three course \$105pp

Select either Menu Bellarine, Moorabool or Golden Plains

Available 20 – 300 people

## BELLARINE

Warm bread roll with butter

### *Entree*

Parmesan and goats cheese tart with zucchini and caper salad

### *Alternating with*

Porcini and Portobello ravioli with tarragon sauce

### *Main*

Grilled king fish, baby cos, peas and truffle aioli

### *Alternating with*

Confit duck leg, lentils, spinach and pancetta

### *Sides*

Celeriac and radicchio

### *Dessert*

Opera cake with raspberry sorbet

### *Alternating with*

Lemon meringue pie

## MOORABOOL

Warm bread roll with butter

### *Entree*

Tiger prawns with avocado, lime, coriander, chipotle and tomato

### *Alternating with*

Beef carpaccio with horse radish cream, beetroot and watercress

### *Main*

Roast lamb rump with smoked eggplant, chickpea tagine

### *Alternating with*

Pork belly with ton katsu, rice and greens

### *Sides*

Baked cauliflower with hummus

### *Dessert*

Peanut butter parfait, chocolate mousse

### *Alternating with*

Raspberry crème tart with caramel ice-cream

## GOLDEN PLAINS

Warm bread roll with butter

### *Entree*

Vitello tonnato poached yearling, parmesan, wild rocket and caper berries

### *Alternating with*

Mini burrata, eggplant, zucchini, tomato and goats cheese

### *Main*

Slow cooked lamb shoulder with eggplant, zucchini, tomato and goats cheese

### *Alternating with*

Eye fillet with duck fat potatoes, thyme jus and truffle butter

### *Sides*

Roast vegetables

### *Dessert*

Eton Mess

### *Alternating with*

Cassis Mont Blanc

Elevate your event;

Additional sides \$7pp

Swap a menu selection from within one of the alternate menus \$7pp

# BUFFET LUNCH OR DINNER



**From \$65pp**

**\*Min 30 guests**

**Choice of 3 hot dishes, 3 sides & 2 desserts  
(extra dishes available \$8pp)**

**Salads options**

*Cauliflower salad*

lightly spiced cauliflower, sultanas, rocket and walnut

*Root vegetable salad*

Kashmiri spices, spinach and yoghurt dressing

*Potato salad*

Roasted baby potatoes, bacon, French mustard, mayo and chives

*Garden pick*

Mixed leaves, Lebanese cucumber, baby tomatoes, red onion and balsamic dressing

*Cesar salad*

Garlic croutons, bacon, shaved parmesan, olives, egg and Cesar dressing

*Niçoise salad*

baby potatoes, green beans, olives, baby tomatoes and boiled eggs (add shredded salmon @ \$4pp)

*Street corn salad*

Beans, charred corn, capsicum, red onion, coriander, aged feta and spicy mayo

**Hot options**

Spaghetti with meat balls

Beef Goulash

Lamb or chicken biryani

Stir fry chicken

Moroccan spiced chicken breast

Texan rub coated roast beef

Goat, chicken, beef or vegetable curry

Marinated oven baked fish

**Sides**

Bread basket

Soup (vegetarian)

Herb roasted chat potatoes

Sweet potato mash

Mixed vegetables

Hassel back potatoes

**Desserts**

Forest berry panna cotta jars

Berliner mini donuts

Assorted slices

Chocolate mousse

Mini cup cakes

\*Sample Menu

\*Please note these prices are subject to Sunday/Public Holiday surcharges

# BEVERAGES

## Something Simple

**2 hours \$35pp**  
**3 hours \$45pp**  
**4 hours \$55pp**

Zilzie Sparkling  
Zilzie Sauvignon Blanc  
Zilzie Shiraz  
NV Fiore Moscato  
Boags Light  
Furphy Refreshing Ale  
Carlton Draught  
Apple Cider

## Something Special

**2 hours \$45pp**  
**3 hours \$55pp**  
**4 hours \$65pp**

Marty's Block Brut Sparkling  
Cloud Street Sauvignon Blanc  
Growers Gate Shiraz  
NV Fiore Moscato  
Asahi Super Dry  
Stone & Wood Pacific Ale  
Boags Light  
Apple Cider

**Upgrade to a spirit package at an additional \$10pp, per hour**

**Beverage extensions – 30mins at \$5pp | 60mins at \$10pp**

**Add a sparkling on arrival to any beverage package \$6 pp**

## Sober

Selection of soft drink and juice,  
freshly brewed coffee and herbal teas

**2 hours \$15pp**  
**3 hours \$20pp**  
**4 hours \$25pp**



# THE FINISHING TOUCHES

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## **AUDIO-VISUAL**

Myles AV  
0413 432 030  
mav.com.au

## **STYLING**

Jacinta Blake  
[jacintablake@gmail.com](mailto:jacintablake@gmail.com)

## **DJ/PHOTOBOOTH**

Djk Productions Sound & Lighting  
Jo Kovac 0402 688 241  
Live Entertainment

## **GEELONG ENTERTAINMENT SERVICES**

geelongentertainment.com.au  
0411 143 155



# RYDGES

GEELONG

For further information or to make a booking enquiry, please contact our events team.

📍 89-105 Gheringhap St, GEELONG VIC 3220

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