



RYDGES

CAMPERDOWN

School Formal Events

REFRESHINGLY LOCAL

RYDGES.COM

Welcome to Rydges Camperdown

An oasis in the heart of the Inner West and on the the cusp of the Sydney CBD, Rydges Camperdown is positioned within walking to the charming boutiques, cafes and restaurants that line Newtown's lively King Street.

Rydges Camperdown is the ideal venue to host your formal, graduation or special society social. Featuring a range of venue spaces that can host up to 140 guests, this unique venue space is positively recognised for its flexible catering options, competitive drinks packages as well as dedicated event co-ordinators. Guests are invited to enjoy a generous selection of food prepared from locally-sourced produce, made fresh on-site by our team of chefs.

At Rydges Camperdown, the team pride themselves on their attention to detail, professionalism, and hospitality. In addition, the hotel features 146 spacious rooms with onsite facilities including daily buffet breakfast, outdoor swimming pool, free Wi-Fi, room service and secure underground parking - all perfectly matched with an excellent location.

The events team look forward to making your perfect celebration a reality!

Environmental Sustainability

Protecting the environment is an important part of everyday life to everyone. EVT pledge to make change happen by implementing sustainable practices across our group, both now and in the future. Rydges Camperdown adopts sustainable practices to reduce our carbon emissions, reduce waste, minimise our use of natural resources and procure products in a sustainable way. We love having the community involved in all projects we do at Rydges; as a result, we are offering YOU the opportunity to opt out of all waste items during your event,



CONFERENCE SPACE - CAPACITIES

Create an unforgettable school formal in a venue designed for flexibility, style, and seamless events. With 7 unique event spaces, including our on-site restaurant, we offer the perfect setting for celebrations of all sizes.

Space	Cocktail	Theatre	Banquet	Cabaret	Classroom	U-Shape	Boardroom	Area	Ceiling Height
Bourke Lounge	50	40	32	24	24	18	18	70 m ²	2.7 m
Bligh AB	150	120	110	80	102	64	64	180 m ²	2.7 m
Bligh A	100	80	48	36	36	30	30	108 m ²	2.7 m
Bligh B	60	45	32	24	24	18	18	72 m ²	2.7 m
Pool Deck Camperdown	120	100	80	60	40	30	30	155 m ²	
Missenden	50	40	32	24	24	18	18	60 m ²	2.4 m
Rowley's Restaurant	150	120	120	90	30	24	24	140 m ²	2.7 m

PRIMARY SCHOOL PLATED

2 COURSE LUNCH OR DINNER \$35PER CHILD

3 COURSE LUNCH OR DINNER \$40PER CHILD

Menus can be customised to suit your event and dietary preferences. Please speak to your event coordinator for further information.

Bread and Dip Station

SHARED ENTREE

Mini vegetable spring rolls served with sweet chilli sauce

Cheese & Spinach triangle puffs

Garlic bread

MAINS

Chicken Schnitzel served with gravy, chips and garden salad

Roasted free-range chicken breast with mac & cheese, mixed cabbage, radish with jus

Battered fish served with garden salad & tartare sauce

DESSERT

Vanilla ice cream with choice of Chocolate, Strawberry or Caramel topping

DRINKS

Continuous Coca-cola, Coke No Sugar & Sprite



PRIMARY SCHOOL PLATED

2 COURSE LUNCH OR DINNER \$60PER ADULT

3 COURSE LUNCH OR DINNER \$65PER ADULT

Menus can be customised to suit your event and dietary preferences. Please speak to your event coordinator.

Bread and Dip Station

SHARED ENTREE

Avocado & Prawn Cocktail, prawns tossed through socktail sauce on a bed of iceberg lettuce ☉

Salt & Pepper Calamari with Lime Aioli ☉

Mushroom Arancini Balls

MAINS

Roasted Chicken Breast with crushed chats, steamed greens & chive butter sauce

Oven-Roasted Barramundi Fillet with pumpkin gnocchi, sage, cherry tomatoes & balsamic glaze ☉

Grilled Vegetable Stack with hummus & roasted macadamia nuts

DESSERT

Vanilla Ice Cream with choice of Chocolate, Strawberry or Caramel topping

DRINKS

Choice of one House beer, red wine, white wine or soft drink



PRIMARY SCHOOL BBQ

LUNCH OR DINNER \$40 PER ADULT \$28 PER CHILD

BBQ menus can be customised to suit your event and preferences. For additional requirements, please speak to your event co-ordinator.

Fresh Bread Rolls and Assorted Condiments

MEAT SELECTION

Herb Marinated Chicken Breast
Beef Sausages

VEGETARIAN BBQ SELECTION

Roasted Root Vegetables
Corn on the Cob

SALAD

Garden Salad
Cous Cous Salad

DESSERT

Vanilla Ice Cream

ADD ONS

Beverages
Slushie Machine Hire
Fairy Floss Machine Hire
DJ
Pool Toys
Pool Towel Hire



HIGH SCHOOL PLATED

2 COURSE LUNCH OR DINNER \$55PP

3 COURSE LUNCH OR DINNER \$60PP

Plated menus can be customised to suit your event and preferences. For dietary requirements, please speak to your event coordinator.

Bread and Dip Station

SHARED ENTREE

Avocado & Prawn Cocktail, prawns tossed through socktail sauce on a bed of iceberg lettuce ①

Salt & Pepper Calamari with Lime Aioli ①

Mushroom Arancini Balls

MAINS

Roasted Chicken Breast with crushed chats, steamed greens & chive butter sauce

Oven-Roasted Barramundi Fillet with pumpkin gnocchi, sage, cherry tomatoes & balsamic glaze

Grilled Vegetable Stack with hummus & roasted macadamia nuts

SHARED DESSERT PLATTER

Panna Cotta

Chocolate Mousse

Fruit Platter

Unlimited soft drink package for an extra \$10 per person



BUFFET

LUNCH OR DINNER \$60PP

Buffet menus can be customised to suit your event and preferences. Menus are rotated on a seasonal basis, please speak to your event coordinator.

Bread and Dip Station

COLD SELECTION

Mixed Leaf Salad (V)
Beetroot Salad
Greek Salad

HOT SELECTION

Roast Chicken with Jus (GF)
Meatball Pasta with Napoletana Sauce
Stir Fry Vegetable (V) (GF)
Steamed Rice

DESSERT

Fresh Seasonal Fruit Platter (V) (GF)
Assorted Cake, Pastries & Tarts





CANAPÉS

COLD CANAPÉS

- Peking Duck Pancakes with Hoisin Sauce
- Smoked Salmon, Beetroot Relish, Pickled Onion, Dill, Capers, Goats' Cheese, Crouton ⓘ
- Rare Roast Beef, Tomato Relish, Shaved Pecorino, Micro Herbs
- Tiger Prawns, Cos Lettuce, Avocado, Gorgonzola Crumbs, Marie Rose Sauce ⓘ
- Bruschetta, Crouton, Micro Basil, EVO, Aged Balsamic

HOT CANAPÉS

- Mushroom Arancini, Aioli, Salsa Verde
- Tempura Prawns, Yuzu Dipping Sauce ⓘ
- Assorted Meat Pies, Tomato Relish
- Salt & Pepper Squid, Lemon Aioli ⓘ
- Moroccan Spiced Cauliflower, Cumin Yoghurt

SUBSTANTIAL CANAPÉS

- Fish & Chips, Lemon, Tartare Sauce ⓘ
- Bao Buns, Korean Katsu Chicken, Coriander, Sweet Chili Sauce
- Classic Cheeseburger Sliders, American Cheddar, Cos Lettuce, Special Sauce
- Pulled Pork Slider, Chipotle BBQ Sauce, Creamy Slaw
- Assorted Sushi, Nori Rolls, Ponzu Sauce ⓘ



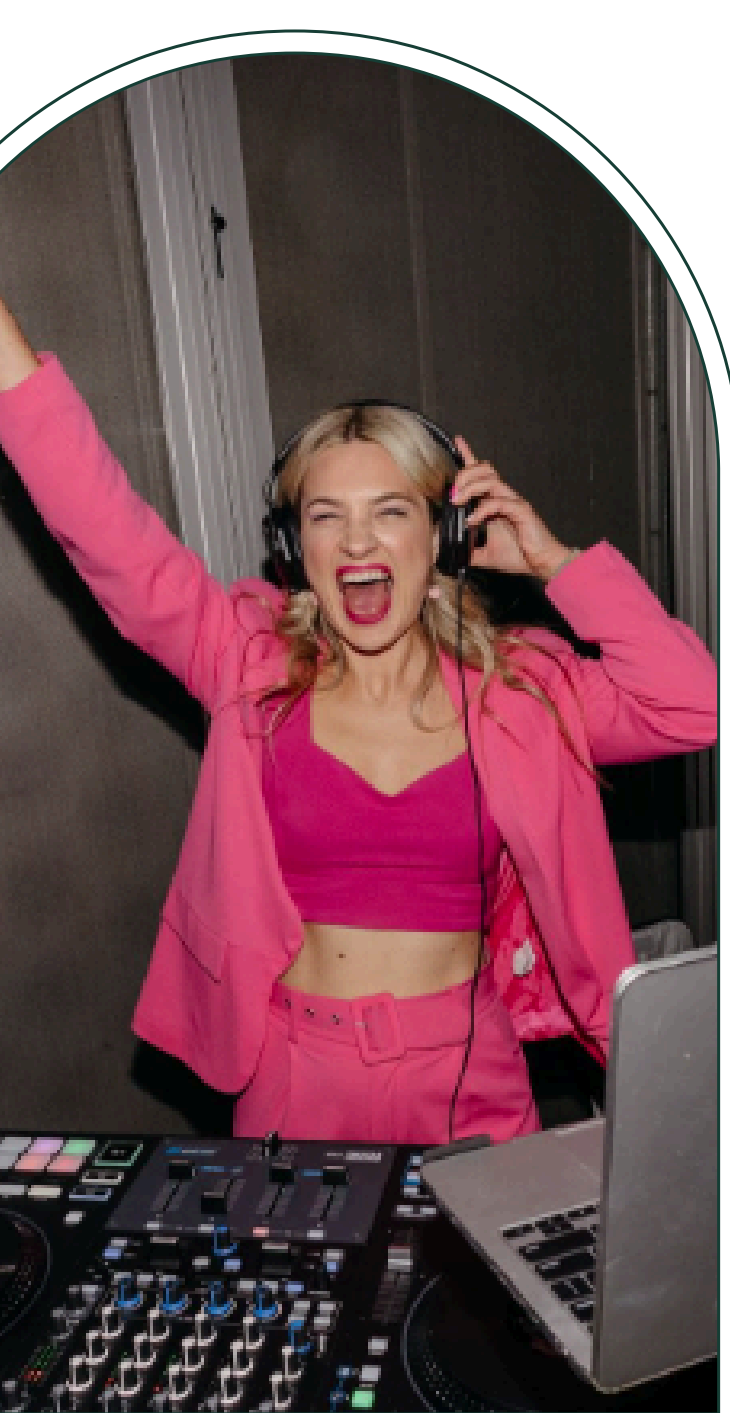
CANAPÉ PACKAGES

1 hr | 5 standard canapés
\$27pp

2 hrs | 6 standard canapés
\$37pp

3 hrs | 6 standard canapés
& 2 substantial
\$53pp

4 hrs | 7 standard canapés
& 2 substantial
\$66pp



FESTIVE ADD ONS

Extend the celebrations with some exclusive add ons to make it an extra memorable event!

PREMIUM DRINKS PACKAGE

\$5PP PER HR

Pink Lemonade
Lemon Lime Bitters
Ginger Beer
Lemon Squash
Freshly Chilled Juices

LIVE ILLUSTRATOR

Starting From \$669.00

RED CARPET

\$150.00

CAKE

\$6PP

WELCOME MOCKTAIL - \$6PP

A fun selection of alcohol-free cocktails, such as:
Tropical Sunrise (orange & grenadine), Berry Fizz (Mixed Berries & Soda)
& Virgin Mojito (Mint, Lime & Soda)

ICE CREAM STATION - \$8PP

Your Choice of Ice Cream Flavour and Toppings

PHOTOBOOTH

3 HRS - \$749.00

4 HRS - \$869.00

OFFICIAL PHOTOGRAPHER

3 HRS - \$1,039.00

5 HRS - \$1,499.00

DJ - 3HRS

Starting From \$689.00

MEDIA WALL

\$289.00

DONUT WALL

\$389.00





AUDIO VISUAL

Laptop - \$100

Stage - \$200

Clicker - \$30

PA System with Handheld Microphone - \$200

Extra Handheld Microphones - \$50

Data Screen and Projector - \$250

LED Presentation Screen - \$250

Data Projector and Screen & LED Presentation Screen - \$400

Additional Power Boards / Extension Cords - \$10 each

Uplights Set (8) - \$200

Wi-Fi - Complimentary



RYDGES

CAMPERDOWN



9 Missenden Road, Camperdown, NSW, 2050

P: +61 2 9516 1522

E: functions_rydgescamperdown@evt.com

REFRESHINGLY LOCAL

RYDGES.COM