

An aerial, black and white photograph of Cronulla Beachside. The image shows a wide sandy beach with waves breaking on the left. To the right, a coastal town with numerous multi-story buildings is visible, situated on a slight rise. A prominent red rectangular overlay covers the middle-left portion of the image, containing the text 'MEETING & EVENTS'.

RYDGES

CRONULLA BEACHSIDE

MEETING & EVENTS

REFRESHINGLY LOCAL

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

# RYDGES CRONULLA BEACHSIDE

Rydges Cronulla is home to eight versatile conference and event spaces catering for guests of 10-170, all spaces have natural light with our larger spaces offering floor to ceiling windows and access to our poolside balcony with ocean views, also boasting semi private event area's in the Alley there is a space to suite every occasion.

Offering 84 accommodation rooms and suites, your guests will instantly feel like they are on a beachside vacation, each room featuring neutral tones with pops of deep ocean blues, when walking into rooms guests are meet with a private balcony overlooking the ocean, after sinking into a Rydges dream bed guests are sure to wake up feeling refreshed and relaxed.

## Hotel features

- Conveniently located in the heart of Cronulla opposite the beach, 20 km from Sydney airport or a 5 minute walk through Cronulla's outdoor mall to public transport.
- Seamless and connected check-in experience
- Heated outdoor spa and pool
- Daily buffet breakfast
- Lounge style working spaces on ground level
- Complimentary Wi-Fi
- Secure parking

Chat to our team of event experts to start planning your next event.



# COASTAL DELEGATE PACKAGES

## Full Day \$89pp

Start the day with a selection of herbal teas, brewed coffee, available throughout the day  
Break for morning and afternoon tea with a selection of fresh fruit, sweet and savoury snacks.  
Lunch will be a working lunch with a variety of fillings

## Half Day \$75pp

Start the day with a selection of herbal teas, brewed coffee, available throughout the day  
Break for morning or afternoon tea with a selection of fresh fruit, sweet and savoury snacks and juice  
Lunch will be a working lunch with a variety of fillings

## Buffet Lunch Upgrade | Complimentary for 20+ delegates

Bread rolls  
Chef's Selection of two hot mains & two hot sides  
Two Gourmet Salads  
Petite Cakes  
Seasonal Fruit Plate  
Soft Drink, Tea and Brewed Coffee



# CATERING PACKAGES

## Working Style Breakfast

**\$45 per person 1-1.5 hours**

Ham & cheese croissant  
Lightly toasted banana bread  
Mini bacon & egg roll  
Fresh seasonal fruit plate  
Brewed coffee & tea  
Juice

## Working Style Lunch

**\$45 per person 1-1.5 hours**

Range of gourmet filled sandwiches, rolls & wraps  
Market fresh salad  
Selection of sweet treats  
Seasonal fruit plate  
Soft drink, brewed tea & coffee  
Maximum 19 people, surcharge of \$10pp additional

## Buffet Lunch/Dinner

**\$75 per person -2 hours**

Includes a variety of bread rolls  
Your selection of...  
Two hot mains  
Two hot sides  
Two gourmet salads  
Fresh seasonal fruit plate  
Selection of sweet treats  
Minimum 20 people

## Mini Buffet Lunch\Dinner

**\$60 per person -2 hours**

Your selection of...  
Two hot mains  
Two hot sides  
Includes a variety of bread rolls, mixed leaf salad with green goddess dressing  
Minimum 20 people

## Individual Items

**Morning or Afternoon tea \$20pp**

Selection of fresh fruit, sweet and savoury snack, tea and brewed coffee

**Continuous tea & coffee station \$12pp**

Selection of herbal tea's and brewed coffee throughout your event

**Continuous tea, coffee, soft drink and juice station \$5pp per hour**

Selection of herbal tea's and brewed coffee, soft drinks and juice throughout your event

# SAMPLE BUFFET MENU

Please select two mains, two sides and 2 salads  
All Served with Selection of Bread rolls, Sweet treats and  
Fruit plate

## Main

Steamed Fish of the Day with Ginger and Soy (I)  
Greek style Lamb with mint sauce  
Green Curry with Chicken or Vegetables  
Lemon Chicken with Mediterranean herbs  
Chicken Cacciatori  
Steak in mushroom sauce  
Vegetarian Lasagna  
Roasted Pork with onions and gravy  
All Served With Jus, Lemon or Condiments

## Sides

Roasted Potatoes  
Steamed Greens  
Baked Cauliflower  
Baked Pumpkin  
White Rice

## Salads

Mixed Leaves Salad  
Couscous and Rocket Salad  
Rocket and Pear Salad  
Ceaser Salad  
Beetroot and Feta Salad

# MINI BUFFET MENU

Mini Buffet select two mains and two sides, served with a selection  
of bread rolls and mixed leaf salad with green goddess dressing

All menus are subject to change

Our seafood uses single letter AIM labels: A - Australian, I - Imported and M - Mixed Origen



# SAMPLE PLATED MENU

## Entrée

Please select two entrees served alternating

Caprese salad, soft mozzarella cheese, tomato, basil Cured

Beef backstrap, rocket salad, shaved parmesan

Tuna ceviche, cucumber, crispy capers, chives (I)

Moreton bay bug salad, zucchini, mint, roasted almond (A)

Sicilian style eggplant, tomato, olives, onions

## Main

Please select two entrees served alternating

Rack of lamb, eggplant relish, salsa verde

Crispy skin barramundi puttanesca, parsley sauce (I)

Roasted duck breast, sweet and sour radicchio

Chicken supreme, mushroom, roasted dutch carrots

Roasted cauliflower, cashew cream, salsa verde

## Dessert

Please select two entrees served alternating

Traditional tiramisu, coffee sauce

Vanilla bean panna cotta, fresh berries, berry coulis

Lemon meringue pie, raspberry, raspberry sauce

Pavlova, chantilly cream, passionfruit syrup, seasonal fruit

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## \$75PP

2 courses

## \$85PP

3 courses

Minimum 20 people

2 & 3 course meals include;  
Baked bread rolls, mixed leaf  
salad with dressing

**Add sharing sides \$12pp**

Select 2 options

Charred seasonal greens

Roasted rosemary potatoes

Creamy potato mash

Steamed mixed seasonal

vegetables

# SAMPLE FEASTING THREE COURSE

## Entrée

All dishes served sharing style

Arancini bolognese, aioli, parmesan cheese Zucchini flowers, ricotta, sundried tomato, honey  
Roasted baby squid, rocket salad, lemon dressing (I)

## Main

Butterfly baby snapper, tomato and capers salsa, olive oil, lemon (I)  
Slow cooked lamb shoulder, eggplant caponata, salsa verde  
Spinach and ricotta ravioli, parmesan sauce, chive

## Sides

Freshly baked bread rolls, Charred seasonal greens,  
Roasted rosemary potatoes and a mixed leaf salad

## Dessert

Traditional tiramisu  
Vanilla panna cotta & berries  
Lemon meringue pie

**\$89PP**

Minimum 20 people

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# SAMPLE MENU

## Feasting 2 course \$60pp

Minimum 15 people

Baked bread rolls, mixed leaf salad with dressing

### Entrée

All dishes served sharing style

Pumpkin and goats cheese arancini

Salt & pepper squid (I)

### Main

All dishes served sharing style

Spinach and Ricotta ravioli with parmesan sauce

Lamb shoulder with caponata and salsa verde

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## Plated 2 course \$60pp

Minimum 20 people

Baked bread rolls, mixed leaf salad with dressing

### Main

Please select two mains served alternating

Barramundi puttanesca, parsley sauce (I)

Gnocchi Napolitana, burrata

Chicken supreme, mushroom, roasted dutch carrots

Roasted cauliflower, humas, salsa verde

### Dessert

Please select two desserts served alternating

Traditional tiramisu, coffee sauce

Vanilla bean panna cotta, fresh berries, berry coulis

Lemon meringue pie, raspberry, raspberry sauce

Pavlova, chantilly cream, passion fruit syrup, seasonal fruit

# CANAPÉS

**Classic** \$45pp | 3 hot, cold or sweet, 1 Sub

**Premium** \$53pp | 4 hot, cold or sweet, 1 Sub

**Platinum** \$62pp | 6 hot, cold or sweet, 1 Sub

## Cold

Blini creme fraiche, smoked salmon (I)

Sushi - mixed (I)

Bruschetta, whipped ricotta, tomato

Avocado mousse prawn tart (A)

Potato cake, crab, cucumber (I)

Bubaganush & feta tart

## Substantial

Butter chicken, rice

Salmon poke bowl, asian slaw, edamame (I)

Mini beef cheeseburger

Mini kaarage chicken, slaw burger

Fish & chips, tartar, lemon (I)

## Hot

Pumpkin & goats cheese arancini, aioli

Peking duck spring rolls, plum sauce

Coconut prawns, lemon aioli (I)

Satay chicken skewers

Red wine beef pie, tomato sauce

Spinach & feta triangles, tomato chutney

Crispy pork dumpling, sweet chilli sauce

Traditional falafel, tzatzki

## Sweet

Portuguese tart Macarons

Salted caramel profiteroles

Chocolate brownies

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# CANAPÉ PLATTERS

1 canapé selection per platter (30 pieces per platter)

## Classic Canapé Platter - \$100

Bruschetta, whipped ricotta, tomato  
Avocado moose and prawn tart (A)  
Bubaganush & feta tart , v, vv  
Pumpkin & goats cheese arancini ,v  
Red wine & beef pie, tomato sauce  
Spinach & feta triangles, tomato chutney ,v  
Crispy pork dumpling, sweet chili sauce

## Premium Canapé Platter - \$130

Coconut prawns, lemon aioli  
Assorted (I) Sushi ,v (I)  
Peking duck spring roll, plum sauce  
Satay chicken skewers  
Blini creme fraiche, smoked salmon (I)

## Platinum Canapé Platter - \$250

Mini cheese beef cheeseburger  
Mini Kaarege chicken burger  
Fish & chips, tartare sauce, lemon (I)  
Butter chicken, rice

Please select accordingly as dietary requirements are not catered to separately.

v (vegetarian) vv (vegan). All menus are subject to change

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# HIGH TEA

Minimum 15 people

## Classic High Tea - \$42

Blini, creme fresh, salmon (I)

Avocado moose and prawn tart (I)

Finger sandwiches -egg, ham and cheese

Pumpkin & goats cheese arancini, v

Scones, jam, cream

Petit fours

Tea & brewed coffee

Soft drinks

## Addons \*on enquiry

Add an additional canape

White table linen

Sandy/beige linen napkins

Dietary requirements are not catered to separately. v (vegetarian) vv (vegan).

All menus are subject to change

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## High Tea Beverage Package

Bottomless Bellini's \$16pp per 1.5 hours

Orange, Lychee, Strawberry or Pineapple

Bottomless Zilzie wines \$19pp per 1.5 hours

Sparkling, Sav Blanc, Rose, Shiraz

Bottomless Mix \$25pp per 1.5 hours

Somersby apple cider, Peroni Red, your choice of 2 Zilzie wines.

Add an additional 1.5 hours to your beverage package \$12pp

# BEVERAGE PACKAGES

## CLASSIC

### Zilzie

2.5 Hours - \$43pp

3.5 Hours - \$53pp

4.5 Hours - \$65pp

## WINE

NV Sparkling

Sauvignon Blanc

Shiraz

## BEER

Peroni Red

Hahn Superdry

Great Northern Super Crisp

Soft drinks and juices

## PREMIUM

### Australia/New Zealand

2.5 Hours - \$58pp

3.5 Hours - \$68pp

4.5 Hours - \$80pp

## WINE

Sparkling - ZilZie

Sauvignon Blanc - Petal & Stem Marlborough NZ

Rose - Zilzie

Shiraz - Woodstock Barossa Valley AU

## BEER

James Squire 150 Lashes

Balter Cerveza

Great Northern Super Crisp

Soft drinks and juices

## PLATINUM

### Australia/New Zealand/France

2.5 Hours - \$65pp

3.5 Hours - \$75pp

4.5 Hours - \$88pp

## WINE

Prosecco - Del Zotto

Sauvignon Blanc - Petal & Stem Marlborough NZ

Rose - L'HERE La Galop France

Shiraz - Woodstock Barossa Valley AU

## BEER/CIDER

Stone & Wood

Peroni Nastro Azzurro

Great Northern Super Crisp

Somersby Apple Cider

Soft drinks and juices

All menus are subject to change. All beverage packages and or bar tabs conclude 30 minutes prior to your event booking time.

# OPTIONAL EXTRAS

**Mezze Platter** Chefs selection of cured meats, mixed antipasto, dips and flat bread \$15pp

**Cheese Platter** Blue, aged cheddar, Brie, quince paste, nuts and crackers \$18pp

**Additional Canapé** Additional hot or cold canapé to your current package \$7pp & substantial \$9pp

## **Children's meal**

Chicken nuggets & chips, includes ice cream dessert, soft drink, juice throughout the event \$30p  
or  
Children's platter of Chicken nuggets and chips \$50 serves 4

## **Vendor meal**

Provide your vendors with a main meal, includes soft drink, throughout the event \$45pp

## **Cake Service**

Your cake cut and placed onto a sharing style platter for guests to enjoy \$5pp  
Your cake cut and individually plated with garnish and served to your guests \$8p

**Add a beverage to your package** Add an additional beer, wine or cider to your beverage package \$8pp

## **Arrival cocktail**

Welcome cocktail for your guests | Select from Aperol Spritz, Lychee Caprioska or Passionfruit Caprioska \$18pp

## **Additional 1 hour room hire**

don't let the night end. Add an additional 1 hour of fun \$500

## **Styling**

Ask our team what we have available and a list of our recommended vendors

# EQUIPMENT

Whiteboard - \$50

Flipchart - \$50

Built in data projector & screen - \$300 | James Cook,  
Solander, Sutherland Rooms

50" Plasma TV - \$70 | Boardroom, Botany Room

Lectern - \$80

Gooseneck microphone - \$80

Handheld wireless microphone - \$80

Lapel microphone - \$80

Wireless presenter - \$50

Wooden Easel - \$50

Dancefloor - \$450

White chair cover - \$4.50 each

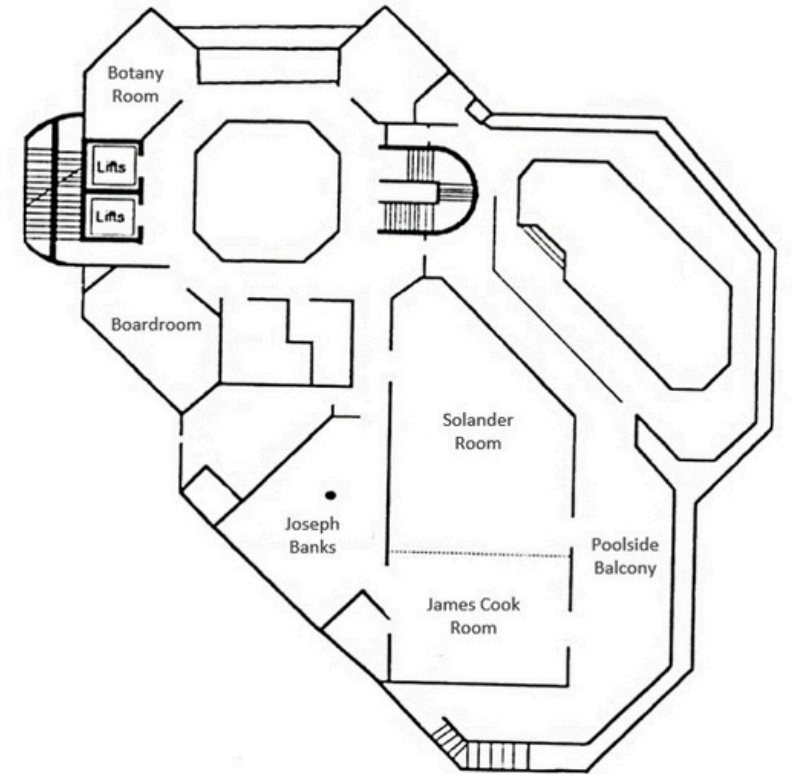
White organza chair sash -\$1.50 each



# CAPACITY & FLOOR PLAN

## Private event rooms level 1

Venue	M2	Cocktail	Cabaret	Banquet	U-Shape	Classroom	Theatre	Boardroom
<b>Sutherland</b>	142	170	90	110	40	90	150	-
<b>Solander</b>	90	70	40	60	30	36	60	-
<b>James Cook</b>	52	40	24	40	20	24	40	-
<b>Poolside Balcony</b>	70	50	-	24	-	-	-	-
<b>Boardroom</b>	24	-	-	-	-	15	25	15
<b>Botany Room</b>	20	-	-	-	-	12	20	12



# THE ALLEY -Semi private event spaces

## Alley Dining

Alley Dining is the perfect space to enjoy a 2-3 course, feasting style or buffet with your favorite people. Situated in the Alley bar, framed with glass walls that open up to the terrace with view's over the park to Cronulla Beach

Suitable for seated style up to 50 people



## Alley Runway

Awash with natural light from the wrap-around glass walls, The Runway is perfectly finished with casual and comfortable seating ideal for all ages, all occasions, and any time of the year. Located on entry level beside The Alley Bar.

Suitable for a cocktail canape style event of up to 70 people



## Alley Terrace (half)

The Terrace is the best seat in the house. Situated in the Alley bar, framed with glass walls with view's over the park to Cronulla Beach. Sip on champagne and watch the beachside lifestyle unfold below.

Suitable for a cocktail canape style event up to 40 people



# RYDGES

CRONULLA BEACHSIDE

RYDGES CRONULLA BEACHSIDE  
20-26 The Kingsway, Cronulla NSW 2230

+61 2 9527 3100

[functions\\_rydgescronulla@evt.com](mailto:functions_rydgescronulla@evt.com)

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

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