YOUR SPECIAL DAY

WEDDINGS AT RYDGES
CRONULLA BEACHSIDE

CONGRATULATIONS!

OUR GIFT TO YOU

Weddings booking our Seaside Seated or Coastal Cocktail wedding package before 30th April 2027 and held before 30 Janruary 2028, you'll receive

A complimentary beverage upgrade to our premium range
A complimentary accommodation room for your wedding night, breakfast for two and a bottle of sparkling wine.

AND

20% off the best available accommodation rate for your wedding guests when booking direct.

T&C's apply.
From AU$120 /person.

functions_rydgescronulla@evt.com
02 9527 3100

RYDGES

CRONULLA BEACHSIDE

BEACHSIDE WEDDING CEREMONY

Alley Terrace Ceremony $1,500

Exclusive 1 hire of our Terrace
36 Ceremony chairs
Registry table
Wet weather option
Bar access post ceremony
*Maximum 180 guests

Poolside Terrace Ceremony $600

Exclusive 1 hire of our poolside terrace
Ceremony chairs
Registry table
Wet weather option
Bar access post ceremony
*Maximum 40 guests

WEDDING PACKAGES

Monday - Thursday	$130pp
Friday - Sunday	$150pp

Seaside Seated *minimum 50 guests

5 hours complimentary room hire
Your choice of two entrees
Your choice of two mains
4.5 hour classic beverage package
Continuous tea and coffee
Complimentary cakeage served on platters

Seaside Seated Package Venue Inclusions

Wedding Coordinator and wait staff
Round tables + long bridal table
Table numbers
Cake table
Dance floor
Pre-reception bridal room
White linen tablecloths and linen napkins
Handheld microphone
Silverware & glassware

Monday - Thursday	$120pp
Friday - Sunday	$140pp

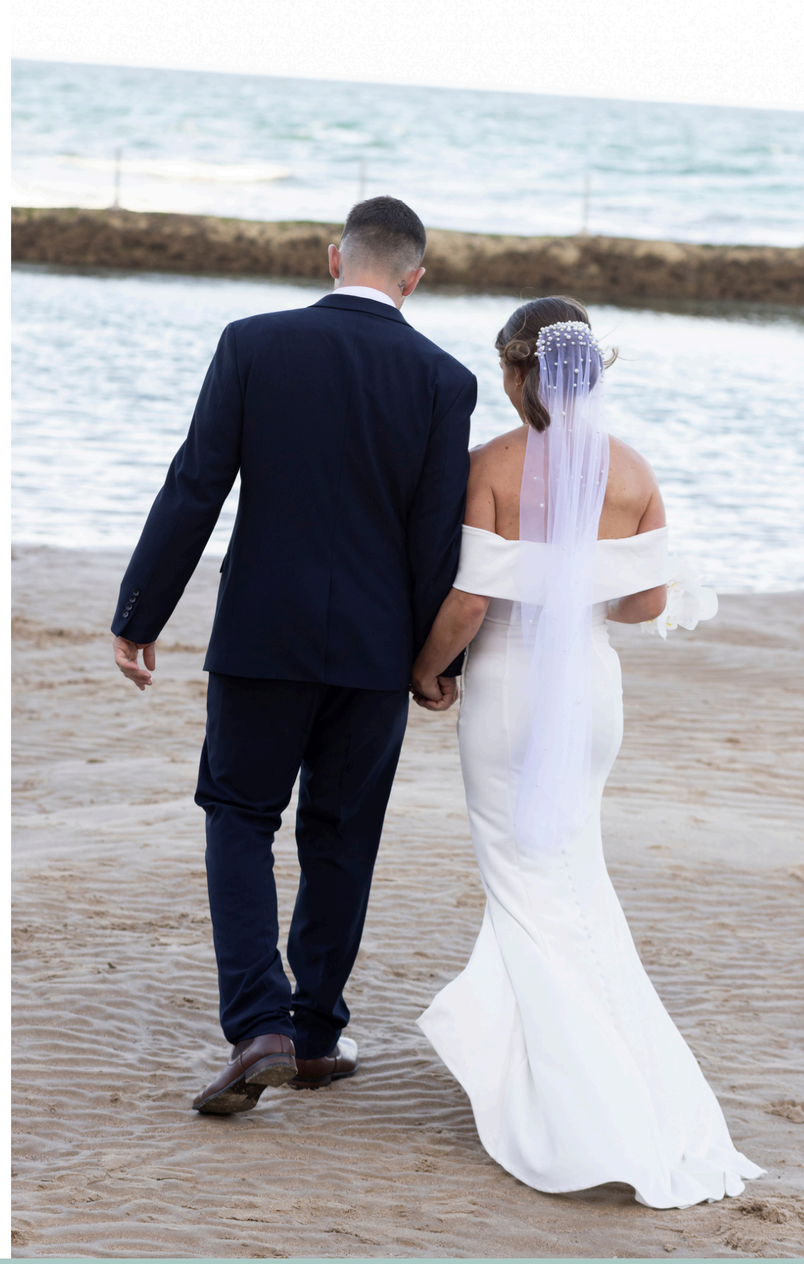
Coastal Cocktail *minimum 50 guests

5 hours complimentary room hire
Six hot or cold canapés
Two substantial canapés
4.5 hour classic beverage package
Continuous tea and coffee
Complimentary cakeage served on platters

Coastal Cocktail Package Venue Inclusions

Wedding Coordinator and wait staff
High-top & low-top cocktail tables
Cake table
Dance floor
Pre-reception bridal room
White linen tablecloths
Handheld microphone
Glassware

No room hire fee and we provide up to 4 complimentary hours for you and your suppliers to set up the space



INTIMATE WEDDING PACKAGES

$130pp

Intimate Seated

Your choice of two entrees
Your choice of two mains
3.5 hour classic beverage package
Continuous tea and coffee
Complimentary cakeage served on platters
4 Hours complimentary room hire

Intimate Seated Package Venue Inclusions

Wedding Coordinator and wait staff
Round tables + long bridal table
Table numbers
Cake table
Dance floor
White linen tablecloths and linen napkins
Handheld microphone
Silverware & glassware

Add 1 hour to your classic beverage package

$13pp

$120pp

Intimate Cocktail

Six hot or cold canapés
Two substantial canapés
3.5 hour classic beverage package
Continuous tea and coffee
Complimentary cakeage served on platters
4 Hours complimentary room hire

Intimate Cocktail Package Venue Inclusions

Wedding Coordinator and wait staff
High-top & low-top cocktail tables
Cake table
Dance floor
White linen tablecloths
Handheld microphone
Glassware

*Minimum spends apply

MORE TO SIP, MORE TO SAVOUR

Elevate your event with our selection of enhancements to celebrate your day

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

Mezze Platter
Chef's selection of freshly shaved cured meats, mixed antipasto, dips and flat bread $15pp

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

Arrival canapé
Chefs selection of 2 canapes $18pp
Your selection 2 hot or cold canapé $21pp | 3 hot or cold canape $29pp

Feasting 2 course
Upgrade your seaside seated package to Feasting style $5pp

Dessert
Add a dessert to your package $14pp

Your Cake platted
Individually plated with garnish and served to your guests $8pp

BEVERAGE PACKAGES

CLASSIC
Zilzie

Included

WINE
BTW Sparkling
Sauvignon Blanc
Shiraz

BEER
Peroni Red
Hahn Superdry
Great Northern Super Crisp

Soft drinks and juice

PREMIUM
Australia/NewZealand

Upgrade $13pp

WINE
Sparkling - Oxford Landing Brut Cuvee SA
Sauvignon Blanc - The Stump Jumps McLaren Vale
Rose - Zilzie
Shiraz - Grant Burge Benchmark SA

BEER
James Squire 150 Lashes
Balter Cerveza
Great Northern Super Crisp

Soft drinks and juice

PLATINUM
Australia/NewZealand/France

Upgrade $25pp

WINE
Prosecco - Del Zotto Pucino
Sauvignon Blanc - Mount Riley Marlborough NZ
Rose - LES PEYRAUTINS France
Shiraz - Vasse Felix Margaret River AU

BEER/CIDER
Stone & Wood
Peroni Nastro Azzurro
Great Northern Super Crisp
Somersby Apple Cider

Soft drinks and juice

All menus are subject to change

BEVERAGE PACKAGE ADDON'S

Additional addon to your selected Classic, Premium or Platinum beverage package

WINE/BEER/CIDER

$8pp -Select 1

Addon to selected Classic or Premium beverage package

WINE

Prosecco - Del Zotto

Sauvignon Blanc - Mount Riley Marlborough NZ

Shiraz - Vasse Felix Margaret River AU

Rose -Zilzie

Moscato -Mojo Unley South AU

BEER/CIDER

Balter Cerveza

Somersby Apple Cider

Peroni Nastro Azzurro

SPIRITS

Classic

2.5 Hours - $18pp

3.5 Hours - $28pp

4.5 Hours - $38pp

Includes

Sky Vodka

Gordans Gin

Espolon Tequila

Jim Beam White

Johnny Walker Red Label

SPIRTS

Premium

2.5 Hours - $26pp

3.5 Hours - $36pp

4.5 Hours - $46pp

Includes

Kettle One Vodka

Roku Gin

Patron Silver Tequila

Maker's Mark

Johnny Walker Black label

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

SAMPLE PLATED MENU

Entree
Please select two entree's served alternating

Caprese salad, soft mozzarella cheese, tomato, basil
Cured beef backstrap, rocket salad, shaved parmesan
Tuna cevice, cucumber, crispy capers, chives (I)
Moreton bay bug salad, zucchini, mint, roasted almond (A)
Sicilian style eggplant, tomato, olives, onions

Main
Please select two mains 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 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 sorbet

Our seafood uses single letter AIM labels: A - Australian, I - Imported and M - Mixed Origen
All menus are subject to change
While best efforts will be made to accommodate all dietary request, unfortunately allergen free foods cannot be guaranteed due to potential cross contact risks within the kitchen

SAMPLE FEASTING MENU

Entrée

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

Mains

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

Sides

Roasted potatoes, rosemary salt
Charred seasonal greens, lemon & olive oil
Mixed leaf salad, green goddess dressing

Dessert platter

Classic tiramisu
Vanilla panna cotta & berries
Lemon meringue pie

All menus are subject to change
While best efforts will be made to accommodate all dietary request, unfortunately allergen free foods cannot be guaranteed due to potential cross contact risks within the kitchen

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

SAMPLE CANAPE MENU

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

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

Substantial

Butter chicken, rice (I)
Salmon poke bowl, asian slaw, edamame (I)
Mini beef cheeseburger
Mini kaarage chicken, slaw burger
Fish & chips, tartar, lemon (I)

Sweet

Portuguese tart
Macarons
Salted caramel profiteroles
Chocolate brownies

Our seafood uses single letter AIM labels: A - Australian, I - Imported and M - Mixed Origen
All menus are subject to change
While best efforts will be made to accommodate all dietary request, unfortunately allergen free foods cannot be guaranteed due to potential cross contact risks within the kitchen

OPTIONAL EXTRAS

Menu Tasting for 2
Book in a date/time to taste your menu 1-3 months prior to your wedding date $180

Children's menu
Chicken nuggets & chips, includes ice cream dessert, and unlimited soft drink or juice $50pp

Vendor meal
Provide your vendors with a main meal $45pp

Additional 1 hour room hire
Don't let the night end. Add an additional 1 hour of fun. Subject to availability. $500

Chair covers
White Lycra chair cover $4.50pp| Add White organza sash $1.50

Accommodation room
Late check-out, breakfast and parking options also available. Subject to availability.

Outsourced Vendor

Fairy Light Styling
Ceiling fairy lights, wall draping, bridal table skirting. Pricing from $800. Subject to availability.

Tiffany Chairs
Pricing from $9pp. Subject to availability.

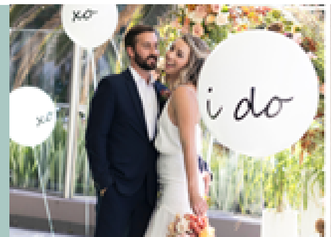
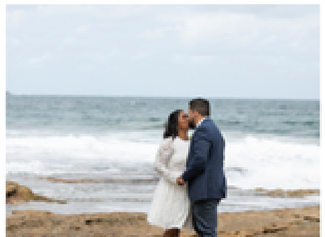
CONGRATULATIONS
You’re engaged!

Say “I do” in the heart of Cronulla at Rydges Cronulla Beachside, where memorable weddings come to life.
With the ability to host up to 160 guests for cocktail or 100 seated, this event space is the perfect setting for your fairy tale wedding.
The Sutherland room is soaked in natural light with floor to ceiling windows leading out to a private poolside terrace with ocean views, the perfect space for arrival drinks and canapes, the rooms divider wall allows for flexible event setup and the creation of a private, intimate atmosphere.

Your special day deserves the perfect setting. Our wedding packages are designed to make your celebration seamless and unforgettable, whether it's a classic seated reception or a lively cocktail gathering. Our dedicated wedding planner will help find a package that is perfect for you to suit your budget and make planning your big day a breeze.

Rest assured, we'll be there every step of the way to guide you, hold your hand, and ensure that every moment of your special day is nothing short of unforgettable.

We are here to help you create a magical, memorable day that suits your unique style, chat to our team today and let’s bring your wedding vision to life, no matter the season or day of the week.

RYDGES

CRONULLA BEACHSIDE