RYDGES

CRONULLA BEACHSIDE

MEETING & EVENTS

REFRESHINGLY LOCAL

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

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 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

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

Salads

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

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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 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 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)

$89PP

Minimum 20 people

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

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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

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

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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
Assorted profiteroles
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).
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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

2.5 Hours - $58pp
3.5 Hours - $68pp
4.5 Hours - $80pp

WINE

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

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 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 juices

All menus are subject to change. All beverage packages and or bar tabs conclude 30 minutes prior to your event booking time.
Beverage packages not available for 18th-21st birthday events

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 lable

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OPTIONAL EXTRAS

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

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

Arrival cocktail
Welcome cocktail for your guests | Select from Aperol Spritz, Lychee Caprioska or Passionfruit Caprioska $19pp

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

Styling
Ask our team what inhouse styling we have available and a list of our recomended third party vendors

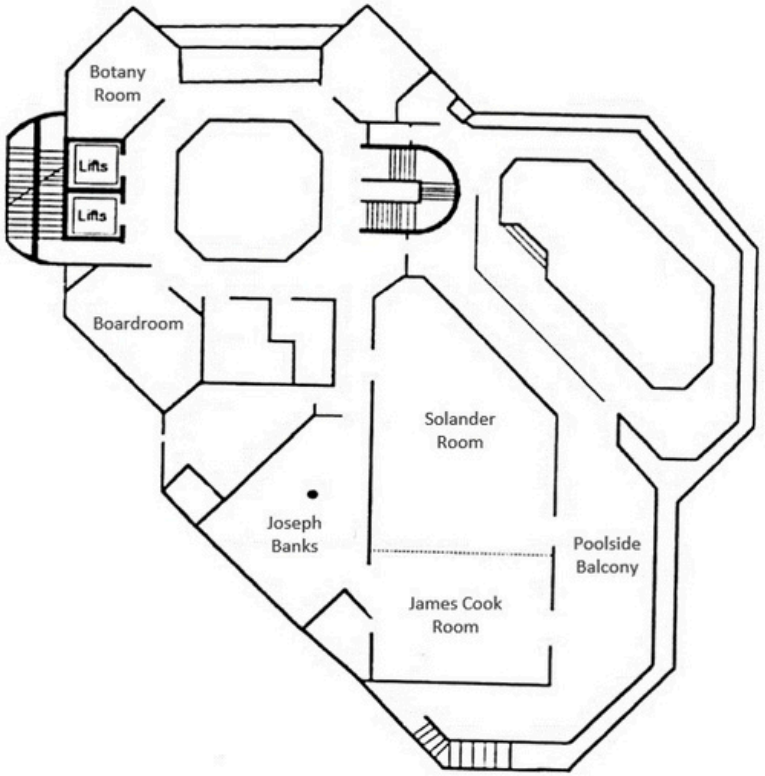
EQUIPMENT

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
Sutherland	142	170	90	110	40	90	150	-
Solander	90	70	40	60	30	36	60	-
James Cook	52	40	24	40	20	24	40	-
Poolside Balcony	70	50	-	24	-	-	-	-
Boardroom	24	-	-	-	-	15	25	15
Botany Room	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

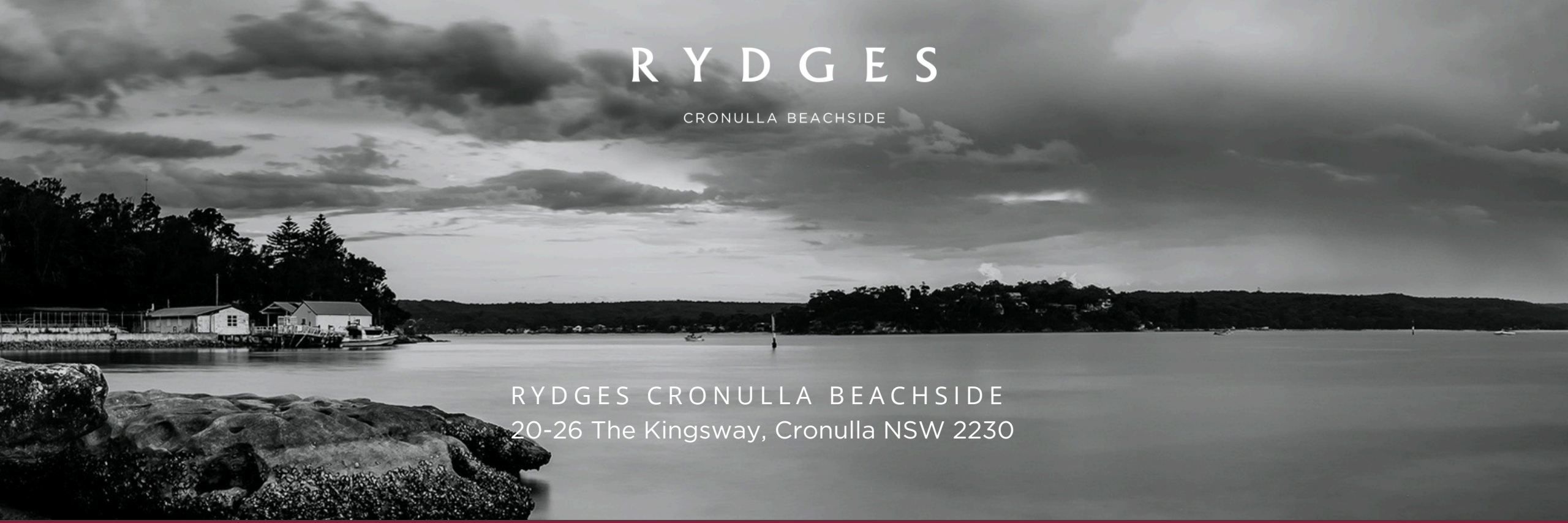
Awash with natural light from the wrap-around glass walls , The Runway is perfectly finished with casual and comfortable seating ideal for all ages, all occasions, and any time of the year. Located on entry level beside The Alley Bar.

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



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