

An aerial night view of the Sydney city skyline, featuring numerous illuminated skyscrapers and the Sydney Harbour Bridge. The bridge's steel structure is visible on the right side, extending over the water. The city lights create a vibrant contrast against the dark sky.

RYDGES

NORTH SYDNEY

RYDGES NORTH SYDNEY

CONFERENCE & EVENTS

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

BREAKFAST

Includes freshly brewed coffee & herbal teas

Choice of 2 items | \$27 per person

Choice of 3 items | \$35 per person

Choice of 4 items | \$43 per person

Canape Breakfast | Minimum 10 people

Mini breakfast sliders, free range egg omelette, double smoked bacon, mini potato bun, smoky BBQ sauce

Smashed avocado, whipped fetta, furikake, toasted rye

Coconut yoghurt cup, pistachio & coconut crumbs, mixed berry compote

Seasonal fruit cup, passionfruit coulis, mint

Roast vegetable frittata, smoked tomato relish

Smoked salmon (I), dill & capers cream cheese, tobiko, blini

Mini Belgian waffle, double-smoked bacon, and maple syrup

Continental Breakfast | Minimum 10 people

Freshly baked Danish pastries & croissants.

Buttermilk scones with whipped vanilla cream & jam

Bread & fruit toast served with butter, spreads & preserves

Fresh seasonal fruit platter

Variety of cereals & milk, alongside selection of nuts, dried fruit and seeds

Assorted sweet & natural yoghurt

Selection of juice

Freshly brewed coffee & herbal teas

\$33 per person



REFRESHINGLY LOCAL

RYDGES.COM

Seafood: (A) Australian, (I) – Imported, (M) – Mixed Origin

Our menu contains allergens & is prepared in an environment that handles nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

BREAKFAST

Buffet Breakfast | Minimum 20 people

\$45 per person

Inclusive of Continental Breakfast offerings plus:

Selection of hot items including scrambled eggs, chipolata sausages, grilled tomatoes, herb mushrooms, double smoked bacon, in-house baked bean mix & hash brown

Plated Breakfast (Alternate Serve) | Minimum 20 people

\$50 per person

Please select two dishes:

Chilli Scrambled Eggs, free range scrambled eggs, sourdough toast, crispy chilli, sauteed kale, nduja aioli, smoked pork sausage

Avo on Toast, smashed avocado, whipped fetta, furikake, crispy kale, poached eggs, fetta, sourdough rye

Corn fritters w/ Miso Salmon, aburi miso salmon (I), tobiko, poached eggs, yuzu hollandaise, edamame, togarashi

Eggs Benedict, sourdough English muffin, sauteed baby spinach, poached eggs, yuzu hollandaise, hash brown, double smoked ham, chives

Granola Bowl, organic whipped coconut yoghurt, wild honey, paleo granola, fresh seasonal fruit

Mediterranean Shakshuka, in-house baked bean mix, poached eggs, spiced chickpeas, whipped fetta, toasted sourdough, fresh herbs



ELEVATED UPGRADES

Arrival Tea & Coffee

Freshly brewed coffee & herbal teas

\$8 per person

Continuous Tea & coffee

Freshly brewed coffee & herbal teas, available throughout the duration of your event

\$12 per person

Morning or Afternoon Tea

Your choice of one sweet & one savoury item per break, served with freshly brewed coffee & herbal teas

\$18 per person

Seasonal Fruit

\$10 per person per break / \$22 per person for full day

Chef's selection of seasonal fruit, available as either a fruit bowl or fruit platter

Barista Coffee Cart

Includes portable coffee card, barista, Vittoria Coffee beans, herbal teas & alternative milk options, available throughout the duration of your event

Full Day \$16 per person



LUNCH

Working Lunch

\$45 per person

Chef's selection of sandwiches & wraps on baguette, Turkish bread, focaccia & tortilla bread

Chef's selection of two seasonal salads

Seasonal fruit platter & sweets

Australian cheese platter

Selection of soft drinks & juice

Grazing Lunch | Minimum 20 people

\$50 per person

Freshly baked bread rolls

Chef's selection of three fresh & healthy salads

Chef's selection of four hot options

Seasonal fruit platter & sweets

Australian cheese platter

Selection of soft drinks & juice



DAY DELEGATE PACKAGES

Minimum 10 people

Half Day Delegate Package | From \$75 per person

Full Day Delegate Package | From \$85 per person

Includes:

Freshly brewed coffee & herbal teas on arrival

Morning & Afternoon tea with freshly brewed coffee & herbal teas

Half Day Delegate Packages are inclusive of either Morning Tea or Afternoon Tea

Choice of Working Style Lunch or Grazing Lunch

Working Lunch

Recommended for groups of 20+, that the Grazing Lunch is provided.

Chef's selection of sandwiches & wraps on baguette, Turkish bread, focaccia & tortilla bread

Chef's selection of two seasonal salads

Seasonal fruit platter & sweets

Australian cheese platter

Selection of soft drinks & juice

Grazing Lunch

Freshly baked bread rolls

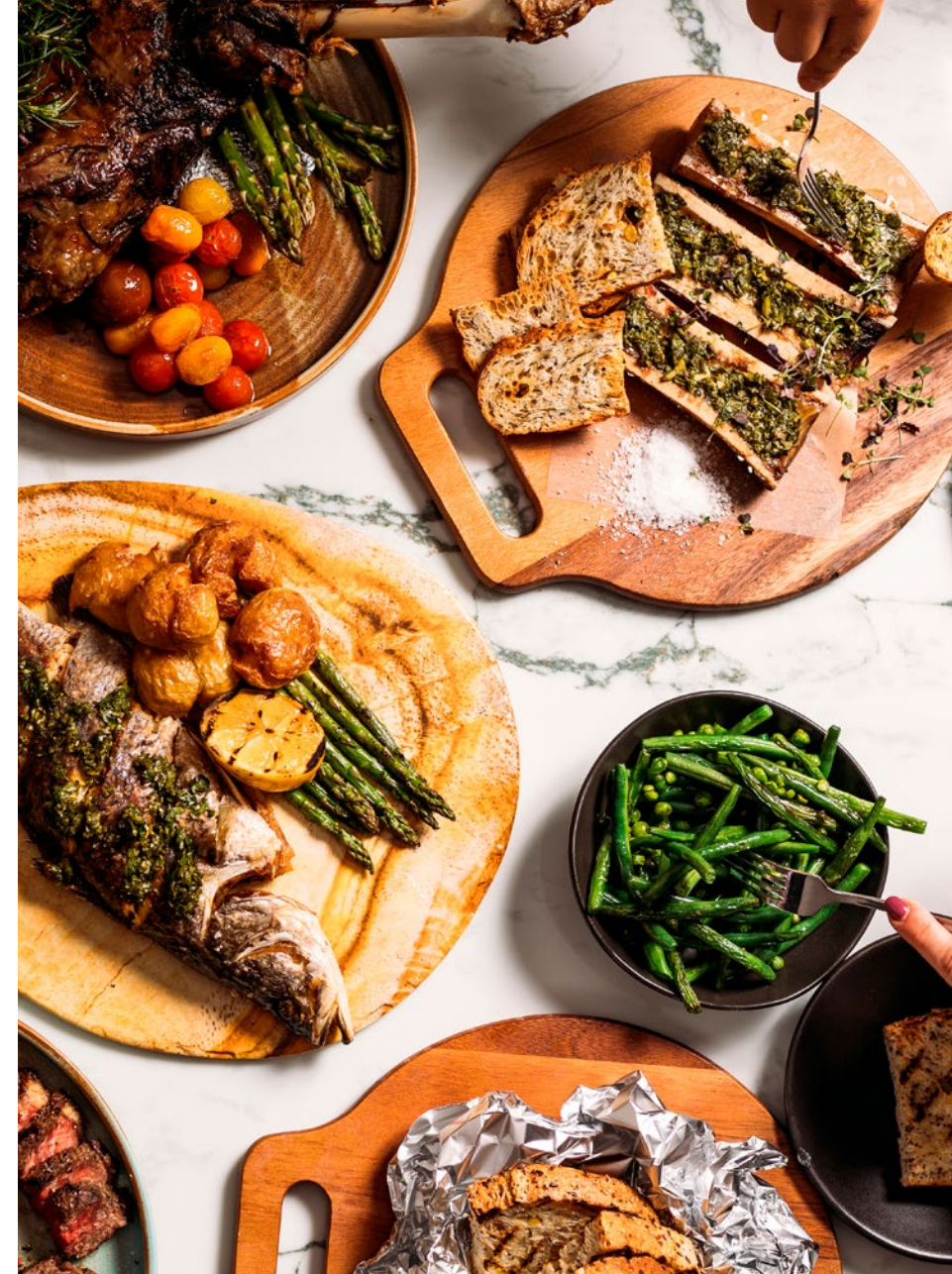
Chef's selection of three seasonal salads

Chef's selection of four hot options

Seasonal fruit platter & sweets

Australian cheese platter

Selection of soft drinks & juice



DAY DELEGATE PACKAGES

All packages include:

Onsite events coordination support

Our “Got You Covered” Kit

Notepads, sustainable pens, chilled water & selection of lollies, mints & dried fruit mix

Data projector & screen, 1 x flipchart with butchers’ paper, 1 x whiteboard & markers

Wi-Fi for all guests

Electronic signage facility to display company name & logo

Discounted parking - \$29 per vehicle per day, *subject to availability*



REFRESHINGLY LOCAL

RYDGES.COM

Seafood: (A) Australian, (I) – Imported, (M) – Mixed Origin

Our menu contains allergens & is prepared in an environment that handles nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

MORNING & AFTERNOON TEA

Select one sweet & one savoury item per break

Sweet Items

Apple berry crumble tart with berry compote

Seasonal fruit cup, passionfruit coulis, mint

Natural yoghurt, pistachio & coconut crumb with seasonal fruit & berries

Mini boutique chocolate lamingtons

Rocky road slice

Buttermilk scone with whipped vanilla cream & jam

Assorted mini eclairs (raspberry, chocolate & caramel-filled)

Lemon meringue tart

Caramel & banana mini muffin

Chocolate brownies

Savoury Items

Cheese & spinach pastizzi, tomato relish

Mini ham cheese or tomato cheese croissant

Moroccan vegetable roll, mint yoghurt

Sweet potato cashew empanada, sweet chilli sauce

Beef rendang empanada, sweet chilli sauce

Pumpkin caramelised onion & goat's cheese tartlet

Beef & red wine petite pies, smoky BBQ sauce

Quiche Lorraine, smoked tomato relish

Spanish Wagyu beef sausage roll

Karaage chicken, kewpie mayo

Pork & fennel roll, smoked tomato relish



AUDIO-VISUAL

Data Projector & Screen | **\$250**

Connection to Plasma Screen | **\$250**

Plasma Screen on Wheels | **\$250**

Laptop | **\$150**

Clicker/Laser pointer | **\$30 per item**

Whiteboard with markers | **\$30 per item**

Flipchart with butchers' paper & markers | **\$40 per item**

Stage Piece/s | **\$150 for one piece / \$300 for two pieces**

Lectern, Gooseneck Microphone & PA System | **\$300**

Handheld or Lapel Microphone with PA System | **\$300**

Additional Handheld Microphone | **\$70 each**

Additional Lapel Microphone | **\$70 each**

Additional Power boards | **\$10 each**

Video Conferencing (Barton 2 only) | **\$250**

Video Conferencing (all other spaces) | **POA***

AV technician/Onsite operator (min 4 hours) | **POA***

