

An aerial photograph of a city skyline, likely Pittsburgh, featuring a dense cluster of skyscrapers in the center. A large river flows through the city, with numerous sailboats scattered across its surface. The sky is overcast with soft, diffused light. A dark red horizontal band is superimposed over the middle of the image, containing white text.

RYDGES

BANKSTOWN

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

ABOUT US

Whether you are planning a board meeting for 10 executives, a conference for 140 delegates or an outdoor pool party, Rydges Bankstown is sure to meet your venue hire needs. Our professional event coordinators are dedicated to ensuring a memorable event and can assist in organising every detail from catering menus to decorations, meeting all needs and budgets.

Facilities & Amenities

- Flexible space with various options for setup
- Event catering available
- Spacious breakout areas
- Outdoor pool and terrace
- Pre and post conference activities
- Pads, pens, mints and water
- 24-hour reception
- FREE Wi-Fi access
- FREE on-site parking
- Personalised menus
- Theming and entertainment available upon request
- Additional audio and visual equipment and presentation aids available upon request



CONFERENCE ROOMS

Our main Function Centre at Rydges Bankstown is perfect for conferences, events, and social gatherings, comfortably accommodating up to 150 guests. For more intimate meetings or breakout sessions, the space can be seamlessly divided into three smaller rooms.

We also offer a contemporary Executive Boardroom, ideal for private meetings, interviews, or intimate dinners. Seating up to 10 people, the boardroom features natural light and direct access to the pool deck, creating a professional yet inviting atmosphere.

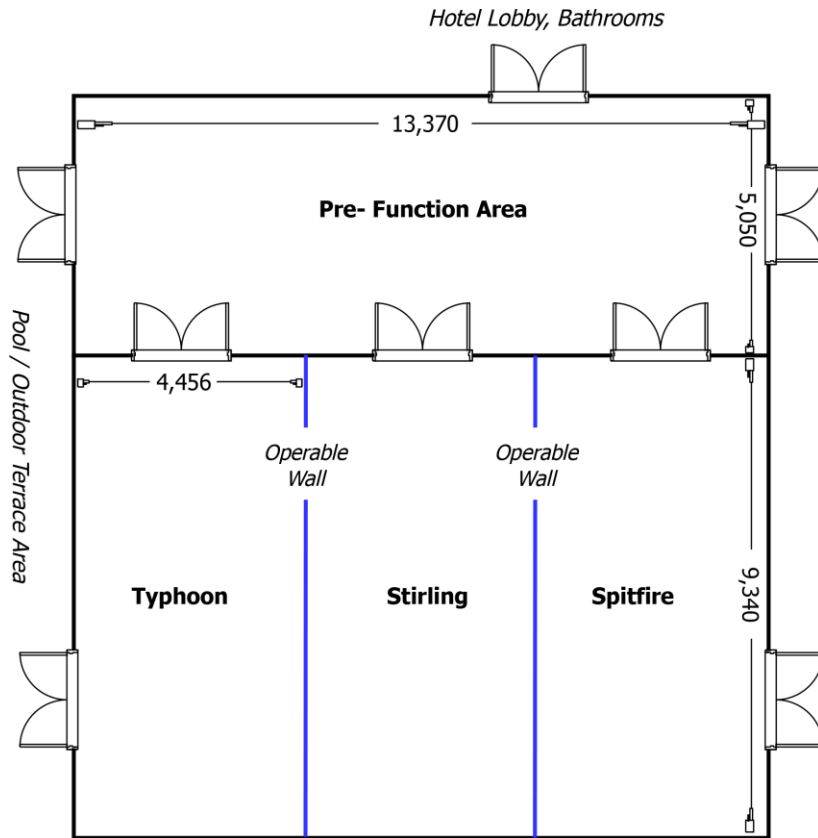


CONFERENCE & EVENT SPACES

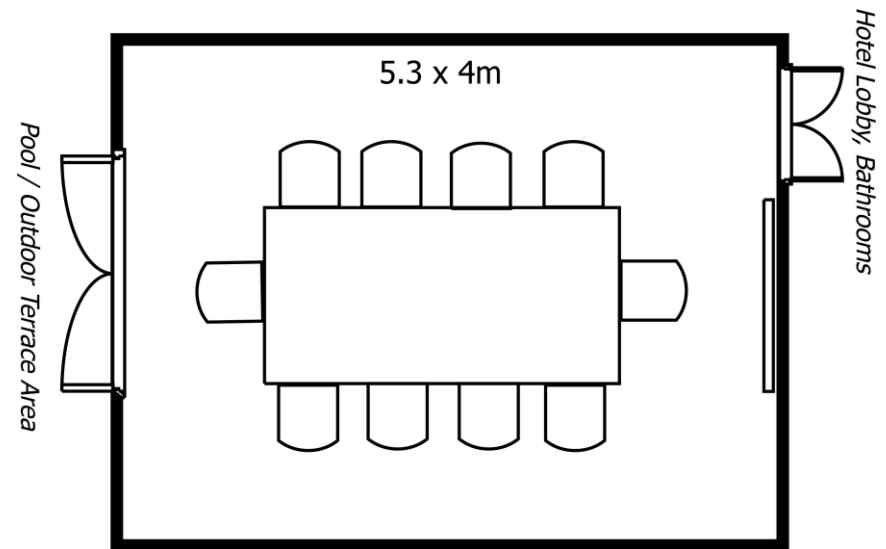
Venue	Length	Width	Ceiling Height	Classroom	Banquet	Boardroom	Theatre	U Shape	Cabaret	Cocktail
Spitfire	9.45m	4.5m	3m	20	30	20	40	16	18	20
Stirling	9.45m	4.5m	3m	20	30	20	40	16	18	20
Typhoon	9.45m	4.5m	3m	20	30	20	40	16	18	20
2 Sections	9.45m	9m	3m	40	60	40	80	27	36	20
Function Centre	13.5m	9.45m	3m	60	80	50	140	50	60	150
Boardroom	5.3m	4m	3m	-	10	10	-	-	-	10
Pool and Terrace	-	-	-	-	30/15	-	-	-	-	50
Function Centre & Pool & Terrace area	-	-	-	-	-	-	-	-	-	200
Marquees	Varying Sizes available									

CONFERENCE & EVENT SPACES

Function Centre



Boardroom



PRIVATE BREAKFAST EVENT MENU

FROM \$35 PP

Minimum 20 people

Full Hot Buffet

\$35 per person

- Creamy scrambled eggs or fried eggs
- English bacon
- Chicken and thyme chipolatas
- Roasted herb tomatoes
- Grilled Mushrooms
- Hash browns
- Selection of fruits and yoghurts
- Assorted pastries and cereal
- Freshly brewed coffee and tea

**Prices do not include room hire fee*

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, molluscs, fish, sesame seeds, eggs, lupin and soy beans. Some purchased ingredients also contain sulphites. Whilst all reasonable efforts are taken to accommodate individual guests dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of wheat, gluten or milk products, however we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our employees with your specific dietary requirements



DELEGATE PACKAGES

Let us make it easier...

Whether you're looking to host a morning or afternoon meeting or run a full day workshop our catering packages will suit all needs. Delegates will enjoy arrival tea & coffee and breaks in our flexible pre-function room, from here they can move freely into our natural lit meeting rooms, equipped with FREE Wi-Fi and state-of-the-art audio visual. Lunch is served in Restaurant Eight74, or in the private of your function room. At the end of the day, your delegates can retire to our bar for a post-event drink.

Delegate Packages Include:

Arrival Tea & Coffee

Morning and/or Afternoon Tea

Lunch

Notepads, pens, mints, water

Data projector & screen

Whiteboard & flipchart

On-site parking

Wi-Fi



STANDARD DELEGATE PACKAGES

FROM \$65 PP

Minimum 10 people

Full Day Delegate Package | \$75 per person

On Arrival

Freshly brewed coffee and a selection of teas

Morning or Afternoon Tea

Chef Selection of Sweet Item

Chef Selection of Savoury Item

Tea and Coffee

Lunch

2 Hot Items

Assorted Sandwiches

Hot Chips

Chefs Selection of Salad

Fruit Platter

Chef Selection of Dessert

Half Day Delegate Package | \$65 per person

Choose Morning or Afternoon Tea

Upgrades

Soulful smoothie on arrival | \$8 per person

Freshly made fruit smoothie per person

Lolly station | \$5 per person

Jars filled with a selection of lollies

Wind down package | \$15 per person

1 glass of house wine, beer, soft drink or juice per person

Chefs selection canapé platter

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PREMIUM DELEGATE PACKAGE

\$80 PP

Half Day

\$90 PP

Full Day

Morning Tea

One Savoury Item

One Sweet Item

Yoghurt station

Juice station

Muesli Bars

Lunch

Selection of 3 hot items

Assorted Gourmet Sandwiches

Hot Chips

Chefs Selection of Salad

Fruit Platter

Chef Selection of Dessert

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INDIVIDUAL CATERING OPTIONS

FROM \$5 PP

Something a little lighter...

Arrival Tea & Coffee

\$5.00 per person

Freshly brewed coffee & a selection of teas

Morning Tea

\$17 per person

Chefs selection of morning tea item served with freshly brewed coffee & a selection of teas

Afternoon Tea

\$17 per person

Chefs selection of afternoon tea item served with freshly brewed coffee & a selection of teas

Working Style Lunch

\$35 per person

Assortment of gourmet sandwiches, rolls & wraps with a variety of fillings
Chefs selection of salad
Chefs selection of mini cakes
Seasonal fruit platter
Selection of mini cakes
Fresh juice

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SET MENU

\$65 P P

2 Courses

\$75 P P

3 Courses

Please select two items per course from the below menu to be served alternately

Entrée

Burrata, roasted tomatoes with herbs, and crusty bread

Whipped ricotta, toasted grissini, and olive tapenade

4-Cheese arancini, sugo, and parmesan

Grilled chilli lime prawns (*imported*) with whipped avocado, mango salsa and crusty

sourdough Pasta aglio olio, garlic, chilli and lots of extra virgin olive oil

Pea and bean empanada, sweet and spicy habanero

Main

Medium-rare spring lamb rump served with grilled Seasonal greens, tomatoes on the vine, mustard, and mint jus

Crispy-skin barramundi (*imported*) served with fennel, watercress salad, and salsa Verde

Gnocchi pomodoro, buffalo mozzarella, and basil

Roast chicken with Seasonal greens and Asadilloa De Pimentos

Pan seared salmon (*imported*) with warm roast potato salad and

chimichurri

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Dessert

Sticky date pudding, Butterscotch sauce, vanilla bean ice cream

Pavlova Fresh fruits, coulis, Vanilla cream

Tiramisu

New York cheesecake served with raspberry coulis and seasonal berries

Chocolate Tart, fresh raspberries and cream



BUFFET MENU

\$75 PP

2 Choice Buffet

\$85 PP

3 Choice Buffet

Please select three items per course

Salads

Roma tomato, bocconcini and basil and balsamic dressing
German potato salad
Mediterranean chickpea and cucumber
Vietnamese rice noodle with crunchy veggies
Pesto and sundried tomato pasta
Tossed garden

Sides

Garlic & rosemary roasted potatoes
Jasmine rice
Buttered medley seasonal vegetable
Roast spiced pumpkin with corn cobbles
Rosemary roasted Mediterranean vegetables
Wok tossed Asian greens with crisp shallots

Hot Selection

Beef bourguignon
Chicken teriyaki with Broccoli
Butter Chicken
Thai vegetable and tofu curry (VEG)
Creamy pink sauce penne pasta with roast peppers
Steamed fish (*imported*) in yellow curry
Italian herb stuffed Roast Porchetta
Mustard and rosemary crusted roast beef
Singapore fried rice (VEG)
Gnocchi Cacio e pepe (VEG)

Desserts

Apple crumble, vanilla bean custard
Chocolate mud cake
Sticky date pudding with butterscotch sauce
Fruit decorated pavlova
Seasonal fruit platter
Classic Tiramisu

Add Ons

An indulgent selection to elevate your event

Antipasto Grazing Station

\$10 per guest

Cured artisanal meats, house-marinated vegetables, pickled delicacies, gourmet dips, and a variety of premium crackers

Cheese & Charcuterie Bar

\$14 per guest

A curated board of local and imported cheeses, dry-aged salami, fresh fruits, honeycomb, olives, and lavosh.

The BBQ Experience

\$20 per guest

A sizzling open-grill selection featuring marinated lamb, beef, and chicken cuts, paired with flame-roasted seasonal vegetables. Served with house-made sauces and rustic charm.

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PLATTERS

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FROM \$60

Each platter serves approx. 10 people

Skewer Platter

\$85

- Teriyaki beef skewers
- Satay chicken skewers
- Paneer tikka Skewers
- Chicken tikka masala skewers
- Garlic prawn skewers *(imported)*

Antipasto Platter

\$95

- Mixed olives
- Cured meats
- Toasted Turkish breads
- Served with assorted dips

Gluten Free Platter

\$80

- Salt & pepper squid *(imported)*
- Sun dried tomato & olive mini pizzas
- Kale & onion pakora

Vegetarian Platter

\$60

- Caramelized onion croquette
- Mushroom & truffle arancini balls

Favourites Platter

\$75

- Assorted gourmet pies
- Mini sausage rolls
- Mini gourmet quiches

Sliders Platter

\$100

- Crispy chicken and franks hot sauce
- Smash patty beef and cheese
- Haloumi and tomato relish

Dessert Platter

\$60

- Chocolate brownies
- Cookie Choco chip



BEVERAGE PACKAGES

FROM \$32 PP

Beverage Package Selection

2 Hours	\$32 pp
3 Hours	\$42 pp
Additional Hour	\$10 pp

Items are:

House reds, Whites & Sparkling
Asahi

Boags Premium Lager

Boags Premium Light

Carlton Draught

Byron Bay Lager

Soft Drink & Juices

Beverages on consumption available also. Minimum spend may apply.



AUDIO VISUAL

FROM \$35

Includes

Per item, per day

Whiteboard \$35

Flipchart \$45

8ft Screen \$60

Data Projector \$250

Boardroom TV \$175

Lectern \$80

PA system with hand held microphone \$220

Additional microphone \$75

Dance Floor 4m x 4m \$300



ACCOMMODATION

Receive 10% off our Best Available Rate when you book accommodation for your delegates

Rydges Bankstown offers overnight accommodation in stylish guest rooms, all with reading area, workstation, FREE Wi-Fi, and Rydges Dream Beds for the best night's sleep. Thoughtful amenities such as 24-hour reception, free parking, and outdoor pool and terrace will warmly welcome your guests. For a little extra luxury our King Spa Suites feature lots of space, a private balcony, and two-person corner spa bath.

Offer is subject to availability.



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