

RYDGES

NORTH SYDNEY

DAY DELEGATE PACKAGE

\$64.00 per person, per day

Minimum 15 Guests

Includes:

Catering

Arrival Tea & Coffee served with Orange Juice

Morning Tea & Coffee served with Chefs Selection of
Bakery item

Buffet or Working Style Lunch in Mundo Restaurant & Bar
Afternoon Tea & Coffee served with Homemade Cookies or
assorted Gelatos and Whole Fruit Bowl

Conference Room

Plenary Room Hire* from 7.30am – 5.00pm

Note Pads & Pens

Iced Water & Mints

*Premium Room Hire Fee of \$300.00 applies to the
Executive Boardroom

Audio Visual Equipment

Projection Screen

Flipchart with Paper & Markers

Whiteboard with Markers

DAY DELEGATE BUFFET LUNCH

Aussie Buffet

*Roast Lamb, (mushroom sauce, gravy)
Roast Turkey (cranberry sauce)
Roast Sweet Potato, Pumpkin, Chat Potato
Steamed Panache of Vegetables
Vegetable Fried Rice*

Oriental Buffet

*Thai Green Chicken Curry
Beef and Vegetable Hokkien Noodle Stir Fry
Steamed Jasmin Rice
Lightly Steamed Stir Fry Vegetables
Roast Desiree Potato Wedges*

Tuscan Buffet

*Mini Chicken Parminganas
Beef Tortellini with Fungi Sauce
Steamed Panache of vegetables
Potato Bake
Roast Sweet Potato, Pumpkin*

International Buffet

*Beef Stroganoff
Roast Barramundi with Thyme, Butter, White Wine
Mashed Desiree Potato
Steamed Panache of Vegetables
Roast Sweet Potato, Pumpkin*

Indian Buffet

*Butter Chicken
Lamb Korma
Steamed Tumeric Rice
Roast Sweet Potato, Pumpkin, Chat Potato
Steamed Panache of Vegetables*

All Buffets are accompanied by the following,

Make your own Salad Bar with

Fresh bread and rolls

Assorted Petit Desserts

Sliced Fruit Platter

Freshly Brewed Tea & Coffee served with Assorted Soft drinks &
Orange Juice

N.B. Conference lunches work on a 5 day rotation. Please contact your conference coordinator for information on which menu applies to your conference day

DAY DELEGATE OPTIONAL UPGRADES

Prices quoted are additional to Day Delegate Package Rate

Health Break

Nuts & Rice Cracker Snacks (to replace mints)

Morning Tea: (Choose 1)

Assorted Fruit Muffins, Fruit Bread, Fruit Salad & Yoghurt or
Fruit & Nut Cookies

All served with sliced fruit platter & fruit juice

Afternoon Tea: (Choose 1)

Assorted Fruit Muffins, Fruit Bread, Fruit Salad & Yoghurt or
Fruit & Nut Cookies

All served with sliced fruit platter & fruit juice

Additional \$6.00 per person per day

Working Style Lunch

To be served in or outside conference room
or in Restaurant Mundo

Options Include: Fresh Gourmet Sandwiches

Assorted Salads

Assorted Petit Desserts

Sliced Fruit Platter

Freshly Brewed Tea & Coffee served with Assorted
Soft drinks & Orange Juice

BREAKFAST

Continental Breakfast

\$20.00 per person

(Served in the middle of table)

Chilled Orange Juice

Fresh Seasonal Fruit Platter

Assorted Pastries & Muffins

Mini Ham & Cheese Croissants

Freshly Brewed Tea & Coffee

English Breakfast

\$24.00 per person

Chilled Orange Juice

Fresh Seasonal Fruit Platter

Chive Scrambled Eggs

Bacon Rashers & Gourmet Sausages

Mushrooms, Tomatoes & Hash Browns

English Muffins

Freshly Brewed Tea & Coffee

Continental & English Breakfast

\$30.00 per person
(Served to the table)

Rydges Executive Breakfast

\$35.00 per person
(Buffet Style)

Minimum 35 Guests

Includes:

Selection of Chilled Juices

Assorted Pastries, Muffins, Pastries & Croissants

Selection of Fresh Fruits

Selection of Cereals

Scramble Eggs

Bacon Rashers & Gourmet Sausages

Mushrooms, Tomatoes & Hash Browns

English Muffins & Toast

Butter & a selection of Preserves

Freshly Brewed Tea & Coffee

Buffet Menu

Buffet Dinner or Lunch

\$55.00 per person

*Minimum 30 Guests
Subject to availability*

Cold Selections

- Garden Salad
- Potato Salad
- Greek Salad
- Caesar Salad
- Shaved Meats
- Freshly baked dinner rolls with butter

Hot Selections

- Roast Leg of Rosemary and Garlic infused Lamb
 - Butter chicken with Steamed Jasmine Rice
 - Roast Chat Potato, Sweet Potato, Pumpkin
- Steamed Panache of Vegetables glazed with butter
- Beef Tortellini with wild field mushrooms, shallots, garlic, brandy and parmesan cream sauce

Desserts

- Freshly sliced fruit platters
- Australian Heritage Cheeses with dried fruit and nuts and water crackers
 - Assorted gourmet cakes and tarts

Served with Freshly Brewed Coffee, Orange Juice, Soft drinks & a selection of
Pickwick Teas

Cocktail Parties

| | |
|--|------------------------|
| <i>1 hour duration with 3 hot & 2 cold canapés</i> | <i>\$18 per person</i> |
| <i>2 hour duration with 3 hot & 2 cold canapés</i> | <i>\$25 per person</i> |
| <i>3 hour duration with 3 hot & 2 cold canapés</i> | <i>\$30 per person</i> |

Minimum 10 Guests

Cold Canapés

Selection of Fresh Nori Rolls with Soy, Wasabi & Ginger
Roasted Capsicum & Feta dip with toasted Turkish Finger
Prawn & Avocado Tartlet
Roma Tomato & Basil Salad on Garlic Crisp Bread
Zucchini & Haloumi Frittata
Ham & Brie Tarts
Vegetarian Rice Paper Rolls
Feta Stuffed Bell Peppers on Herbed Crostini
Mediterranean Vegetable Skewer
Mozzarella & Tomato Skewers
Marinated Chicken Skewer with Garlic Aioli
Rice stuffed Vine Leaves with Capsicum Dipping Sauce

Hot Canapés

Spinach & Cheese Pastitzi's
Mini Gourmet Pies & Quiches
Marinated Grilled Prawn Skewers
Seafood Sui Mai
Satay Chicken Skewers
Vegetable Spring Rolls with Chilli Plum Sauce
Salt & Pepper Squid with Aioli
Mini Pizzas
Cheese & Chive Fondue Vol au Vents
Lamb Meatballs with minted Yoghurt
Vegetable Samose with Cucumber Rajita
Mini Franks wrapped in Puff Pastry served with Tangy Mustard Sauce

Set Menus

\$45.00 per person: 2 Course Menu

\$55.00 per person: 3 Course Menu

Alternate serve @ no additional charge

Entrees

King Prawns in mushroom, shallot, brandy, homemade Napoli sauce, cream and grana padano parmesan with a toasted garlic parsley baguette

*

Spinach and Ricotta Ravioli with basil infused Napoli sauce, shaved grana padano
Seared Lamb Backstrap with ratatouille and balsamic glaze

*

Smoked salmon served with sun-dried tomato goats cheese mousse and baby herb salad, olive oil

*

Tandoori breast fillet with mirin jasmine rice, cucumber salad, riatta dressing, coriander micro herbs

*

Tuscan spiced chicken breast, Mediterranean style cous cous , lime aioli, basil miro herbs

Mains

Grain fed eye fillet 180gram, potato gratin, buttered glazed sugar snaps, caramelised beetroot, red wine jus

*

300gram Veal Cutlet, pumpkin, cream cheese, chive quenelle mash, buttered asparagus, steamed chiffonnade red cabbage, rosemary veal jus

*

Crispy skin Australian wild caught barramundi, quenelle sun-dried tomato pomes mash, broccolini twig, semi roasted trussed vine ripen tomato, balsamic glaze

*

Organic Chicken Supreme with sweet potato puree, steamed bok choy and truss cherry tomatoes, marsala cream sauce

*

Seared Salmon skin on, baby fennel polenta cake, green beans, dill and caper cream sauce

Desserts

Passionfruit cheesecake served with lemon syrup

*

Mango vanilla panna cotta, mango coolis

*

Chocolate Mousse, preserved strawberry, chocolate wafer

*

Tiramisu, coffee analgise, balsamic strawberries

Freshly Brewed Tea & Coffee

*** Our Chef can cater for Vegans, Vegetarians & other dietary requirements – please notify your Banquet Sales Coordinator at least 3 working days prior to the Event**

Beverages

Beverage Packages

No minimum Numbers

Includes:

House Red Wine, House White Wine, House Champagne,
Tooheys New & Cascade Premium Light, Assorted Soft
drinks & Orange Juice

| | |
|----------------|---------------------------|
| 1 Hour package | \$18.00 per person |
| 2 Hour Package | \$26.00 per person |
| 3 Hour Package | \$32.00 per person |
| 4 Hour Package | \$38.00 per person |
| 5 Hour Package | \$44.00 per person |

We can tailor a food & beverage package to meet your
specific requirements including ½ Hour Packages.
For a current wine list, please contact the events coordinator

Beverage List

Charged on consumption

De Bortoli Willowglen Sparkling

\$7.50 per glass

De Bortoli Willowglen Semillon Sauvignon Blanc

\$7.50 per glass

De Bortoli Willowglen Shiraz Cabernet

\$7.50 per glass

Cascade Premium Light

\$6.00 each

Tooheys New

\$7.00 each

Premium Beers

From \$7.50 each

Imported Beers

\$8.00 each

Orange Juice

\$4.00 per glass

Softdrink

\$4.00 per glass

Standard Spirits

\$6.50 each

Wine List Subject to change

Room Features

Jacaranda Ballroom

250 Theatre Style
120 Classroom or Cabaret Style
150 Banquet Style
70 Ushape Style
171 square metres

Acacia 1 Room

80 Theatre Style
40 Classroom or Cabaret Style
30 Ushape or Boardroom Style
60 Banquet Style
84 square metres

Acacia 2 Room

50 Theatre Style
20 Classroom or Cabaret Style
24 Ushape or Boardroom Style
40 Banquet Style
54 square metres

Acacia 1 + 2

140 Theatre Style
70 Classrooms or Cabaret Style
40 Ushape or Boardroom Style
100 Banquet Style
138 square metres

Executive Boardroom

18 Boardroom Style
22 Banquet Style
42 square metres

McLaren Room

30 theatre
12 Classroom or cabaret
20 Banquet
9 Ushape
37.5sq metres

Audio Visual Equipment

Whiteboard with Markers

\$40.00

Flipchart with Paper & Markers

\$45.00

6-Foot Screen

\$45.00

8-Foot Screen

\$55.00

TV & DVD Player

\$150.00

Full PA System

(1 microphone, mixer & 2 speakers)

\$280.00

Lectern and Gooseneck Microphone with full PA System

\$380.00

Laptop

\$250.00

Portable CD Player

\$80.00

Data Projector & Screen

\$350.00

Video Camera & Tripod

\$180.00

Multimedia Speakers

\$80.00

Electronic Whiteboard

\$185.00

Staging – 1 Piece

1.2m x 1.2m x 0.3m high

\$200.00

Additional Pieces

\$100.00

High Speed Internet Access

@ **\$50.00** per day, per PC

Wireless cards are also available

All other Audio Visual requirements & pricing available on request

Room Hire Rates

| | Full Day | Half Day | Evening |
|---------------------|----------|----------|---------|
| Jacaranda | \$3000 | \$2000 | \$2000 |
| Acacia Rooms | \$2500 | \$1800 | \$1800 |
| Acacia 1 | \$1200 | \$1000 | \$600 |
| Acacia 2 | \$800 | \$450 | \$450 |
| Executive Boardroom | \$1000 | \$1000 | \$1000 |
| McLaren Room | \$600 | \$350 | \$200 |

Full Day: 7.30am – 5.00pm

Half Day: 7.30am – 12.00pm

OR

1.00pm – 5.00pm

Evening: 6.30pm – 11.00pm

- Half day rates are strictly subject to availability and may not always be available
- Room Hire may be complimentary in conjunction with some menus

Rydges Hotel North Sydney
Prices subject to change
GST included in all rates
Last updated November 2010