

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 Sweet Treats
Buffet or Working Lunch in 50Four Restaurant & Bar
Afternoon Tea & Coffee served with Gourmet Cookies

Conference Room

Plenary Room Hire* from 7.30am – 5.00pm

Note Pads & Pens

Iced Water & Lollies

*Premium Room Hire Fee of \$100.00 applies to the Executive Boardroom

Audio Visual Equipment

Projection Screen

Flipchart with Paper & Markers

Whiteboard with Markers

Breakfast

Continental Breakfast

\$18.00 per person

(Served on the table)

Chilled Orange Juice

Fresh Seasonal Fruit Platter

Assorted Pastries & Muffins

Croissants with Butter & Preserves

Freshly Brewed Tea & Coffee

English Breakfast

\$23.00 per person

(Served to the table)

Chilled Orange Juice

Fresh Seasonal Fruit Platter

Poached Eggs

Bacon Rashers & Sausages

Mushrooms, Tomatoes & Hash Browns

Freshly Brewed Tea & Coffee

Continental & English Breakfast

\$28.00 per person

(Served to the table)

Rydges Executive Breakfast

\$32.00 per person

(Buffet Style)

Minimum 35 Guests

Includes:

Selection of Chilled Juices

Assorted Pastries, Muffins, Donuts & Croissants

Selection of Fresh Fruits & Compotes

Selection of Cereals

Scramble Eggs

Bacon Rashers & Sausages

Mushrooms, Tomatoes & Hash Browns

English Muffins & Toast

Butter & a selection of Preserves

Freshly Brewed Tea & Coffee

Coffee Breaks

Morning & Afternoon Tea Options

Served with Freshly Brewed Coffee & Pickwick Teas

Price per person – choose from . . .

Byron Bay Gourmet Cookies

\$6.00

Portuguese Tarts

\$7.00

Lamingtons

\$7.00

Vanilla Slice

\$7.00

Assorted Donuts

\$7.00

Assorted Friands

\$7.00

Cherry Ripe Slice

\$7.00

Rocky Road

\$7.00

Tim Tams

\$7.00

Freshly Sliced Seasonal Fruit Platter

\$8.50

Individually Wrapped Ice Creams

\$8.50

Cans of 'Red Bull' Energy Drinks

\$8.50

Australian Cheese & Dried Fruit Platter with Water Crackers

\$9.50

Other Options

Freshly Brewed Tea & Coffee

\$4.50

Continuously served Tea & Coffee (for day meetings)

\$10.50

Chocolate Milkshakes (in addition to break selection)

\$3.50

Gourmet Coffee Breaks

\$10.50 per person or upgrade your Day Delegate Package for
\$4.00 per person, per break

Served with Freshly Brewed Coffee and a selection of Pickwick
Teas

Healthy Nut Break

Fresh Fruit & Honey Smoothies
Freshly Squeezed Fruit Juices
Seasonal Fruit Skewers
Apple & Bran Muffins

Chocoholic Fantasy

Chocolate Milkshakes
Hot Cocoa with Marshmallows
Kit Kats & Tim Tams
Chocolate Coated Individually Wrapped Ice Creams

High Energy

Fruit & Nut Bars
Yoghurt Topped Muesli Slice
Redbull Energy Drinks
Bottles of Coke & Diet Coke

Winter Warmer

Petite Gourmet Pies
Assorted Mini Quiches
Steaming Mugs of Soup
Creamy Hot Chocolate with Marshmallows

Audio Visual Equipment

Whiteboard with Markers

\$40.00

Flipchart with Paper & Markers

\$45.00

Overhead Projector & Screen

\$75.00

6-Foot Screen

\$40.00

8-Foot Screen

\$55.00

VCR & Monitor

\$90.00

DVD Player

\$100.00

Portable PA System with 1 Speaker & Roving Microphone

\$150.00

Full PA System

(Including lectern, 1 microphone, mixer & 2 speakers)

\$280.00

Portable CD Player

\$70.00

Data Projector & Screen

\$350.00

Video Camera & Tripod

\$180.00

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

USERS/ PORTS	HALF DAY	FULL DAY	SET UP FEE	HALF DAY TOTAL	{	FULL DAY TOTAL	}
1	\$75	\$120	\$50	\$125		\$170	
2	\$150	\$240	\$50	\$200		\$290	
3-5	\$200	\$350	\$50	\$250		\$400	
6-10	\$250	\$400	\$50	\$300		\$450	
11-15	\$300	\$450	\$50	\$350		\$500	
16-19	\$350	\$500	\$100	\$450		\$600	
20-25	\$500	\$800	\$150	\$600		\$900	
26+	POA	POA	POA	POA		POA	

All other Audio Visual requirements & pricing available on request

Working Lunches

BBQ Buffet Lunch

\$35.00 per person

*Minimum 30 Guests
Subject to availability*

Selection of Fresh Breads

Succulent Marinated Chicken Thigh Fillets

Selection of Gourmet Sausages

BBQ Rib Eye Steaks

Baked Jacket Potato with Sour Cream & Chives

BBQ Honey Butter Corn on the Cob

Served with a selection of Condiments including Mustards,

Chutneys & Traditional Dressings

Served with Freshly Brewed Coffee, Orange Juice, Softdrinks & a

selection of Pickwick Teas

50Four Restaurant Lunches

Buffet

\$30.00 per person

Minimum numbers MAY apply

Corporate Buffet Lunch
Garden Fresh Gourmet Salads
Chef's Selection of Two Hot Dishes
Steamed Jasmine Rice & Seasonal Vegetables
Fresh Whole Seasonal Fruit Bowl
Australian Cheese & Dried Fruit Platter served with Water
Crackers

Minimum 20 Guests

Working Style Lunches

\$28.00 per person

Gourmet Sandwiches
A Selection of Lavash Wraps, Foccacia, Baguette & Turkish Bread
Sandwiches

Fresh Whole Seasonal Fruit Bowl
Australian Cheese & Dried Fruit Platter served with Water
Crackers

Tuscan Pizza Banquet

Assorted Meat, Vegetarian & Seafood Gourmet Pizzas
Fresh Whole Seasonal Fruit Bowl
Australian Cheese & Dried Fruit Platter served with Water
Crackers

Make Your Own Burgers

Gourmet Beef & Chicken Burger Patties
(Vegetarian Optional)

Traditional Burger Ingredients including:

Beetroot, Lettuce, Carrot, Tomato & Sliced Cheese
Assorted Condiments

Freshly Baked Hamburger Buns & Rolls

Fresh Whole Seasonal Fruit Bowl

Australian Cheese & Dried Fruit Platter served with Water
Crackers

Minimum 10 Guests

Gourmet Quiches

A wide variety of Vegetarian & eat Quiches

Fresh Whole Seasonal Fruit Bowl

Australian Cheese & Dried Fruit Platter served with Water
Crackers

All lunches served with the Chef's Selection of Garden Fresh
Gourmet Salads,

Freshly Brewed Tea & Coffee, Orange Juice & Assorted
Softdrinks

Cocktail Parties

Choose 4 items from your choice of menu below

Menu 1

\$15.00 per person, per hour

Minimum 10 Guests

Roma Tomato & Basil Salsa on Petite Crisp Breads
Roasted Capsicum & Fetta Dip with Grilled Naan Bread
Olive & Sun Dried Tomato Tapenade on Mini Toast

Herb Crumbed Calamari Rings
Vegetable Spring Rolls
Petite Gourmet Pies
Assorted Mini Quiches
Filo Wrapped Spinach & Ricotta Parcels
Steamed Pork Dim Sum

Menu 2

\$18.00 per person, per hour

Minimum 10 Guests

Assorted Nori Rolls with Soy & Wasabi
Smoked Salmon & Avocado Flowers on Mini Toast
Pancetta Wrapped Brie Triangles with Chilli Plum on Crisp Bread

Oven Baked Thai Style Fish Cakes
Crispy Chicken Strips dusted in Chinese Five Spice
Cajon Scented Risotto Balls
Steamed Prawn Dim Sum
Fried Chorizo Flowers
Tempura Prawns

Menu 3

\$21.00 per person per hour

Minimum 20 Guests

Selection of Fresh Sushi with Soy, Wasabi & Pickled Ginger

Mini Brioche Scrolls filled with Olive Tapenade

Fresh Pacific Oysters with Chilli Lime Salsa

Steamed Prawn & Crab Dumplings

BBQ Chilli Prawn Skewers

Roasted Vegetable Involtini

Battered Sweet & Sour Chicken Strips

Wok Fried Baby Octopus with Lemon Grass & Palm Sugar

Hoi Sin Duck Crepes with Cucumber & Leek

Menu 4

\$26.00 per person per hour

Minimum 20 Guests

Your Selection of 5 Items (in total) from Menus 1, 2 & 3
plus

Petite Desserts featuring Mini Cakes, Tortes & Pastries

Freshly Brewed Coffee with a Selection of Pickwick Teas

Menu 5

\$32.00 per person per hour
minimum 20 Guests

Bloody Mary Oyster Shooters

Atlantic Salmon Gravlax with Caviar Remoulade on Mini Brioche
Mini Croissants with Aged Cheddar & Proscuitto

Thai Style Noodle Boxes

Prawn & Scallop Soup with Petite Won Ton
Coconut Chicken Curry with Mini Pappadum
Steamed BBQ Pork & Sesame Buns
Cup Sized Chicken & Roasted Walnut Salad
plus

Petite Desserts featuring Mini Cakes, Tortes & Pastries
Freshly Brewed Coffee with a selection of Pickwick Teas

Menu 6

\$8.50 per person

Australian Cheese & Dried Fruit Platter with Seeded Lavosh &
Water Crackers
Assorted Nuts & Chips

Prices are based on One Hour Service
Packages can be tailored to suite individual requirements

Set Menus

\$39.00 per person: 2 Course Menu

\$49.00 per person: 3 Course Menu

Alternate serve @ no additional charge

Entrées

Tiger Prawns on Peppered Avocado & Mango Salad with Citrus & Coriander Dressing

*

Hoi sin Chicken Fillet on Asian Style Green Salad with Sesame Vinaigrette

*

Moroccan Spiced Lamb Loin on Pumpkin, Fetta & Rocket Salad with Balsamic Reduction

*

Individual Mediterranean Antipasto Plate with Grissini & Sweet Basil Dressing

*

Creamy Pumpkin & Ginger Soup with Hazelnut Oil

*

Seared Tuna on Roasted Tomato & Watercress Salsa with Wasabi Remoulade & Fried Leek

Mains

Chargrilled Beef Tenderloin with Rosemary Scented Jus on a Creamy Potato Mash & Steamed Vegetable

*

Shezuan Peppered Chicken Breast with Steamed Asian Greens & Mirin Jus

*

Grilled Lamb Back Strap with Roasted Root Vegetable Stack & Honey Infused Demi Glaze

*

Marinated Pork Loin dusted with Chinese Five Spice on Steamed Bok Choy & Sweet Soy & Ginger Sauce

*

Pan Seared Atlantic Salmon with a Citrus & Caviar Remoulade

*

Chargrilled Sirloin Steak with a Horseradish Jus on a Creamy Potato Mash & Steamed Vegetables

Desserts

Chocolate Coated Profiteroles with Whipped Chantilly Cream &
Seasonal Berries

*

Sticky Fig Pudding with Butterscotch Sauce

*

White Chocolate & Hazelnut Mousse with Seasonal Berries

*

Double Chocolate Charlotte with Mixed Berry Coulis & Vanilla
Scented Cream

*

Tiramisu with a Baileys Anglaise

*

Chocolate Wrapped Mud Cake with Mixed Berry Compote

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:

Seppelt Stoney Peak Chardonnay, Shiraz Cabernet & Sparkling Brut, Tooheys New, V.B. & Cascade Premium Light, Assorted Softdrinks & Orange Juice

1 Hour package	\$15.00 per person
2 Hour Package	\$20.00 per person
3 Hour Package	\$25.00 per person
4 Hour Package	\$30.00 per person

We can tailor a food & beverage package to meet your specific requirements including 1/2 Hour Packages

Beverage List

Charged on consumption

Seppelt Stoney Peak Sparkling Brut

\$7.00 per glass

Seppelt Stoney Peak Chardonnay

\$6.00 per glass

Seppelt Stoney Peak Shiraz Cabernet

\$6.00 per glass

Cascade Premium Light

\$5.50 each

Tooheys New & V.B.

\$6.00 each

Premium Beers

from \$6.50 each

Imported Beers

\$7.50 each

Orange Juice

\$3.50 per glass

Softdrink

\$3.50 per glass

Standard Spirits

\$6.50 each

Wine List

WHITE WINES

Seppelt Stoney Peak Chardonnay	\$24.50
Ross Hill Chardonnay	\$35.50
Coldsteam Hills Chardonnay	\$47.50
Annie's Lane Riesling	\$38.50
Leo Buring Eden Valley Riesling	\$36.50
Allandale Hunter Valley Verdelho	\$37.50
Fonty's Pool Semillon Sauvignon Blanc	\$34.50

RED WINES

Seppelt Stoney Peak Shiraz	\$24.50
Fonty's Pool Pinot Noir	\$41.50
Penfolds Thomas Hyland Cabernet Sauvignon	\$38.50
Saltram Mamre Brook Shiraz	\$47.50
Swan Bay Shiraz by Scotchmans Hill	\$39.50
Goundrey Cabernet Merlot	\$37.50
De Bortoli Cabernet Merlot	\$35.00

Room Features

Jacaranda Ballroom

280 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

40 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

20 Boardroom Style
24 Banquet Style
42 square metres

Parkview & Executive Suites

14 Boardroom Style
20 Theatre Style
16 Banquet Style
34 square metres

Room Hire Rates

	FULL DAY	HALF DAY*	EVENING
JACARANDA	\$2500.00	\$1800.00	\$1800.00
ACACIA ROOMS	\$2500.00	\$1800.00	\$1800.00
ACACIA 1	\$1000.00	\$800.00	\$500.00
ACACIA 2	\$800.00	\$450.00	\$450.00
EXECUTIVE BOARDROOM	\$1000.00	\$1000.00	\$1000.00
PARKVIEW SUITE	\$650.00	\$400.00	\$400.00

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 March 2006