



**RYDGES**

SOUTH BANK BRISBANE

**RYDGES SOUTH BANK CATERING** *Portfolio*



RISE & REJUVENATE

**PLATED BREAKFAST**

from \$50 per person - minimum 10 guests

**FRESH BASKET OF DANISH & PASTRIES AND CROISSANTS**

**LOCAL TROPICAL SLICED FRUIT OR WHOLE FRUIT PLATTERS**

with a selection of breakfast juices, freshly brewed vittoria coffee & infused & herbal pickwick's tea

*one choice from the menu below or two choices as alternating serve +\$6*

**SMOKED HICKORY BACON**

egg fritter, handmade hash, herb crusted roman tomatoes, smashed avocado, truffle oil, rye toast

**CHORIZO**

chat potato, scrambled egg, rocquette, dukkha, seed baguettes

**SMOKED SALMON**

chevre and chive frittata, seasonal greens, bernaise sauce, sourdough

**CORN FRITTERS**

garlic hummus, asparagus, pepita avocado pesto, multigrain toasted

**TOMATO, OLIVE AND CARAMELIZED**

**ONION BUTTER TART**

fetta, roquette, lemon dressing

**BELGIAN WAFFLES**

lemon curd, wattleseed crème fraiche, fresh berries

**CONTINENTAL BREAKFAST**

\$45 per person - minimum 10 guests

*served as a buffet*

with a selection of breakfast juices, freshly brewed vittoria coffee & infused & herbal pickwick's tea

**TOAST STATION**

- artisan breads
- cultured butter
- beerenberg conserves & spreads

**ASSORTED PASTRIES BASKET**

**HOUSEMADE GRANOLA BOWLS**

with yoghurt and berries compot

**GRILLED SMOKED BACON**

**STIR FRIED RICE NOODLE**

with asian greens

**GRILLED PLUM TOMATOES**

italian herbs

**SAUTÉED WILD MUSHROOMS**

thyme, garlic

**TRUFFLE FREE-RANGE**

**SCRAMBLED EGGS**

**FRESH SLICED FRUIT**

**OR WHOLE FRUIT BOWL**

**GRAB & GO**

\$40 per person - maximum 50 guests

*boxed breakfast*

**NEW YORK BAGEL**

smoked salmon & dill cream cheese

**FRESHLY BAKED DANISHES OR MUFFINS**

**HOUSEMADE GRANOLA YOGHURT POT**

berries compote

**MUESLI BARS OR SELECTION NUTS**

**SELECTION OF WHOLE FRUITS**

**BEVERAGE**

choice of bottled juices or bottled water



please note that our menus are seasonal and subject to change and availability

MEETINGS WITH A DIFFERENCE



**FULL DAY DELEGATE PACKAGE**  
\$95 per person (min 10 guests)

**INCLUSIONS**

- on arrival tea & coffee
- morning tea
- gourmet lunch
- afternoon tea
- whiteboard or flipchart
- rydges writing pads & pens
- brita still & sparkling water
- refreshing mints
- complimentary wi-fi

**HALF DAY DELEGATE PACKAGE**  
\$85 per person (min 10 guests)

**INCLUSIONS**

- on arrival tea & coffee
- morning or afternoon tea
- gourmet lunch
- whiteboard or flipchart
- rydges writing pads & pens
- brita still & sparkling water
- refreshing mints
- complimentary wi-fi

please note that our menus are seasonal and subject to change and availability

ALL MENUS ARE SERVED ON THEIR ALLOCATED DAYS OF THE WEEK

**ISLAND DREAM**  
MONDAY & THURSDAY

**MORNING TEA**

- fresh pastry of the day
- assortment of mini quiches

**LUNCH**

- smoked chicken island paradise salad **V**
- chefs special salad **V**
- penang chicken cashew satay **V** **D**
- snake bean curry with sweet potato, crispy curry leaves **V** **D**
- coconut fragrant rice
- spiced samosas **V**
- mixed soft drinks
- +\$3 add juice

**FLAT BREAD STATION**

- garlic butter
- pickle eggplant dip
- spiced coconut sambal

**DESSERT**

- tropical slice

**AFTERNOON TEA**

- assorted mini donuts
- local tropical sliced fruit platters

**MIDEAST MEDLEY**  
TUESDAY & FRIDAY

**MORNING TEA**

- fresh pastry of the day
- roasted vegetable filo

**LUNCH**

- slow cooked pull lamb tabbouleh salad **V**
- chefs special salad **V**
- lemon baked fish with cous cous
- spiced eggplant with muhammara and walnut **V** **D** **L** **N**
- root vegetables rice pilaf **V**
- chickpea falafel **V** **D**
- mixed soft drinks
- +\$3 add juice

**PITA BREAD STATION**

- herbs labneh
- garlic hummus dip and dukkha
- evoo

**DESSERT**

- pistachio cheesecake slice

**AFTERNOON TEA**

- assorted cookie
- local tropical sliced fruit platters

**SOUTH AMERICAN SAVOUR**  
WEDNESDAY, SATURDAY & SUNDAY

**MORNING TEA**

- fresh pastry of the day
- mini chorizo and spinach tartlet

**LUNCH**

- bbq pull pork with sweet potato salad **V**
- chefs special salad **V**
- pomegranate infused skirt steak, charred spring onion gremolata **V** **D**
- spicy southern cheesy hot corn with beans **V** **D**
- garlic maple roasted chat potato **V** **D** **L**
- jalapeno mini bomb
- mixed soft drinks
- +\$3 add juice

**TORTILLAS STATIONS**

- tomato salsa
- guacamole
- lemon sour cream

**DESSERT**

- lemon cake

**AFTERNOON TEA**

- coffee slab
- local tropical sliced fruit platters

all with freshly brewed vittoria coffee & infused & herbal pickwick's tea

**BOXED CATERING**

*from 10 - 50 guests*

**BREAKFAST**

**\$40 per person**

- new york bagel, bacon & egg, tomato, tasty cheese
- freshly baked danishes and muffins 🌱
- housemade granola yoghurt pots and berries compote 🌱 🌱 🌱
- muesli bars 🌱 🌱
- selection of whole fruits
- bottle juice

**MORNING TEA / AFTERNOON TEA**

**\$15 per person**

*select two of the following*

- fresh pastry of the day
- house-made protein balls
- assortment of mini quiches
- assorted mini donuts
- assorted cookies
- local seasonal whole fruits

**LUNCH**

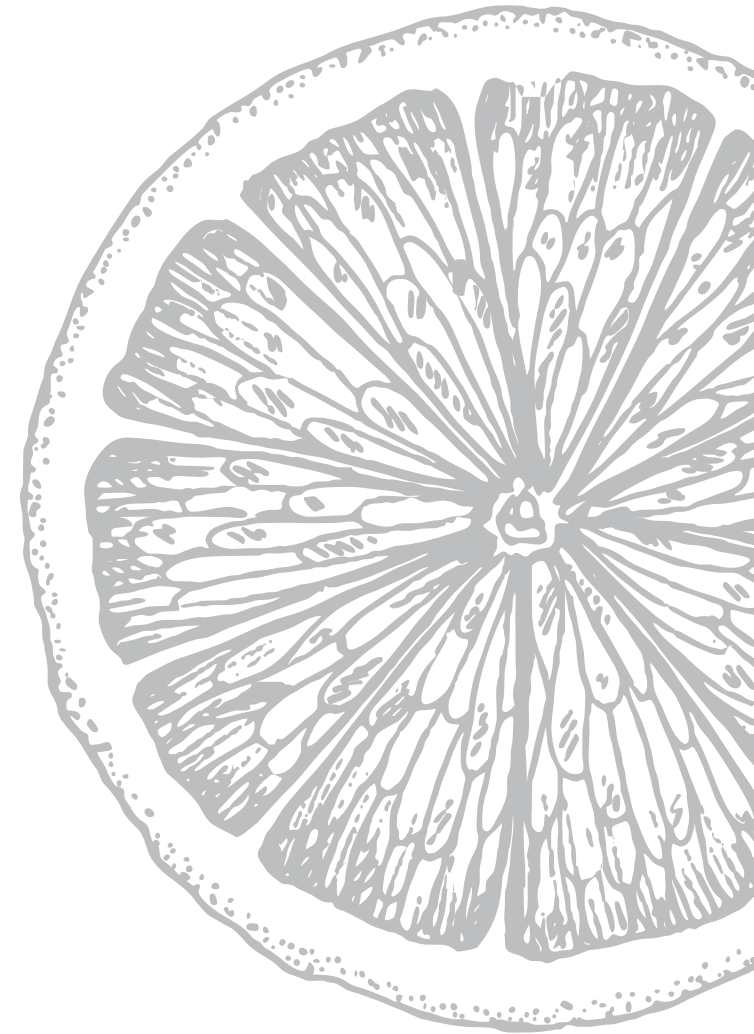
**\$30 per person**

- selection of whole fruits
- associate muffins
- a gourmet selection of cakes, slices & pralines
- bottle juice

*select two of the following sandwiches* 🌱 🌱

- haloumi, roasted peppers, chimichurri
- milanese salami, wild pepper and herbed ricotta
- smoked salmon roll, fennel, dill mayo
- ham & cheese and tomato
- smoked chicken and pesto wrap

please note that our menus are seasonal and subject to change and availability



DINING...DONE RIGHT



**TWO COURSE MENU \$80 PER PERSON | THREE COURSE MENU \$96 PER PERSON**

*includes freshly baked bread rolls, butter, pickwick's tea, vittoria coffee & rydges belgian chocolates*

please create your menu by choosing one entrée, two mains & one dessert

*alternate served main course is complimentary, entrée and dessert selections are available to be alternatively served at +\$6 per person*

**pre-dinner canapés:**

*this option is served prior to a sit down lunch or dinner*

1/2 hour chef's selection of one hot & one cold (two items per person) - \$16 per person

ENTRÉE: SHOULD YOUR EVENT EXCEED 150 GUESTS, WE REQUEST THAT YOU SELECT COLD ENTRÉE OPTIONS WHICH WILL BE PRE-SET ON THE TABLES PRIOR TO GUESTS BEING SEATED

**HOT ENTRÉE**

- milk braised pork belly, sesame and spring onion slaw, seeded mustard, burned apple cider dressing ①
- lamb kofta, caramelised onion and zucchini, lime and romesco ③ ① ②
- garden pesto risotto with mascarpone, macadamia and mountain pepper, parmesan tuille ② ③ ④
- salt baked celeriac, parsnip purée, parsley oil, wattle seed emulsion ② ③ ④

**COLD ENTRÉE**

- moreton bay lobster salad, mango chili jam, green papaya, coriander & cashew ③ ① ②
- king diver scallop remoulade, green pea parfait, finger lime ①
- southern squid noodle salad, koji emulsion, wasabi, puffed black rice and wakami, smoked oil ③ ①
- bresaola, cured egg aioli, asparagus, grana padano, truffle oil and fried capers ①
- panzanella salad, stracciatella, heirloom tomatoes, olive soil, peach, balsamic peals ② ③
- green goddess tofu, beetroot textures, pomegranate, beetroot crisps ② ③

**MAIN**

- queensland beef cheek with sticky asian glaze, carrot and ginger puree, asian green and crispy shallot and cashew nut ④
- darling downs eye fillet, beurre noisette pumpkin reduction, asparagus and wild pepper sauce ①
- herb crusted lamb rump, cumin scented cauliflower, capsicum hummus and saltbush jus ③ ①
- lemon myrtle chicken, lemon & ricotta polenta cake, broccolini, mustard cream ④
- atlantic salmon, dauphinoisé potatoes, horseradish & fennel salad, lemon and smoked buttermilk oil ①
- cone bay barramundi in sesame crust, edamame and pea, pickle ginger, seaweed butter & miso sauce ①
- forest mushroom gnocchi, smoked potato cream, sumac kohlrabi ② ④
- smoked eggplant with soy glazed, confit tomato, quinoa tabbouleh ② ③ ①

**CHILDREN'S MENU**

**\$40 per child**

*please select one option from the below*

- grilled mini steak with roasted new potato and broccolini ③ ①
- fried karaage chicken with chips and side salad ③ ①
- pasta with napolli sauce and parmesan ② ④
- kid's fish and chips with lemon and tartar sauce

*children's meals are served with juice or soft drink & an ice-cream sundae for dessert*

**PLATED DESSERT**

- passionfruit tart, meringue, passionfruit pulp ② ③
- mascarpone pannacotta, almond crumble, berry compote ④
- chocolate trio, chocolate cake, chocolate mousse, crumble
- orange almond cake, lemon cream, exotic coulis ② ④
- new york cheesecake, blueberry, pistachio ②
- boysenberry cake, coconut cream, berry coulis ② ④

**SHARE DESSERT**

*select 3 options from below - serves 10 per table*

- chocolate mud cake with berries, coulis ②
- mini lamingtons ②
- assorted donuts ②
- mini pavlova with fresh fruit, chantilly cream, passionfruit pulp ② ④
- assorted macaron ② ③
- passionfruit meringue tart ② ④
- assorted profiterole ②

**SIDES**

**\$10 per guest**

- new season chat potatoes with confit garlic & herb sea salt ② ③ ①
- steamed greens with sesame dressing & almonds ② ③ ④
- rocket and parmesan salad with figs & balsamic dressing ② ④
- roasted baby carrot with chili honey ② ③ ①

**CHEESE**

**\$18 per guest**

- australian cheese selection platter with quince paste, lavosh, nuts & dry fruits ④

please note that our menus are seasonal and subject to change and availability

**FEASTING STYLE MENU  
FROM \$85 PER PERSON**

*from 30 - 100 guests*

**pre-dinner canapés:**

*this option is served prior to a sit down lunch or dinner*

1/2 hour chef's selection of one hot & one cold (two items per person) - \$16 per person

**START**

- naan bread, olive oil & balsamic 🍷 🍷
- creamy garlic hummus 🍷 🍷 🍷
- mixed marinated olives and pickles 🍷 🍷 🍷
- kingfish crudo, cucumber, fennel, dill yoghurt 🍷 🍷
- panzanella salad, bocconcini, roma tomato, peaches, basil and rocket 🍷 🍷

**MAIN**

- braised lamb shoulder, lemon green tahini, sumac and quinoa tabbouleh 🍷
- roasted chicken thighs with fermented chili, capers, and cashew nut 🍷 🍷 🍷
- new season chat potatoes with confit garlic and herb sea salt 🍷 🍷 🍷
- steamed greens with sesame dressing and almonds 🍷 🍷 🍷
- roasted carrot with chili honey 🍷 🍷 🍷

**FINISH**

- chef's choice of three dessert items

**CHEESE**

**\$18 per guest**

- australian cheese selection platter with quince paste, lavosh, nuts & dry fruits 🍷

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Lore

ONE BUFFET AT A TIME

# one buffet at a time

## BUFFET

FROM \$99 PER PERSON

minimum 30 guests

## ON TABLE

set items

- artisan bread and condiments
- mixed marinated olives and marinated seasonal vegetables 🍷 🍷 🍷

## COLD STATION

- regional cheeses
- cured meats
- housemade dips & pickles
- quince paste & lavosh
- salad bar station with condiments

## COLD SEAFOOD

choice of one

- smoked salmon, sour cream, shallot, lemon 🍷
- mussel in shell with tomato lime salsa 🍷 🍷
- garlic herb marinaded calamari 🍷 🍷
- local prawns with lemon & condiments 🍷 🍷  
+\$10 per person
- fresh oysters and dressing  
+\$6 per person

## HOT STATION

choice of two

- honey glazed fillet of salmon, with spiced couscous 🍷
- 24hr braised lamb shoulder, herbs polenta and charred greens 🍷 🍷
- soy braised chicken with mushroom and bok choy 🍷
- saffron seafood paella, braised squid, chorizo, prawns, mussels 🍷
- smoked beef sirloin, charred zucchini, green peppercorn sauce 🍷

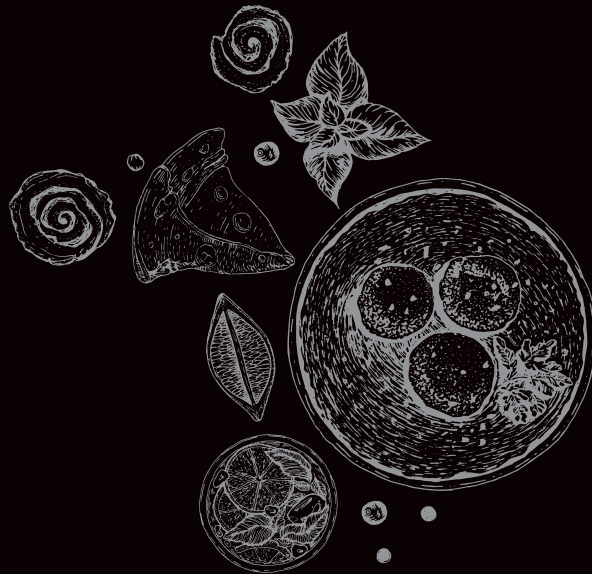
## SIDES

- roasted pumpkin with pomegranate glaze & toasted pepitas seed 🍷 🍷 🍷
- crispy baby potatoes with garlic confit 🍷 🍷 🍷
- cumin baked cauliflower with tahini yoghurt 🍷 🍷 🍷
- rice pilaf, pistachio, apricot, chickpeas 🍷 🍷 🍷

## DESSERTS

choice of two

- chocolate mud cake with berries, coulis 🍷
- mini lamingtons 🍷
- pecan praline friand 🍷 🍷
- assorted donuts 🍷
- mini pavlova with fresh fruit, chantilly cream, passionfruit pulp 🍷 🍷
- assorted macaron 🍷 🍷
- passionfruit meringue tart 🍷 🍷
- assorted profiterole 🍷



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GRAZE AWAY WITH PLATTERS



# grazing platters

## SANDWICHES STATION 🌱

\$180 per platter - serves up to 10 guests

*select two*

- angus slider, cheddar, caramelised onion
- haloumi, roasted peppers, chimichurri 🌱
- milanese salami, wild pepper and herbed ricotta
- bacon & egg, lettuce, tomato, tasty cheese
- smoked salmon roll, fennel, dill mayo
- pulled pork, asian slaw

## CRISPY FRIED

\$200 per platter - serves up to 10 guests

- fried chicken wings with ranch dressing
- salt and pepper calamari with lemon
- fries with aioli & tomato sauce
- battered cheese stuffed jalapeno peppers

## ANTIPASTO & CHEESE

\$180 per platter - serves up to 10 guests

- selection of australian cheeses
- cured meats and terrines
- dried fruits
- quince paste
- assorted lavosh
- marinated australian olives
- grilled mediterranean vegetables

## SEAFOOD PLATTERS

\$210 per platter - serves up to 10 guests

- scallops
- king prawns
- smoked salmon
- green lip mussel
- pickles and condiments

## SUSHI PLATTERS

\$210 per platter - serves up to 10 guests

- assorted sushi selection
- wasabi
- kewpie,
- soy
- pickled ginger

## POPCORN CART

\$120 per platter - serves up to 10 guests

- caramel, strawberry and chocolate

## DONUT STATION

\$120 per platter - serves up to 10 guests

- caramel, strawberry and chocolate

## PETIT FOURS

\$99 per platter - serves up to 10 guests

- gourmet selection of cakes, slices & pralines



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ONE BITE OR TWO

|  |                 |
|--|-----------------|
| 1/2 hour: selection of 2 cold & 2 hot (4 portions per person)            | \$28 per person |
| 1 hour: selection of 3 cold & 3 hot (6 portions per person)              | \$38 per person |
| 2 hours: selection of 2 cold, 3 hot & 1 dessert (12 portions per person) | \$52 per person |
| 3 hours: selection of 3 cold, 3 hot & 2 dessert (16 portions per person) | \$60 per person |

### COLD CANAPÉS

- blue swimmer crabs rillettes, fennel, grapefruit pearls 🌱
- whipped fish roe with miso cream on buckwheat cracker 🌱
- smoked salmon blini with capers and herb sour cream 🌱
- poached mooloolaba prawns ceviche, tiger's milk and fennel pollen
- pulled lamb with pickled pearl onion and dukkha on mini toast 🌱
- beef bresaola, truffle crème fraiche and pecorino, polenta 🌱
- pea and edamame mousse, chevre, pinenuts, beetroot cone 🌱 🌱 🌱
- triple cream brie, quince paste on toasted brioche 🌱 🌱
- salt baked beetroot tartare, balsamic, fried shallot 🌱 🌱 🌱

### HOT CANAPÉS

- beetroot and feta arancini, beetroot mayo 🌱 🌱
- four cheeses arancini, truffle aioli 🌱 🌱
- pea and mint risotto croquette, herbs mayo 🌱
- coconut crumb prawn, seaweed dust 🌱 🌱
- stuffed pumpkin flower with moroccan spices 🌱 🌱
- sweetcorn fritters, chipotle aioli 🌱 🌱
- netted rice vegetable roll with nam jim 🌱
- empanadas with sour cream & salsa 🌱
- karaage fried chicken with gochujang mayo

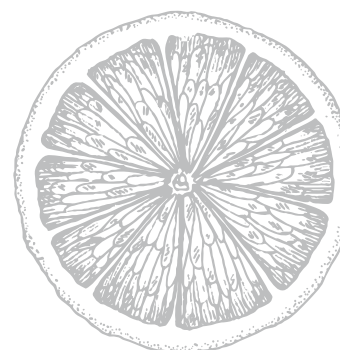
### DESSERT CANAPÉS

- chocolate mud cake with berries and coulis 🌱
- mini lamingtons 🌱
- assorted donuts 🌱
- mini pavlova with chantilly cream, berries and passionfruit 🌱 🌱
- assorted macaron 🌱 🌱
- passionfruit meringue tart 🌱 🌱
- assorted profiterole 🌱

### SUBSTANTIAL CANAPÉS

\$15 per item

- potato gnocchi, creamy mushroom sauce, aged parmesan cheese, sundried tomato 🌱 🌱
- chicken dumplings, edamame salad, hoisin sauce 🌱
- classic beef slider, caramelized onion, mature cheddar on brioche 🌱
- lamb kofta skewers and pita pocket, tzatziki sauce and dukkha
- buffalo chicken wings, ranch dressing
- cajun crumb prawn cutlets, corn salsa
- selection of sushi  
+\$5 per person



THE WET MENU



**CLASSIC PACKAGE**

|             |        |
|-------------|--------|
| TWO HOURS   | \$39pp |
| THREE HOURS | \$49pp |
| FOUR HOURS  | \$59pp |
| FIVE HOURS  | \$69pp |

**package includes**

juice & soft drink

**BEER**

- cascade light
- great northern original
- great northern super crisp
- somersby apple cider

**SPARKLING**

- zilzie btw sparkling

**WHITE**

- zilzie btw sauvignon blanc

**RED**

- zilzie btw shiraz

**DELUXE PACKAGE**

|             |        |
|-------------|--------|
| TWO HOURS   | \$59pp |
| THREE HOURS | \$69pp |
| FOUR HOURS  | \$79pp |
| FIVE HOURS  | \$89pp |

**package includes**

juice & soft drink

**BEER**

- cascade light
- corona
- great northern original
- 4 pines pacific ale
- pure blonde (on request)
- james squire ginger beer
- somersby apple cider

**SPARKLING**

- nv mumm marlborough sparkling
- mojo moscato

**WHITE**

- giesen state sauvignon blanc

**ROSE**

- lloyd brothers hills & coast rose

**RED**

- redbank victorian shiraz
- black cottage pinot noir

**CLASSIC SPIRIT PACKAGE**

\$12pp per hour  
package available from  
two to five hours

**package includes**

- skyy vodka
- gordon's london dry gin
- pampero anejo
- bulleit bourbon
- johnnie walker red label blended scotch whisky

**DELUXE SPIRIT PACKAGE**

\$15pp per hour  
package available from  
two to five hours

**package includes**

- george dickel no 8
- belvedere pure vodka
- glenmorangie 10yr single malt scotch
- captain morgan rum
- chivas regal 12 scotch whisky
- tanqueray gin

**NON ALCOHOLIC PACKAGE**

\$20pp  
for two hours of service  
\$5pp  
for each additional hour

**package includes**

**SOFT DRINK**

- coke
- sprite
- diet coke
- lift
- soda
- tonic
- ginger ale

**JUICE**

- orange
- apple



# wet menu by consumption

## WINES - GLASS / BOTTLE

### SPARKLING WINE

- zilzie btw sparkling \$10 / \$40
- dal zotto prosecco \$12 / \$45
- mojo moscato \$12 / \$45
- nv mumm marlborough sparkling \$16 / \$75

### ROSE

- lloyd brothers hills & coast rose \$12 / \$45

### WHITE WINE

- zilzie btw sauvignon blanc \$10 / \$40
- giesen estate sauvignon blanc \$12 / \$45
- forest hill highbury fields chardonnay \$13 / \$60

### RED WINE

- zilzie btw shiraz \$10 / \$40
- redbank victorian shiraz \$12 / \$45
- black cottage pinot noir \$14 / \$65

## STANDARD BAR SELECTION

5 wines + 5 fridge items

### WINE

- dal zotto prosecco \$12 / \$45
- lloyd brothers hills & coast rose \$12 / \$45
- giesen estate sauvignon blanc \$12 / \$45
- redbank victorian shiraz \$12 / \$45
- black cottage pinot noir \$14 / \$65

### BEERS & CIDERS

- cascade light \$9
- great northern super crisp \$10
- corona \$11
- james squire ginger beer \$12
- somersby apple cider \$11

### NON ALCOHOLIC

- softdrink or juice \$4 / \$18

## BEERS & CIDERS

- cascade light \$9
- pure blonde \$10
- great northern original \$10
- great northern super crisp \$10
- hahn super dry \$10
- 4 pines pacific ale \$11
- corona \$11
- asahi super dry \$11
- james squire ginger beer \$12
- somersby apple cider \$11

## SPIRITS - 30ml

- skyy vodka \$10
- belvedere pure vodka \$13
- gordon's gin \$10
- tanqueray gin \$12
- george dickel bourbon \$12
- bulleit bourbon \$11
- johnnie walker red label blended scotch whisky \$11
- chivas regal 12 scotch whisky \$13
- glenmorangie 10yr single malt scotch \$13
- pampero blanco rum \$10
- captain morgan rum \$12

## NON ALCOHOLIC

### SOFT DRINK

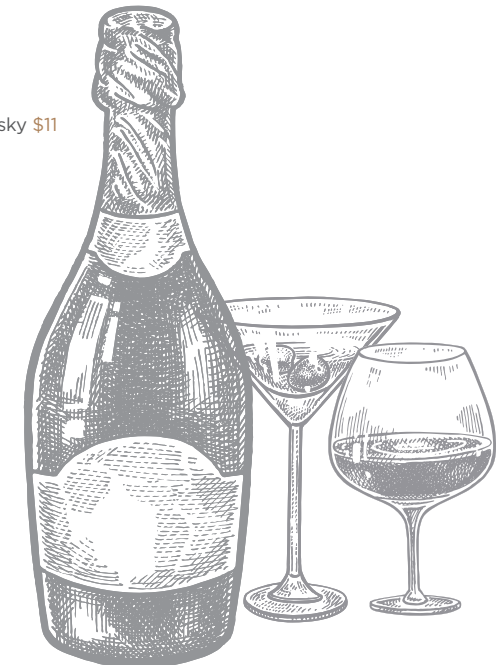
glass \$4 | jug \$18

- coke
- sprite
- lift
- soda
- tonic
- dry ginger ale

### JUICE

glass \$4 | jug \$18

- orange
- apple



*the above is our recommended and most popular bar selection should you wish to customise your consumption beverage list, additional items are available on request supply is subject to availability, additional charges may apply*

SOMEWHERE TO REST...





## REST AT RYDGES SOUTH BANK

Settle in to a suite at Rydges South Bank before or after your event. Guests who wish to stay during your event dates will receive a 20% discount off the best available rate. Terms & Conditions apply.





SPACES & PLACES

| SPACE                          | SIZE M2 | THEATRE | CLASSROOM | BANQUET<br>(10 PAX) | CABARET<br>(8 PAX) | U-SHAPE | HOLLOW SQ | BOARDROOM | COCKTAIL |
|--------------------------------|---------|---------|-----------|---------------------|--------------------|---------|-----------|-----------|----------|
| Podium 1                       | 155     | 135     | 40        | 80                  | 64                 | 35      | 40        | 30        | 160      |
| Podium 2                       | 138.5   | 140     | 50        | 80                  | 64                 | 40      | 45        | 35        | 140      |
| Podium 1 & 2                   | 293.5   | 285     | 99        | 150                 | 120                | -       | -         | -         | 300      |
| Podium 3                       | 140.5   | 140     | 50        | 80                  | 64                 | 50      | 50        | 40        | 150      |
| Podium 4                       | 147     | 140     | 50        | 80                  | 64                 | 50      | 50        | 40        | 150      |
| Podium 3 & 4                   | 287.5   | 270     | 117       | 160                 | 128                | -       | -         | -         | 300      |
| Podium 1 - 4                   | 580     | 500     | 200       | 380ndf/350wdf       | 304ndf/280wdf      | -       | -         | -         | 600      |
| Podium 5 / Private Dining Room | 64      | -       | -         | -                   | -                  | -       | -         | 16        | -        |
| Podium Level/inc Soleil        | -       | -       | -         | -                   | -                  | -       | -         | -         | 1000     |
| Executive Boardroom            | 60      | -       | -         | -                   | -                  | -       | -         | 14        | -        |
| Level 12 North                 | 150     | 100     | 50        | 80                  | 64                 | 35      | 40        | 25        | 100      |
| Level 12 South                 | 100     | 70      | 40        | 60                  | 48                 | 30      | 35        | 20        | 70       |
| Level 12                       | 400     | -       | -         | 250ndf/220wdf       | 200ndf/176wdf      | -       | -         | -         | 300      |
| Pool Deck                      | -       | -       | -         | -                   | -                  | -       | -         | -         | 80       |
| Pool Deck & Terrace            | -       | -       | -         | -                   | -                  | -       | -         | -         | 150      |

ndf - no dance floor | wdf - with dance floor

# RYDGES

SOUTH BANK BRISBANE



9 Glenelg Street,  
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**W:** [rydges.com/southbank](http://rydges.com/southbank)  
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