

RYDGES

CANBERRA

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

# RYDGES CANBERRA

With versatile spaces designed to deliver memorable events, Rydges Canberra is the perfect venue to host your next conference, meeting or celebration.

Whether you're looking for a cocktail party to dazzle 300 or a cozy boardroom for 4, our dedicated team will cater to your every need and help you deliver an event to remember.

Located in the Parliamentary Triangle, Rydges Canberra presents the perfect location, and spacious guest rooms, for delegates to stay a little longer in the nation's Capital.



# BREAKFAST BUFFET PACKAGE

\$26PP

Minimum 30 delegates

## Continental Breakfast

Selection of juices: orange juice, pineapple juice and apple juice

Freshly brewed coffee and a selection of fine tea and herbal infusions

George Bircher muesli

Freshly baked assorted Danish pastries and croissants

Seasonal fresh fruit platter

Fruit yoghurt

*\* Menu items may be subject to availability and seasonal change*



# BREAKFAST BUFFET PACKAGES

**\$34PP**

Minimum 30 delegates

## The George Hot Buffet Breakfast

Selection of juices: orange juice, pineapple juice and apple juice

Freshly brewed coffee and a selection of fine tea and herbal infusions

George Bircher muesli

Freshly baked Danish pastries and croissants

Seasonal fresh fruit platter

Fruit yoghurt

### Hot Food

Scrambled egg

Grilled double smoked bacon

Grilled pork and herb sausages

Grilled herb tomatoes

Sautéed mushrooms

Hash brown

*\* Menu items may be subject to availability and seasonal change*



# BREAKFAST BUFFET PACKAGES

**\$35PP**

Minimum 30 delegates

## Plated Breakfast

Selection of juices: orange juice, pineapple juice and apple juice

Freshly brewed coffee and tea

Freshly baked Danish pastries and croissants

Seasonal fresh fruit platter

Fruit yoghurt

### *Selection of one of the following*

#### **George standard breakfast**

Scrambled eggs + double smoked bacon + pork + herb sausage + roasted tomatoes + fresh sourdough bread

Eggs Benedict Two poached eggs shaved honey ham + hollandaise + toasted English muffins + wilted spinach

Smoked Salmon +Smashed Avocado + toasted sourdough + rocket leaves + goat's fetta + aged balsamic

*\* Menu items may be subject to availability and seasonal change*



# DAY DELEGATE PACKAGE

\$71PP

\$81PP

Half Day

Full Day

## On Arrival

Brewed Coffee & Tea Selection

## Morning & Afternoon Tea

*Choice from one savoury & one sweet item*

### Savoury

Assorted Finger sandwiches  
Mini ham and cheese croissants  
Pork and fennel sausage rolls  
Smoked salmon finger sandwich  
Chicken satay skewers  
Quiche Florentine  
Vegetable samosa +mint chutney  
Beef & Burgundy Pie + Tomato Sauce  
Corn fritters + Spiced Tomato Chutney + Persian Fetta  
Crispy Bacon + Fried Egg +tomato Sliders

### Sweet

Assorted Mini Baked Goods  
Banana bread with mascarpone  
Buttermilk scones with berry jam and cream  
Fresh fruit cups  
George fresh museli  
Mini muffins  
Assorted Cookies  
Lemon meringue tartlet  
Mini Baked Cheesecake  
Chocolate Brownie Cake

## Upgrade

Upgrade to a Lunch buffet for \$15 extra per person.

*\* Menu items may be subject to availability and seasonal change*

## Work Day Lunch

Work day lunch platter with Chef's Selection of salad + Mini Dessert +  
Seasonal Fruit, Juice/Soft Drinks

Assorted Wrap/Sandwich Platter

*(Choose 3 options)*

Roasted Mediterranean vegetable + pesto wrap, Falafel + hummus + salad crispy  
slaw wrap, Chicken Caesar wrap, Smoked salmon+ cream cheese sandwich, Ham +  
Swiss cheese sandwich, Curried egg sandwich

**OR 1 of the below items**

Cheeseburger Beef Patty + Fresh Tomato + Cheddar Cheese

Chicken schnitzel burger + crunchy chips

Penne pasta Ragu + Braised Pork & Veal Ragu + Grana Padano

Mild Thai green chicken curry + rice

Smoked chicken + Marconi + 3 cheese bake

Hungarian beef goulash + parmesan mash

# SET MENU

## FROM \$70PP

## \$85PP

2 courses

Choice of entrée & main or main & dessert

3 courses

Entrée, main & dessert

### Entrée\*

Tuna tartar + sesame seed + miso dressing + crisp rice

Salmon gravlax + avocado + fennel + caviar + aromatic oil

Vanilla poached prawns + cucumber + radish + tomatoes+ caviar + sea salad

Buffalo mozzarella + heirloom tomato +basil + pinenut + vincotto balsamic

Peaking duck + smoked eggplant + orange + young herbs + plum sauce

Sticky pork belly + carrot + pickled apple + cauliflower couscous

Slow roasted beetroot + Goats fetta + toasted seeds + chive +apple dressing

Smoked chicken + witlof + citrus salad + blueberry dressing

Jamon serrano + compressed melon + marinate figs + baby herbs + port gel

Crisp stuffed Zucchini flowers, ricotta & Lemon, Classic smoked tomato Sugo

### Main\*

Roasted fish of the day + chorizo + cannellini bean ragu + lemon oil

Victorian lamb rump + morocco Perl couscous + prune puree

Red wine braised Wagyu beef cheek + herb mashed potatoes + chive oil

Thyme stented Free range chicken supreme + parsnip puree + edamame +Jus

Slow roasted pork belly + pickled cabbage + green peas + master stock

Slow cooked Tasmanian salmon + potatoes + heirloom tomatoes + caper salsa

Slow roasted angus sirloin steak, sweet potato + shirazes Jus

Wild mushroom risotto + parmesan + crispy rice + baby salad

Stir fried vegetable + marinated tofu + steamed rice

Junee lamb loin + green pea puree + parsley salad + cured lemon

*\* Menu items may be subject to availability and seasonal change*

### Dessert\*

White chocolate & baileys Charlotte + macadamia praline

Chocolate praline tart + fresh seasonal berries

Vanilla panna cotta, strawberry gel, macadamia crumb (GF without the crumb)

Passionfruit pavlova, seasonal stewed fruits, vanilla cream

The George Profiteroles, Salted Chocolate Sauce, fresh seasonal berry's

Classic Sticky Date Pudding, Salted Caramel Butterscotch, Chantilly cream

Lemon meringue tart + citrus gel



# FEASTING MENU

House bread + olive oil + dukkha

## Entrée

Pumpkin flower + ricotta + honey + spiced lemon

Jamon serrano + compressed melon + pickles

Buffalo mozzarella + heirloom tomatoes + basil + balsamic walnut

## Main

Australian tiger prawns + chimichurri + chili oil

Baked cauliflower + spicy harissa + sheep yoghurt

Slow roasted black angus beef sirloin + béarnaise

Broccolini + sour cream

Crushed kipfler + olive + sundried tomatoes

*\* Menu items may be subject to availability and seasonal change*

# FROM \$80PP

2 courses

# \$90PP

3 courses

## Dessert

Passionfruit pavlova, seasonal stewed fruits, vanilla cream

The George Profiteroles, Salted Chocolate Sauce, fresh seasonal berry's



# CANAPÉ PACKAGES

Package 1 | One of each item per person | \$32pp

## Cold Canapés

Balsamic Beetroot & fetta Tartlet, pickled red onion  
Falafel, Smoked Hummus & Pomegranate  
Smoked salmon & cream cheese, compressed cucumber

## Hot Canapés

Crisp Baby Squid, Salt & Pepper & Spicy Mayonnaise  
Semi dried tomato & Bocconcini Arancini  
Crisp BBQ Pork Belly, Chili Caramel apple

## Sweet Canapés

Traditional Profiterole

Package 2 | One of each item per person | \$45pp

## Cold Canapés

Balsamic Beetroot & fetta Tartlet, pickled red onion  
Falafel, Smoked Hummus & Pomegranate  
Smoked salmon & cream cheese, compressed cucumber  
Pastrami & asparagus roll, truffle cream

## Hot Canapés

Crisp Baby Squid, Salt & Pepper & Spicy Mayonnaise  
Tempura Mediterranean pumpkin Flowers, Smoked Tomato  
Crisp BBQ Pork Belly, Chili Caramel apple  
Prawn gyoza, ponzu dip

## Sweet Canapés

Mini New York Cheesecake

Package 3 | One of each item per person | \$58pp

## Cold Canapés

Balsamic beetroot & fetta tartlet, pickled red onion  
Roast beef on garlic crouton, horseradish & pickled cucumber  
Smoked salmon & cream cheese, compressed cucumber  
Falafel, smoked hummus & pomegranate  
Tomato & basil bruschetta

## Hot Canapés

Crisp Baby Squid, Salt & Pepper & Spicy Mayonnaise  
Semi dried tomato & Bocconcini Arancini  
Mini Beef & Burgundy Pie, Paris Mash  
Tempura Mediterranean pumpkin Flowers, Smoked Tomato  
Crisp BBQ Pork Belly, Chili Caramel apple

## Sweet Canapés

Mini New York Cheesecake

*\* Menu items may be subject to availability and seasonal change*

# CANAPÉS

## Substantial Canapé Packages

**\$14 per item - we recommend 4 items per person**

Wagyu cheeseburger slider + brioche + pickles + special sauce

The George fish & chips, lime aioli

Peaking duck spring roll, plum sauce

Dukkha crumbed lamb cutlet, spiced harissa

Spiced lamb kofta, smoked eggplant, mint yoghurt

Tuna poke bowl + rice + seaweed salad + pickles + miso mayo

Pulled beef cheek + Paris mash + pea puree

Peaking duck bao + Asian slow + peanut dressing

*\* Menu items may be subject to availability and seasonal change*



# CANAPÉS – CHOOSE YOUR OWN

4 items per person | \$25

6 items per person | \$35

8 items per person | \$42

## Cold Canapés

Smoked salmon on pumpernickel + sour cream  
Tomato + basil bruschetta  
Crab +avocado salad on spoon  
Smoked chicken + mango tart  
Fresh oyster + citrus salsa  
Poached prawn + spicy tomato shot  
Bocconcini + cherry tomato +basil skewers

## Hot Canapés

Crisp Baby Squid, Salt & Pepper & Spicy Mayonnaise  
Semi dried tomato & Bocconcini Arancini  
Mini Beef & Burgundy Pie, Paris Mash  
Tempura Mediterranean pumpkin Flowers Smoked Tomato  
Crisp BBQ Pork Bell, Chili Caramel apple  
Vegetable spring rolls, sweet chili jam  
Vegetable samosa, mint chutney  
Prawn gyoza, ponzu dip

*\* Menu items may be subject to availability and seasonal change*

Roasted vegetable + goat cheese tart  
Tuna tartar + crispy rice crackers  
Smoked lamb + eggplant on toast  
Thai beef salad on spoon  
Smoked trout + caviar tartlets  
Balsamic Beetroot & fetta Tartlet, pickled red onion  
Falafel, Smoked Hummus & Pomegranate  
marinate snapper ceviche

Smoked cod Croquette +aioli  
Coconut prawns + lime dip  
Moroccan fried cauliflower + harissa dip  
Grilled Satay chicken skewers  
Prawn twisters + sweet chili sauce  
Mini Quiche + tomato jam  
Thai fish cake + chili sauce

## Sweet Canapés

Traditional Profiterole  
Mini New York Cheesecake



# INDIAN BUFFET MENU

\$75PP

## Includes

### Bread

Nan bread

### Condiments

Mango chutney/lime pickle /mint/yoghurt/  
pappadams/lemon wedges

### Salad

Kachumber salad

Aloo chaat

Chana chaat

Mix leaf salad

### Main

Butter chicken

Lamb bhuna ghosht

Goan fish curry

Aloo gobi matar

Yellow dal tadka

Vegetable pilaf

### Dessert

Gulab jamun

Rasmalai

Fruit platter

Suji halwa



# SHARING PLATTERS

FROM \$220

10 pax per platter

## Party Platter 220

mini pies + burger spring rolls + prawn gyoza + vegetable samosa  
Chef's selection of condiments  
*minimum of 4 items per person*

## Asian Platter 240

Assorted dim sim + veg spring roll + gyoza + steamed pork bun  
Chef's selection of condiments  
*minimum of 4 items per person*

## Seafood Platter 350

Thai fish cake + tempura prawns + fresh oysters + salt & pepper squid  
Chef's selection of condiments  
*minimum of 4 items per person*

## Pizza Platter 220

Assorted mini pizza + vegetables + ham & pineapple + tomato & cheese  
*minimum of 3 items per person*

## Slider Platter 240

chicken + beef + pork + with mini bun + greens + slow + cheese + spicy sauce  
*minimum of 3 items per person*

## Cheese Platter 340

Maffra Cloth Aged Cheddar (Gippsland) + Tarago River Triple Cream (Gippsland) +  
Willow Grove Classic Blue (Victoria) + Quince paste + lavosh + grissini + walnuts

## Charcuterie Platter 340

Spanish Jamon + Italian salami + ham + mortadella + pastrami + artisan bread + pickles + 2 types of dip



# BBQ PARTY AT THE LOUNGE BAR DECK

\$60PP

Minimum 40 guests

## Package includes

- Chef Selection of breads
- Chef selection of two seasonal salads
- Italian pork & fennel sausages, caramelized onions
- Lemon + garlic marinated chicken
- Herb marinated Atlantic salmon
- Selection of condiments
- Dessert - Fruit pavlova - Mini lemon fruit tart

## Upgrade Your Package

- Rosemary marinated lamb cutlets \$7 per person
- Grilled garlic tiger prawns \$7
- Pepper mini beef steaks \$7

*\* Menu items may be subject to availability and seasonal change*



# BEVERAGE MENU

## Standard Beverage Package

A selection of house beer, wine, sparkling & soft drinks

1 hr | \$24 pp

2 hr | \$29 pp

3 hr | \$35 pp

4 hr | \$40 pp

## Premium Beverage Package

A selection of premium beer, wine, sparkling & soft drinks

1 hr | \$30 pp

2 hr | \$36 pp

3 hr | \$42 pp

4 hr | \$48 pp



# EVENT SPACES

## Forrest Suite

The Forrest Suite is our most spacious Conference Venue and can accommodate up to 200 guests. It can be easily divided into three rooms which are suitable for large breakout rooms or smaller meetings. All three rooms have inbuilt screens and ceiling mounted data projectors, which allows for excellent visibility of presentations.



## Forrest Room 1

Forrest Room 1, part of the Forrest Suite, is the ideal Meeting Room for training programs, team planning days and seminars. Offering floor to ceiling windows overlooking the terrace, this room is filled with an abundance of natural light and is equipped with black out curtains if required.



# EVENT SPACES

## Forrest Room 2

Forrest Room 2, is the largest room located in the Forrest Suite, this room is the perfect Canberra event space for your next meeting, social event or cocktail party.

The event space features floor to ceiling windows overlooking the terrace and is filled with an abundance of natural light. Black out curtains are also available for those requiring complete privacy or presentation settings.



## Forrest Room 3

Forrest Room 3, the smaller room part of the Forrest Suite, is ideal for any meeting from training programs, to team planning days and seminars.

Offering floor to ceiling windows overlooking the terrace, this room is filled with an abundance of natural light or is equipped with black out curtains if required.



# EVENT SPACES

## Barton Room

The Barton Room is ideal for your next training session or board meeting. Natural light floods through the floor to ceiling windows with a view of the luscious indoor atrium. The Barton Room shares a foyer with two boardrooms. These self contained rooms are great for events which require complete privacy.



## The Aviary

Behind the sheer curtain set in the Atrium is a hidden gem. Long, lavish tables set for regal dining. A little private indulgence if you need to impress. Personalised menu created just for you and wines to match the mood. This uniquely designed space is sure to satisfy the finest of tastes.



# EVENT SPACES

## Wellington Room

The Wellington Room is enclosed by the hotel's stunning indoor atrium. Full of natural light during the day and bathed in the ambient lighting of the Atrium in the evening, this open ended function space Canberra is great for dinner or lunch events, as well as networking, informal training sessions, seminars, trade shows and displays. It is also conveniently located next to The George Grill.



## The Lounge & The Lounge Bar

The abundance of light flowing into The lounge makes it the ideal Canberra Venue for any networking and trade show events during the day and at night, this venue transforms into a relaxed location for social events such as birthday celebrations or informal dinners.



# ACCOMMODATION

We know that having your guests close to your event is a high priority, at Rydges Canberra our comfortable rooms and suites are spacious and filled with natural light from full length windows.

All rooms feature ensuite bathrooms, large work desks, FREE unlimited WI-FI, separate seating area, Rydges Dream Beds, individually controlled air-conditioning, mini bar, iron & ironing board, hair dryer, HD LCD TV, and tea & coffee making facilities.

## Superior Queen or Twin

Perfect for a single traveller or couples, our Superior Rooms are a spacious 38 square meters with a comfortable lounge area with a double sofa bed.

## Superior King

A step up from the Superior Queen room offering an indulgent King sized Rydges Dream bed, perfect to sprawl out and rest.



# ACCOMMODATION

## Executive King Suite

Spacious 50 square meters contains a separate wet bar area, a king sized Dream Bed, separate living area perfect for relaxing in, and a recently renovated bathroom with large bath.



## Embassy Suite

Offering 90 square meters or space with a separate bedroom containing a king size Dream Bed. Most suites have an adjoining dressing room, powder desk and large ensuite with recently renovated bathroom with a walk in shower and bath tub. The living area has one or two sofa beds and a separate wet bar. Perfect for the family or if you just want that little bit of extra room during your stay.

Ask about our Honeymoon Suite, Pavilion Suite & Dominion Suite for that extra bit of luxury during your stay.





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