

RYDGES

CANBERRA

MEETINGS & EVENTS

REFRESHINGLY LOCAL

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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.



CONFERENCE & EVENT SPACES

Event Space	Area	Theatre	Classroom	U-Shape	Boardroom	Banquet	Cabaret	Cocktail
Forrest 1	60	60	30	28	28	40	32	60
Forrest 3	100	110	54	42	40	80	64	110
Forrest 3	40	48	18	15	15	120	18	30
Forrest Suite	200	200	100	50	50	50	120	200
Barton Room	80	70	30	21	21	50	40	70
Parkes Room	35	25	12	14	14	16	8	25
Wellington Room	170	120	30	36	36	100	64	120
Executive Boardroom 1	16	15	-	9	12	-	-	-
Executive Boardroom 2	20	10	-	9	16	-	-	-
The Lounge	120	120	-	30	-	-	60	120
The Lounge Bar	-	-	-	-	-	-	-	80

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*



REFRESHINGLY LOCAL

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BREAKFAST BUFFET PACKAGES

\$38PP

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

\$72PP

\$82PP

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

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

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

** Chef selection menus apply to all events under 40 people*

SET MENU

FROM \$75PP

\$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

Peking 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

Minimum Pax: 40

Less than 40 pax, \$4 PP for alternative serve

Set course for 20+ pax: Two course \$70 per person. Choice of entrée and main or main and dessert

Butler Service available: \$50 Per Hour.



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 \$85PP

2 courses

\$95PP

3 courses

Dessert

Passionfruit pavlova, seasonal stewed fruits, vanilla cream

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

Minimum Pax: 30

Butler Service available: \$50 Per Hour.



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

Minimum Pax: 30

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

Minimum Pax: 40

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

Minimum 50 guests

Includes

Bread and Butter

Salad

Kachumber salad

Aloo chaat

Mix leaf salad

Chef's Selection of Condiments

Main

Butter chicken

Lamb bhuna ghosht

Aloo gobi matar

Vegetable pilaf

Includes Pilaf Rice and Vegetables

Dessert

Gulab jamun

Upgrades available

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



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 | \$26 pp

2 hr | \$21 pp

3 hr | \$37 pp

4 hr | \$44 pp

BTW Shiraz

BTW SB White wine

BTW sparkling

Balter beer

Asahi

Hahn premium light beer

Soft drinks

Premium Beverage Package

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

1 hr | \$32 pp

2 hr | \$38 pp

3 hr | \$44 pp

4 hr | \$50 pp

Dal Zotto Pucino Prosecco sparkling NV

Yealand NZ Sauvignon Blanc

Laneaway Chardonnay

Moscato

Lymill Cab Sav

Woodstock Shiraz

Corona

James Boags

Superdry

Hahn premium light beer



BEVERAGES ON CONSUMPTION

Price per bottle

BOTTLED BEER

Hahn Premium Light	\$10
Hahn Super Dry	\$11
James Boag's Premium Lager	\$11
Corona	\$11
Carlton Draught	\$10
White Rabbit Dark Ale	\$13
Victoria Bitters	\$10

WHITE WINE

Ross Hill Maya Chardonnay	\$76
Jim Barry Lodge Hill Riesling	\$70
Pertaringa Scarecrow Sauvignon Blanc	\$70
Torbreck Woodcutter's Semillon	\$68

RED WINE

Luna Estate Pinot Noir	\$76
Torbreck Woodcutter's Shiraz	\$80
Sons of Eden Kennedy GSM	\$68
Elvarado Tempranillo	\$60

ROSE	
Turkey Flat Rosé	\$60
Dalfarras Rosé	\$55
Domaine Royal De Jarras	\$65
Pink Flamingo Bio Rosé	

SPARKLING WINE

NV The Lane Vineyard Lois Blanc De Blanc	\$65
NV Mumm Marlborough Brut Prestige	\$75
NV H Lanvin & Fils Brut	\$110



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 of 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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