



RYDGES

PALMERSTON

CONFERENCE & EVENTS

WELCOME TO RYDGES PALMERSTON - DARWIN

Situated 21kms south-east of downtown Darwin, our convenient location in Palmerston CBD is close to all areas of Darwin and a great entry point to experience the many Top End destinations. Close proximity to main roads gives fast access west (Darwin, Northern Suburbs, Darwin Airport, bay areas and port facilities) and east (Top End, southwards), and makes the hotel easy to find and reach.

Get together with family, friends and colleagues to experience our quality food and beverage destinations on the first floor, dedicated entirely to casual eating, drinking and gathering opportunities, and sure to be among the highlights of any stay.



YOU NAME IT – WE’VE GOT IT

With multiple configurable rooms, Rydges Palmerston offers venues for conferences, meetings and special events. Across our hotel offering, we are able to host 2 – 500 delegates. Our stylish and ergonomic venues boast state of the art technology, natural light and free WIFI. Our professional and experienced events team shall be dedicated to ensuring your event is well planned and executed.

Functions Equipment

Included in Room Hire Fee

- Whiteboard and markers
- Flipchart with paper & markers
- Iced Water, notepads, pens and Mints
- Data projector & screen
- Cordless microphone
- Lectern & Microphone
- Tables – *(round and long timber tables, trestle table and cocktail tables)*
- Chairs – Red Chairs
- HDMI*
- Wifi
- Pointer / Clicker

Upgrades & Add Ons:

- Stage \$150
 - 2x: L 244cm / W 183cm / H 432mm
- Dancefloor \$250
 - up to L 922cm / W 922cm / H 25mm
- Red Carpet \$80
- Chair Covers \$5 per chair
- Chair Sashes \$2.50 per chair
- Fairy Backdrop from \$600
- Selfie Station \$150
- Cake cut fee pp \$2 per person
- Room flip mid event \$150



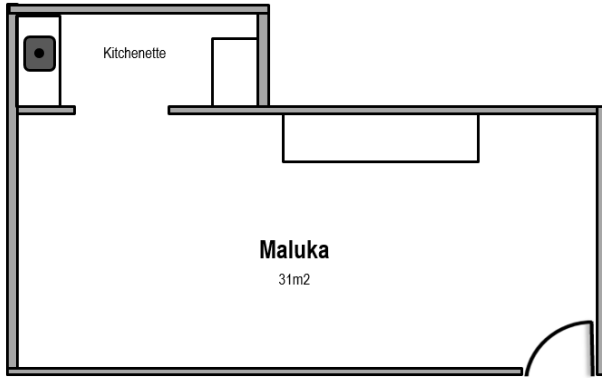
**Please speak to our friendly conference team if you require an adaptor.*

CONFERENCE & EVENT SPACES

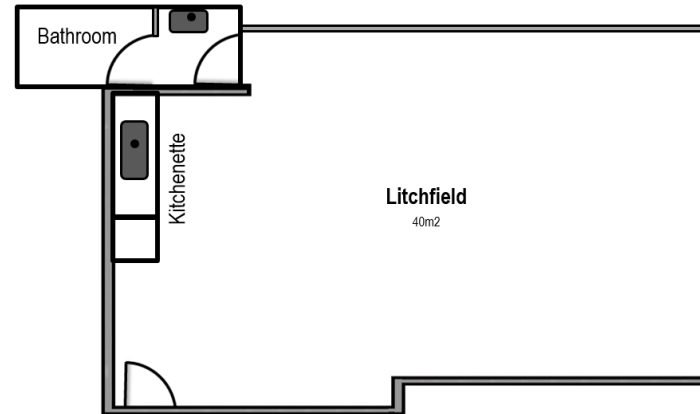
Venue	Size M2	Banquet	Banquet with Dancefloor	Cocktail	Classroom	Boardroom	Theatre	U-shape
The Cellar	35	-	-	-	-	16	-	-
Palm Ballroom	322	200	170	280	150	100	280	92
Palm A	182	100	80	160	80	50	160	46
Palm B	140	70	60	120	50	35	100	30
Maluka	31	-	-	20	10	14	20	-
Litchfield Room	40	-	-	30	20	22	30	-
Madame Za Lounge	50	-	-	30	-	-	-	-
Poolside Lounge	55	-	-	60	-	-	-	-

FLOOR PLANS

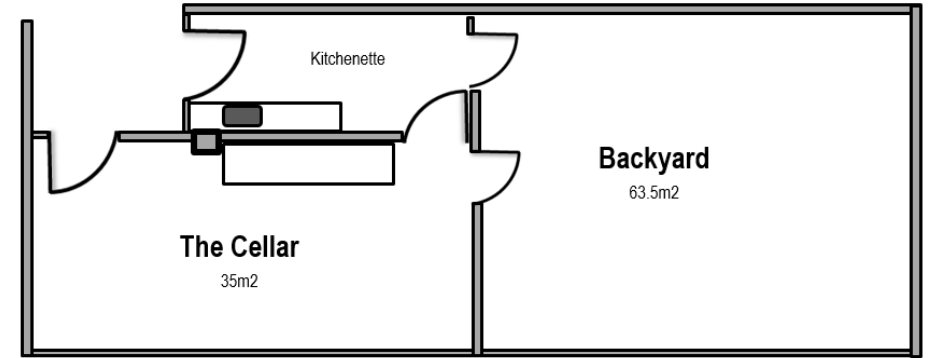
Maluka



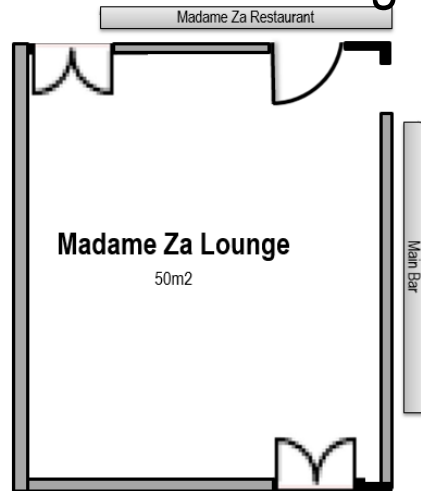
Litchfield



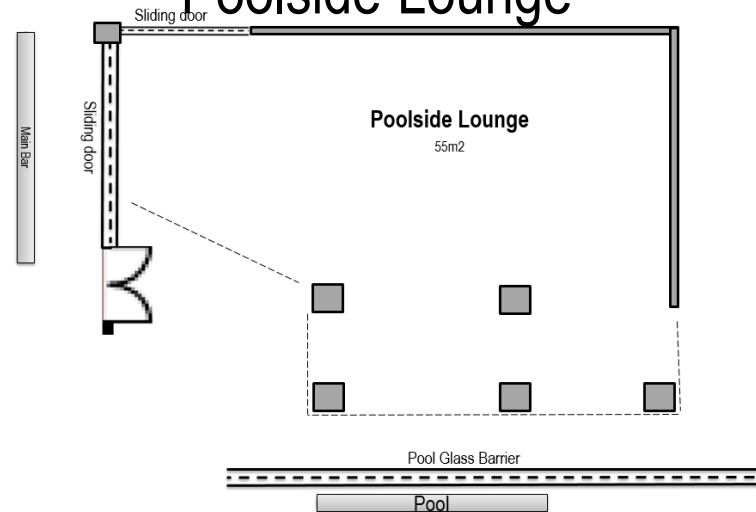
The Cellar



Madame Za Lounge



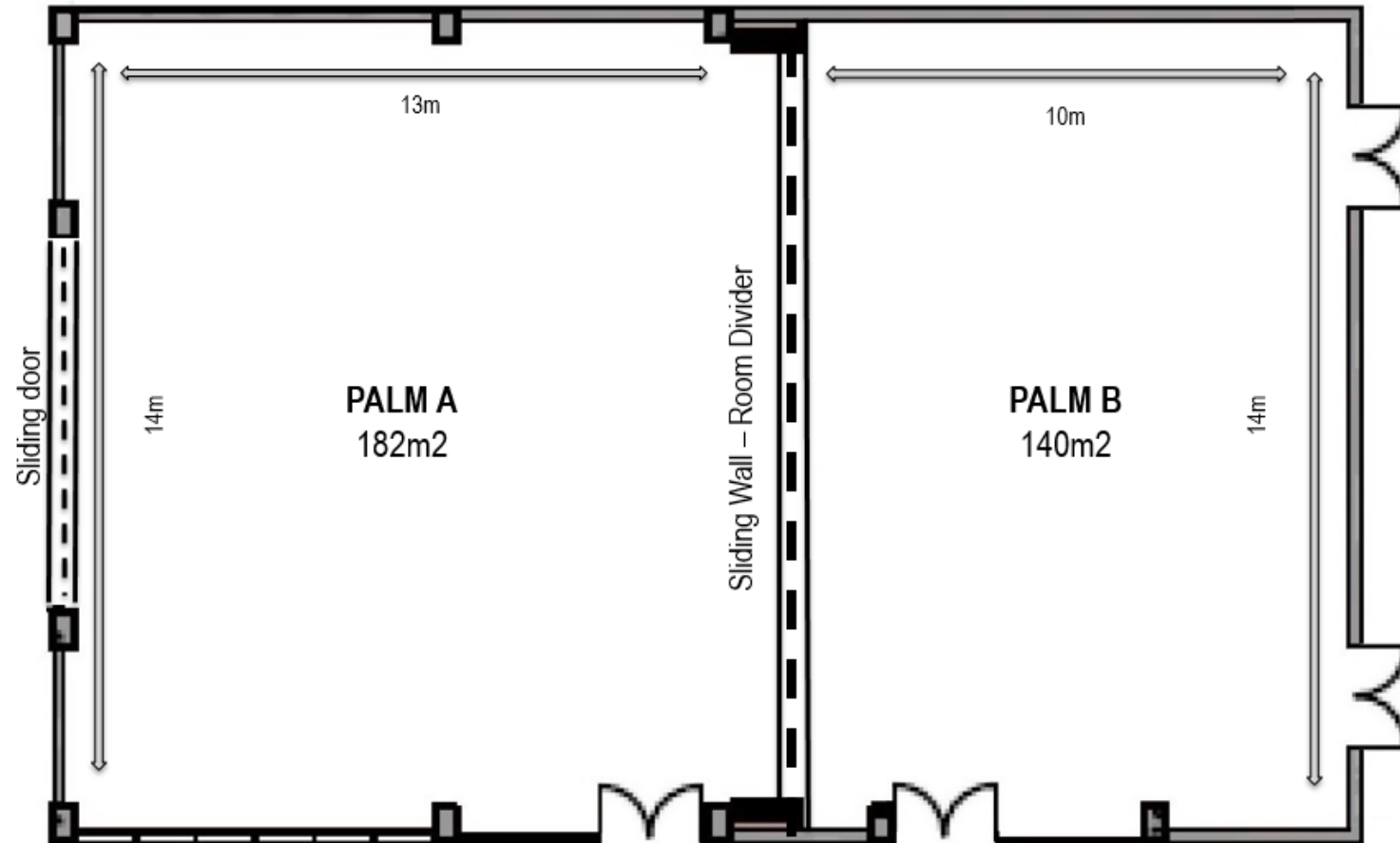
Poolside Lounge



FLOOR PLANS

Palm Ballroom

322m²



ROOM HIRE PRICES

Venue	Prices
The Cellar	\$450
Palm Ballroom*	\$1500
Palm A*	\$950
Palm B	\$750
Maluka	\$350
Litchfield Room	\$400
Madame Za Lounge	\$400
Poolside Lounge	\$450

**Add the Cantina Courtyard for an extra fee of \$150.*

***From October to December, functions on Friday, Saturday and Sunday will have \$200 added to the room hire fee.*



DAY DELEGATE PACKAGES

FROM \$60PP*

Our Delegate packages include State of the art AV, Whiteboard, Flipchart and Conference kit for the Organiser. All guests have access to complimentary parking and WIFI and a personal conference kit including notepads, pens, water, mints and unlimited tea & coffee.

Half Day Delegate Package

\$69pp

Morning *or* Afternoon Tea & Lunch

Full Day Delegate Package

\$85pp

Morning & Afternoon Tea & Lunch

**Contact our Events team for further information*

Additional Catering Options

Breakfast Function

Continental Breakfast | \$35pp

Hot Buffet Breakfast (min 25 guests) | \$45pp

Morning Tea Function

Two food items with unlimited Tea, Coffee & Juice | \$25pp

Upgrade & Add On's

Conference Upgrades:

Barista to Go: (max 20 delegates)

Pre-order your favourites from our great range of espresso options \$6.00 per coffee (Lattes, Flat White, Cappuccino's, Hot Chocolates & Chai's – all regular sizes 8oz)

Ready to go:

Offer your delegates a juice. Glass \$6 each | Jug \$12 each | Dispenser \$30 each

Conference Add On's:

Add a networking session to the end of your Conference (Includes either a House Beer or House Wine for your delegates as well as Chef's selection of nibbles).

Inform our Staff if you have any dietary requirements.

MORNING & AFTERNOON TEA

\$25PP

Your choice of two food items with unlimited tea & coffee

Sweet

Scones with Chantilly Cream & Jam
American Brownies
Double Chocolate Cookies
Banana Bread
Orange & Almond Cake (GF)
Profiteroles
Danish Pastries
Mini Muffins

Savoury

Fresh Fruit Platter with Passion Fruit Coulis
Finger Sandwiches
Mini Quiche
Spinach & Feta Triangles
Vegetables Samosa's & Spring Rolls with Dipping Sauce
Mini Ham & Cheese Croissant (Vegetarian Option Available)
Mini Pies and Sausage Rolls with Tomato Sauce



LUNCH BUFFET

Your Choice of Two Mains & Two Sides & Two Salads

\$70PP

Minimum 25 Guests

Mains

Malay Yellow Chicken Curry with Crispy Shallots & Vegetables
Oven Baked Fish Fillet with Lemongrass In Light Coconut Sauce
Slow Roasted Beef with Herb & Mustard Crust with Gravy
Chicken Cacciatore with Olives & Pimento
Your Choice of Pasta - Lasagne, Ravioli or Carbonara

Salads

Rydges Caesar Salad – Cos Lettuce, Boiled Egg, Anchovy, Parmesan, Croutons, Grilled Bacon & Vinaigrette (V - No Bacon, GF - No Croutons)
Greek Salad with Cucumber, Tomato, Onions, Olives, Fetta & Lemon Vinaigrette (VG-No Fetta GF)
Beans, Honey Glazed Pumpkin & Feta with Parsley Dressing (VG-No Fetta GF)
Waldorf, Apples, Celery, Walnut, Parsley & Sour Cream (GF)
Creamy Pasta Salad Tossed in Sweet Chilli Mayo & Vegetables (V)

Sides

Vegetarian Stir Fried Noodles with Asian Vegetables
Baked Cauliflower In Cheese Sauce
Steamed Jasmine Rice
Roasted Chat Potato with Paprika & Olive Oil
Oven Baked Root Vegetables In Herb Butter



DELEGATE LUNCH MENU

INCLUDED IN THE DELEGATE PACKAGES

Maximum 20 Guests

Salt & Pepper Calamari - Served with Fries & Aioli

Beef Burger (GFO) - With Bacon, Egg, Caramelised Onion, Cheese, Lettuce, Tomato & Aioli with Chips & Tomato Sauce

Beer Battered Fish & Chips - Battered Fish of the Day - Hand Cut Chips Lemon & Coriander Aioli

Chicken Caesar Salad - Cos Lettuce, Crispy Bacon, Egg, Croutons, Grated Parmesan & House Made Caesar Dressing

Thai Beef Salad (V, VE & GF Options) - Marinated Beef Seared with Bean Sprouts, Red Pepper, Garlic Chilli and Fresh Herbs

Spaghetti Bolognese - With Freshly Grated Parmesan & Garlic Bread

Falafel & Salad Wrap (V) - Served with Chips

Triple Decker Club Sandwich (GFO) - Served with Chips & Sauce

Chicken Parmigiana - Served with Chips & House Salad



**Contact our Events team for further information*

CANAPES

- 1/2 Hour - Choice of 3 items from Hot/Cold Selection (available only when paired with Buffet or Alternate Drop) \$23pp
- 1 Hour - Choice of 3 items from Hot/Cold Selection + 1 item from Madame Za Selection \$45pp
- 2 Hours - Choice of 4 items from Hot/Cold Selection + 2 item from Madame Za Selection \$57pp
- 3 Hours - Choice of 6 items from Hot/Cold Selection + 2 item from Madame Za Selection \$69pp

FROM \$33PP

Minimum 25 Guests

Cold Selection

- Semi Dried Tomato, Roasted Pumpkin & Basil Pesto Tartlet
- Mini Bruschetta Topped with Basil & Garlic Infused Tomato with Balsamic Reduction
- Caramelized Beetroot, Soft Feta & Chilli Jam Tartlets
- Spanish Onion & Kalamata Olive Tapenade with Prosciutto on Mini Toast

Hot Selection

- Selection of Oven Baked Mini Quiche
- Wagyu Flame Grilled Meat Balls with Smokey Barbeque Sauce
- Asian Golden Fried Selection with Soy & Chilli Jam Dipping Sauce
- Tempura Fried Prawns with a Lime & Coriander Cocktail Sauce
- Malaysian Style Chicken Breast Satay Skewers with Satay Sauce
- Vegetarian Samosa & Dim Sum with Soy & Chilli Jam Dipping Sauce
- Southern Style Chicken Bites with Aioli

Madame Za Selection

- Prawn Gyoza
- Mushroom Arancini
- Nam Jim Scallop
- Bao Selection - Pork, Duck or Barramundi



ALTERNATE DROP

\$70PP

2 courses

\$85PP

3 courses

Entrees

Rydges Caesar Salad – Cos Lettuce, Boiled Egg, Anchovy, Parmesan, Croutons,
Grilled Bacon & Vinaigrette (V/No Bacon, GF/no Croutons)
Caramelised Onion & Goats Cheese Tart with Rocket & Basil Oil (V)
Grilled Mediterranean Vegetable Stack with Balsamic Glaze & Fetta Crumb (V GF)
Salt & Pepper Squid with Asian Slaw & Nam Jim Dressing
Thai Beef Salad with Crispy Salad, Fried Shallots & Cherry Tomatoes
Poached Prawns, Avocado, Tomato & Red Spanish Onion Salsa with Leafy Greens & Aioli (GF)

Mains

Sumac Rubbed Lamb Rump, Beetroot Puree, Balsamic Jus, Seasonal Vegetables & Tomato Salsa (GF)
Australian Sirloin Steak, Creamy Mash Potato, Broccoli, Carrots Spears & Mushroom Sauce (GF)
Chicken Breast Stuffed with Brie, Parsnip Puree, Broccolini & Natural Jus
Braised Pork Belly, Carrot Puree, Fennel & Apple Slaw
Wild Caught Barramundi, Pumpkin Mash, Seasonal Vegetables with Lemongrass Beurre Blanc (GF)
Eggplant Parmigiana Gratinated with Napoli Sauce & Mozzarella, Market Vegetables & Balsamic Glaze (V)

Desserts

Mango & Chantilly Pannacotta (GF)
Seasonal Berry & Apple Crumble
Mini Pavolva with Whipped Cream & Seasonal Fruit Coulis (GF)
Lemon Lime Tart with Fresh Cream & Mixed Berries
Baked Cheesecake with Berry Coulis & Chantilly Cream

V – Vegetarian / VG – Vegan / GF – Gluten Free



DINNER BUFFET

Choice of Two Mains, Two Salads & Two Desserts
All Buffets Include Bread Rolls, Side Dishes

\$70PP

Minimum 25 Guests

Mains

Lemon & Pepper Crusted Roast Chicken
Seeded Mustard & Garlic Ribbed Roast Beef with Red Wine Jus (GF)
Oven Baked Fish Fillet with Lemon Cream Sauce
Deboned Roast Lamb Leg with Balsamic Jus & Mint Jelly (GF)
Garlic Studded Roast Pork with Apple Sauce & Gravy (GF)
Beef or Vegetable Lasagne (V)

Salads

Rydges Caesar Salad – Cos Lettuce, Boiled Egg, Anchovy, Parmesan, Croutons, Grilled Bacon & Vinaigrette (V/No Bacon, Gf/No Croutons)
Greek Salad with Cucumber, Tomato, Onions, Olives, Fetta & Lemon Vinaigrette (VG/No Fetta GF)
Beans, Honey Glazed Pumpkin & Feta With Parsley Dressing (VG/No Fetta GF)
Waldorf, Apples, Celery, Walnut, Parsley & Sour Cream (GF)
Creamy Pasta Salad Tossed In Sweet Chilli Mayo & Vegetables (V)

Desserts

Warm Apple & Berry Crumble with Vanilla Custard (V)
Homemade Bread & Butter Pudding (V)
Chefs Selection of Cheesecake (V)
Mini Pavlova Topped with Chantilly Cream & Seasonal Berries (GF)
Seasonal Fruit Platter (VG/GF)
Homemade Vanilla Panna Cotta with Cream & Fruit Coulis (GF)



BEVERAGE PACKAGES

FROM \$40PP

Minimum 20 People

Standard

\$40 pp 1 hour
\$50 pp 2 hours
\$60 pp 3 hours
\$70 pp 4 hours

Chain of Fire Bubbles
Chain of Fire Cabernet Shiraz
Chain of Fire Semillon Sauvignon Blanc
Chain of Fire Moscato
Strongbow Cider
Hahn Super Dry
Great Northern Super Crisp
Cascade Premium Light
Soft Drinks & Juices

Premium

\$60 pp 2 hours
\$70 pp 3 hours
\$80 pp 4 hours

All Beverages within the Standard Package plus:

Jansz Sparkling Wine
Tai Tira Sauvignon Blanc
Hentley Farm Villain and Vixen Shiraz

Your choice of 3 Additional Options:

James Boags Premium
Coopers Pale Ale
Peroni Nastro Azzuro
Pure Blond
Corona

**Alternative items can be substituted within packages. Additional charges may apply.*



FUNCTIONS & ACCOMMODATION

If you book a function, all participants enjoy 10% discount in any accommodation type. Packages and rates can be tailored to your requirements. Our 200 well-appointed guest rooms, boast contemporary finishing and facilities with private balconies, FREE Wi-Fi and Free undercover parking.

Accommodation options range from King rooms to fully self-contained 2 bedroom suites and 3 bedroom Apartments with kitchenettes and laundry facilities.

Hotel Facilities

- Madame Za Restaurant & Bar
- Outdoor pool
- Gymnasium
- Laundry service
- Free undercover parking
- 24 hours reception
- Disabled facilities
- Non-smoking Hotel
- Business centre
- ATM onsite
- FREE WiFi
- Complimentary Self-Serve Laundry

Room Facilities

- Hotel style accommodation
- Apartment style accommodation
- Air conditioning
- FREE WiFi
- Foxtel
- Hair Dryer
- Iron and ironing board
- In room safe
- Tea & Coffee making facilities
- Functional desk/workstation area
- Balcony Rooms
- Disabled rooms





RYDGES

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