



# 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.

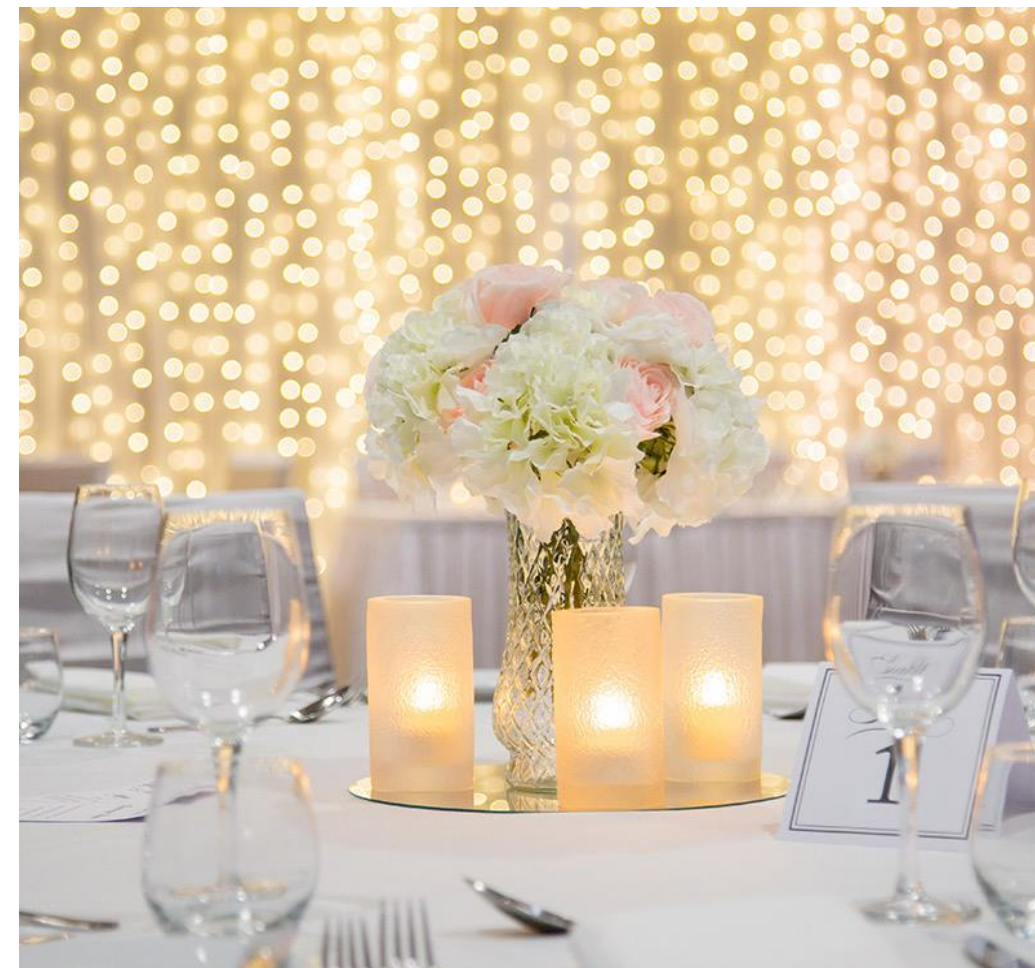
## Functions Equipment

### 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



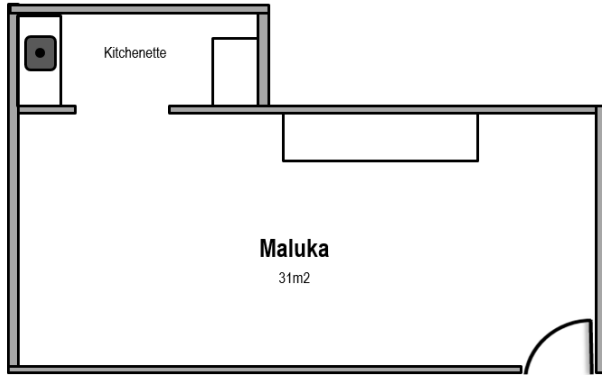
*\*Please speak to our friendly conference team if you require an adaptor.*

# CONFERENCE & EVENT SPACES

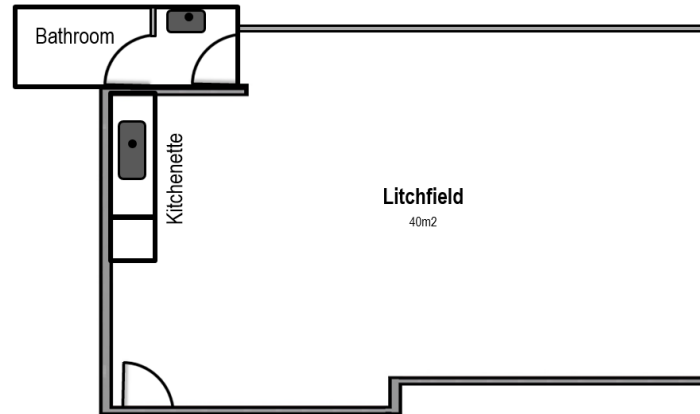
Venue	Size M2	Banquet	Banquet with Dancefloor	Cocktail	Classroom	Boardroom	Theatre	U-shape
The Cellar	35	-	-	-	-	16	-	-
Palm Ballroom	322	200	170	280	150	100	280	92
Palm A	182	100	80	160	80	50	160	46
Palm B	140	70	60	120	50	35	100	30
Maluka	31	-	-	20	10	14	20	-
Litchfield Room	40	-	-	30	20	22	30	-
Madame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

# FLOOR PLANS

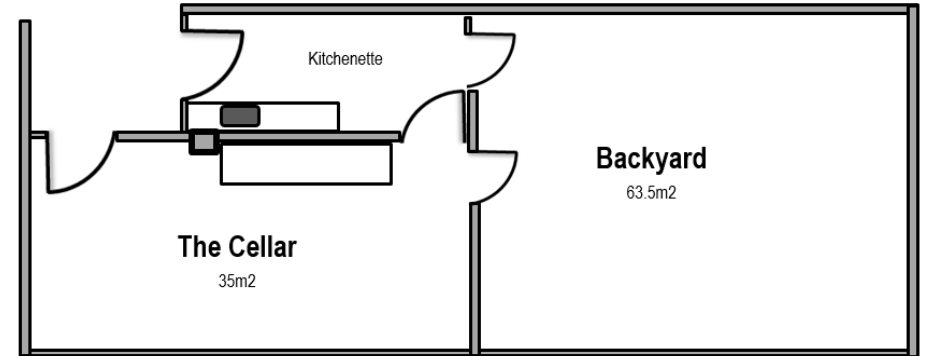
## Maluka



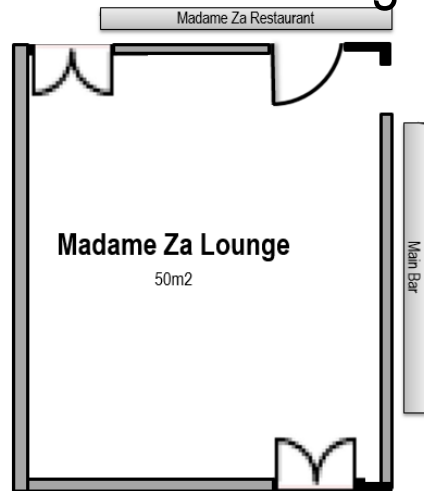
## Litchfield



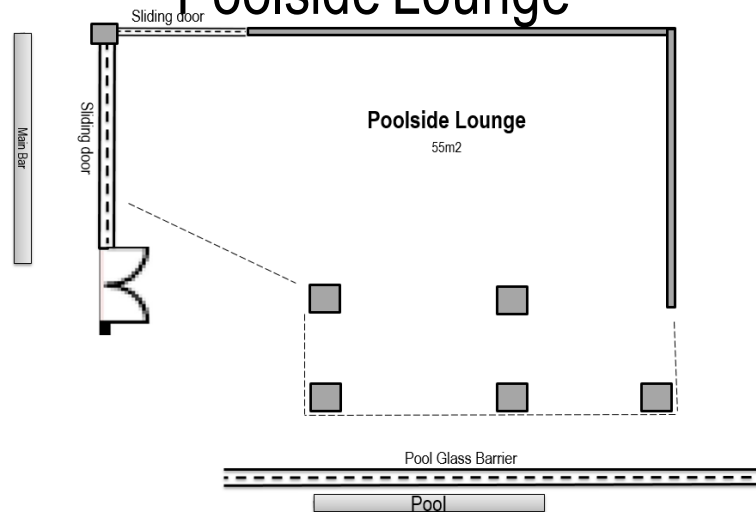
## The Cellar



## Madame Za Lounge



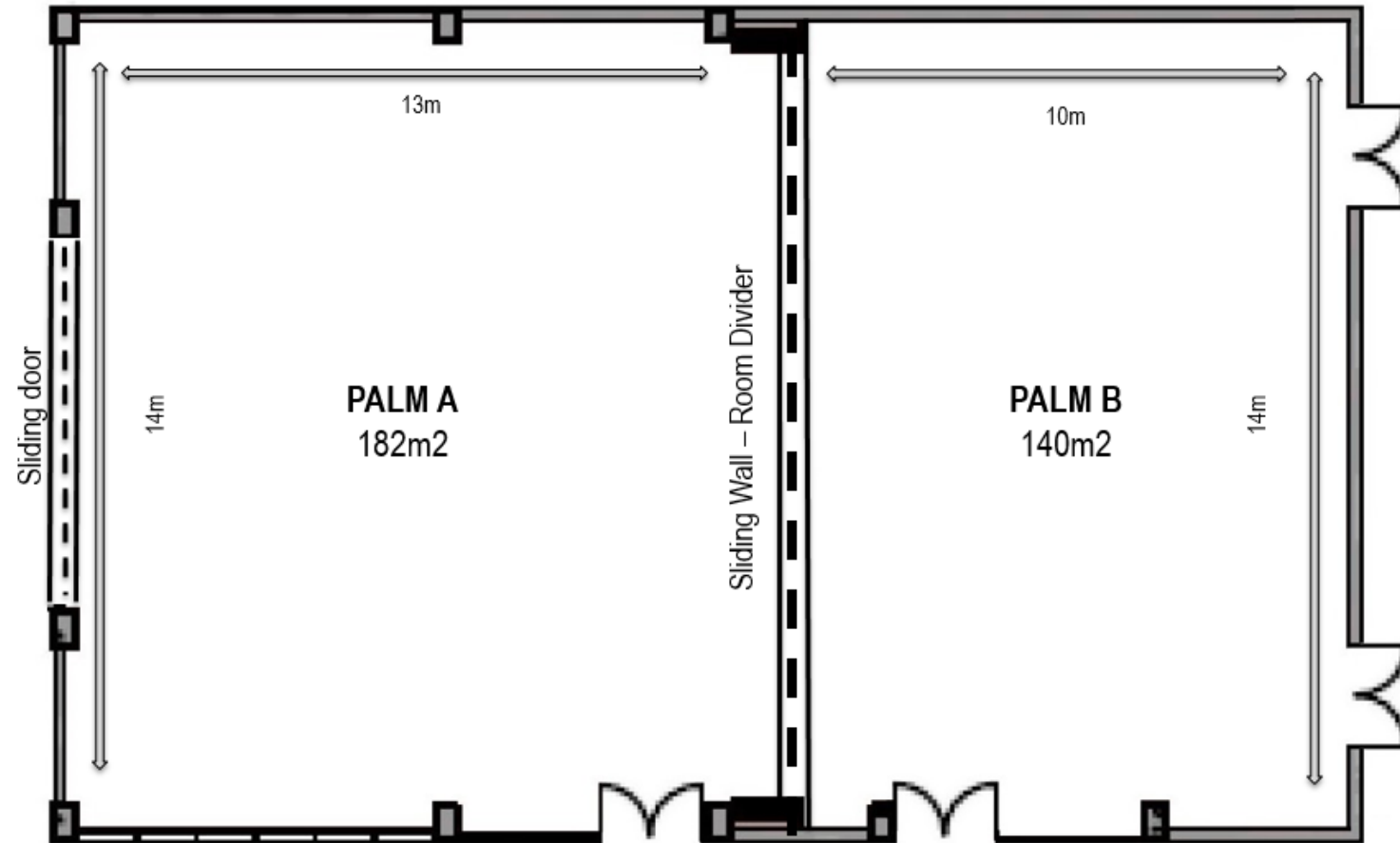
## Poolside Lounge



# FLOOR PLANS

## Palm Ballroom

322m<sup>2</sup>



# ROOM HIRE PRICES

Venue	Prices
The Cellar	\$350
Palm Ballroom*	\$1200
Palm A*	\$800
Palm B	\$600
Maluka	\$250
Litchfield Room	\$300
Madame Za Lounge	\$300
Poolside Lounge	\$350

*\*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

**\$60pp**

Morning *or* Afternoon Tea & Lunch

## Full Day Delegate Package

**\$75pp**

Morning & Afternoon Tea & Lunch

*\*Contact our Events team for further information*

## Additional Catering Options

### Breakfast Function

Continental Breakfast | \$30pp

Hot Buffet Breakfast (min 25 guests) | \$40pp

### Morning Tea Function

Two food items with unlimited Tea, Coffee & Juice | \$17pp

## Upgrade & Add On's

### Conference Upgrades:

#### Barista to Go: (max 20 delegates)

Pre-order your favourites from our great range of espresso options \$5.00 per coffee (Lattes, Flat White, Cappuccino's, Hot Chocolates & Chai's – all regular sizes 8oz)

#### Ready to go:

Offer your delegates a juice. Glass \$5 each | Jug \$10 each | Dispenser \$25 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

\$17PP

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

**\$60PP**

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*

# PLATTERS

FROM \$35

Each Platter Serves as Snack for 10 People

- Classic Potato Wedges Served with Sweet Chilli & Sour Cream | \$35
- Asian Golden Fried Selection with Soy & Chilli Jam Dipping Sauce | \$50
- Vegetarian Samosa & Dim Sum with Soy & Chilli Jam Dipping Sauce | \$50
- Mushroom Arancini | \$55
- Mini Bruschetta with Basil & Garlic Infused Tomato with a Balsamic Reduction | \$55
- Spanish Onion & Kalamata Olive Tapenade with Prosciutto on Mini Toast | \$55
- Prawn Gyoza | \$60
- Semi Dried Tomato, Roasted Pumpkin & Basil Pesto Tartlet | \$60
- Australian Mini Meat Pies, Pasties & Sausage Rolls with Tomato Sauce | \$60
- Crumbed Prawns | \$60
- Malaysian Style Chicken Breast Satay Skewers with Chilli Cream Dipping Sauce | \$60
- Tempura Fried Prawns with a Lime & Coriander Cocktail Sauce | \$60
- Southern Style Chicken Bites with Aioli | \$65
- Caramelized Beetroot, Soft Fetta & Chilli Jam Tartlets | \$65
- Nam Jim Scallop | \$65
- House made Trio Of Dips Served with Garlic Croutons | \$65
- Tandoori Chicken Breast Pizzets with Mango Chutney and Coriander | \$65

- Marinated Tiger Prawn & Feta Salsa with Rocket on Toasted Baguette | \$70
- Antipasto Platter with Char Grilled Vegetables, Feta, Kalamata Olives & Cured Meats | \$95
- Bao Selection – Pork, Duck or Barramundi | \$95
- Beef Sliders | \$100
  
- Seasonal Fresh Fruit | \$70
- Chef's Selection of Mini Cakes | \$65



# 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 \$35pp  
2 Hours - Choice of 4 items from Hot/Cold Selection + 2 item from Madame Za Selection \$47pp  
3 Hours - Choice of 6 items from Hot/Cold Selection + 2 item from Madame Za Selection \$59pp

## FROM \$23PP

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

\$60PP

2 courses

\$75PP

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

**\$60PP**

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)



# MADAME ZA DINING EXPERIENCE

Minimum 10 guests and up to 20

**\$65PP**

2 courses

**\$75PP**

3 courses

Madame Za welcomes you to an exclusive dining experience hosted in her private dining room\*.

You are invited to indulge in a variety of flavours:  
Chef will pick a selection of shared platters presented to you progressively.

One welcome drink per person

\*\* Please check inclusions with our friendly staff



# PREMIER HIGH TEA

Bookings between 11.30am to 3pm  
2-hour tea service

## Homemade Scones

Buttermilk, Beetroot and Lemon Roasted Honey Butternut Pumpkin Basil Scones  
*Served with French Cream, Kakadu Rosella Jam and Chefs Butter*

## Top Tier

Local Crab Rillettes with Sriracha Mayonnaise  
Compressed Smoked Salmon and Dried Fruit, Crusty Bread  
Poached Corn Fed Chicken Dressed in Avocado Aioli Filled in Pastry Casing

## Mid Tier

Mango & Coconut Pana Cotta  
Almond & Apricot Pralines in White Chocolate Ganache  
Homemade Meringue & Berries Cream  
Madeleine

## Bottom Tier

Cucumber & Cream Cheese Sandwich  
Smoked Virginian Ham & Cheese in Tortilla Flour

*Dietary requirements can be accommodated.*

*Cancellations and changing of the guest number must be advised 48h prior or is subject to charges.*

**\$55PP**   **\$60PP**   **\$65PP**

Non-alcoholic

3 guests

2 guests

## Your Choice of Bubbles

Charles Pelletier (FRA)  
Jansz (TAS)  
Zontes Prosecco (SA)

## Upgrade

Chandon Brut (VIC) - \$40  
Moët & Chandon Brut Impérial Champagne, (FRA) \$80  
Veuve Clicquot Brut Rouge, (FRA) \$100  
G.H. Mumm Cordon Rouge Brut Champagne NV, (FRA) \$100



# BEVERAGE PACKAGES

FROM \$30PP

Minimum 20 People

## Standard

\$30 pp 1 hour  
\$40 pp 2 hours  
\$50 pp 3 hours  
\$60 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

\$50 pp 2 hours  
\$60 pp 3 hours  
\$70 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

PALMERSTON

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REFRESHINGLY LOCAL

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