

RYDGES

HOBART

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

RYDGES HOBART

Located a few minutes' drive from the city centre with views of breathtaking Mt Wellington, the iconic and historical Rydges Hobart offers five well-appointed meeting rooms soaked in natural daylight. Whether you're holding a residential conference, a wedding a product launch or anything in between - our versatile facilities, in-house AV equipment, spacious car park, creative and experienced staff and newly renovated 1898 Restaurant & Bar will ensure your event is both successful & unique.



EVENT SPACES



The Edwardian Room

Ground Floor
Main Heritage Building

The Edwardian Room is the largest of our event spaces at the Rydges Hobart. Versatile and sun-drenched, the suite boasts fixed audio visual equipment and clear views out towards the city centre



The Federation Room

Ground Floor
Main Heritage Building

With impressive 100-year-old Tasmanian oak floors, this space is most popular for social events such as birthday celebrations, weddings and luncheons. Large windows give ample natural light, french doors open giving access to the Hotel Restaurant and 1898 Bar.



The Lewis Room

First Floor
Main Heritage Building

In the 1800's, The Lewis and Wellington rooms were previously the entry halls into the School for the Blind. Today, they have been repurposed for intimate events, ideal for training, interviews and internal meetings.

EVENT SPACES



The Wellington Room

First Floor
Main Heritage Building

Discover the timeless charm of our Wellington room where it was once the grand entry hall of the historic School for the Blind in the 1800s. This room is perfect for intimate events; these meticulously restored spaces offer a blend of sophistication and convenience, providing a memorable backdrop for your special occasions.



The Braille Library & Boardroom

The Old Braille Library Building
Separate to Main Building & Reception

The recently refurbished Braille Library & Boardroom is a unique space, previously used during a time when the building was used as a School for the Blind. Upgraded with new audio visual equipment, this event suite holds significant importance to the hotel's history.



The Courtyard

The Courtyard
Main Heritage Building

With natural light filtering through the elm trees towering overhead, a heritage-listed building backdrop, and greenery all around, our courtyard is the perfect space for outdoor events, group activities, and cocktail hours.

EVENT CAPACITY

Venue	Size M	M ²	Theatre	Classroom	U-Shape	Boardroom	Cocktail	Banquet
The Edwardian Room	15.4m L x 6.8m W x 3.7m H	100	100	50	35	40	100	80
The Federation Room	12m L x 6.5m W x 3.0m H	78	80	35	30	40	80	60
The Lewis	11.4m L x 4.8m W x 3.0m H	55	30	15	15	20	-	-
Wellington Room	4.3m L x 5.4m W x 3.0m H	23	12	6	-	8	-	-
The Braille Library	10m L x 7m W x 3.5m H	70	70	35	25	25	-	-
The Braille Boardroom	11.5m L x 4.25m W x 3.5m H	49	45	-	-	20	-	-

DAY DELEGATE PACKAGES

FROM \$43PP

Upgrade to buffet style lunch + \$10pp
Add on's available

Full Day Delegate Package

\$55 per person

please choose;

One Morning Tea option, one Lunch/Poke option *and* one Afternoon Tea option

OR

Half Day Delegate Package

\$43 per person

please choose;

One Morning Tea OR Afternoon Tea option, and one Lunch/Poke option.



DAY DELEGATE PACKAGE MENUS

FROM \$43PP

Upgrade to buffet style lunch + \$10pp

Something Sweet

Sliced seasonal fruit, berry coulis (GF & V)
Dark chocolate brownies (GF & V)
Selection of assorted biscuits (V)
Freshly baked mini muffins (V)
Warm scones, cream, strawberry jam (V)
Berry friands (GF & V)

Something Savoury

Freshly baked ham & cheese croissants
Roasted pumpkin and goats cheese tarts (GF & V)
Cheese, bacon and corn muffins
Selection of mini savoury quiches
Mini sausage rolls and pies
Tomato and onion pinwheels (V)

Buffet Lunch Upgrades

Served with 2 seasonal salads and an assortment of sweets

Linguini with marinated chicken, pickled lemons and pesto, topped with parmesan
Chicken breast served in a coconut broth with bok choy and rice (GF)
Selection of sandwiches & wraps filled with fresh meats, cheese & salad greens

Lunch

Crispy roasted duck leg, Asian salad, plum sauce (GF)
Marinated beef salad, rice noodle, coleslaw and Vietnamese dressing (GF)
Nasi Goreng, topped with fried egg (GF)
Selection of sandwiches and wraps filled with fresh meats, cheese and salad greens

Poke Bowls

Quinoa, avocado, green onions, edamame, pickled ginger, cucumber & marinated chicken breast (GF)
Rice, lettuce, fried onions, pickled cabbage, cucumber, avocado, Tasmanian salmon & Japanese dressing (GF)
Soba noodles, edamame, carrots, lettuce, and falafel topped with wasabi dressing (V)

GF = Gluten Free. V = Vegetarian



MORNING AND AFTERNOON TEA

\$14PP

Please choose ONE of the following:

Served with freshly brewed coffee & selection of teas

Something Sweet

Sliced seasonal fruit, berry coulis GF & V

Selection of assorted biscuits V

Freshly baked mini muffins V

Warm scones with jam and cream V

Dark chocolate brownies GF & V

Berry friands GF & V

Something Savoury

Cheese, bacon and corn muffins

Freshly baked ham & cheese croissants

Roasted pumpkin and goats cheese tart GF & V

Selection of mini savoury quiches

Mini sausage rolls and pies

Tomato and onion pinwheels V

GF = Gluten Free. V = Vegetarian



WORKING LUNCH

FROM \$29PP

Served with - freshly brewed coffee and a selection of teas

Please choose ONE of the following:

Lunch

Crispy roasted duck leg, Asian salad, plum sauce (GF)

Marinated beef salad, rice noodle, coleslaw and Vietnamese dressing (GF)

Nasi Goreng, topped with fried egg (GF)

Selection of sandwiches and wraps filled with fresh meats, cheese and salad greens

Poke Bowls

Quinoa, avocado, green onions, edamame, pickled ginger, cucumber & marinated chicken breast (GF)

Rice, lettuce, fried onions, pickled cabbage, cucumber, avocado, Tasmanian salmon & Japanese dressing (GF)

Soba noodles, edamame, carrots, lettuce, and falafel topped with wasabi dressing (V)

Buffet Lunch Upgrades (+ \$10pp)

Served with 2 seasonal salads and an assortment of sweets

Linguini with marinated chicken, pickled lemons and pesto, topped with parmesan

Chicken breast served in a coconut broth with bok choy and rice

Selection of sandwiches & wraps filled with fresh meats, cheese & salad greens

GF = Gluten Free. V = Vegetarian



CANAPÉS

FROM \$25PP

Minimum of 25 guests

1 hr | \$25 pp 2 hrs | \$35 pp *Choice of 5*

1 hr | \$35 pp 2 hrs | \$45 pp *Choice of 6*

Cold Items

Smoked salmon with blinis and beetroot dip (GF)

Shrimps with mango salsa (GF)

Avocado and scallop lettuce cup (GF)

Whipped Tasmanian goat cheese on rice crackers (GF & V)

Charred eggplant filled with Tangola cheese and semidried tomatoes (GF & V)

Rock oyster shooters with pickled ginger (GF)

Mini bruschetta (V)

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Hot Items

Saffron, mushroom and mozzarella arancini (V)

Homemade sausage rolls and tomato chutney

Steamed gyoza with Japanese dipping sauce

Bacon, cheese and corn muffin

Bao bun with glazed pork belly, Asian slaw, nam jim dressing

Buttermilk fried chicken, corn mayo

Caramelised pumpkin and goats cheese tart (GF & V)

Salt and pepper squid, lime chili dipping sauce



ALTERNATE DROP MENU

\$58PP

2-course

\$68PP

3-course

Entrée

Sweet potato and pumpkin soup, whipped goat cheese (V & GF)

Antipasto plate with Tasmanian oysters, squid, prawns, prosciutto, duck & vegetable cannelloni

Ashgrove smoked salmon and potato salad with Tasmanian honey and mustard dressing (GF)

Smoked duck breast, with Thai mint and vanilla dressing, Asian slaw (GF)

Spring Bay scallops, white bean, speck and tomato curry sauce, served in pie case

Salt and pepper squid, crispy salad, chipotle dressing

Smoked chicken breast, served on cos lettuce topped with goat cheese and Ceasar dressing (GF)

Grilled heirloom vegetables, whipped goat cheese and micro herbs (V & GF)

Main

Great southern grilled fish fillet, herb crust mashed potatoes, butter sauce

Grilled beef fillet, potato gratin, seasonal vegetables and shiraz jus (GF)

New York striploin with mustard and herb crust, roasted potatoes and vegetable (GF)

Confit of duck, fried rice, bok choy, orange balsamic glaze (GF)

Glazed pork loin, roasted sweet potatoes, mustard gravy (GF)

Slow roasted lamb, crushed potatoes, green beans, cherry tomatoes and mint jus (GF)

Crumbed chicken breast fillet with dried tomatoes, goat cheese and basil served with pumpkin risotto, capsicum cream

Honey glazed salmon, served with potatoes, lemon butter and fennel salad (GF)

Charred cauliflower risotto, grilled vegetable, shaved parmesan, sweet chilli jam (V & GF)

Dessert

Apple and caramel crumble tart, vanilla custard and cream

Pavlova layered with strawberry mouse and fresh berries (GF)

Flourless chocolate mud cake, salted walnut caramel, Tia Maria sauce and whipped cream (GF)

Passionfruit mousse topped with seasonal berries (GF)

Tiramisu, Irish cream and butterscotch sauce, garnished with berries

Individual cheese platter

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CARVERY TABLE BUFFET DINNER

\$58PP

Roast boneless leg of lamb & mustard crusted scotch fillet
Maple & lime baked ocean trout fillet "sweet 'n' sour"
Harissa chicken, chickpeas, cous cous and coriander yoghurt
Buttered panache of vegetables & steamed jasmine rice
Hasselback potato, root vegetables with rosemary & olive oil
Tasmanian smoked salmon with traditional condiments
Mediterranean platter of assorted cold meats, marinated vegetables, grissini & olives
Potato salad with honey grain mustard dressing
Caesar salad, shaved parmesan
Italian style tomatoes with fresh basil & extra virgin olive oil
Antipasto selection & dressings
Crusty bread rolls & butter
Assortment of pastries, gateaux, desserts, fresh fruit salad, whipped cream & farmhouse cheese board

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GRAZING PLATTERS

FROM \$55

Our platters are designed for up to 8 people to share

Platters

Vegetable Sticks, Sour Cream, Guacamole (v/gf)	\$55
Asian Savouries Basket	\$65
Turkish Bread, Trio of Dips	\$65
Gourmet Mini Pies, Sausage Rolls, Quiches	\$70
Fruit Platter	\$75
Australian Cheese Platter	\$85
Assorted Sushi Platter (v/gf)	\$105

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HIGH TEA MENU

\$46 PP

Classic Curried Egg Sandwich
Avocado & Tomato Sandwich
Ham & Cheese Sandwich

Ham & Cheese Quiche
Pumpkin Tart

Traditional Scones, Jams & Cream
Chocolate Éclair
Berry & Lemon Tartlet
Anzac Biscuit
White & Dark Chocolate Mousse

A Glass of Sparkling Wine
Tea & Coffee



BEVERAGE PACKAGES

FROM \$30PP

per hour

Standard Package

1 Hour	\$30 pp
2 Hours	\$40 pp
3 Hours	\$50 pp
4 Hours	\$60 pp

Choice of One White Wine

Zilzie BTW Sauvignon Blanc
Zilzie BTW Chardonnay

Choice of One Red Wine

Zilzie BTW Pinot Noir
Zilzie BTW Cabernet Merlot

Zilzie BTW Sparkling

Cascade Draught & Great Northern

Soft Drink & Juices

Premium Package

1 Hour	\$50 pp
2 Hours	\$60 pp
3 Hours	\$70 pp
4 Hours	\$80 pp

Choice of One White Wine

Storm Bay Sauvignon Blanc
Storm Bay Chardonnay

Choice of One Red Wine

Storm Bay Merlot Cabernet
Storm Bay Pinot Noir

Local Tasmanian sparkling

Boags St George

Soft Drink & Juices

Non-Alcoholic Package

\$12.00 pp for one hour

Continuous Tea and Coffee

Soft Drink & Juices



ACCOMMODATION

Each of the 63 well-appointed rooms and suites boast flat screen TVs, mini fridge, Rydges “Dream Beds” and are awash with natural light. From our spacious Manor King Rooms to the traditional high ceilings and sweeping views, Rydges Hobart will quickly become your home away from home.

Hotel Facilities

- Free Parking
- Non-Smoking
- Room Service
- 1898 Bar & Dining
- Outdoor Pool



RYDGES

HOBART

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