

CONFERENCE & EVENTS

Rydges Geelong Guide



RYDGES

GEELONG

ABOUT EVENTS BY RYDGES GEELONG



Rydges Geelong offers contemporary conference venues for corporate meetings & conferences, weddings and private events. Our function venues offer open plan and flexible configurations to suit a large range of events, and are equipped with integrated audio visual equipment and an abundance of natural light from retractable skylights.

From trade and retail exhibitions to gala dinners, our experienced Events Team at RG will help create a tailored event solution exceeding all your expectations to truly create a successful event every time. The team at RG embodies one simple mission to provide an unforgettable experience.

THE EVENTS CENTRE

The Events Centre features 556m² of pillar-less floor space and a built in stage – perfect for presentations or used as a dance floor for social events. With an abundance of natural light from the retractable skylights, the space offers flexible setup options and modern furnishings throughout. The Function Centre features a private entrance from Myers St opening up to a large foyer, ideal for catering breaks, pre-event cocktails, registration or trade.

- Private Entrance via Myers Street
- Multiple access points
- Large foyer ideal for catering breaks
- 3 in-built data projectors and screens



BANQUET 330 | COCKTAIL 600 | CLASSROOM 215 | THEATRE 400 | CABARET 231



KARDINIA BARWON

Kardinia & Barwon make up two thirds of The Events Centre, and can combine to offer a spacious conference room with natural light through retractable skylights. With direct access to a large arrival foyer, perfect for pre event registration, two built in data projectors and screens, skylights and modern furnishings, this space is ideal for your next conference and event.

- Private Entrance via Myers Street
- Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration
- 2 In-built data projectors and screens

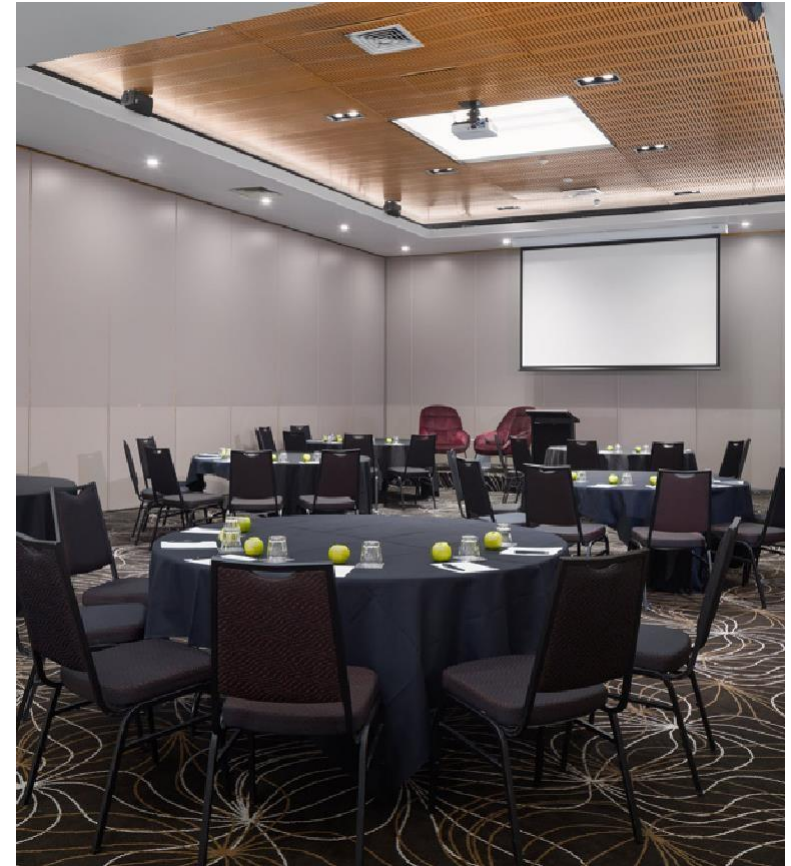
BANQUET 230 | COCKTAIL 400 | CLASSROOM 165 | THEATRE 300 | CABARET 161

KARDINIA

Kardinia makes up one third of The Events Centre and is equipped with state of the art audio visual and offers flexible configuration. With access to the function foyer, ideal for pre or post event cocktails, registration or catering breaks. This stylish venue boasts natural light from retractable skylights and features individually controlled heating and cooling.

- Private Entrance via Myers Street - Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration

- In-built audio visual
This venue can be combined with neighbouring rooms Barwon and Otway to provide a larger event space or break out rooms.



BANQUET 110 | COCKTAIL 200 | CLASSROOM 80 | BOARDROOM 55 | THEATRE 150 | U-SHAPE 58



BARWON

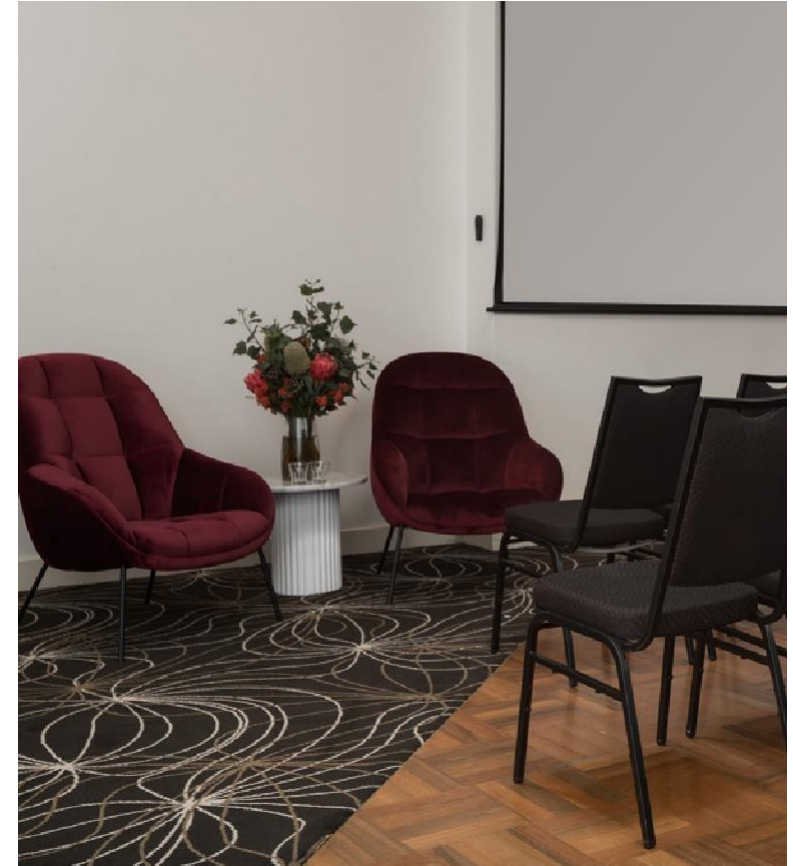
Barwon Room is accessible via Myers St and features a spacious reception area, ideal for pre or post event drinks or catering breaks. Our venues all feature in-built audio visual, individually controlled climate control and retractable skylights. Barwon makes up one third of The Event Centre, and can be connected to adjoining rooms Kardinia and Otway to accommodate larger groups.

- Private Entrance via Myers Street
- Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration
- In-built audio visual

BANQUET 90 | COCKTAIL 140 | CLASSROOM 60 | BOARDROOM 45
THEATRE 100 | U-SHAPE 40 CABARET 63

OTWAY

Otway Room provides modern furnishings and state of the art audio visual with direct access to the onsite outdoor pool & spa, ideal for post event cocktails. The venue makes up one third of The Event Centre can be connected with neighbouring rooms Kardinia and Barwon to accommodate larger groups or offer multiple break out rooms. Otway adds an elevated platform to its sister rooms, allowing for staged performances or talk panels as well as a dance floor for those special first dance moments or post conference gatherings.



BANQUET 100 I COCKTAIL 160 I CLASSROOM 65 I BOARDROOM 45
THEATRE 130 I U -SHAPE 50 I CABARET 70



PORTSIDE

Portside can be used separately or combined with adjoining Starboard room to offer a spacious conference room with an abundance of natural light. This function venue is located within the Rydges Geelong Hotel with direct access from the hotel reception foyer. Fitted with state of the art audio visual and the flexibility to expand, making this space ideal for your next conference and event.

BANQUET 50 | CLASSROOM 80 | CLASSROOM | 45 BOARDROOM 25
THEATRE 60 | U -SHAPE 20 CABARET 40

STARBOARD

Starboard can be used separately or combined with adjoining Portside room to offer a spacious conference room with an abundance of natural light.

Alone, this venue is the ideal boardroom for meetings, secretariat or as a break out room. Located within the Rydges Geelong Hotel, Starboard can be accessed directly from the hotel reception foyer. Fitted with state of the art audio visual this Geelong boardroom is ideal for your next meeting.



CLASSROOM 12 | BOARDROOM 14 | THEATRE 20



MS. NAUTICA

Ms. Nautica is an ideal space for boardroom meetings or as a break out space throughout the day, transforming into a stylish private dining room in the evening. Located within the Rydges Geelong Hotel, Ms. Nautica can be accessed directly from the hotel reception foyer. Flooded with natural light this Geelong boardroom/ private dining room is ideal for your next meeting or special occasion.

CLASSROOM 12 | BOARDROOM 16 | THEATRE 30

NAUTICA

EVENT SPACES

NAUTICA BAR & KITCHEN

Nautica Pool Bar & Kitchen is the perfect setting for any cocktail party or intimate dinner; enjoy both indoor and outdoor dining. Located within the Rydges Geelong Hotel Nautica Pool Bar & Kitchen will delight any guest. With floor to ceiling windows the space is light and airy with an abundance of natural light.

Enquire about exclusive use of the restaurant and/or poolside space for your next event or post event dinner.



COCKTAIL 250 | BANQUET 150

REFRESHINGLY LOCAL

RYDGES.COM



BREAKFAST

PLATED - \$30PP

Your plated breakfast is served with freshly brewed coffee and herbal teas

Please select 1 option for below:

RYDGES BREAKFAST

Free range scrambled eggs, streaky bacon, chicken chipolatas, slow roasted herbed tomato, hash brown served on sourdough toast

EGGS BENEDICT

Free range poached eggs, Virginian sliced ham, charred Asparagus served on sourdough toast

BREAKFAST WAFFLE

Waffle served with streaky bacon and mix berry compote

SMASHED AVOCADO

Smashed avocado, beetroot, aged fetta, sweet potato, dukkha and sourdough. (Poached egg optional at an additional \$3 per person)

FULL BUFFET BREAKFAST - \$28PP

(min 20 guests)

*Please note these prices are subject to Sunday/Public Holiday surcharges

DAY DELEGATE PACKAGE

Full Day \$79pp Half Day \$74pp

*Includes complimentary bowl of fruit to start your day,
individually wrapped mints, filtered water, notepads & pens*

MORNING AND AFTERNOON TEA

Chef's selection of 1 sweet & 1 savory per session

Egg and bacon wrap
Zucchini and corn fritters served with crushed avocado salsa
Mini Breakfast sliders
Baked Potato rosti bites served with sour cream and chives
Quiche tart served with relish and bacon dust
House made sausage rolls with tomato chutney
Vegetable samosa with minty yoghurt dip
Arancini Balls
Breakfast yoghurt, granola and berries
Ham & cheese croissant
Banana bread
Bellarine Brownies
Gourmet Muffins
Scones with jam & cream
Lamingtons
Mini cup cakes

*Sample menu

*Please note these prices are subject to Sunday/Public Holiday surcharges





DAY DELEGATE PACKAGE

WORKING STYLE LUNCH

Chef's selection of 3 sandwich fillings, 1 salad, Victorian cheese board, assorted slices, freshly brewed coffee, herbal teas, soft drink and juice

Sandwiches: Served on gourmet breads

Smoked ham, cheese, tomato and mayo

Moroccan pulled chicken, cumin yoghurt and lettuce

Snow pea tendrils, cream cheese and cucumber ribbons

24 hour slow cooked beef brisket, American mustard, pickles and lettuce

Crumbed chicken, bacon, apple slaw and mayo

Sliced bocconcini, tomato, basil and aioli

Smashed falafel, avocado, hummus and lettuce

Green peri peri chicken, baby cos, tomato and guacamole

Fish cake, Polish gherkin, lettuce and herb mayo

Salad

Cauliflower salad with lightly spiced cauliflower, sultanas, rocket and walnut

Root veg salad with Kashmiri spices, spinach and yoghurt dressing

Potato salad; roasted baby potatoes, bacon, French mustard, mayo and chives

Garden pick; mixed leaves, Lebanese cucumber, baby tomato, red onion and balsamic dressing

Cesar salad served with garlic croutons, bacon, shaved parmesan, olives, egg and Cesar dressing

Niçoise salad; baby potatoes, green beans, olives, baby tomato and boiled egg

(optional shredded salmon @ \$4 per person)

Charred corn salad served with beans, capsicum, red onion, coriander, aged feta and spicy mayo

*Sample Menu

*Please note these prices are subject to Sunday/Public Holiday surcharges

DAY DELEGATE PACKAGE

Add the following hot items @\$8 per item, per person

Meatballs in rich tomato Napoli sauce

Harissa chicken sliders

Lamb pies with tzatziki

Fish croquettes with herb mayo

Chicken tikka skewers with mint chutney

Crispy pork belly bao buns with homemade pickle

House made sausage roll with tomato chutney

*sample menu

Upgrade to Hot Buffet Lunch @ \$15pp (minimum 30 delegates)

INDIVIDUAL OPTIONS

Arrival Tea & Coffee @ \$5pp

Morning or Afternoon Tea @ \$22pp

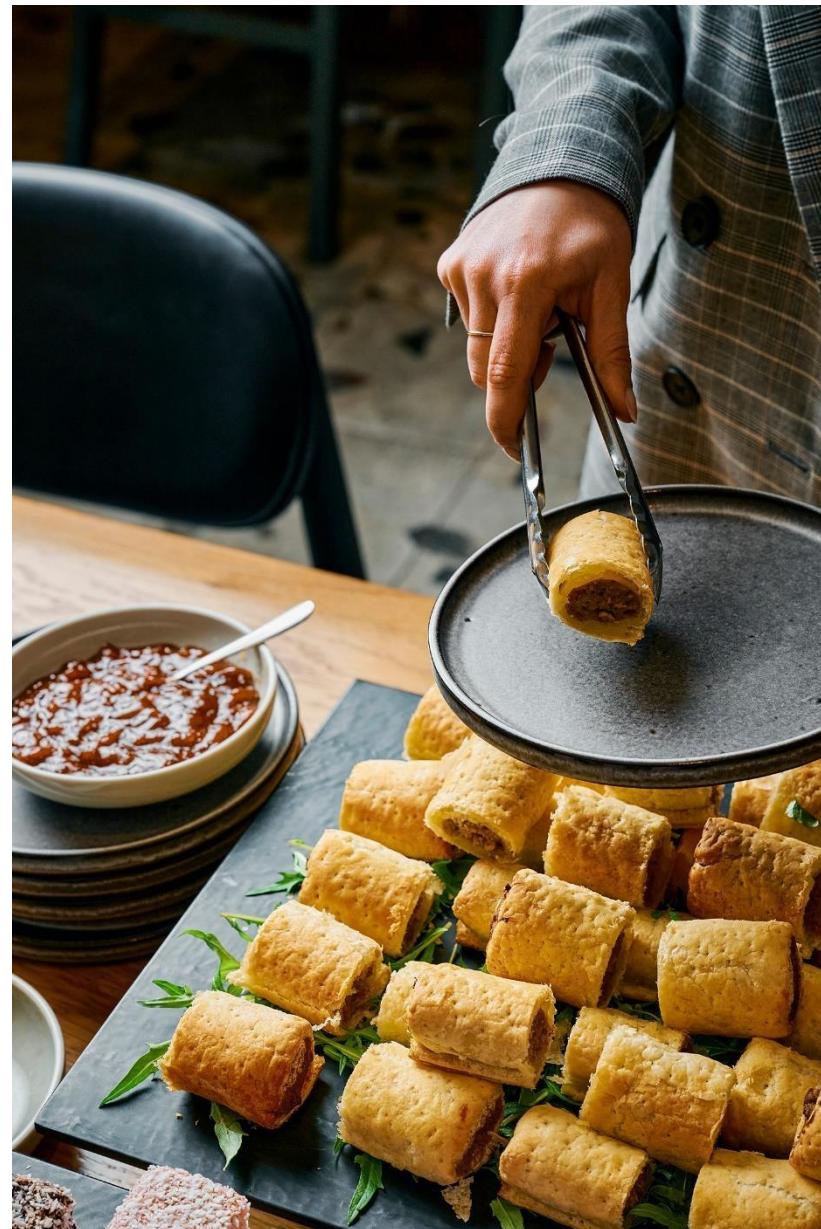
Working Style Lunch @ \$35pp

Plated Lunch @ \$54pp

Buffet Lunch @ \$49pp *chef's selection

*Sample Menu

*Please note these prices are subject to Sunday/Public Holiday surcharges





CANAPÉ MENU

1 HOUR CANAPE PACKAGE: \$25PP

Your selection of 3 small canapes
(6 pieces per person)

2 HOUR CANAPE PACKAGE: \$40PP

Your selection of 4 small + 1 large canape
(8 small pieces + 1 large per person)

3 HOUR CANAPE PACKAGE: \$60PP

Your selection of 6 small + 2 large canapes
(12 small pieces + 2 large per person)

4 HOUR CANAPES PACKAGE: \$75PP

Your selection of 6 small + 3 large canapes
(12 small pieces + 3 large per person)

GRAZING TABLE

\$15 per person

Make your function memorable with a custom hand-made grazing table with locally sourced ingredients. Sized dependent on function size and budget. Selection of local cheeses, meats, crackers, fruits and sweets.

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CANAPÉ MENU

Cold Canapés

Smoked Salmon, fennel, radish and dill
 Parmesan Tartlets with Provencale dip
 Beetroot and goats cheese on dark rye with walnuts and curly endive
 Beef carpaccio on croute with watercress and horseradish cream
 Broad bean ricotta and mint bruschetta
 Pumpkin, ricotta, prosciutto and basil bruschetta
 Cherry tomato tart, olive crumb, whipped goats cheese
 Pork terrine, pistachio, cranberry jam

Hot Canapés

Moroccan sweet potato pasties sumac yoghurt
 Prawn dumplings, ginger and black vinegar
 Mushroom and mozzarella arancini
 Prawn seared with avocado chili coriander
 Chicken liver parfait onion jam cornichons crisp toast
 Parmesan, potato and pea croquette with smoky eggplant aioli
 Lemongrass chicken sugar cane sticks, with a spicy Nahm Jim dipping sauce

Large Canapés

Stir fry noodle cups: chicken, beef or vegetarian
 Fisherman's basket with lemon mayo
 Pork Ribs with Slaw
 Mini Gourmet Pizzas
 Bao buns with crispy pork belly, pickled veg and spicy sauce

Sweet Canapés

Lemon Meringue Tart
 Walnut and chocolate Brownie with sweet Labna, salted caramel
 Chocolate tart with raspberry and honeycomb



*Sample Menu

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PLATED MENU

2 Course alternate drop \$79pp

3 Course alternate drop \$89pp

Served with freshly brewed coffee and herbal teas

Entrée

Pan seared scallops with cauliflower puree and leek

Pan fried haloumi, asparagus, rocket, baby fennel, vine ripened tomatoes, olive infused croutons

Salt and pepper calamari with aioli and micro herbs

Honey glazed pork belly served with pumpkin puree and crispy kale

Crab bruschetta served on brioche toast with dill

Fish cake, chive velouté and pickle shallots

Mains

Beef cheek served with potato mash, beans and jus

Striploin served with hassel back potato, wilted greens and red wine jus

Eye fillet served with pomme puree, baby leek and brandy jus

Free range chicken breast served with crushed potato, baby peas, sage and butter sauce

Salmon served with cannelloni beans, heirloom tomatoes and sauce

Stuffed capsicum with rice, peas, plant based mince and saffron velouté

Desserts

Chocolate fondant served with chocolate soil and vanilla ice cream

Sticky date pudding served with butterscotch sauce, peanut praline and whipped cream

Berry cheesecake served with fresh berries and vanilla analgise

Berry panna cotta served with granola and baby mint



*Sample Menu

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FEASTING MENU

From \$89pp

Select 3 Entrée, 3 Main, 1 Dessert from our Plated Menu, to be served family-style

Enquire about our feasting menu options. The team at Rydges Geelong, under the guidance of Head Chef, Richard Hooper, would love to work alongside you to create a bespoke feasting style menu to share with your guests.

Add a luxurious intimacy for your next occasion with influenced pairing of some of the most tantalizing wines, the Bellarine has to offer.

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BUFFET LUNCH OR DINNER



From \$59pp

***Min 30 guests**

**Choice of 3 hot dishes, 3 sides & 2 desserts
(extra dishes available \$8pp)**

Salads options

Cauliflower salad

lightly spiced cauliflower, sultanas, rocket and walnut

Root vegetable salad

Kashmiri spices, spinach and yoghurt dressing

Potato salad

Roasted baby potatoes, bacon, French mustard, mayo and chives

Garden pick

Mixed leaves, Lebanese cucumber, baby tomatoes, red onion and balsamic dressing

Cesar salad

Garlic croutons, bacon, shaved parmesan, olives, egg and Cesar dressing

Niçoise salad

baby potatoes, green beans, olives, baby tomatoes and boiled eggs (add shredded salmon @ \$4pp)

Street corn salad

Beans, charred corn, capsicum, red onion, coriander, aged feta and spicy mayo

Hot options

Spaghetti with meat balls

Beef Goulash

Lamb or chicken biryani

Stir fry chicken

Moroccan spiced chicken breast

Texan rub coated roast beef

Goat, chicken, beef or vegetable curry

Marinated oven baked fish

Sides

Bread basket

Soup (vegetarian)

Herb roasted chat potatoes

Sweet potato mash

Mixed vegetables

Hassel back potatoes

Desserts

Forest berry panna cotta jars

Berliner mini donuts

Assorted slices

Chocolate mousse

Mini cup cakes

*Sample Menu

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BEVERAGES

Something Simple

2 hours \$30pp
3 hours \$40pp
4 hours \$50pp
5 hours \$60pp

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Shiraz
NV Fiore Moscato
Boags Light
Furphy Refreshing Ale
Carlton Draught
Apple Cider

Something Special

2 hours \$40pp
3 hours \$50pp
4 hours \$60pp
5 hours \$70pp

Dal Zotto Prosecco
Yealands Petal & Stem Sauvignon Blanc
Woodstock Shiraz
NV Fiore Moscato
Asahi Super Dry
Stone & Wood Pacific Ale
Boags Light
Apple Cider

Upgrade to a spirit package at an additional \$10pp, per hour

Add a sparkling on arrival to any beverage package \$6 pp

Sober

Selection of soft drink and juice,
freshly brewed coffee and herbal teas

2 hours \$15pp
3 hours \$20pp
4 hours \$25pp
5 hours \$30pp

*Sample Menu

*Please note these prices are subject to Sunday/Public Holiday surcharges

*Rydges Geelong practises responsible service of alcohol



RYDGES

GEELONG

For further information or to make a booking enquiry, please contact our events team.

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REFRESHINGLY LOCAL

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