

RYDGES

ARMIDALE

WEDDINGS
PACKAGES

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CONGRATULATIONS ON YOUR ENGAGEMENT!

For incredible hospitality and service, look no further than Rydges Armidale. We make sure that every detail has been considered so that you can enjoy the wedding reception you have always wanted and memories that will be cherished forever.

Invite up to 100 guests for a sit-down celebration or 180 for cocktails and canapés in our elegant wedding spaces. Choose from our packages, which can include a bridal suite, wedding party accommodation, and a range of delicious dinner and drink options. Regardless of which option you choose, our internationally trained head chef will create a menu that will delight both you and your guests.

SPACES

Whether you treat your guests to a sophisticated wedding party in the Dumaresq Room or a stylish reception in Azka Restaurant, our professional wedding planner will create an elegant and refined atmosphere on your special day.

From the skirted bridal table and white linen tablecloths to the individual napkins, each element is given care and attention. We provide a skirted gift table and cake table to create a truly magical look and atmosphere.

Dumaresq Room



Banquet 100 | Cocktail 150 | 6-hour Room Hire \$500

Azka Restaurant



Banquet 140 | Cocktail 180 | 6-hour Room Hire \$1750 *Subject to availability

DUMARESQ ROOM

The elegant Dumaresq Room is the perfect setting for a memorable day. Featuring a private bar and sliding doors that open out to a deck overlooking our gardens.

Capacity

Cocktail 150 | Banquet 100

Venue hire

6-hour Room Hire - \$500

Inclusions

Private bar | Experienced bar & wait staff | All cutlery, crockery and glassware | Skirted bridal table | White linen tablecloths and napkins | Skirted gift table & cake table | Round or rectangle tables, and chairs | Surround sound and AV | Mobility impaired access and bathroom

Add on

Elegant white chair covers & black bands - \$5 per cover



AZKA RESTAURANT

This stylish, sophisticated space makes a striking impression. Azka is a unique setting for larger events, with over 70 Moroccan lanterns providing a warm, elegant atmosphere. The space opens out onto an outdoor area for fresh air and bar area that can be utilised prior to reception.

Capacity

Banquet 140 | Cocktail 180

Venue Hire

6-hour Room Hire - \$1750

**subject to availability*

Inclusions

Experienced bar & wait staff | All cutlery, crockery and glassware | Skirted bridal table | White linen tablecloths and napkins | Skirted gift table & cake table | Surround sound and AV | Tapas bar available to guests prior to reception | Mobility impaired access and bathroom



CANAPÉ MENU

FROM \$11.50PP

minimum 25 people

PRE-DINNER	3 pieces per person	\$11.50	(Chef's selection)
1/2 HOUR	5 pieces per person	\$19.50	(Max 3 selections)
1 HOUR	8 pieces per person	\$26.50	(Max 4 selections)
1 1/2 HOURS	11 pieces per person	\$35.50	(Max 5 selections)
2 HOURS	14 pieces per person	\$42.50	(Max 5 selections)

\$5.50 per person per additional canapé

Cold Selection

Smoked salmon blinis, dill crème fraiche

Chicken skewer, mango, chilli & lime salsa *gf*

Mini tartlets of caramelised onion and blue cheese, crispy pancetta *gf*

Nam jhim Marinated beef and vegetable rice paper roll *gf*

Caprese skewers, red wine syrup *gf*

Prosciutto wrapped melon and basil *gf*

Hot Selection

Mini beef and bacon mignons *gf*

Pumpkin spinach and pinenut arancini, Caramelised onion relish *v*

Spicy lamb kofta meatballs, minted yoghurt dressing *gf*

Thai chicken skewers, sweet chilli dipping sauce *gf*

Hot Selection (cont)

Shredded pork and potato croquettes, romesco sauce

Twice roasted pork belly *gf, df*

Spicy Thai prawn and fish cakes, nuoc cham *df*

Falafel, grilled capsicum tzatziki yoghurt *v, vegan opt*

Desserts

Petite chocolate brownie, chocolate ganache *gf on request*

Mini lemon and lime curd tartlets *gf*

Rich chocolate mousse shots *gf*

White chocolate & honey cheesecake cups *gf*

Chocolate and praline profiteroles



BASIC BUFFET STYLE

4 options per person - \$ 38.00

1 salad, 2 hots, 1 dessert

5 options per person - \$44.00

2 salads, 2 hots, 1 dessert

6 options per person - \$58.00

2 salads, 2 hots, 2 desserts

Buffet includes dinner rolls and matching accompaniments accordingly

Salad Options

Greek salad
Mixed leaf salad
Potato salad
Pasta salad
Nicoise salad
Mediterranean cous cous salad
Roast pumpkin, spinach and pine nut,
honey mustard dressing

Hot Options

Beef stroganoff
Fried rice
Bolognese
Sweet and sour pork/chicken
Ratatouille
Curry of the day
Roast chicken pieces
Cottage pie
Pasta bake
Soup of the day
Beef and red wine stew, mash potato
Bacon and mushroom penne

Desserts

Fresh fruit salad
Mini pavlovas, chantilly cream and berries
Sticky date pudding
Chocolate brownie
New York baked cheesecake

FROM \$38.00PP

minimum 25 people



COCKTAIL PLATTERS

FROM \$65.00PP

Platters cater for 12 - 14 people

Hot Asian Style Mixed Platter

\$90.00

Mini beef dim sims, vegetarian spring rolls, vegetable samosas, vegetable money bags, vegetable gyoza, served with sticky soy and sweet chilli dipping sauces.

Dairy free on request, vegetarian on request

Sandwich & Wrap Platter

\$65.00

Selection of meat and vegetarian options.

Cheese Platter

\$90.00

Assorted selection of local cheese, with crostini, water crackers, fresh and dried fruits, and assorted condiments.

Gluten free on request

Slider Platter

\$90.00

Chef's selection of sliders

Dietary options on request



COCKTAIL PLATTERS (cont)

Antipasto Platter

\$95.00

Marinated olives, feta, semi-dried tomatoes, roasted capsicum, eggplant and zucchini salad, cheddar cheese, sliced salami, crostini.

Hot Meat Platter

\$95.00

Mini chicken skewers, lamb kofta with Napoli sauce, chicken karaage, sticky pork belly bites gf

Hot Seafood Platter

\$120.00

Fish goujons, Thai spiced fish cakes, salt and pepper calamari, panko crusted prawn cutlets and tempura battered tiger prawns.

Old Faves Platter

\$95.00

Pies, sausage rolls, home-made pizza squares, popcorn cauliflower, vegetable arancini balls.



SET MENU ALTERNATE DROP

FROM \$40.00PP

minimum 10 people

1 - Main drop - \$40.00

2 - Course - \$55.00

3 - Course - \$70.00

Starters

Soy and miso chicken rice noodle salad

Prosciutto bruschetta bites, red wine syrup

Truffle mushroom arancini, lemon thyme aioli

Lamb koftas, minted yoghurt crunchy salad

Crab cakes, Asian salad, coriander ginger and lime dressing

Roasted beet and goats cheese salad, walnuts and balsamic

Pork and leek potato croquette, roasted onion and garlic cream sauce

Baked gnocchi, roast pumpkin, spinach and pinenut red wine glaze

Mains

Eye fillet, roasted potatoes, baby carrots, beef jus

Bone in chicken breast supreme, broccolini, gratin, French onion cream

Braised pork belly, pumpkin and miso puree, sugar snaps, jus gras

Mains (cont)

Pan seared reef fish, fish cream, mixed greens, pickled radish

Lamb shank, herb polenta, glazed carrots

Flash roasted puttanesca with spaghetti and herbs

Roasted vegetable stack with fresh basil and sugo napoli

Potato gnocchi with burnt butter and sage

Desserts

Sticky date pudding, butterscotch, fresh strawberries, vanilla ice cream

Eton mess, mascarpone, fresh berries, meringue

Apple and rhubarb crumble, vanilla bean anglaise

Chocolate brownie, berry compote, Ice cream

White chocolate pannacotta, raspberry gel, chocolate soil

Dark chocolate tart, macadamia praline, stabilised mascarpone, blackberries.



BEVERAGES

Unlimited service of house beverages:

Wine - House Cuvée Brut, Sauvignon Blanc, Shiraz Cabernet, Moscato

Beer - A selection of standard beers (local, imported & light)

Soft drinks & juices

\$32 per person - 1 hour

\$44 per person - 2 hours

\$60 per person - 3 hours

\$72 per person - 4 hours

Cash Bar

Speak to our team if you would like a cash bar for guests to purchase drinks at their leisure.

On Consumption

Arrange a tab limit with our events coordinator to cover the duration of your event.



ACCOMMODATION

Stay in our sophisticated Bridal Spa Suite on the night of your wedding and receive 10% off our best available rate!

Travelling guests may also like to stay at Rydges Armidale as the hotel can host up to 162 people in single, double or triple share.

Exclusive accommodation rates are offered to wedding guests who book direct with the hotel.

The hotel comprises 56 designer hotel rooms and suites to satisfy the most discerning guest. Each room features free Wi-Fi, Digital TV and Thankyou amenities. Complimentary facilities include a gym & onsite parking.

Rooms

- 39 x Superior Queen Rooms | Sleeps 4
- 4 x Family Suites | Sleeps 6
- 4 x Kitchen Suites | Sleeps 6
- 3 x Executive King Suites | Sleeps 4
- 3 x Executive King Spa Suites | Sleeps 4

The Cottage

Located adjacent to the hotel, the Rydges Armidale Cottage offers bridal parties the perfect place to get ready for the big day. The Cottage also provides flexible group accommodation with three bedroom self-contained options.

Note: an Easy Access Room is available.



TERMS & CONDITIONS

An estimated number of attendees must be given at the time the booking is made. A guaranteed minimum number of guests attending the function is required no later than fourteen working days prior to the first day of the event. This will then be regarded as the minimum number of persons for catering purposes and will also become the minimum charged to your Function Account. Any changes to this number after this date will incur a fee.

CONFIRMATION

Confirmation of booking is by written acceptance by management, as set out in the Function/Conference Booking Form, assigned and accepted by your organizer.

FINAL ATTENDANCE

A guaranteed number of guests attending the function/ conference are required 14 days prior. Charges will be rendered accordingly.

FINAL INFORMATION

All information such as the proposed timetable, room set-up, special menus and miscellaneous equipment must be forwarded no later than 7 days before the event.

FUNCTION CHARGES

All function costing is current at the time of quotation and subject to revision prior to acceptance of the Function / Conference Booking Form.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the Function / Conference Centre for consumption.

FUNCTION SURCHARGE

A surcharge of \$4.00 per person is applicable on Public Holidays, and \$2.00 per person on Sundays. Any event continuing past the hour of 10.30 pm shall incur a surcharge of \$140.00 per hour or part thereof.

LIABILITY

If the management of Rydges Armidale has reason to believe that the function will affect the smooth running of the business, its security or reputation, it reserves the right to cancel the function without liability.

BASIS OF AGREEMENT

The performance of this agreement is contingent on the ability of Rydges Armidale.

DEPOSIT

A \$1000 deposit to secure your wedding reception date is required upon your confirmation of a booking.

CANCELLATION

In the event of a Wedding Reception being cancelled following confirmation, the organizer shall upon request of management forwards the following cancellation fee as applicable. Cancellation charges prior to the event date will be applied as detailed below:

Up to 30 days prior to the event date: 100% refund.

29 days or less prior to the event date: Non-refundable, full fees apply.

PAYMENT

Balance of account to be paid in full within 14 days of function unless prior arrangements have been made with management. A late payment surcharge of 2.5% (two and a half percent) per month, or part thereof; is applicable on all late payments.

RESPONSIBILITY

Organizers are financially responsible for any damage sustained to The Rydges Armidale Property by the organizer, guests, invitees, or persons attending the event, prior to, during or after the event. Confetti etc. will incur an additional cleaning fee.

INSURANCE

The Rydges Armidale will take all necessary care but accepts no responsibility for damage or loss of merchandise left on premises prior to, during or after the event. Organizers should arrange their own insurance.

SOCIAL MEDIA

By signing the agreement, the client gives consent for Rydges Armidale and TARHF PTY LTD Mandala Hospitality group to distribute any photos from the event for social media advertising and marketing purposes.

CREDIT CARD GUARANTEE

Along with the deposit, a signed copy of our terms and conditions/ agreement, and a credit card guarantee will also be required to confirm the booking. Should there be any damage incurred, excessive cleaning or deviation from the agreed terms and conditions, then additional fees may be charged.

SERVICE OF ALCOHOL

Service of Alcohol is in adherence to current Liquor Licensing Laws. Guests will be served in a responsible and professional manner, and the Hotel reserves the right to eject any or all persons acting in an objectionable manner from the Hotel premises. As Rydges Armidale is a licensed premise, no beverages of any kind will be permitted to be brought on-site.

Rydges Armidale venues comply with the Office of Liquor & Gaming NSW.

EXCESSIVE NOISE

Excessive noise should be kept to a minimum. Out of consideration to our house guests and adjoining neighbours and in accordance with liquor licence requirements all noise must be no louder than 34dBA by 10.30pm (note 34 dBA is equivalent to that of a normal conversation by a group.)

All Music is to cease at 10.30pm, note that Rydges Armidale is not licensed for live entertainment.

Functions are required by local council and liquor laws to conclude by 11:45pm.

Please read these terms and conditions carefully. If you do not understand any of the terms and conditions or have any questions, please discuss them with our function manager. In paying the booking deposit these terms and conditions are binding upon the client.





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REFRESHINGLY LOCAL

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