

RYDGES

BANKSTOWN

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

# ABOUT US

Whether you are planning a board meeting for 10 executives, a conference for 140 delegates or an outdoor pool party, Rydges Bankstown is sure to meet your venue hire needs. Our professional event coordinators are dedicated to ensuring a memorable event and can assist in organising every detail from catering menus to decorations, meeting all needs and budgets.

## Facilities & Amenities

- Flexible space with various options for setup
- Event catering available
- Spacious breakout areas
- Outdoor pool and terrace
- Pre and post conference activities
- Pads, pens, mints and water
- 24-hour reception
- FREE Wi-Fi access
- FREE on-site parking
- Personalised menus
- Theming and entertainment available upon request
- Additional audio and visual equipment and presentation aids available upon request



# CONFERENCE ROOMS

Our main Function Centre is ideal for any conference or event and can accommodate up to 250 people. This room can be divided into 3 spaces for smaller meetings and breakout rooms. Rydges Bankstown also offers a stylish Executive boardroom that seats up to 10 people. Filled with natural light and with external access via the pool deck, our boardroom can be used for private meetings, dinners or interviews.



# BREAKFAST MENUS

FROM \$23PP

Minimum 20 people

## Continental Buffet

**\$23 per person**

- Selection of freshly baked pastries
- Seasonal fruits
- Freshly squeezed juice
- Yoghurt served with bircher muesli
- Selection of cereals
- Selection of preserves, honey & spreads
- Toasting breads
- Freshly brewed coffee and a selection of teas

## Full Hot Buffet

**\$28 per person**

- Creamy scrambled eggs with chives
- Streaky bacon
- Hash browns
- Gourmet beef chipolatas
- Grilled roma tomatoes with oregano
- Baked Beans
- Freshly brewed coffee & a selection of teas



# DELEGATE PACKAGES

## Let us make it easier...

Whether you're looking to host a morning or afternoon meeting or run a full day workshop our catering packages will suit all needs. Delegates will enjoy arrival tea & coffee and breaks in our flexible pre-function room, from here they can move freely into our natural lit meeting rooms, equipped with FREE Wi-Fi and state-of-the-art audio visual. Lunch is served in Restaurant Eight74, or in the private of your function room. At the end of the day, your delegates can retire to our bar for a post-event drink.

## Delegate Packages Include:

Arrival Tea & Coffee

Morning and/or Afternoon Tea

Lunch

Notepads, pens, mints, water

Data projector & screen

Whiteboard & flipchart

On-site parking

Wi-Fi



# DELEGATE PACKAGES

FROM \$55PP

Minimum 20 people

## Full Day Delegate Package | \$65 per person

### On Arrival

Freshly brewed coffee and a selection of teas

### Morning Tea & Afternoon Tea

Chefs selection of light snack

Freshly brewed coffee & a selection of teas

### Lunch

#### Working style lunch

Assortment of gourmet sandwiches, rolls or wraps with a variety of fillings

Chefs selection of salad

Seasonal fruit platter

Chef's selection of mini cakes

Soft drink

*OR*

### Hot Buffet Lunch

Freshly baked breads, rolls, baguettes

Chefs selection of fresh gourmet salads accompanied with dressings

Chefs selection of two hot dishes

Medley buttered steam vegetables

Garlic & thyme roasted potatoes or steamed jasmine rice

Platter of tarts, slices & gateaux

Seasonal fruit platter

Cheese board, mixed nuts, dried fruits, quince paste, grissini & crackers

Iced water, soft drinks, juices

Freshly brewed coffee & a selection of tea

## Half Day Delegate Package | \$55 per person

Choose Morning or Afternoon Tea

### Upgrades

Soulful smoothie on arrival | \$8 per person

*Freshly made fruit smoothie per person*

Lolly station | \$5 per person

*Jars filled with a selection of lollies*

Wind down package | \$15 per person

*1 glass of house wine, beer, soft drink or juice per person*

*Chefs selection canapé platter*

# INDIVIDUAL CATERING OPTIONS

FROM \$4.50PP

## Something a little lighter...

### Arrival Tea & Coffee

**\$4.50 per person**

Freshly brewed coffee & a selection of teas

### Morning Tea

**\$15 per person**

Chefs selection of morning tea item served with freshly brewed coffee & a selection of teas

### Afternoon Tea

**\$15 per person**

Chefs selection of afternoon tea item served with freshly brewed coffee & a selection of teas

### Working Style Lunch

**\$27 per person**

Assortment of gourmet sandwiches, rolls & wraps with a variety of fillings  
Chefs selection of salad  
Chefs selection of mini cakes  
Seasonal fruit platter  
Selection of mini cakes  
Fresh juice

### Add Ons

**\$4.50 per person**

Espresso coffee  
Extra sweet/savoury item  
Bottled water



# SET MENU

\$55PP

2 courses

\$65PP

3 courses

*Please select two items per course from the below menu to be served alternately*

## Entrée

Roasted baby beetroots

*Goats cheese, candied walnuts*

Teriyaki chicken roulade

*Pickled cucumber salad*

Grilled lamb

*Haloumi, pomegranate, broad beans, mint*

Prawn & chorizo

*Pita crisps, mushrooms, pea puree, tomato compote*

## Main

Angus sirloin

*Mash, confit eschallots, sauce béarnaise, jus*

Chicken breast

*Forest mushrooms, potato fondant, mustard cream*

Pork belly

*Braised cabbage, poached pear, crackling*

Salmon,

*Pea crème fraiche, rosti, baby herbs*

Pumpkin risotto

*Sage, parmesan & thyme wafer*

## Dessert

White chocolate mousse

*Baileys & coffee cream*

Sticky date pudding

*Butterscotch sauce, vanilla bean ice cream*

Pavlova

*Fresh fruits, coulis*

Chocolate marble charlotte,

*Chocolate soil, biscuit tuille*

Warm apple strudel

*Vanilla cream, cinnamon custard*



# BUFFET MENU

**\$65PP**

Minimum 20 Guests

*Please select three items per course*

## Salads

Roma tomato & bocconcini  
French nicoise  
Make your own Caesar  
German potato salad  
Mediterranean chic peas  
Vietnamese rice noodle  
Tossed garden

## Sides

Garlic & thyme roasted potatoes  
Jasmine rice  
Creamy mash potato  
Buttered medley seasonal vegetable  
Roast spiced pumpkin with corn cobettes  
Rosemary roasted Mediterranean vegetables  
Wok tossed Asian greens with crisp shallots

## Hot Selection

Beef burgundy  
Chicken teriyaki with sweet soya glaze  
Braised lamb with chic peas  
& aubergines  
Chicken fricassee  
Battered sweet & sour pork  
with vegetables  
Thai vegetable curry  
Spinach & ricotta cannelloni  
with pumpkin sauce  
Steamed fish in yellow curry  
Wagyu beef sausages with  
caramelised onion

## Desserts

Assorted mini gateaux  
Apple crumble, vanilla bean custard  
Chocolate mud cake  
Sticky date pudding with butterscotch sauce  
Fruit decorated pavlova  
Seasonal fruit platter



# CANAPÉ MENU

FROM \$19PP

Minimum 30 people

<b>1 hour</b>	<b>Selection of 4 hot or cold options</b>	<b>\$19 pp</b>
<b>2 hour</b>	<b>Selection of 5 hot or cold options</b>	<b>\$24 pp</b>
<b>3 hour</b>	<b>Selection of 4 hot or cold options &amp; 2 substantial</b>	<b>\$34 pp</b>

## Cold Selection

Vegetarian rice paper rolls  
Assorted nori rolls & sushi with soy & wasabi  
Caramelised onion & goats cheese tartlets  
Plum duck & caramelised onion on a baguette

## Hot Selection

Thai fish cakes with nuoc cham dressing  
Chicken satay skewers  
Spiced lamb koftas with yoghurt  
Tempura prawns with lime aioli  
Pumpkin arancini with ranch sauce  
Brie cheese & leek tart

## Substantial Selection

Fish & chips with lemon  
Vegetarian Pad Thai  
Battered honey chicken with jasmine rice  
Butternut pumpkin & shaved parmesan risotto  
Wagyu mini sliders on a brioche bun

## Add Ons

### Per person, per item

Cold Canapés at \$4  
Hot Canapés at \$5  
Substantial Canapés at \$9

# PARTY PLATTERS

FROM \$60

Each platter serves approx. 10 people

## Skewer Platter

\$85

Teriyaki beef skewers

Yakitori chicken skewers

Garlic prawn skewers

*Served with sauce accompaniments*

## Antipasto Platter

\$75

Mixed olives

Cured meats

Toasted Turkish breads

*Served with assorted dips*

## Gluten Free Platter

\$80

Salt & pepper squid

Sun dried tomato & olive mini pizzas

Kale & onion pakora

## Vegetarian Platter

\$60

Caramelised onion croquette

Spinach & onion pakora

Mushroom & truffle arancini balls

## Favourites Platter

\$75

Assorted gourmet pies

Mini sausage rolls

Mini gourmet quiches

*Served with tomato & barbeque sauce*

## Dessert Platter

\$60

Selection of petit fours



# BEVERAGE PACKAGES

FROM \$32PP

## Standard

2 Hours	\$32 pp
3 Hours	\$40 pp
4 Hours	\$48 pp

### Includes

Rydges selected house red, white & sparkling, Heineken, Carlton Draught, Tooheys Old, 5 Ceeds, Boags Light, soft drink & juice

## Premium

2 Hours	\$40 pp
3 Hours	\$48 pp
4 Hours	\$56 pp

### Includes

Rydges selected house red, white & sparkling, Heineken, Carlton Draught, Tooheys Old, 5 Ceeds, Boags Light

**Plus** your choice of 2 additional beers:

Corona, Peroni, Crown Lager, Boags Premium, Coopers Pal Ale, Great Northern soft drink & juice

*Beverages on consumption available also. Minimum spend may apply.*



# AUDIO VISUAL

FROM \$35

## Includes

### Per item, per day.

Whiteboard \$35

Flipchart \$45

8ft Screen \$60

Data Projector \$250

Boardroom TV \$175

Lectern \$80

PA system with hand held microphone \$220

Additional microphone \$75

Dance Floor 4m x 4m \$300



# ACCOMMODATION

**Receive 10% off our Best Available Rate when you book accommodation for your delegates**

Rydges Bankstown offers overnight accommodation in stylish guest rooms, all with reading area, workstation, FREE Wi-Fi, and Rydges Dream Beds for the best night's sleep. Thoughtful amenities such as 24-hour reception, free parking, and outdoor pool and terrace will warmly welcome your guests. For a little extra luxury our King Spa Suites feature lots of space, a private balcony, and two-person corner spa bath. Offer is subject to availability



# RYDGES

BANKSTOWN

## RYDGES BANKSTOWN

874 Hume Highway, Bass Hill NSW 2197

+61 2 8707 2800

[functions\\_rydgesbankstown@evt.com](mailto:functions_rydgesbankstown@evt.com)

[www.rydges.com/bankstown](http://www.rydges.com/bankstown)

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