



RYDGES

CAMPBELLTOWN

SOCIAL EVENTS

AT RYDGES CAMPBELLTOWN

REFRESHINGLY LOCAL

RYDGES.COM



RYDGES CAMPBELLTOWN

Whether you're planning a birthday, baby shower, engagement party, bridal shower, christening or another special occasion, we can help you celebrate life's special moments at Rydges Campbelltown.

Our spaces are designed to accommodate both intimate and formal events, from sit-down dinners of 180 to cocktail parties of 250. With private dining rooms, a large pillarless ballroom and outdoor spaces, we are sure to have the perfect venue for you.

We're passionate about making your event memorable and the planning hassle-free. From floor plans, menus and schedules to decorations and AV equipment, our dedicated Event Coordinator will be there to guide you through the planning process and make sure every detail is taken care of.

Enquiries

For all event enquiries please contact us via:

Email: functions_rydgescampbelltown@evt.com / Phone: 02 4645 0559

EVENT SPACES

Private Dining Rooms

No event is too small to celebrate. Our private dining rooms are ideal for small groups of 8 to 40 seated guests. Perfect for celebrating special occasions with family and friends.

Candara Room

The Candara Room combines all of the hotel's indoor function rooms into one large, pillarless venue perfect for private parties and celebrations of up to 180 seated guests or 250 in a cocktail setting.

This beautiful venue features a fully-stocked bar, dance floor, premium AV and sound system, ambient lighting and a selection of room configurations to suit your numbers and styling.

Outdoor Spaces

Our architecturally designed outdoor spaces complement our private dining rooms and provide a relaxed open-air ambience that is perfect for both formal and casual events, with the option to host a private outdoor dining event.

Choose between our glass-covered Terrace and Patio outdoor spaces which are available to book for exclusive use.



PACKAGES & MENUS



SET MENU

Includes bread roll, butter, tea & coffee. Dishes are served as an alternate drop.

Entrée

Select two to be served alternate:

Dukkah crusted salmon, asparagus, hollandaise sauce

Lamb backstrap, green pea hummus, white bean, mint gremolata 🌿

Ricotta & spinach ravioli, burnt butter, fried sage, parmesan cheese

Smokey bourbon pork belly, orange brown sugar 🥛🌿

Sweet chilli & lime grilled prawns, avocado puree, blistered vine tomato 🥛🌿

Main

Select two to be served alternate:

Barramundi, cherry heirloom tomato, olive caper sauce, asparagus 🥛🌿

Corn-fed chicken, creamy potato, mushroom & leek sauce 🌿

Grass-fed sirloin with potato rosti, asparagus, heirloom carrots & mushroom jus 🌿

Spiced eggplant, curry lentils, cherry tomato, balsamic glaze 🥛🌿

Tasmanian salmon, miso glaze, broccolini, fried pickle ginger 🥛

Duck breast, beetroot, kipfler potato, demi-glace 🥛🌿

Dessert

Select two to be served alternate:

Cherry crème brûlée tart, ricotta cream

Warm chocolate fondant with vanilla ice cream

Passionfruit pavlova, berries, fresh cream 🌿

Coconut panna cotta, mango purée 🌿🥛



BUFFET MENU


\$75 PP


Minimum 40 people

Includes complimentary mixed breads.

Hot Selection


Select three items:

Harissa honey chicken 



Roast pork with apple sauce & veal jus 

Beef stroganoff with cornichons



Traditional butter chicken

Pork and fennel sausages with grilled onion 

Eggplant lasagne with rich tomato sauce & mozzarella

Grass-fed beef steak with shiraz jus  




Creamy penne chicken boscaiola

Vegetarian Asian noodles  

Hot Side


Select three items:


Baked chat potatoes with herb butter

Basmati rice   

Creamy potato bake

Steamed mix vegetables   



Naan bread 




Corn on the cob with butter & sweet paprika 

Yorkshire pudding

Cold Platter

Select two items:

Selection of cured meats  

Mixed grilled and roasted marinated vegetables   




Cheese platter with condiments & dried fruits

Mixed sushi platter

3 dips pickles and crackers


Salad Selection


Select three items:

Garden salad   

Potato salad with egg & ranch dressing

Rainbow coleslaw

Basil pesto pasta salad 


Asian noodle salad with sesame seeds 

Couscous with raisins & roast pumpkin



Seafood Platter (\$340 per platter)

40 portions per platter


Fresh prawns  




Blue swimmer crabs  

Rock oysters

Dessert (Add \$10pp)

Select two items:

Passionfruit pavlova with berries & fresh cream 

Sliced fresh fruit platter   


Chef's selection of 2 large cakes

Cupcakes with buttercream

Mixed selection of chocolate & lemon cured tarts

Mixed macarons

Mixed platter of large glazed donuts

Chocolate dipped strawberries 

GRAZING TABLE

The Essentials Table - \$25pp

An informal grazing selection.

Charcuterie with dried and cured meats 🌾🥛

Marinated vegetables and olives 🌾🥛🍃

Leafy garden salad 🌾🥛🍃

House baked breads 🍃

Australian cheese selection with crackers, dried fruits & condiments

The Luxe Table - \$69pp

Includes the 'The Essentials' table plus the below dishes.

Chicken satay skewers

Beer battered hoki fillets

Cheeseburger sliders with seeded buns, American cheese, mustard, ketchup & pickle

Lobster spring rolls

Lamb kofta with tzatziki

Beetroot arancini 🍃

Macaroni, truffle and cheese croquette 🍃

Additional Platters

Need more food? Our platters are the perfect addition to our canapés and grazing table menu. Approx. 20 portions per platter.

Chicken sliders with American cheese & sriracha aioli	\$90 per platter
Steamed pork bun	\$90 per platter
Pepperoni and mushroom pizza	\$90 per platter
BBQ chicken pizza	\$90 per platter
Peking duck spring rolls	\$90 per platter
Chicken curry puffs	\$90 per platter
Beef bourguignon brisket filo pillow	\$90 per platter
Sushi platter	\$140 per platter







CANAPÉS MENU


Chef's Selection Pre/Post Event – \$15pp

Canapés Package (3 Cold, 3 Hot & 2 Substantial) – \$46pp

Cold Canapés


Vietnamese rice paper rolls   

Zesty lemon and ricotta tart 

Antipasto skewers 

Blini with smoked salmon & cream cheese

Crab and mayo mini slider buns

Chicken and mango rice paper rolls with native mint 

Thai beef skewers with fried shallots

Hot Canapés

Mini Asian BBQ pork buns

Beetroot arancini

Traditional Thai fish cake with sweet chilli sauce

Tandoori chicken filo

Mexican beef empanadas

Cheeseburger spring rolls


Spinach and ricotta pastizzis 

Buttermilk chicken bites with blue cheese sauce


Macaroni, truffle and cheese croquettes with aioli

Beef bourguignon brisket filo

Substantial Canapés

Hokkien noodle boxes with Asian vegetables 

Cheeseburger sliders with ketchup, mustard & American cheese

Pumpkin ravioli with sage, butter, goats cheese & walnuts 

Dagwood dog with ketchup & mustard

Battered hoki fish and chips

Hoki fish and chip cups with lemon & tartare sauce

Chicken satay skewers

Salt and pepper squid with lemon aioli

Luxe Canapés Upgrade

Upgrade Substantial Canapés to Luxe Canapés (\$4pp per canapé)

Coconut king prawn with lemon aioli

Beef wagyu with potato rosti & tomato relish

Blini with smoked salmon, caviar, cream cheese & chives

Pork belly bites with sticky sauce & sesame seeds

Beef wellington puff pastry with herb & garlic butter

Mini brioche buns with blue swimmer crab, zesty lemon & coriander

Netted rice pancake vegetable roll

Sesame prawn toast with sweet chilli

HIGH TEA

\$69 PP

Celebrate a birthday, bridal shower, baby shower or special occasion with our exquisite high tea featuring sweet treats and savoury bites accompanied by a selection of boutique teas or espresso coffee.

Finger Sandwiches

- Chicken, almond, lemon zest mayo on white bread
- Smoked salmon and cream cheese on rye bread
- Roast beef and horseradish cream on multigrain bread

Savoury

- Tuscan chicken sausage roll
- Blue swimmer crab slider buns
- Ricotta and feta filo pastries

Sweet Delights

- White chocolate raspberry ganache tart
- Macarons
- Mini cupcake with buttercream
- French madeleines
- Cheesecake slice
- Buttermilk scones, cream and jam

Inclusions

- Glass of sparkling on arrival for each guest
- Boutique tea selection or espresso coffee
- Private rooms available (subject to availability and minimum numbers)
- Kids menu available – enquire with your Event Coordinator
- Gluten-friendly and vegetarian menus are available



BEVERAGES

Classic Beverage Package

2 hours – \$29pp

4 hours – \$43pp

House Selection Sauvignon Blanc

House Selection Shiraz

House Selection Sparkling Wine

Fiore Moscato

OTIS House Brewed Beers

James Boags Light Lager

Soft Drinks, Juices, Espresso Coffee & Tea

Soft Drink Package

\$8pp

Enjoy unlimited glasses of soda water, Coca Cola, Diet Coke, Sprite, Lift, tonic water, ginger ale and assorted juices.

Premium Beverage Package

2 hours – \$35pp

4 hours – \$52pp

Yealands Petal and Stem Sauvignon Blanc

Woodstock Deep Sands Shiraz

Zilzie BTW Sparkling

Fiore Moscato

OTIS House Brewed Beers

James Boags Light Lager

Choice of Corona or Great Northern Beer

Soft Drinks, Juices, Espresso Coffee & Tea

Beverages on Consumption

Pre-select your tab amount, choose your beverages and leave the rest to our bar staff.

Cash Bar

Arrange a cash bar for your guests if you wish for them to pay for their own beverages.



ACCOMMODATION



STAY WITH US

Accommodation

Avoid the hassle of finding your own way home post event and make Rydges Campbelltown your base.

Guests can enjoy beautifully appointed accommodation with 154 hotel rooms which are all equipped with Rydges Dream Beds and modern room amenities. Complimentary WiFi is also included along with complimentary car parking.

Rydges Campbelltown is located in the heart of Campbelltown CBD placing you close to local attractions and less than an hour's drive from Sydney Airport and Sydney CBD.

Special accommodation rates are available for group bookings. Conditions apply. Enquire with your Event Coordinator.



Aquafit Health Fitness Wellbeing Centre

Hotel guests have complimentary access* to the Aquafit fitness centre, which is adjacent to the hotel. The venue features two heated pools, a technogym, strength and cardio equipment, as well as an outdoor training area.

*Access to Aquafit is restricted to guests aged 16 years and over.



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Campbelltown NSW 2560

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