



RYDGES

CAMPERDOWN

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

ABOUT US

Welcome to Rydges Camperdown

Located on the cusp of the Sydney CBD in the Camperdown precinct. Rydges Camperdown is just positioned within walking distance to the hustle and bustle of Sydney's vibrant CBD and charming boutiques and restaurants that line Newtown's lively King Street.

Rydges Camperdown consists of 146 spacious, comfortable and well appointed accommodation rooms for delegates who like the comforts of a home away from home. We offer an array of onsite facilities including 24-hour room service, an onsite swimming pool, free Wi-Fi and secure underground parking.

Select from 4 versatile function venues which can accommodate up to 140 delegates. Allow your delegates to enjoy a generous selection of canapes prepared from locally-sourced produce, made fresh on-site by our team of chefs.

At Rydges Camperdown we pride ourselves on our professionalism, attention to detail and hospitality and perfectly matched with our excellent location.

Look no further and book your next event with us!



CONFERENCE ROOM CONFIGURATIONS

Venue	Dimensions	M ²	Classroom	Theatre	Banquet	Boardroom	Cocktail	U-Shape	Cabaret
Bligh AB	8x22.4m	179	50	120	72	40	140	50	70
Bligh A	8x13.5m	108	30	80	40	20	65	24	30
Bligh B	8.5x8.9m	75.65	20	40	32	14	35	14	18
Bourke Lounge	9x7.7m	69.3	16	40	32	12	40	12	18
Missenden Room	4.8x12.2m	58.56	16	20	24	20	35	18	18

DAY DELEGATE PACKAGES

\$65PP

\$75PP

Half Day

Full Day

Includes

Iced water, mints, note pads and pens

Complimentary Wi-Fi

Continuous tea and coffee

Morning tea, afternoon tea break - inclusive of 1 sweet and 1 savoury option.

Conference lunch - à la carte lunch - *Please choose 1 item from the conference lunch menu.*

If there are more than 20 delegates, buffet lunch will be available

Whiteboard with markers, flipchart with 1 roll of paper, projection screen

Complimentary use of data projector

Complimentary parking for up to 2 facilitators

Add Catering

Arrival tea and coffee | \$5pp

Continuous Tea and Coffee | \$15pp

Morning or Afternoon Tea | \$20pp

Breakfast buffet | \$24pp

Plated Breakfast | \$24pp

Buffet lunch | \$39pp includes soft drink, juice and chilled water

Assorted Platters | \$60pp Asian platter, cheese board, antipasto board

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen



MORNING TEA & AFTERNOON TEA

Savoury Selection

Assorted Mini Pies
Assorted Mini Quiches
Mini Ham and Cheese Croissants
Scone with Jam
BBQ Pork buns
Vegetable Spring Roll

Sweet Temptation

Orange and Almond slice
Banana Bread
Friands
Chocolate Croissants
Assorted Muffins
Assorted Pastries

Healthy Choice

Fresh Fruit Platter
Assorted Flavoured yoghurt
Protein ball
Greek yoghurt
Veggies with hummus
Spirulina shake

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen



CONFERENCE LUNCH MENU

Selection of 1 menu option from the options below

All Menus Include Soft Drinks and Freshly Brewed Tea & Coffee

Gourmet

Caesar salad

Greek salad

Gourmet bread selection

Antipasto platter

Assorted tartlets

Chicken and sundried pasta

Seasonal fruit plate (GF/DF)

Australian cheese selection

Chinese

Asian Coleslaw salad

Garden salad

Beef with broccoli in oyster sauce

Grilled Fish with Asian green (GF)

Stir-fry Hokkien noodles

Steamed Rice (GF)

Citrus Cheesecake

Seasonal fruit plate

Italian

Ciabatta bread

Panzanella salad

Affettati misti (*Cold meat platter*)

Char grilled Calamari

Assorted pizzas

Black forest cake

Fruit Plate

Mediterranean

Mixed leaf salad

Mediterranean Greek salad

Herb Lemon Roast Chicken

Lamb & rosemary skewers

with garlic yoghurt

Spinach & fetta triangles

Trio of dips with assorted bread

Hummus | Tzatziki | Olive Oil

Baklava

Apple & rhubarb tarts

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen

CONFERENCE LUNCH MENU

Selection of 1 menu option from the options below

All Menus Include Soft Drinks and Freshly Brewed Tea & Coffee

Indian

Potato and chickpea Salad
Sprouted beans Salad

Paneer Tikka Masala
Chicken Makhani
Steamed rice
Raita, papadum & naan bread

Seasonal Fresh Fruit Salad
Pistachio Lassi

Revived

Chef's 2 salad selection

Assorted breads & wraps
Gourmet meat filling
Gourmet vegetable filling

Australian cheese platter
with dried fruit & nuts
Seasonal Fruit Platter

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen



BUFFET MENU

\$60PP

Minimum 25 guests

All menu items served with sauce, dressing and condiments and bread roll

Cold Selection

Thai Beef Salad

Fetta and Beetroot Salad (V)

Antipasto Platter with Cured meat and Grilled vegetables

Caesar Salad

Mixed Leaf Salad (V)

Condiments: Shaved Parmesan, Tomato sauce, BBQ sauce, Chili sauce

Hot Selection

Roasted Beef Sirloin with Shiraz Jus (GF)

Grilled Fish with Lemon & Butter Sauce

Oven baked Herb marinated Chicken (GF)

Gnocchi with semi-dried tomato cream sauce (V)

Steamed Vegetables (V) (GF)

Roasted Garlic Potato (V) (GF)

Steamed Rice (V) (GF)

Dessert

Fresh Seasonal Fruit Platter (V) (GF)

Cakes, pastries & tarts

Australian cheese board



While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen

BEVERAGE PACKAGES

FROM \$20PP

Standard Package

1 hr	\$20 pp
2 hrs	\$32 pp
3 hrs	\$45 pp
4 hrs	\$58 pp

NV Zilzie BTW Cuvee Blanc

Rymill The Yearling Cabernet Sauvignon
Yealands Petal & Stem Sauvignon Blanc

Hanh Super Dry Tap
Great Northern Super Crisp 3.5% Tap
James Boags Light

Soft Drinks
Sparkling, Still & Mineral Water

Premium Package

1 hr	\$36 pp
2 hrs	\$45 pp
3 hrs	\$60 pp
4 hrs	\$73 pp

NV Dal Zotto Pucino Prosecco

Mount Langi Ghiran Billi Billi Pinot Gris
Sons of Eden Freya Riesling

Woodstock Deep Sands Shiraz
Underground Pinot Noir

Peroni nastro Azzurro
Corona
James Boags Light

Soft Drinks
Sparkling, Still & Mineral Water

Add On Local Craft Beers:

Wayward Brewery Everyday Ale
Wayward Brewery Hazy Mid
Young Henry Cloudy Apple Cider

(Applicable on both, House and Premium Package)

On consumption available:

Guests can select their own beverages from our entire restaurant beverage selection and is charged on consumption basis. A portable bar charge of \$300 per function room with a minimum spend of \$1000 on beverages or the variance will be utilised as a setup cost.

CANAPÉ MENU

FROM \$20PP

Minimum 15 guests

Choose from a selection of delicious canapé options for a more formal cocktail event.

The food will be served continuously for your selected period of time.

**Spend a minimum of \$2000 on your social event and we will supply 1-hour complimentary canapes. T&C's apply.*

1 hr | Selection of 5 canapés \$20 pp

2 hrs | Selection of 6 canapés \$30 pp

3 hrs | Selection of 6 canapés & 2 substantial \$50 pp

4 hrs | Selection of 7 canapés & 2 substantial \$65 pp

Cold Selection

Peking duck pancakes, hoisin sauce

Smoked salmon, beetroot relish, pickled onion, dill, capers, goats' cheese, crouton

Rare roast beef, tomato relish, shaved pecorino, micro herbs

Tiger prawns, cos lettuce, avocado, gorgonzola crumbs, Marie Rose sauce (GF)

Bruschetta, crouton, micro basil, EVO, aged balsamic (V)

Hot Selection

Mushroom arancini, aioli, salsa Verde (V)

Tempura prawns, yuzu dipping sauce

Assorted meat pies, tomato relish

Salt & pepper squid, lemon aioli

Moroccan spiced cauliflower, cumin yoghurt (GF, V)

Substantial Selection

\$10 pp | per item

Fish & Chips, lemon, tartare sauce

Bao buns, Korean katsu chicken, coriander, sweet chili sauce

Classic cheeseburger sliders, american cheddar, cos lettuce, special sauce

Pulled pork slider, chipotle BBQ sauce, creamy slaw

Assorted Sushi, Nori rolls, ponzu sauce

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen

SET MENU

\$60PP

\$70PP

2 Course Alternate Drop OR Buffet

3 Course Alternate Drop

Entrée

Cream of cauliflower soup, white truffle oil (GF, V)

Atlantic smoked salmon, beetroot, fennel, citrus, cress salad (GF)

Crispy pork belly, apple & fennel puree, rosemary jus, mustard leaf salad

Buffalo mozzarella, heirloom tomatoes, micro basil, basil oil (GF)

Beef carpaccio, rocket, shaved pecorino, truffle oil, crispy crouton

Main

Braised Beef Short Rib

truffle pommes puree, green lentils, red wine jus (GF)

Confit Chicken Maryland

dukkah spiced pumpkin puree, beetroot relish, gremolata, date reduction

Barramundi Fillet

cauliflower puree, scallop & fennel puree, asparagus, lemon & dill mash, salsa Verde (GF)

Angus Sirloin

potato au gratin, oven roasted field mushroom, broccolini, red wine jus,

Butternut Pumpkin Ravioli

sage, pine nuts, goats' cheese, brie cheese sauce (V)

Dessert

Mango Coconut Pebble

mango glazed coconut mousse centered with caramel, vanilla, tropical jelly, pineapple & almond cake, white chocolate macadamia crunch

Chocolate & Passionfruit

chocolate mousse, passionfruit cream, chocolate brownie, freeze dried raspberries, vanilla bean ice cream

Sticky Date Pudding

date filled sponge, butterscotch sauce, vanilla bean ice cream

Vanilla Bean Panna Cotta

almond praline, mixed berry compote (GF)

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen

AUDIO VISUAL

Rydges Camperdown offers a range of in-house audio and visual equipment at a reduced rate. Our friendly team will be present to setup and support during the day of your event.

Includes

6FT projection screen | \$50.00 per day

Whiteboard and markers | \$50.00 per day

Flipchart with paper | \$50.00 per day

Full P.A System (includes 1 microphone) | \$200.00 per day

Microphone | \$50.00 per day

Data projector and screen | \$200.00 per day

Laptop | \$50.00 per day

Lectern | \$50.00 per day



BEVERAGES

Wine

Glass

Bottle

WHITE

Yealands Petal & Stem Sauvignon Blanc 750ml	9.50	47
Laneway Chardonnay 750ml	12	57
Mount Langi Ghiran Billi Billi Pinot Gris 750ml	12	57
Sons of Eden Freya Riesling 750mlx	13	62

SPARKLING

NV Zilzie BTW Sparkling 750ml	9.50	47
NV Dal Zotto Pucino Prosecco 750ml	13	60
NV The Lane Lois Blanc de Blanc Sparkling 750ml		62

RED

Rymill The Yearling Cabernet Sauvignon 750ml	9.50	47
Woodstock Deep Sands Shiraz 750ml	12	57
Elvarado Tempranillo 750ml	11	52
Underground Pinot Noir 750ml	13	62

ROSE

2022 Dalfarras Rosato Rose 750ml	9.50	47
2021 Domaine De L'Here La Galope Rose 750ml	12	57

Soft Drinks

Coke	4.5
Coke Zero	4.5
Sprite	4.5
Lemon Lime & Bitters	4.5
Tonic Water/Dry Ginger Ale Sparkling/Still Water	4.5

Beer

Hahn Super Dry	10
Great Northern Super Crisp 3.5%	10
James Boags Premium	10
Balter Cerveza	9
Corona	11
Peroni Nastro Azzurro	11
James Boags Light	8
Mountain Goat Pale Ale	11
Mountain Goat Billy The Mid	10
Wayward Everyday Lager	11
Young Henrys Apple Cider	11
Pash Non-alcoholic Beer	9

Spirits

VODKA

SKYY Vodka	9
Absolut	11
Grey Goose Vodka	13

GIN

Gordon Gin	9
Bombay Sapphire Gin	11
Tanqueray	12

RUM

Bacardi Carta Blanca	11
Stolen Age Gold Rum	9
Bundaberg Up	11
Sailor Jerry Spiced Rum	11
Malibu	11

BOURBON

Jim Beam Bourbon	9
Jack Daniels	11
Wild Turkey	11

WHISKY

Jonnie Walker Red Label	9
Canadian Club	11
Jameson	11
Johnnie Walker Black Label	12
Glenfiddich 12yo	12
Chivas regal	12

TEQUILA

Espolon Blanco Tequila	9
EL Jimador Reposado	11

Barista Coffee

Capuccino	5
Flat White	5
Latte	5
Long Black	5
Short Black	5

RYDGES

CAMPERDOWN

RYDGES CAMPERDOWN

9 Missenden Road, Camperdown NSW 2050

+61 2 9516 1522

functions_rydgescamperdown@evt.com

rydges.com/camperdown

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)