



RYDGES

PARRAMATTA

MEETINGS & EVENTS

REFRESHINGLY LOCAL

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

RYDGES PARRAMATTA

Thank you for your interest in holding your event at Rydges Parramatta.

Whether you are planning a board meeting for 10 executives, a conference for 370 delegates or an outdoor party with live entertainment, Rydges Parramatta offers a collection of event venues and function rooms ideal for one-day to multi-day small to large events. All rooms boast natural light, breakout areas, state-of-the-art audio and visual equipment and free Wi-Fi.

For those requiring accommodation, Rydges Parramatta features 151 spacious hotel rooms and suites featuring Rydges Dream Beds, ergonomic workstations with multimedia hub, Free Wi-Fi, LCD TV's, mini-bars and more. Guests can take also advantage of the hotel facilities, including a variety of Food & Beverage options, car parking, gymnasium, spa, sauna, Turkish steam baths & shuttle bus. Rydges Parramatta is located across from Rosehill Gardens Racecourse and is a short drive from the bustling Parramatta CBD, Qudos Bank Arena and Sydney Olympic Park Precinct.



CONFERENCE & EVENT SPACES

Venue	Size M	M ²	Ceiling Height	Theatre	Classroom	U-Shape	Boardroom	Cocktail	Cabaret	Banquet
Ground Floor										
Triple Crown Ballroom	19.5x24.2m	360	2.9m	370	190	65	-	350	200	250
Ballroom ABC	17.4x9m	156	-	150	105	-	-	180	80	100
Ballroom Foyer	13x15m	195	-	50	30	30	30	200	60	80
Ballroom A / B / C	5.6x9m	50	-	48	30	21	24	60	24	30
Ballroom A&B OR B&C	11.6x9m	104	-	96	65	-	34	120	48	60
Steeds	9.3x17.7m	125	2.9m	100	40	24	42	120	56	70
Mezzanine Level										
Carbine	3.5x6m	21	2.8m	-	-	-	14	-	-	-
Black Caviar	4x7m	28	2.8m	32	18	16	14	-	-	-
Makybe Diva	6.2x6.8m	42	2.8m	40	18	17	20	40	27	30
Winx	10.3x6.1m	63	2.8m	50	27	21	20	30	27	30
Phar Lap	7.5x8m	60	2.8m	50	30	24	30	50	45	50
Kingston Town	7.5x12m	90	2.8m	100	45	32	30	80	45	60
Kingston 1 / 2 / 3	7.5x3.9m	28	2.8m	32	18	16	14	-	-	-
Kingston 1&2 or 2&3	7.5x7.8m	-	2.8m	60	30	21	24	40	27	30
Level 6										
Strawberry Road	12.3x5m	92	2.6m	70	36	24	25	50	32	40
Outlets										
The Post	-	125	-	-	-	-	-	400	-	-

FULL DAY DELEGATE PACKAGE

Minimum 10 delegates

Includes

Arrival Tea & Coffee

Freshly brewed coffee & selection of teas

Morning Tea

Chef's selection of one sweet & one savoury item per person

Freshly brewed coffee, selection of teas & juice

Fresh fruit bowl

Lunch

Select one of the following

Working Style

(Served outside function room, Max 20pax)

Assortment of freshly made sandwiches, wraps & baguettes with assorted fillings

Chef's selection of healthy salads

Chef's sweet treat

Fresh fruit platter

Chilled soft drink and juice

Standard Buffet

(Served in Stock café, Min 20pax)

Selection of freshly baked bread with butter

Chef's selection of four fresh & healthy salads

Chef's selection of four hot foods w/ condiments

Selection of petit pastries & cakes

Fresh fruit platter

Chilled soft drink and juice

Afternoon Tea

Chef's selection of one sweet & one savoury item per person

Freshly brewed coffee, selection of teas & juice

Fresh fruit bowl

DDP Inclusions

Iced water, notepads & pens

1 x flipchart & markers

1 x whiteboard & markers

1 x screen

Free Wi-Fi throughout hotel

Discounted onsite car parking

Half Day Delegate Packages

Full Day Delegate Package inclusions excluding morning or afternoon tea



BREAKFAST

FROM \$25PP

Continental Buffet

\$25 per person

- A selection of danish pastries & bakery items (v)
- Fresh cut of seasonal fruits (v)
- Toast with butter, honey & preserves (v)
- Flavoured yoghurts (v)
- Assorted cereals, nuts & fruit compote (v)
- Bircher muesli (v)
- Chilled fruit juices
- Freshly brewed coffee & herbal teas

Full Breakfast Buffet

\$35 per person

- Includes Continental Breakfast
- Breakfast sausage
- Scrambled egg
- Hash brown (v)
- Grilled tomato with herbs (vg)
- Roasted mushroom (v)
- Smoked bacon
- Baked beans (v)

Table Service Breakfast

\$35 per person

On Your Table

- Fresh cut of seasonal fruits (v)
- A selection of Danish pastries & bakery items (v)
- Accompanied with chilled fruit juices, herbal teas or coffee

*Hot Plated Food

- Australian pork bacon, creamy scrambled egg and breakfast sausage
- Served with grilled tomato, rosemary mushroom and hash brown

*Vegetarian Hot Food (v)

- Creamy scrambled egg, baked beans & pumpkin arancini
- Served with grilled tomato, rosemary mushroom and hash brown



REFRESHMENT BREAKS

FROM \$10PP

Minimum 10 people

Enhance

Morning or Afternoon Break Options

Refresh your body & recharge your mind during your conference break with our inviting selections

\$15 per person

minimum of 10 pax

Price includes:

Freshly brewed coffee & herbal teas

Fruit basket

Fresh fruit juice

Chef's selection of one sweet item per person

Chef's selection of one savoury item per person

Quick Break

\$12 per person

Freshly brewed coffee, selection of teas

Choice of one:

Beef slider

Chicken slider

Ham & cheese croissant

Corn dogs

Moroccan lamb calzone

Lamb & rosemary pie

Working Lunch In Mind

Looking for a lighter option?

\$40 per person

Maximum 20pax

Abundant assortment of freshly made sandwiches, wraps and

baguettes with assorted fillings

Fresh seasonal fruits (vg)

Chef's selection of healthy salads

Chef's sweet treats (v)

Chilled soft drinks and fruit juice

Freshly brewed coffee and tea

Refreshment Upgrades

Fresh baked cookies

\$3 per person

Protein balls

\$5 per person

Crudités shooters and dip

\$5 per person

Brewed tea & coffee

\$6 per person

Barista coffee

\$6 per person

Continuous tea & coffee

\$12 per person

Soft drink fridge

\$5.50 each

Coffee cart

\$500 per day + coffee on consumption

Individual bottled water

\$4 per person

Premium local bottled juice

\$8 per person

SET MENU

Minimum 20 people | Alternate service add \$5 per person

Freshly baked bread rolls
Freshly brewed coffee or herbal tea
Barista coffee add \$5 per person

Entrée

Roasted Pumpkin (v)
Kalamata olives, marinated fetta, cherry tomato confit, balsamic glaze

Herb Ravioli (v)
Ricotta & spinach, tomato, napoli sauce and basil

Pandang Chicken
Coriander, Asian chilli cress mix, Nam Jim sauce

Lemongrass Prawn (p)
Cucumber, onion, carrot, mint and chilli and lime dressing

Lamb Kofta (h)
Pimento, onion, tomato, coriander, cous cous, minted yoghurt and pita

Dill Smoked Salmon (p)
Horseradish cream, caper berries, shaved onion, lemon oil, herbs

Main Course

Tasmanian Salmon (p)
Dill & peas potato mash, haricots, lemon caper sauce

Slow-Braised Beef Cheek (h)
Pomme purée, haricots, truffle jus

Corn-Fed Chicken Breast (h)
Roasted pumpkin, heirloom vegetables, rosemary sauce

Sirloin Steak (h)
Broccolini, mashed potato, Jerusalem artichoke, tomato confit, porcini sauce

Barramundi (p)
Dill & peas potato mash, dutch carrot, lemon caper sauce

Baked Eggplant (v)
Tomato, capsicum, onion, olive, zucchini, feta and hummus

\$60PP

2 courses

\$70PP

3 courses

Dessert

Sticky Date Pudding (v)
Butter Scotch sauce, vanilla ice cream, wafer, berries

Chocolate Fondant (v)
Berries, nut crumble, vanilla ice cream

Fruit Pavlova (v)
Berries, fruit coulis

Lemon Meringue Tart (v)
Chocolate wafer, nut crumble, fruit coulis, berries

BUFFET

FROM \$45PP

Minimum 20 people | Buffet Duration 2 Hours

Standard Buffet

\$45 per person

- Selection of freshly baked bread with butter
- Chef's selection of four fresh & healthy salads
- Chef's selection of four hot foods with condiments
- Selection of petit pastries & cakes
- Fresh fruit platter



BUFFET

\$55PP

Minimum 20 people | Buffet Duration 2 Hours

Build Your Own Buffet

Served with freshly baked bread rolls

Salads

Your selection of four fresh & healthy salads

Chana Chaat (v)

Thai salad with coriander, chilli and nuts

Rice noodle salad with mushrooms, cabbage, onion (v)

Japanese wafu salad, seaweed, edamame, radish, carrot (v)

Garden salad with feta cheese and olives (v)

Pasta salad with pesto mayo, onion, tomato and parmesan (v)

Quinoa, cucumber, feta cheese, roasted pumpkin (v)

Caesar salad with egg, bacon, crouton, and parmesan

Walnut & beetroot salad

Potato salad with egg, mayo and bacon

Moroccan chickpea salad

Fattoush (v)

Hot food

Your selection of two proteins dishes

Lemon pepper fish fillets

Butter chicken (h)

Massaman beef curry (h)

Slow cooked beef brisket with green peppercorn sauce

Roasted garlic and rosemary lamb shoulder with gravy and mint sauce

Beer battered fish fillet

Thai green curry chicken with seasonal vegetables (h)

Beef goulash (h)

Beef bouguignon (h)

Moroccan lamb curry (h)

Lamb Rogan Josh (h)

Steamed fish fillets with ginger shallot sauce (p)

Mediterranean baked fish fillets (p)

Coq au vin (h)

Lemon garlic chicken thigh fillet (h)

Sides

Your selection of two accompanying dishes

Stir fried Asian vegetables with oyster sauce (v)

Steamed vegetables with herbs, garlic butter (v)

Steamed rice (v)

Roasted root vegetables with herbs (v)

Baked potato with condiments (v)

Mashed potato (v)

Creamy potato bake (v)

Penne boscaiola (v)

Vegetable lasagne (v)

Spinach ricotta cannelloni (v)

Rice pilaf (v)

Mexican rice (v)

Dessert

Chef selection of assorted pastries and cakes

CANAPÉS

FROM \$20PP

Minimum 20 people

Celebrate in style with our enticing canapé selections. Create an impressive reception with our elegant packages. Whether be passing around, buffet display or on the table we are here to deliver a sophisticated celebration.

30 mins	 \$20 pp	3 canapés
1 hr	 \$28 pp	4 canapés
2 hrs	 \$38 pp	6 canapés + 1 substantial canapés
3 hrs	 \$47 pp	6 canapés + 2 substantial canapés

Cold Canapés

Smoked salmon & cream cheese, crispy capers, dill and blini (p)
Roasted duck, crepe, cucumber, shallot and hoisin sauce (h)
Vietnamese rice paper roll, nam jim sauce (v)
Feta, cherry tomato and onion jam tartlets (v)
Marinated tomato & bocconcini skewer with basil pesto (v)
Smoked chicken waldorf tarlet (h)
Assorted sushi Urmaki

Hot Canapés

Chicken skewer with satay sauce (h)
Panko prawn cutlet with house tartare (p)
Chicken & cumin fetta calzone
Chermoula lamb skewers with mint yogurt (h)
Sweet potato croquette, aioli (va)
Beef pie (h)
Pumpkin arancini (va)
Mexican beef empanada (h)

Sweet Canapés

Assorted mini eclair
Apple berry crumble tart
Assorted lamington

Substantial Canapés

\$9 each

Mini fish & chips with tartare sauce (p)
Basmati rice with butter chicken
Angus beef slider
Chicken slider
Vegetarian stir-fried noodles (v)

PLATTERS

FROM \$70

Serves up to 10 guests

Australian Cheese Platter

\$120 per platter

Aged cheddar, Milawa blue, Tasmanian brie served with quince paste, crackers, nuts, dried fruits & toasted sourdough

Antipasto Platter

\$120 per platter

Jamon, Italian salami, smoked ham, spiced cottage cheese & grilled vegetables
Served with pickles, lavosh, mustard & dark rye Melba

Sandwich Platter

\$80 per platter

Selection of gourmet sandwiches and wraps

Asian Platter

\$120 per platter

Prawn spring rolls, chicken gyoza, mini BBQ pork buns, duck rice paper rolls served with coriander sweet chili & hoisin sauce

Mezzeh Platter

\$90 per platter

Hummus, marinated olives, tabbouleh, babaganosh, pita bread, labneh, falafel, artichoke

Mix Satay Platter

\$120 per platter

A selection of beef, chicken & prawn satay served with dipping sauces & pickled asian vegetables

Party Quiche Platter

\$120 per platter

Lorraine, spinach & Persian feta, cheese chorizo, served with dipping sauces

Japanese Platter

\$120 per platter

Tempura prawns, vegetarian gyoza, chicken yakitori, yaki soba
Served with dipping sauce, pickled ginger, wasabi & soy sauce

Aussie Beef Pie Platter

\$100 per platter

Beef pies
Served with condiments & sauces

Vegetarian Platter

\$90 per platter

Grilled vegetables, fresh crudité with feta cheese, dipping sauces & herb bread

Dessert Platter

\$120 per platter

A petit selection of cakes, tarts & pastries

Fruit Platter

\$100 per platter

Selection of seasonal and exotic fruit

KIDS MENU

\$25PP

Minimum 20 people

For children 12 years and under

Choose one of the following

Chicken pasta

Chicken nuggets & chips

Cheese burger & chips

Battered fish & chips

Price includes bread roll and ice cream cup



BEVERAGE PACKAGES

FROM \$27PP

Minimum 20 people

Standard

\$27 pp	1 hour
\$34 pp	2 hour
\$39 pp	3 hour
\$45 pp	4 hour

Beer

Australian Beer
Hahn Premium Light

Sparkling

Zilzie BTW Sparkling, *Murray Darling, AU*

Red

Zilzie BTW Shiraz, *Murray Darling, AU*

White

Zilzie BTW Sauvignon Blanc, *Murray Darling, AU*

Assorted Soft Drinks & Juice

Soft Drink & Juice Package

\$10 pp	1 hour
\$15 pp	2 hour
\$18 pp	3 hour
\$20 pp	4 hour

Premium

\$38 pp	1 hour
\$48 pp	2 hour
\$57 pp	3 hour
\$65 pp	4 hour

Beer

Australian Beer
Asahi Lager
Hahn Premium Light

Sparkling

Zilzie BTW Sparkling, *Murray Darling, AU*
Dal Zotto Pucino Prosecco, *King Valley, VIC*

White

Yealands Petal & Stem Sauvignon Blanc,
Marlborough, NZ
Mount Langi Ghiran 'Billi Billi' Pinot Gris,
Grampians, VIC

Red

Woodstock Deep Sands Shiraz, *McLaren Vale, SA*
Luna Estate Pinot Noir, *Martinborough, NZ*

Moscato

Fiore Moscato, *South East Australia, AU*

Assorted Soft Drinks & Juice

*Beverage package cannot be taken without food order in line with Responsible Service of Alcohol conditions.
Beverage list is subject to change based on availability*





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