



MEETINGS +EVENTS

GEELONG
GEC
EVENTS CENTRE


RYDGES
GEELONG

EVENT SPACES

THE FUNCTION CENTRE

The largest conference venue at GEC, The Function Centre features 556m² of pillar-less floor space and a built in stage – perfect for presentations or used as a dance floor for social events. With an abundance of natural light from the retractable skylights, the space offers flexible setup options and modern furnishings throughout. The Function Centre features a private entrance from Myers St opening up to a large foyer, ideal for catering breaks, pre-event cocktails, registration or trade.

KARDINIA

Kardinia makes up one third of The Function Centre and is equipped with state of the art audio visual and offers flexible configuration. With access to the function foyer, ideal for pre or post event cocktails, registration or catering breaks. This stylish venue boasts natural light from retractable skylights and features individually controlled heating and cooling.

This venue can be combined with neighbouring rooms Barwon and Otway to provide a larger event space or break out rooms.

BARWON

Barwon Room is accessible via Myers St and features a spacious reception area, ideal for pre or post event drinks or catering breaks. Our venues all feature in-built audio visual, individually controlled climate control and retractable skylights.

Barwon makes up one third of The Function Room, and can be connected to adjoining rooms Kardinia and Otway to accommodate larger groups.

OTWAY

Otway Room provides modern furnishings and state of the art audio visual with direct access to the onsite outdoor pool & spa, ideal for post event cocktails. The venue makes up one third of The Function Room can be connected with neighbouring rooms Kardinia and Barwon to accommodate larger groups or offer multiple break out rooms.

BROADSIDE

Broadside, the largest conference space located within the Rydges Geelong Hotel has direct access from the hotel reception foyer. With an abundance of natural light and fitted with state of the art audiovisual, this space is ideal for your next conference or special event.

EVENT SPACES

PORTSIDE

Portside can be used separately or combined with adjoining Starboard room to offer a spacious conference room with an abundance of natural light. This function venue is located within the Rydges Geelong Hotel with direct access from the hotel reception foyer. Fitted with state of the art audio visual and the flexibility to expand, making this space ideal for your next conference and event.

STARBOARD

Starboard can be used separately or combined with adjoining Portside room to offer a spacious conference room with an abundance of natural light. Alone, this venue is the ideal for boardroom meetings, secretariat or as a break out room. Located within the Rydges Geelong Hotel, Ante can be accessed directly from the hotel reception foyer. Fitted with state of the art audio visual this Geelong boardroom is ideal for your next meeting.

PRIVATE DINING ROOM

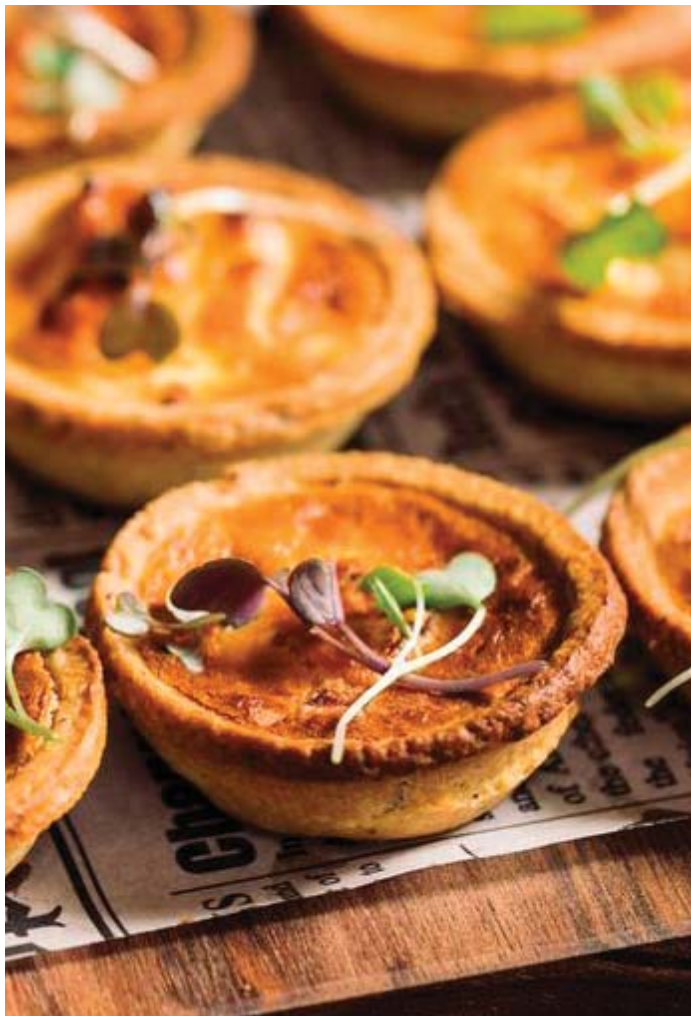
Ms. Nautica is an ideal space for boardroom meetings or as a break out space throughout the day, and then transforms herself into a stylish private dining room in the evening. Located within the Rydges Geelong Hotel, Ms. Nautica can be accessed directly from the hotel reception foyer. Flooded with natural light this Geelong boardroom/ private dining room is ideal for your next meeting or special occasion.

POOLSIDE

Coming soon, November 2019.

CAPACITIES

	Cocktail	Cabaret	Banquet	U Shape	Theatre	Classroom	Boardroom
Function Centre	600	231	330	-	400	215	-
Kardinia & Barwon	400	161	230	110	300	165	85
Kardinia	200	77	110	58	150	80	55
Barwon	140	63	90	40	100	60	45
Otway	160	70	100	50	130	65	45
Broadside	110	56	70	40	100	60	40
Portside	80	40	50	20	60	45	25
Starboard	40	-	-	-	20	12	15
Ms. Nautica	50	21	30	18	48	16	16
Pool Deck	100	-	-	-	-	-	-



FUEL FOR THOUGHT

Your plated breakfast is served with a selection of sliced seasonal fruit and freshly baked Danishes and croissants, orange juice, freshly brewed coffee and herbal teas

PLATED BREAKFAST

\$30PP

Please select one option from below:

RYDGES BREAKFAST

Free range scrambled eggs, streaky bacon, chicken chipolatas, slow roasted herbed Roma, hash browns, toast

EGGS BENEDICT

Poached eggs, streaky bacon, asparagus, hollandaise, slow roasted herbed Roma, English muffin

BELGIAN WAFFLES

Maple mascarpone, stewed apple, fresh strawberries, bacon dust, roasted nuts, maple syrup

BACON & EGG EN COCOTTE

Smashed avocado, sweet peas, heirloom tomato, fetta, toast

FULL BUFFET BREAKFAST

\$28PP (MIN 20 GUESTS)

Free range scrambled eggs
Smoked streaky bacon
Chicken chipolatas
Slow roasted herbed Romas
Crunchy hash browns
Creamy mushrooms

Also includes continental items below

CONTINENTAL BREAKFAST

\$20PP (MIN 15 GUESTS)

Fresh fruit juices, freshly brewed coffee, herbal teas
Baker's basket of sliced breads
Selection of preserves, honey, spreads
French pastries, croissants and Danishes
Selection of cereals and Bircher Muesli
Sliced seasonal fruit
Berries and natural yoghurt

FEEDING MINDS

Nourish your delegates minds with the following tempting treats

All Day Delegate Packages include the following:

Note pads & pens
Fresh seasonal fruit bowl
Mini charlies cookies
Sweets or trail mix
Filtered or sparkling water
Standard AV including 1 data projector and screen, 1 whiteboard and 1 flipchart
Complimentary WiFi
Complimentary onsite parking (subject to availability)
*minimum spends apply

CLASSIC FULL DAY DELEGATE PACKAGE

\$65PP

Includes arrival tea & coffee, morning and afternoon tea (your choice of 1 item per session), Chef's selection of Artisan sandwiches, poke bowls, fresh fruit platter, petit cakes, soft drinks, juices and freshly brewed coffee and selection of herbal teas

CLASSIC HALF DAY DELEGATE PACKAGE

\$55PP

Client's selection of morning or afternoon tea with the above Classic lunch offering

PREMIUM FULL DAY DELEGATE PACKAGE

\$75PP

Includes arrival tea & coffee, morning and afternoon tea (your choice of 1 item per session), Client's selection of 1 item from morning and afternoon tea, your choice of 2 hot dishes and 2 salads, fruit platter, petit cakes and slices, selection of soft drink and juices, freshly brewed coffee and herbal teas

PREMIUM HALF DAY DELEGATE PACKAGE

\$65PP

Client's selection of morning or afternoon tea with the above Premium lunch offering

SAMPLE MENUS

MORNING TEA

Served with a fresh seasonal fruit platter, gourmet mini cookies, freshly brewed coffee and selection of herbal teas

Bacon & Egg Wraps | Chobani Yoghurt Granola Station
Granola Bar | Banana Oat, Chia and Honey Breakfast Smoothie
Sourdough Banana Bread and Citrus Poppy Seed Bread | Fresh Local OJ
Spelt and Rye Bruschetta | Chobani Yoghurt Granola Station
Zucchini Fritters | Spinach and Raisin Dip | Fresh Local OJ

CLASSIC LUNCH

ARTISAN SANDWICHES

Leg ham, cheddar, truss tomato, mayonnaise, baby spinach
Herbed chicken, lemon mayonnaise, cos, pickled cucumber
Pulled pork, kohlrabi slaw, granny smith apple, parsley, smoked apple chutney
Slow cooked lamb, peppercorn aioli, shaved cucumber, white onion, rocket
Roast beef, Dijon mustard, onion jam, spinach, carrot
Candied pumpkin, tomato chili jam, blue cheese, caramelized onion

SALADS

Beetroot, rocket, walnut, blue cheese, capsicum
Orecchiette, pea, asparagus, preserved lemon, parmesan, cherry tomato
Crushed baby potato, lemon mayo, bacon, herbs, mustard dressing
Edamame beans, chickpea, kale, sun dried tomato, rocket, feta
Quinoa, sweet potato, sun dried tomato, hazelnuts, goats' cheese, rocket
Garden salad olives, red onion, cucumber, cherry tomato, olive oil, balsamic

POKE BOWLS

Brown rice, cucumber, edamame, kale, radish, seaweed salad, nori, kimchi, avocado, fried chickpeas
ADD YOUR PROTEIN: Pulled pork, poached chicken, salmon, tofu
ADD YOUR DRESSING: Kewpie mayo, wasabi dressing, sesame dressing, soy sauce

PREMIUM LUNCH

HOT DISHES

Your choice of 2 items from below

Slow cooked shanks, apricot, sultanas, apple cous cous gf
Atlantic salmon, tarragon, crushed kipfler potato
Black Angus striploin, cauliflower gratin, pistachio crust
Free range chicken, pumpkin puree, potato fondant gf
Vegetarian lasagna, bechamel sauce, parmesan cheese v

SAMPLE MENUS

SALADS

Your choice of 2 items from below

Beetroot, rocket, walnut, blue cheese, capsicum
Orecchiette, pea, asparagus, preserved lemon, parmesan, cherry tomato
Crushed baby potato, lemon mayo, bacon, herbs, mustard dressing
Edamame beans, chickpea, kale, sun dried tomato, rocket, feta
Quinoa, sweet potato, sun dried tomato, hazelnuts, goats' cheese, rocket
Garden salad olives, red onion, cucumber, cherry tomato, olive oil, balsamic

AFTERNOON TEA

Served with a fresh fruit bowl, gourmet mini cookies, freshly brewed coffee and selection of herbal teas

Bellarine Brownies | Emma & Toms Green Power Smoothie
Superfood Balls | Fresh Local OJ
Gourmet Cookies | Emma & Toms Kamarama Smoothie
Superfood Energy Bars | Fresh Local OJ
Gourmet Muffins | Emma & Toms Radical Action Smoothie

INDIVIDUAL OPTIONS

Not looking for a catering package, we have something for you also

ARRIVAL TEA & COFFEE

\$4.50PP

CONTINUOUS TEA & COFFEE

\$10PP

MORNING TEA OR AFTERNOON TEA

\$16 PER PERSON

Clients selection of 1 sweet or savoury item, gourmet mini cookies, freshly brewed coffee and herbal teas

WORKING LUNCH

\$29PP

Chef's selection of Artisan sandwiches and poke bowls, fruit platter, petit cakes and slices, selection of soft drink and juices, freshly brewed coffee and herbal teas

LIGHT LUNCH

\$18PP

Chef's selection of Artisan sandwiches, seasonal fruit platter, freshly brewed coffee and herbal teas

BUFFETT STYLE

BUFFET MENU

49.00 per person

Included two Hot Dishes and two Salads, Chefs Selection of Petit Fours, Victorian Cheese Board & Seasonal Fruit Platter, A selection of Soft Drinks, Tea and Freshly Brewed Coffee. Minimum 30 people.

HOT DISHES

Slow Cooked Lamb Shanks, Apricot, Sultana, Apple Cous Cous
Atlantic Salmon, Tarragon, Crushed Kipler Potato, Fennel Salad (GF)
Black Angus Striploin, Cauliflower Gratin, Pistachio Crust, Jus
High Country Pork Belly, Sweet Potato, Roasted Almonds, Apple Sauce (GF)
Free Range Chicken, Pumpkin Puree, Potato Fondant (GF)
Vegetarian Lasagne, Bechamel Sauce, Parmesan Cheese (V)
Mushroom Risotto, Leek Ragout, Spring Peas, Marinated Fetta (V)

SALADS

Baby beetroot, rocket, walnuts, blue cheese, capsicum
Orechiette, Peas, Asparagus, Preserved Lemon, Parmesan, Cherry Tomato
Vietnamese Rice Noodles, Wombok, Mint, Cucumber, Cashew
Crushed Baby Potatoes, Lemon Mayo, Crispy Bacon, Herbs, Mustard
Edamame Beans, Chickpea, Kale, Semi Dried Tomatoes, Rocket, Fetta
Quinoa, Sweet Potato, Sun Dried Tomato, Hazelnuts, Goat's Cheese, Rocket
Freekah Tabouleh, Roasted Cauliflower, Roasted Walnut, Fetta
Garden Salad, Olives, Red Onion, Cucumber, Cherry Tomato, Balsamic Glaze

DESSERT

Chef's Selection of Petit Fours & Cakes, Victorian Cheese Board and Seasonal Fruit Platter

PLATED OPTION

<i>SET MENU</i>	<i>2 COURSE</i>	<i>3 COURSE</i>
<i>ONE OPTION</i>	<i>\$54.00</i>	<i>\$64.00</i>
<i>ALTERNATE DROP</i>	<i>\$59.00</i>	<i>\$69.00</i>

ENTRÉE

Salt & Pepper Calamari, Soft Herb Salad, Lime Aioli
High Country Sticky Pork, Thai Herb, Peanut, Lime & Chilli
Tuna Sashimi Taco, Avocado, Pickled Cucumber, Wasabi, Coriander
Twice Cooked Korean Fried Chicken, Kimchi, Chilli, Sesame, Mayo
Bruschetta, Confit Heirloom Tomato, Marinated Fetta, Basil, Ciabatta
Pumpkin Ravioli, Mushrooms, Red Onions, Pine Nuts, Goat's Cheese
Butternut Pumpkin & Roasted Kumara Soup, Crusty Bread

MAIN

Eye Fillet, Soubise, Baby Spinach, Pistachio Crumb, Jus
Braised Beef Cheek, Creamy Mash, Roasted Baby Carrots
Crispy Skin Tasmanian Salmon, Hummus, Apricot Cous Cous, Fennel
Free Range Chicken, Pumpkin Puree, Potato Fondant, Asparagus, Jus
Lamb Rack 3 Points, Mint Crushed Potatoes, Green Beans, Almonds, Jus
Mushroom Infused Risotto, Leek Ragout, Spring Peas, Marinated Fetta
High Country Pork Cutlet, Crackling Dust, Apple & Pear Puree, Broccolini

DESSERT

Vanilla Bean Panna Cotta, Ginger Nut, Macadamia Crumble
Fresh Fig & Date Pudding, Caramel Ice Cream, Strawberry
Chocolate Fondant, Strawberry Compote, Peanut, Vanilla Ice Cream
Lemon Meringue, Shortbread, Freeze Dried Raspberries
Apple Crumble Cheesecake, Oat Crumble, English Toffee Ice Cream
Cheese Board, Muscatels, Fig Jam, Crisp Bread

EAT STREET

Experience the street food culture from around the globe with themed vendor stands. Your guests will mingle around the different vendors, savouring the international delight that is street food!

2 STREET FOOD STANDS \$49PP

3 STREET FOOD STANDS \$59PP

4 STREET FOOD STANDS \$69PP

5 STREET FOOD STANDS \$79PP

SELECT 2 ITEMS PER STAND

BORN IN THE USA

Pulled pork slider, crunchy slaw, smokey BBQ sauce
Seared haloumi slider, rocket, tomato relish v
Mac and cheese bites v

BAZAAR

Loaded pita pockets, lamb souvlaki, hummus, lettuce
Smashed falafel, honey labneh, tabouleh v
Sumac spiced fish skewer, minted tzatziki,
spring vegetable slaw

TANDOORI HUT

Bombay slider, curried potato, coconut bun,
mint chutney
Butter chicken cups, jasmine rice,
pepper pappadums *gf*
Mini curried samosa, cumin scented tamarind relish v

TURNING JAPANESE

Tempura zucchini blossom, pumpkin, feta, ponzu v
Shrimp & chive gyoza, spring onion, chilli
Japanese hand roll selection, Japanese condiments *gf*

MISS SAIGON

Bao bun, braised duck, Vietnamese mint, carrot, lettuce
Vietnamese noodle bowl, chicken, shallot,
bean sprout, mint, peanuts *gf*
Vegetarian rice paper rolls, nouc cham sauce,
crunchy slaw *v, gf*

LITTLE BRITAIN

Beer battered fish, crunchy chips, lemon wedges, tartare
Classic beef pie and mushy peas
Duck fat roasted potatoes *v, gf*

TAQUERIA

Pulled chicken, jalepenos, ranch sauce, soft corn tortilla
Mixed bean, chunky capsicum, coriander,
cumin and avocado, soft corn tortilla
Crispy flathead tail soft taco, cornichon,
chipotle sauce, lettuce, soft corn tortilla

LE FRANCAIS

Mini chocolate éclairs
Selection of petit pastries and danishes
Crème brulee, raspberry compote, nut crumble

50 SHADES OF CHOCOLATE

Chocolate and walnut bites, honey, ricotta cream *gf*
Rydgges rocky road
Mini sea salt and caramel brownie bites, vanilla cream *gf*

SOMETHING SHARED

Guests will converse over a variety of dishes placed centre table for everyone to enjoy.

This is a great choice for guests wanting to enjoy a longer dining experience.

CLASSICO \$59PP

PRIMO \$69PP

CLASSICO

ANTIPASTO PLATTER

Bresaola beef, jamon ham, prosciutto, peppers, olives, quince

PUMPKIN FLOWER OR ZUCCHINI FLOWER

Romesco, ricotta

SALT & PEPPER CALAMARI

Garlic aioli, cress & fennel

ATLANTIC SALMON

Lemon, fennel, butter sauce

PORK BELLY

Cauliflower, crackle, pan jus

CRUNCHY FRIES

Black garlic aioli, chilli salt

CHARRED CORN ON THE COB

Smoked butter, pink salt *gf*

WHITE CHOCOLATE & MACADAMIA BROWNIE

Raspberry dust, cream *gf*

PRIMO

SELECTION OF OYSTERS

Natural, tempura, vinaigrette *gf*

WILD MUSHROOM FRITTERS

Corn puree, sage, sweet potato

PISTACHIO CRUSTED TUNA

Salsa verde, fennel, cucumber *gf*

ROOT VEGETABLE TARTE TATIN

Leek, watercress, sugo

LOCAL SNAPPER

Lemon, fennel, butter sauce

LAMB CUTLET

Sweet potato, watercress, mint chutney *gf*

PANZANELLA

Mozzarella, ciabatta, heirloom tomato, aged balsamic, olives, cucumber

BAD BOY FRIES

Truffle oil, parmesan

CHOCOLATE FONDANT

Blood orange, mandarin puree

CHEESE PLATTER

Local cheese, truffle honey, pear, quince

THE CANAPÉS

CLASSIC CANAPÉS

\$4 PER SELECTION

Mini bruschetta, tomato, basil, bocconcini
Spiced beetroot & goat cheese tart, toasted walnut, fresh thyme *gf*
Spiced coconut, peanut and lime satay skewers *gf*
Twice cooked Korean fried chicken, kimchi, chilli mayo
Porcini mushroom & truffle arancini, grana, roast garlic aioli
Gyoza style dumplings veg/ lamb, chilli caramel sauce
Smoked salmon roulade, lemon mascarpone *gf*

PREMIUM CANAPÉS

\$4.5 PER SELECTION

Freshly shucked oyster, lemon *gf*
Rare beef crouton, capsicum butter croute, horseradish cream
High country roasted pork belly, apple compote *gf*
Fillet mignon bites, smoked bbq sauce *gf*
Mini wagyu burger, melted aged cheddar, pickle, tomato sauce
Ocean trout rilletes, cornichon, caperberry, charred sour dough

FORK CANAPES

\$6.5 PER SELECTION

Battered flat head tails, chilli salt, lime mayo
Salt & pepper crusted calamari, spicy mayo, lemon wedge
Japanese hand roll, soy, wasabi, pickle ginger *gf*
Braised ox cheek, potato puree, crispy onion, micro herbs *gf*
Mushroom risotto, leek ragout, peas, marinated feta
Hickory pulled pork bun, slaw, BBQ
Butter chicken masala, cashew rice, mango chutney, pappadum

DESSERT CANAPES

\$4 PER SELECTION

Mini éclair trio; fresh cream, coconut, passionfruit
Hot Churros, cinnamon sugar
Brandy snap, fresh cream

Recommended items per event duration / per person

EVENT DURATION	CANAPE	FORK
1	4	0
2	5	2
3	6	2
4	7	3



BEVERAGES

Beverage packages are available for Lunch + Dinner events,
or alternatively groups can select their beverages on consumption.

SOMETHING SIMPLE

WINE

Growers Gate Sparkling Brut
Republic of Wines Sauvignon Blanc
Republic of Wines Shiraz
Eton Rise Moscato

BEER

Furphy
Hahn Superdry
Hahn Premium Light
5 Seeds Apple Cider

NON ALCOHOLIC

Selection of Soft Drink and Juice
Tea and Coffee

2 Hours	\$28pp
3 Hours	\$36pp
4 Hours	\$42pp

SOMETHING SPECIAL

WINE

Mt Duneed Estate Sparkling
Mt Duneed Estate Sauvignon Blanc
Mt Duneed Estate Shiraz
Eton Rise Moscato

BEER

Heineken
Corona
Kirin
James Boags Premium Light
James Squire Orchard Crush Cider

NON ALCOHOLIC

Selection of Soft Drink and Juice
Tea and Coffee

2 Hours	\$36pp
3 Hours	\$46pp
4 Hours	\$52pp

SOBER

NON ALCOHOLIC

Selection of Soft Drink and Juice
Tea and Coffee

2 Hours	\$15pp
3 Hours	\$20pp
4 Hours	\$25pp



EVENT ADDITIONALS

LITTLE CREATURES BUCKETS

\$25 FOR 4 BOTTLES

Your choice of Little Creatures Bottled Beer

Served in a signature ice bucket

GRAZING TABLE

\$10 PER PERSON

Make your function memorable with a custom hand-made grazing table with locally sourced ingredients

Sized dependent on function size and budget

Selection of local cheeses, meats, crackers, fruits and sweets

SEAFOOD PLATTERS

\$8 PER PERSON

Fresh prawns, your choice of grilled or on ice

Fresh oysters, your choice of Natural, Kilpatrick, Florentine or Bloody Mary

FROZEN COCKTAIL SLUSHIES

\$13 PER PERSON

Your favorite frozen cocktail

CHOCOLATE FONDUE FOUNTAIN

\$8 PER PERSON

Served with a selection of seasonal fruits, marshmallows and banana bread bites

Price based on 50 guests

THE FINISHING TOUCHES

Add some style to your event with a few personal extras

AUDIO VISUAL

Myles Audio Visual

mav.com.au

0419 46 77 49

STYLING

Memphis Hire

memphishire.com.au

03 5275 8828

PHOTO BOOTH

What the Booth Geelong

whattheboothgeelong.com

0423 359 128

ENTERTAINMENT

Geelong Entertainment Services

geelongentertainment.com.au

0411 143 155

Additional services are available and we are open to specific requests.
Please check with your events specialist if there is something not listed
below that you would like to see at your event.



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EVENTS CENTRE

For further information or to make a booking enquiry, please
contact our events team.

✉ events@geelongeventscentre.com.au

📞 03 5223 6250

www.geelongeventscentre.com.au