

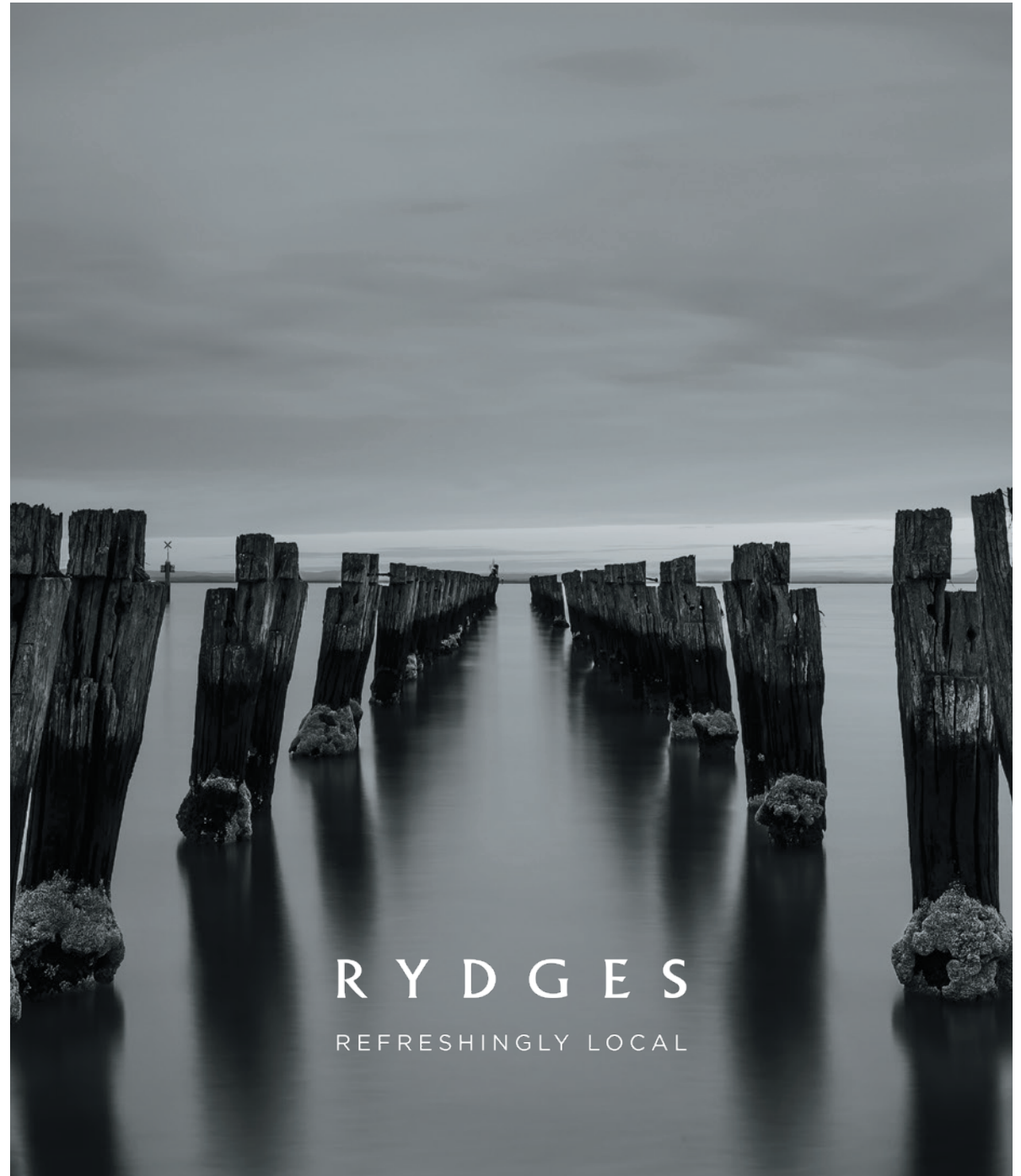
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MEETINGS & EVENTS

RYDGES

GEELONG

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RYDGES

REFRESHINGLY LOCAL

RYDGES

GEELONG



geelongeventscentre.com.au

INTRODUCTION

Rydges Geelong offers contemporary conference venues for corporate meetings & conferences, weddings and private events. Our function venues offer open plan and flexible configurations to suit a large range of events, and are equipped with integrated audio visual equipment and an abundance of natural light from retractable skylights. From trade and retail exhibitions to gala dinners, our experienced Events Team at RG will help create a tailored event solution exceeding all your expectations to truly create a successful event every time. The team at RG embodies one simple mission to provide an unforgettable experience.

GEC

GEELONG EVENTS 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.

- Private Entrance via Myers Street
- Multiple access points
- Large foyer ideal for catering breaks
- 3 in-built data projectors and screens



BANQUET **330** | COCKTAIL **600** | CLASSROOM **215** | THEATRE **400** | CABARET **231**



KARDINIA BARWON

Kardinia & Barwon make up two thirds of The Event Centre, and can combine to offer a spacious conference room with natural light through retractable skylights. With direct access to a large arrival foyer, perfect for pre event registration, two built in data projectors and screens, skylights and modern furnishings, this space is ideal for your next conference and event.

- Private Entrance via Myers Street
- Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration
- 2 In-built data projectors and screens

BANQUET 230 | COCKTAIL 400 | CLASSROOM 165 | THEATRE 300 | CABARET 161

KARDINIA

Kardinia makes up one third of The Events 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.

- Private Entrance via Myers Street - Large Foyer ideal for catering breaks, pre -event cocktails or delegate registration
- In -built audio visual

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



BANQUET 110 | COCKTAIL 200 | CLASSROOM 80 | BOARDROOM 55 | THEATRE 150 | U -SHAPE 58



BARWON

Barwon Room is accessible via Myers St and features a spacious reception area, idea 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 Event Centre, and can be connected to adjoining rooms Kardinia and Otway to accommodate larger groups.

- Private Entrance via Myers Street
- Large Foyer ideal for catering breaks, pre-event cocktails or delegate registration
- In -built audio visual

BANQUET 90 | COCKTAIL 140 | CLASSROOM 60 | BOARDROOM 45
THEATRE 100 | U-SHAPE 40 CABARET 63

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 Event Centre can be connected with neighbouring rooms Kardinia and Barwon to accommodate larger groups or offer multiple break out rooms.



BANQUET 100 | COCKTAIL 160 | CLASSROOM 65 | BOARDROOM 45
THEATRE 130 | U -SHAPE 50 | CABARET 70



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.

BANQUET 50 | CLASSROOM 80 | CLASSROOM 45 BOARDROOM 25
THEATRE 60 | U-SHAPE 20 CABARET 40

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 boardroom for 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.



CLASSROOM 12 | BOARDROOM 14 | THEATRE 20



MS. NAUTICA

Ms. Nautica is an ideal space for boardroom meetings or as a break out space throughout the day, transforming 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.



CLASSROOM 12 | BOARDROOM 16 | THEATRE 30

NAUTICA POOL BAR & KITCHEN

Nautica Pool Bar & Kitchen is the perfect setting for any cocktail party or intimate dinner; enjoy both indoor and outdoor dining. Located within the Rydges Geelong Hotel Nautica Pool Bar & Kitchen will delight any guest. With floor to ceiling windows the space is light and airy with an abundance of natural light.



COCKTAIL 250 | BANQUET 150





BREAKFAST

PLATED - \$30PP

Your plated breakfast is served with individual muesli jars infused with nuts, berries and yoghurt, freshly brewed coffee and herbal teas

Please select 1 option for below:

RYDGES BREAKFAST

Free range scrambled eggs, streaky bacon, chicken chipolatas, slow roasted herbed tomato, hash brown served on sourdough toast

EGGS BENEDICT

Free range poached eggs, Virginian sliced ham, charred Asparagus served on sourdough toast

BREAKFAST WAFFLE

Waffle served with streaky bacon and mix berry compote

SMASHED AVOCADO

Smashed avocado, beetroot, aged fetta, sweet potato, dukkha and sourdough. (Poached egg optional at an additional \$3 per person)

QUICHE

Bacon and asparagus served with tomato relish.

FULL BUFFET BREAKFAST - \$28PP

(min 20 guests)

DAY DELEGATE PACKAGE

FULL DAY \$79PP

HALF DAY \$69PP

Includes complimentary bowl of fruit to start your day, mini Charlie's cookies, filtered water, notepads & pens

MORNING AND AFTERNOON TEA

Chef's selection of 1 sweet & 1 savory per session

Egg and bacon wrap

Zucchini and corn fritters served with crushed avocado salsa

Mini Breakfast sliders

Baked Potato rosti bites served with sour cream and chives

Quiche tart served with relish and bacon dust

Breakfast yoghurt, granola and berries

Ham & cheese croissant

Gourmet cookies

Banana bread

Bellarine Brownies

Gourmet Muffins

Scones with jam & cream

Lamingtons

Mini cup cakes

13





DAY DELEGATE PACKAGE

WORKING STYLE LUNCH

Chef's selection of 3 sandwich fillings, 1 salad, Victorian cheese board, assorted slices, freshly brewed coffee, herbal teas, soft drink and juice

Sandwiches: Served on gourmet breads

Smoked ham, cheese, tomato and mayo
Moroccan pulled chicken, cumin yoghurt and lettuce
Snow pea tendrils, cream cheese and cucumber ribbons
24 hour slow cooked beef brisket, American mustard, pickles and lettuce
Crumbed chicken, bacon, apple slaw and mayo
Sliced bocconcini, tomato, basil and aioli
Smashed falafel, avocado, hummus and lettuce
Green peri peri chicken, baby cos, tomato and guacamole
Fish cake, Polish gherkin, lettuce and herb mayo

Salad

Cauliflower salad with lightly spiced cauliflower, sultanas, rocket and walnut
Root veg salad with Kashmiri spices, spinach and yoghurt dressing
Potato salad; roasted baby potatoes, bacon, French mustard, mayo and chives
Garden pick; mixed leaves, Lebanese cucumber, baby tomato, red onion and balsamic dressing
Cesar salad served with garlic croutons, bacon, shaved parmesan, olives, egg and Cesar dressing
Niçoise salad; baby potatoes, green beans, olives, baby tomato and boiled egg
(optional shredded salmon @ \$4 per person)
Charred corn salad served with beans, capsicum, red onion, coriander, aged feta and spicy mayo

DAY DELEGATE PACKAGE

Add the following hot items @\$4 per item, per person

Meatballs in rich tomato Napoli sauce

Harissa chicken sliders

Lamb pies with tzatziki

Fish croquettes with herb mayo

Chicken tikka skewers with mint chutney

Crispy pork belly bao buns with homemade pickle

House made sausage roll with tomato chutney

Upgrade to Hot Buffet Lunch @ \$15pp (minimum 30 delegates)

INDIVIDUAL OPTIONS

Arrival Tea & Coffee @ \$5pp

Morning or Afternoon Tea @ \$18pp

Working Style Lunch @ \$29pp

Plated Lunch @ \$49pp

Buffet Lunch @ \$44pp

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CANAPÉ MENU

1 HOUR CANAPE PACKAGE: \$25PP

Your selection of 3 small canapes
(6 pieces per person)

2 HOUR CANAPE PACKAGE: \$40PP

Your selection of 4 small + 1 large canape
(8 small pieces + 1 large per person)

3 HOUR CANAPE PACKAGE: \$60PP

Your selection of 6 small + 2 large canapes
(12 small pieces + 2 large per person)

4 HOUR CANAPES PACKAGE: \$75PP

Your selection of 6 small + 3 large canapes
(12 small pieces + 3 large per person)

CANAPÉ MENU

SMALL

- Beef wellington bites
- Garlic and cheese stuffed mushrooms
- Filet mignon with tomato chutney
- Polenta cake, smoke salmon and creamy cheese
- Bocconcini and cherry tomato skewers
- Falafel with hummus and tomato relish
- Vegetable samosa with minty yoghurt dip
- Slow cooked beef cheek slider with pickle and American mustard
- Fish croquettes with pickled cucumber and herb mayo
- Moroccan lamb pie served with tzatziki dressing
- Peking duck rice rolls and plum sauce
- Meatball in rich Napoli sauce
- Mini Pork sausage roll with smoked BBQ sauce

LARGE

- Harissa chicken slider with mint yoghurt and tomato relish
- Stir fry noodle cups; chicken or beef with Asian vegetables and chilli
- Fisherman's basket (2 pc squid, 1 prawn, fish bites, fries) with lemon mayo
- Lamb or chicken (optional) biryani, crispy shallots and yoghurt
- Pork ribs, slaw and BBQ sauce
- Mini gourmet pizza
- Bao buns (2) with crispy pork belly, pickled veg and spicy sauce



CANAPÉ MENU

SWEET

- Churros and chocolate sauce
- Mini Berliner donuts
- Mini lemon meringue
- Chocolate Tartlet
- Mini cupcakes
- Waffle bites with berries and cream

FEASTING MENU

\$79 PER PERSON

Enjoy family style dining in style

SAMPLE MENU

- Antipasto
- Halloumi with watermelon and mint
- Lightly seasoned calamari
- Salmon with chimichurri
- Honey glazed Pork belly with pumpkin puree
- Fries with rosemary and sea salt
- Corn on cob
- Bellarine brownies with cream



PLATED MENU

2 Course alternate drop @ \$69pp

3 Course alternate drop @ \$79pp

Served with freshly brewed coffee and herbal teas

Sample Menu

Entrée

Pan seared scallops with cauliflower puree and leek

Pan fried haloumi, asparagus, rocket, baby fennel, vine ripened tomatoes and olive infused croutons

Salt and pepper calamari with aioli and micro herbs

Honey glazed pork belly served with pumpkin puree and crispy kale

Crab bruschetta served on brioche toast with dill

Fish cake, chive velouté and pickle shallots

Mains

Beef cheek served with potato mash, beans and jus

Striploin served with hassel back potato, wilted greens and red wine jus

Eye fillet served with pomme puree, baby leek and brandy jus

Free range chicken breast served with crushed potato, baby peas, sage and butter sauce

Salmon served with cannelloni beans, heirloom tomatoes and sauce

Stuffed capsicum with rice, peas, plant based mince and saffron velouté

Desserts

Chocolate fondant served with chocolate soil and vanilla ice cream

Sticky date pudding served with butterscotch sauce, peanut praline and whipped cream

Berry cheesecake served with fresh berries and vanilla analgise

Berry panna cotta served with granola and baby mint





BUFFET LUNCH OR DINNER

\$59 per person (min 30 guests)

Choice of 3 hot dishes, 3 sides & 2 desserts

(extra dishes available @ \$8pp)

Sample Menu

Salads options

Cauliflower salad

lightly spiced cauliflower, sultanas, rocket and walnut

Root vegetable salad

Kashmiri spices, spinach and yoghurt dressing

Potato salad

Roasted baby potatoes, bacon, French mustard, mayo and chives

Garden pick

Mixed leaves, Lebanese cucumber, baby tomatoes, red onion and balsamic dressing

Cesar salad

Garlic croutons, bacon, shaved parmesan, olives, egg and Cesar dressing

Niçoise salad

baby potatoes, green beans, olives, baby tomatoes and boiled eggs (add shredded salmon @ \$4pp)

Street corn salad

Beans, charred corn, capsicum, red onion, coriander, aged feta and spicy mayo

Hot options

Spaghetti with meat balls

Beef Goulash

Lamb or chicken biryani

Stir fry chicken

Moroccan spiced chicken breast

Texan rub coated roast beef

Goat, chicken, beef or vegetable curry

Marinated oven baked fish

Sides

Bread basket

Soup(vegetarian)

Herb roasted chat potatoes

Sweet potato mash

Mixed vegetables

Hassel back potatoes

Desserts

Forest berry panna cotta jars

Berliner mini donuts

Assorted slices

Chocolate mousse

Mini cup cakes

EAT STREET

Go Global with our street food stalls from around the world

2 STANDS @ \$59PP | 3 STANDS @ \$69PP | 4 STANDS @ \$79PP | 5 STANDS @ \$89PP

BORN IN THE USA

Pulled pork slider, crunchy slaw, smokey BBQ sauce
gourmet hot dog with cheese and sauce
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

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

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
Rydges rocky road
Mini sea salt and caramel brownie bites, vanilla cream gf





BEVERAGES

SOMETHING SIMPLE

ATE Sparkling
ATE Sauvignon Blanc
ATE Shiraz
Boags Light
Furphy Refreshing Ale
5 Seeds Apple Cider

2 hours \$30pp

3 hours \$40pp

4 hours \$50pp

5 hours \$60pp

SOMETHING SPECIAL

Dal Zotto Prosecco
Giesen Sauvignon Blanc
Robert Oatley Chardonnay
Thorn-Clarke Sandpiper Shiraz
Deakin Estate Pinot Noir
Heineken Lager
Little Creatures Pale Ale
Boags Light
5 Seeds Apple Cider

2 hours \$40pp

3 hours \$50pp

4 hours \$60pp

5 hours \$70pp

(Upgrade to a spirit package at an additional \$20pp)

SOBER

Selection of soft drink and juice, freshly brewed coffee and herbal teas

2 hours \$15pp

3 hours \$20pp

4 hours \$25pp

5 hours \$30pp

EVENT ADDITIONS

GRAZING TABLE

\$12 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

\$15 per person

Fresh prawns, your choice of grilled or on ice
Fresh oysters, your choice of Natural, Kilpatrick, Florentine or Bloody Mary

CHOCOLATE FONDUE FOUNTAIN

\$12 per person

Served with a selection of seasonal fruits, marshmallows and banana bread bites
Price based on 50 guests





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.

RYDGES

GEELONG



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

✉ events@geelongeventscentre.com.au

📞 03 5223 6250

geelongeventscentre.com.au