

# MEETINGS & EVENTS

RYDGES

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REFRESHINGLY LOCAL

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## 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 556m<sup>2</sup> 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 I COCKTAIL 600 I CLASSROOM 215 I THEATRE 400 I 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 I COCKTAIL 400 I CLASSROOM 165 I THEATRE 300 I 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 I COCKTAIL 200 I CLASSROOM 80 I BOARDROOM 55 I THEATRE 150 I U -SHAPE 58





## 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 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 I COCKTAIL 140 I CLASSROOM 60 I BOARDROOM 45  
THEATRE 100 I 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 I COCKTAIL 160 I CLASSROOM 65 I BOARDROOM 45  
THEATRE 130 I U-SHAPE 50 I 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 I CLASSROOM 80 I CLASSROOM I 45 BOARDROOM 25  
THEATRE 60 I U -SHAPE 20 CABARET 40



## STARBOARD

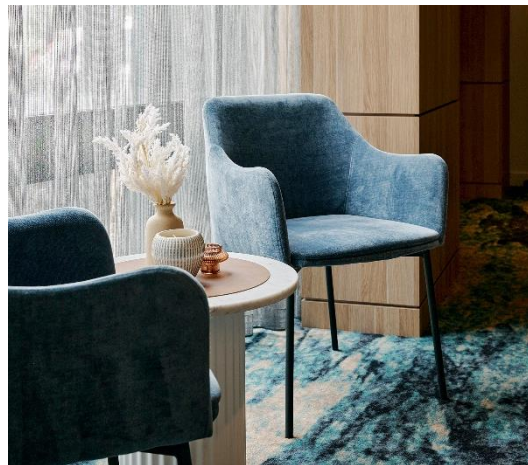
Starboard can be used separately or combined with adjoining Portside room to offer a spacious conference room with an abundance of natural light. Alone, this venue is the ideal boardroom for meetings, secretariat or as a break out room. Located within the Rydges Geelong Hotel, Starboard can be accessed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




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CLASSROOM 12 I BOARDROOM 14 I THEATRE 20

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## MS. NAUTICA

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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.

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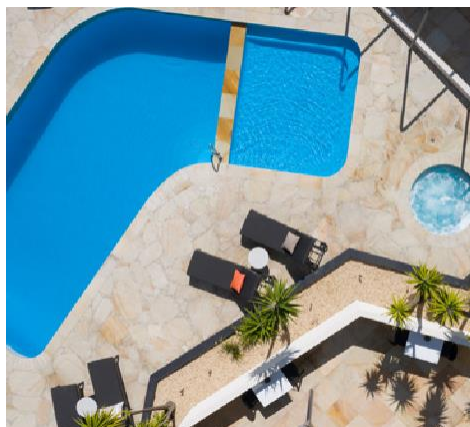
CLASSROOM 12 I BOARDROOM 16 I THEATRE 30

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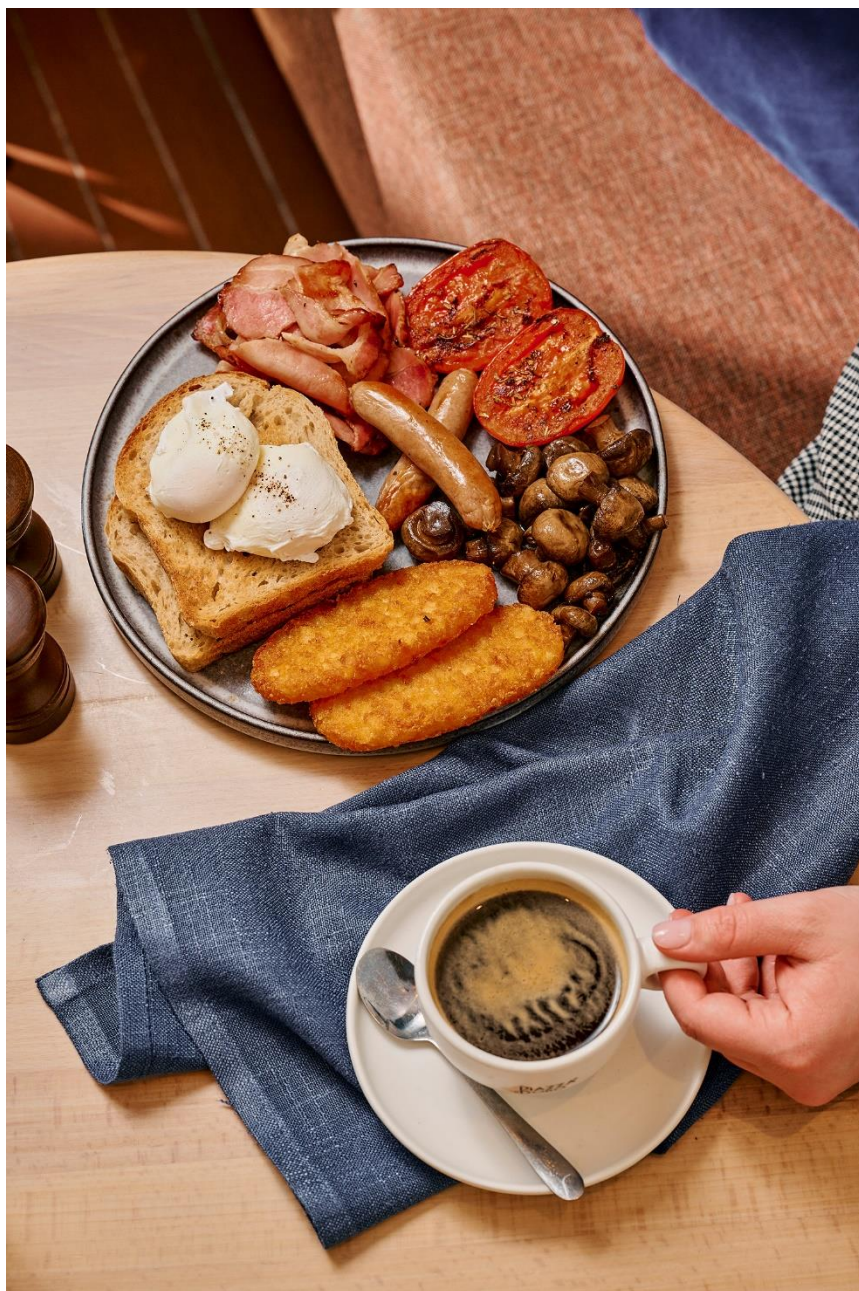


# NAUTICA POOL BAR & KITCHEN

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 I 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

House made sausage rolls with tomato chutney

Vegetable samosa with minty yoghurt dip

Arancini Balls

Breakfast yoghurt, granola and berries

Ham & cheese croissant

Banana bread

Bellarine Brownies

Gourmet Muffins

Scones with jam & cream

Lamingtons

Mini cup cakes





# 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

\*sample menu

[geelongeventscentre.com.au](http://geelongeventscentre.com.au)





## CANAPÉ MENU

### 1 HOUR CANAPE PACKAGE: \$25PP

Your selection of 3 small canapés  
(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

## Cold Canapés

Smoked Salmon, fennel, radish and dill  
 Parmesan Tartlets with Provencale dip  
 Beetroot and goats cheese on dark rye with walnuts and curly endive  
 Beef carpaccio on croute with watercress and horseradish cream  
 Broad bean ricotta and mint bruschetta  
 Pumpkin, ricotta, prosciutto and basil bruschetta  
 Cherry tomato tart, olive crumb, whipped goats cheese  
 Pork terrine, pistachio, cranberry jam

## Hot Canapés

Moroccan sweet potato pasties sumac yoghurt  
 Prawn dumplings, ginger and black vinegar  
 Mushroom and mozzarella arancini  
 Prawn seared with avocado chili coriander  
 Chicken liver parfait onion jam cornichons crisp toast  
 Parmesan, potato and pea croquette with smoky eggplant aioli  
 Lemongrass chicken sugar cane sticks, with a spicy Nahm Jim dipping sauce

## Large Canapés

Stir fry noodle cups: chicken, beef or vegetarian  
 Fisherman's basket with lemon mayo  
 Pork Ribs with Slaw  
 Mini Gourmet Pizzas  
 Bao buns with crispy pork belly, pickled veg and spicy sauce

## Sweet Canapés

Lemon Meringue Tart  
 Walnut and chocolate Brownie with sweet Labna, salted caramel  
 Chocolate tart with raspberry and honeycomb

\*Sample menu | Images shown for illustration purpose only





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## FEASTING MENU

### From \$89 PER PERSON

Enquire about our feasting menu options. The team at Rydges Geelong, under the guidance of Head Chef, Richard Hooper, would love to work alongside you to create a bespoke feasting style menu to share with your guests.

Add a luxurious intimacy for your next occasion with influenced pairing of some of the most tantalizing wines, the Bellarine has to offer.

Our signature private dining room, Ms Nautica, is designed for such intimate experiences of people up to 16 people. With menus tailored to suite your event, utilizing the regions finest seasonal produce and ingredients, your next celebration will be sure to impress.





# PLATED MENU

**2 Course alternate drop @ \$79pp**

**3 Course alternate drop @ \$89pp**

*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



**\$69 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





## BEVERAGES

### SOMETHING SIMPLE

ATE Sparkling  
ATE Sauvignon Blanc  
ATE Shiraz  
Boags Light  
Furphy Refreshing Ale  
Apple Cider  
Carlton Draught

**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  
Super Dry  
4 Pines Pale Ale  
Boags Light  
Apple Cider

**2 hours \$40pp**

**3 hours \$50pp**

**4 hours \$60pp**

**5 hours \$70pp**

**(Upgrade to a spirit package at an additional \$10pp, per hour)**

### 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

### \$15 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.

## LET US KNOW...

### Have a specific vision for your event?

As much as your love hosting an event, we love catering for them, we'd love to see your day as perfect as you imagined!

We're more than happy to provide quotes, offer advice or point you in the right direction to help bring your event wishes to life!

From flower arrangements to balloon garlands, photo booths to LED light up letters, seafood platters to dessert boards, cocktails on arrival to after conferencing drink offers – no request or inquiry is too little or too big!







[geelongeventscentre.com.au](http://geelongeventscentre.com.au)

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## FINISHING TOUCHES

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*Add some style to your event with a few personal extras*

### **AUDIO VISUAL**

Myles Audio Visual  
[mav.com.au](http://mav.com.au) 0419 467 749

### **SOUND & LIGHTING**

DJK Productions – Jo Kovac  
0402 688 241

### **ENTERTAINMENT**

Geelong Entertainment Services  
Live Musicians  
[Geelongentertainment.com.au](http://Geelongentertainment.com.au)  
0411 143 155

### **DÉCOR & STYLING**

IGBY Productions  
[Igby.com.au](http://Igby.com.au)

### **FLOWERS**

Jacinta's Flower Studio  
(03) 5221 8052  
[Jacintasflowerstudio.com.au](http://Jacintasflowerstudio.com.au)

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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# RYDGES

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

 [events@geelongeventscentre.com.au](mailto:events@geelongeventscentre.com.au)

 03 5223 6250

[geelongeventscentre.com.au](http://geelongeventscentre.com.au)