



conference

on the coast.



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PORT MACQUARIE



Conference on the coast

On the waterfront, in the heart of the CBD Foreshore Precinct you'll find Rydges Port Macquarie.

A coastal conference escape where delegates can combine the pleasures of an idyllic waterfront setting with a premium conference venue. From intimate gatherings of four to four hundred and fifty, Rydges Port Macquarie provides a relaxed, yet professional setting in which to create a truly unique and unforgettable event.

Just a short flight from Sydney and Brisbane, a stones throw from magnificent surfing beaches and an abundance of bustling cafes, bars and boutiques, Rydges offers versatile stand alone conference facilities with waterfront function rooms and terraces overlooking the Hastings River and Pacific Ocean. This prominent international 4.5 star hotel boasts contemporary and spacious guest rooms and apartments complimented by Zebu bar + grill, Port Macquarie's newest waterfront venue.

Rydges Port Macquarie is the accommodation of choice for the Glasshouse Arts, Conference and Entertainment Centre. Located only metres from its entrance – Rydges provides exclusive waterfront dining, themed cocktail or dinner parties and breakout options for Glasshouse delegates.

Outside of the conference room enjoy the heated pool and spa, water view gym, on site day spa, in room dining, shopping, cruising, diving and of course relaxing...

About Rydges Port Macquarie

Hotel features

Zebu bar + grill
Heated outdoor pool
Spa
Gymnasium
Room service
Housekeeping daily
Same day dry cleaning
Secure undercover parking
Day spa
Florist
Hairdresser
Boutique

Conference features

Natural light
Waterfront terraces
Breakout facilities
Highspeed internet
Inhouse AV team
Onsite conference coordinator
Onsite theming

Dining concepts

Waterfront Zebu bar + grill
Open 7 days 6.30am - late
Waterfront bar open 12noon - late
Waterfront function rooms
Weddings, private and corporate events

Guest rooms

Rydges Port Macquarie offers guests a total of 120 rooms, including

103 spacious hotel rooms
17 self-contained apartments

Room facilities - all rooms feature

LCD televisions with selected satellite channels
Air conditioning
Ensuite bathrooms
Mini bar
Pay per view movies
Broadband internet
Hair dryer
Mini safe
Tea and coffee making facilities
Data ports and work desk

In addition, 17 self-contained apartments also feature:

2 or 3 bedrooms
Kitchen
Laundry
Lounge/living area
Large balconies

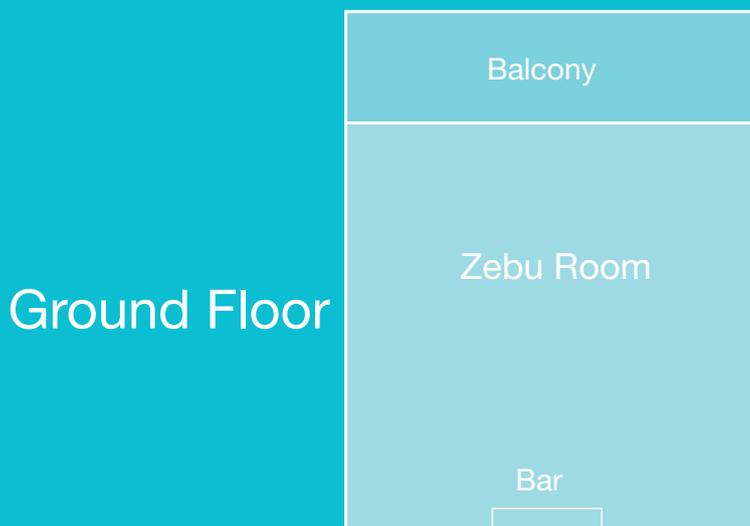
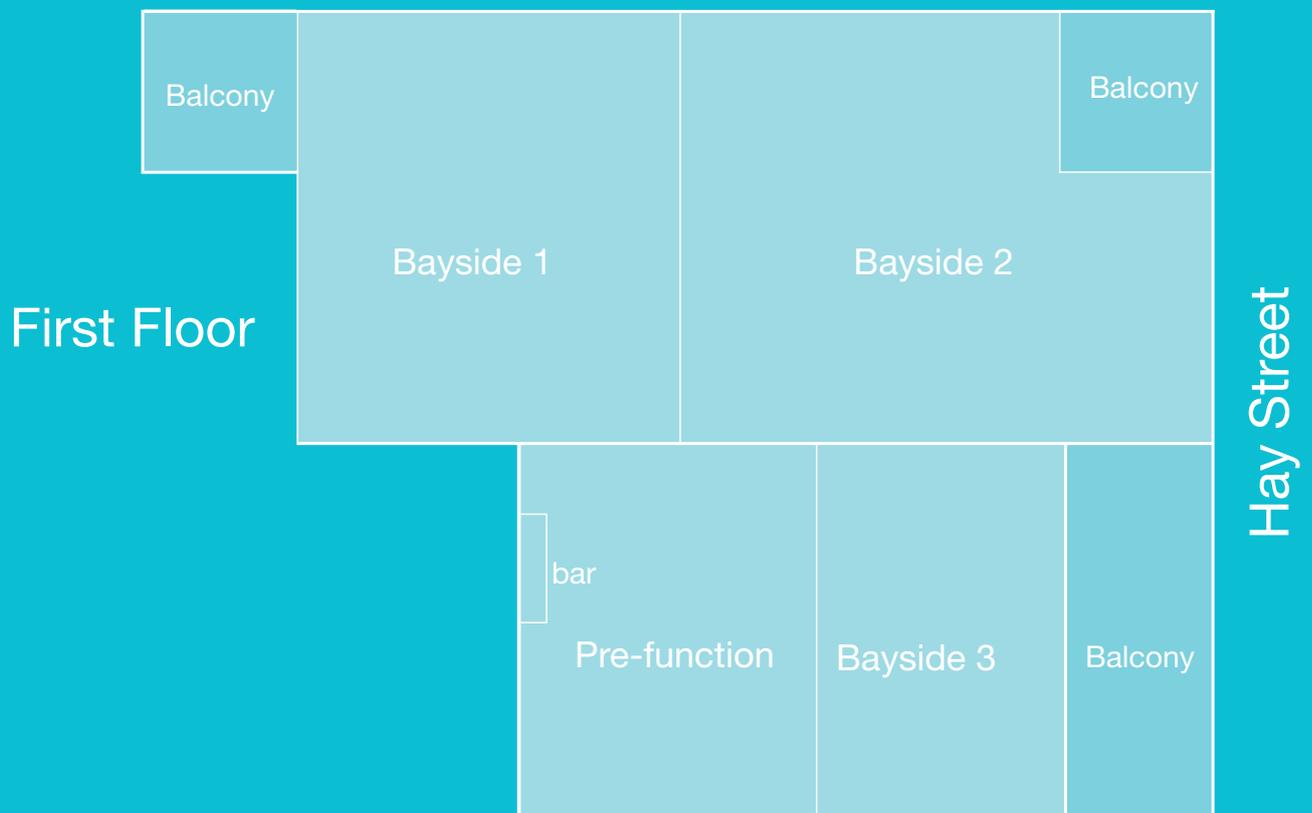


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Conference Room Configuration

Harbour Foreshore





Capacities

room	area(sq/m)	theatre	boardroom	u-shape	classroom	cabaret	banquet	cocktail
Bayside 1,2,3 & pre-function	400	400	na	na	110	245	350	500
Bayside 1 & 2	236	320	na	70	90	126	180	350
Bayside 2 & 3	226	180	na	56	70	112	160	300
Bayside 1	106	120	30	25	45	50	70	120
Bayside 2	130	150	42	38	60	78	110	150
Bayside 3	96	50	22	20	20	35	50	60
Zebu room + private balcony	80 + 30	70	24	34	50	40	50	80
Zebu Lounge	45	NA	20	NA	NA	NA	25	40



theatre



boardroom



u shape



classroom



cabaret



banquet



cocktail



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Local attractions

Magnificent surf and swimming beaches

Award winning vineyards and brewery

Hinterland adventure and eco tours

Scenic golf courses

Horse riding

Team building activities

Cinemas and art galleries

Boutique cooking classes

Dolphin and pleasure cruising

Vibrant café and restaurant culture

Visit 52 + things to do
www.52things2do.com.au

Glasshouse arts and entertainment centre

606 tiered theatre/auditorium

Art gallery

Performance studio

Getting here...

By Air

Qantas - direct daily flights from Sydney (50 mins) Brisbane (65 mins)

Virgin Blue - direct daily flights from Sydney (45 mins)

Virgin Blue - direct daily flights from Brisbane (80 mins)

By Car

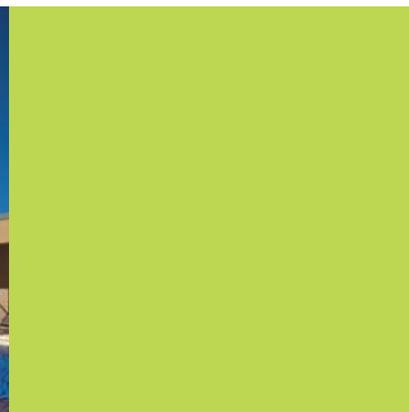
4 hrs north of Sydney

7 hrs south of Brisbane



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Day Delegate Packages

Standard Day Delegate Packages

\$49.00 per person - Groups of 15 or more

- Conference room hire
- Complimentary wifi
- Arrival tea and coffee
- Morning tea
- Working style lunch
- Afternoon tea
- Data projector, whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water
- Includes full use of hotel amenities

Half Day Delegate Packages

\$42.00 per person - Groups of 15 or more

- Conference room hire
- Complimentary wifi
- Arrival tea and coffee
- Morning OR afternoon tea
- Working style lunch
- Data projector, whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water
- Includes full use of hotel amenities



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Day Delegate Packages

Premium Day Delegate Package

\$55.00 per person - Groups of 15 or more

- Conference room hire
- Arrival tea and coffee
- Assorted hot sweet danishes OR ham and cheese croissants served on arrival
- Morning tea
- Working style lunch, including additional hot dish
- Afternoon tea
- Data projector, whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water
- Includes full use of hotel amenities

Executive Day Delegate Packages

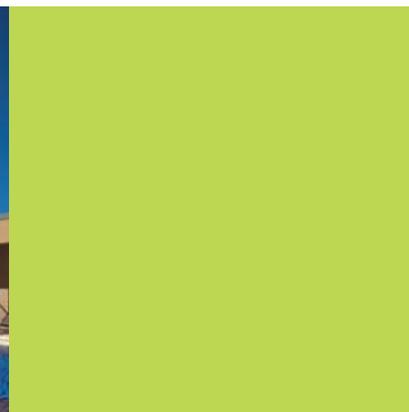
\$67.00 per person - Groups of 20 or more

- Conference room hire
- Continuous all day tea and coffee
- Assorted hot sweet danishes OR ham and cheese croissants served on arrival
- Espresso coffee on arrival
- Morning tea
- Hot buffet lunch served in Zebu bar + grill
- Cheese platter with dried fruit and nuts
- Afternoon tea
- Assorted lolly jars
- Data projector, whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water
- Includes full use of hotel amenities



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Day Delegate

Morning/Afternoon Tea Options

All breaks include:

- Freshly squeezed juice of the day
- Freshly brewed coffee and a selection of teas
- Chefs selection of whole fresh fruit (3 options)

Please also select 1 sweet or savoury option for morning/afternoon tea:

Sweet Options

- Carrot cake
- Banana and walnut bread
- Mixed berry muffins
- Seasonal fruit platter (*gf*)
- Chocolate chip biscuits (*gf if chosen*)
- Chocolate brownies
- Raspberry friands (*gf if chosen*)
- Scones with strawberry jam and cream
- Mini Magnums

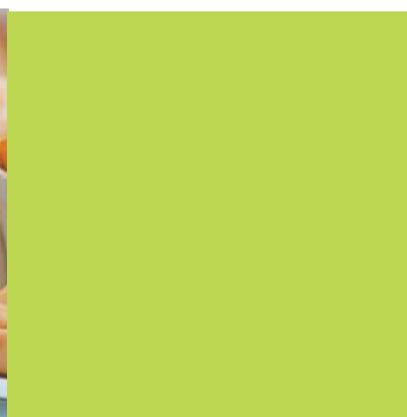
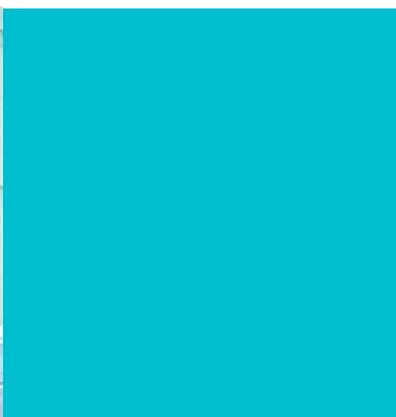
Savoury Options

- Assorted mini quiches
- Spinach and ricotta pastries
- Mini pies and sausage rolls
- Savoury filled croissants



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Day Delegate Lunch Options

All served on the waterfront in Zebu bar + grill

Working Style Lunch

Included in Day Delegate Package

Gourmet rolls, wraps and sandwiches

Chefs selection of gourmet fillings

All Working Style Lunches are served with

Steakhouse fries

Garden fresh salad *(gf)*

Seasonal fruit platter *(gf)*

Freshly squeezed juice of the day

Freshly brewed coffee and a selection of premium teas

Iced water

Add a Hot Option

to your working style lunch for + \$5pp per option

Battered fish and chips

Salt and pepper calamari with chips *(gf)*

Thai green chicken curry and rice *(gf)*

Satay chicken and rice *(gf)*

Beef with oyster sauce and noodles

Asian vegetable noodles

Thai red beef curry and rice *(gf)*

Upgrade to a Buffet Lunch

for an extra \$8pp on your Day Delegate Package

Bakers basket of bread rolls

Chefs selection of 3 garden fresh salads *(gf)*

Antipasto selection

Chefs selection of 4 hot dishes

Seasonal fruit platter *(gf)*

Freshly squeezed juice of the day

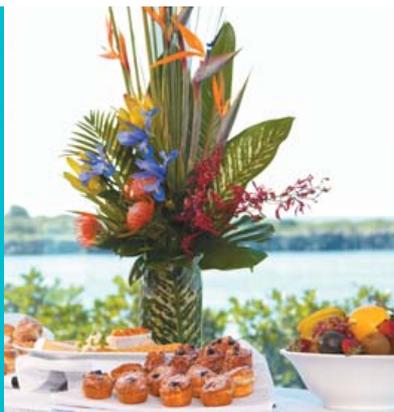
Freshly brewed coffee and a selection of premium teas

Iced water



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Individual Refreshment Options

Morning/Afternoon Tea Package

\$8.50pp

Freshly brewed coffee and a selection of premium teas

Fruit Juice

Fresh seasonal fruit basket

Selection of sweet or savoury item

Lunch

(See Day Delegate Lunch Options)

Working style lunch \$22.00pp

Working style lunch with hot option \$25.00pp

Buffet lunch \$30.00pp

Light Optional Extras

Freshly brewed coffee and tea \$4.00pp

Tea, coffee and orange juice \$5.50pp

Continuous tea and coffee \$9.00pp

Assorted chocolate bars \$2.50pp

Bottled soft drink (250ml) \$4.50pp

Espresso Coffee \$4.50pp

Potato crisps \$3.00pp

Cheese platter with fresh fruit, nuts and crackers \$9.50pp

Cookies \$3.50pp

Assorted muffins \$3.50pp

Assorted Danish pastries \$3.50pp

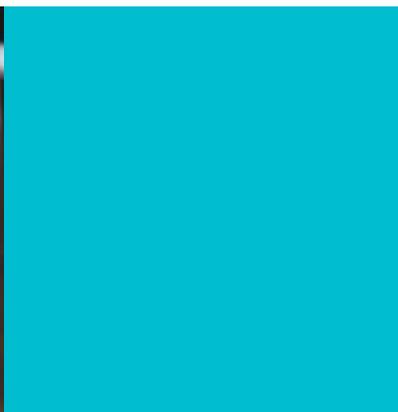
Savoury filled croissants \$3.50pp

Finger sandwiches \$12.00pp



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Classic Canapé Options

To be served over a 1 hour period - Additional items \$3.50 per selection.

Classic Canapés

Selection of 4 Canapés	\$16.00pp
Selection of 6 Canapés	\$20.00pp
Selection of 8 Canapés	\$23.00pp

Quince jam, blue cheese and filo tartlets

Beef Carpaccio spoons, aioli, seeded mustard, sourdough crumbs

Lemon and dill fish croquettes, lemon aioli

Crumbed whiting fillets, tartar sauce

Crisp spring rolls, palm sugar and soy

Warm mushroom ragout on garlic croutons

Smoked salmon on rye croutons, horseradish, dill, caviar

Deluxe Canapés

Selection of 4 Canapés	\$20.00pp
Selection of 6 Canapés	\$24.00pp
Selection of 8 Canapés	\$27.00pp

Spiced saffron and mussel soup

Mini prawn, avocado iceberg salad spoons

Jamon ham croquettes, paprika aioli

Cured salmon, sweet pea cake, lemon aioli

Crisp pork belly, apple and vanilla puree

Sauté scallops, sweet corn puree, chorizo crumbs

Spicy pork san chow bow, shredded lettuce spoons

Braised lamb mushroom pithivier, celeriac puree, seeded mustard jus

Add a Noodle Box

\$9.00pp

Thai green chicken curry with Jasmin rice

Massaman beef curry with rice

Asian vegetable and rice noodle stir-fry (v) (gf)

Garlic pork, asian green and cashew nut stir-fry (gf)

Chicken and prawn and pad thai (gf)

Beef and hokkien noodle stir-fry

Add Wood Fired Pizzas

\$7.00pp

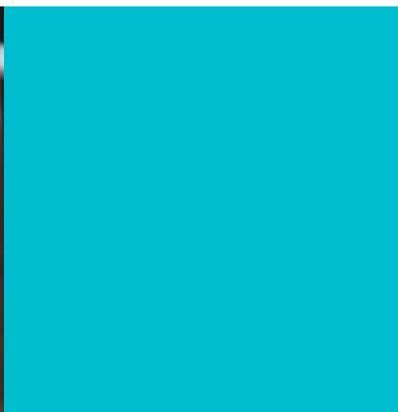
Chefs selection of seasonal toppings

Gluten free and vegetarian options available



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Platters to share

Asian Share Platter \$85 per platter (Serves 10)

All served with a selection of soy-ginger and sweet chilli dipping sauces

Beef spring rolls

Vegetable samosa

Beef dim sims

Salt and pepper squid

Thai beef, chilli, coriander and crisp noodle salad spoons

Chicken and peanut rice paper rolls

Deluxe Share Platter \$130 per platter (Serves 10)

Crispy pork belly on apple vanilla purée

Cured salmon on sweet pea cake with lemon aioli

Mini prawn, avocado, tomato, iceberg lettuce and spiced aioli

Seered scallops, sweet corn purée and chorizo crumbs

Dip Platters \$45 per platter (Serves 20)

Selection of trio dips with assorted crackers and crudités

Antipasto Platters \$85 per platter (Serves 20)

Selection of cured meats, olives and marinated vegetables

Cheese Platters \$85 per platter (Serves 20)

Selection of soft and hard cheeses, dried and fresh fruits, nuts and crackers



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Set Menu Options

Classic Set Menu

Please select two items from each course to be served alternatively to your guests

Entrees

Pork belly braised in an Asian master stock on saffron poached pear puree

Tea smoked chicken with charred asparagus and a mustard seed sauce

Marinated green lip mussels with lemon

Beef Carpaccio with buffalo mozzarella

Sweet potato cakes with sweet corn and chick pea, charred asparagus and salsa verde *(v/gf/vegan/ceciac)*

Mains

Grilled barramundi fillet and steamed chat potato served with Italian parsley, garlic flakes and salsa verde

Scotch fillet with green beans, potato puree and red wine jus

Char grilled chicken breast with roast chat potato, rocket and garlic cream sauce

Lamb and white bean cassoulet served on potato mash

Crispy skin Salmon on a sweet potato and chorizo salad with sun dried tomato jam

Roast pumpkin, slow roasted heirloom tomato, sweet pea and fresh herb risotto *(v/gf/vegan/ceciac)*

Desserts

Merlot poached pear with cinnamon ice cream *(gf)*

Vanilla pannacotta with raspberry rose compote

Sticky date and cherry pudding with chocolate cream

Rhubarb cheese cake with Chantilly cream

Frozen chocolate cherry mousse

Flourless chocolate cake with whipped cream and chocolate dust

Freshly brewed coffee and a selection of premium teas

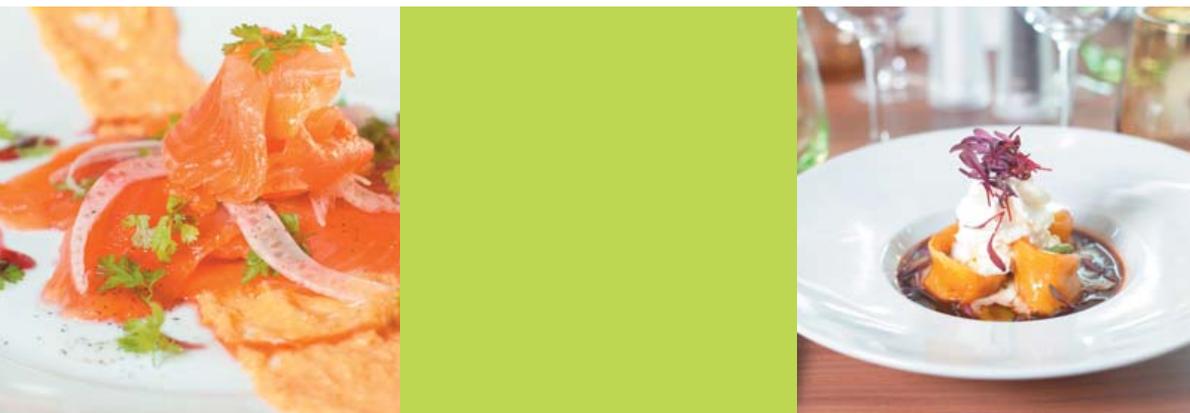
2 Courses at \$49.00 per person

3 Courses at \$59.00 per person



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Premium Set Menu

Please select two items from each course to be served alternatively to your guests

Entrees

Served with bread rolls and butter

Salad of king prawns, shaved fennel, orange segments and spinach *(gf)*

Caramelised onion, sicilian olive and brie tartlet with watercress

Hot and sour beef fillet tossed through thai herbs

Chicken and pistachio terrine with red shisho

Field mushroom stuffed with ricotta and fresh herbs on wild rocket with roast capsicum and basil pure *(v, gf)*

Ceviche of yellowtail kingfish with lychees, roast tomato and coriander salsa *(gf)*

Sweet potato cakes with sweet corn and chic pea, charred asparagus and salsa verdé *(vegan, gf)*

Mains

Crisp pork belly on cauliflower puree, baby spinach with a soy ginger and honey garlic glaze *(gf)*

Braised beef cheek with potato parmesan mash, green beans and basil *(gf)*

Marinated chicken breast with potato rosti, green beans and mustard seed sauce *(gf)*

Warm snow pea salad with toasted almonds, slow roasted heirloom tomato tossed in a preserved lemon vinaigrette *(v, gf)*

Chicken braised in red wine, served on potato rosti with broccolini and pan juices *(gf)*

Grilled barramundi fillet on sweet potato mash, rocket and lemon thyme veloute *(gf)*

Roast pumpkin, slow roasted heirloom tomato, sweet pea and fresh herb risotto *(vegan, gf)*

Desserts

Sticky banana and date pudding with double cream and chocolate flakes

Pecan and butterscotch tart with mascarpone

Vanilla bean panna cotta with raspberry coulis and lemon sable *(gf without sable)*

Chocolate and frangelico tart with whipped cream and strawberries

Followed by tea and coffee

2 Courses at \$65.00 per person

3 Courses at \$75.00 per person



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Deluxe Set Menu

Please select two items from each course to be served alternatively to your guests

Entrees

Served with bread rolls and butter

Half shell scallop resting on celeriac puree with truffle oil and parmesan *(gf)*

Braised wagyu beef cheek with creamed parsnip and roast cherry tomato *(gf)*

Field mushroom stuffed with ricotta and fresh herbs on wild rocket with roast capsicum and basil puree *(v, gf)*

Confit duck breast resting on blood orange and herb salad *(gf)*

Cognac cured ocean trout with chervil, red wine reduction and grissini *(GF without grissini)*

Sweet potato cakes with sweet corn and chic pea, charred asparagus and salsa verdé *(vegan, gf)*

Cos, blue cheese and smoked speck salad *(gf)*

Smoked chicken, brie, rocket and balsamic strawberry salad *(gf)*

Mains

Grain fed 200g eye fillet, resting on potato gratin and wilted baby spinach topped with mushroom ragout *(gf)*

Warm snow pea salad with toasted almonds, slow roasted heirloom tomato tossed in a preserved lemon vinaigrette *(v, gf)*

Corn fed chicken breast stuffed with gruyere, basil and sundried tomato farce served on speck and butter brussel sprouts with a garlic and cream sauce *(gf)*

Karobuta pork cutlet served on roasted root vegetables with apple relish and jus *(gf)*

Local fresh fish fillet served on lemon scented mash potato, broccolini, roasted tomato and lemon dill buerre blanc *(gf)*

House smoked salmon fillet with roasted fennel, smoked tomato, baby spinach and salsa verde *(gf)*

Roast pumpkin, slow roasted heirloom tomato, sweet pea and fresh herb risotto *(vegan, gf)*

Desserts

Rich chocolate tartlet with orange and pepper strawberries and pistachio fairy floss

Lemoncello meringue with candied lemon and whipped double cream

Red wine poached pear with mascarpone, toffee nest and shaved chocolate *(gf)*

Banana and chocolate tower with macadamia praline *(gf)*

Followed by tea and coffee

2 Courses at \$75.00 per person 3 Courses at \$85.00 per person

Based on a minimum of 15 people and includes tea light candles on guest tables



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Buffet Options

Asian Buffet

Hot Selection

Thai green chicken curry (*gf*)

Beef and hokkien noodle stir-fry

Red curry vegetables (*gf*)

Steamed bok choy (*gf*)

Steamed jasmine rice (*gf*)

Tom yum soup

Salads

Vermicelli and herb salad

Asian coleslaw (*gf*)

Desserts

Sticky rice pudding and palm sugar glaze

Seasonal fruit platter (*gf*)

Freshly brewed coffee and a selection of premium teas

*\$45.00 per person
minimum of 30 guests*

Carvery Buffet

Meats

Meat carved as required by our Chef

Roasted whole sirloin (*gf*)

Honey glazed leg of ham (*gf*)

Roasted turkey breast (*gf*)

Selection of condiments

Hot Dishes

Roasted root vegetables (*gf*)

Roasted chat potato (*gf*)

Buttered green beans (*gf*)

All served with

Chef's selection of salads

Fresh baked bread rolls

Desserts

Seasonal fruit platter (*gf*)

Sticky date pudding with butterscotch sauce

Chocolate and hazelnut torte

Freshly brewed coffee and a selection of premium teas

*\$57.00 per person
minimum of 30 guests*



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BBQ Buffet

Meats

Marinated scotch fillet steaks *(gf)*

Ginger soy chicken skewers

Prawn and chorizo skewers *(gf)*

Hot Dishes

Roasted potatoes with garlic and thyme *(gf)*

Charred corn on the cob *(gf)*

Seasonal steamed vegetables *(gf)*

All served with

Chef's selection of salads

Fresh baked bread rolls

Desserts

Seasonal fruit platter *(gf)*

Fruit pavlova with passionfruit coulis *(gf)*

Apple crumble with fresh cream

Freshly brewed coffee and a selection of premium teas

*\$47.00 per person
minimum of 30 guests*

Italian Buffet

Hot Selection

Beef lasagne

Penne carbonara

Pumpkin ravioli with basil cream

All served with

Chef's selection of salads

Fresh baked bread rolls

Dessert

Tiramisu

Seasonal fruit platter *(gf)*

*\$39.00 per person
minimum of 30 guests*



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Beverage Packages

Standard Beverage Package

Sparkling Wine

Willowglen Brut Cuvee

White Wine

Willowglen Semillon Sauvignon Blanc

Red Wine

Willowglen Shiraz Cabernet

Tap Beer

Tooheys Extra Dry

Tooheys New

XXXX Gold

Hahn Super Dry

Bottled Beer

Hahn Premium Light

XXXX Summer Bright

Pure Blonde

5 Seeds

Selection of juice and soft drink

Price per person

1 hour \$21.00pp

2 hours \$27.00pp

3 hours \$33.00pp

4 hours \$39.00pp



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Premium Beverage Package

Sparkling Wines

Willowglen NV Brut

Emeri Chardonnay Pinot Noir

White Wines

Willowglen Semillon Sauvignon Blanc

Tyrrells Lost Block Sauvignon Blanc

Hungerford Hill Chardonnay

Red Wines

Tyrrells Lost Block Merlot

Hungerford Hill Shiraz

Willowglen Shiraz Cabernet

Tap Beer

Tooheys New

XXXX Gold

and a choice of 2 of the following;

James Squires 150 Lashes Pale Ale

Tooheys Extra Dry

Hahn Super Dry

Bottled Beer

Hahn Premium Light

XXXX Summer Bright

Pure Blonde

5 Seeds

Selection of juice and soft drink

Price per person

1 hour \$28.00pp

2 hours \$34.00pp

3 hours \$40.00pp

4 hours \$46.00pp



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Deluxe Beverage Package

Sparkling Wines

Grandin French Sparkling Wine

Emeri Chardonnay Pinot Noir

White Wines

Hungerford Hill Chardonnay

Trout Valley Sauvignon Blanc

Cockfighters Ghost Semillon

Red Wines

Tyrrells Lost Block Merlot

Norfolk Rise Cabernet Sauvignon

Coriole Redstone Shiraz

Tap Beer

Tooheys New

XXXX Gold

and a choice of 2 of the following;

James Squires 150 Lashes Pale Ale

Kirin

Hahn Super Dry

Tooheys Extra Dry

Becks

Stella Artois

Bottled Beer

Hahn Premium Light

Pure Blonde

James Boags Premium

Corona

Crown Lager

Peroni

Tooheys 5 Seeds

XXXX Summer Bright

Selection of juice and soft drink

Price per person

1 hour \$36.00pp

2 hours \$42.00pp

3 hours \$48.00pp

4 hours \$54.00pp



Beverages on Consumption

Tap Beer

XXXX Gold	\$5.50
Tooheys New	\$6.50
Hahn Super Dry	\$6.50
Tooheys Extra Dry	\$6.00
James Squires 150 Lashes	\$7.50
Kirin	\$8.00
Stella Artois	\$8.00
Becks	\$8.00

Bottled Beer

Pure Blonde	\$7.50
Tooheys Extra Dry	\$7.00
James Boags Premium	\$8.00
Crown Lager	\$8.00
James Squire Amber Ale	\$8.00
Corona	\$8.50
Tooheys 5 Seeds	\$7.50
XXXX Summer Bright	\$7.00
James Squires Golden Ale	\$8.50

Spirits

House spirits	\$7.50
Premium spirits and liqueurs from	\$8.00

Cocktails

A full selection of cocktails from	\$16 per cocktail
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Non Alcoholic

Soft drinks	\$4.50
Juices	\$5.00
Soft drink package (4hr)	\$16.00 per person



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Selection of Wines

Sparkling Wine

	glass	bottle
Willowglen Brut	\$7.00	\$32.00
Emeri Pink Moscato	\$8.00	\$37.00
Emeri Chardonnay Pinot Noir	\$8.00	\$37.00
Grandin French Sparkling	\$8.50	\$42.00

White Wine

Willowglen Chardonnay	\$7.00	\$32.00
Willowglen Sem Sauv Blanc	\$7.00	\$32.00
Tulloch Pinot Gris	\$7.50	\$36.00
Tyrrell's Lost Block Sauv Blanc	\$8.00	\$37.00
Hungerford Hill Chardonnay	\$8.00	\$37.00
Trout Valley Sauvignon Blanc	\$9.50	\$45.00
Cockfighters Ghost Semillon	\$9.50	\$45.00

Red Wine

Willowglen Shiraz Cabernet	\$7.00	\$32.00
Hungerford Hill Shiraz	\$8.00	\$37.00
Tyrrell's Lost Block Merlot	\$8.00	\$38.00
Windy Peak Pinot Noir	\$8.00	\$38.00
Norfolk Rise Cab Sauv	\$9.50	\$46.00
Coriole Redstone Shiraz	\$9.50	\$49.00



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Breakfast Selections

Continental Buffet Breakfast

\$19.00 per person – minimum of 15 guests

- Fresh juice (gf)
- Sliced seasonal fresh fruit
- Assorted muffins and Danish pastries
- Fruit and natural yoghurt (gf)
- Selection of toasting breads with Australian preserves
- Assorted breakfast cereals with full cream, skim and soy milk
- Freshly brewed coffee and a selection of teas

Full Buffet Breakfast

\$22.00 per person – minimum of 15 guests

- Fresh juice
- Sliced seasonal fresh fruit (gf)
- Assorted muffins and croissants
- Fruit and natural yoghurt (gf)
- Selection of toasting breads with Australian preserves
- Assorted breakfast cereals with full cream, skim and soy milk
- Scrambled egg, crispy bacon, grilled tomato, mushrooms and breakfast sausages (gf)
- Freshly brewed coffee and a selection of teas

Plated Breakfast - Eggs Benedict

\$24.00 per person – minimum of 15 guests

Served per table:

- Platters of seasonal fruit (gf)
- Selection of pastries with assorted condiments
- Carafes of fruit juice

Served with Eggs Benedict on a toasted English muffin with your choice of 2 of the following items:

- Herbed sausage
- Crispy fried bacon (gf)
- Fried farmhouse potatoes (gf)
- Grilled tomatoes (gf)
- Mushrooms (gf)
- Hashbrowns
- Freshly brewed coffee and a selection of teas



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