



CONFERENCE & EVENTS
on the coast



RYDGES

PORT MACQUARIE



*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 five to five 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 favourite waterfront venue.

Rydges Port Macquarie is the accommodation of choice for the Glasshouse. 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
Hairdresser
Boutique

CONFERENCE FEATURES

Natural light
Waterfront terraces
Breakout facilities
Complimentary Wifi
Inhouse AV team
Onsite conference coordinator
Onsite theming

DINING CONCEPTS

Waterfront Zebu bar + grill
Open 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
Complimentary Wifi
Hair dryer
Mini safe
Tea and coffee making facilities
Data ports and work desk

In addition, 17 self-contained apartments also featuring

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



CONFERENCE ROOM CONFIGURATION

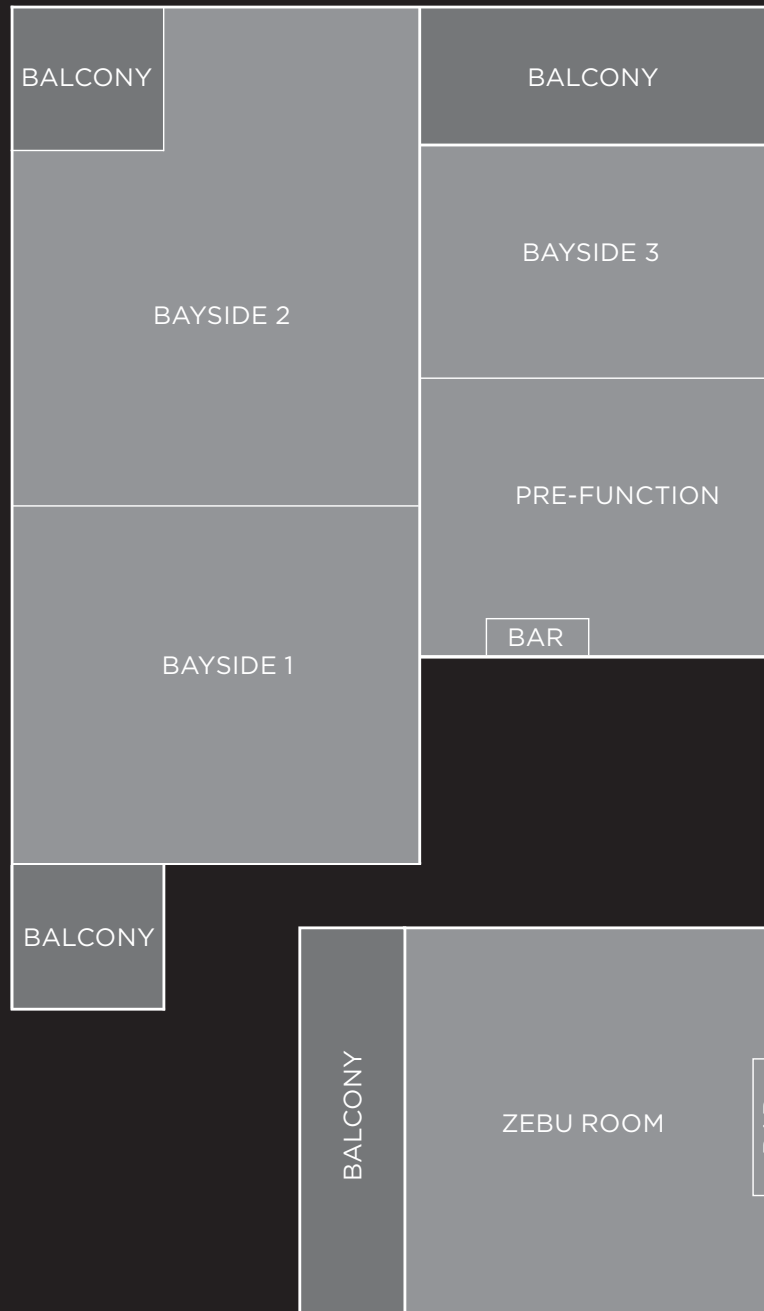
HAY STREET



HARBOUR FORESHORE



HARBOUR FORESHORE



FIRST FLOOR

GROUND FLOOR

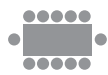


CAPACITIES

ROOM	AREA(SQ/M)	THEATRE	BOARDROOM	U-SHAPE	CLASSROOM	CABARET	BANQUET	COCKTAIL
BAYSIDE 1, 2, 3 & PREFUNCTION	400	400	NA	NA	110	245	300	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	120
ZEBU LOUNGE	45	NA	20	NA	NA	NA	25	30
ZEBU GRILL	360	150	60	NA	NA	NA	120	250



THEATRE



BOARDROOM



U SHAPE



CLASSROOM



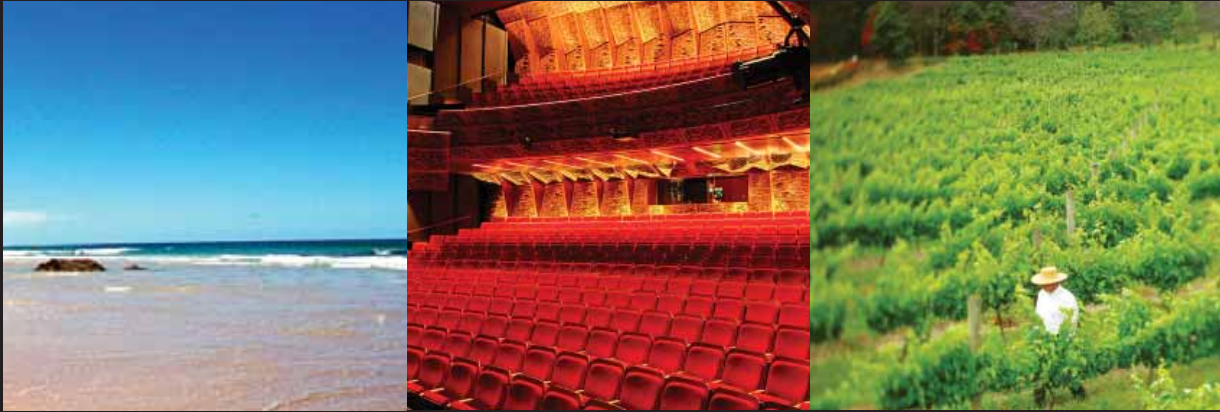
CABARET



BANQUET



COCKTAIL



LOCAL ATTRACTIONS

Magnificent surf and swimming beaches
Award winning vineyards and breweries
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
Theatre packages

GETTING HERE...

BY AIR

Qantas - direct daily flights from Sydney (50 mins)
Qantas - direct flights from Brisbane (55 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



DAY DELEGATE PACKAGES

RYDGES DAY DELEGATE PACKAGE

\$49pp - Groups of 15 or more

- Conference room hire
- Complimentary wifi
- Arrival tea and coffee
- Morning tea (including Fruit Platter)
- Working style lunch
- Afternoon tea (Including Fruit Bowl)
- Data projector, whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water

HALF DAY DELEGATE PACKAGE

\$45pp - Groups of 15 or more

- Conference room hire
- Complimentary wifi
- Arrival tea and coffee
- Morning **OR** afternoon tea (including Fruit Platter)
- Working style lunch
- Data projector, whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water



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DAY DELEGATE PACKAGES

PREMIUM DAY DELEGATE PACKAGE

\$66 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 (including Fruit Platter)

Working style lunch, including additional hot dish

Afternoon tea (Including Fruit Bowl)

Data projector, whiteboard, flipchart and screen

Conference stationery and pens

Mints and iced water

Includes full use of hotel amenities

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CONFERENCE & EVENTS ON THE COAST



DAY DELEGATE

MORNING/AFTERNOON TEA OPTIONS

ALL BREAKS INCLUDE

Juice of the day

Freshly brewed coffee and a selection of teas

Seasonal fruit platter (MT) or Whole fruit (AT)

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 or sausage rolls

Savoury filled croissants

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CONFERENCE & EVENTS ON THE COAST



DAY DELEGATE LUNCH OPTIONS

All served on the waterfront in Zebu bar + grill

WORKING STYLE LUNCH

Included in Day Delegate Package

Assorted gourmet rolls, wraps and sandwiches
Chefs selection of gourmet fillings

All Working Style Lunches are served with

French fries
Garden fresh salad (gf)
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 + \$9pp per option

Thai green chicken curry with jasmine rice (gf)
Massaman beef curry with rice (gf)
Asian vegetable and rice noodle stir-fry (v, gf)
Chicken and prawn and pad thai (gf)
Crumbed fish and chips, lemon and tartare
Salt & pepper squid with chips and aioli



DAY DELEGATE LUNCH OPTIONS

All served on the waterfront in Zebu bar + grill

UPGRADE TO A BUFFET LUNCH

for an extra \$12pp on your Day Delegate Package

Replace your working lunch with

Bakers basket of bread rolls
Chefs selection of 2 garden fresh salads (gf)
Antipasto selection
Chefs selection of 2 hot dishes
Juice of the day
Freshly brewed coffee and a selection of premium teas
Iced water

DESSERT OPTIONS

Please select 1 Dessert item as part of your buffet

Carrot cake with cream cheese icing
Rich chocolate mud cake
Baked New York cheese cake
Strawberry gateaux with fresh cream
Seasonal fruit platter



INDIVIDUAL REFRESHMENT OPTIONS

MORNING/AFTERNOON TEA PKG

\$9pp - Your package includes

Freshly brewed coffee and a selection of premium teas

Fruit juice

Seasonal fruit platter

One sweet or savoury item

LUNCH

(See Day Delegate Lunch Options)

Working style lunch **\$29pp**

Working style lunch
with one hot option **\$37pp**

Buffet lunch **\$42pp**

LIGHT OPTIONAL EXTRAS

Freshly brewed coffee and tea **\$4pp**

Tea, coffee and orange juice **\$5.5pp**

Continuous tea and coffee **\$9pp**

Assorted chocolate bars **\$3pp**

Bottled soft drink (250ml) **\$4pp**

Espresso Coffee **\$4.5pp**

(Available to groups of 15 or less)

Potato crisps **\$3pp**

Cheese platter with
fresh fruit, nuts and crackers **\$9pp**

Cookies **\$4pp**

Assorted muffins **\$4.5pp**

Assorted Danish pastries **\$4pp**

Savoury filled croissants **\$5pp**

Finger sandwiches **\$12pp**

Assorted lolly jars **\$6pp**



CLASSIC CANAPÉ OPTIONS

Available for groups of 20 or more

Selection of 4 Canapés \$20pp

Selection of 6 Canapés \$29pp

Selection of 8 Canapés \$38pp

SAVOURY CANAPÉS

Beetroot relish, goat's cheese, tartlet
Confit lamb belly, parsnip puree, herb jus (*gf*)
Rare roast beef, horseradish crème and petite herb (*gf*)
Salt and pepper squid, aioli
Speck and gruyere tartlets
Smoked salmon and crème fraiche blinis
Vegetable samosa with spiced yoghurt
Ricotta and sweet corn stuffed pumpkin flower
Petite Moroccan lamb pie
Petite beef and red wine pie
Pork and fennel roll
Spinach and feta roll
Smoked cod and dill croquette
Satay lamb skewer with tzatziki
Tomato, bocconcini, basil spikes (*gf*)
Crispy pork belly, apple vanilla puree (*gf*)
Cured salmon, blini and lemon aioli
Sauté scallops, sweet corn puree and chorizo
Olive and marinated fetta toasts
Mushroom and mozzarella arancini balls
Crumbed whiting fillets, tartar sauce
Crisp spring rolls, palm sugar and soy

MINIATURE DESSERTS

Bitter chocolate and hazelnut
slice with ginger cream
Lemon and lime curd tartlet
Mocha opera slice
Strawberry cheesecake with
black pepper crème fraiche
White and dark chocolate
mousse cake

CANAPÉ UPGRADES

Local Hastings Oysters,
eschallot and white balsamic **\$12pp**
Assorted nori rolls **\$9pp**



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SUBSTANTIAL CANAPÉ OPTIONS

SELECTION OF SLIDERS \$9PP

Pulled pork coleslaw, apple and muscatel chutney
Angus beef, rocket, beetroot and horseradish relish
Peri Peri chicken, tomato and aioli

ADD A NOODLE BOX \$9PP

Thai green chicken curry with Jasmin rice (*gf*)
Massaman beef curry with rice (*gf*)
Asian vegetable and rice noodle stir-fry (*v, gf*)
Chicken and prawn and pad thai (*gf*)
Crumbed fish and chips, lemon and tartare
Salt & pepper squid with chips and aioli

PREMIUM CANAPÉ SELECTION

Local Hastings Oysters,
eschallot and white balsamic **\$12pp**
Assorted nori rolls **\$9pp**



PLATTERS TO SHARE

ASIAN SHARE PLATTER

\$120 per platter (Serves 10)

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

Vegetable spring rolls / Vegetable samosa / Beef dim sims
Vegetable money bags / Prawn toast / Prawn crackers

UPGRADE

Add assorted Nori Rolls to any platter **\$9pp**

DELUXE SHARE PLATTER

\$160 per platter (Serves 10)

Petite Moroccan lamb pie
Petite beef and red wine pie
Pork and fennel roll
Mushroom and mozzarella arancini balls
Spinach and feta roll

DIP PLATTERS

\$59 per platter (Serves 20)

Selection of trio dips with assorted crackers and crudités

ANTIPASTO PLATTERS

\$89 per platter (Serves 20)

Selection of cured meats, olives and marinated vegetables

CHEESE PLATTERS

\$65 per platter (Serves 10)

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

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CONFERENCE & EVENTS ON THE COAST



CLASSIC SET MENU

*Please select two items from each course to be served alternatively to your guests
Served with bread rolls and butter*

ENTREES

Confit Pork Belly, apple vanilla puree, radish and pea tendrill salad, vincotto (*gf*)
Seared prawns, carrot star anise puree, pickled baby carrots, sesame, wasabi aioli (*gf*)
Seared scallops, pea puree, pea shoots, confit lemon (*gf*)
Potato gnocchi, salsa verde, goat's cheese, heirloom tomato and spinach
Beetroot cured salmon, beetroot gel, pickled beetroot, sourdough crumb, lime aioli
Confit lamb belly, beetroot relish, confit garlic, goat's cheese, pine nuts (*gf*)
Beef carpaccio, celeriac remoulade, parsley crumb

MAINS

Roast lamb rump, roast beetroot, beetroot puree, goat's cheese, walnuts (*gf*)
Seared salmon, tomato and onion compote, asparagus, chorizo
Labna stuffed chicken supreme, buttered chat potatoes, greens, and verjuice reduction
Confit duck, beetroot relish, sweet potato puree, braised witlof (*gf*)
Atlantic salmon, green beans, buttered chat potatoes, béarnaise (*gf*)
Roast butternut pumpkin, basmati rice, cranberry & sun dried tomato (*v*)
Crisp skin chicken breast, sweet corn puree, onion, chive ragout, watercress (*gf*)
Char grilled scotch fillet, potato mash, green beans, red wine jus (*gf*)

DESSERTS

Milk chocolate panna cotta, raspberry compote, chocolate soil (*gf*)
Sticky date pudding, butterscotch sauce, vanilla ice cream
Lemon curd tart, meringue, toasted coconut, vanilla
Individual Cheese plate - local and imported cheese, fruit paste, crackers
Blueberry & white chocolate parfait, macerated blueberries, almond biscotti
Vanilla bean and coconut milk bavarois with mocha sauce
Individual fruit plate, vanilla yoghurt, granola crumb (*gf*)
Bread & Butter pudding, vanilla anglaise, rum & raisin ice cream
Chocolate pudding, amaretto crème and ganache (*gf if requested*)
Vanilla panna cotta, milk chocolate mousse, Pedro Ximenez jelly

Includes freshly brewed tea and coffee

2 Courses at \$65pp • 3 Courses at \$75pp

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CONFERENCE & EVENTS ON THE COAST



DEGUSTATION SET MENU

Amuse to start

COURSE 1

Heirloom tomato, Buffalo mozzarella, balsamic & Kalamata olives

COURSE 2

Prawns - pea puree, pea and onion ragout, peas shoots, confit lemon

COURSE 3

Confit pork belly - crackling, apple vanilla puree, choux route, compressed apple, radish salad, black sesame

COURSE 4

Lamb rump - Confit breast, eschallot puree, asparagus, garlic croquettes, sherry vinegar gel

COURSE 5

Dark chocolate fondant, chocolate espresso, beans & Amaretto cream

\$115PP FOR FIVE COURSES

\$155PP FIVE COURSES WITH MATCHING WINES

Sample Menu - Our Executive Chef will work with you to create a bespoke menu
(Available to a minimum of 15 guests)

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BUFFET OPTIONS

ASIAN BUFFET

Thai red beef curry
Steamed jasmine rice
Chicken and prawn pad Thai
Steamed dim sims
Teriyaki beef and vegetable stir fry
Soy ginger chicken wings
Asian vegetable and noodle salad, peanut dressing
Assorted nori rolls
Coconut and black rice pudding
Fortune cookies

\$48pp minimum of 30 guests

CARVERY BUFFET

*Served with Chef's garden salad,
bread rolls and butter*

MEATS *Please select 3*

Mustard rubbed roast beef
Dijon and honey glazed leg ham
Rosemary and thyme roasted pork
Garlic and rosemary roast lamb
Seasoned roast chicken

SIDES *Please select 2*

Steamed green beans, sea salt and lemon oil
Honey thyme roasted sweet potato
Butter roasted chat potatoes
Potato dauphinoise
Roast trio of kumera, capsicum and spanish onion
Charred corn on the cob, seasoned butter

DESSERTS *Please select 2*

Carrot cake with cream cheese icing
Rich chocolate mud cake
Baked New York cheese cake
Strawberry gateaux with fresh cream
Seasonal fruit platter
Pavlova, seasonal fruits and fresh cream

\$65pp minimum of 30 guests

Meat carved by our Chef - Upgrade \$100



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BUFFET OPTIONS

BBQ BUFFET

*Served with Chef's garden salad,
bread rolls and butter*

MEATS Please select 3

Char grilled sirloin
Grilled thin beef sausages
Marinated chicken thigh
Atlantic salmon Fillet

SIDES Please select 2

Steamed green beans, sea salt and lemon oil
Honey thyme roasted sweet potato
Butter roasted chat potatoes
Potato dauphinoise
Roast trio of kumera, capsicum and spanish onion
Charred corn on the cob, seasoned butter

DESSERTS Please select 2

Carrot cake with cream cheese icing
Rich chocolate mud cake
Baked New York cheese cake
Strawberry gateaux with fresh cream
Seasonal fruit platter
Pavlova, seasonal fruits and fresh cream

\$58pp minimum of 30 guests

ITALIAN BUFFET

Penne bascaiola with bacon and mushroom
Beef lasagna
Gnocchi with pesto and parmesan
Garlic bread
Antipasto platter
Chef's selection of salads
Seasonal fruit platter
Tiramisu

\$52pp minimum of 30 guests



CLASSIC BEVERAGE PACKAGE

SPARKLING WINE

Angove Chalk Hill Blue Bubbles

WHITE WINE

Angove Chalk Hill Blue
Semillon Sauvignon Blanc

Angove Chalk Hill Blue
Chardonnay

RED WINE

Angove Chalk Hill Blue
Shiraz Cabernet

Angove Chalk Hill Blue
Cabernet Merlot

TAP BEER

Tooheys Extra Dry

Tooheys New

XXXX Gold

Hahn Super Dry

BOTTLED BEER & CIDER

Hahn Light

Tooheys 5 Seeds Cider

JUICE AND SOFT DRINK

Price per person

1 hour \$22

2 hours \$28

3 hours \$34

4 hours \$40



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PREMIUM BEVERAGE PACKAGE

SPARKLING WINES

Angove Chalk Hill Blue Bubbles
T'Gallant Pink Moscato

WHITE WINES

Angove Chalk Hill Blue
Semillon Sauvignon Blanc
Angove Chalk Hill Blue Chardonnay
Lindemans Henry Son's Chardonnay
Upside Down Sauvignon Blanc

RED WINES

Angove Chalk Hill Blue
Shiraz Cabernet
Angove Chalk Hill Blue
Cabernet Merlot
Oxford Landing Merlot
Lindemans Henry Son's
Cabernet Shiraz

TAP BEER

Tooheys New, XXXX Gold,
James Squires 150 Lashes,
Hahn Super Dry, Zebu Lager

BOTTLED BEER & CIDER

Summer Bright, Hahn Light, Pure
Blonde , Tooheys 5 Seeds ciders

JUICE, MINERAL WATER AND SOFT DRINK

Price per person

1 hour \$29
2 hours \$35
3 hours \$41
4 hours \$46



DELUXE BEVERAGE PACKAGE

SPARKLING WINES

Lindemans Henry Son's Brut
T'Gallant Pink Moscato
T'Gallant Prosecco

WHITE WINES

Rosemount Semillon Sauvignon Blanc
Lindemans Henry Son's Chardonnay
821 South Sauvignon Blanc

RED WINES

Lindemans Henry Son's
Shiraz Cabernet
Fifth Leg Shiraz
Oxford Landing Merlot
La Vielle Fermev Rose France

TAP BEER

Tooheys New, XXXX Gold,
Hahn Super Dry, James Squires 150
Lashes, James Squires Swindler,
Zebu Lager

BOTTLED BEER & CIDER

Corona, Crown Lager
Peroni, Pure Blonde
James Boags
Tooheys 5 Seeds Cider
Summer Bright
Hahn Light.

**JUICE, MINERAL WATER
AND SOFT DRINK**

Price per person

1 hour	\$37
2 hours	\$43
3 hours	\$49
4 hours	\$55



BEVERAGES ON CONSUMPTION

TAP BEER

XXXX Gold	6
Tooheys New	6.5
Hahn Super Dry	7
Tooheys Extra Dry	7
James Squires 150 Lashes	8

BOTTLED BEER

Pure Blonde	7.5
James Boags Premium	7.5
Crown Lager	7.5
Corona	8.5
Tooheys 5 Seeds	8.5
XXXX Summer Bright	7.5
Hahn Light	5.5

SPIRITS

House spirits	8
Premium spirits and liqueurs from	8.5

COCKTAILS

A full selection of cocktails from **\$15 per cocktail**

NON ALCOHOLIC

Soft drinks	5 per glass
Juices	5 per glass
Soft drink package	16 per person



SELECTION OF WINES

SPARKLING WINE	GLASS	BOTTLE
Angove Chalk Hill Blue Sparkling Brut	8	38
Fluer De lys NV	10.5	52
T'Gallant Pink Moscato	9.5	46
 WHITE WINE		
Angove Chalk Hill Blue Semillon Sauvignon Blanc	8	38
Upside Down sauvignon Blanc	8.5	40
821 South Sauvignon Blanc	10.5	50
Angove Chalk Hill Blue Chardonnay	8	38
Lindemans 'Henry Sons' Chardonnay	9	40
Cape Schanck Pinot Grigio	10	48
 RED WINE		
Angove Chalk Hill Blue Cab Shiraz	8	38
Angove Chalk Hill Blue Cab Merlot	8	38
Fifth Leg Shiraz	9.5	45
Oxford Landing Merlot	9	40
Cape Schanck Pinot Noir	10	48



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BREAKFAST SELECTIONS

CONTINENTAL BUFFET BREAKFAST

\$22pp - minimum of 15 guests

Fresh juice
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

\$27pp - minimum of 15 guests

Fresh juice
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, rasher bacon, grilled tomato,
mushrooms and chipolatas (*gf*)
Freshly brewed coffee and a selection of teas

PLATED BREAKFAST EGGS BENEDICT

\$29pp - 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
Beef chipolata's (*gf*)
Rasher bacon (*gf*)
Fried farmhouse potatoes (*gf*)
Grilled tomatoes (*gf*)
Mushrooms (*gf*)
Hash browns
Freshly brewed coffee and a selection of teas



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