



THE SEASON TO CELEBRATE

Festive Events Guide 2023

RYDGES
HOTELS · RESORTS



MERRY CELEBRATIONS WITH RYDGES GEELONG

Hold your Christmas or end-of-year celebration at Rydges Geelong and let us provide a memorable experience, with our versatile spaces and flexible catering options, state of the art audiovisual equipment and modern surrounds.

Geelong Events Centre features a private entrance from Myers Street. For a festive start to your end-of-year celebration, opt for drinks and canapés by the pool or in Bellarine Bar.

Our gift to you? We'll throw in some extras to make your event the talking point for the year to come!

Our gift to you;

1. Spend \$5,000+ and receive a complimentary frozen cocktail machine (valued at \$700)
2. Spend \$10,000+ and receive a complimentary Photo Booth (valued at \$1,000)
3. Spend \$15,000+ and receive a complimentary welcome drinks, Photo Booth & Up-Lighting (valued at \$2,000)

Enquire about having your end-of-year celebration, festive private dining, bespoke personalised dinner or Christmas Party with us at Rydges Geelong and let our passionate and experienced team assist in creating the perfect event, backed by our signature refreshingly local service.

T&C's Apply. Minimum spends apply. Available for new events held between 15th November to 30th December 2023

REFRESHINGLY LOCAL

RYDGES.COM

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 | 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 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 | CABERET 72



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 I COCKTAIL 140 I 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 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.

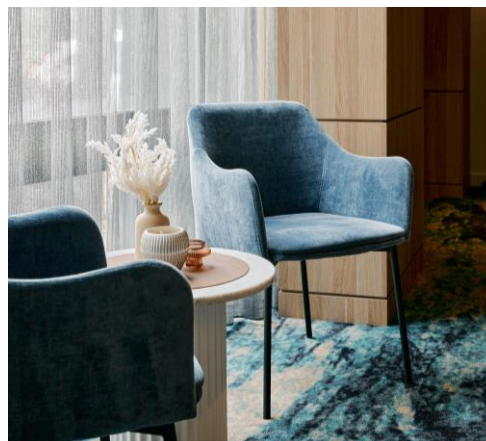
BANQUET 50 | CABARET 40 | COCKTAIL 60

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.



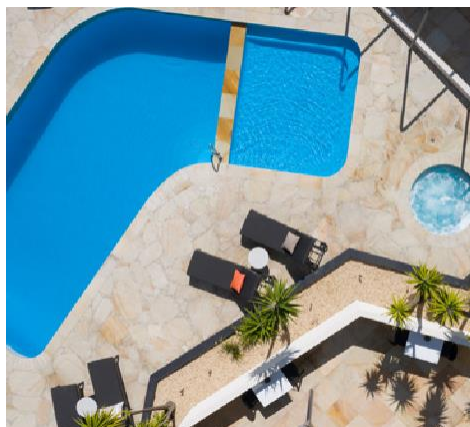


MS. NAUTICA

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.

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

The image is a promotional photograph for Nautica Pool Bar & Kitchen. It features two clear glass vessels on a light-colored wooden surface. On the left is a tall, elegant wine glass, and on the right is a shorter, wider tumbler glass. The tumbler glass has the word "NAUTICA" printed in a bold, sans-serif font, with "POOL BAR & KITCHEN" in a smaller font directly below it. The background is a soft-focus arrangement of various flowers and greenery, creating a warm and inviting atmosphere. The lighting is soft and even, highlighting the textures of the glass and wood.

BESPOKE PRIVATE DINING

Personalise your event with a bespoke private dining experience. Immerse yourself in the highest quality dining experience crafted especially for you and your guests, designed by our incredibly talented Executive Head Chef, Richard Hooper.



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

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





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 & 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

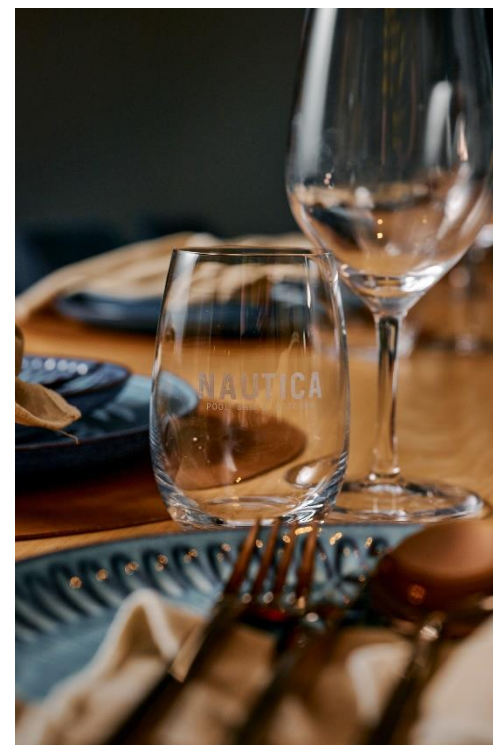
Desserts

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 anglaise

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 Asahi
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

R Y D G E S

GEELONG

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 you 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!





FINISHING TOUCHES

Add some style to your event with a few personal extras

AUDIO VISUAL

Myles Audio Visual
mav.com.au 0413 432 030

SOUND & LIGHTING

DJK Productions - Jo Kovac
0402 688 241

ENTERTAINMENT

Geelong Entertainment Services
Live Musicians
geelongentertainment.com.au
0411 143 155

DÉCOR & STYLING

IGBY Productions
igby.com.au

FLOWERS

Jacinta's Flower Studio –
(03) 5221 8052
jacintasflowerstudio.com.au/

Let your imagination run wild this festive season, we're here to help make your event one to remember.

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 have at your event.



RYDGES GEELONG

CNR Gheringhap Street & Myers Street
Geelong, VIC 3220

ENQUIRIES

functions_rydgesgeelong@evt.com
+61 3 5223 6215

RYDGES

HOTELS · RESORTS