



RYDGES

CAMPERDOWN

Meetings & Events

REFRESHINGLY LOCAL

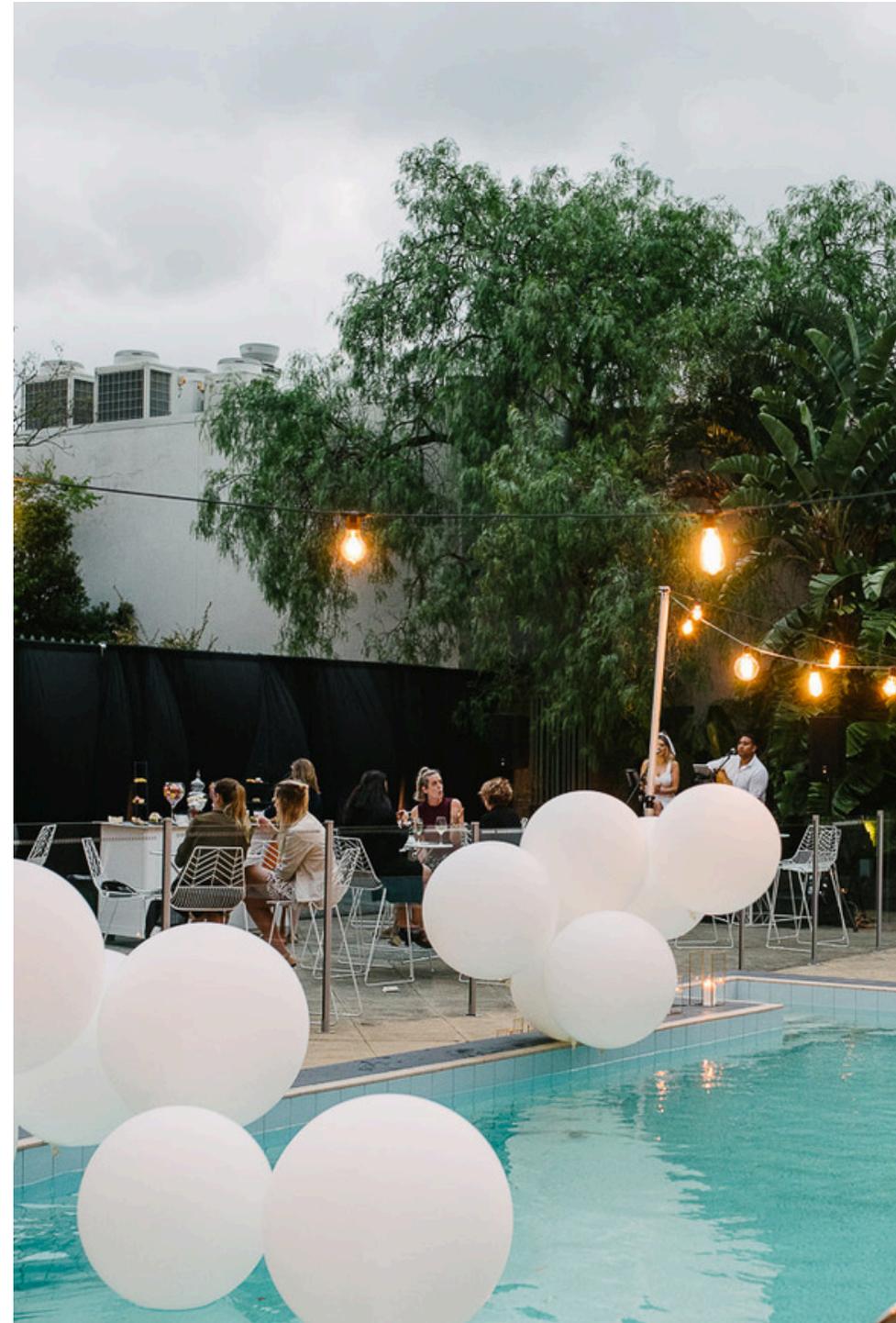
RYDGES.COM

Welcome to Rydges Camperdown

Located on the cusp of the Sydney CBD in the Camperdown precinct. Rydges Camperdown is just positioned within walking distance to the hustle and bustle of Sydney's vibrant CBD and charming boutiques and restaurants that line Newtown's lively King Street. Rydges Camperdown consists of 146 spacious, comfortable and well appointed accommodation rooms for delegates who like the comforts of a home away from home. We offer an array of onsite facilities including room service, an onsite swimming pool, onsite guest laundry free Wi-Fi and secure underground parking. Select from 4 versatile function venues which can accommodate up to 140 delegates. Allow your delegates to enjoy a generous selection of canapes prepared from locally-sourced produce, made fresh on-site by our team of chefs. At Rydges Camperdown we pride ourselves on our professionalism, attention to detail and hospitality and perfectly matched with our excellent location. Look no further and book your next event with us!

Environmental Sustainability

Protecting the environment is an important part of everyday life to everyone. EVT pledge to make change happen by implementing sustainable practices across our group, both now and in the future. Rydges Camperdown adopts sustainable practices to reduce our carbon emissions, reduce waste, minimise our use of natural resources and procure products in a sustainable way. We love having the community involved in all projects we do at Rydges; as a result, we are offering YOU the opportunity to opt out of all waste items during your event, including paper menus, flipcharts and booklets.



CONFERENCE SPACE - CAPACITIES

Space	Cocktail	Theatre	Banquet	Cabaret	Classroom	U-Shape	Boardroom	Area	Ceiling Height
Bourke Lounge	50	40	32	24	24	18	18	70 m ²	2.7 m
Bligh AB	150	120	110	80	102	64	64	180 m ²	2.7 m
Bligh A	100	80	48	36	36	30	30	108 m ²	2.7 m
Bligh B	60	45	32	24	24	18	18	72 m ²	2.7 m
Outdoor Pool Area	120	100	80	60	40	30	30	155 m ²	
Missenden	50	40	32	24	24	18	18	60 m ²	2.4 m
Rowley's Restaurant	150	120	120	90	30	24	24	140 m ²	2.7 m

DAY DELEGATE PACKAGES

FULL DAY - \$75PP | HALF DAY - \$65PP

Continuous Tea and Coffee

Selection of Freshly Brewed Coffee and Tea

Morning Tea

Selection of Savoury Item and Seasonal Fruit Platter

Lunch

Cold Working Lunch with Sandwiches, Wraps, Seasonal Fruit Platter and Refreshment Drinks. (*less than 20pax*)

Hot Buffet Lunch with Bread and Dip Station, Salads, Variety of Hot Dishes, Side Dishes, Seasonal Fruit Platter and Refreshment Drinks. (*min. 20pax*)

Afternoon Tea

Selection of Sweet Item and Seasonal Fruit Platter

Inclusions

- One complimentary car parking space for organiser
- Custom Directional Signage
- Complimentary Wi-Fi for all delegates
- Stationery Station to include Notepads & Pens, Trail Mix & Mints
- One Whiteboard with Markers
- One Flipchart with Markers
- Water Refreshment Station



BUILD YOUR DAY

ARRIVAL TEA AND COFFEE STATION - \$6PP

PASTRIES ON ARRIVAL - \$6PP

Available as an Optional Add-on to any Delegate Package

BUFFET BREAKFAST - \$33PP

PLATED BREAKFAST - \$38PP

CONTINUOUS TEA AND COFFEE STATION - \$15PP

Selection of Freshly Brewed Coffee and Tea

CONTINUOUS BARISTA COFFEE - \$15PP

Up to Three Per Person Each Day

JUICE STATION - \$7PP

Selection of Apple, Orange and Pineapple Juices

ADD EXTRA MORNING OR AFTERNOON TEA ITEM - \$6PP

DELUXE MORNING TEA - \$20PP

Selection of Savoury Item and Seasonal Fruit Platter

DELUXE AFTERNOON TEA - \$20PP

Selection of Sweet Item and Seasonal Fruit Platter

BUFFET LUNCH - \$45PP

Chef's Selection of Menu Items, Available as either a Hot Buffet or Cold Platter
Service of Sandwiches, Rolls and Wraps



BUFFET

LUNCH OR DINNER \$60PP

Buffet menus can be customised to suit your event and preferences. Menus are rotated on a seasonal basis, please speak to your event coordinator.

Bread and Dip Station

SALADS *choice of three salads*

Garden Salad, Chickpea Salad, Ceaser Salad, German Potato Salad, Bean Sprout Salad, Cous Cous Salad, Greek Salad, 5 Bean Salad, Kimchi, Thai Papaya Salad, Quinoa Salad or Beetroot and Fetta Salad

MAINS *choice of two mains*

Grilled Chicken with Lemon and Herbs, Teriyaki Beef, Garlic Herb with Jus, Stir Fry Chicken, Herb Marinated Roast Chicken, Beef Corn Carne, Grilled Fish with Lemon and Butter Sauce, Thai Chicken and Basil, Beef Bologanise or Marinated Chicken Skewers

SIDES

Fresh Steamed Rice, Roast Potatoes, Steam Vegetables, Mash Potatoes, Grilled Vegetables, Roast Pumpkin, Stir Fry Noodles or Pasta.

Seasonal Fruit Platter

Assorted Petit Four Platter





CANAPÉS

COLD CANAPÉS

- Peking Duck Pancakes with Hoisin Sauce
- Smoked Salmon, Beetroot Relish, Pickled Onion, Dill, Capers, Goats' Cheese, Crouton
- Rare Roast Beef, Tomato Relish, Shaved Pecorino, Micro Herbs
- Tiger Prawns, Cos Lettuce, Avocado, Gorgonzola Crumbs, Marie Rose Sauce
- Bruschetta, Crouton, Micro Basil, EVO, Aged Balsamic

HOT CANAPÉS

- Mushroom Arancini, Aioli, Salsa Verde
- Tempura Prawns, Yuzu Dipping Sauce
- Assorted Meat Pies, Tomato Relish
- Salt & Pepper Squid, Lemon Aioli
- Moroccan Spiced Cauliflower, Cumin Yoghurt

SUBSTANTIAL CANAPÉS

- Fish & Chips, Lemon, Tartare Sauce
- Bao Buns, Korean Katsu Chicken, Coriander, Sweet Chili Sauce
- Classic Cheeseburger Sliders, American Cheddar, Cos Lettuce, Special Sauce
- Pulled Pork Slider, Chipotle BBQ Sauce, Creamy Slaw
- Assorted Sushi, Nori Rolls, Ponzu Sauce

CANAPÉ PACKAGES

1 hr | 5 standard canapés
\$25pp

2 hrs | 6 standard canapés
\$35pp

3 hrs | 6 standard canapés
& 2 substantial
\$50pp

4 hrs | 7 standard canapés
& 2 substantial
\$62pp

PLATED BANQUET MENU

2 COURSE - \$62PP | 3 COURSE - \$70PP

Please select two dishes from each offering to be plated as an alternate drop.

ENTREE

- Cream of Cauliflower Soup served with White Truffle Oil
- Atlantic Smoked Salmon served with Beetroot, Fennel, Citrus, Cress Salad
- Crispy Pork Belly served with Apple & Fennel Puree, Rosemary Jus, Mustard Leaf Salad
- Buffalo Mozzarella served with Heirloom Tomatoes, Micro Basil, Basil Oil
- Beef Carpaccio served with Rocket, Shaved Pecorino, Truffle Oil, Crispy Crouton

MAIN

- Braised Beef Short Rib served with Truffle Pommes Puree, Green Lentils, Red Wine Jus
- Confit Chicken Maryland served with Dukkah Spiced Pumpkin Puree, Beetroot Relish, Gremolata, Date Reduction
- Barramundi Fillet served with Cauliflower Puree, Scallop & Fennel Puree, Asparagus, Lemon & Dill Mash, Salsa Verde
- Angus Sirloin served with Potato Au Gratin, Oven Roasted Field Mushroom, Broccolini, Red Wine Jus
- Butternut Pumpkin Ravioli served with Sage, Pine Nuts, Goats' Cheese, Brie Cheese Sauce

TO FINISH

- Mango Coconut Pebble served with Mango Glazed Coconut Mousse Centered with Caramel, Vanilla, Tropical Jelly, Pineapple & Almond Cake, White Chocolate Macadamia Crunch
- Chocolate & Passionfruit served with Chocolate Mousse, Passionfruit Cream, Chocolate Brownie, Raspberries, Vanilla Ice-cream
- Sticky Date Pudding served as Date Filled Sponge, with Butterscotch Sauce, Vanilla ice-cream *Vanilla Bean Panna Cotta with Almond Praline, Mixed Berry Compote





BEVERAGE PACKAGES

Looking for something different? Ask our team!

DELUXE PACKAGE

1 HR - \$26pp
2 HRS - \$35pp
3 HRS - \$46pp
4 HRS - \$57pp

Zilzie BTW Cuvee Blanc NV
Zilzie BTW Sauvignon Blanc
Zilzie BTW Shiraz
Hanh Super Dry Tap
Great Northern Super Crisp 3.5% Tap
(James Boags Premium for function room events)
James Boags Light
Soft Drinks

PREMIUM PACKAGE

2 HRS - \$50pp
3 HRS - \$62pp
4 HRS - \$72pp

Dal Zotto Prosecco NV
Mount Langi Ghiran Billi Billi Pinot Gris
Woodstock Deep Sands Shiraz
Dalfarras Rosato Rose
Peroni Nastro Azzurro
Corona
James Boags Light
Soft Drinks

WELCOME COCKTAIL - \$15PP

Choose a classic, make your own or leave it up to the team.
From Mango Margaritas to a Strawberry Spritz there is the perfect cocktail for every event!

ADD ON A CRAFT BEER - \$10PP

To be added onto either the deluxe or premium beverage package
cannot be used as a standalone package

NON ALCOHOLIC PACKAGE - \$10PP | 1 HR

Soft Drinks & Juice

GRILLIN' & CHILLIN'

THE ULTIMATE BBQ BY THE POOL - \$56PP

Snags

Selection of beef or chicken

Burger Patties

Selection of beef or veggie

Shish Kabob Skewers

Selection of beef or chicken, served with capsicum, mushrooms and onion

Condiments

Sauces - Tomato, Mustard, BBQ, Aioli, Sweet Chilli

Lettuce

Tomato

Cheese

Onion

Garden Salad

Crisp lettuce, tomato, cucumber, red onion, with a vinaigrette

Grilled Corn on the Cob

Crisp lettuce, tomato, cucumber, red onion, with a vinaigrette

Roasted Potatoes

Crisp lettuce, tomato, cucumber, red onion, with a vinaigrette

Selection of Fresh Bread

Soft white bread rolls, white and wholemeal sliced bread

Fruit Platter

Seasonal fruits





AUDIO VISUAL

Flipchart with Markers - \$50

Whiteboard with Markers - \$50

Lectern - \$50

Laptop - \$100

Stage - \$200

Clicker - \$30

PA System with Handheld Microphone - \$200

Extra Handheld Microphones - \$50

Data Screen and Projector - \$250

LED Presentation Screen - \$250

Data Projector and Screen & LED Presentation Screen - \$400

Additional Power Boards / Extension Cords - \$10 each

Uplights Set (8) - \$200

Wi-Fi - Complimentary

POST EVENT ACTIVITIES

Stay n' Sip

Connect with your guests after your event with unique wine experiences right at the hotel!

Awarded in the Top 10 'Wine & Dine' Experiences by The Sydney Morning Herald, Traveller Awards 2024, Stay n' Sip are experts in providing private, fun and gourmet wine tasting experiences for groups of all sizes. Private Wine Tastings start at \$50 per person and are ideal for groups of 6 or more.

Inclusions:

- A professional Wine Educator to host your one hour wine tasting experience
- Seven premium wines to taste
- Table decorations and glassware
- Individual gourmet tasting plate of two local cheeses + honeycomb

If you're looking for a different team bonding experience, they also offer fun wine tasting packages with a unique twist—think Bingo, Scattergories, casino-themed games, or even a Paint & Sip-style wine tasting experience.

Let us know what you are looking for and we can connect you with the team!



POST EVENT ACTIVITIES



After a big day of workshops and training, reward your team with a Hidden Door experience—designed to energise, engage and leave a lasting impression.

From fast-paced experiences and creative challenges to hilarious team games, Hidden Door delivers turn-key experiences that help teams unwind, connect and put their collaboration skills into action. Think Mintue to Win It -style events, Game Shows, or even a surprise Lip Sync Battle—perfect for reinforcing teamwork in a fun, relaxed way.

Their expert hosts handle everything, so all you need to do is sit back and watch your team laugh, bond, and thrive. It's the ultimate way to transition from serious strategy to unforgettable celebration.

Let us know what you are looking for and we can connect you with the team!





POST EVENT ACTIVITIES



Looking to take your event to the next level? After your meeting or celebration with us, treat your team to a unique experience just around the corner at Pocket City Farms in Camperdown. Their hands-on workshops and farm-based activities are the perfect way to bring people together, learn something new, and support a sustainable community project.

Choose from engaging 45-minute workshops like building a Succulent Terrarium, Growing Herbs & Salad at home, Pickling & Preserving, Sustainability at Work, or Composting 101.

For something more immersive, your team can join a farm tour or roll up their sleeves with corporate volunteering on Sydney's first urban farm.

It's the ideal add-on to your day, combining team building, sustainability and a memorable experience that will leave your guests feeling inspired, connected, and proud to have contributed to something with real community impact.

Let us know what you're looking for, and we'll link you up with the team.



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