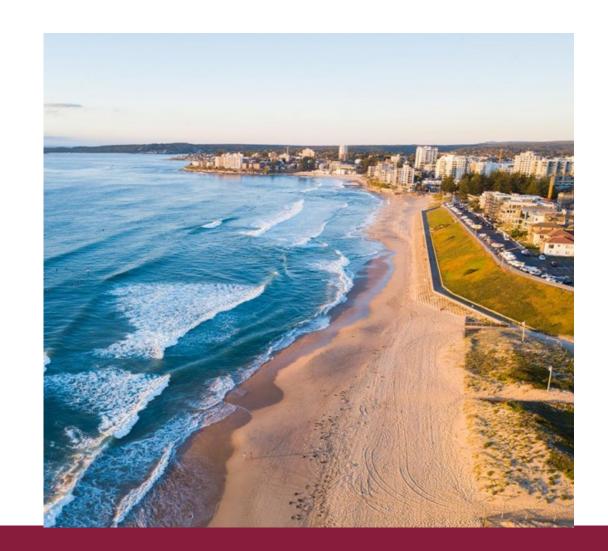


RYDGES CRONULLA BEACHSIDE

We are a team of seasoned hosts who live to create seamless and hasslefree events that are perfectly tailored to you. Whether it's setting up tech required for meetings and seminars, or designing custom menus for family events and private parties, we don't cut corners when it comes to creating a sense of occasion. Long lazy lunches, decadent dinners, or sunset canapés featuring coastal styling and an ocean breeze; Rydges Cronulla Beachside is an experience for all the senses. Discover one of our intimate private spaces or larger venues catering for guests of 10-180, thoughtfully designed to compliment our coastal location.



UNIQUE TO CRONULLA

Fun things to do

Take a dip in one of Cronulla's three rock pools

Stand up paddle board lessons & hire

Bundeena ferry trip

Chartered fishing trips

Cronulla Esplanade walk

Cronulla whale watching tours

Cook up at Shelly Beach on one of many communal BBQ's

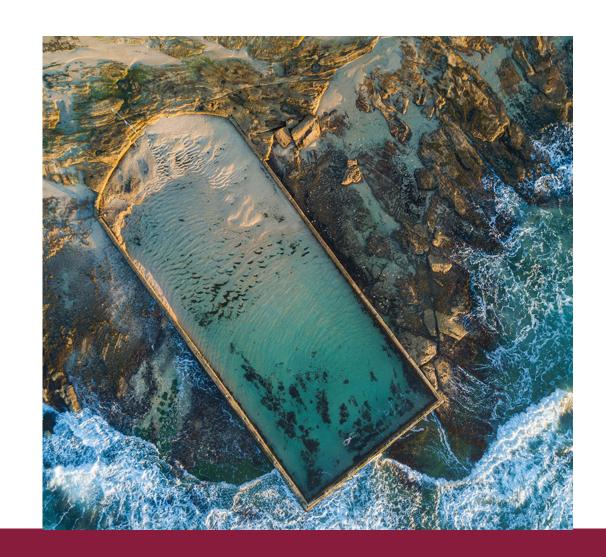
Picnic at Darook Park - one of Cronulla's best kept secrets

Team Building

Rydges works closely with 'Shore Experiences' who offer exciting options to spice up your average conference or seminar.

Shore Experiences can enhance your event with a variety of interactive challenges and activities that are fast paced, fun and local.

Ask your coordinator for more information.



OUR ACCOMMODATION

Rydges Cronulla Beachside offers cool coastal comfort; fresh décor and fantastic ocean views alongside modern amenities and thoughtful details make for a welcoming retreat.

Each room features surfer-chic decor with bright pops of summer colours. Topped off with ocean views and lush dream beds, you will fall in love with our 11 levels of bliss.

Hotel Features

Private balconies

Designer dream beds

Unrivalled ocean views

Complimentary Wi-Fi

Flat screen televisions

Espresso coffee pod machine

Outdoor heated pool & spa

24 hr reception

Self-service laundry

Hairdryer

"Thank you" bathroom amenities

Non smoking

Secure parking

Dedicated conference facilities



DAY DELEGATE PACKAGES

FROM \$65PP

Breakaway Day Delegate

\$78pp

Start the day with a selection of herbal teas, brewed coffee and chilled juices. Also included for each break throughout the day

Break for morning and afternoon tea with a selection of fresh fruit, sweet or savoury snacks Lunch will be a working lunch with a variety of fillings

Complimentary WiFi for all delegates

Breakaway Half Day Delegate

\$65pp

Start the day with a selection of herbal teas, brewed coffee and chilled juices. Also included for each break throughout the day

Morning tea OR afternoon tea is a selection of fresh fruit, sweet or savoury snacks
Lunch will be a working lunch with a variety of fillings
Complimentary WiFi for all delegates

Upgrades

Treat your delegates and upgrade lunch to a hot buffet \$3pp Include a barista coffee with lunch \$4pp Arrival morning pastries \$3.50pp



Working Style Breakfast

\$35 per person

Ham & cheese croissant

Lightly toasted banana bread

Mini bacon & egg roll

Fresh seasonal fruit plate

Juice, brewed tea & coffee

Working Style Lunch

\$35 per person

Range of gourmet filled sandwiches, rolls & wraps

Market fresh salad

Selection of sweet treats

Seasonal fruit

Juice, soft drink, brewed tea & coffee

Buffet Lunch OR Dinner

\$72 per person

Includes a variety of rolls

Two hot mains

Two hot sides

Two gourmet salads

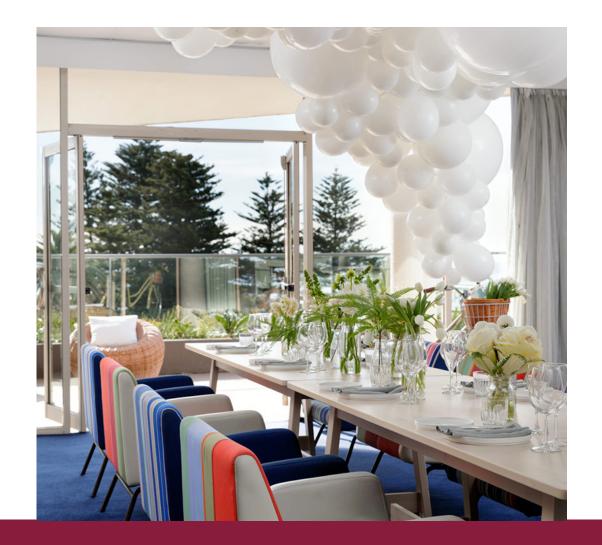
Selection of sweet treats

Sliced seasonal fruit platter

Juice, soft drink, brewed tea & coffee

Optional Extras

Grazing Table \$15pp



SET MENU

\$70PP

\$79PP

2 courses

3 courses

Option of shared platters or alternate service

Entrée

Seared salmon, asparagus & pea salad
Wild mushroom tortellini, ricotta, pumpkin puree, pine nut crumb
Crispy pork belly, apple veloute, pickled red cabbage
King prawn salad, whiskey remoulade, chive Oil
Dukkah roast pumpkin, hummus, cauliflower tabouleh

Main

Fillet mignon, crème fraiche mash, greens, roast eschallot jus
Pan-roasted chicken supreme, potato gratin, greens, carrot puree
Gold-band snapper, pea puree, spinach, petit bouche
Berkshire pork chop, apple, fennel & sage, calvados sauce
Lamb rack, potato fondant, pea & mint
Crumbed eggplant, ratatouille, salsa verde

Dessert

Chocolate brownie, soil, chocolate sauce, ice cream Strawberry pannacotta, macerated strawberries Lemon meringue tart Baked cherry cheesecake Apple & rhubarb crumble, ice cream

All 2 & 3 course menus are served with:

Freshly baked bread rolls, leafy salad with champagne dressing

Optional Extras

Grazing table \$15pp Children's menu \$30pp

CANAPÉS

FROM \$45PP

Standard | 4 hot or cold, 1 Substantial

\$45 pp

Premium | 6 hot or cold, 1 substantial, 1 sweet

\$55 pp

Cold Canapés

Caramelised red onion & feta tartlet
Sushi - chicken, salmon, or tuna
Heirloom tomato & ricotta bruschetta
Smoked salmon & crème fraiche
Prosciutto & cherry bocconcini skewer
Roast vegetable & hummus tart
Rice paper rolls, vermicelli selection

Hot Canapés

Pumpkin & goats cheese arancini, aioli
Cheeseburger spring rolls
Coconut prawns, lime aioli
Peri-peri chicken skewers
Lamb kofta, mint riata
Pork & fennel sausage roll, tomato chutney
Mini shepherd's pie

Substantial

Beef Thai noodle salad
Tandoori chicken, sticky rice
Beef cheeseburger slider
Karaage chicken slider
Fish & chips, tartar

Sweet

Mini Doughnut
Rocky Road
Baileys White Chocolate Truffle
Mini Ice Cream

Optional Extras

Grazing table \$15pp Additional hot or cold canapé \$6pp Additional substantial \$8pp



BEVERAGE PACKAGES

FROM \$38PP

Standard

First Creek Botanica Multiregion

2.5 hours - \$38pp3.5 hours - \$48ppAdditional hour - \$13pp

WINE

NV Cuvee

Semillon Sauvignon Blanc Shiraz

BOTTLED BEER

Super Dry

James Boags

Great Northern Super Crisp

Optional Extras

Arrival cocktail - \$15pp

Welcome glass of bubbles - \$8pp

Add an additional beer, wine or cider- \$6pp

Bar tabs also available

Premium

First Creek Regions Hunter Valley

2.5 hours - \$50pp3.5 hours - \$60ppAdditional hour - \$13pp

WINE

NV Cuvee Semillon Rose

BOTTLED BEER

Peroni

Shiraz

James Squire 150 Lashes Great Northern Super Crisp



EQUIPMENT

FROM \$50

Includes

Whiteboard - \$50

Flipchart - \$50

Built in data projector & screen - \$150

Lectern - \$80

Gooseneck microphone - \$80

Handheld wireless microphone - \$80

Lapel microphone - \$80

Wireless presenter - \$50

Wooden Easel - \$50

Dancefloor - \$300

Chair covers - \$4ea



OPTIONAL EXTRAS

FROM \$6PP

Grazing Table

chefs selection of soft & hard cheese, freshly shaved cured meats, mixed antipasto \$15pp

Additional Canapé

additional hot or cold canapé \$6pp & substantial \$8pp

Children's menu

chicken schnitzel & chips, red spaghetti or nuggets & chips, includes ice cream dessert, soft drink, juice \$30pp

Vendor meal

provide your vendors with a main meal, includes soft drink, juice throughout the event \$45pp

Beverage package upgrade

up-grade your beverage package to premium First Creek Regions, Hunter Valley range \$12pp

Signature cocktail

welcome cocktail for your guests \$15pp

Add a beverage to your package

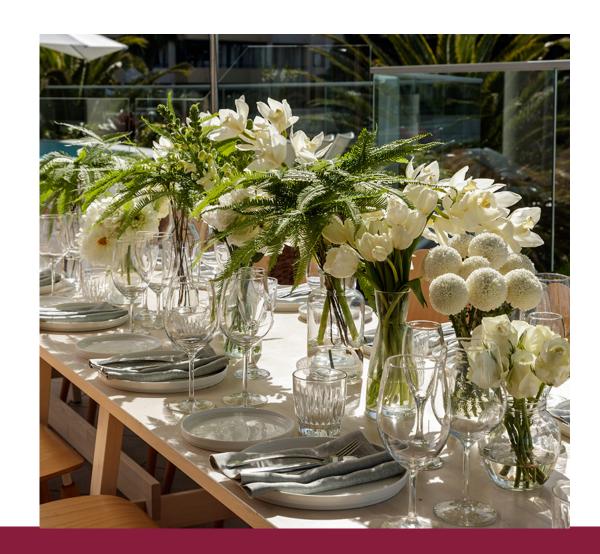
add an additional beer, wine or cider to your beverage package \$6pp

Additional 1 hour room hire

don't let the night end. Add an additional 1 hour of fun \$500

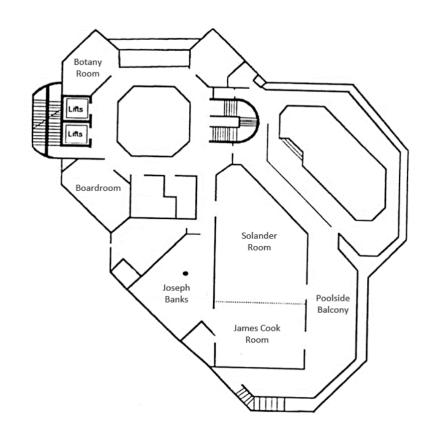
Accommodation room

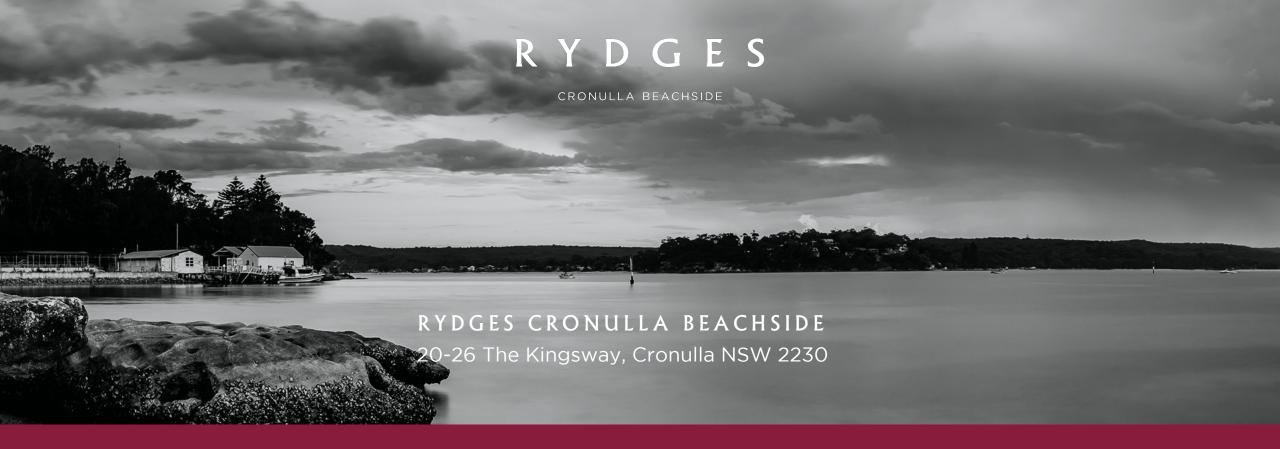
late check-out, breakfast and parking options also available. Subject to availability.



CAPACITY & FLOOR PLAN

Venue	M ²	Cocktail	Cabaret	Banquet	U-Shape	Classroom	Theatre	Boardroom
Sutherland	142	180	90	110	40	90	150	45
Solander	90	100	40	60	30	36	60	36
James Cook	52	60	24	40	20	24	40	16
Poolside Balcony	80	50	-	30	-	-	-	-
Boardroom	24	20	14	20	15	15	25	15
Botany Room	20	20	7	-	-	9	20	12





+61 2 9527 3100 functions_rydgescronulla@evt.com www.rydges.com/cronulla

REFRESHINGLY LOCAL

RYDGES.COM