



THANK YOU for considering us

On behalf of Ryde-Parramatta Golf Club, along with our Board and Membership we thank you for considering our club for your event!

At Ryde-Parramatta Golf Club conferences and meetings are incredibly important to us and we endeavor to work closely with you to create an experience you and your guests will enjoy.

Overlooking the lush green fairways, our event space is the ideal backdrop for all conferences, meetings, seminars, and workshops. Ryde-Parramatta Golf Club is dedicated to working with you to create a memorable experience.

We can't wait to be a part of your event! To secure a date, please contact our Event Manager to confirm availability, complete our booking form and process a deposit in order to confirm your event.

Please feel free to contact our Events & Functions Manager.

 \square (02) 9874 1204

events@rydeparramatta.com.au





THE TUDOR ROOM | 300 sqm

BANQUET 50 - 200 | CABARET 50 - 100 | THEATER 50 - 200

ROOM HIRE: \$1000 per day

The Tudor Room is the ideal backdrop for gala dinners, product launches, banquets and performances. With an adjoining terrace overlooking the course and a fully functioning fireplace, this unique space is perfect all year round.

THE FAIRWAY ROOM | 54 sqm

BANQUET 40 | BOARDROOM 24 | CABARET 24 | CLASSROOM 21 | THEATER 45 | U-SHAPE 26

ROOM HIRE: \$400 per day

With views over the fairway this light and airy room is perfect for meetings, training sessions or intimate dinners.

THE BOARDROOM | 50 sqm

BOARDROOM 10

ROOM HIRE: \$300 per day

Perfect for small meetings or training sessions this heritage style room is set with a large boardroom table and luxurious oversized chairs. This room can be used as a secretariat for larger events requiring an office or organiser space.



EVENT

- Complimentary car parking for up to 200 cars
- Three function spaces
- Capacity for up to 200 seated or 350 standing guests
- Flexible catering options
- Large dancefloor (5.2m x 8.2m)
- Three covered terraces
- Open log fireplace
- Close proximity to hotels
- Guest Wi-Fi (suitable for general browsing, emails, browsing etc.)

PLATED

Our Executive Chef uses fresh and seasonal produce to create meals sure to delight your guests! Our plated options are great for a sit down dining experience.

Banquet, Cocktail and Beverage menus are available on request. Please feel free to contact our Events Manager to discuss possible options and alternative arrangements for a more custom conference package.



AV REQUIREMENTS data projector, HDMI, AUX, lectern, microphone, extension cords, and power boards	\$100
MOBILE WHITEBOARD & MARKERS access to 2x mobile whiteboards and an array of whiteboard markers	\$25
PAPER FLIPCHARTS & MARKERS available upon request	\$50
CORDLESS MICROPHONE	\$25
STAGE	\$190
TV/DVD only available for Fairway Room bookings	\$25

Our preferred suppliers can arrange any additional audio visual equipment you may require including video conferencing, staging, lighting, entertainment and production.

Minimum of 30 adults apply

All Sunday functions are subject to a 10% surcharge

All Public Holiday functions are subject to a 15% surcharge





FULL DAY

\$65 PER PERSON

- Tea and coffee station (all day)
- Morning Tea
 - 1 options from our meetings menu

Lunch

- 1 plated item per person
- · Selection of soft drinks and juices

Afternoon Tea

• 1 option from our meetings menu

Upgrade to Barista Coffees \$5pp (all day)

PLATED LUNCH MENU

- Free Range Chicken Breast with crispy potato, chargrilled broccolini & escabeche sauce (GF)
- Roasted Pumpkin Salad with fetta, beetroot, pumpkin seeds, house pickles, salsa verde & honey mustard dressing (GF, VG)
- Crispy Skin Barramundi with young potatoes, greens, baby veg & lemon caper sauce (GF)
- House-Made Gnocchi with sage, mushroom and spinach burnt butter (VG)

HALF DAY

\$38 PER PERSON

Arrival

• Tea or coffee

Morning Tea

- Tea or coffee
- Two selections from our meetings menu

OR

Arrival

- Tea or coffee
- Afternoon Tea

Tea or coffee

• Two selections from our meetings menu

MEETING MENU

- Fruit platter (GF, VG, V)
- Assorted French Pastries
- Muesli cups, honey yoghurt & fruits
- Bacon & Egg Roll
- Mini Cheese & Tomato Croissants
- Mini Ham & Cheese Croissants
- Mini Ham, Cheese & Tomato Croissants
- Assorted Sandwich Platter
- Cheese & Crackers Platter (VG)



PREMIUM BUFFET 3 mains, 1 side, 1 salad

CLASSIC BUFFET 2 mains, 1 side, 1 salad

\$65 PER PERSON

\$55 PER PERSON

- Fresh Bread Rolls & Butter (\$5 per person)
- Mains
 - Grilled Rump Steak (GF)
 - Grilled Lemon & Herb Chicken (GF)
 - Atlantic Salmon baked with lemon and herbs (GF)
 - Chicken Coq Au Vin, red wine braised chicken thigh fillet bacon mushroom & ash shallots (GF)
 - Moroccan Chicken Pea & Vegetables Tagine (GF, V, VG)
 - Roasted Pork Belly (GF)
 - Beef Bourguignon (GF)
 - Chicken & Leek Casserole (GF)
 - Butter Chicken (GF)
 - Mussels & Prawn Chowder (GF)
 - Beef Tagine (GF
 - Eggplant & Vegetable Coconut Thai Green Curry (VG) GF
 - Red Lentil & Spinach Dahl (VG) GF

Sides

- Steamed Baby Potatoes, herb butter
- Fragrant Jasmine Rice
- Roast Root Vegetables
- Steamed Vegetables
- Ratatouille Vegetables

Salads

- Greek Salad (GF, VG)
- Roast Sweet Potato & Walnut Salad (GF, VG)
- Couscous & Mediterranean Vegetable Salad (VG, V)
- Rocket, Pear & Parmesan Salad (GF, VG)
- Herbed Pasta Salad (VG)
- Thai Beef & Rice Noodle Salad (GF)

Additional Mains

\$10 per person, per a main

Additional Sides or Salad

\$5 per person, per a selection

