



**RYDGES**

GLADSTONE

# CONFERENCE & EVENTS

Rydgēs Gladstone, 100 Goondoon Street, Gladstone 4680 QLD  
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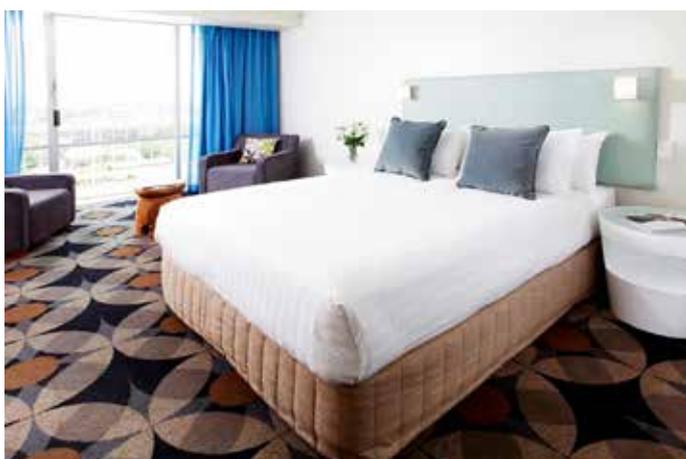


Rydges Gladstone welcomes meetings, conferences, conventions, seminars, training, product launches, receptions, social soirees and events. Our Gladstone venue hire is well-appointed with state-of-the-art equipment and our friendly team will take care of every detail.

**Conference Facilities:**

When you book an event at our Gladstone venue hire, you take advantage of full conference coordination, reliable audio visual equipment, and support staff on hand during your event and several catering packages that can be tailored to fit your events specific needs.

ROOM/SPACE	BANQUET	COCKTAIL	CLASSROOM	BOARDROOM	THEATRE	U-SHAPE	CABARET
Port Curtis Room	50	60	20	30	60	30	40
CBD	-	80	15	20	30	-	-
Terrace	-	40	-	-	-	-	-



**Hotel & Room Facilities:**

Our signature Dream Beds offer luxurious night's sleep and guest wake to glorious views of the Gladstone Harbour or Gladstone city skyline. Free WI-FI is available so that guests can easily stay connected to work family or friends.

**Location:**

Rydges Gladstone is conveniently located in the heart of Gladstone's CBD. Dine in comfort with room service or in style at our in house restaurant & bar. Rydges Gladstone has an outdoor swimming pool overlooking Gladstone Harbour. Guests are treated to complimentary wifi and parking.



## Breakfast Packages

### Continental buffet breakfast - \$19.95

Selection of chilled fruit juices  
Seasonal sliced fruit  
Natural yoghurt & bircher muesli  
Selection of freshly baked pastries  
Breakfast cereals  
Selection of breads  
Preserves

### Full buffet breakfast - \$26.50

Scrambled eggs  
Chipolatas  
Streaky bacon  
Hash browns  
Grilled tomatoes  
Baked beans  
Mushrooms  
Selection of chilled juices  
Selection of freshly baked pastries  
Breakfast cereals  
Selection of breads  
Preserves

### Hot plated breakfast - \$30

*Plated breakfast is served with pastries & fruit per table along with freshly brewed coffee and selection of herbal teas  
(Please choose an option from below to be served)*

Poached eggs w/ streaky bacon, hash brown, chipolatas, grilled tomatoes & mushrooms

Eggs benedict poached egg served with wilted spinach & hollandaise sauce on toasted turkish bread



## Day Delegate Package

**\$55 per person**

*(Minimum 15pax)*

- Complimentary wifi
- Continuous tea & coffee
- Morning tea & Afternoon tea with a selection of fresh fruit and a sweet or savoury snack
- Working style lunch
- White board
- Flip chart
- Conference stationary
- Table iced water & mints
- Complimentary off street parking

## Half Day Delegate Package

**\$47 per person**

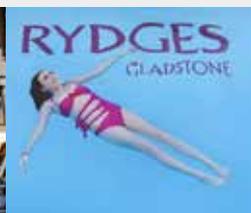
*(Minimum 15pax)*

- Complimentary wifi
- Continuous tea & coffee
- Morning tea **OR** Afternoon tea with a selection of fresh fruit and a sweet or savoury snack
- Working style lunch
- White board
- Flip chart
- Conference stationary
- Table iced water & mints
- Complimentary off street parking
- Iced water, juices

### Upgrade Options

Provide your delegates with an espresso coffee for \$4.50 per person (max 20 ppl)

Bottled water 600ml - \$4 per person



## Short Packages

**\$15 per person**

*(Maximum 20pax)*

Seasonal Fruit platter

Freshly brewed coffee & selection of herbal teas

### **Please select two of the below:**

Sandwich platter- chefs selection sandwiches and wraps, fresh bread and foccacia

Selection of muffins

Assorted freshly baked cookies

Selection of freshly baked danishes and croissants served with jam and butter

Freshly made scones served with jam and cream

### **Upgrade option**

Provide your delegates with an extra choice

Selection of Apple, Orange or Pineapple juice - \$12per jug

Espresso coffee - \$4.50 per person



## Lunch Packages

### Working Lunch Buffet

**\$35.00 per person**

Chefs selection of assorted gourmet rolls, wraps or sandwiches

Chef's selection of 2 garden fresh salads

Chefs selection hot gourmet finger food with dipping sauce

Assorted cakes or biscuits

Seasonal fruit platter

Served with freshly brewed coffee and selection of herbal teas

Orange, apple or pineapple juice

### Chefs selection Buffet

**\$40.00 per person**

Baker's basket of fresh bread rolls

Chef's selection of 2 gourmet salads

Chefs select hot buffet – 2 x hot dishes, variety of meats, vegetable dishes & pasta

Chocolate brownie served with chocolate sauce

Seasonal fruit platter

Served with freshly brewed coffee and selection of herbal teas

Orange, apple or pineapple juice



## Plated menu- 2 & 3 course

2 Course Plated Menu \$50 per person | 3 Course Plated Menu \$60

*(Minimum 15 guests)*

**Please select two choices from the below menu to be served alternatively**

### Entrée

Creamy Coconut Prawns served with Jasmine Rice (GF)

House made Chinese Pork Spring Rolls

Prawn Twisters

Roasted Butternut Pumpkin Soup with crispy croutons

Chicken and Vegetable soup

### Mains

8 Hour Slow Cooked Beef Cheek served with Mashed Potato  
and Seasonal Vegetables and Mushroom Sauce

Mango and Coconut Barramundi served with Jasmine Rice (GF)

Teriyaki Sirloin Steak topped with Avocado and Japanese Mayonnaise  
served with Seasonal Vegetables

Maryland Confit Chicken with Blueberry Vinaigrette served  
with Roasted Vegetable

Thai Beef Salad served with Asian Salad, Herbs and Thai Dressing  
garnished with Crispy Noodles

### Dessert

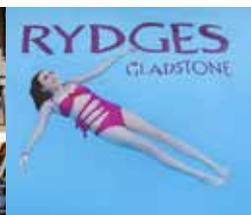
Pavlova. Cream, Fruit & Passionfruit Coulis

Blueberry Brulee Cheesecake served with Berry Compote

Granny's Apple Pie served with Cream

Traditional Chocolate Cake served with Raspberry Coulis

Freshly Brewed Coffee & Tea



## Platters Menu's

each platter serves 10-15 guests

### **\$90 Mixed Hot Platter**

Chefs select gourmet mini pies  
Chefs select gourmet mini sausage rolls  
Salt & Pepper Calamari  
Gourmet Spring Rolls  
Arancini  
Meat Balls  
Samosas

### **\$120 Mixed Seafood Platter**

Prawn twisters  
Tempura fish bites  
Salt & pepper calamari  
Torpedo prawns  
Tempura prawns  
Dim sims

### **\$90 Mixed Cold Platter**

Veggie Sticks  
Chefs select Cheeses  
Olives  
Kabana  
Chefs select dips & relish's  
Selection of crackers & toasted ciabatta

### **\$80 Vegetarian Platter**

Mini quiche  
Samosas  
Crumbed camembert  
Vegetarian spring rolls  
Vegetarian skewers  
Arancini



## Canapés

each platter serves 10-15 guests

\$140 Per Platter

### Hot

Chicken, basil & pistachio sausage rolls  
Spinach feta pasties  
Mushroom sundried tomato arancini  
Tomato bocconcini tart  
BBQ pork buns  
Mini thai & vegetable spring rolls

### Cold

Rare beef garlic crut with hummus  
Watermelon & feta crut  
Smoked salmon with horseradish aioli tart  
Mushroom & goats cheese tart  
Curry chive eggs



## Beverage Packages

We can tailor a package to suit your event needs at Rydges Gladstone

2 Hours \$30pp | 3 Hours \$45pp | 4 Hours \$55pp | 5 Hours \$65pp

### House Beers

Hahn premium light  
XXXX Gold  
XXXX Pale Ale  
Great Northern

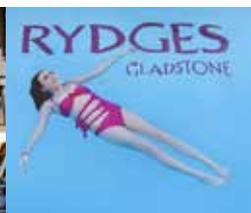
### Wine

Wolf Blass Sauvignon Blanc  
Wolf Blass Shiraz  
Brown Brothers Moscato  
Pepperton Estate Sparkling

### Soft Drinks/Juices

Coke  
Sprite  
Diet coke  
Ginger Ale,  
Soda water  
Orange juice  
Apple juice  
Pineapple juice

*Beverages on Consumption available*



## Audio Visual/ Equipment Hire

Whiteboard	\$30 per day/ each
Flip Chart	\$30 per day/ each
Screen	\$30 per day/ each
Data Projector	\$30 per day/ each
Laptop	\$50 per day/ each
Presentation clicker	\$50 per day/ each
Lectern	\$60 per day/ each
PA system with hand help microphone	\$180 per day/ each



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