



RYDGES

ARMIDALE

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

LET'S MEET

Located in the picturesque New England region, the enviable location combined with high-quality facilities and service has positioned Rydges Armidale as Armidale's premier accommodation, conference and meetings venue.

The hotel location provides delegates with a pleasant, quiet and contained environment where they can focus on the task at hand to ensure productive outcomes and maximum use of time.

Our experienced Events Manager and dedicated team will ensure everything comes together seamlessly and that no detail is overlooked.

Everything you need for your event is onsite and close to hand. There really is a no better choice for your meeting or conference.

Kind Regards,

The Events Team



FACILITIES

Modern and well-equipped facilities will ensure your meeting or conference is a complete business success. These facilities are supported by our high-quality 4.5 star accommodation and associated services including a fully licenced onsite restaurant Azka, and catering team that provide Armidales finest cuisine.

Complimentary WiFi | Free car parking

Close to Armidale CBD and the New England Highway

Fully licensed bar and restaurant | Guest gym

Every meeting booked at Rydges Armidale includes complimentary setup, notepads and pens, a flip chart and a registration table. We'll also make sure that you and your clients stay refreshed throughout the day with iced water and mints.

The following requirements incur charges:

Chair covers \$5 each

Additional flipchart \$25 each



DUMARESQ ROOM

This versatile main function room boasts natural light and opens to a deck is ideal for meals or as a break out area.

Capacity

Theatre 120 | Cocktail 150 | Banquet 100 | Cabaret 80
Classroom 50 | U shape 35

Venue hire

\$500

*Room hire is for the periods of 8 am - 5.30 pm or 6 pm - 10.30pm

Inclusions

Free WiFi | Private bathrooms | Natural light | Air conditioned
In room speakers | Built-in data projector
Built in bar | Dimmable lights | Black out curtains |
Breakout space to deck area | Mobility impaired access and bathroom



BOARDROOM

The Boardroom features great natural lighting, large LCD screen for presentations and a lounge area for breakout space. The boardroom is perfect for small meetings, interviews or private dinners.

Capacity

Boardroom 18

Venue hire

\$300

*Room hire is for the periods of 8 am - 5.30 pm or 6 pm - 10.30 pm

Inclusions

5 metre boardroom table | Lounge sitting area | Free WiFi

Private bathrooms adjacent to room | Air conditioned

Dimmable lights | Wall mounted LCD screen



ASHA ROOM

Located near the Wine and Tapas Bar, this is an intimate space for a meeting or dinner for up to 8 people.

Capacity

Boardroom 8

Venue hire

\$150

*Room hire is for the periods of 8 am – 5.30 pm or 6 pm – 10.30 pm

Inclusions

Free WiFi | LCD screen | Natural light

Break out space to tapas lounge | Mobility impaired access



AZKA RESTAURANT

The impressive Azka Restaurant featuring over 70 Moroccan lanterns can be booked as a private space for dinners or a large conference.

Capacity

Banquet 140 | Cocktail 180

Venue hire

\$2500

(subject to availability)

Inclusions

Free WiFi | Air conditioned

Private bathrooms adjacent to the restaurant

Breakout space to tapas lounge or outdoor area

Room divider curtains for exclusivity

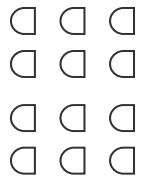
Mobility impaired access & bathroom



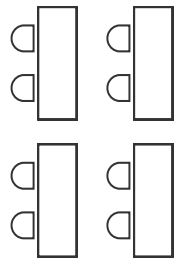
CONFERENCE & EVENT SPACES

Venue	Size m	Area m sq	Ceiling Height m sq	Theatre	Classroom	U-Shape	Boardroom	Cocktail	Cabaret	Banquet
Dumaresq Room	18 x 10	180	2.75	120	50	35	-	150	80	100
Boardroom	12 x 5	60	2.6	-	-	-	18	-	-	-
Asha Room	8 x 4	32	2.7	-	-	-	8	-	-	-
Azka Restaurant	16.4 x 15	246	2.9	-	-	-	-	180	-	140

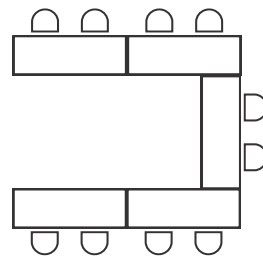
Theatre



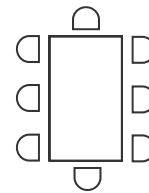
Classroom



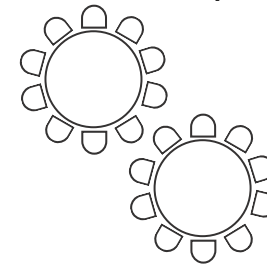
U-Shape



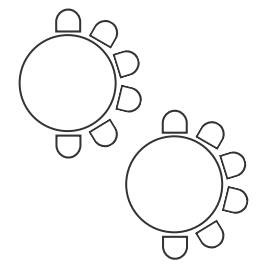
Boardroom



Banquet



Cabaret



DELEGATE PACKAGES

FROM \$57PP

Deluxe Package

Full day | \$64 per person

Half day | \$57 per person

Meeting room hire from 8am - 5.30pm

AV equipment

Arrival tea and coffee

Morning tea

Lunch - Deluxe lunch

Afternoon tea

Upgrade to BBQ Lunch for \$18 per person

Signature Package

Full day | \$72 per person

Half day | \$61 per person

Meeting room hire from 8am - 5.30pm

AV equipment

Arrival tea and coffee

Morning tea

Lunch - Signature lunch

Afternoon tea

Upgrade to BBQ Lunch for \$13 per person



DAY CATERING

FROM \$4.50PP

Refreshments

Freshly brewed tea & coffee \$4.50 per person

Continuous tea & coffee \$8.50 per person

Juice & sparkling water \$4.50 per person

Morning or Afternoon Tea

\$10 per person

Freshly brewed tea & coffee, fresh fruit.

Select two of the following:

Sweet

Freshly baked muffins

House made scones with jam and cream

Golden danish pastries

Chocolate and hazelnut brownie

Chef's selection of baked biscuits or slices

Chocolate eclairs

Bavarian cream doughnuts

Carrot cake

Savoury

Bahaji chickpea and vegetable fritters with tzatziki

Ham and cheese croissants

Halloumi and baby spinach bread quiche

Crudités with hummus

Zucchini and feta scones

Mango chutney potato, pea, corn & sweet potato empanadas



LUNCH

FROM \$20PP

Sandwiches & Wraps

8 pax minimum

Sandwiches \$20 per person

Selection of fresh gourmet sandwiches

Wraps \$20 per person

Selection of fresh gourmet wraps

Mixed wraps and sandwiches \$22 per person

Selection of fresh gourmet sandwiches and wraps

Boxed Lunch

Create customised boxed lunches for the entire group.

20 pax minimum

\$28 per person

Option of three sandwiches or salads.

Includes bottled water, assorted chips, whole fruit, choc chip cookie or mixed muffin and condiments.

(gluten free option available)



LUNCH

Boxed Lunch Selections

Sandwiches

Turkey, crispy, bacon, vine ripened tomato, lettuce

Turkey breast, brie, cranberry, wild arugula

Grilled vegetable, provolone grilled peppers, zucchini, eggplant, spinach, pesto mayo

Chicken salad avocado field greens, mayo

Italian salami serrano ham provolone, onion, lettuce tomato

Salads

Fresh garden greens

Grilled chicken breast, hard-boiled egg, bacon, avocado, tomato medley, red wine vinaigrette

Grilled chicken caesar

Cos, shaved parmesan, garlic croutons, creamy caesar dressing

Niçoise salad mixed greens

Poached salmon, olives, heirloom potatoes, tomato medley, green beans, & sherry vinaigrette



PLATED LUNCH

FROM \$31PP

Deluxe - \$31 per person

Minimum 15 pax

A selection of two dishes to be served individually plated.

Beer battered flathead

Chips, salad & house made tartar sauce

Chicken caesar salad

Cos lettuce, garlic croutons, aged parmesan, poached egg

Penne carbonara

with aged parmesan

Azka burger

Beef patty, lettuce, tomato, cheese, and tomato chutney with a side of chips

Superfood salad

Pumpkin, kale, quinoa, avocado, rocket, pomegranate, walnuts and feta cheese

Slow-cooked lamb pizza

Pumpkin, pesto, pine nut, feta, baby spinach and minted yoghurt

Grilled chicken salad

Olives, tomato, cucumber, spanish onion, israeli couscous and a seasonal green leaf salad



PLATED LUNCH

Signature - \$36 per person

Minimum 20pax

A selection of two dishes to be served individually plated.

Rump 250g steak

Beef rump with seasonal steamed veg and red wine jus

Chicken schnitzel

Crumbed chicken schnitzel served with chips, and salad

Butter chicken

Chicken thigh, steamed rice, poppadum

Tofu curry and rice

Firm tofu, baby corn, coriander, bamboo shoots, and mushroom

Vegetable lasagne

Traditional béchamel sauce with spinach, pumpkin, zucchini, rich tomato and basil sauce, served with salad

Braised pork rigatoni

Slow cooked braised pork shoulder in a rich tomato and herb sauce, olives and aged parmesan cheese

Steamed snapper fillet

Lemongrass coconut sauce and seasonal asian vegetables served with rice

BBQ - \$45 per person

Minimum 20pax

Selection of beef burgers with cheese and onion jam, honey soy chicken kebabs, locally made sausages, a selection of salads, bread rolls and mini pavlova.



SHARE PLATTERS

FROM \$60

Cheese platter

\$90 (serves approx. 10)

Local and imported cheeses with fruits, nuts and crackers

Fruit platter (v)

\$60 (serves approx. 10)

Fresh seasonal sliced fruit

Greek-style tasting plate with cured meats

\$115 (serves approx. 10)

Dolmades, feta cheese, roast zucchini, eggplant, marinated kalamata olives, tzatziki & hummus dips with toasted breads

Sweet treats platter

\$90 (serves approx. 10)



DINNER SIGNATURE MENU

\$70 PP
2 courses

\$85 PP
3 courses

Select two from each course to be served alternatively

Entree

Heritage tomato terrine

goats cheese, micro cress (V) (GF)

Beef carpaccio

toasted pine nuts, shaved parmesan, truffle oil and herbs (GF)

New England pork belly

sticky chilli glaze, cabbage slaw, japanese sesame dressing (GF)

Orange glazed duck breast

butternut, braised fennel, orange sauce (GF)

Chicken ballantine

baby spinach, butternut fregola, sage butter

Tasmanian scallops

celeriac cream, manchego croquettes, chorizo crumb, crispy kale



DINNER SIGNATURE MENU

Main Course

Jacks creek scotch fillet (GF)

potato dauphin oise green beans, red wine jus

Crispy skin salmon (GF)

cauliflower puree, dutch carrot, smashed potatoes,
lemon beurre blanc

Jamaican spiced chicken breast (GF)

charred cauliflower, spicy slaw, grilled buttered corn, pitta bread

10 hour braised beef cheek

creamy parmesan polenta, broccolini, red wine sauce

Hand rolled pumpkin and potato gnocchi (v)

black beluga lentils caramelised butternut, burnt sage butter

Sumac spiced lamb rump

heirloom tomato tabbouleh, harissa spiced pumpkin, Israeli garlic
sauce, mediterranean cous cous



DINNER SIGNATURE MENU

Dessert

Coconut & pineapple pavlova

spiced rum caramel, pineapple, toasted coconut cream

Sticky date pudding

butter scotch sauce vanilla bean ice cream

Crème brulee

white chocolate, pistachio, biscotti

Apple & rhubarb crumble

crème anglaise vanilla ice cream

Chocolate & peanut butter cheesecake

strawberry ice-cream



COCKTAIL

FROM \$15PP

Pre-dinner canapés \$15 per person

3 gold mixed
(approx. 15 mins)

Canapé 1 \$25 per person

4 gold, 1 platinum (approx. 30 mins)

Canapé 2 \$35 per person

4 gold, 2 platinum, (approx. 1 hour)
1 dessert

Canapés 3 \$45 per person

5 gold, 2 platinum, (approx. 1.5 hours)
1 substantial, 1 dessert

Canapé 4 \$55 per person

5 gold, 3 platinum, (approx. 2 hours)
1 substantial, 2 dessert

Our freshly prepared canapés are designed to be served at events lasting no more than two hours.



CANAPE SELECTION

Gold

Portobello mushroom tartlet, aged parmesan

Black truffle and mushroom arancini, garlic aioli

Glazed pear on brioche ricotta, aged balsamic

Seared beef crouton, horseradish cream

Vegetarian spring rolls, sweet soy dipping, sauce shallots

Mini bruschetta, basil & fetta

Pumpkin & goats cheese crostini

Smoked salmon blinis, pink caviar chives & crème fresh

Crumbed mushroom stuffed cream cheese garlic & chives

Smoked salmon & crème cheese roulade with horse radish,
flying fish roe



CANAPE SELECTION

Platinum

Duck hoisin shallots & cucumber bao buns with sesame

Beef sliders, angus beef patty, cheese, tomato chutney, pickled cucumber

Classic Australian chunky vegetable pasties

Pork char sui bao bun with a Asian pickled slaw

Barbecued calamari and chorizo brochettes

Lamb koftas, minted yoghurt

Calamari rings, Szechuan pepper aioli

Crispy chicken slider, shaved iceberg, sweet chilli aioli, milk bun

Cranberry, brie and prosciutto crostini with balsamic glaze

Jamaican jerk chicken skewers grilled lime, fresh mint yoghurt



CANAPE SELECTION

Substantial

Massaman tofu curry, kaffir lime leaves steamed rice (gf, df, vegan)

Chicken tikka marsala, jasmine rice & coriander yoghurt (gf, df)

Sticky glazed pork belly and banh mi salad (gf, df)

Beer battered flathead, house cut chips tartar sauce (df)

Creamy blue cheese and walnut gnocchi (v)

Seared angus fillet truffle mash & red wine jus (gf, df)

Vegetarian nachos with beans, avocado grilled capsicum, sour cream (gf, df)



CANAPE SELECTION

Dessert

French doughnut lolly pops

Torched mini lemon meringue tarts

Vanilla cream, chocolate profiteroles

White chocolate & pistachio crème brule spoons

Raspberry & pistachio friands

Chocolate dipped strawberry varieties

Poached pear tarts with lemon mascarpone



BEVERAGES

Packages

\$32 per person | 1 hour

\$44 per person | 2 hours

\$60 per person | 3 hours

\$72 per person | 4 hours

Unlimited service of:

Wine - Sparkling, White Wine, Red Wine

Beer - A selection of standard beers (local, imported & light)

Soft drinks & juices

Cash Bar

Speak to our team if you would like a cash bar for guests to purchase drinks at their leisure.

On Consumption

Arrange a tab limit with our events coordinator to cover the duration of your event.



ACCOMMODATION

Rydges Armidale is a 56 room property, accommodating up to 162 people in single, double or triple share and exclusive accommodation rates are available for meetings, conferences and special events.

10% Discount on accommodation rates when booking an event here with us at Rydges Armidale

T&C - Minimum 15 rooms for discount to apply.

Rooms

39 x Superior Queen Rooms | Sleeps 4

4 x Family Suites | Sleeps 6

4 x Kitchen Suites | Sleeps 6

3 x Executive King Suites | Sleeps 4

3 x Executive King Spa Suites | Sleeps 4

3 Bedroom Cottage | Sleeps 8

Located adjacent to the hotel, The Cottage offers excellent group accommodation with 3 bedroom self-contained options.

Note: an Easy Access Room is available.

Room facilities

Reverse cycle air-conditioning | Desk area | Refrigerator & mini bar
Digital TV | Free WiFi | Room service



TERMS & CONDITIONS

An estimated number of attendees must be given at the time the booking is made. A guaranteed minimum number of guests attending the function is required no later than fourteen working days prior to the first day of the event. This will then be regarded as the minimum number of persons for catering purposes and will also become the minimum charged to your Function Account. Any changes to this number after this date will incur a fee.

CONFIRMATION

Confirmation of booking is by written acceptance by management, as set out in the Function/Conference Booking Form, assigned and accepted by your organizer.

FINAL ATTENDANCE

A guaranteed number of guests attending the function/ conference are required 14 days prior. Charges will be rendered accordingly.

FINAL INFORMATION

All information such as the proposed timetable, room set-up, special menus and miscellaneous equipment must be forwarded no later than 7 days before the event.

FUNCTION CHARGES

All function costing is current at the time of quotation and subject to revision prior to acceptance of the Function / Conference Booking Form.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the Function / Conference Centre for consumption.

FUNCTION SURCHARGE

A surcharge of \$4.00 per person is applicable on Public Holidays, and \$2.00 per person on Sundays. Any event continuing past the hour of midnight shall incur a surcharge of \$140.00 per hour or part thereof.

LIABILITY

If the management of Rydges Armidale has reason to believe that the function will affect the smooth running of the business, its security or reputation, it reserves the right to cancel the function without liability.

BASIS OF AGREEMENT

The performance of this agreement is contingent on the ability of Rydges Armidale.

DEPOSIT

A minimum of \$400 or 25% (whichever the greater) of the estimated cost is required upon your confirmation of a booking.

CANCELLATION

In the event of a function/conference being cancelled following confirmation, the organizer shall upon request of management forward the following cancellation fee as applicable. Cancellation charges prior to the event date will be applied as detailed below:

Up to 21 days prior to the event date: 100% refund

21 to 14 days prior to the event date: 50% deposit

back 14 days or less prior to the event date: Non-refundable, full fees apply.

PAYMENT

Balance of account to be paid in full within 14 days of function unless prior arrangements have been made with management. A late payment surcharge of 2.5% (two and a half percent) per month, or part thereof; is applicable on all late payments.

RESPONSIBILITY

Organizers are financially responsible for any damage sustained to The Rydges Armidale Property by the organizer, guests, invitees, or persons attending the event, prior to, during or after the event. Confetti etc. will incur an additional cleaning fee.

INSURANCE

The Rydges Armidale will take all necessary care but accepts no responsibility for damage or loss of merchandise left on premises prior to, during or after the event. Organizers should arrange their own insurance.

CREDIT CARD GUARANTEE

Along with the deposit, a signed copy of our terms and conditions/ agreement, and a credit card guarantee will also be required to confirm the booking. Should there be any damage incurred, excessive cleaning or deviation from the agreed terms and conditions, then additional fees may be charged.

SOCIAL MEDIA

By signing the agreement, the client gives consent for Rydges Armidale and TARHF PTY LTD Mandala Hospitality group to distribute any photos from the event for social media advertising and marketing purposes.

Please read these terms and conditions carefully. If you do not understand any of the terms and conditions or have any questions, please discuss them with our function manager. In paying the booking deposit these terms and conditions are binding upon the client.



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31 Marsh Street, Armidale NSW 2350

+61 2 6772 7788

functions_rydgesarmidale@evt.com

rydges.com/armidale

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