

RYDGES

MACKAY SUITES

EVENT KIT

REFRESHINGLY LOCAL



EVENT SPACES

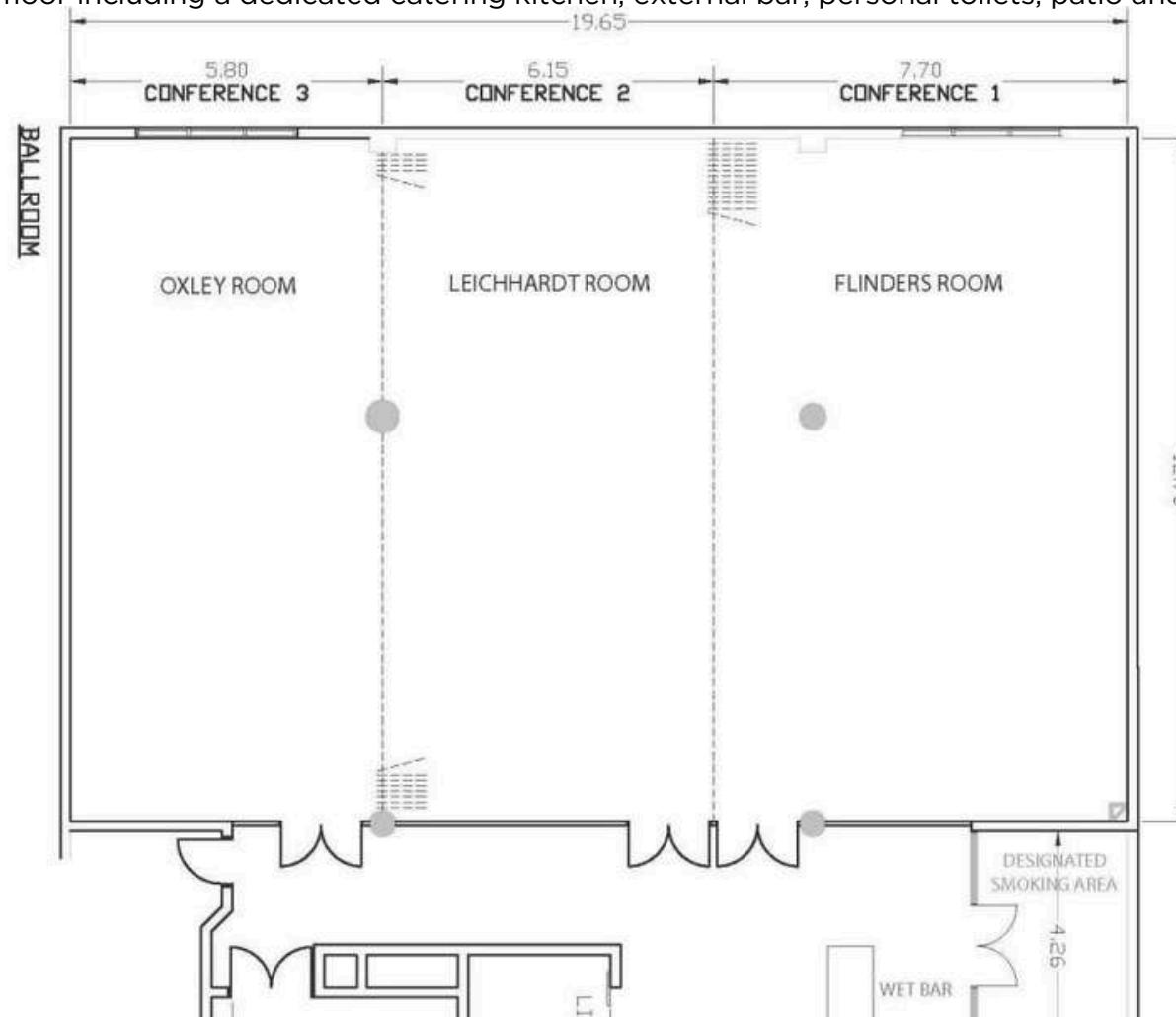
Our self-contained conference centre can cater for up to 270 conference guests, with three individual rooms that can combine to create our Ballroom. Everything you need is located on one floor including a dedicated catering kitchen, external bar, personal toilets, patio and a new state of the art AVsystem.

LEVEL 1	Flinders	Leichhardt	Oxley	Flinders + Leichhardt	Leichhardt + Oxley	Pioneer Ballroom	GROUND FLOOR Social Events Only	Main Bar	Break Room	Turf	Moss on Wood
Area (m2)	98m2	78m2	74m2	176m2	152m2	250m2	Area (m2)	250m2	250m2	250m2	250m2
Theatre	90	70	70	160	140	250	Cocktail	150	40	50	300
Classroom	30	30	30	60	50	70	Banquet	-	28	38	150
Boardroom	30	24	24	-	-	-					
U-Shape	34	27	27	-	-	-					
Cocktail	100	80	80	180	150	270					
Cabaret	48	32	32	96	80	128					
Banquet	60	40	40	120	100	160					



FLOOR PLAN

Our self-contained conference centre can cater for up to 250 conference guests, with three individual rooms that can combine to create our Ballroom. Everything you need is located on one floor including a dedicated catering kitchen, external bar, personal toilets, patio and a new state of the art AV system.



HOTEL FACTS



Step into a world of first class services and comfort at Rydges Mackay Suites. This 4.5 star hotel is located in the bustling CBD only minutes walk to premier shopping, dining options and countless local attractions. Rydges Mackay Suites includes a conference and event centre in prime locale.

Accommodating up to 250 guests for a conference & 120 guests for a wedding reception in our Pioneer Ballroom or an elegant cocktail party at Moss on Wood, our in-house restaurant.



With a range of configurations available, the studios and suites at our contemporary hotel in Mackay can easily accommodate even the most seasoned traveller.

Each guest room is beautifully appointed with stylish furnishings and offers all the essential amenities and premium services to ensure guests are connected and comfortable throughout their stay.



Rydges Mackay Suites is within walking distance of many local attractions such as Bluewater Lagoon, Bluewater Trail, Mackay Harbour and our various shopping outlets.

The hotel is a short drive to one of our region's 31 pristine beaches and when you want to venture a little further, Mackay is home to the stunning rainforests of Cape Hillsborough, Eungella National Park, Finch Hatton Gorge and surrounding tropical islands. The Sarina Sugar Shed tour is one for the bucket list.



Moss on Wood Restaurant and Bar offers a laid-back atmosphere for those looking for a warm and friendly restaurant and bar in Mackay.

We have live entertainment every Friday and Saturday night to help you wind down after a hard week at work or for those wanting to catch up with friends and family. If the thought of leaving your suite is just too much, there's room service to keep your taste buds satisfied.



Over 250 square metres of flexible space across three conference rooms with natural light, WIFI and the latest audio and visual equipment, suitable for all business and social events.

This unique space is ideal as a point of difference for any event. Rydges Mackay Suites offers the versatility and flexibility to ensure you always enjoy a great experience.



Our Gaming Lounge is located on the ground floor and is fully air-conditioned, so come take on Lady Luck and see if you are the next lucky winner.



Join our FREE Rydges Priority Guest Rewards program at www.priorityguesrewards.com.au offering you 10% off our best available rate



DAY CATERING



DAY DELEGATE from \$65 per person

Day Delegate - \$65 per person

Package Inclusions:

- Tea and coffee station
- Morning tea
- Light lunch - sandwiches and soft drink
- Afternoon tea
- Conference pads and pens
- Chilled water and mints
- WiFi access

Half Day Delegate - \$50 per person

Package Inclusions:

- Tea and coffee station
- Morning tea OR afternoon tea
- Light lunch - sandwiches and soft drink
- Conference pads and pens
- Chilled water and mints
- WiFi access

Lunch Upgrade Option \$10 per person

Less than 25 guests

Plated lunch in Moss on Wood

25 guests or more

Hot working buffet lunch

- 1 x *hot protein*
- 1 x *carbohydrate*
- 1 x *sweet item*

*Ingredients may change due to seasonal availability at time of menu tasting and/or event.
Special dietary requirements are available on request minimum one week prior to event.*

While we will endeavour to accommodate all dietary and allergy needs, our food is prepared in a commercial kitchen so traces of allergens may exist.

DAY CATERING



COFFEE BREAK from \$18 per person

Arrival Tea and Coffee

Tea and coffee when guests arrive

\$7 per person

Coffee Station

Tea and coffee for duration of meeting

\$15 per person

Morning Break

Tea and coffee
1 x sweet item, 1 x savoury item

\$18 per person

Afternoon Break

Tea and coffee
1 x savoury item, 1 x fruit platter

\$17 per person

Working Lunch

Sandwich & wrap and soft drink

\$25 per person

Plated lunch in Moss on Wood - Maximum 24 guests
-Includes 1 glass of soft drink

\$35 per person

Hot working buffet lunch -Minimum 25 guests
-Includes soft drink

From \$40 per person

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PLATED BREAKFAST



FROM \$25PP

Minimum 20 guests

Simple Breakfast

Scrambled eggs, toast, bacon, hash browns & local tomato relish

\$25 per person

Big Plated Breakfast

Scrambled eggs, toast, bacon, tomato, mushroom, chorizo, hash browns & local tomato relish

\$35 per person

Plated breakfast includes tea and coffee station and fruit juice

Upgrade Options

Baked danishes and pastries

\$5 per person

Fresh sliced fruits

\$6 per person

Individual muesli & yoghurt cups

\$7 per person

Tea and coffee served to the table

\$3 per person

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BREAKFAST PLATTERS

FROM \$18PP

Minimum 20 guests



Simple Platters

3 choices

5 choices

Includes tea and coffee station and fruit juice

Mini pancakes with jam & whipped cream V

French toast bites with vanilla cream & cinnamon sugar V

Toasted banana bread with whipped ricotta & honey V

Baked danishes & pastries V

Tomato bruschetta with balsamic & basil VG

Mini ham & cheese croissants

Mixed quiches

\$18 per person

\$30 per person

Substantial Options

Yoghurt, berry & muesli jars (GF)

\$7 per person

Avocado & dukkah on toast (Vegan)

\$8 per person

Bacon, egg & hash brown sliders

\$9 per person

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free

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PLATTERS



FROM \$90

1 platter suits 10 people as a snack

Antipasto \$150

Serrano ham, salami, chorizo
Cheddar, blue and brie cheese
Olives, pickles, dip
Bread, crackers and grissini

Gourmet Pub \$100

Mango BBQ chicken wings GF/DF
Salt & pepper squid GF/DF
Gourmet spring rolls
Chef's choice of dipping sauce

Cocktail \$90

Cocktail spring rolls V
Samosas V
Vegetable gyoza V
Chef's choice of dipping sauce

Ocean \$110

Chili prawn skewers GF
Salt & pepper squid
Tempura fish bites
Chef's choice of dipping sauce

Fusion \$110

Tandoori chicken skewers GF
Mini beef pies
Prawn gyoza
Chef's choice of dipping sauce

Sliders - \$125 - 15 piece

Select 1 of the below
Cheeseburger
Tuscan fried chicken
Crispy fish

Sandwich \$110 - 30 piece

Chicken finger sandwiches
Ham & mustard mayo baguettes
Market salad wraps

Garden \$120

Crispy zucchini flowers VG
Spiced potato fritters GF/VG
Truffle mushroom arrancini V
Morrocan fried cauliflower GF/VG
Chef's choice of dipping sauce

Fruit \$80

A selection of this seasons
finest fruit

Dessert \$120

Triple chocolate brownie
Custard filled profiteroles
Fresh berries & berry coulis

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Simple

3 choices

5 choices

\$20 per person

\$30 per person

Tomato bruschetta, basil & balsamic VG

Rare seared beef crostini, aioli & chimichurri

Smoked salmon blini, cream cheese & dill

Spiced potato fritters, romesco VG/GF

Prawn & chive gyoza, ginger soy

Tandoori chicken skewers, cucumber yoghurt GF

Braised lamb croquettes, chipotle mayo

Mushroom arancini, parmesan aioli V

Substantial

\$10 per choice, per person

Grilled beef salad, crispy noodles & chili-lime dressing

Cheeseburger sliders, burger sauce & American cheese

Popcorn chicken, house ranch dip & pickles GF

Grilled chicken sliders, house cut slaw & caramelized haloumi

Salt & pepper squid, aioli & fresh lemon GF

Crispy fish tacos, house cut slaw & chipotle mayo

Falafel bites, whipped hummus & herb dressing VG/GF

Moroccan cauliflower nuggets, romesco & creamy hemp dressing VG/GF

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PLATED MENUS



FROM \$30PP

Minimum 20 guests

Basic

1 course \$30pp

Chef's choice of one dish for each course

Premium

1 course \$38pp

Your choice of 2 dishes served alternatively for each course

Gourmet

Chefs choice of set entree and dessert, your choice of alternatively dropped mains

All meals include bread roll, tea and coffee. Two course - Entree and main OR Main and dessert

ENTREE

- Thai beef salad, shaved vegetables, fragrant dressing, crispy noodles
- Twice cooked pork belly, parsnip puree, house cut slaw, mustard dressing
- Cold smoked salmon, chopped herb mayonnaise, market leaves, sourdough croutons
- Cauliflower cheese soup, truffle mushroom arancini, shaved parmesan
- Market lettuce salad, shaved vegetables, farmhouse cheddar, candied walnuts

MAINS

- Grain fed beef sirloin with creamy peppercorn sauce
- Grilled pork chop, caramelized apples, red wine jus
- Moroccan spiced lamb rump with lamb sauce
- Oven roasted chicken breast with roasted mushroom sauce
- Pan seared market fish with lemon butter sauce

All mains are served with carrot butter, sautéed broccolini and pressed potato gratin

DESSERT

- "Eton Mess" with vanilla cream, seasonal berries
- Coconut panna cotta with tropical fruits, mango sorbet
- Sticky date pudding with candied pecans, caramel ice cream
- Dark chocolate brownie, salted caramel sauce, vanilla semifreddo

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BUFFET MENUS

FROM \$60PP

Minimum 30 guests



Silver

\$60pp - 2 proteins | 2 sides | 1 dessert

Gold

\$80pp - 2 proteins | 3 sides | 1 dessert | 1 upgrade

Packages include dinner rolls and a selection of condiments

Meat & Fish

Grilled steak medallions & creamy mushroom gravy
Moroccan spiced lamb shoulder & cucumber yoghurt dressing
North African BBQ chicken & chipotle aioli
Twice roasted pork belly & apple cider relish
Lemon baked market fish & chopped herb salsa

Sides

Crispy garlic & rosemary potatoes
Roasted sweet potatoes with mild chili dressing
Spinach and ricotta ravioli with tomato passata
Steamed vegetables with herb butter
Roasted root vegetables with rosemary and balsamic
Baked cauliflower cheese
Moss on Wood Caeser salad
Make your own garden salad
Classic coleslaw salad
Fresh chopped vegetable salad

Dessert Options

Fruit salad with honey yoghurt and berry coulis
Sticky date pudding with caramel sauce and vanilla custard
Chocolate mousse with berries and shaved chocolate

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Upgrades

Bread basket; sourdough, grissini, crackers, chefs selection of dips & spreads \$11pp

Antipasto platter; sliced meats, cheese, pickles, relishes and bread basket (included) \$13pp

Additional dessert \$9pp

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