



RYDGES

SYDNEY CENTRAL

Have yourself a merry little

CHRISTMAS

REFRESHINGLY LOCAL

RYDGES.COM

SIT DOWN



TWO COURSE | \$105 PP



THREE COURSE | \$115 PP



TABLE BANQUET | \$115 PP
THREE COURSE|

SIT DOWN MENU

ENTREE

- Spiced cauliflower soup with caper cream (gf) (v)
- King prawn and avocado tian with a pickled cucumber carpaccio and chilli infused extra virgin olive oil (gf)
- White bean minestrone soup with pane di casa (v)
- Saffron arancini with diver scallops and smoked pepper essence
- Five spice duck confit terrine with plum sauce and wonton crisp
- Mandarin infused tomato terrine with San Daniele ham and goats cheese fondant
- Vine ripe tomato caprice with buffalo mozzarella with olive bruschetta (v)
- Atlantic salmon Gravlax with wasabi mayo, keta and radish salad (gf)

MAIN

- Corn fed chicken with saffron mash grilled asparagus and garlic confit (gf)
- Ocean trout zucchini ribbons, potato and leek gratin, and tomato vierge (gf)
- Black Angus beef fillet with kumara garlic mash, broccolini mushroom and échalot jus (gf)
- Hot smoked salmon with blue lentils peas, beans and lemon butter (gf)
- Slow braised duck ragout with porcini mushrooms and potato gnocchi
- Snapper with seaweed salad miso broth and buckwheat noodle
- Sweet corn and porcini risotto with kale and baby basil (gf) (v)
- Pumpkin ravioli with pumpkin pesto on a tomato sugo (v)

All sit down options include:

- 4 hour beverage package
- Dance Floor
- DJ - 4 hours
- PA System + Microphone

DESSERT

- Classic crème brûlée with pistachio ice cream (gf)
- Lemon meringue tart with raspberry cream
- Chocolate lava pudding with Chantilly cream
- Coconut panacotta with rock melon salsa (gf)
- Flourless chocolate cake double cream and berry compote (gf)
- English chilled rhubarb and berry trifle with egg custard and clotted cream
- Tiramisu macchiato, pistaccio and fig biscotti
- Dark chocolate tart with orange sorbet and white chocolate tuile
- Cheese board with honey and walnut bread



BUFFET

\$105 PP

HOT FOOD

- Hot roast carvery of honey glazed ham or turkey breast with accompanying sauces
- Roasted potatoes and seasonal vegetable panache
- Pan fried Atlantic salmon with dusted squid teriyaki glaze and broccolini
- Porcini tortellini with truffle essence and pumpkin coulis

SALADS

- Make your own caesar salad bar
- Rocket red onion and pear
- Kumura with garlic chips and rosemary

DESSERT

- Traditional Christmas pudding with rum sauce
- French pastries
- Australian farm house cheese board with bitter Italian honey, Corella pears, walnut bread and crackers
- Fruit mince pies
- Seasonal fruit platter
- Freshly brewed coffee and tea

Includes:

- 4 hour beverage package
- Dance Floor
- DJ - 4 hours
- PA System + Microphone



SEAFOOD BUFFET

\$125 PP

HOT FOOD

- Hot roast carvery of honey glazed ham or turkey breast with accompanying sauces
- Roasted potatoes and seasonal vegetable panache
- Pan fried Atlantic salmon with dusted squid teriyaki glaze and broccolini
- Porcini tortellini with truffle essence and pumpkin coulis

SEAFOOD

- Australian Tiger prawns
- Freshly shucked oysters
- Tasmanian Salmon gravlax and smoked salmon

SALADS

- Make your own caesar salad bar
- Rocket red onion and pear
- Kumura with garlic chips and rosemary

DESSERT

- Traditional Christmas pudding with rum sauce
- French pastries
- Australian farm house cheese board with bitter Italian honey, Corella pears, walnut bread and crackers
- Fruit mince pies
- Seasonal fruit platter
- Freshly brewed coffee and tea

Includes:

- 4 hour beverage package
- Dance Floor
- DJ - 4 hours
- PA System + Microphone



COCKTAIL

2 HOUR PACKAGE | \$65 PP

- 2 hours of canapes
- 2 hour superior beverages
- Dance Floor
- DJ - 2 hours
- PA System + Microphone

3 HOUR PACKAGE | \$85 PP

- 3 hours of canapes
- 3 hour superior beverages
- Dance Floor
- DJ - 3 hours
- PA System + Microphone

4 HOUR PACKAGE | \$99 PP

- 4 hours of canapes
- 4 hour superior beverages
- Dance Floor
- DJ - 4 hours
- PA System + Microphone

HOT

- Turkey and cranberry pies
- Sage and onion arancini (v)
- Xmas pizza with smoked ham
- Assorted wild mushroom and goats cheese tartlet (v)
- Oysters Kilpatrick (gf)
- Mini beef and mushroom pies with barbeque relish
- Assorted arancini balls garlic aioli
- Lamb kofta, harissa yoghurt (gf)
- Manchego and sweet potato empanada
- Chorizo and potato croquette
- Satay chicken sticks with coriander yogurt (gf)
- Tempura prawn with saffron aioli

COLD

- Peach and goats cheese pintxos (v)
- Honey smoked ham crosini with apple compote
- Smoked chicken and sweet corn tortilla
- Vietnamese rice paper rolls, ponzu sauce (gf)
- Oysters with pickled ginger soy jelly (gf)
- Peking duck pancake, cucumber, shallot, hoi sin
- Sushi, nori, pickled ginger, wasabi, soy (gf)
- Asparagus spears with lemon parmesan aioli (gf) (v)
- Prawn and Philadelphia crepe
- Prosciutto and rockmelon ball
- Thai beef salad with wonton crisp
- Gravlax fennel and horseradish tartlet
- Beetroot, goats curd filo basket

DESSERT

- Christmas cookies with rum mascarpone
- Mini fruit mince tarts
- Panettone with brandy cream
- Lemon meringue tarts
- Chocolate crunch pops
- Assorted macaroons
- Choc top ice cream cones
- Piccolo ricotta Sicilian cannoli





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