



RYDGES
SYDNEY • CENTRAL

CANAPÉ PACKAGES

Cold Canapés

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

Hot Canapés

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

Dessert Canapés

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

Substantial Canapés

Additional \$10 per person per selection

Salt, pepper squid with chilli jam
Noodle box – Beef in black bean sprouts and Hokkien noodles
Beer battered fish and chips with aioli and pink salt
Mini chorizo hot dogs with American mustard and crispy shallots
Angus burgers with pickle tomato and Swiss cheese
Hot smoked Atlantic salmon and cucumber sour cream rösti

\$95 pp

4 hours of canapés
(12 pieces) and
4 hours of
beverages

\$80 pp

3 hours of canapés
(8 pieces) and
3 hours of
beverages

\$60 pp

2 hours of canapés
(6 pieces) and
2 hours of
beverages

Dance Floor
DJ x 4 Hours
PA System
Christmas Decorations

Conditions:
Minimum of 40 Guests

Bookings on (02) 9289 0066 or
functions_rydgessydneycentral@evt.com



RYDGES
SYDNEY CENTRAL

CHRISTMAS BUFFET MENU

Hot Food

Hot roast carvery of honey glazed ham or turkey breast with accompanying sauces *(gf)*

Roasted potatoes and seasonal vegetable panache *(gf)*

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 *(gf)*

Kumura with garlic chips and rosemary *(gf)*

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 *(gf)*

Freshly brewed coffee and tea

\$99 pp
includes 4 hours
of beverages

Dance Floor
DJ x 4 Hours
PA System
Christmas Decorations

Conditions:
Minimum of 40 Guests

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PLATED MENU

Entrée

- 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 *(gf)*
- 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)*

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

Sides

- Broccolini and choy sum with lemon butter and extra virgin olive oil *(gf) (v)*
- Arugula rocket leaves white balsamic and grana Padano *(gf) (v)*
- Roast baby potatoes with pink salt and garlic chips *(gf) (v)*
- Crisp breads and grissini *(v)*

\$99 pp
2 course
includes 4 hours
of beverages

\$109 pp
3 course
includes 4 hours
of beverages

Dance Floor
DJ x 4 Hours
PA System
Christmas Decorations

Conditions:
Minimum of 30 Guests

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RYDGES
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CHRISTMAS SEAFOOD BUFFET MENU

Hot Food

Hot roast carvery of honey glazed ham or turkey breast with accompanying sauces *(gf)*

Roasted potatoes and seasonal vegetable panache *(gf)*

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 *(gf)*

Kumura with garlic chips and rosemary *(gf)*

Seafood

Australian tiger prawns *(gf)*

Freshly shucked oysters *(gf)*

Tasmanian salmon gravlax and smoked salmon *(gf)*

Dressings and accompaniments

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 *(gf)*

Freshly brewed coffee and tea

\$119 pp
includes 4 hours
of beverages

Dance Floor
DJ x 4 Hours
PA System
Christmas Decorations

Conditions:
Minimum of 40 Guests

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CHRISTMAS COCKTAILS

Mistletoe Mojito

Bacardi Superior White Rum, cranberry juice, lime, fresh mint and cranberries

Christmas Blush

Eristoff Vodka, grapefruit juice, muddled lime

Espresso Martini

Vanilla Bean Infused Eristoff Vodka, Illyquore Coffee Liqueur, vanilla Sugar and Espresso



RYDGES

SYDNEY CENTRAL

\$15

individually
or

Choice
of 2 for
\$22
per hour