

RYDGES  
PALMERSTON

# Christmas Packages

2024

CONTACT OUR EVENTS TEAM!

[FUNCTIONS\\_RYDGESPALMERSTON@EVT.COM](mailto:FUNCTIONS_RYDGESPALMERSTON@EVT.COM)

08 8983 6666





# CHRISTMAS PACKAGES

Celebrate Christmas in our festively decorated function spaces.

Canape Style Party

from \$60pp

Seated Alternate Drop

from \$65pp

Buffet Dinners

from \$65pp

Beverage Packages

from \$35pp



## OUR CHRISTMAS GIFT TO YOU!

### Complimentary

Dedicated Event Co-ordinator

Room Hire\*

Selfie Station

Festive Lighting

Audio Visual Equipment

Festive Decorations

Minimum 25 guests

\*Complimentary room hire is available for weekday functions for this package.

A 50% discount will be applied to the entire room hire fee for Friday, Saturday, and Sunday bookings.

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# ALTERNATE DROP

**TWO COURSES - \$65.00 | THREE COURSES - \$80.00**  
Choose two items from each course

## Entrées

- Beef wellington tartlet with lemon spiced rocket
- Twice cooked pork belly with beetroot and radish salad, apple coulis (GF, DF)
- Roasted fig with prosciutto, rocket and goats cheese salad topped with balsamic glaze (GF)
- Smoked salmon, fennel and cucumber salad with salmon caviar and crème fraiche (GF)
- Grilled prawn with mango salad and Sriracha mayo (GF)
- Grilled scallop with sweetcorn puree, prosciutto and lemon butter (GF)
- Caprese salad, buffalo mozzarella, roma tomato and basil (GF, V)
- Warm caramelised onion and goats cheese tart with rocket salad ( V )

## Mains

- Lemon myrtle and honey salmon with roasted potato and broccolini with hollandaise sauce (GF)
- Grilled sirloin (Served M) steak with candied sweet potatoes, broccolini, and mustard cream sauce (GF)
- Five spiced salted pork belly with, roasted potatoes and nectarine and cherry salsa (GF, DF)
- Chicken cosmopolitan - baked chicken breast with orange, cranberries and vodka served with mash potato and broccolini (GF)
- Grilled pork cutlet with sweet potato mash, garlic green beans and onion jus (GF, DF)
- Slow cooked lamb rump with tagine sauce, Moroccan cous cous and green beans (DF)
- Tomato, mozzarella and basil risotto topped with fried basil and parmesan (V)

## Desserts

- Caramelised walnut and coffee cream pavlova with chocolate sauce and seasonal berries ( V )
- Coconut panna cotta with grilled mango, toasted coconut and spiced mango sauce ( V )
- Poached pear with earl grey ganache and spiced jelly ( V )
- Chocolate brownie with caramel sauce, vanilla mascarpone and toasted walnuts ( V )
- Lemon, passionfruit and custard tartlet with forest berry compote and Chantilly cream ( V )
- Sticky date pudding with butterscotch sauce and Chantilly cream ( V )



# BUFFET DINNER

**TWO CHOICES FROM EACH COURSE - \$65.00**  
**EXTRA CHOICE - add \$10.00 PP**

## Salads

- Southern Style sweet potato salad – charred corn, sweet potato, avocado, coriander, red onion, red caps, ranch dressing (V, VG available)
- Mixed potato salad with pickled onion dressing – sweet potato, chats, green peas, fetta, pickled onion and fresh herbs (V, VG available)
- BBQ corn and chorizo salad – Charred corn, chorizo, avocado, coriander, mesclun, cherry tomato (DF)
- Roasted vegetable salad (GF, DF, V)
- Pumpkin and goats cheese salad (GF, V)
- Caprese salad – Bocconcini, basil, heirloom tomato, red onion and balsamic (V)

## Mains

- Garlic buttered Turkey breast with cranberry and pistachio stuffing
- Maple buttered roast chicken (GF)
- Mediterranean spiced slow roasted lamb (GF)
- Rosemary and pepper roasted beef (GF)
- Maple and paprika glazed ham (GF)
- Roast pork belly with roasted apples and pears (GF)
- Lemon and garlic buttered baked snapper (GF)
- Vegetarian Christmas curry with roasted cauliflower and eggplant (GF, DF, V, VE)

## Desserts

- Assorted seasonal fruit pavlovas (V)
- Warm Christmas pudding and vanilla custard (V)
- Assorted cakes and slices (V)
- Seasonal fruit platter (V, DF, GF)
- Rich chocolate mousse with mixed berries and Chantilly cream (V)



# CANAPÉ PARTY

Includes our Standard Beverage Package

1 HOUR - \$60.00 (Choice of 4 items)  
2 HOURS - \$80.00 (Choice of 6 items)  
3 HOURS - \$95.00 (Choice of 6 items)



## Options

### Cold

Mini crab brioche bites  
Hoisin duck on cucumber (GF, DF)  
Smoked salmon crostini's (DF)  
Tomato and basil bruschetta (DF)  
Prosciutto, Bocconcini and basil skewers (GF)  
Mini prawn cocktails (GF)  
Roast beef and horseradish with onion relish crostini

### Hot

Harissa lamb kofta bites (GF)  
Pumpkin arancini with tomato salsa  
Beef skewers with horseradish dip (GF)  
Prawn and chorizo skewers (DF)  
Chilli and marmalade glazed pork belly bites (DF)  
Vegan BBQ jackfruit sliders with mustard slaw  
Duck spring rolls with sweet chilli sauce (DF)  
Thai fish cakes with sweet chilli jam (DF)  
Bacon, pesto and haloumi bites (GF)





## Standard Beverage Package

2 HOURS - \$35 | 3 HOURS - \$45 | 4 HOURS - \$55

### HOUSE SPIRITS

Vodka | Gin | Bourbon

### HOUSE WINES

Bubbles | Red | White | Moscato

HOUSE BEERS & CIDER ON TAP\*

### SOFT DRINKS & JUICES

*\*For the bar inside the function room, house beers will be provided in stubbies.*

## Premium Beverage Package

2 HOURS - \$50 | 3 HOURS - \$60 | 4 HOURS - \$70

ALL BEVERAGE WITHIN THE STANDARD PACKAGE PLUS

### PREMIUM SPIRITS

Vodka | Gin | Bourbon | Whiskey | Rum

### BUBBLES

Brut | Prosecco | Champagne

### RED WINE

Shiraz | Merlot | Pinot Noir

### WHITE

Sav. Blanc | Chardonnay | Riesling

### BEERS

Asahi | Corona | Pure Blonde

*\*Alternative items can be substituted within packages.  
Additional charges may apply.*