

FALLA
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FESTIVE EVENTS

RYDGES

RESORT • HUNTER VALLEY



CELEBRATION SEASON AT RYDGES RESORT HUNTER VALLEY

'Tis the season to be jolly! Feel free to celebrate in your own style, whether it's with cocktail bites or grand festive gatherings – there's something for everyone.

Choose from over 20 event spaces to host your perfect holiday party. Whether you prefer our fine-dining restaurant, brewery, poolside fun, or scenic vistas, there's a spot that suits your taste.

Embrace Fresh & Local

Join us on a culinary adventure through the Hunter Valley and New South Wales region, where we celebrate local food and wine.

Resort Highlights

- 100 acres
- 4,600m2 of event space
- Restaurant & bar options
- 418 rooms & villas
- 20+ event spaces
- 17 room day spa
- 1,160 guests
- 14 meeting rooms
- 71-par golf course



FOR THE TRADITIONALISTS

Deck the halls with all your favourite Christmas dishes and decorations.

For those who have fond memories of bon bons, Christmas trees, and unwrapping presents on Christmas morning.



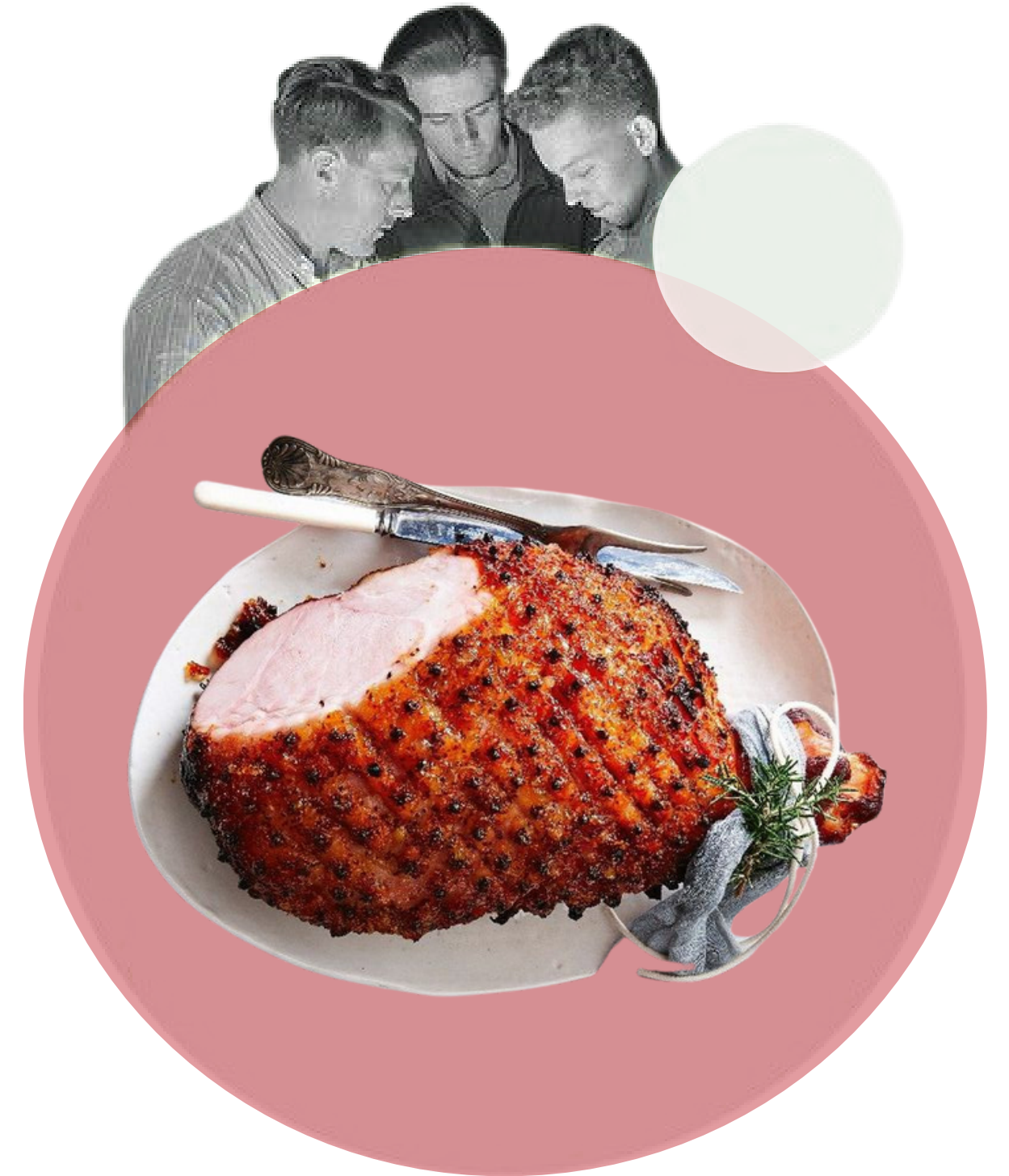
FESTIVE PLATED & BUFFET

Feast your eyes on the 2-course alternate serve extravaganza, with the option to upgrade to 3-courses or our fan favourite buffet, paired with a 4-hour Winery Beverage Package!

Get ready for Christmas cheer with bon bons & centrepieces, plus room hire and a dance floor to boogie on.

For extra pizzazz:

- Add on another course for \$14 per person
- Opt for chair covers at \$7 per person
- Sides for \$15 each
- Splash out on a Beverage Package Upgrade for an extra \$10 per person!



PLATED MENU

FROM \$155 PP

Includes beverages from the Winery Tour package

Minimum of 30

Entree

Rocket salad, bresaola, buffalo mozzarella, artichoke & lemon olive (GF, NF)

Yuzu prawn roll, avocado, milk bun & crisp baby gem greens (NF)

Caramel cider pork, apple & pickled cabbage (DF, NF, GF)

Blistered grapes, figs, burrata, vincotto & candied nuts (V)

Confit beetroot & caramelised onion tart & torched chèvre (V)

Turkey, chicken & pistachio terrine, fig chutney & crisp bread

Honey soy tempura chicken, wasabi, tatsoi & radish (GF, NF)

Main

Pork belly with sage stuffing, parsnip & roasted vanilla pear (DF)

Spiced maple pumpkin, braised lentil, Persian feta & candied chilli nuts (V,

GF) Chicken provencal, olives, shallots, garlic kipfler's & semillon jus (GF, DF,

NF) Rum, fennel & citrus braised beef cheek, creamed mash (GF, NF)

Ginger, garlic monkfish, shiitake dashi & shallot (GF, NF)

Roasted gnocchi, butternut squash, beurre noisette & grana Padano (V)

Desserts

Sticky date pudding, butterscotch sauce, vanilla mascarpone

Chocolate fondant, sour cherry mascarpone, textures of berry

Lemon meringue tart, archierose macerated fruits

Cranberry & pistachio cheddar, crisp bread, muscatel, quince

Berry Chantilly, meringue, macerated fruit Eton mess

Sides

Garlic and thyme roasted kipfler potato

Chili honey Dutch carrots

Herbed greens, flaked almonds

Maple roasted pumpkin, pepitas, chevre

Beetroot, rocket, vanilla pear, radicchio & vincotto salad



BUFFET MENU

FROM \$185 PP

Includes beverages from the Winery Tour package
Minimum of 30

Cold

Fresh baked bread

Assorted charcuterie, local cheeses &
marinated vegetables

Vanilla pear, rocket, beetroot, radicchio &
vincotto salad

Minted pea & maple speck potato salad

Pickled cucumber, marinated Roma tomato,
basil & feta salad

Hot

Sage pork belly & cider roasted apple

Citrus & dill glazed salmon fillets

Roasted chicken, prosciutto, sage & marsala

Mustard & rosemary roast beef with shiraz jus

Veg

Garlic, thyme medley of roast potatoes

Chilli, honey carrots

Maple roasted pumpkin, pepitas & cherve

Dessert

Seasonal fruit salad

Passionfruit & berry pavlova

Sticky date pudding, butterscotch sauce

Seafood Add-on

Queensland whole tiger prawns, cocktail sauce,
lemon & limes

Sydney rock oysters

Kikawoonkawwhite wine mussels,

Greek style baby octopus.



FESTIVE COCKTAIL

1.5 hours of 3 hot & 3 cold canapes
1 substantial grazing box item
3 hour The Winery Beverage Package
Room Hire
Dance floor

Additional Items

Beverage package upgrade - \$10pp



COCKTAIL MENU

FROM \$128 PP

Includes beverages from the Winery Tour package
Minimum of 20

Cold Canapés

Beetroot & feta (V)

Cherry tomato, caramelised onion &
goats cheese tart (V)

Heirloom baby vegetable skewers (VE, GF)

Peking duck crepe with hoisin

Oysters with yuzu & togarashi (GF, DF)

Assorted sushi with soy & wasabi (GF, DF)

Prawn rice paper roll soy & lime (GF, DF)

Smoked salmon & ricotta blinis (GF)

Thai beef skewer with nam jim (GF, DF)

King crab & native spiced leek tart (DF)

Hot Canapés

Pistachio lemon & saffron croquette (V)

Asian beef skewers

Karaage chicken

Pork belly bites sticky sauce (GF, DF)

Tandoori chicken skewer with mint yoghurt (GF)

Prawn on a lemongrass skewer

Beef wellington

Pumpkin & goat cheese b'stilla (V)

Vegetable dumpling with pickled seaweed (V)

Thai fish cakes

Lamb kofta (DF)

Pumpkin aranchini (V)

Truffle mushroom arancini (V)

Grazing Boxes

Tom yum prawn noodles

Mediterranean rissoni & charcuterie

Chicken nasi goreng

Japanese noddle bowl (V)

Dhal & coconut rice (VE)

Beef nachos (GF)

Mussels in white wine

Prawn & herb roll

Mini bratwursts

Fisherman's basket (+\$4 per person surcharge)



BEVERAGE PACKAGES

The Winery Tour

Wines

Choice of any 3 wines

Sparkling

Brokenwood 8 Rows Sparkling

White

First Creek Botancia Chardonnay
De Bortoli DB Winemaker Range
- Sauvignon Blanc

Red

First Creek Botancia Shiraz
De Bortoli DB Winemaker Range
- Cabernet Sauvignon

Beer

James Boag Light - Bottled

And a choice of 1 tap beer

Sydney Brewery Lager

Sydney Brewery Pale Ale

Non Alcoholic

Great Northern Zero
McGuigan Zero Sauvignon Blanc
Selection of soft drinks and juices

Package Upgrades

Additional beers and wines are available from our extended list on a consumption basis.

Hunter Valley Favourites | Upgrade for \$10 PP

Wines

Choice of any 4 wines

Sparkling

Peterson House Gateway

Bimbadgen Sparkling Semillon

White

Audrey Wilkinson Semillon
Tyrrell's Hunter Valley Chardonnay
Briar Ridge "Which Way" Pinot Gris
Tulloch Verdelho

Red

Leogate Gatecrasher Shiraz
Audrey Wilkinson Tempranillo
Tyrrell's Old Winery Pinot Noir
Tulloch Cabernet Sauvignon

Rosé

Audrey Wilkinson Rosé

Beer

James Boag Light - Bottled
And a choice of 2 tap beers
Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner

Non Alcoholic

Great Northern Zero
McGuigan Zero Sauvignon Blanc
Selection of soft drinks and juices

SHAKE IT UP

Step out of the ordinary and jump into a new way of celebrating.

For those who like to be innovative, making old experiences exciting and new.



MIAMI POOL PARTY

Dive into 3 hours of fun at our Haven Pool area with pool toys, entertainment, and cocktails upon arrival.

Let your hair down, and step outside the ordinary.



MENU

FROM \$99 PP

Minimum of 50

Grazing Platter - Served from 11am

Cabanosi, Salami, Fig Paste, Lavosh, Gourmet Crackers, 3 x Hunter Belle Dairy co cheeses, Marinated Adina Olives, Corn Chips , Guacamole

Canape Service - Served between 12:00-12:30pm and 1:00-1:30pm

Grilled Prawn and mango salsa taco
Pulled pork and pineapple sliders
Mini hot dogs and tomatillo salsa verde
Sweet and sour tofu & noodle boxes

Ice Cream - Served from 2pm

Selection of ice cream

Beverages

Cocktail on arrival
Rum bar
Sydney Brewery Beers
Selected wine
Soft drinks



SMOKEY CHRISTMAS

Meat served up to share like a boss. Grilled to perfection in our smokey BBQ.

Find us at the refreshingly different Lovedale Bar + Grill, just a hop away from Sydney Brewery Hunter Valley.



MENU

FROM \$69 PP

Minimum of 12

Straight from the smoker, our lip-smacking dishes are brought to your table platter style. Straight from the tank, we proudly serve Sydney Brewery beers, freshly brewed right here.

The festivities don't stop there! Get ready to groove with live entertainment every Friday and Saturday night from November 15 to December 21*. Let the good times roll!

Brought to you by...

**LOVE
DALE
BAR+
GRILL**

BBQ Pork Ribs
Low and Slow Beef Brisket
Rodrigues Chorizo
Macaroni and Cheese
Coleslaw
Grilled Corn
Onion rings
Soft Dinner Rolls
Brisket Pan Jus



*Dates subject to change.

TOP SHELF

Celebrate big wins, collaborative teams and new milestones in complete style.

The crème de la crème of festive parties. Delight in the very best the Hunter Valley has to offer.



CHRISTMAS IN THE VINES

Let your taste buds dance with the flavours of the region as you indulge in delectable local delicacies and sip on fine wine.

Allow the vibrant atmosphere to wow, set against rolling mountain vistas.

Embrace the spirit of celebration and create unforgettable memories with delicious food, local wine, and great times.

Includes food stall tents, specialty theming, entertainment and 4-hour beverage package

FROM \$199 PP

Includes beverages from the Hunter Valley Favourites package
Minimum of 100



MENU

Seafood

Australian Prawns GF, DF

Sydney Rock Oysters GF, DF

Marinated Mussels

Festive Baked Salmon, cranberries, pine nuts, herbs, pomegranate seeds GF, DF, N,

Mini assorted nori rolls (V available),

Potted trout rillette

Tuna Poke, sesame and edamame GF, DF

Served with condiments.

Cooked over coals

Marinated spatchcock, lemon and herb

Lamb Loin Chops with chimichurri

Lemon myrtle Barramundi, warragal greens

Fire Roasted Jacket Potatoes

Beverages

This includes The Winery Tour Package

Festive Fare

Maple glazed leg ham (Served Cold)

Wattle seed Crusted Rare Roast Beef (Served Cold)

Turkey, chicken and cranberry terrine

Zucchini, asparagus and fetta salad

Baked Hunter Belle Camembelle, Estate Honey, macadamias

Dinner rolls

Desserts

Fresh Fruit Wreath, Tropical Fruit Trifle, Festive Rocky Road

Pav Smash

Pavlova, fruit coulis, Cherries, mangos, kiwifruit, raspberries, strawberries, passionfruit, Caramelised White Chocolate, Creme Chantilly



Upgrades:

Pop Up tasting

Moco cocktails

Italian cocktails

- Negroni
- Aperol Spritz
- Mulled Wine Sangria

ALL DAY ACKNOWLEDGEMENTS

Go the extra mile and make a day of it. A sprawling playground offers more than just epic events.

Treat your team to 9 holes of golf, spa treatments at our day spa or take a tour of our brewery and distillery.

Our idea of perfect day: split into two, golf for those who seek adventure and spa for those who wish to de-stress. Followed by a tour of Sydney Brewery to get everyone in the festive season. Top the day off with the festive event that speaks to you most!



MAKE A NIGHT OF IT

Don't let the festivities stop before the fun is over, book accommodation.

With hotel and villa options there are options to suit whatever celebration you have in mind.

Set in the heart of the Hunter Valley, wake up to the peaceful surrounding of nature, or roll into our award-winning buffet breakfast. You can bet it's a title well-deserved!





LET'S GET THIS PARTY STARTED

ENQUIRIES

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