

RYDGES

NEWCASTLE

EAT, DRINK & BE MERRY

RYDGES NEWCASTLE CHRISTMAS 2023 PACKAGES

REFRESHINGLY LOCAL

RYDGES.COM

CANAPÉS

FROM \$25PP

Minimum 20 guests

1 hr	 \$25 pp	2 Cold and 2 Hot
1.5 hrs	 \$35 pp	3 Cold and 3 Hot
2 hrs	 \$45 pp	4 Cold and 4 Hot

Cold Canapés

House made sushi nori rolls • Katsu chicken • Smoked salmon • Vegetarian
Whipped goats cheese and caramelised onion tartlets
Salmon gravlax crème fraîche and caper blinis
King fish ceviche with chipotle mayonnaise on tortilla crisp bread
Smoked chicken and curry mayonnaise on pappadum crisps
King prawn salsa with lime mayonnaise on brioche croute
Semi-dried tomato bruschetta with Binnorie Persian feta

Hot Canapés

Tuna tataki on tapioca and squid ink puffed cracker
Pulled beef brisket sliders with kimchi slaw
Tempura king prawns with kewpie mayonnaise and furikake
Pork belly bites crunchy
Vietnamese slaw and nuoc cham dressing
Slow cooked lamb pita with hummus lemon and sumac yoghurt
Spiced roast pumpkin with coriander labna on pappadum
Cauliflower pakora with mango chutney and yoghurt

** Menu subject to change*

Petit Four Selection

\$8 additional per person per selection

Strawberry mousse and cream sponge cake
Lemon curd and meringue tarts
Swiss black forest sponge roll with kirch jam and cream
Chocolate profiteroles filled with creme patisserie

Canapé Upgrades

\$8.5 additional per person per selection

House made sushi nori rolls:
Katsu chicken | Smoked salmon | Vegetarian
Sydney rock oysters with wakami and ponzu dressing
Fresh king prawns with ponzu and cocktail sauce

Canapé Substantial

\$10 additional per person per selection

Fish & chip boxes with tartare
Beef slider, American cheese, caramelised onion
Gnocchi with tomato sugo and herb ricotta
Haloumi slider with baby spinach and relish

Canapé Package Inclusions

Christmas table decorations
Christmas themed music
Complimentary use of in-house sound system

PLATED PACKAGES – LUNCH OR DINNER

\$95PP

1/2 HOUR CANAPES - 2 HOT & 2 COLD
TWO COURSE ALTERNATE SERVE - MAIN & DESSERT

Minimum 20 guests

Main

Sous vide lamb rump, smoked carrot hummus, salt baked beets, labna and dukkah
Flame grilled Riverina rump steak with duck fat thyme potato pave, heirloom carrots and Jus
Seared Daintree barramundi with seasonal vegetable nage, pea puree and chive hollandaise
Chicken, ricotta and pistachio roulade with creamed pumpkin, seasonal greens and salsa verde
Slow angus beef brisket, miso carrot puree, black garlic mayonnaise, puffed grains and kimchi
Potato and semolina gnocchi with rich tomato sugo, herb ricotta, pecorino and local greens
Porchetta with seasonal vegetables and jus

Dessert

Traditional Christmas pudding with brandy anglaise
Pavlova with seasonal fruits and chantilly cream
Brown butter and popcorn parfait, candied popcorn, hazelnut praline and muscat caramel
Belgian chocolate cremeux with raspberry, brownie crumbs and brulee cream
Steamed fig and date pudding with whiskey butterscotch sauce and vanilla bean gelato
Soft centered chocolate pudding with seasonal berries vanilla bean gelato

Christmas a la Carte Package Inclusions

Rydg's bon-bon per person
Christmas table decorations
White linen tablecloths and napkins
Christmas themed music
Complimentary use of in-house sound system
Personalised table menus and table numbers

Christmas a la Carte Upgrade Option

\$15 per person

Chair cover and sash per person
In-Room decorated Christmas tree
Upgraded table decorations
Parquetry dance floor (Ballroom only)

** Menu subject to change*

PLATED PACKAGES – LUNCH OR DINNER

\$115PP

PLATED TIERED SEAFOOD ENTREE
ALTERNATE SERVE MAIN AND DESSERT

Minimum 20 guests

Main

Sous vide lamb rump, smoked carrot hummus, salt baked beets, labna and dukkah
Flame grilled Riverina rump steak with duck fat thyme potato pave, heirloom carrots and Jus
Seared Daintree barramundi with seasonal vegetable nage, pea puree and chive hollandaise
Chicken, ricotta and pistachio roulade with creamed pumpkin, seasonal greens and salsa verde
Slow angus beef brisket, miso carrot puree, black garlic mayonnaise, puffed grains and kimchi
Potato and semolina gnocchi with rich tomato sugo, Herb ricotta, pecorino and local greens
Porchetta with seasonal vegetables and jus

Dessert

Traditional Christmas pudding with brandy anglaise
Pavlova with seasonal fruits and chantilly cream
Brown butter and popcorn parfait, candied popcorn, hazelnut praline and muscat caramel
Belgian chocolate cremeux with raspberry, brownie crumbs and brulee cream
Steamed fig and date pudding with whiskey butterscotch sauce and vanilla bean gelato
Soft centered Chocolate pudding with seasonal berries vanilla bean gelato

Christmas à la Carte Package Inclusions

Rydg's bon-bon per person
Christmas table decorations
White linen tablecloths and napkins
Christmas themed music
Complimentary use of in-house sound system
Personalised table menus and table numbers

Plated Tiered Entree Upgrade

\$35 per person

Fresh king prawns with lemon and house made cocktail sauce
Freshly shucked Sydney Rock Oysters with lemon and eschallot mignonette
New Zealand Green Lip Mussels with a tomato and spanish onion ceviche (salsa)

Christmas à la Carte Upgrade Option

\$15 per person

Chair cover and sash per person
In-Room decorated Christmas tree
Upgraded table decorations
Parquetry dance floor (Ballroom only)

** Menu subject to change*

FESTIVE FEAST

SERVED FAMILY STYLE SHARE PLATES OR
A FESTIVE BUFFET TABLE

Menu

Freshly baked artisan bread rolls and baguettes
Steamed greens white truffle oil and sea salt
Buttered cocktail potatoes with parsley and sea salt
Honey and bourbon glazed baked leg of ham with apple and muscatel chutney
Seasoned roast turkey breast and cranberry jus
Traditional Christmas pudding with brandy anglaise
Traditional pavlova with chantilly creme and seasonal fruits

Festive Feast Inclusions

Rydges bon-bon per person
Christmas table decorations
White linen tablecloths and napkins
Christmas themed music
Complimentary use of in-house sound system
Personalised table menus and table numbers

** Menu subject to change*

FROM \$85PP

Minimum 20 guests

Festive Feast Food Upgrade

\$35 per person

Fresh King prawns with lemon and house made cocktail sauce
Freshly shucked Sydney Rock Oysters with lemon and eschallot mignonette
New Zealand Green Lip Mussels with a tomato and Spanish onion ceviche

Festive Feast Package Upgrade

\$15 per person

Chair cover and sash per person
In-Room decorated Christmas tree
Upgraded table decorations
Parquetry dance floor - Ballroom use only

BEVERAGE PACKAGES

FROM \$27 PP

Standard Package

1 hr	\$27 pp
2 hrs	\$35 pp
3 hrs	\$40 pp
4 hrs	\$48 pp

Beer & Cider

Sydney Brewery Lovedale Lager
Sydney Brewery Paddo Pale Ale
Sydney Brewery Cider (Apple)
XXXX Gold
Cascade Premium Light
Heineken Zero

Sparkling

Woodbrook Farm Brut Cuvee - Mudgee, NSW

White Wine

Jade Estate Hunter Semillon - Hunter Valley, NSW
Young Poets Pinot Grigio - Mudgee, NSW
Bimbadgen Ridge Semillon Sauvignon Blanc - Hunter Valley, NSW

Red Wine

Young Poets Cabernet Sauvignon - Mudgee, NSW
Wise Wines Sea Urchin Cabernet Merlot - Margaret River, WA

Non Alcoholic

A Selection of Soft Drinks and Juices

Premium Package

1 hr	\$37 pp
2 hrs	\$45 pp
3 hrs	\$55 pp
4 hrs	\$65 pp

Beer & Cider

Sydney Brewery Lovedale Lager
Asahi
Sydney Brewery Paddo Pale Ale
Great Northern Super Crisp
Sydney Brewery Cider (Apple)
Heineken Zero
Cascade Premium Light

Sparkling

Bimbadgen Sparkling Semillon, Hunter Valley NSW

White Wine

Ara Single Estate Sauvignon Blanc - Marlborough, New Zealand
Tamburlaine Reserve Chardonnay - Orange, NSW
Bremerton Molly & Merle Verdelho - Langhorne Creek, SA
Luna Rosa Rosado - Central Ranges, NSW

Red Wine

Pedestal Cabernet Sauvignon - Margaret River, WA
Bimbadgen Hunter Valley Shiraz - Hunter Valley, NSW
'The Wire Walker' Pinot Noir by Philip Shaw - Orange, NSW

Non Alcoholic

A Selection of Soft Drinks and Juices



RYDGES

NEWCASTLE

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