



EAT, DRINK & BE MERRY

RYDGES NEWCASTLE CHRISTMAS 2024 PACKAGES

RYDGES

NEWCASTLE

# CANAPÉS

# FROM \$30pp

Minimum 20 guests

<b>1 hr</b>	<b>  \$30 pp</b>	2 Cold and 2 Hot
<b>1.5 hrs</b>	<b>  \$35 pp</b>	3 Cold and 3 Hot
<b>2 hrs</b>	<b>  \$45 pp</b>	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 fraiche 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  
Tahini beetroot and quinoa bites  
Sweet potato with hummus and baba ganoush  
Rice paper rolls with Chefs dipping 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

## 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  
Jalepeno poppers with smoked cheddar and bacon  
Korean chicken wings  
Lamb Kofta with hummus  
Snapper and prawn cakes with harissa  
Tempura vegetables with Chefs dipping sauce

## 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 patisseries

## Canapé Upgrades

**\$MP additional per person per selection**

Sydney rock oysters with wakami and ponzu dressing  
Fresh king prawns with ponzu and cocktail sauce

## Canapé Package Inclusions

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

*\* Menu subject to change*

# PLATED PACKAGES – LUNCH OR DINNER

# FROM \$99PP

**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

Tandoori cauliflower with coconut pumpkin puree, almonds and broccolini

Roasted pumpkin with romesco sauce and kale

Stuffed baby peppers with quinoa, brown rice and salsa verde

## 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

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

## 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*

# FESTIVE FEAST

**SERVED FAMILY STYLE SHARE PLATES DOWN LONG TABLES OR  
A FESTIVE FEAST BUFFET STYLE**

## 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

# FROM \$89PP

Minimum 20 guests

## Festive Feast Food Upgrade

### \$MP 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

*\* Menu subject to change*

# FESTIVE FEAST WITH SEAFOOD

**SERVED FAMILY STYLE SHARE PLATES DOWN LONG TABLES OR  
A FESTIVE FEAST BUFFET STYLE**

## 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

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

Traditional Christmas pudding with brandy anglaise

Traditional pavlova with chantilly creme and seasonal fruits

*\* Menu subject to change*

# FROM \$MP PP

Minimum 50 guests

## 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

## 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

# ADD ONS'S

PLEASE ASK YOUR FRIENDLY COORDINATOR FOR PRICING

## Extra Sparkle

- Arrival grazing station
- Dessert grazing station
- Oyster bar
- Welcome cocktail
- LED Dancefloor
- 5 Hour DJ Set
- Live Music recommendations
- Upgraded table decoration
- Visit from Santa
- Photobooth
- Overnight accommodation
- Recovery breakfast

*\* Menu subject to change*



# BEVERAGE PACKAGES

# FROM \$27PP

Minimum 20 guests

## 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)  
Sydney Brewery Mid Strength  
Cascade Premium Light  
Peroni Zero

### Sparkling

NV Zilzie Sparkling

### White Wine

Zilzie BTW Chardonnay, 2022 **or**  
Zilzie BTW Sauvignon Blanc, 2022

### Red Wine

Zilzie, BTW Cabernet Merlot, 2022 **or**  
Zilzie, BTW Shiraz, 2022

### 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)  
Peroni Zero  
Cascade Premium Light

### Sparkling

NV Dal Zotto Pucino Prosecco, King Valley  
NV The Lane Lois Blanc de Blanc Sparkling, Adelaide Hills

### White Wine

Dalfarras Rosato Rose, Central Victoria, 2022  
Yealands Petal & Stem Sauvignon Blanc, Marlborough, 2022  
Laneway Chardonnay, Central Victoria, 2021

### Red Wine

Rymill The Yearling Cabernet Sauvignon, Coonawarra, 2020  
Woodstock Deep Sands Shiraz, McLaren Vale, 2021

### Non Alcoholic

A Selection of Soft Drinks and Juices



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NEWCASTLE

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