

CELEBRATE

WITH *Rydges Bankstown*

WE CAN HOST A RANGE OF EVENTS FROM
BIRTHDAY PARTIES, CHRISTENINGS, WEDDINGS,
GRADUATIONS & SOCIAL GATHERINGS.



PACKAGES
STARTING AT
\$22.5_{pp}*

874 HUME HIGHWAY, BASS HILL NSW 2197

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RYDGES
BANKSTOWN

Rydges Bankstown offers bright and flexible function spaces, suitable for any special occasions big or small. From birthday celebrations, christenings or engagement parties, our dedicated events team will assist in planning and organising the party of the year.

\$55_{pp}

BUFFET

Your choice of three items per course

SALADS

Foma tomato & bocconcini
 French nicoise
 Make your own Caesar
 German potato salad
 Mediterranean chic peas
 Vietnamese rice noodle
 Tossed garden

HOT SELECTION

Beef burgundy
 Chicken teriyaki with sweet soya glaze
 Braised lamb with chic peas & aubergines
 Chicken fricassee
 Battered sweet & sour pork with vegetables
 Thai vegetable curry
 Spinach & ricotta cannelloni with pumpkin sauce
 Steamed fish in yellow curry
 Wagyu beef sausages with caramelised onion

SIDES

Garlic & thyme roasted potatoes
 Jasmine rice
 Creamy mash potato
 Buttered medley seasonal vegetable
 Roast spiced pumpkin with corn cobettes
 Rosemary roasted mediterranean vegetables
 Wok tossed asian greens with crisp shallots

DESSERT

Assorted mini gateaux
 Apple crumble, vanilla bean custard
 Chocolate mud cake
 Sticky date pudding with butterscotch sauce
 Fruit decorated pavlova
 Seasonal fruit platter

FROM
\$17.50_{pp}

CANAPÉS

One hour package (4 choices) \$17.50pp
 Two hour package (5 choices) \$22.50pp

COLD SELECTION

Vegetarian rice paper rolls
 Assorted nori rolls & sushi with soy & wasabi
 Caramelised onion & goats cheese tartlets
 Plum duck & caramelised onion on baguette

HOT SELECTION

Thai fish cakes with nuoc cham dressing
 Chicken satay skewers
 Spiced lamb koftas with yoghurt
 Tempura prawns with lime aioli
 Pumpkin arancini with ranch sauce
 Brie cheese & leek tart

Ask us about our substantial canapés

\$50_{pp}
 2 COURSE
 alternate serve

SET MENU

Your choice of two items per course from the below served alternatively

\$60_{pp}
 3 COURSE
 alternate serve

ENTRÉE

Roasted baby beetroots, goats cheese, candied walnuts
 Teriyaki chicken roulade, pickled cucumber salad
 Pork medallions, prosciutto, sweet potato
 Grilled lamb, haloumi, pomegranate, broad beans, mint
 Prawn & chorizo, pita crisps, mushrooms, pea puree, tomato copote

MAIN

Angus sirloin, mash, confit eschallots, sauce béarnaise, jus
 Chicken breast, forest mushrooms, potato fondant, mustard cream
 Pork belly, braised cabbage, poached pear, crackling
 Salmon, pea creme fraiche, rosti, baby herbs
 Pumpkin risotto, sage, parmesan & thyme wafer

DESSERT

White chocolate mousse, baileys & coffee cream
 Sticky date pudding, butterscotch sauce, vanilla bean ice cream
 Pavlova, fresh fruits, coulis
 Chocolate marble charlotte, chocolate soil, biscuit tuille
 Warm apple strudel, vanilla cream, cinnamon custard

BEVERAGES

Beverage packages are available for beer, wine & soft drink only. Spirits can be purchased separately on a cash basis. Alternatively, a bar tab can be arranged with beverages charged on consumption.

STANDARD PACKAGE

Includes Tooheys New, Hahn Light, Super Dry, Rydges select house red, white & sparkling, soft drink & juice.

2 hours \$32pp
 3 hours \$40pp
 4 hours \$48pp

PREMIUM PACKAGE

Includes James Boags, James Squire, Corona, Rydges select house red, white & sparkling, soft drink & juice.

2 hours \$40pp
 3 hours \$58pp
 4 hours \$66pp

ADD ONS

+ 30 minute pre-dinner canapés - \$12.50pp (3 options)
 + Substantial Canapés - \$9.00pp
 + Antipasto platter - \$75.00 (based on 10 guests)
 + Tea & Coffee - \$4.50pp

INCLUSIONS

Above packages are based on a minimum of 20 guests and include linen napkins, table cloths & chair covers. Terms and conditions apply

something is sure to catch your eye.


RYDGES
 BANKSTOWN