

RYDGES

CAMPBELLTOWN

UNWRAP
THE

MAGIC

OF

CHRISTMAS

FESTIVE EVENTS AT
RYDGES
CAMPBELLTOWN





FROM
\$135 PER
PERSON

ALL WRAPPED UP PACKAGE

ALL-INCLUSIVE PACKAGE TO
CELEBRATE THE FESTIVE SEASON

Minimum of 80 guests

Inclusions

Your choice of 3-Course Set Menu or Classic Buffet

4-hour Classic Beverage Package

4-hour complimentary room hire

Complimentary dancefloor and DJ

Complimentary photo booth

Complimentary Christmas centrepieces and bon bons

Terms and Conditions

No further discounts apply

Minimum numbers and spend apply

Enquiries

For all enquiries please contact us via:

Email: functions_rydgescampbelltown@evt.com

Phone: 02 4645 0559 or 02 4645 0561

**OPTIONAL
SEAFOOD
PLATTER**
+ \$40pp

**WELCOME
COCKTAILS**
+ \$12pp

REFRESHINGLY LOCAL

RYDGES.COM

Menus are subject to change without notice based around seasonal fresh produce. Please discuss any special dietary requirements with your Event Coordinator. Food may contain traces of nuts and other allergens.

 no added gluten

 no added dairy

 vegetarian

 vegan

SET MENU

Select two to be served alternately:

Entrée

Ravioli ricotta spinach, parmesan cream, candy walnuts, sage 🌿

Turkey, chicken, cranberry terrine, quince paste, melba toast

Prawn cocktail, champagne cream, avocado mousse.

Tasmanian salmon, lemon pepper, asparagus, béarnaise sauce

Duck breast, celeriac, raisin jus 🥛

Pork terrine with herb and spices, croutons, quince paste

Main

Dukkah spiced pumpkin, tomato jam, buffalo mozzarella 🌿

Chicken supreme, bacon sauerkraut, cranberry jus 🌿

Confit duck, braised red cabbage, hazelnuts, shiraz veal jus

Barramundi, blistered vine tomatoes, lemon salsa verde

Beef sirloin, Yorkshire pudding, mash potato, Dutch carrots, veal jus

Turkey breast, pumpkin mash, caramelised onion, mushy peas, beef glaze

FROM \$75PP

3-course alternate drop

Dessert

Warm chocolate fondant with vanilla ice cream

Christmas pudding with brandy custard, glazed cherries

3 cheese plate with condiments

Traditional tiramisu, coffee sponge, mascarpone cream

Pavlova with berry compote, fresh cream and passionfruit 🌿

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ASK ABOUT
OUR DESSERT
GRAZING
TABLE
+ \$25pp

FROM \$85PP

2-course alternate drop



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🌿 vegan

BUFFET MENU

Shareable and full of festive favourites.

FROM \$99PP

Minimum of 50 guests

Bread

Assorted bread rolls and baguettes

Cold

Maple glazed baked ham with cherries 🌿 🥛

Assorted dips and flatbread

Antipasto of cured meats, olives, grilled and pickled vegetables

Hot

Carved turkey with current glaze & fennel 🌿 🥛

Roast pork with caramelised onion and bacon glaze

Grilled cod with capers, dill & lemon butter sauce

Harissa and honey roast chicken

Chat potatoes with parsley & garlic butter

Mixed roast vegetables 🌿 🥛 🍃

Salad

Garden salad with tomato, cucumber, red onion & lemon dressing 🌿 🥛 🍃

Seafood salad with celery, fennel, rocket & lemon ranch dressing 🍃

Couscous with roasted pumpkin, raisin & artichoke salad

Dessert

Christmas pudding with cherry compote & rum anglaise

Seasonal fruit platters 🥛 🍃

Christmas trifle

Assorted cakes and cupcakes

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OPTIONAL
SEAFOOD
PLATTER

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CANAPÉS MENU

Chef's Selection Pre/Post Event - \$18pp

Canapés Package (3 Cold, 3 Hot & 2 Substantial) - \$54pp

Cold Canapés

Bloody Mary prawn san choy bow 🌿

Zesty lemon and ricotta tart 🍷

Antipasto skewers 🍷

Blini with smoked salmon & cream cheese

Crab and mayo mini slider buns

Chicken and mango rice paper rolls with native mint 🌿

Prawn bruschetta with avocado & aioli

Hot Canapés

Pigs in blanket

Beetroot arancini 🍷

Traditional Thai fish cake with sweet chilli sauce

Tandoori chicken filo

Mozzarella sticks with cranberry aioli 🍷

Vol au Vents, chicken a la king

Spinach and ricotta pastizzis 🍷

Buttermilk chicken bites with blue cheese sauce

Macaroni, truffle and cheese croquettes with aioli 🍷

Beef bourguignon brisket filo

Substantial Canapés

*Hokkien noodle boxes with Asian 🍷
vegetables*

Turkey sliders with cranberry sauce

*Pumpkin ravioli with sage, butter, goats
cheese & walnuts 🍷*

*Yorkies with glazed ham and white
sauce*

*Hoki fish and chip cups with lemon &
tartare sauce*

Chicken satay skewers

Salt and pepper squid with lemon aioli

Luxe Canapés Upgrade

*Upgrade Substantial Canapés to Luxe
Canapés (\$4pp per canapé)*

Coconut king prawn with lemon aioli

*Beef wagyu with potato rosti & tomato
relish*

*Blini with smoked salmon, caviar, cream
cheese & chives*

*Pork belly bites with sticky sauce &
sesame seeds*

*Beef Wellington puff pastry with herb &
garlic butter*

*Mini brioche buns with glazed ham &
cranberry*

Sesame prawn toast with sweet chilli

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GRAZING TABLE MENU

FROM \$79PP

Cold

Charcuterie with dried and cured meats & condiments

Selection of charred vegetables and marinated olives 🌿🥗🍷

Leafy green salad with zesty dressing & pecorino 🌿

House baked breads with assorted dips and cultured butter

Selection of cheeses with lavosh, quince and dried fruits

Main

Garlic and rosemary flatbread 🍷

Macaroni with truffle and cheese croquettes & aioli 🍷

Wagyu beef on potato rosti & tomato relish

Pork belly bites 🍷

Cherry glazed ham 🌿🍷

Beer battered Hoki fillets

Smoked turkey and cranberry sliders

WELCOME
COCKTAILS

+ \$12pp

ASK
ABOUT OUR
DESSERT
GRAZING
PLATTER

+ \$25pp

HIRE A
PHOTO
BOOTH
FOR YOUR
EVENT

+ \$550

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PARTY ADD-ONS

Platters

Chicken sliders with sriracha aioli & American cheese | \$90 per platter

Steamed pork buns | \$90 per platter

Caramelised onion and goats cheese tarts | \$90 per platter

Peking duck spring rolls with chilli-hoisin dipping sauce | \$90 per platter

Pepperoni and mushroom pizza boards | \$90 per platter

BBQ chicken pizza boards | \$90 per platter

Crumbed cod with lemon, aioli & fries | \$90 per platter

Selection of mixed sushi | \$140 per platter

Seafood Platter (Served to table)

\$340 per platter (40 portions)

Blue swimmer crab 🌿 🥛

Sydney rock oysters

Whole cooked prawns

Personalised Balloon Backdrop

\$500

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Dessert Grazing Table

\$25 per person

Christmas pudding with brandy custard

Mini summer pavlovas 🌿

Mini tarts

Macarons

Seasonal fruit platter 🌿 🥛 🌿

Beverages

Welcome cocktails | \$12 per person

Entertainment

DJ service hire | \$650

Photo booth hire | \$550

Room Hire

1-hour extended room hire | \$250



BEVERAGES

Classic Beverage Package

2 hours - \$29 per person

4 hours - \$43 per person

House Selection Sauvignon Blanc

House Selection Shiraz

House Selection Sparkling Wine

De Bortoli Willowglen Moscato

OTIS House Brewed Beers

James Boags Light Lager

Soft Drinks, Juices, Espresso Coffee & Tea

Soft Drink Package

\$8 per person

Enjoy unlimited glasses of Coca Cola, Diet Coke, Sprite, Lift, tonic water, soda water, ginger ale and assorted juices.

Premium Beverage Package

2 hours - \$35 per person

4 hours - \$52 per person

Totara Sauvignon Blanc

Sew & Sew Sashiko Shiraz

De Bortoli Willowglen Sparkling Brut Cuvee

De Bortoli Willowglen Moscato

OTIS House Brewed Beers

James Boags Light Lager

Choice of Corona or Great Northern Beer

Soft Drinks, Juices, Espresso Coffee & Tea

Beverages on Consumption

Pre-select your tab amount, choose your beverages and leave the rest to our bar staff.

Cash Bar

Arrange a cash bar for your guests if you wish for them to pay for their own beverages.



LET'S GET THIS
PARTY

STARTED

RYDGES CAMPBELLTOWN

*15 Old Menangle Road,
Campbelltown NSW 2560*

ENQUIRIES

02 4645 0559

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