



RYDGES

SYDNEY CENTRAL

TAKE IT TO THE ROOFTOP

THE SURRY ROOFTOP

Stunning city views, fabulous food and beverage options, and elegant onsite accommodation...what's not to love? Meet The Surry - the ultimate Sydney rooftop destination for a show stopping social event.





THE SPACE

Rising high above Sydney, The Surry is an iconic venue that combines magical views with an all-in-one event space.

We've got all the room you need, with a beautifully-designed enclosed rooftop and two sweeping private terraces.

What's more, our mouthwatering menu options and a private bar ensure a food and beverage experience your guests will rave about.

Take a [Virtual Tour](#).

Capacities

140 Banquet Rounds

144 Long Banquet

150 Cocktail

Noise restrictions apply to all evening events.

PACKAGES

The Surry #1

Grilled beef sliders
Chicken katsu sliders
Beef + red wine pies
Classic sausage rolls
Metre long Pizzas
DJ + Dance floor

One night accommodation for the host
\$15 parking for all guests

\$59.00 per person

The Surry #2

Grazing Table
Metre long Pizzas
DJ + Dance floor

One night accommodation for the host
\$15 parking for all guests

\$69.00 per person

The Surry #3

2 hours of canapés
Metre long Pizzas
DJ + Dance floor

One night accommodation for the host
\$15 parking for all guests

\$79.00 per person

*Minimum numbers apply



CANAPE PACKAGE

1 Hour

\$30.00 per person
4 Canapes (2 hot + 2 cold)

2 Hours

\$40.00 per person
6 Canapes (3 cold, 2 hot, 1 substantial)

3 Hours

\$50.00 per person
8 Canapes (3 cold, 3 hot, 1 dessert, 1 substantial)

4 Hours

\$60.00 per person
12 Canapes (4 cold, 4 hot, 2 dessert, 2 substantial)





CANAPE MENU

Cold Canapes

Moroccan cauliflowerettes in kale chips
Rice paper rolls, ponzo dressing
Pecking duck pancake
Prosciutto + melon sticks
Assorted sushi, wasabi + soy
Beetroot, baked ricotta + basil pesto tart
Smoked chicken + sweet corn tortilla

Hot Canapes

Singapore satay with spiced yogurt dip
Jamaican chicken drumettes with lime sour cream dip
Chorizo + saffron potato sticks
Prawn tempura with tom yum aioli
Beef + mushroom pies with bbq relish
Mixed arancini balls with garlic aioli
Mushroom + goats cheese tarts
Lamb koftas with lemon oil

Substantial

Spinach + cheese cascadia
Cajun chicken soft taco with avocado + corn salsa
Smokey lamb ribs with cucumber + mint
Tempura fish goujons with fries + lemon aioli
Pulled pork sliders with mustard + pickles
Spiced lamb kofta, pita bread with sumac labneh + coriander salad

Dessert

Macaron selection
Mini ricotta cannoli
Mini ice cream cones
Choc crunch pops
Lemon tart

ARTISANAL ARRAY

Menu

Mixed olives and pickles
Charcuterie
International and local cheeses
Fresh fruit
Crudité + dips
Artisan flat breads, sour dough and grissini
Macarons
Biscotti
Cannoli

1 Hour

\$35.00 per person

2 Hours

\$45.00 per person

3 Hours

\$55.00 per person





COCKTAIL EVENT ADD ONS

Oyster Shucking Station

From \$25.00 per person

Pasta Wheel Live Cooking

From \$25.00 per person

Raw Bar

From \$50.00 per person

PLATTERS TO SHARE

Each platter serves 10 people

Mexican corn riblets, pico de gallo + chipotle mayo (vg) | \$75

Popcorn shrimp + tequila lime aioli | \$85

Jalepeno poppers + ranch | \$85

Chicken karaage burgers + fries | \$85

Beef + bacon cheese burgers + fries | \$85

Pizzas to Share

Margherita – san marzano, fior di latte + basil | \$24

Pepperoni + hot honey – san marzano, fior di latte, hot honey + basil
| \$26

Capriciosa – san marzano, fior di latte, double smoked ham, fungi,
artichokes + olives | \$26

Pumpkin + Feta – roasted garlic, fior di latte, pine nuts + rocket | \$27

One metre chefs selection pizza | \$75

vegan cheese available with prior notification

Sides

Fries + aioli | \$13

Truffle fries with parmesan + aioli | \$13

Sweet potato fries + chipotle | \$13



SIT DOWN

Plated Meal

Served as alternate drop

2 Course - \$69.00 per person

3 course - \$79.00 per person

Shared Table Banquet

The ultimate spread to share amongst your table

2 Course - \$69.00 per person

3 course - \$79.00 per person

Chefs Selection Buffet

Includes hot and cold options plus dessert

\$65.00 per person

PLATED MENU

ENTREE

Potato and watercress soup, garden peas + quails egg

Individual burrata mozzarella with baby tomatoes + basil salad

Poached chicken, spiced cauliflower, kale and quinoa with pomegranate dressing

Prawn and avocado tian, cucumber pickle + red oil

Citrus and gin cured salmon, fennel + parsley salad

Roasted pumpkin, ricotta and wilted spinach tart with salad greens

Sea scallops, sweet corn puree, chorizo, coriander + lime

San Danielle ham, blood orange and witlof salad with hazelnut gremolata

MAIN

Roasted five spiced duck Maryland, miso broth + bok choy

Hot smoked salmon, soba noodle and zucchini ribbons with wasabi peas

Baked barramundi fillet with caponata, green beans, rocket oil and flaked almond

Lamb loin, mustard mash potato, sautéed kale, roasted roma tomato + jus

Beef fillet, kumura puree, broccolini, mushroom ketchup + jus

Corn fed chicken, asparagus spears, saffron mash potato and jus

Wild mushroom risotto with parmesan and baby basil

Baked polenta, red pepper puree + broad bean salsa

DESSERT

Classic cream brulee with pistachio ice cream

Port panna cotta with caramelised toasted pecans

Chocolate fondant with vanilla bean ice-cream honeycomb crunch

Lemon tart with raspberry sorbet

Layered blueberry cheesecake with berry compote

White and dark chocolate mousse with berry salad + biscuit tuile

Individual pavlova with passionfruit + kiwi salad

Cheese selection served with walnut bread, peppered honey + dried fruits

SHARED TABLE BANQUET MENU

ENTREE

Seared scallop aguachile with chilli, cilantro + lime vinaigrette
Beetroot cured salmon with labneh, orange, fennel + pomegranate
Dukkah quail with moroccan style couscous + toasted almonds
Grilled cauliflower with puree + walnut caper salsa
Burrata with olives, calabrian pepper, tomato vinaigrette, basil +
pine nuts

MAIN

Miso glazed eggplant with zucchini ribbons + soba noodle salad
Tuscan herb barramundi with roasted tomatoes
Moroccan spiced lamb shoulder with onions + freekeh
Marinated Greek beef flank steak with chargrilled asparagus +
tzatziki
Caramalised chicken with gai lan + sezchuan salt

SIDES

Garlic + parmesan fries with truffle aioli
Roasted fennel with delicata squash + apples
Parsnip + truffle formage dauphinois gratin
Cos salad with buttermilk dressing + jalapeno crumb
Grilled haloumi, peach, prosciutto + mint salad

DESSERTS

Dessert grazing platter selection of churros, chocolate pretzels,
fresh berries, marshmallows + chocolate ganache
International cheese platter with dried fruit, mixed nuts, truffle
honey, quince, sourdough, lavosh + grissini





SUPERIOR BEVERAGE PACKAGE

Sparkling

Zilzie BTW Sparking NV

White

Zilzie BTW Sauvignon Blanc

Rosé

Zilzie BTW Rosé

Red

Zilzie BTW Shiraz

Beers + Cider

Four Sydney Brewery Beer / Cider

James Boags Light

Heineken Zero

Non Alcoholic

Soft drinks, juice and MODA mineral water

1 Hour - \$32.00 per person

2 Hours - \$38.00 per person

3 Hours - \$44.00 per person

4 Hours - \$50.00 per person

5 Hours - \$56.00 per person

DELUXE BEVERAGE PACKAGE

Choice of two sparkling, two white, one rosé + two red

Sparkling

Zilzie BTW Sparkling
Dal Zotto Pucina Prosecco

White

Mount Langi Ghiran Billi Billi Pinot Gris
Zilzie BTW Sauvignon Blanc
Yealands Petal & Stem Sauvignon Blanc
Laneway Chardonnay

Rosé

Dalfarras Rosato Rosé
Zilzie BTW Rosé

Red

Rymill The Yearling Cabernet Sauvignon
Elvarado Tempranillo
Zilzie BTW Shiraz
Woodstock Deep Hands Shiraz

Beers + Cider

Four Sydney Brewery Beer / Cider
One Imported Beer
James Boags Light
Heineken Zero

Non Alcoholic

Soft drinks, juice and MODA mineral water

1 Hour - \$42.00 per person
2 Hours - \$52.00 per person
3 Hours - \$60.00 per person
4 Hours - \$66.00 per person
5 Hours - \$72.00 per person

OTHER OPTIONS

Non Alcoholic Packages

Soft drinks, juice and MODA mineral water

- 1 Hour - \$10.00 per person
- 2 Hours - \$18.00 per person
- 3 Hours - \$24.00 per person
- 4 Hours - \$30.00 per person

Spirit Upgrade

Add house spirits to any beverage package.

\$15 per person

Cocktail Package

A choice of 2 cocktails can be added to any beverage package.

Aperol Spritz | Paloma | Cosmopolitan | Mojito |
Tommy's Margarita | Appletini | Limoncello Gin

- 2 Hours - \$30.00 per person
- 3 Hours - \$45.00 per person
- 4 Hours - \$60.00 per person

Pimp My Spritz

A DIY Spritz bar for your guests to create a drink of their dreams.

Quote upon request.

Sydney Brewery Beer Tasting Experience

Let our Sydney Brewery team guide you on a food and beer pairing experience in The Surry.

Quote upon request.







Contact Us

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