

RYDGES

SYDNEY CENTRAL

Have yourself a merry little

CHRISTMAS

REFRESHINGLY LOCAL

RYDGES.COM

SIT DOWN



TWO COURSE | \$119 PP



THREE COURSE | \$129 PP



SHARED BANQUET | \$129 PP

SIT DOWN MENU

ENTREE

- Roasted tomato + basil soup with pane di casa
- King prawn + avocado tian, pickled cucumber carpaccio + chilli oil
- Miso pumpkin soup with togarashi + fried wakame
- Pan seared scallops with romesco, wild rice + crispy prosciutto
- Pan roasted duck breast with blackberry sauce + potato crisp
- Goats cheese, roasted pear + prosciutto salad with red wine vinaigrette
- Tomato caprese salad with burrata + tapenade croute
- Beetroot cured salmon gravadlax with horseradish mayo + cucumber radish salad

MAIN

- Corn fed chicken with pomme puree, grilled baby leeks + wild mushroom jus
- Ocean trout, dill butter + spring vegetables
- Black angus beef fillet with garlic mash, green beans + porcini mushroom, eschalot port wine jus
- Pan roasted salmon escabeche with crushed potatoes, capers + tomatoes
- Slow braised duck ragu with porcini mushrooms, potato gnocchi + crispy sage
- Pan fried snapper with enoki mushroom, sake soy broth, soba noodle + tempura nori
- Pumpkin risotto with toasted pine nuts, sorrel, vegan fetta + basil oil
- Roasted cauliflower, vegan pesto, currants, mixed nuts + lemon dressing

DESSERT

- Bubble tea creme brulee with brown sugar pearls + chocolate wafer
- Lemon meringue tart with midori sorbet
- Chocolate fondant with cherry compote + coconut ice cream
- Pina colada panacotta with lime + pineapple mint salsa
- Aperol spritz cheesecake with dark chocolate + c+ied orange
- Peach pavlova trifle with br+y custard
- Tiramisu macchiato with dark chocolate, pistachio + fig biscotti
- Dark chocolate tart with blackcurrant ice cream + whipped mascarpone
- Formaggi misti with truffle honey, quince + lavosh

Includes:

- 4 hour beverage package
- PA System + Microphone

SHARED MENU

ENTREE

Choice of two

- Seared scallops aguachile with chilli, cilantro + lime vinaigrette
- Beetroot cured salmon with labneh, orange, fennel + pomegranate
- Dukkah crusted chicken thigh with moroccan style couscous + toasted almonds
- Grilled cauliflower with tahini puree + walnut caper salsa
- Burrata with olive, Calabrian pepper, tomato vinaigrette, basil + pine nuts with Turkish bread

MAIN

Choice of two

- Miso glazed eggplant with zucchini ribbons, soba noodle salad + scallions
- Tuscan herb barramundi with roasted tomatoes
- Moroccan spiced lamb shoulder with onions + freekeh
- Marinated Greek beef flank steak with chargrilled asparagus + tzatziki
- Caramelised corn fed chicken supreme with gai lan + Szechuan salt

SIDES

Choice of three

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

DESSERT

Choice of two

- Classic tiramisu with mascarpone, espresso + shaved dark chocolate
- Strawberry + pomegranate cheesecake with flaked almonds, mint, quince + rose petal ice cream
- Dark chocolate tart with candied orange, orange + grand marnier ice cream
- 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

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BUFFET

\$119 PP

HOT FOOD

- Hot roast carvery of honey glazed ham, turkey breast or za'atar lamb shoulder with accompanying sauces
- Roasted baby potatoes + seasonal vegetable panache
- Pan fried barramundi with green beans + tomato caper vierge
- Pumpkin ravioli with napolitana, oregano, fetta, currants + pepitas

SALADS

- Make your own Caesar salad bar
- Arugula, roasted pears, goats cheese and balsamic onions
- Mix leaf, mandarin, toasted pecans and fetta with honey cider vinaigrette

DESSERT

- Traditional Christmas panettone with salted caramel + brandy custard
- Nutella doughnuts with cinnamon sugar + summer berries
- Formaggi misti platter with truffle honey, corella pears, walnut bread + lavosh
- Fruit mince pies
- Seasonal fruit platter
- Freshly brewed coffee + tea

Includes:

- 4 hour beverage package
- PA System + Microphone



SEAFOOD BUFFET

\$159 PP

HOT FOOD

- Hot roast carvery of honey glazed ham, turkey breast or za'atar lamb shoulder with accompanying sauces
- Roasted baby potatoes + seasonal vegetable panache
- Pan fried barramundi with green beans + tomato caper vierge
- Pumpkin ravioli with napolitana, oregano, fetta, currants + pepitas

SEAFOOD

- Australian tiger prawns
- Freshly shucked oysters
- Tasmanian salmon gravadlax + smoked salmon
- Assorted sashimi platter - ponzu, wasabi, pickled ginger + wakame salad

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COCKTAIL

2 HOUR PACKAGE | \$75 PP

- 2 hours of canapes
- 2 hour superior beverages
- PA System + Microphone

3 HOUR PACKAGE | \$95 PP

- 3 hours of canapes
- 3 hour superior beverages
- PA System + Microphone

4 HOUR PACKAGE | \$115 PP

- 4 hours of canapes
- 4 hour superior beverages
- PA System + Microphone

HOT

- Caramelised onion + goats cheese roll
- Pumpkin arancini with vegan aioli
- X-mas pizza with smoked ham + caramelised apples
- Assorted wild mushroom + goats cheese tartlet
- Honey soy sticky pork belly bites
- Mini beef + red wine pies
- Assorted arancini balls with roasted garlic aioli
- Za'atar lamb koftas + lemon herb yoghurt
- Tomato + kidney bean empanada with manchego
- Chorizo + potato croquette
- Satay chicken skewers with peanut sauce
- Prawn cones with yuzu mayo

COLD

- Peach + goats cheese pintxos
- Honey smoked ham criostini with cinnamon apple compote
- Mexican chicken tortilla + black bean salsa
- Vietnamese rice paper rolls with ponzu sauce
- Oysters with soy jelly + lime caviar
- Peking duck pancake, cucumber, shallot + hoisin sauce
- Assorted sushi with pickled ginger, wasabi + soy
- Chargrilled asparagus spears with whipped fetta, chilli + lemon
- Prawn + chive philadelphia crepe
- Prosciutto, rockmelon + bocconcini skewer with basil + balsamic glaze
- Thai beef salad with wonton crisp
- Salmon gravadlax, fennel + horseradish tarlet
- Chicken liver pate + onion jam crostini

DESSERT

- Mini boutique pavlova
- Mini fruit mince tarts
- Nutella doughnuts
- Lemon meringue tarts
- Strawberry cake pop
- Assorted macaroons
- Choc top ice cream cones
- Piccolo custard + chocolate sicilian cannoli



EVENT ADD ONS

COCKTAIL PACKAGE | FROM \$30 PP

A selection of two cocktails to add on to your Christmas celebration!

Aperol Spritz | Paloma | Cosmopolitan | Mojito |
Tommy's Margarita | Appletini | Vodka, Raspberry +
Prosecco | Limoncello Gin

DELUXE BEVERAGES | FROM \$15 PP

Upgrade to our deluxe package with a choice of two sparkling, two white, one rosé + two red wines.

PIMP MY SPRITZ | FROM \$30 PP

A DIY spritz bar for your guests to create a drink of their dreams!

SPIRIT UPGRADE | \$15 PP

Add house spirits to any Christmas package.

CHEF COOKING STATION | \$28 PP

Add an element of fun with a live cooking station

- Tito's Tacos | Soft tacos with selection of toppings
- Central Bake House | Mix of gourmet pies, rolls + quiches,
- Asian Corner | Selection of bao buns, pork buns + dumplings
- Little Italy | Fresh pasta cooked in a giant cheese wheel

ENTERTAINMENT PACKAGE | FROM \$850

Your choice between;

- A DJ for 5 hours
- A photo booth for 5 hours
- A solo musician for 2 hours



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28 Albion Street, Surry Hills, 2010

+61 2 9289 0000

functions_rydgessydneycentral@evt.com

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