

RYDGES

SYDNEY CENTRAL

SOCIAL EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

SIT DOWN



PLATED MEAL

Served as alternate drop

Two Course - \$69.00 per person
Three Course - \$79.00 per person



SHARED TABLE BANQUET

The ultimate spread where you can have a little bit of everything!

Two Course - \$69.00 per person
Three Course - \$79.00 per person



CHEF'S SELECTION BUFFET

Includes hot and cold options as well as dessert items

\$65.00 per person

SIT DOWN 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

ALL SIT-DOWN MEALS INCLUDE FRESHLY BREWED COFFEE AND A SELECTION OF TEAS.

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 passionfruit + kiwi salad
- Cheese selection served with walnut bread, peppered honey + dried fruits



SHARED 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 spatchcock 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

ALL SIT-DOWN MEALS INCLUDE FRESHLY BREWED COFFEE AND A SELECTION OF TEAS.

DESSERT

- 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



COCKTAIL EVENTS



CANAPES

Four Canapes - \$30.00 per person | Suitable for 1 hour
Six Canapes - \$40.00 per person | Suitable for 2 hours
Eight Canapes - \$50.00 per person | Suitable for 3 hours
Twelve Canapes - \$60.00 per person | Suitable for 4 hours



GRAZING TABLE

One Hour - \$35.00 per person
Two Hours - \$45.00 per person
Three Hours - \$55.00 person



LIVE COOKING STATION ADD ON

Oyster Shucking - from \$25.00 per person
Raw Bar - from \$50.00 per person
Pasta Wheel Station - \$25.00 per person

COCKTAIL EVENTS

PLATTERS

Each platter serves 10 people

Mexican corn riblets, chickpea salsa + chipotle mayo (vg) | \$75

Salumi misti platter | \$85

Popcorn shrimp + yuzu mayo | \$85

Fish burgers + fries | \$85

Chicken sandwiches + fries | \$85

Beef + bacon cheese burgers + fries | \$85

Pizzas to Share

Margherita – san marzano, fior di latte + basil | \$22

Diavola – san marzano, spoessa, fire roasted peppers, olives, fior di latte | \$24

Truffle honey, fior di latte, garlic + pistachio | \$24

Capriciosa – san marzano, fior di latte, double smoked ham, fungi, artichokes + olives | \$24

One metre chefs selection pizza | \$75

vegan cheese available with prior notification

Sides

Fries + aioli | \$12

Truffle fries with parmesan + aioli | \$12

Sweet potato fries + chipotle | \$12



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 CANAPES

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



BEVERAGES

SUPERIOR PACKAGE

1/2 Hour - \$22.00 per person
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

INCLUSIONS

Zilzie BTW Sparking NV
Zilzie BTW Sauvignon Blanc
Zilzie BTW Rosé
Zilzie BTW Shiraz
Two Sydney Brewery Beer / Cider
James Boags Light
Heineken Zero
Non Alcoholic Soft drinks, juice and MODA mineral water

NON ALCOHOLIC

1/2 Hour - \$6.00 per person
1 Hour - \$10.00 per person
2 Hours - \$18.00 per person
3 Hours - \$24.00 per person
4 Hours - \$30.00 per person
5 Hours - \$36.00 per person

INCLUSIONS

Soft drinks, juice and MODA mineral water

DELUXE PACKAGE

1/2 Hour - \$32.00 per person
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

INCLUSIONS

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

Zilzie BTW Sparkling
Dal Zotto Pucina Prosecco
Mount Langi Ghiran Billi Billi Pinot Gris
Zilzie BTW Sauvignon Blanc
Yealands Petal & Stem Sauvignon Blanc
Laneway Chardonnay
Dalfarras Rosato Rosé
Zilzie BTW Rosé
Rymill The Yearling Cabernet Sauvignon
Elvarado Tempranillo
Zilzie BTW Shiraz
Woodstock Deep Hands Shiraz
Two Sydney Brewery Beer / Cider
One Imported Beer
James Boags Light
Heineken Zero
Non Alcoholic Soft drinks, juice and MODA mineral water

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.

ADDITIONAL OPTIONS

BRUSHES + BREWS

For anyone with or without artistic talent we offer a twist on the classic Pinot and Picasso with our Brushes and Brews. Our very own paint and sip class on our Level 5 outdoor terrace. This is also a great team building activity to finish off your conference or event.

PIZZA MAKING CLASS

Finish off your conference or event with a pizza making class with our experienced chef. You will get the chance to make your very own pizza in Manna Loft and enjoy your culinary masterpiece with your colleagues





RYDGES

SYDNEY CENTRAL

RYDGES SYDNEY CENTRAL

28 Albion Street, Surry Hills, 2010

+61 2 9289 0000

functions_rydgessydneycentral@evt.com

REFRESHINGLY LOCAL

RYDGES.COM