

Have yourself a merry little

## CHRISTMAS



REFRESHINGLY LOCAL

RYDGES.COM

## SIT DOWN



TWO COURSE \| \$115 PP


THREE COURSE \| \$125 PP


TABLE BANQUET | \$125 PP

## SIT DOWN MENU

## ENTREE

- Roasted Tomato and Basil Soup with Pane Di Casa
- King Prawn and Avocado Tian, Pickled Cucumber Carpaccio and Chilli Oil
- Miso Pumpkin Soup with Togarashi, Coriander and Fried Wakame
- Pan Seared Scallops with Romesco, Wild Rice and Crispy Prosciutto
- Pan Roasted Duck Breast with Blackberry Sauce and Potato Crisp
- Goats Cheese, Roasted Pear and Prosciutto Salad with Red Wine Vinaigrette
- Tomato Caprese Salad with Burrata and Tapenade Croute
- Beetroot Cured Salmon Gravadlax with Horseradish Mayo and Cucumber Radish Salad


## MAIN

- Corn Fed Chicken with Pomme Puree, Grilled Baby Leeks and Wild Mushroom Jus
- Ocean Trout, Dill Butter and Spring Vegetables
- Black Angus Beef Fillet with Garlic Mash, Green Beans and Porcini Mushroom, Eschalot Port Wine Jus
- Pan Roasted Salmon Escabeche with Crushed Potatoes, Capers and Tomatoes
- Slow Braised Duck Ragu with Porcini Mushrooms, Potato Gnocchi and Crispy Sage
- Pan Fried Snapper with Enoki Mushroom, Sake Soy Broth, Soba Noodle and Tempura Nori
- Pumpkin Risotto with Toasted Pine Nuts, Sorrel, Vegan Fetta and Basil Oil
- Roasted Cauliflower, Vegan Pesto, Currants, Mixed Nuts and Lemon Dressing


## DESSERT

- Bubble Tea Creme Brulee with Brown Sugar Pearls and Chocolate Wafer
- Lemon Meringue Tart with Midori Sorbet
- Chocolate Fondant with Cherry Compote and Coconut Ice Cream
- Pina Colada Panacotta with Lime and Pineapple Mint Salsa
- Aperol Spritz Cheesecake with Dark Chocolate and Candied Orange
- Peach Pavlova Trifle with Brandy Custard
- Tiramisu Macchiato with Dark Chocolate, Pistachio and Fig Biscotti
- Dark Chocolate Tart with Blackcurrant Ice Cream and Whipped Mascarpone
- Formaggi Misti with Truffle Honey, Quince and Lavosh


## All sit down options include:

- 4 hour beverage package

Dance Floor
PA System + Microphone

## Entertainment Package (From \$850):

Your choice between;

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

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reason
efforts are taken to accommodate guest dietary needs, we cannot guarantee our food will be allergen free.

## HOT FOOD

- Hot Roast Carvery of Honey Glazed Ham, Turkey Breast or Za'atar Lamb Shoulder with accompanying Sauces
- Roasted Baby Potatoes and Seasonal Vegetable Panache
- Pan Fried Barramundi with Green Beans and Tomato Caper Vierge
- Pumpkin Ravioli with Napolitana, Oregano, Fetta, Currants and 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 and Brandy Custard
- Nutella Doughnuts with Cinnamon Sugar and Summer Berries
- Formaggi Misti Platter with Truffle Honey, Corella Pears, Walnut Bread and Lavosh
- Fruit Mince Pies
- Seasonal Fruit Platter
- Freshly Brewed Coffee and Tea


## Includes:

- 4 hour beverage package
- Dance Floor
- PA System + Microphone

Entertainment Package (From \$850):

Your choice between;

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



## HOT FOOD

- Hot Roast Carvery of Honey Glazed Ham, Turkey Breast or Za'atar Lamb Shoulder with Accompanying Sauces
- Roasted Baby Potatoes and Seasonal Vegetable Panache
- Pan Fried Barramundi with Green Beans and Tomato Caper Vierge
- Pumpkin Ravioli with Napolitana, Oregano, Fetta, Currants and Pepitas


## SEAFOOD

- Australian Tiger Prawns
- Freshly Shucked Oysters
- Tasmanian Salmon Gravadlax and Smoked Salmon
- Assorted Sashimi Platter - Ponzu, Wasabi, Pickled Ginger and Wakame Salad


## SALADS

- Caesar Salad Bar
- Arugula, Roasted Pears, Goats Cheese and Balsamic Onions
- Mix Leaf, Mandarin, Toasted Pecans and Fetta with Honey Cider Vineagrette


## DESSERT

- Traditional Christmas Panettone with Salted Caramel and Brandy Custard
- Nutella Doughnuts with Cinnamon Sugar and Summer Berries
- Formaggi Misti Platter with Truffle Honey, Corella Pears, Walnut Bread and Lavosh
- Fruit Mince Pies
- Seasonal Fruit Platter
- Freshly Brewed Coffee and Tea


## Includes:

- 4 hour beverage package
- Dance Floor
- PA System + Microphone


## Entertainment Package (From \$850):

Your choice between;

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



## 2 HOUR PACKAGE \| \$70 PP

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


## 3 HOUR PACKAGE \| \$90 PP

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


## 4 HOUR PACKAGE \| \$110 PP

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

HOT

- Caramalised Onion and Goats Cheese Roll
- Pumpkin Arancini with Vegan Aioli
- X-Mas Pizza with Smoked Ham and Caramalised Apples
- Assorted Wild Mushroom and Goats Cheese Tartlet
- Honey Soy Sticky Pork Belly Bites
- Mini Beef and Red Wine Pies
- Assorted Arancini Balls with Roasted Garlic Aioli
- Za'atar Lamb Koftas and Lemon Herb Yoghurt
- Tomato and Kidney Bean Empanada with Manchego
- Chorizo and Potato Croquette
- Satay Chicken Skewers with Peanut Sauce
- Prawn Cones with Yuzu Mayo

COLD

- Peach and Goats Cheese Pintxos
- Honey Smoked Ham Criostini with Cinnamon Apple Compote
- Mexican Chicken Tortilla and Black Bean Salsa
- Vietnamese Rice Paper Rolls with Ponzu Sauce
- Oysters with Soy Jelly and Lime Caviar
- Peking Duck Pancake, Cucumber, Shallot and Hoisin Sauce
- Assorted Sushi with Pickled Ginger, Wasabi and Soy
- Chargrilled Asparagus Spears with Whipped Fetta, Chilli and Lemon
- Prawn and Chive Philadelphia Crepe
- Prosciutto, Rockmelon and Bocconcini Skewer with Basil and Balsamic Glaze
- Thai Beef Salad with Wonton Crisp
- Salmon Gravadlax, Fennel and Horseradish Tarlet
- Chicken Liver Pate and 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 and Chocolate Sicilian Cannoli


## REFRESHINGLY LOCAL

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## RYDGES SYDNEY CENTRAL

28 Albion Street, Surry Hills, 2010
+61292890000
functions_rydgessydneycentral@evt.com

