

# 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

BUFFET \$115 PP

#### **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



# SEAFOOD BUFFET

#### **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



# COCKTAIL

## 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





## RYDGES SYDNEY CENTRAL

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