

HAVE YOURSELF A

Merry Rydges Christmas...

FESTIVE SEASON PACKAGES



CHRISTMAS BUFFET MENU

\$59.00 per person
Minimum 30 people

STARTERS

Freshly baked bread
Antipasto selection
Seafood salad
Smoked salmon platter

MAIN

Glazed ham
Roast turkey
Quiche Lorraine
Barramundi
Beef Bourignon

SIDES

Rosemary potatoes
Minted peas
Honey roasted pumpkin
Garden salad

DESSERTS

Fruit platter
Australian cheese selection
Christmas pudding log with brandy custard

Beverage packages available upon request.

For further information contact our events team on
02 9313 2500 or email functions_sydneyairport@evt.com
www.rydges.com/sydneyairport



CHRISTMAS SHARED MENU

\$55.00 per person

Selection of fresh breads
Smoked salmon, dill crème fraîche, cucumber, fennel
Sliced ham with melon and rocket

Roast beef
Stuffed turkey
Roasted vegetables
Garden salad

Christmas pudding log with brandy custard
Fruit platter
Australian cheese selection

Beverage packages available upon request.

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CHRISTMAS PLATED DINNER MENU

Two Course \$58.00 per person | Three Course \$75.00 per person

START

Bread roll with butter

ENTRÉE

Tasmanian smoked salmon, eschalot and capers, beets, truffle mayo

Grilled thai beef salad, chilli, coriander, thai dressing (G)

Prawn cocktail, avocado, rockmelon, cherry tomato, cos lettuce (G)

Chicken liver parfait, cranberry chutney, toasted brioche

Gazpacho, cherry tomato, cucumber, feta (V,G)

Pea and asparagus risotto (V)

MAINS

Crispy pork cutlet, mash, chestnut, eschallot and mushroom ragout (G)

180g Grass-fed beef tenderloin surf and turf, mash, green beans, red wine sauce (G)

Roast rump of lamb, potato and sweet potato gratin, cherry tomato, star anise jus (G)

Pan fried salmon, mash, snow peas, hollandaise, parmesan crisp (G)

Turkey breast chestnut roulade, roasted potato, honey pumpkin, green peas, cranberry jus (G)

Pumpkin lasagna, pumpkin foam, rocket and pine nut salad (V)

DESSERTS

Christmas pudding, vanilla crème anglaise, cinnamon ice cream

Mini Christmas log, butterscotch sauce, ice cream, red cherry

Walnut apple strudel, caramel sauce, salted caramel ice cream

Chocolate fondant, ice cream, chocolate sand

Pavlova, vanilla cream, fresh strawberries

ADDITIONAL

Cheese plates for the table \$7.00 per head

Chef's choice canapés \$15.00 per head (1 hour)

(G) - Gluten Free (V) - Vegetarian

Beverage packages available upon request.

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CHRISTMAS CANAPÉS

LIGHT CANAPÉS:

1 Hour \$23.00pp | 3 options / 2 pieces per person
2 Hour \$38.00pp | 5 options / 2 pieces per person
3 Hour \$46.00pp | 7 options / 2 pieces per person

COLD

Selection of California roll
Cured salmon, house pickled beetroot, fresh dill lemon, lavosh
Oysters - select between: lemon granita, cauliflower & caviar, bloody mary
Seared tuna, fresh mango salsa, cucumber
Cherry tomato, watermelon & mozzarella skewers, fresh basil
Ocean trout tartar, mascarpone and chervil, cucumber salad
Tomato bruschetta, pink pepper, fresh coriander
Beef tataki on crispy rice, spicy capsicum aioli
Goats cheese, red onion marmalade tartlet
Smoked salmon, sour cream, chives, blini

HOT

Chicken goujons, harrissa mayo
Chorizo and fetta tart, black olive tapenade and balsamic reduction
Wild mushroom aranchini, garlic aioli
Sticky chicken tulips, sweet chilli, soy sauce
Mini pies and sausage rolls
Sweet corn fritters, chorizo, red chilli and coriander leaves

SUBSTANTIAL CANAPÉS:

1 Hour \$27.50pp | 3 options / 1 piece per person
2 Hour \$38.50pp | 5 options / 1 piece per person
3 Hour \$48.50pp | 7 options / 1 piece per person

COLD

Chef's selection sushi rolls with soy sauce, wasabi and pickled ginger
House made chicken liver parfait on brioche, sweet wine and red onion marmalade
Atlantic salmon, King fish sashimi, pickled radish and wasabi
Vietnamese prawn and rice noodle salad, fresh mint, bean sprouts, nuoc cham dressing
Smoked salmon pancake, horseradish cream and fresh dill
Prawn cocktail, avocado, crunchy iceberg, cocktail sauce
Pork san choy bau, crunchy lettuce, water chestnuts and soy glaze
Fried haloumi and house pickled beetroot skewers, caper berries and orange glaze

HOT

Pulled pork sliders, chipotle slaw
Roasted Mediterranean vegetable and goats cheese frittata
Prawns in filo pastry, apple and wasabi sauce
Chicken satay skewers with malaysian peanut sauce
Singapore chicken noodles in a box
Mini New York style hotdogs, gherkin relish, fried onions
Lightly battered fish and chips, fresh lemon, tartar sauce

Beverage packages available upon request.

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