

HAVE YOURSELF A

Merry Rydges Christmas...

FESTIVE SEASON PACKAGES 2018

RYDGES

SYDNEY AIRPORT

AT THE
TERMINAL.



CHRISTMAS BUFFET MENU

\$65.00 per person

Minimum 30 guests

TO START

freshly baked bread (V)
garden salad, lemon oregano dressing (V, GF)
smoked salmon platter (GF)
potato salad (V, GF)

FROM THE WOOD FIRED OVEN

maple glazed ham (GF)
roast turkey breast, chestnut stuffing
quiche lorraine

HOT

barramundi, tomato caper vinaigrette (GF)
beef bourgignon

ON THE SIDE

rosemary potato (V, GF)
minted peas (V, GF)
roasted pumpkin, sage butter (V, GF)

TO FINISH

pavlova with fresh summer fruit (V, GF)
christmas pudding, brandy custard (V)
flourless chocolate cake (V, GF)

(GF) - Gluten Free (V) - Vegetarian

*Menus are subject to change without notice
Alterations can be made to some dishes to accommodate dietary requirements*

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



CHRISTMAS SHARED MENU

\$65.00 per person

selection of fresh breads (V)
smoked salmon, dill crème fraîche, cucumber, fennel (GF)
sliced prosciutto, with melon and rocket (GF)

roast beef sirloin with mustard crust
baked turkey breast with chestnuts
roasted vegetables (V, GF)
garden salad (V, GF)

christmas pudding with brandy custard (V)
pavlova, fresh summer fruit (V, GF)
flourless chocolate cake, chocolate sauce (V, GF)

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CHRISTMAS ALTERNATIVE SERVE MENU

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

Please select two items per course

Selected breads for the table

ENTRÉE

natural rock oysters (3), red wine vinaigrette (GF)
houn valley smoked salmon, beetroot, crème fraîche, dill (GF)
chicken liver paté, brioche, apple and hazelnut salad
roasted pumpkin salad, enoki, toasted macadamia, sesame dressing (GF, V)
grilled haloumi, tomato and basil panzanella (V)
prosciutto, pear, mozzarella and rocket salad

MAINS

turkey breast, chestnut stuffing, mash, green peas, cranberry jus
asparagus, ricotta and tarragon risotto (V)
salmon, green beans, truss tomato, salsa verde (GF)
barramundi, braised leeks, peas, sauce gribiche (GF)
pork cutlet, potato and fennel gratin, apple sauce (GF)
scotch fillet, parsnip puree, broccolini, red wine jus (GF)
chicken breast, roasted carrots, mint, tahini (GF)
lamb rump, balsamic roasted root vegetables, red wine jus (GF)

DESSERTS

Chistmas pudding, brandy custard
apple strudel, caramel sauce, vanilla ice cream
pavlova, seasonal fruit, raspberry sauce (G)
crème caramel, fresh berries
baked berry cheesecake, double cream, compote

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CHRISTMAS CANAPÉS

1 Hour \$25.00pp | 5 options | 1 piece per person
2 Hour \$37.00pp | 8 options | 1 piece per person
3 Hour \$42.00pp | 10 options | 1 piece per person

COLD

pea fetta tostada (V)
smoked salmon, cucumber, lemon dill crème fraîche (GF)
rare roast beef, seeded mustard mayo, yorkshire pudding
olive, goats cheese, tomato toast (V)

WARM

prosciutto and polenta chips
mushroom arancini (V)
tempura barramundi goujon
beef meatball, passata, parmesan
turmeric chicken skewer, green goddess dressing (GF)
lamb roll, tomato chutney

SUBSTANTIAL

Additional \$8.00 per person per item
(Minimum 10 guests)

fish and chips, tartare
mini beef burgers
mini hot dogs
mushroom risotto (GF)
poached chicken, noodle salad, nuoc cham

PLATTERS

dessert platter | 20 pc | \$60
spring roll, samosa | 100 pc | \$80
crudités and dip | \$80 (V, GF)
oysters | 24 pc | \$100
pies, sausage roll | 50 pc | \$150

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*Rydges Sydney Airport Hotel understands the importance of providing allergen free and intolerance free meals to customers that have any food allergy or food intolerance.
Please advise your Event coordinator if you have any particular food allergy or food intolerance when placing your selection.*

Beverage packages available upon request.

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