

RYDGES

CANBERRA

CHRISTMAS PARTIES



REFRESHINGLY LOCAL

RYDGES CANBERRA

With versatile spaces designed to deliver memorable events, Rydges Canberra is the perfect venue to host your next end of year celebration.

Whether you're looking for a cocktail party to dazzle 300 or a cozy dinner for 10, our dedicated team will cater to your every need and help you deliver an event to remember.

Located in the Parliamentary Triangle, Rydges Canberra presents the perfect location, and spacious guest rooms, for delegates to stay a little longer in the nation's Capital.



CONFERENCE & EVENT SPACES

Event Space	Area	Theatre	Cabaret	Ushape	Boardroom	Classroom	Banquet	Cocktail
Forrest Suite	200 sqm	170	112	35	40	81	144	150
Forrest Room One	60 sqm	50	35	22	28	24	40	40
Forrest Room Two	100 sqm	100	56	35	40	36	72	60
Forrest Room Three	40 sqm	20	14	15	16	12	18	-
Forrest Room 1 & 2	160 sqm	150	91	-	-	60	112	120
Forrest Room 2 & 3	140 sqm	120	70	-	-	48	90	70
Wellington Room	170 sqm	120	56	30	30	30	100	120
Barton Room	80 sqm	48	36	17	22	30	48	40
Parkes Room	35 sqm	25	8	16	16	12	12	-
Executive Boardroom One	16 sqm	-	-	9	8	-	-	-
Executive Boardroom Two	20 sqm	-	-	-	12	-	-	-
Executive Boardroom Three		-	-	-	6	-	-	-
Executive Boardroom Four		-	-	-	8	-	-	-
The Lounge	120 sqm	120	60	30	30	20	80	120
The Lounge Bar								60
The Aviary					10		30	60
Attrium								120

SET MENU

House baked bread and butter

Entrée*

Poached Prawns + heirloom tomato + Salmon roe + garlic aioli

Herb crusted smoked salmon + capers + potato salad + nasturtium

Sticky pork belly + cauliflower puree + master Jus

Slow roasted beetroot + Goats fetta + toasted seeds + chive + apple dressing

Reomeo famous Duck parfait + chives + Mandarin Gel

Crisp stuffed zucchini flowers + ricotta + lemon + classic smoked tomato Sugo

Main*

Wood Roasted Free Range Porchetta+ House Romesco + spiced apple chutney

Free Range thyme scented Chicken breast, mushroom Raghu

Grilled market fish, Salsa Rosa+ Basil & Bronze Fennel

Slow roasted turkey breast +sage stuffing +pan jus

Red wine braised Wagyu beef cheek+ herb oil

Dessert*

Chocolate praline tart + fresh seasonal berries Coconut panna cotta + mango gel, coconut

Passionfruit pavlova + seasonal stewed fruits + vanilla cream

The George Profiteroles + salted Chocolate sauce + fresh seasonal berries

Classic Sticky Date Pudding + salted caramel butterscotch + Chantilly cream

Lemon meringue tart + citrus gel

New York baked cheesecake + fresh seasonal berries

**Menu items may be subject to availability and seasonal change*

FROM \$70 PP

2 courses
Choice of entrée & main or main & dessert

\$80 PP

3 courses
Entrée, main & dessert



FESTIVE FEASTING MENU

All courses served to share

Customised menu available on request

House bread + olive oil + dukkha

Entrée

Pumpkin flower + ricotta + honey + spiced lemon

Jamon serrano + compressed melon + pickles

Buffalo mozzarella + heirloom tomatoes + EVO + balsamic + basil

Main

Australian tiger prawns + chimichurri + chili oil

Black Angus beef sirloin

Slow roasted Turkey breast + stuffing + pan juice

Broccolini + sour cream

Crushed kiplfer potatoes + olives + sundried tomatoes

**Menu items may be subject to availability and seasonal change*

FROM \$85 PP

2 courses

\$95 PP

3 courses

Dessert

Passionfruit pavlova, seasonal stewed fruits, vanilla cream

The George Profiteroles, salted chocolate sauce, fresh seasonal berry's

Sticky date pudding + Salted caramel butterscotch+ Chantilly cream



SET CANAPÉ PACKAGES

Package 1 | \$33 per person

Cold Canapés

Balsamic beetroot & fetta tartlet + pickled red onion
Falafel + smoked hummus + pomegranate
Smoked salmon + sour cream + garlic toast

Hot Canapés

Salt and pepper squid + spicy mayonnaise
Pumpkin Arancini + aioli dip
Crisp BBQ pork belly + chili caramel apple

Sweet Canapés

Traditional Profiterole

Package 2 | \$45 per person

Cold Canapés

Balsamic beetroot & fetta tartlet + pickled red onion
Falafel, smoked hummus + pomegranate
Smoked salmon + sour cream + garlic toast
Smoked chicken + mango tart

Hot Canapés

Salt and pepper squid + spicy mayonnaise
Tempura Mediterranean pumpkin flowers + smoked tomato
Crisp BBQ pork belly + chili caramel apple
Prawn gyoza + ponzu dip

Sweet Canapés

Mini New York baked cheesecake

Package 3 | \$60 per person

Cold Canapés

Balsamic beetroot & fetta tartlet + pickled red onion
Roast beef on garlic crouton + horseradish + pickled cucumber
Smoked salmon + sour cream + garlic toast
Falafel + smoked hummus + pomegranate
Tomato + basil bruschetta

Hot Canapés

Crisp baby squid + salt & pepper + spicy mayonnaise
Semi dried tomato + Bocconcini Arancini
Mini beef & burgundy pie + paris mash
Tempura Mediterranean pumpkin flowers + smoked tomato
Crisp BBQ Pork Belly + chili caramel apple

Sweet Canapés

Mini New York baked cheesecake

**Menu items may be subject to availability and seasonal change*

CANAPÉS

Substantial Canapé Packages

\$14 per item – we recommend 4 items per person

Wagyu cheeseburger slider + brioche + pickles + special sauce

The George fish & chips + lime aioli

Peaking duck spring roll + plum sauce

Dukkha crumbed lamb cutlet + spiced harissa

Spiced lamb kofta + smoked eggplant + mint yoghurt

Tuna poke bowl + rice + seaweed salad + pickles + miso mayo

Pulled beef cheek + paris mash + pea puree

Lamb tajine + cured lemon couscous

Peaking duck bao + Asian slaw + peanut dressing

Prawn laksa + rice noodles

**Menu items may be subject to availability and seasonal change*



CANAPÉS – CHOOSE YOUR OWN

4 items per person | \$28

6 items per person | \$35

8 items per person | \$46

Cold Canapés

Smoked salmon + sour cream + garlic toast
Tomato + basil bruschetta
Crab + avocado salad on spoon
Smoked chicken + mango tart
Fresh oyster + citrus salsa
Poached prawn + spicy tomato shot
Bocconcini + cherry tomato + basil skewers
Roasted vegetable + goat cheese tart
Tuna tartlet + wasabi mayo + sea salad
Smoked lamb + baba ganoush + toast
Thai beef salad on spoon
Smoked trout + caviar tartlets
Balsamic beetroot & fetta tartlet + pickled red onion
Falafel + smoked hummus + pomegranate
Marinated snapper ceviche
Pickled octopus + romesco tartlet

**Menu items may be subject to availability and seasonal change*

Hot Canapés

Salt and pepper squid + spicy mayonnaise
Pumpkin arancini + aioli dip
Mini beef & burgundy pie + paris mash
Tempura Mediterranean pumpkin flowers + smoked tomato
Crispy BBQ pork Belly + chili caramel apple
Vegetable spring rolls + sweet chili jam
Vegetable samosa, mint chutney
Prawn gyoza + ponzu dip
Beef burger spring roll
Tempura prawns + lime dip
Moroccan fried cauliflower + harissa dip
Grilled Satay chicken skewers
Prawn twisters + sweet chili sauce
Mini Quiche + tomato jam
Thai fish cake + chilli sauce

Sweet Canapés

Traditional profiteroles
Mini New York baked cheesecake



BUFFET SELECTION

All options include freshly baked bread, condiments,
Specific cultural menus can be designed on request.

Salads

Kachumber salad
Aloo chaat
Mix leaf salad + shaved parmesan + House dressing
Waldorf salad apple + celery + walnut salad + raisins + sour cream
Tomato + cucumber + Spanish onion + sumak + house dressing
Wild rocket + green pear + fetta + parmesan
Potato salad + crispy bacon + grain mustard
Roasted pumpkin + rocket + toasted pepitas
Fattoush salad+ kale + crispy pita bread
Miso roasted sweet potatoes
Thai beef salad + vermicelli noodles
Fresh Cabbage Coleslaw + raisins
Pearl couscous salad + roasted vegetables + mint
Pasta salad + smoked chicken + broccoli + feta + pesto

**Menu items may be subject to availability and seasonal change*

FROM \$65 PP

Two salads, two hot dishes, one side dish
& Chef selection of two desserts

Hot Selection

Moroccan lamb tajine
Grilled market fish + lemon butter
Indian Beef Korma
BBQ chicken + seeded mustard sauce
Lemon thyme chicken + sauce puttanesca
Thai chicken green curry
Ricotta & spinach ravioli + braised tomatoes + basil pesto
Prawn + chicken nasi goreng
Eggplant parmigiana
Pumpkin ravioli + sage butter
Korean fried chicken + gochujang sauce
Butter chicken
Vegetable + egg fried rice
Lamb bhuna ghosht
Aloo gobi matar
Vegetable pilaf

FROM \$87 PP

Three salads, three hot dishes, two sides
dishes & chef selection of two desserts

Sides

Cumin roasted carrots + green olive tapenade
Rocket + tomato + red onion + parmesan
Roasted potatoes + thyme + garlic
Steamed Jasmine rice
Seasonal buttered vegetables

Desserts

Chef selection

BBQ PARTY AT THE LOUNGE BAR DECK

\$65 PP

Minimum 40 guests

Set as a Buffet

Package includes

Chef Selection of breads
Chef selection of two seasonal salads
Italian pork & fennel sausages + caramelized onions
BBQ marinated chicken thigh fillets
Herb marinated Atlantic salmon + grilled lemon
Selection of condiments

Dessert

Fruit pavlova
Mini lemon fruit tart

Upgrade Your Package

Rosemary marinated lamb cutlets \$7.50 per person
Grilled garlic tiger prawns \$8
Pepper mini beef steaks \$7
Tandoori chicken breast \$6

**Menu items may be subject to availability and seasonal change*



BEVERAGE MENUS

Standard Beverage Package

1 hr | \$26 pp
2 hr | \$30 pp
3 hr | \$34 pp
4 hr | \$38 pp

Zilzie BTW Sparkling Cuvee
Zilzie BTW Sauvignon Blanc
Zilzie BTW Shiraz
Turkey Flat Rose

Carlton Draught
Asahi Superdry
Hahn Premium Light (2.5%)
Zero alcoholic beer (seasonal)

Coke, Coke zero sugar, Lemonade, Soda

Add Ons per person per hour:

Fiore White Moscato \$3
Seasonal Four Pillars Cocktails \$10

**Menu items may be subject to availability and seasonal change*

Deluxe Beverage Package

1 hr | \$30 pp
2 hr | \$34 pp
3 hr | \$38 pp
4 hr | \$42 pp

Marty's Block Brut
Oxford Landing Pinot Gris
Hesketh Pinot Noir

Corona
Pure Blonde
Hahn Premium Light (2.5%)
Zero alcoholic beer (seasonal)

Coke, Coke zero sugar, Lemonade, Soda

Premium Beverage Package

1 hr | \$34 pp
2 hr | \$38 pp
3 hr | \$42 pp
4 hr | \$46 pp

Dalzotto Pucino Prosecco
Yealands Petal & Stem Sauv Blanc
Rymill Yearling Cab Sauv

Corona
Pure Blonde
Hahn Premium Light (2.5%)
Zero alcoholic beer (seasonal)

Coke, Coke zero sugar, Lemonade, Soda

BEVERAGES ON CONSUMPTION

Beverages	<i>Glass</i>	<i>Bottle</i>		<i>Glass</i>	<i>Bottle</i>
Standard Wines				Premium Wines & Cocktails - Add ons	
BTW Sparkling Cuvee	\$10	\$45		Mt langi	\$17 \$75
BTW Sauvignon Blanc	\$10	\$45		Dalzotto	\$16 \$70
BTW Shiraz	\$10	\$45		Ross Hill Maya Chardonnay	\$19 \$85
Luna Estate Pinot Noir	\$18	\$80		Yealands Petal & Stem Sauv Blanc	\$16 \$70
Turkey Flat Rose 2024	\$18	\$80		Rymill Yearling Cab Sauv	\$15 \$65
Fiore White Moscato	\$15	\$65		Mada Yass River Shiraz	\$20 \$90
Beers				Cocktails	
Carlton Draught		\$11		Cocktail (Batch) approx 30ml house spirit	\$16
Asahi Superdry		\$12			
Corona		\$13			
Pure Blonde		\$12			
Hahn Premium Light (2.5%)		\$11			
Zero alcoholic beer (seasonal)		\$10			
Coke, Coke zero sugar, Lemonade, Soda		\$6			

**Menu items may be subject to availability and seasonal change*



ACCOMMODATION

We know that having your guests close to your event is a high priority, at Rydges Canberra our comfortable rooms and suites are spacious and filled with natural light from full length windows.

All rooms feature ensuite bathrooms, large work desks, FREE unlimited WI-FI, separate seating area, Rydges Dream Beds, individually controlled air-conditioning, mini bar, iron & ironing board, hair dryer, HD LCD TV, and tea & coffee making facilities.

Superior Queen or Twin

Perfect for a single traveller or couples, our Superior Rooms are a spacious 38 square meters with a comfortable lounge area with a double sofa bed.

Superior King

A step up from the Superior Queen room offering an indulgent King sized Rydges Dream bed, perfect to sprawl out and rest.



ACCOMMODATION

Executive King Suite

Spacious 50 square meters contains a separate wet bar area, a king sized Dream Bed, separate living area perfect for relaxing in, and a recently renovated bathroom with large bath.



Embassy Suite

Offering 90 square meters of space with a separate bedroom containing a king size Dream Bed. Most suites have an adjoining dressing room, powder desk and large ensuite with recently renovated bathroom with a walk in shower and bath tub. The living area has one or two sofa beds and a separate wet bar.

Perfect for the family or if you just want that little bit of extra room during your stay.

Ask about our Honeymoon Suite, Pavilion Suite & Dominion Suite for that extra bit of luxury during your stay.





RYDGES

CANBERRA

RYDGES CANBERRA
Cnr Canberra Avenue & National Circuit
Forrest ACT 2603

+ 61 2 6295 3144

functions_rydgescanberra@evt.com

www.rydges.com/canberra

REFRESHINGLY LOCAL

RYDGES.COM