



RYDGES

CANBERRA

CHRISTMAS PARTIES

REFRESHINGLY LOCAL

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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 guests 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 offers the perfect location, along with spacious guest rooms, allowing your delegates and guests to stay a little longer in the nation's capital.



SET MENU

Crusty sourdough + butter

Entrée

Tuna tartare + fennel + miso dressing + crispy rice

Wild mushroom tortellini + porcini cream + shaved parmesan

Poached marinara prawns + baby gem + Marie Rose + soft boiled egg + paprika (I***)

Sticky pork belly + cauliflower purée + master jus

Slow-roasted beetroot + goat's fetta + toasted seeds + chives + apple dressing

Smoked chicken + mango + toasted walnuts + mustard mayo + baby herb salad

Crispy zucchini flowers + ricotta + lemon + smoked tomato sugo

Main

Slow-roasted barramundi + chunky ratatouille + lemon butter (I***)

Red wine-braised Wagyu beef cheek + herb mash + red wine jus

Thyme-rubbed free-range chicken supreme + parsnip purée + edamame + jus

Slow roasted turkey + roast chat potatoes + honey roasted root vegetables + pan jus

Slow-roasted pork belly + sauerkraut + green peas + master stock

Spiced slow cooked ham + toasted chat + roasted carrots + honey musted Jus

Slow-cooked Tasmanian salmon + kumara + heirloom tomatoes + caper salsa + fennel salad (I***)

Slow-roasted Angus sirloin + sweet potato + Shiraz jus

Wild mushroom risotto + parmesan + crispy rice + baby herb salad

\$70 per person

Two Course Set Menu

Choice of entrée & main or main & dessert

\$80 per person

Three Course Menu

Entrée, main & dessert

Dessert

Chocolate praline tart + seasonal berries

Coconut panna cotta + mango gel + coconut crumb

Passionfruit pavlova + seasonal fruit + vanilla cream

The George profiteroles + salted chocolate sauce + seasonal berries

Sticky date pudding + salted caramel butterscotch + Chantilly cream

Lemon meringue tart + citrus gel

Warm plum pudding + brandy custard + vanilla ice cream

Sides

Shared sides available for the table |

Additional \$10 per item

We recommend 1 side per 4-5 guests

Steamed broccolini + goat cheese

Roasted chat potatoes

Baby rocket + pear + pecorino salad

*Menu items may be subject to availability and seasonal change I*** Imported Seafood

**Please speak with our events team regarding customised menus, cultural catering requirements, or assistance with planning arrangements.

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FEASTING MENU

All courses served to share
Customised menu available on request

\$65PP – Two Courses

\$75PP – Three Courses

House bread + cumin butter

Entrée

Moroccan cauliflower + ricotta + honey + spiced lemon

Buffalo mozzarella + heirloom tomatoes + extra virgin olive oil + balsamic + walnuts

Main

Grilled salmon + chimichurri (I***)

Slow-roasted organic chicken + bread sauce

Sides

Broccolini + sour cream

Crushed baby chat potatoes + extra virgin olive oil + sour cream

Dessert

Passionfruit pavlova + seasonal fruit + vanilla cream

The George profiteroles + salted chocolate sauce + seasonal berries

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BUFFET SELECTION

Package Includes:

Freshly baked bread with butter, your choice of two main dishes, one accompanying side, the Chef's selection of desserts, a seasonal fruit platter, and freshly brewed coffee with a selection of teas.

Salads

Maple-roasted pumpkin and chicken
Prawn & pasta + mango + chorizo (I***)
Puy lentil + beetroot + carrot + fetta
Aloo chaat
Mixed leaf salad + shaved parmesan + house dressing
Waldorf salad + apple + celery + walnuts + raisins + sour cream
German potato salad + crispy bacon + grain mustard
Fattoush + crispy pita
Thai beef salad + vermicelli noodles
Asian coleslaw + roasted peanuts
Pearl couscous + roasted vegetables + mint
Pasta salad + smoked chicken + broccoli + fetta + pesto

Hot Selection

Honey roasted ham + grilled pineapple + mustard Jus
Slow roasted Turkey + chestnut stuffing + pan Jus
Vegetable lasagne
Grilled market fish + lemon butter (I***)
Beef korma
BBQ chicken + seeded mustard sauce
Lemon thyme chicken + puttanesca sauce
Thai green chicken curry
Ricotta & spinach ravioli + braised tomatoes + basil pesto
Pumpkin ravioli + sage butter
Mild butter chicken
Lamb bhuna gosht

From \$65 per person

Additional items

Salad \$5 per person
Hot selection \$15 per person
Dessert \$3 per person

Desserts

Chef's selection of mini cakes*
(e.g. cheesecake, pavlova, chocolate cake, apple crumble)
Seasonal fruit platter
Warm plum pudding + brandy custard

Sides

Cumin-roasted carrots
Roasted chat potatoes + thyme + garlic
Steamed jasmine rice
Seasonal buttered vegetables
Vegetable & egg fried rice

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SET CANAPÉ PACKAGES

Package 1 | \$35 per person

Cold Canapés

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

Hot Canapés

Salt and pepper squid + spicy mayonnaise (I***)
Pumpkin arancini + aioli dip
Grilled satay chicken skewers

Package 2 | \$48 per person

Cold Canapés

Smoked chicken + mango tart
Tuna tartlet + wasabi mayo + sea salad (I***)
Tomato + basil bruschetta
Balsamic beetroot & fetta tartlet + pickled red onion

Hot Canapés

Prawn gyoza + ponzu dip (I***)
Crispy BBQ pork belly + chilli caramel apple
Moroccan fried cauliflower + harissa dip
Tempura Mediterranean pumpkin flowers +
smoked tomato

Sweet Canapés

Mini New York baked cheesecake

Package 3 | \$62 per person

Cold Canapés

Fresh oyster + citrus salsa (I***)
Smoked lamb + baba ganoush + toast
Smoked chicken + mango tart
Falafel + smoked hummus + pomegranate
Roasted vegetable + goat cheese tart

Hot Canapés

Tempura prawns + lime dip (I***)
Crispy BBQ pork belly + chilli caramel apple
Grilled satay chicken skewers
Moroccan fried cauliflower + harissa dip
Pumpkin arancini + aioli dip

Sweet Canapés

Mini New York baked cheesecake
Traditional Profiterole

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GRAZING TABLE

Starting at \$35PP

An elegant grazing display featuring premium cheeses, artisan charcuterie, seasonal fruits, fresh breads, and carefully curated gourmet accompaniments.

SAMPLE MENU - ITALIAN ANTIPASTO STATION

CURED MEATS

Prosciutto, salami, bresaola, ham, smoked chicken

MARINATED VEGETABLES

Grilled zucchini, grilled egg plant, roasted peppers, marinated olives, pickled relish

CHEESE BOARD

Selection of 3 cheeses, lavosh, grissini, house made chutney, crackers

BREAD

Crusty rolls, pita bread, garlic toast

DIPS

Eggplant, beetroot, hummus, pumpkin

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BEVERAGE MENUS

Foundation Beverage Package

Service Style

Bar service
Cash Bar - On consumption

Pricing

1 Hour | \$30PP
2 Hours | \$40PP
3 Hours | \$50PP

Includes

House sparkling wine
House white wine
House red wine
Selection of local and imported beers
Soft drinks and juices
Sparkling and Still water

Non-alcoholic Beverage Package

Service Style

Self-service

Pricing

1 Hour | \$15PP
2 Hours | \$20PP
3 Hours | \$30PP

Includes

Soft drinks and juices
Sparkling and Still water
Tea and coffee

Barista | \$10PP / 2 drinks

Variety of Barista Coffees and
Organic loose leaf teas

****Barista package is available only for groups under 20**



BEVERAGE MENUS

Enhanced Beverage Package

An elevated beverage experience featuring premium beverage selections and enhanced service style.

Service Style

Bar service
Tray service during canapé hour
Cash Bar - On consumption

Pricing

1 Hour | \$45PP
2 Hours | \$55PP
3 Hours | \$65PP

Includes

Premium sparkling wine
Premium white wine selection
Premium red wine selection
Selection of premium local and imported beers
Soft drinks and juices
Sparkling and Still water
Spirits selection

Additions

Arrival sparkling on tray service
Signature cocktail on arrival
Champagne tower
Non-alcoholic mocktail station
Premium spirit upgrade
Late-night cocktail service
Bar extension service
Batch cocktail on tap

**Prices may vary, please enquire separately*



ACCOMMODATION

Our events coordinator will provide you with a special guest accommodation rate

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 RydgesDream bed, perfect to sprawl out and rest.

Executive King Suite

Spacious 50 square meters contains a separate wet bar area, a king size 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 bathtub. 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.



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