

RYDGES
PALMERSTON

Christmas Packages

2025

CONTACT OUR EVENTS TEAM!

FUNCTIONS_RYDGESPALMERSTON@EVT.COM

08 8983 6608



CHRISTMAS PACKAGES

Celebrate Christmas in our Festively Decorated Function Spaces.

Canape Style Party*	from \$60pp
Seated Alternate Drop	from \$75pp
Buffet Dinners*	from \$75pp
Beverage Packages**	from \$40pp



*Minimum 20 people

**Beverage prices in this package are only valid when combined with one of the catering options from this Christmas Package 2025.

OUR CHRISTMAS GIFT TO YOU!

Complimentary

Dedicated Event Coordinator | Selfie Station | Festive Lighting | Audio Visual Equipment | Festive Decorations

ROOM HIRE OPTIONS

VENUE	BOOKING DATES		CAPACITY			
			ROUND	HALF ROUND	COCKTAIL	KING TABLE
	MON - THU	FRI - SUN*				
Pam Ballroom	\$ 1,200.00	\$ 1,400.00	180	108	280	130
Palm A	\$800.00	\$ 1,000.00	80	48	160	80
Palm B	\$600.00	\$800.00	60	36	120	50
Poolside Lounge	\$350.00	\$550.00	--	--	60	--
The Cellar	\$350.00	\$550.00	--	--	30	20
Madame Za Lounge	\$300.00	\$500.00	--	--	30	20
Palm Courtyard	\$300.00	\$500.00	--	--	30	--

* 10% surcharge applies on Sundays | * 15% surcharge applies on Public Holiday

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GALLERY



PALM BALLROOM



PALM BALLROOM



PALM B



PALM A



PALM A



PALM A



MADAME ZA LOUNGE



MADAME ZA LOUNGE



MADAME ZA LOUNGE



CELLAR BACKYARD



CELLAR ROOM



CELLAR BACKYARD



PALM BACKYARD



POOLSIDE LOUNGE



POOLSIDE LOUNGE

ALTERNATE DROP

TWO COURSES - \$75pp | THREE COURSES - \$90pp
Choose two items from each course

ENTRÉES

Peking Duck Breast

An Asian rice noodle salad and soy with sesame dressing.

Beetroot Cured Salmon

With cucumber ribbons, horseradish cream, micro greens and roe.

Pan-Fried Scallops

Served on cauliflower cream with garlic anchovy foam and toasted hazelnut.

Harissa Spiced Chicken Breast

With risoni, labneh, pomegranate and herb oil.

Pumpkin & Sage Arancini (V)

Served with warm basil and tomato sugo, topped with shaved Grana Padano.

BBQ Pork Tenderloin

With apple fennel salad & honey carrot purée.

Slow-Roasted Heirloom Tomatoes

With buffalo mozzarella and a salami basil crumble.

Moroccan Lamb Salad

Moroccan-spiced lamb with pumpkin, spinach, roasted capsicum and onion.

Heirloom Beetroot (VE)

Accompanied by gochujang aioli, micro herbs and puffed rice.

MAINS

Pan-Seared Atlantic Salmon

Dill mash potato, chargrilled broccolini, toasted peanut & shallot crumble, with a miso beurre blanc.

Moroccan Spiced Chicken Maryland

With chickpea & pumpkin crush, grilled asparagus, coriander and spring onion salad.

Crispy Duck Breast

On roasted sweet potato mash, steamed asparagus and a cherry glaze.

Pork Belly

With XO sauce, steamed snake beans, crispy onion and coconut rice.

Za'atar Spiced Lamb Rump

On mint pea purée, with broccolini & chilli tomato jam.

Shiraz-Braised Beef Cheeks

10hr slow-cooked in a Shiraz Sauce with sweet potato purée and steamed broccolini.

Truffle Mushroom Risotto (V)

With asparagus, spinach and goat cheese.

Grilled Vegetable Torte (VE)

Layers of eggplant, zucchini, capsicum & sweet potato, with wattleseed hummus dressing & black olive crumble.

DESSERTS

Vanilla Mille-Feuille (V)

with fresh seasonal berries.

Aperol Sponge (V)

with prosecco jelly, orange marmalade, & jaffas.

Chocolate Tart (V)

with Oreo cookie crumble, vanilla cream & mint-macerated strawberries.

Coconut Panna Cotta (GF, V)

with caramelised pineapple and toasted coconut.

Warm Apple Strudel (V)

Served with vanilla bean sauce, pistachio crumb & fresh berries.

White Chocolate Ganache Tart (V)

Topped with freeze-dried raspberry, pistachio crumble & whipped cream.

BUFFET

TWO CHOICES FROM EACH COURSE - \$75pp
Each extra choice - Add \$10pp

SALADS

Classic Garden Salad

Fresh garden greens with balsamic vinaigrette.

Rocket & Pear Salad

Balsamic roasted pear, maple roasted seeds and parmesan.

Moroccan Spiced Sweet Potato & Chickpea Salad

Golden raisins, pickled onion and parsley citrus vinaigrette.

Greek Salad

Heirloom tomato, marinated feta, olives and white balsamic dressing.

Basil Pesto Penne

Grape tomatoes, red capsicum, Spanish onion, baby spinach, semi-dried tomatoes and crumbled feta.

Israeli Pearl Couscous

Baby spinach, roasted capsicum, grape tomatoes, mint leaves, with a tangy smoked paprika dressing and toasted almond slivers.

SIDES

Seasonal steamed greens. (V)

Roasted vegetable medley. (VG)

Herby roast potato, roasted garlic & charred lemon. (VE)

Pilaf rice with mixed dried fruit.

Hokkien Noodles with Seasonal Asian Vegetables.

Roasted sweet potato corn & red onion with paprika and garlic.

MAINS

Tropical Steamed Snapper

Miso beurre blanc and nori powder.

Beef Rendang

On coconut rice with fresh chilli and coriander.

Slow-Cooked Lamb Leg

With fermented chilli and a feta & mint crumble.

Honey Soy Chicken

Glazed chicken thigh with broccoli, capsicum and spring onion.

Char Siu Pork Loin

Roasted with spring onion, pickled cucumber, chilli and coriander.

Grilled Barramundi

Green beans, fried caponata, capers & basil verde.

Black Pepper & Turmeric Beef

Slow roasted with chilli jam.

Moroccan Lamb Tagine

With chickpeas, dates, apricots and fresh herbs.

Coq au Vin

Braised chicken thigh with baby onions, mushrooms, speck and red wine sauce.

Honey Mustard Pork Casserole

Creamy casserole with tender pork.

DESSERTS

Fresh fruit platter (VE, V)

Assorted cakes and slices (V)

Selection of profiteroles & éclairs (V)

Assorted fruit Pavlova with chantilly cream (V)

Assorted mini tartlets, fruit, chocolate & custard (V)

CANAPÉ PARTY

Includes our Standard Beverage Package + Canapes

1 HOUR - \$60 (Choice of 4 items)
2 HOURS - \$80 (Choice of 6 items)
3 HOURS - \$95 (Choice of 6 items)

COLD

Gochujang BBQ prawns, lime, sticky dip sauce.

Wasabi prawn with avocado on rice cracker.

Smoked salmon mousse on cucumber, fish roe & dill.

Chipotle chicken, avocado, lime yoghurt & cucumber.

Mini chorizo and tomato frittata.

Pastrami, sliced cornichon & dill blini.

Duck breast and Asian micro-greens with hoisin sauce.

Peking duck crêpe, hoisin sauce, cucumber & spring onions.

Teriyaki beef lettuce cups.

Rare roast beef and crème fraîche blini.

Bruschetta (VE)

Mushroom & whipped feta, tartlet (V)

Beetroot, goat's cheese and mint blini (V)

Honey pumpkin tart, pine nuts, whipped feta (V)

Cucumber whipped feta, sun-dried tomato and basil (V)

Tikka jackfruit mini pappadums (mango, chilli, coriander) (VE)

Triple cream brie with candied walnut and yuzu marmalade (V)

HOT

Lightly dusted salt & pepper squid.

Bloody Mary prawn & lettuce boats.

Thai fish cakes with sweet chilli cream sauce.

Japanese chicken gyoza with sweet chilli soy.

Sublime chicken skewers, satay sauce & fermented chilli oil.

Karaage chicken, coriander, pickled cucumber & chilli dipping sauce.

Pork belly skewers with Vietnamese caramel sauce & cucumber.

Peking duck spring rolls with sweet chilli sauce.

Moroccan lamb meatballs with yoghurt dipping sauce.

Beef kebabs with satay sauce.

Beef rendang served in a lettuce cup.

Satay aubergine skewers. (VE)

Leek, beetroot & goat's curd tart with clementine & honey syrup. (V)

Vegetable kebabs with tomato salsa. (VE)

Salt & pepper tofu, sticky soy & kewpie mayo. (VE)

STANDARD BEVERAGE PACKAGE

HOUSE WINES

Bubbles | Red | White

HOUSE BEERS

1 Full Strength | 1 Mid | 1 Light

SOFT DRINKS & JUICES

PREMIUM BEVERAGE PACKAGE

ADD \$15PP/PH AND UPGRADE TO THE PREMIUM BEVERAGE PACKAGE

HOUSE SPIRITS

Vodka | Gin | Bourbon | Whiskey | Rum

BEERS

1 House Full Strength | 1 House Mid | 1 Light

+ 2 Extra Choices

Corona | Carlton Dry | Coopers Pale Ale | Asahi | Hahn SuperDry 3.5%

BUBBLES

House Brut | Prosecco

RED WINE

House Red | Shiraz | Pinot Noir

WHITE

House Sav. Blanc | Chardonnay | Riesling



Standard Beverage Package

2 HOURS - \$40 | 3 HOURS - \$50 | 4 HOURS - \$60

HOUSE WINES

Bubbles | Red | White

HOUSE BEERS

1 Full Strength | 1 Mid | 1 Light

SOFT DRINKS & JUICES

Premium Beverage Package

2 HOURS - \$55 | 3 HOURS - \$70 | 4 HOURS - \$85

ALL BEVERAGE WITHIN THE STANDARD PACKAGE PLUS

HOUSE SPIRITS

Vodka | Gin | Bourbon | Whiskey | Rum

BUBBLES

House Brut | Prosecco

RED WINE

House Red | Shiraz | Pinot Noir

WHITE

House Sav. Blanc | Chardonnay | Riesling

BEERS

1 House Full Strength | 1 House Mid | 1 Light

+ 2 Extra Choices

Corona | Carlton Dry | Coopers Pale Ale | Asahi | Hahn SuperDry 3.5%

*Alternative items can be substituted within packages. Additional charges may apply.

*This beverage package is only available when booked with another Christmas catering package from this offer.

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DIETARY NEEDS & ALLERGIES:

YOUR WELL-BEING IS OUR PRIORITY! PLEASE INFORM THE EVENTS COORDINATOR OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES BEFORE THE EVENT DAY

DISCLAIMER:

WE PREPARE ALL OUR FOOD IN A SHARED KITCHEN. WHILE WE DO OUR BEST TO PREVENT CROSS-CONTACT, WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE OF ALLERGENS.

