RYDGES
PALMERSTON

Christmas Packages 2026

Complimentary

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

CONTACT OUR EVENTS TEAM!

FUNCTIONS_RYDGESPALMERSTON@EVT.COM

08 8983 6608



GALLERY


PALM BALLROOM


PALM BALLROOM


PALM B


PALM A

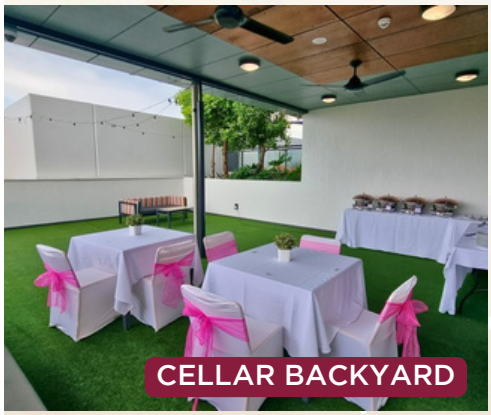

PALM A


PALM A


MADAME ZA LOUNGE


MADAME ZA LOUNGE


MADAME ZA LOUNGE


CELLAR BACKYARD


CELLAR ROOM


CELLAR BACKYARD


PALM BACKYARD


POOLSIDE LOUNGE


POOLSIDE LOUNGE

CANAPÉ PARTY

Includes our Standard Beverage Package + Canapes

1 HOUR - $65 (Choice of 4 items)
2 HOURS - $85 (Choice of 6 items)
3 HOURS - $99 (Choice of 6 items)

COLD

Gochujang BBQ prawns, lime, sticky dip sauce (A).

Prawn cocktails served with finely chopped cos lettuce & cocktail sauce (I)

Smoked salmon mousse on cucumber, fish roe & dill (I).

Chipotle chicken, avocado, lime yoghurt & cucumber.

Pastrami, sliced cornichon & dill blini.

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

Teriyaki beef lettuce cups.

Bruschetta (VE)

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 (A).

Bloody Mary prawn & lettuce boats (A).

Thai fish cakes with sweet chilli cream sauce (I).

Japanese chicken gyoza with sweet chilli soy.

Peking duck spring rolls with sweet chilli sauce.

Pork belly skewers with Vietnamese caramel sauce & cucumber.

Lamb rump crostini, cos lettuce, caramelized onion, cherry tomato, with smokey chipotle mayo

Beef rendang served in a lettuce cup.

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

(V) Vegetarian | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed

CHRISTMAS PACKAGES

Celebrate Christmas in our Festively Decorated Function Spaces.

Canape Style Party with Bev Pack	from $65pp
Buffet Dinners	from $80pp
Seated Alternate Drop	from $95pp
Beverage Packages**	from $45pp

*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

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ROOM HIRE OPTIONS

	BOOKING DATES		CAPACITY			
			ROUND	HALF ROUND	COCKTAIL	KING TABLE
VENUE	MON - THU	FRI - SUN				
Pam Ballroom	$ 1,500.00	$ 1,700.00	180	108	280	130
Palm A	$1,000.00	$ 1,200.00	80	48	160	80
Palm B	$800.00	$1,000.00	60	36	120	50
Poolside Lounge	$450.00	$750.00	--	--	60	--
The Cellar	$450.00	$750.00	--	--	30	20
Madame Za Lounge	$400.00	$700.00	--	--	30	20
Palm Courtyard	$350.00	$550.00	--	--	30	--

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

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RYDGES PALMERSTON

BUFFET

TWO CHOICES FROM EACH COURSE - $80pp

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

Roast Stuffed Turkey
with cranberry sauce

Honey Soy Chicken
Glazed chicken thigh with broccoli, capsicum and spring onion.

Pork Belly Porchetta
caramelized apple sauce.

Slow-Cooked Lamb Leg
With fermented chilli and a feta & mint crumble.

Beef Rendang
On coconut rice with fresh chilli and coriander.

Grilled Barramundi (A)
Green beans, fried caponata, capers & basil verde.

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

Moroccan Lamb Tagine
With chickpeas, dates, apricots and fresh herbs.

Honey Mustard Pork Casserole
Creamy casserole with tender pork.

Black Pepper & Turmeric Beef
Slow roasted with chilli jam.

DESSERTS

Fresh fruit platter (VE, V)

Assorted mini tartlets & cakes (V)

Selection of profiteroles & éclairs (V)

Christmas pudin with brandy custard (V)

Pavlova with seasonal fruits and chantilly cream (V)

(V) Vegetarian | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed

ALTERNATE DROP

TWO COURSES - $95pp | THREE COURSES - $110pp
Choose two items from each course

ENTRÉES

Oysters (4) (A)
Served your way: Kilpatrick, Thai style, or Mornay

Pan-Fried Scallops (I)
with cauliflower cream & roe.

Prawn Crockets (I)
Served with truffle aioli

Cooked King Prawn Basket (A)
with lemon wedge and cocktail sauce

Peking Duck Breast
An Asian rice noodle salad and soy
with sesame dressing.

Harissa Spiced Chicken Breast
With risoni, labneh, pomegranate and herb oil.

BBQ Pork Tenderloin
With apple fennel salad & honey carrot purée.

Flame Grilled Lamb Rump
with mini hazel back potato coli flower puree
drizzled with chimichurri sauce

Pumpkin & Sage Arancini (V)
Served with warm basil and tomato sugo,
topped with shaved Grana Padano.

MAINS

Roast Stuffed Turkey
Served with roasted chat potatoes & vegetables
with cranberry sauce.

Pan-Seared Atlantic Salmon (I)
Dill mash potato, chargrilled broccolini, toasted
peanut & shallot crumble, with a miso beurre blanc.

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

Pork Belly Porchetta
served with creamy mash potato, roasted
vegetables and caramelized apple sauce

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.

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.

(V) Vegetarian | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed





Standard Beverage Package

2 HOURS - $45 | 3 HOURS - $55 | 4 HOURS - $65

HOUSE WINES

Bubbles | Red | White

HOUSE BEERS

1 Full Strength | 1 Mid | 1 Light

SOFT DRINKS & JUICES

Premium Beverage Package

2 HOURS - $60 | 3 HOURS - $75 | 4 HOURS - $90

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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Christmas Packages 2026

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.

