



CHRISTMAS CELEBRATIONS

2026

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)



MORE FLAVOUR ON EVERY LEVEL

Discover our delectable festive packages created from the finest local, seasonal produce. Indulge in the highest quality dining experience, crafted especially for you and your guests, and make your end-of-year celebration truly unforgettable.

CHRISTMAS PACKAGES

CHRISTMAS ESSENTIALS

\$129 PER PERSON

All the festive must-haves

Inclusions

Your choice of 3-course set menu or classic buffet
½ hour canapes OR an Ice cream Cart
4 hour soft drink package
4 hour complimentary room hire
Complimentary dance floor
Complimentary Christmas centrepiece and bon bons
Black or white table linen
Cloth napkins in a variety of colours
Personalised floor plans

Terms and Conditions

No further discounts apply
Minimum of 60 guests

UPGRADE OPTION:

Upgrade your Essentials Package to include a
4 hour beverage package for only \$10 per person

CHRISTMAS INDULGENCE

\$149 PER PERSON

A premium Christmas experience loaded with elevated inclusions

Inclusions

Your choice of 3-course set menu or classic buffet
½ hour canapes OR an Ice cream Cart
4 hour Rydges Select beverage package
4 hour complimentary room hire
Complimentary dance floor
Complimentary entertainment
Complimentary Christmas centrepiece and bon bons
Black or white table linen
Cloth napkins in a variety of colours
Personalised floor plans

Terms and Conditions

No further discounts apply
Minimum of 60 guests
DJ (Candara only) Soloist (Terrace & OTIS)



SET MENU

\$79 PER PERSON (2 course) | \$89 PER PERSON (3 course)

Dishes are served as an alternate drop

Includes bread roll, butter, tea & coffee

Entrée

Please select two entrées

Prawns, smoked salmon and BBQ baby octopus, antipasto style

Pressed pork belly, pickled radish, cucumber, soy and mirin dressing

Wild mushroom, prawn and chorizo risotto, wild rocket, salsa verde

Soft polenta, poached free range egg, shaved pecorino, white truffle oil

Main

Please select two mains

Prosciutto-wrapped chicken breast, wild mushroom duxelle, spiced carrot puree

Char-grilled beef sirloin, beer battered onion rings, celeriac, potato mash, and onion jus

Chermoula-marinated lamb rump, fried polenta, pistachio crumbles, mint jus

Atlantic salmon fillets, sautéed kipfler potatoes, salt-baked cherry tomatoes, lemongrass hollandaise

Dessert

Please select two desserts

Traditional plum pudding, brandy anglaise and berry coulis

Mini pavlova, strawberry cream, tropical fruit, strawberry coulis

Passionfruit panna cotta, raspberry coulis and pistachio nut praline

Chocolate fondant, vanilla ice cream

Sides

Please select two sides to share

\$15 PER PERSON

Garden salad with balsamic vinaigrette

Truffle mash potato

Rocket and parmesan with French dressing

Seasonal vegetables

Sautéed green beans with dijon butter

Roasted duck fat potatoes



BUFFET MENU

\$99 PER PERSON

Celebrate the season with a festive buffet feast featuring all your holiday favourites

Bread

Baker's basket of crusty loaves and rolls

Cold

Selection of antipasto including smoked and cured continental meats, char-grilled vegetables, feta cheese, kalamata olives, pickles, semi-dried tomatoes, dips and dressings

Gourmet garden salad

Roast baby fennel and red onion, mixed leaf salad

Potato and egg salad with seeded mustard

Heirloom tomato and cucumber salad with feta and basil

Hot

Beef bourguignon, rice pilaf

Roast turkey with semi-dried tomato, pistachio farce and cranberry jus

Double smoked honey glazed ham on the bone with pineapple and honey mustard glaze

Rosemary and garlic roast lamb with mint jelly and jus

Lemon and smoked paprika calamari with chilli lime aioli

Sides

Traditional roast potatoes and pumpkin with rosemary salt

Buttered garden vegetables

Dessert

Traditional plum pudding with vanilla custard

Chef's selection of gateaux, tarts, profiteroles, slices, chocolate mousse cups, panna cotta

Petit fours, fruit mince pies, vanilla pavlovas

Sliced tropical fruit platter

Australian cheeses with fruit and nut compote

Freshly brewed tea & coffee

Feeling Hungry?

Five spice roast pork with apple cider jus

\$16 PER PERSON

Mustard crusted roast beef with red wine jus

\$16 PER PERSON



CANAPÉS

\$54 PER PERSON
6 CANAPÉS + 2 SUBSTANTIALS

Toast to the season with our curated canape menu of festive bites

Cold Canapés

Spicy Thai beef, coriander and sesame salad
Roma tomato, basil and feta bruschetta
Rare roast beef en croûte with horse radish cream
Smoked salmon with dill and buckwheat blinis
Rock oysters with sweet ponzu dressing
Hoisin chicken rice paper rolls
Caramelised red onion and goats cheese tartlet
Prawn Cocktail

Hot Canapés

Chicken satay with spicy peanut sauce
Gourmet mini pies with tomato chutney
Salt and pepper calamari with sweet chilli mayo
Lemongrass beef skewers with peanut sauce
Crispy fried pork belly with honey soy
Mushroom arancini
Chicken and leek vol-au-vents
Mussel and sweet corn fritters with chipotle aioli

Substantial Canapés

Beer battered flathead and chips with tartare sauce and lemon
Gourmet mini beef burgers with beetroot relish
Asparagus and butternut pumpkin risotto cups with shaved parmesan
Stir-fried vegetarian hokkien noodles
Stir-fried chicken and vegetable hokkien noodles
Tandoori butter chicken and cardamom rice

Add-On a Station

Burger Station

\$16 PER PERSON

Choice of 1

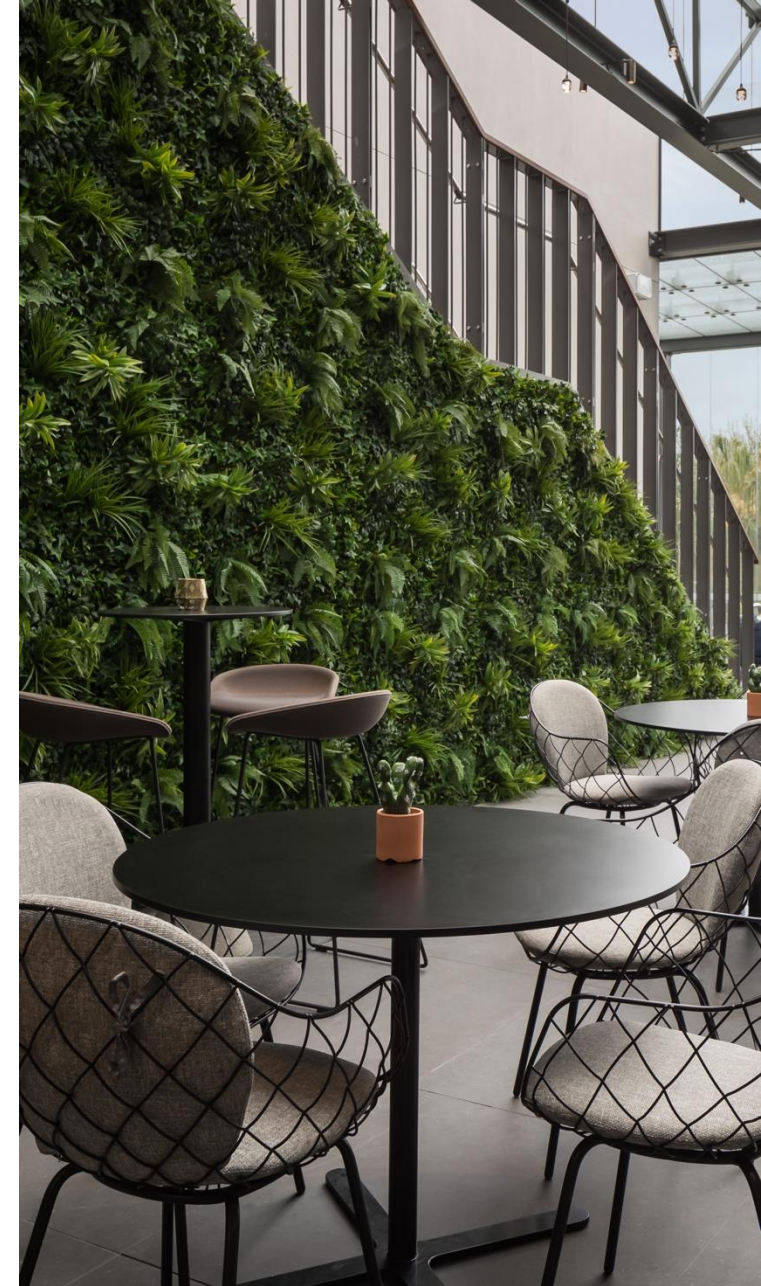
Beef burger with beetroot relish
Texas chicken burger with cabbage slaw
Barramundi burger with mint and coriander salad

Live Roast Carvery Station

\$16 PER PERSON

Choice of 1

Mustard and thyme rubbed beef striploin
Rosemary and garlic leg of Lamb
Lemon and sage marinated Turkey breast
Honey glazed ham on the bone
Served with crusty rolls, assorted mustards, condiments and gravy



GRAZING TABLE MENU

\$85 PER PERSON

Savour the spirit of the season with a festive grazing table, perfect for a relaxed vibe

Cold grazing

Baked bread rolls, dips and cultured butter

Charcuterie with dried and cured meats, pickled vegetables and condiments

Selection of charred vegetables, marinated olives

Mix leaf salad, lemon vinaigrette, pecorino

Australian cheeses with lavosh, quince and dried fruits

Hot grazing

Lemongrass beef skewers with peanut sauce

Mushroom and pea arancini

Crispy fried pork belly with honey soy

Orange-glazed ham

Texas chicken burger with cabbage slaw

Salt and pepper calamari with sweet chilli mayo



DRINK PACKAGES TO SAY CHEERS

Classic beverage package

2 HOUR PACKAGE \$34 PER PERSON

3 HOUR PACKAGE \$40 PER PERSON

4 HOUR PACKAGE \$46 PER PERSON

Rydges Select House White Wine

Rydges Select House Red Wine

Rydges Select House Sparkling Wine

OTIS House brewed beers

James Boags light lager

Soft drinks, juices, espresso coffee & tea

Soft drink package

\$15 PER PERSON

Enjoy unlimited glasses of Coke, Coke Zero, Sprite, Lift, tonic water, soda water, ginger ale and assorted juices

Premium beverage package

2 HOUR PACKAGE \$39 PER PERSON

3 HOUR PACKAGE \$45 PER PERSON

4 HOUR PACKAGE \$51 PER PERSON

Rydges Select Premium White Wine

Rydges Select Premium Red Wine

Rydges Select Premium Sparkling Wine

OTIS House brewed beers

James Boags light lager

Choice of Corona or Great Northern beer

Soft drinks, juices, espresso coffee & tea

Bar tab

Pre-select your tab amount, choose your beverages and leave the rest to our bar staff



FESTIVE ADD ONS

Elevate your celebration with some festive upgrades and add a touch of holiday magic

Seafood platter

\$400 PER PLATTER

(one platter is suitable for approximately 10 guests)

Blue swimmer crab
Sydney rock oysters
Whole cooked prawns

\$25 PER PERSON

Dessert grazing table

Christmas pudding served with brandy custard
Mini summer pavlovas
Mini tarts
Macarons

Seasonal fruit platter

\$18 PER PERSON

½ Hour chef's selection of canapes

\$18 PER PERSON

Served before or after your event

Festive welcome cocktails

\$18 PER PERSON

Served on arrival for your guests

Entertainment | \$900

DJ from Macarthur Entertainment

Photobooth | PRICE \$600

by Make a Memory Photoboosts

Balloon Backdrop | ENQUIRE FOR PRICE

Personalised for your event

Provided by our event stylist Ab Fab Events

Icecream Cart | \$200 CART HIRE FEE

\$10 PER PERSON

Serving a mix of classic favourites

Served in a cup or waffle cone

Minimum numbers apply, enquiry with your coordinator





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