



end of year celebrations!

'TIS THE SEASON TO LOCK IN SOME FESTIVE FUN!

If you're in search of the perfect location to host an end-of-year corporate conference, team-building event, office celebration or family gathering, our Christmas-themed options are designed to impress!

Our affordable package options include your choice of banquet and cocktail-style events, gourmet menus, festive décor, optional extras, entertainment and most importantly, top-notch service.

FARMER'S TABLE

$89 per person

Includes bon bons

Served shared style for up to 40 people

Seafood Upgrade: $30 per person

PLATED MENU

$79 2 COURSE

$89 3 COURSE

Includes bon bons and table décor

Served as an alternate drop, your choice of two menu items for each course from the menus followed.

Min 10 pax

BEVERAGES & BITES

TWO HOUR: $70 per person

Four canapés, one substantial canapé, grazing platter and a standard beverage package.

THREE HOUR: $94 per person

Four canapés, two substantial canapés, grazing platter and a standard beverage package.

OPTIONAL EXTRAS

- Cocktail on arrival - $18pp
- Canapes on arrival - $22pp (choice of two)

ENTERTAINMENT - get in touch for details

- Live acoustic musicians
- Live DJ
- Theatre of Magic

Unwrap the ultimate Christmas party!

For bookings or more details contact our friendly functions team at:
Functions_RydgesFortitudeValley@evt.com | 07 3188 3000 (select option 2).

*Bookings essential. Dates available from 5 November, 2026. Bookings are subject to availability and terms and conditions apply. 10% Sunday surcharge. 15% public holiday surcharge. Our menus are dietary-friendly and a list of alternative options to suit dietary needs are available upon request. All menu items are subject to change based on availability. RFV250.

RYDGES

FORTITUDE VALLEY

BRISBANE

Farmer's Table

Showcasing quality locally-sourced ingredients, the farm-to-table concept is a testament to our dedication of providing a memorable dining experience, setting the stage for meaningful connections and unforgettable events.

$89 per person

Warm bread rolls, cultured butter

Roasted pumpkin, spinach, beetroot, pepita seeds and honey mustard dressing

Calamari[I], aioli mayonnaise and fresh chives

Tomato and fetta bruschetta

Black Angus sirloin

Chargrilled chicken breast

Fish[M] of the day

Crunchy potato fries, truffle oil and parmesan

Steamed greens with aromatic butter

Mixed berry pavlova, passionfruit and double cream

Seafood Upgrade: $30pp Prawns[M] served hot and cold, oysters[A] and whole salmon[M]

Seafood origin: A=Australian; I=Imported; M=Mixed origin.









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FORTITUDE VALLEY
BRISBANE

Plated Menu

$79 2 COURSE
$89 3 COURSE

STARTER

Warm bread roll with cultured butter

ENTRÉES

Roasted pork belly salad, vanilla jus with pine nuts and coleslaw
Prawn[M], mango and avocado tartare with brioche bread and dill pesto
Warm vegetarian polenta tart, roasted capsicum sauce and baby fetta salad
Slow cooked lamb, rosemary jus, aromatic couscous salad and coriander
Oysters[A] Kilpatrick with fresh lime

MAINS

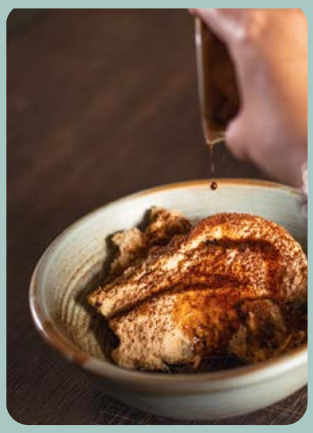
Maple honey and mustard glazed Christmas ham, sweet potatoes and caramelised roasted red onions
Baked salmon[I] and cranberry jam, fresh dill, summer vegetables, fresh lime
Roasted pork loin, glazed apples and prunes, garlic chat potatoes, red wine sauce
Scotch fillet, truffle mash potatoes, chargrilled broccolini, mushroom sauce
Zucchini flower and saffron risotto, goats cheese, toasted walnuts
Chargrilled chicken breast, sweet potatoes, chorizo, red wine jus

DESSERTS

Rocky road tart, chocolate sauce, marinated cherries
Christmas pudding with warm brandy custard
Fresh berry pavlova, double cream, caramel sauce
Vanilla crème brûlée, fresh strawberries and cookies
Cheeseboard with dried and fresh fruits
Italian tiramisu topped with cocoa powder and espresso syrup

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Beverages & Bites

TWO HOUR STANDARD

$70pp or $50pp (food only)

A pre-set grazing platter, your choice of four hot, cold or dessert canapés and one substantial canapé with a standard beverage package.

THREE HOUR STANDARD

$94pp or $64pp (food only)

A pre-set grazing platter, your choice of four hot, cold or dessert canapés and two substantial canapés with a standard beverage package.





HOT CANAPÉS

- Crispy prawns[I] wrapped in potato with sweet chilli sauce
- Mini assorted sausage rolls, spinach and feta rolls with barbeque sauce and tomato sauce
- Truffle and mushroom arancini with red onion jam
- Calamari[I] with aioli mayonnaise & chives
- Chicken satay skewers
- Chicken and leek mini pies
- Pulled pork blini and crème fraîche
- Crumbed camembert cheese
- Crispy pork belly bites with vanilla jus

COLD CANAPÉS

- Smoked salmon[M], dill and cranberry jam
- Garlic and sweet chilli prawns[M]
- Tuna[I] tartare with wasabi mayonnaise
- Freshly shucked oysters[A], chardonnay vinaigrette
- Mini bruschetta with peas, mint and crumbled feta
- Vegetarian frittata with tomato chutney
- Pork and chive gyoza dumplings with sweet soy reduction
- Vegetarian mini falafel with yoghurt sauce
- Smoked salmon[M] and cream cheese bruschetta

SUBSTANTIAL CANAPÉS

- Classic beef pie with mini garden salad and barbeque sauce
- Roasted lamb, potato puree and cranberry sauce
- Oven baked salmon[M], fresh dill, cous cous salad
- Glazed pineapple and star anise ham with roasted pumpkin
- Slow cooked turkey breast, plum reduction
- Pumpkin gnocchi with spicy Napoli sauce

DESSERT CANAPÉS

- Mini pavlovas
- Italian cannoli with vanilla and chocolate
- Warm mini puddings with caramel
- Mini vanilla panna cotta
- Nutella pizza
- Tiramisu

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FORTITUDE VALLEY
BRISBANE

Beverage Packages

STANDARD
1 hours - $32 per person
2 hours - $38 per person
3 hours - $47 per person

PREMIUM
1 hour - $45 per person
2 hours - $52 per person
3 hours - $58 per person

DELUXE
1 hour - $58 per person
2 hours $68 per person
3 hours $78 per person

SPARKLING
Zilzie Sparkling (AU)

WHITE
Zilzie Sauvignon Blanc (AU)

RED
Zilzie Shiraz (AU)

BEER
Great Northern
Balter Cerveza
XXXX Gold

NON-ALCOHOLIC
Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

SPARKLING
Zilzie Sparkling (AU)

WHITE
Zilzie Sauvignon Blanc (AU)

RED
Zilzie Shiraz (AU)

BEER / CIDER / SPRITZ
Stone & Wood Pacific Ale
Asahi
Peroni
Balter Cerveza
XXXX Gold
Somersby Apple Cider
Tivo Blood Orange Spritz

NON-ALCOHOLIC
Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

Add basic spirits
$5pp per hour*

Choose 2 Reds, 2 Whites, and 1 Sparkling.

SPARKLING
Dal Zotto Pucino Prosecco (VIC)

WHITE
Peregrine Mohua Sauvignon Blanc (NZ)
Mandala Chardonnay (VIC)
Breganze Savardo Pinot Grigio (ITA)
Nick Spencer Hilltops Rosé (NSW)

RED
Dune 'The Empty Quarter' GSM (SA)
Credaro Kinship Cabernet Sauvignon (WA)
MDI Sangiovese (VIC)
Doña Paula High Altitude Malbec (ARG)
Torbreck Woodcutter's Shiraz (SA)

BEER / CIDER / SPRITZ
Stone & Wood Pacific Ale
Asahi
Peroni
Balter Cerveza
XXXX Gold
Somersby Apple Cider
Tivo Blood Orange Spritz

NON-ALCOHOLIC
Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

Add basic spirits
$5pp per hour*

Beverages on consumption and bar tabs also available.
Ask our friendly team for a full beverage menu.

Beverages are subject to change. Minimum spend limits may apply. *Licensing conditions apply.
10% Sunday surcharge. 15% public holiday surcharge.

ENTERTAINMENT

Speak to our team about entertainment for your event including live acoustic musicians, DJ or Rydges Fortitude Valley entertainment parter, Theatre of Magic.



Brisbane's Theatre of Magic





Ellie Carsburg



Andrzej Fenner

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