



A HIGHER LOVE

CONGRATULATIONS

This is a truly special time, and we are delighted you are considering The Surry for your wedding celebration. Our experienced Wedding + Events Team is here to guide you every step of the way, ensuring your day is everything you've dreamed of and more.

Our beautifully curated wedding packages offer exceptional value, with all the thoughtful inclusions you could wish for, complimented by outstanding food and wine. We invite you to explore our venue spaces and hotel facilities and begin shaping a celebration that is uniquely yours.



MAKE IT SPECIAL AT THE SURRY



With sweeping views across Surry Hills and Sydney's city skyline, The Surry Rooftop is the ultimate setting for an intimate celebration. Our luxury interiors and spacious terraces create a romantic backdrop for both your ceremony and reception, making us one of Sydney's most sought after wedding venues.

From beautifully styled ceremony spaces to tailored food and beverage packages, we provide everything you need for a seamless, all inclusive experience.

Complete your celebration with onsite accommodation at Rydges Sydney Central, just steps away, ensuring comfort and convenience for you and your guests.

Let us take care of every detail so you can focus on what matters most; celebrating your love in style.





THE SURRY ROOFTOP

Rising high above Sydney, The Surry is an iconic venue that combines magical views with an all in one event space.

There's plenty of room to celebrate, with a stunning enclosed rooftop, two expansive private terraces, and the flexibility of a fully open air terrace.

What's more, our mouthwatering menu options and a private bar ensure a food and beverage experience your guests will rave about.

CATERING

Please note every effort will be made by our chef to cater for all dietary requirements, however, as Rydges Sydney Central does not have a specific kitchen allocated for allergen free or intolerance free production, we cannot guarantee the complete omission of ingredients including peanuts, tree nuts, wheat, seafood, soybean, gluten and milk products from prepared meals. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

Capacities

140 Banquet Rounds

144 Long Banquet

150 Cocktail



PACKAGE OPTIONS

Can't Help Falling in Love

30 minute canapés + beverages
Two course sit down - plated or shared
4 hour superior beverage package

From \$125 per person

Time After Time

30 minute grazing table + beverages
Cocktail on arrival
4 hours of canapés
Live cooking station
4 hour superior beverage package

From \$125 per person

Thinking Out Loud

30 minutes canapés + beverages
Three course sit down - plated or shared
5 hour superior beverage package

From \$139 per person

Love Story

30 minute grazing table with fresh seafood + beverages
Cocktail on arrival
5 hours of canapés
Live cooking station
5 hour superior beverage package

From \$149 per person

Love is in the Air

30 minute canapés or grazing table + beverages
Cocktail on arrival
Three course sit down - plated or shared
5 hour premium beverage package

From \$159 per person

Noise restrictions apply to all evening wedding packages.



PACKAGE INCLUSIONS

Your Surry wedding package includes a range of thoughtful touches designed to ensure a seamless and memorable celebration:

Dance floor, cake table and cafe knife, and gift table
Private Bridal Room stocked with snacks and beverages
Overnight accommodation for the newlyweds, including
breakfast and late checkout
Discounted accommodation and car parking for wedding
guests

Complimentary menu tasting for two

Dedicated Event Coordinator

Professional set up of guest list, place cards and bonbonnières
Recommendations and assistance with trusted wedding service
providers



PLATED MENU

Entrée

alternate drop - choice of two

Porcini mushroom ravioli with roasted red pepper + tomato sauce

Burrata caprese salad with balsamic glaze

Poached chicken with green papaya salad

Prawn + avocado tian with cucumber pickle + red oil (I)

Vodka cured salmon with mango + citrus salad (I)

Pumpkin, ricotta + tomato tart with arugula + parmesan salad

Togarashi sea scallops with chorizo, pumpkin purée + yuzu dressing (I)

San danielle ham with blood orange, witlof salad + hazelnut gremolata

Main

alternate drop - choice of two

Slow braised duck ragu with porcini mushrooms + pappardelle

Pan seared tuna with soba noodles, zucchini ribbons, edamame +
wasabi citrus dressing (I)

Crispy skin barramundi fillet with sweet potato mash + coconut lime
sauce (A)

Lamb loin with garlic mash, eschalot + mint jus

Beef fillet with white bean ragu + crispy sage

Corn fed chicken with peaches + vanilla pommes purée

Vegan rigatoni with kale, walnut pesto + cavolo nero

Harissa spiced cauliflower steak with green beans, pumpkin purée +
lemon chickpeas

A = Australian I = International M = Mixed

Dessert

alternate drop - choice of two

Tropical cheesecake tart with coconut, mango, pistachio + mint salsa

Dubai chocolate tart with pistachio gelato + kadayif

Crème caramel with caramelised peach + chocolate tuile

Green tea tiramisu with strawberry compote + pistachio fig biscotti

Dessert station with a variety of sweets - standalone option

Our menu is subject to change.

SHARED MENU

Entrée

choice of two

Seared scallops aguachile with chilli, cilantro + lime vinaigrette (I)
Beetroot cured salmon with labneh, orange, fennel + pomegranate (I)
Dukkah crusted chicken thigh with moroccan style couscous + toasted almonds
Grilled cauliflower with tahini puree + walnut caper salsa
Burrata with olive, Calabrian pepper, tomato vinaigrette, basil + pine nuts with Turkish bread

Main

choice of two

Miso glazed eggplant with zucchini ribbons, soba noodle salad + scallions
Tuscan herb barramundi with roasted tomatoes (A)
Moroccan spiced lamb shoulder with onions + freekeh
Marinated Greek beef flank steak with chargrilled asparagus + tzatziki
Caramelised corn fed chicken supreme with gai lan + Szechuan salt

A = Australian I = International M = Mixed

Sides

choice of three

Crispy za'atar + lemon roasted baby potatoes with garlic yoghurt
Roasted fennel with delicata squash + apples
Parsnip + truffle fromage potato gratin
Cos salad with buttermilk dressing + jalapeño crumb
Grilled halloumi with peach, prosciutto + mint salad

Dessert

standalone station

Assorted macarons
Chocolate dipped profiteroles + spun sugar
Assorted mini boutique cakes
Strawberry tarts

Our menu is subject to change.

CANAPÉ MENU

Cold

choice of five

Gazpacho shots + cucumber salsa
Moroccan cauliflowererettes with romesco + pomegranate
Rice paper rolls + ponzu dressing
Peking duck pancake with shallot + hoisin sauce
Prosciutto, melon + bocconcini skewers
Assorted sushi with wasabi + soy (M)
Caramelised onion, fig + goats cheese tart
Smoked salmon crostini with dill + cucumber (M)

Hot

choice of five

Singapore chicken satay skewers with peanut sauce
Popcorn chicken kaarage with spicy mayo
Tomato, chorizo + halloumi sticks
Chilli + lime bbq prawn skewers (I)
Beef + mushroom pies with smokey bbq relish
Pumpkin + goats cheese pinwheel
Lamb kofta with cilantro + harissa yoghurt

A = Australian I = International M = Mixed

Chef Station

choice of one

Tito's Tacos | Soft tacos with selection of toppings
Asian Corner | Selection of bao buns, pork buns + dumplings
Little Italy | Fresh pasta cooked in a giant cheese wheel
Raw Bar | Variety of fresh seafood* (A)

*Additional cost - pricing upon request

Dessert

standalone station

Assorted macarons
Chocolate dipped profiteroles + spun sugar
Assorted mini boutique cakes
Strawberry tarts

Our menu is subject to change.
Canapé packages include five cold canapés, five hot canapés, a dessert station, and one chef station.



SUPERIOR PACKAGE

Sparkling

Zilzie BTW Prosecco

White

Zilzie BTW Sauvignon Blanc

Rosé

Zilzie BTW Rosé

Red

Zilzie BTW Shiraz

Beers + Cider

Four Sydney Brewery Beers / Cider

James Boags Light

Heineken Zero

Non Alcoholic

Soft drinks, juice + MODA mineral water

DELUXE PACKAGE

Choice of two sparkling, two white, one rosé + two red

Sparkling

Zilzie BTW Prosecco
Oxford Landing Brut Cuvee Sparkling

White

Zilzie BTW Sauvignon Blanc
Mount Riley Sauvignon Blanc
Grant Burge Benchmark Pinot Grigio
Angove Estd 1886 Chardonnay

Rosé

Zilzie BTW Rosé
Earthworks Rosé

Red

Zilzie BTW Shiraz
Grant Burge Benchmark Shiraz
Quarisa Wines Johnny Q Cabernet Sauvignon
Hesketh Unfinished Business Pinot Noir

Beers + Cider

Sydney Brewery Beers / Cider
One Imported Beer
James Boags Light
Heineken Zero

Non Alcoholic

Soft drinks, juice + MODA mineral water



MAKE IT MEMORABLE

Cocktail Package

A selection of 2 cocktails to add on to your wedding package.

From \$30 per person

Aperol Spritz | Cosmopolitan | Mojito |
Classic Margarita | Tom Collins

Dessert Cocktail

Because dessert deserves a twist - enjoy a cheeky cocktail alongside your dessert.

From \$16 per person

Deluxe Beverages

Upgrade your beverage package to our deluxe package with a choice of two sparkling, two white, one rosé + two red wines.

From \$15 per person

Chef Manned Station

Add an element of fun with a live cooking station.

From \$28 per person

Tito's Tacos | Soft tacos with selection of toppings
Little Italy | Fresh pasta cooked in a giant cheese wheel
Asian Corner | Selection of bao buns, pork buns + dumplings
Oyster Shucking Station | Fresh oysters

Post Wedding Nibbles

Finish the night with some late night snacks.

Starting at \$85 per platter - serves 10

Hot wings | Sliders | Pies + sausage rolls | Pizzas | Dumplings

360 Degree Photobooth

360 Booth is the key to transforming your gathering into a photo-filled, laughter-packed unforgettable experience.

Price upon request

PREFERRED SUPPLIERS

Style Hire

Hyre Events | hyreevents.com.au | +61 484 955 433

Hyre Events delivers elevated, seated wedding receptions through curated furniture hire and refined table styling.

Celebrant

Memories With Kristy | memorieswithkristy.com.au
| +61 404 367 169

Kristy is a civil marriage celebrant and holistic yoga teacher, and a true storyteller of love with a natural gift for crafting meaningful, heartfelt vows.

Signage + Stationery

Gracie Creative | graciecreative.com.au | +61 425 622 810

Gracie Creative designs bespoke and semi-custom wedding stationery and signage that reflects each couple's vision.

Entertainment

Upbeat Social | upbeat.social | +61 2 8015 5092

A collective of Event Planners, DJ's, Live Musicians, Photographer's and Videographer's, to make your job of planning an event simple.







Contact Us

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Located inside Rydges Sydney Central
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RYDGES

SYDNEY CENTRAL