



THE
SURRY



RYDGES

SYDNEY CENTRAL

TAKE IT TO THE ROOFTOP THIS CHRISTMAS

THE SURRY ROOFTOP

Stunning city views, fabulous food and beverage options, and elegant onsite accommodation...what's not to love? Meet The Surry - the ultimate Sydney rooftop destination for a show stopping social event.





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.

THE SPACE

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

We've got all the room you need, with a beautifully-designed enclosed rooftop and two sweeping private terraces.

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

Take a [Virtual Tour](#).

Capacities

140 Banquet Rounds

144 Long Banquet

150 Cocktail

Noise restrictions apply to all evening events.

CANAPE PACKAGE

2 Hours

6 Canapes
3 cold, 3 hot
2 hours superior beverage package

\$79.00 per person

3 Hours

8 Canapes
3 cold, 3 hot, 2 dessert
3 hours superior beverage package

\$99.00 per person

4 Hours

12 Canapes
5 cold, 5 hot, 2 dessert
4 hours superior beverage package

\$119.00 per person

All sit down packages include:
Superior beverage package
Microphone + PA system





CANAPE MENU

Cold Canapes

- Peach + goats cheese pintxos
- Honey smoked ham crostini with cinnamon apple compote
- Mexican chicken tortilla with black bean salsa
- Vietnamese rice paper rolls with ponzu sauce
- Oysters with soy jelly + lime caviar (A)
- Peking duck pancake with cucumber, shallot + hoisin sauce
- Assorted sushi with pickled ginger, wasabi + soy (M)
- Chargrilled asparagus spears with whipped fetta, chilli + lemon
- Prawn + chive philadelphia crepe (I)
- Prosciutto, rockmelon + bocconcini skewer with basil + balsamic glaze
- Thai beef salad with wonton crisp
- Salmon gravlax, fennel + horseradish tartlet (I)
- Chicken liver pate + onion jam crostini

Hot Canapes

- Caramelised onion + goats cheese roll
- Pumpkin arancini with vegan aioli
- Christmas pizza with smoked ham + caramelised apples
- Assorted wild mushroom + goats cheese tartlet
- Honey soy sticky pork belly bites
- Mini beef + red wine pies
- Assorted arancini balls with roasted garlic aioli
- Za'atar lamb koftas with lemon herb yoghurt
- Tomato + kidney bean empanada with manchego
- Chorizo + potato croquette
- Satay chicken skewers with peanut sauce
- Prawn cones with yuzu mayo (I)

Desserts

- Mini boutique pavlovas
- Mini fruit mince tarts
- Nutella doughnuts
- Lemon meringue tarts
- Strawberry cake pops
- Assorted macarons
- Choc top ice cream cones
- Piccolo custard + chocolate Sicilian cannolis

A = Australian I = International M = Mixed

SIT DOWN

Plated Meal

Served as alternate drop

2 Course

\$125.00 per person

3 Course

\$135.00 per person

Shared Table Banquet

The ultimate spread to share amongst your table

2 Course

\$125.00 per person

3 Course

\$135.00 per person

Christmas Buffet

Traditional Christmas hot + cold options
plus dessert

\$125.00 per person

Seafood Buffet

Traditional Christmas hot + cold options
plus fresh seafood + dessert

\$165.00 per person

All sit down packages include:

Four hour superior beverage package

Microphone + PA system





PLATED MENU

Entrée

- Roasted tomato + basil soup with Pane di Casa
- King prawn + avocado tian with pickled cucumber carpaccio + chilli oil (I)
- Miso pumpkin soup with togarashi + fried wakame
- Pan seared scallops with romesco, wild rice + crispy prosciutto (I)
- Pan roasted duck breast with blackberry sauce + potato crisp
- Goats cheese, roasted pear + prosciutto salad with red wine vinaigrette
- Caprese salad with burrata + tapenade croute
- Beetroot cured salmon gravalax with horseradish mayo + cucumber radish salad (I)

Main

- Corn fed chicken with pomme puree, grilled baby leeks + wild mushroom jus
- Ocean trout with dill butter + spring vegetables (A)
- Black angus beef fillet with garlic mash, green beans with porcini mushroom + eschalot port wine jus
- Pan roasted salmon escabeche with crushed potatoes, capers + tomatoes (A)
- Slow braised duck ragu with porcini mushrooms, potato gnocchi + crispy sage
- Pan fried snapper with enoki mushroom, sake soy broth, soba noodle + tempura nori (A)
- Roasted cauliflower with vegan pesto, currants, mixed nuts + lemon dressing

Dessert

- Bubble tea crème brûlée with brown sugar pearls + chocolate wafer
- Lemon meringue tart with midori sorbet
- Chocolate fondant with cherry compote + coconut ice cream
- Pina colada panacotta with lime + pineapple mint salsa
- Aperol spritz cheesecake with dark chocolate + candied orange
- Peach pavlova trifle with brandy custard
- Tiramisu macchiato with dark chocolate, pistachio + fig biscotti
- Dark chocolate tart with blackcurrant ice cream + whipped mascarpone
- Formaggi misti with truffle honey, quince + lavosh

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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 herbed 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

Sides

Choice of three

Maple roasted sweet potato with whipped tahini

Roasted fennel with delicata squash + apples

Parsnip + truffle fromage potato gratin

Cos salad with buttermilk dressing + jalapeno crumb

Grilled haloumi with peach, prosciutto + mint salad

Desserts

Choice of two

Classic tiramisu with mascarpone, espresso + shaved dark chocolate

Strawberry + pomegranate cheesecake with flaked almonds, mint, quince + rose petal ice cream

Dark chocolate tart with candied orange, orange + grand marnier ice cream

Dessert grazing platter selection of churros, chocolate pretzels, fresh berries, marshmallows + chocolate ganache

International cheese platter with dried fruit, mixed nuts, truffle honey, quince, sourdough, lavash + grissini

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BUFFET MENU

Hot

Hot roast carvery of honey glazed ham, turkey breast or za'atar lamb shoulder with accompanying sauces

Roasted baby potatoes + seasonal vegetable panache

Pan fried barramundi with green beans + tomato caper vierge (A)

Pumpkin ravioli with napolitana, oregano, feta, currants + pepitas

Salads

Make your own Caesar salad bar

Arugula, roasted pears, goats cheese + balsamic onions

Mixed leaf, mandarin, toasted pecans and feta with honey cider vinaigrette

Dessert

Traditional Christmas panettone with salted caramel + brandy custard

Nutella doughnuts with cinnamon sugar + summer berries

Formaggi misti platter with truffle honey, corella pears, walnut bread + lavash

Fruit mince pies

Seasonal fruit platter

Freshly brewed tea + coffee

SEAFOOD BUFFET MENU

Hot

Hot roast carvery of honey glazed ham, turkey breast or za'atar lamb shoulder with accompanying sauces

Roasted baby potatoes + seasonal vegetable panache

Pan fried barramundi with green beans + tomato caper vierge (A)

Pumpkin ravioli with napolitana, oregano, feta, currants + pepitas

Salads

Make your own Caesar salad bar

Arugula, roasted pears, goats cheese and balsamic onions

Mix leaf, mandarin, toasted pecans and fetta with honey cider vinaigrette

Seafood

Australian tiger prawns (A)

Freshly shucked oysters (A)

Tasmanian salmon gravalax + smoked salmon (I)

Assorted sashimi platter - ponzu, wasabi, pickled ginger + wakame salad (A)

Desserts

Traditional Christmas panettone with salted caramel + brandy custard

Nutella doughnuts with cinnamon sugar + summer berries

Formaggi misti platter with truffle honey, corella pears, walnut bread + lavosh

Fruit mince pies

Seasonal fruit platter

Freshly brewed tea + coffee





Superior Beverage 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 Beverage 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



EVENT ADD ONS

Cocktail Package | From \$30 pp

A selection of two cocktails to add on to your Christmas celebration!

Aperol Spritz | Paloma | Cosmopolitan | Mojito |
Tommy's Margarita | Appletini | Vodka, Raspberry + Prosecco |
Limoncello Gin

Deluxe Beverages | From \$15 pp

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

Spirit Upgrade | \$20 pp

Add house spirits to any Christmas package.

Manned Cooking Station | \$28 pp*

Add an element of fun with a live cooking station

Tito's Tacos | Soft tacos with selection of toppings
Central Bake House | Mix of gourmet pies, rolls + quiches
Asian Corner | Selection of bao buns, pork buns + dumplings
Little Italy | Fresh pasta cooked in a giant cheese wheel

*Minimum Numbers Apply

Entertainment Package | From \$1199

Your choice between;
DJ for 5 hours
Photo booth for 5 hours
Solo musician for 2 hours







Contact Us

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