



RYDGES

SYDNEY CENTRAL



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

120 Long Banquet

150 Cocktail

Noise restrictions apply to all evening events.

CELEBRATION PACKAGES

The Surry Classics

Chicken karaage sliders + fries
Beef, bacon + cheese sliders + fries
Beef + red wine pies
Classic sausage rolls
DJ + dance floor
\$15 parking for all guests

\$64 per person

The Surry Signature

2 cold + 2 hot canapés
Shared platters
Metre long pizzas
DJ + dance floor
\$15 parking for all guests

\$74 per person

The Surry Graze

Charcuterie spread
2 cold + 2 hot canapés
Metre long pizzas
DJ + dance floor
\$15 parking for all guests

\$84 per person

*Minimum spends apply

**1 platter + 1 metre long pizza per 10 guests



CANAPE PACKAGES

1 Hour

4 Canapés
2 hot, 2 cold

\$30 per person

2 Hours

6 Canapés
3 cold, 2 hot, 1 substantial

\$40 per person

3 Hours

8 Canapés
3 cold, 3 hot, 1 substantial, 1 dessert

\$50 per person

4 Hours

12 Canapés
4 cold, 4 hot, 2 substantial, 2 dessert

\$60 per person





CANAPE MENU

Cold

Aloo bonda with mint chutney
Rice paper rolls with ponzu dressing
Peking duck pancakes
Prosciutto + melon sticks
Assorted sushi with wasabi + soy (M)
Fig + goats cheese tart with thyme + pistachio
Smoked chicken + sweet corn tortillas

Hot

Singapore satay chicken skewers with spiced yoghurt dip
Jamaican chicken drumettes with lime sour cream dip
Pepperoni + hot honey mini pizzas
Tempura prawn with tom yum aioli (I)
Beef + mushroom pies with bbq relish
Mixed arancini balls with garlic aioli
Mushroom + goats cheese tarts
Lamb koftas with lemon oil

Substantial

Vegetarian san choy bow with crispy shallots + coriander
Cajun chicken soft tacos with avocado + corn salsa
Char siu pork belly bao buns with pickled veg + slaw
Tempura fish goujons with fries + lemon aioli (I)
Pulled pork sliders with mustard + pickles
Spiced lamb koftas with pita bread, sumac labneh + coriander salad

Dessert

Macaron selection
Mini ricotta cannoli
Assorted mini éclairs
Lemon tart

A = Australian I = International M = Mixed

CHARCUTERIE SPREAD

Menu

Mixed olives + pickles
International + local cheeses
Fresh fruit
Crudité + dips
Assortment of fresh bread + crackers

20 - 40 Guests

\$25 per person

41 - 60 Guests

\$23 per person

61 - 80 Guests

\$20 per person

81 - 100 Guests

\$18 per person

101+ Guests

Quote upon request

We recommend serving the charcuterie station on arrival or post-meal. Please note this station is offered as a single-serve experience.





MANNED STATIONS

Tito's Tacos

Soft tacos with a selection of toppings

From \$28 per person

Little Italy

Fresh pasta cooked in a giant cheese wheel

From \$28 per person

Oyster Shucking Station (A)

Paired with eschalot mignonette and dressings

From \$28 per person

Seafood Bar (M)

Served with an assortment of garnishes and condiments

From \$50 per person

A = Australian I = International M = Mixed

*A minimum of 30 guests is required for all manned stations, which are offered as an enhancement to canapé or event package. Each station is available for two hours.

SHARED OPTIONS

PLATTERS

Each platter serves approx 10 people

Assorted sushi with wasabi + soy (M) \$85

Rice paper rolls with ponzu dressing \$85

Mexican corn riblets with pico de gallo + chipotle mayo \$85

Jalapeño poppers with ranch \$85

Popcorn shrimp with tequila lime aioli (I) \$85

Beef + mushroom pies with bbq relish \$85

Mixed arancini balls with garlic aioli \$85

Chicken karaage sliders + fries \$90

Beef, bacon + cheese sliders + fries \$90

Pulled pork sliders with mustard + pickles \$90

PIZZAS

Margherita \$26

Pepperoni + hot honey \$27

Cheesy Garlic + Chilli \$27

Prosciutto + Honey Burrata \$27

Peri Peri Chicken \$27

Metre long pizza \$85

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SIT DOWN

Plated Meal

A classic dining experience with table service served as an alternative drop

2 course - \$74 per person

3 course - \$84 per person

Shared Table Banquet

The ultimate spread for social dining + celebrations
Select two entrées, two mains, + three sides of your choice

2 course - \$69 per person

3 course - \$79 per person

Chefs Selection Buffet

A generous spread of hot + cold dishes along with dessert

\$69 per person

PLATED MENU

ENTREE

- Mixed mushroom + brie tart with arugula + parmesan
- Individual burrata mozzarella with baby tomatoes + basil salad
- Poached chicken with spiced cauliflower, kale, quinoa + pomegranate dressing
- Prawn + avocado tian with cucumber pickle + red oil (I)
- Citrus + gin cured salmon with fennel + parsley salad (I)
- Pumpkin, ricotta + wilted spinach tart with salad greens
- Sea scallops with sweet corn purée, chorizo, coriander + lime (I)
- San Daniele ham with blood orange, witlof salad + hazelnut gremolata

MAIN

- Roasted five spiced duck maryland with miso broth + bok choy
- Hot smoked salmon with soba noodles, zucchini ribbons + wasabi peas (A)
- Baked barramundi fillet with caponata, green beans, rocket oil + flaked almonds (A)
- Lamb loin with mustard mash potato, sautéed kale, roasted tomato + jus
- Beef fillet with kumara purée, broccolini, mushroom ketchup + jus
- Corn fed chicken with asparagus spears, saffron mash potato + jus
- Mushroom + taleggio rigatoni with crispy sage
- Za'atar lion's mane steak with pearl couscous + citrus yoghurt

DESSERT

- Classic crème brûlée with pistachio ice cream
- Port panna cotta with caramelised toasted pecans
- Chocolate fondant with vanilla bean ice cream + honeycomb crunch
- Lemon tart with raspberry sorbet
- Layered blueberry cheesecake with berry compote
- White + dark chocolate mousse with berry salad + biscuit tuile
- Individual pavlova with passionfruit + kiwi salad
- Cheese selection served with walnut bread, peppered honey + dried fruits

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SHARED TABLE BANQUET MENU

ENTREE

Searred scallop aguachile with chilli, coriander + lime vinaigrette (I)

Beetroot cured salmon with labneh, orange, fennel
+ pomegranate (I)

Dukkah chicken with Moroccan style couscous + toasted almonds

Grilled cauliflower with tahini purée + walnut caper salsa

Burrata with olives, calabrian pepper, tomato vinaigrette, basil +
pine nuts

MAIN

Miso glazed eggplant with zucchini ribbons + soba noodle salad

Tuscan herb barramundi with roasted tomatoes (I)

Moroccan spiced lamb shoulder with onions + freekeh

Marinated Greek beef flank steak with chargrilled asparagus +
tzatziki

Caramelised chicken with gai lan + sichuan salt

SIDES

Maple roasted sweet potato with whipped tahini

Roasted fennel with delicata squash + apples

Crispy za'atar + lemon roasted baby potatoes with garlic yoghurt

Cos salad with buttermilk dressing + jalapeño crumb

Grilled halloumi with peach, prosciutto + mint salad

DESSERT STATION

Assorted mini boutique cakes

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

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

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SUPERIOR BEVERAGE PACKAGE

Sparkling

Zilzie BTW Prosecco

White

Zilzie BTW Sauvignon Blanc

Rosé

Zilzie BTW Rosé

Red

Zilzie BTW Shiraz

Beers + Cider

Sydney Brewery Beers / Cider
James Boags Light
Heineken Zero

Non Alcoholic

Soft drinks, juice + MODA mineral water

1 Hour - \$32 per person

2 Hours - \$38 per person

3 Hours - \$44 per person

4 Hours - \$50 per person

5 Hours - \$56 per person

DELUXE BEVERAGE PACKAGE

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

Sparkling

Zilzie BTW Prosecco
Oxford Landing Brut Cuvée 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
Hesketh Unfinished Business Pinot Noir
Quarisa Wines Johnny Q Cabernet Sauvignon

Beers + Cider

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

Non Alcoholic

Soft drinks, juice + MODA mineral water

1 Hour - \$42 per person

2 Hours - \$52 per person

3 Hours - \$60 per person

4 Hours - \$66 per person

5 Hours - \$72 per person

OTHER OPTIONS

Non Alcoholic Package

Soft drinks, juice + MODA mineral water

1 Hour - \$14 per person

2 Hours - \$22 per person

3 Hours - \$28 per person

4 Hours - \$34 per person

Spirit Upgrade

Add house spirits to any alcoholic beverage package.

\$20 per person

Cocktail Package

A choice of 2 cocktails can be added to any alcoholic beverage package.

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

2 Hours - \$30 per person

3 Hours - \$45 per person

4 Hours - \$60 per person

Mocktail Package

A choice of mocktail can be added to any beverage package.

Tropical Punch | Virgin Mojito

2 Hours - \$20 per person

3 Hours - \$35 per person

4 Hours - \$50 per person







Contact Us

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R Y D G E S

SYDNEY CENTRAL