

RYDGES

NORTH SYDNEY

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PRIVATE DINING

REFRESHINGLY LOCAL

RYDGES.COM

PRIVATE DINING

All seated Offerings Include:

White tablecloths per table (black tablecloths upon request)

White napkins per person (black napkins upon request)

Cutlery, crockery & glassware

Chilled water per table

Basic menus per table

Table numbers (upon request)



REFRESHINGLY LOCAL

RYDGES.COM

Seafood: (A) Australian, (I) – Imported, (M) – Mixed Origin

Our menu contains allergens & is prepared in an environment that handles nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

CANAPÉS

Standard Canapes

Cold

Smoked salmon (I) blini, white tarama

Blue fin tuna (I) tartlet

Tomato tartlet, olive tapenade, fetta

Peking duck crepes, cucumber & shallot, hoisin

Prosciutto, compressed melon, mini crumpets

Hot

Cheeseburger spring rolls

Green falafel, hummus

Beef wellington, red wine jus

Twice cooked pork belly, teriyaki glaze, crispy leek

Lamb kofta, sumac & cucumber yoghurt

Mac & Cheese croquettes, garlic aioli

BBQ vegetable puff, mint yoghurt

Dessert

Mini boutique chocolate lamingtons

Pomegranate yoghurt choux

Strawberry pistachio cake

Hazelnut praline cake

Green apple

Black sesame yuzu jelly

Coconut pineapple mousse

Lemon meringue tart

Substantial Canapes

Mini beef & cheese slider

Battered fish (I) & chips, tartar sauce & lemon

Stir fried vegetable hokkien noodles

Pulled pork bao bun

Mini salt & pepper calamari (I), tartare sauce & lemon

CANAPE PACKAGES

Minimum 20 people

½ hour **\$27 per person**

2 standard canapes

1 hour **\$33 per person**

3 standard canapes

2 hour **\$41 per person**

4 standard canapes

3 hour **\$53 per person**

4 standard + 1 substantial

Additional standard canapes

\$9 per person, per item

Additional substantial canapes

\$12 per person, per item



PLATTERS

Minimum 10 people

Each platter serves up to 10 people

Bread & Dips Platter | \$12 per person

Garlic bread, grilled Turkish bread with hummus, smoked eggplant dip

Artisan Cheese Platter | \$18 per person

Cheddar, blue, camembert with quince paste, nuts, dried fruits, crackers & lavosh

Antipasto Platter | \$21 per person

Prosciutto, salami, smoked ham, grilled vegetables, olives & crackers served with pickles, lavosh, mustard & dark rye

Asian Street Style Favourites | \$16 per person

Chicken satay, chicken dumpling, mini-BBQ pork buns, duck spring roll served with coriander sweet chili & hoisin sauce



DINNER BUFFET

Minimum 20 people | \$59 per person

Freshly baked bread rolls & cultured butter

Chef's selection of three fresh & healthy salads

Chef's selection of four hot options

Seasonal fruit platter & sweets

Australian cheese platter

Selection of soft drinks & juice

Freshly brewed coffee & herbal teas

Seafood (M) add-on – \$MP, enquire for pricing



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PLATED SET MENU

Includes freshly baked bread rolls & cultured butter

2 Course | \$85 per person

3 Course | \$99 per person

ENTRÉE

Please select two choices

Burrata & Heirloom Tomatoes – Yuzu kosho, soy dressing, salmon roe, vincotto

Fried Calamari (I) – Squid ink emulsion, shallots, chilli, lime wedge

Beetroot Cured Salmon (I) – White taramasalata, dill, crispy capers, pickled onion, buttered sourdough crumpet

Pork Belly Yakitori – Teriyaki glaze, furikake, caramelized leek

Poached Shimeji Mushroom – silken tofu, edamame, soba, caramelized leek

MAIN COURSE

Please select two choices

Crispy skin salmon (I) – Dashi butter, tobiko, chives, brassica green, fennel, fried capers, preserved lemon, creamy mashed potato, herbed oil

Braised lamb neck – Ginger & Zuni pickles, salted red cabbage, labneh, jus

Char-Grilled beef striploin – Shio koji marinade, wagyu fat, Hasselback potato, honey glazed Dutch carrots, pepper jus, wasabi oil

Twice Cooked Chicken – caramelized date puree, potato gratin, grilled broccolini, blistered grapes, jus

DESSERT

Please select two choices

Banoffee Boat – Biscoff crunch base, banana Cremieux, caramelized banana, Chantilly mousse

Exotic Pot – Lime & pineapple compote, coconut sponge, coconut mousse & passionfruit jelly sitting on top a coconut shortbread

Basque Cheesecake – Lemon myrtle & ricotta Basque cheesecake

Sticky Date Pudding – Miso butterscotch, crème Chantilly

OPTIONAL SIDES

(served in the middle of each table \$5 per person)

Hasselback potato - Miso mustard cream, bottarga

Creamy mashed potato - Chives

Red salanova - apple, almond, yuzu vinaigrette

Seasonal steamed vegetables - Crispy garlic, white sesame oil

FEASTING MENU

Minimum 20 people | \$105 per person

Includes ½ hour chef's selection canapes

Each course is served family style in the middle of each table

ENTRÉE

Please select two choices

Burrata & Heirloom Tomatoes – Yuzu kosho, soy dressing, salmon roe, vincotto

Fried Calamari (I) – Squid ink emulsion, shallots, chilli, lime wedge

Beetroot Cured Salmon (I) – White taramasalata, dill, crispy capers, pickled onion, buttered sourdough crumpet

Pork Belly Yakitori – Teriyaki glaze, furikake, caramelized leek

Poached Shimeji Mushroom – silken tofu, edamame, soba, caramelized leek

MAIN COURSE

Please select two choices

Plate-size Barramundi (A) – Dashi butter, tobiko, chives, brassica green, fennel, fried capers, preserved lemon, herbed oil

Braised Lamb Neck – Ginger & Zuni pickles, salted red cabbage, labneh, jus

Blackened Miso Eggplant – Toasted sesame, lychee, pickled onion, shallots

Grilled Wagyu Beef Flank – Shio koji marinade, wagyu fat, pepper jus, wasabi oil

Spiced Roast Chicken – caramelized date puree, blistered grapes, jus

SIDES

Please select two choices

Hasselback Potato - Miso mustard cream, bottarga

Creamy Mashed Potato - Chives

Red Salanova - Apple, almond, yuzu vinaigrette

Seasonal Steamed Vegetables
- Crispy garlic, white sesame oil

DESSERT

Please select two choices

Banoffee Boat – Biscoff crunch base, banana Cremieux, caramelized banana, Chantilly mousse

Exotic Pot – Lime & pineapple compote, coconut sponge, coconut mousse & passionfruit jelly sitting on top a coconut shortbread

Basque Cheesecake – Lemon myrtle & ricotta Basque cheesecake

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ELEVATED UPGRADES

Add-Ons | Minimum 20 people

Cheese station | \$18 per person

Selection of Australian cheeses served with quince paste, mixed nuts, dried fruits, lavosh & fresh grapes

Dessert Station | \$21 per person

Selection of fresh fruit & sweets including gateaux, mousse, pastries & puddings

Seafood Station | \$MP upon enquiry

Selection of freshly cooked prawns, smoked salmon, fresh oysters, lemon & condiments, served on ice (M)



BEVERAGE PACKAGES

Classic Beverage Package

1 Hour | \$35 per person
2 Hour | \$42 per person
3 Hour | \$50 per person
4 Hour | \$57 per person

Inclusions

Zilzie BTW Cuvee Blanc Sparkling
Zilzie BTW Sauvignon Blanc
Zilzie BTW Shiraz
Zilzie BTW Rosé
2 x Local Beers
Zero alcohol available
Selection of non-alcoholic beverages

Beer Selection

Local: Balter XPA, Great Northern Super Crisp,
Hahn Super Dry, James Squire 150 Lashes Pale Ale,
Stone & Wood Pacific Ale
Imported: Asahi Super Dry, Corona, Heineken, Peroni

Signature Beverage Package

1 Hour | \$40 per person
2 Hour | \$47 per person
3 Hour | \$55 per person
4 Hour | \$65 per person

Inclusions

Oxford Landing Brut Cuvee Sparkling
Mount Riley Sauvignon Blanc
Earthworks Rosé
Hesketh Unfinished Business Pinot Noir
1 x Imported Beer
1 x Local Beer
Zero alcohol available
Selection of non-alcoholic beverages

Beer Selection

Local: Balter XPA, Great Northern Super Crisp,
Hahn Super Dry, James Squire 150 Lashes Pale Ale,
Stone & Wood Pacific Ale
Imported: Asahi Super Dry, Corona, Heineken, Peroni



BEVERAGE PACKAGES

Reserve Beverage Package

1 Hour | \$45 per person

2 Hour | \$55 per person

3 Hour | \$65 per person

4 Hour | \$75 per person

Inclusions

Mountadam Eden Valley Sparkling

Hollick The Bard Chardonnay

Thistledown Gorgeous Rosé

Sister's Run Old Testament Cabernet Sauvignon

2 x Imported Beer

1 x Local Beer

Zero alcohol available

Selection of non-alcoholic beverages

Beer Selection

Local: Balter XPA, Great Northern Super Crisp,
Hahn Super Dry, James Squire 150 Lashes Pale Ale,
Stone & Wood Pacific Ale

Imported: Asahi Super Dry, Corona, Heineken, Peroni

Cocktails | \$18 per person per cocktail

Aperol Spritz

Dark & Stormy

Mojito

Fruit Tingle

Espresso Martini +\$2 per person

Negroni + \$2 per person

Mocktails | \$11 per person per mocktail

Orange Raspberry Glow – orange juice &
raspberry cordial

Coconut & Pineapple Fizz – ginger ale, lime
juice, raspberry cordial, maraschino cherry

Non Alcoholic Fruit Tingle – lemonade,
blue curacao, raspberry cordial



AUDIO-VISUAL

Data Projector & Screen | **\$250**

Connection to Plasma Screen | **\$250**

Plasma Screen on Wheels | **\$250**

Laptop | **\$150**

Clicker/Laser pointer | **\$30 per item**

Whiteboard with markers | **\$30 per item**

Flipchart with butchers' paper & markers | **\$40 per item**

Stage Piece/s | **\$150 for one piece / \$300 for two pieces**

Lectern, Gooseneck Microphone & PA System | **\$300**

Handheld or Lapel Microphone with PA System | **\$300**

Additional Handheld Microphone | **\$70 each**

Additional Lapel Microphone | **\$70 each**

Additional Power boards | **\$10 each**

Video Conferencing (Barton 2 only) | **\$250**

Video Conferencing (all other spaces) | **POA***

AV technician/Onsite operator (min 4 hours) | **POA***

