



RYDGES

NORTH SYDNEY

# RYDGES NORTH SYDNEY

WEDDINGS

REFRESHINGLY LOCAL

[RYDGES.COM](http://RYDGES.COM)

# WEDDING PACKAGE

## Inclusions

Room hire for 4.5 hours

Space for Bridal Party with refreshments

Cutting & service of wedding cake on platters per table\*

Printed menus per table

Choice of white or black linen tablecloths & napkins

Standard grey & silver chairs

Bridal & cake table

1 x handheld microphones for speeches

4-hour classic beverage package

\*Cakeage applies for Wedding cake to be cut & individually served with fresh cream & berry coulis +\$5 per person



# 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



# BUFFET

\$139 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



REFRESHINGLY LOCAL

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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.*

# PLATED SET MENU

2-Course \$159 per person

3-Course \$169 per person

*Includes ½ hour chef selection canapes, freshly baked bread rolls & cultured butter*

## 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 Supreme** – 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 | \$179 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

**Sticky Date Pudding** – Miso butterscotch, crème Chantilly

# BEVERAGE PACKAGES

## Classic Beverage Package

### 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 | +\$8 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



# BEVERAGE PACKAGES

## Reserve Beverage Package | +\$18 per person

### Inclusions

Mountadam Eden Valley Sparkling

Hollick The Bard Chardonnay

Thistledown Gorgeous Rose

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



# 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)

