



RYDGES

SYDNEY AIRPORT

SOCIAL EVENTS PACKAGE

REFRESHINGLY LOCAL

RYDGES.COM

TIRED OF THE USUAL?

Rydges Sydney Airport brings your events to life with our unique location and event spaces

Looking for a venue that's anything but ordinary? Discover a fresh take on event hosting with our gorgeous spaces offering a front-row seat to the dynamic theatre of aviation. Our venue boasts panoramic views of the runway, sparkling Port Botany, and the iconic Sydney skyline - the perfect setting to host any social occasion, from cocktail parties and high teas to banquet dinners and galas.

Host a first-class event at Rydges Sydney Airport - whether you're hosting an intimate gathering, or a grand celebration, our thoughtfully designed spaces provide the perfect backdrop for any occasion. With bespoke menus and seamless service, your event is not only elevated - it's unforgettable.

Let our dedicated team take care of every detail of your function with effortless grace and sophistication, while you and your guests sit back, relax and take in the views - all while enjoying our signature, globally inspired cocktails.





CLOUD NINE TEA

Take your afternoon to new heights with High Tea at Altitude — a unique and indulgent experience where the elegance of traditional high tea meets the thrill of plane watching. Accompanied with one flute of sparkling champagne and a selection of our local teas.

\$95 per person

Sandwiches

Cucumber & whipped chive butter sandwich
Smoked Tasmanian salmon and cream cheese sandwich (A)
Coronation chicken and mayo sandwich
Ham tomato and Swiss cheese sandwich

Warm Savories

Mini Cumberland sausage puff roll with mustard pickle
Mini quiche with spinach and cheddar cheese florentine
Mini mushroom and fontina tartlet
Mini char siew pork puff

Sweets

Lemon & elderflower curd tart
Strawberry & rhubarb Victoria sponge
Banoffee caramel and banana Swiss roll
Trifle a la Peach Melba
Vanilla scones and raisin scones with double cream and strawberry preserve

Battenberg cake to share

** No added gluten | *+ No dairy in recipe | Vegetarian. | v - Vegan
Seafood origin indicator (A) | Australian (I) Imported | (M) Mixed origin.

CHILDREN'S HIGH TEA

Savoury

Lemon myrtle roasted chicken, milk bun
Classic egg, cucumber sandwich

Sweets

Vanilla cupcake
Mini strawberry and mango cheesecake
Chocolate chip star cookie
White chocolate cake pop
Vanilla scones with double cream and strawberry

COCKTAILS & CHARCEUTERIE

Escape the terminal and settle into our signature cocktail and charcuterie experience. Enjoy a sunset view of the runway from our rooftop while sipping our globally inspired cocktails - from the zesty Sky Lime Margarita to the smooth Boarding Blue.

Pair your drink of choice with our gourmet grazing board, which will be sure to impress your guests with its beautifully curated selection of artisan flavours and elegant presentation. Available now at our Cloud 9 Bar - no boarding pass required.

1 Hour Package | \$69 per person

Charcuterie Grazing Station

A refined selection of local and imported cheeses, fresh and dried fruits, San Daniele prosciutto, bresaola, salami, marinated vegetables, mixed olives, cornichons, dips, nuts, artisan crackers, lavosh, and ciabatta rolls.

Our Selection of Free-Flowing Artisan Cocktails

Sky Lime Margarita
Passion Rose Spritz
Takeoff-tini
Boarding Blue

Served in Cloud 9 Rooftop Bar & Dreamliner Room. Minimum of 20 guests



CANAPÉS

Our Canapés packages are ideal for a meeting or conference wrap up, networking, afternoon terrace event or cocktail party.

Hot & Cold Canapés

- Sesame prawn toast, paw paw salsa (**) (I)
- Mushroom arancini (veg)
- Tempura prawn (I)
- Wagyu beef mini taco
- Oven roasted boxing chicken wings (**)
- Satay chicken skewer (**)
- Mediterranean pizzetta (**)
- Mini falafel tomato bruschetta (**) (**+) (veg)
- Smoked salmon, avocado, potato rosti (A)
- Rare roast beef, seeded mustard mayo mushroom tartlet
- Peking duck San choy bow, chili, coriander & roasted cashews (**) (**+)
- Sydney rock oyster (**) (**+) (A)

Substantials

- Battered fish and chips, house-made tartare
- Mini brioche beef cheeseburger sliders
- Antipasto Platter
- Mushroom risotto (**)
- Thai chicken, noodle stir fry (**+)

Desserts

- Selection of assorted macaroons
- Selection of mini baked cheesecake
- Profiterole with vanilla pastry cream
- Vanilla panna cotta with berry compote (**)

** No added gluten | ** No dairy in recipe | Vegetarian. | v - Vegan
Seafood origin indicator (A) | Australian (I) | Imported | (M) Mixed origin.



CANAPE PACKAGES

1 Hour Package

Choose two canapes

2 Hour Package

Choose three canapes and one substantial canape

3 Hour Package

Choose four canapes and two substantial canapes

4 Hour Package

Choose five canapes and three substantial canapes

5 Hour Package

Choose six canapes and three substantial canapes

FOOD STATIONS

Enhance your event with our curated food station add-ons. Explore the options below to create a delightful experience for your guests.

Oysters, Caviar & Vodka \$35 pp

Freshly shucked oysters served with Tabasco, lemons, finger (A) lime vinaigrette and a selection of premium dressings (**, *+) Caviar bumps served with Ciroc vodka shots (**, *+) (I)

Seafood \$45 pp

Freshly shucked oysters with Tabasco, tiger prawns, fresh sashimi, blue swimmer crab, smoked salmon and accompaniments including lemon wedges and cocktail sauce (**, *+) (A)

Charcuterie \$35 pp

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh & ciabatta bread rolls

Grazing Station \$45 pp

Ideal for groups larger than 20 guests

A refined selection of local and imported cheeses, fresh and dried fruits, San Daniele prosciutto, bresaola, salami, marinated vegetables, mixed olives, cornichons, dips, nuts, artisan crackers, lavosh, and ciabatta rolls.

Minimum numbers of 40 people apply for grazing stations.

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Aussie Dessert \$25 pp

Mini pavlova dressed in vanilla cream, fresh berry, kiwi and passionfruit.
Mini Lamington dressed in berry jam, vanilla cream and dark chocolate
Decadent chocolate truffles

Mexican \$30 pp

Pulled pork, spiced wagyu beef chorizo mince, chili chicken & pulled jack fruit, served with soft tortillas and hard-shell tacos.

Topped with your choice of guacamole, sour cream, cheese, chili, coriander, jalapenos or olives, corn chips and cheese sauce

Asian \$30 pp

Selection of pork, red bean and vegetarian buns, dumplings steamed bao buns with variety of fillings:

- Crispy pork belly, crispy prawn cutlet, fried tofu
- Kimchi slaw coriander, chili, crunchy Asian salad, Vietnamese mint
- Siracha, chipotle, mayonnaise
- Crispy shallots, pork floss, peanut crumble



PLATED MENU

Entrée

Please select one entrée

- Tasmanian smoked salmon, eschalot & caper, beets, truffle mayo (**) (A)
- Grilled Thai beef salad, chilli, coriander, Thai dressing (**)
- Grilled Prawns, Avocado, Cherry tomato, Apple, Hazelnut, Cos Lettuce (**) (*+) (I)
- Grilled Halloumi, Corn Custard, Pickled Daikon, Compress Watermelon (veg) (**)
- Mushroom Risotto, Wild Mixed Mushroom, Aged Parmesan (veg) (**)
- Classic Chicken Caesar, Anchovies, Crispy Bacon, Parmesan Cheese

Mains

Please select two mains, served alternating

- 180g grass-fed beef tenderloin surf and turf, truffle mash, green beans, red wine sauce (**)
- Pan fried salmon, prawn mash, snow peas, hollandaise, parmesan crisps (**) (A)
- Crispy Pork Cutlet, Mash, Chestnut Eschalots Mushroom Ragout (**)
- Forest Mushroom on Goats Cheese Gnocchi Fennel, Peas, Truffle Oil (veg) (**)
- Roast Rump of Lamb, Potato Gratin, Bocconcini Tomato, Eggplant, Walnut, Star Anise Jus (**)
- Roasted Chicken Breast, Potato Lyonnaise, Wild Mushroom, Bacon & Peas (**)

Dessert

Please select one dessert

- Vanilla berry panna cotta, almond biscotti (veg)
- Apple rhubarb crumble, salted caramel sauce & vanilla ice cream (veg)
- Warm sticky date pudding, butterscotch sauce & salted caramel ice cream (veg)
- Chocolate fondant, berry sauce, ice cream, chocolate sand
- Tropical Cheesecake, Raspberry Mascarpone and Compote
- Raspberry chocolate mousse, coconut (Vegan)
- Australian Cheese Willow Grove Blue & Brie, Maffra Mature Cheddar, Dried Fruit Chutney to share

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FEASTING THREE COURSE

Chef's selection of two canapés on arrival

Entrée

Please select two entrées

- Soup of the day and seeded sourdough stick (veg)
- Chicken liver pate, consommé gel, truffle honey, pear, hazelnut, brioche
- Smoked burrata, semi dried heirloom tomato, truffle mortadella, honey walnut lavosh and salsa verde
- Veal scaloppini roll, pea shoot, enoki mushroom and XO sambol sauce (**) (*+)
- Twice cooked pork belly, beetroot puree, apple & celeriac slaw (**) (*+)
- Mushroom risotto, wild mushroom ragu, smoked egg, aged grana padano (veg) (**)

Mains

Please select two mains

- Pan seared salmon fillet, fondants potato, asparagus and chestnut veloute (A)
- Sovereign lamb rump, smoked eggplant, pommes au gratin, roasted raisin, jus (**)
- Dry age beef striploin 250gm, desiree potato fat chips, dried tomato, pea shoots & balsamic jus (**) (*+)
- King prawn linguine, white wine, chili, garlic, cherry tomato and basil (M)
- Oven roasted free range chicken supreme, creamy mash, beans, bacon lardon & mushroom sauce (**)
- Slow red wine braised beef cheek, goats cheese gnocchi, parmesan, forest mushroom (**)
- (available in vegetarian option)

Sides

Please select two sides

- Seasonal greens with basil, sherry vinegar, pine nuts (**) (*+) (veg)
- Hand cut chunky potato chips (**) (*+) (veg)
- Harissa baked cauliflower, tahini, sunflower seed (**) (*+) (veg)
- Cos lettuce, roasted pear parmesan, apple balsamic (**) (veg)
- Fried broccoli, green olive sorrel, cows curd (**) (veg)

Dessert

- Cookie & ice cream/sorbet selection (veg)
- Vanilla berry panna cotta, almond biscotti (veg)
- Apple rhubarb crumble, salted caramel sauce & vanilla ice cream (veg)
- Warm sticky date pudding, butterscotch sauce & salted caramel ice cream (veg)

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BBQ FEASTING MENU

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes

Antipasto & Charcuterie Grazing Station

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh & bread rolls

Live BBQ Station

Sticky lamb ribs, Gippsland (**)

Pork & fennel sausage, charred onion triple mustard, parmesan, milk bun

Prawn cutlet, chili, garlic, coriander (**) (A)

Corn ribs, paprika, olive oil, chipotle sauce (**) (veg)

Octopus, chorizo, salsa Verde (**) (A)

Bourbon glazed beef short rib (**)

Sides

Celeriac & apple slaw (**) (*+) (veg)

Crispy potato, duck fat, rosemary, parmesan (**) (veg)

Charred greens, smoked almond pangrattato (**) (veg)

Radicchio, pickled fennel, orange, balsamic, olive oil (**) (*+) (veg)

Dessert

Mini Magnum ice creams

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A 15% public holiday surcharge applies to all bookings that fall on a public holiday. Menu subject to change. Dietary options available

Only available in Dreamliner panoramic venue space.
Minimum 100 guests.



BEVERAGE PACKAGES

FROM \$33 PER PERSON

Business Class

\$33 pp 1 hour
\$41 pp 2 hour
\$49 pp 3 hour
\$57 pp 4 hour

Sparkling Wines

Zilzie BTW, Sparkling, Murray Darling

White Wines

Zilzie BTW, Sauvignon Blanc, Murray Darling

Red Wines

Zilzie BTW, Shiraz, Murray Darling

Selections of beers

from Asahi and Pure Blonde

Soft drinks

First Class

\$43 pp 1 hour
\$51 pp 2 hour
\$59 pp 3 hour
\$67 pp 4 hour

Sparkling Wines

Marty's Block Brut, Sparkling, Riverland

White Wines

Cloud St, Sauvignon Blanc, Margaret River

Red Wines

Growers Gate, Shiraz, South Australia

Selections of beers

from Asahi and Pure Blonde

Soft drinks

Free-flowing Cocktails

\$68 pp 2 Hour
\$74 pp 3 Hour

Select three from the following:

Sky Lime Margarita
Passion Rose Spritz
Takeoff-tini
Boarding Blue

Non - Alcoholic

\$28 pp 3 Hour
\$34 pp 4 Hour

Non 0% wine alternative and
beers and assorted soft drinks,
Juices, still and sparkling water

Alcoholic Beverage package cannot be taken without food order in line with Responsible Service of Alcohol conditions. Beverage on consumption available on request

Please note a 1.5% surcharge applies for all credit card transactions. A 5% surcharge applies on Saturdays, and a 10% surcharge applies on Sundays.

A 15% surcharge applies on all public holidays (one surcharge fee of 15% if public holiday falls on a Sunday)



DRINKS ON CONSUMPTION

Sparkling & Champagne

	btl
Sparkling, Zilzie btw, Murray Darling VIC	50
Prosecco, dal zotto, king valley, VIC	70
Sparkling, the Lane lois blanc de blanc, Adelaide hills, SA	75
Sparkling, Mumm Marlborough, Marlborough, NZ	80

Red Wine

	btl
Cabernet merlot, Zilzie btw, Murray Darling, Vic	50
Pinot noir, Luna Estate, Martinborough, NZ	70
Pinot noir, Zilzie btw, Murray darling, VIC	50
Tempranillo, Elvarado, McLaren vale, SA	70
Sangiovese, Castello di Corbara campo della Fiera, Umbria, Italy	70
Cabernet Franc Merlot, pikes rising ground, Clare Valley, SA	70
Shiraz, Xanadu circa 77, Margaret River, WA	70
Cabernet sauvignon, Wynns the Gables, Coonawarra, SA	80

White Wine

	btl
Chardonnay, Zilzie btw, Murray Darling, VIC	50
Sauvignon Blanc, Zilzie BTW, Murray Darling VIC	50
Riesling, Sons of Eden Freya, Eden Valley, SA	70
Pinot grigio, dal zotto, King Valley, VIC	75
Pinot gris, Mount Langi Ghiran Billi Billi, Grampians, VIC	70
Sauvignon blanc, Yealands Petal & Stem, Marlborough, NZ	75
Semillon sauvignon blanc, Fraser Gallop, Margaret River, WA	75
Chardonnay, Ross Hill Maya, Orange, NSW	70

Rosé

	btl
Rose, domaine royal de jarra pink flamingo, languedoc, france	90

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vic – victoria, nsw – new south wales, sa – south australia, tas – tasmania, wa – western australia

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DRINKS ON CONSUMPTION

Australian Craft Beer & Cider

Mountain goat steam ale richmond, vic	14
Stone & wood pacific ale byron bay, nsw	14
Balter cerveza currumbin, qld	13
James squire 150 lashes camperdown, nsw	14
James boags light launceston, tas	12
Carlton draught melbourne, vic	12
Pipsqueak apple cider fremantle, wa	15

International Beer

Asahi super dry Japan	15
Peroni Nastro Azzurro Italy	15
Birra Moretti Italy	14
Corona Mexico	14
Heineken Netherlands	14
Heineken zero Netherlands	12

Soft Drink & Juices

Coke	7
Coke Zero	7
Sprite	7
Lift	7
Apple	6
Cranberry	6
Orange	6
Pineapple	6
Tomato	6

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OUR SPACES

DREAMLINER PANORAMIC



Banquet 90 - 100 | Cocktail 150 - 190

The Dreamliner Panoramic event space is a grand, light-filled venue offering sweeping views of the airport runway, Port Botany, and the Sydney skyline. This flexible venue can be used as one large space or split into Dreamliner 1 and Dreamliner 2 to suit your needs.

A dazzling space for all occasions, this room is perfect for hosting all social events from opulent sunset cocktail parties to sensational banquet dinners. No matter the function, this room will be sure to impress your guest with its unique views and offerings, featuring state-of-the-art AV, complimentary Wi-Fi, and private access to an outdoor viewing deck - ideal for breaks with a view.

Dreamliner Panoramic Features

- Outdoor viewing deck with spectacular views across the airport runway, Port Botany and the Sydney city skyline.
- Premium rooftop bar with private use available for your guests
- Can be split into two sections; Dreamliner 1 and Dreamliner 2
- Ample space for large events, with ability to host cocktail parties of up to 190
- A 'hidden gem' - unique event space that stands out from you regular



CLOUD 9 ROOFTOP BAR

Perched on the rooftop level of Rydges Sydney Airport, Cloud 9 Bar is your sky-high sanctuary to relax, unwind, and take in sweeping views of the runway, Port Botany, and the Sydney city skyline. With access to a private outdoor terrace, this rooftop bar overlooks Port Botany, Sydney city skyline and the airport runway.

Inside, you'll find an intimate and stylish setting featuring an exceptional selection of cocktails, premium spirits, beers and wines. Whether you're celebrating weddings, business dinners, Christmas lunches, birthdays or formals, Cloud 9 rooftop bar is the perfect spot to elevate any evening.

Cloud 9 Rooftop Bar Features

- All-weather venue
- Access to private outdoor terrace space
- Can be opened up to accommodate an intimate or grand function with multiple configurations
- High quality built-in surround sound
- Private bar
- Complimentary Wi-Fi
- Cocktail furniture, table, chairs & lounges
- DJ set up and technician (note 75 decibel limit)



Cocktail 40 - 50 | seated 30 people



HERCULES

Our Hercules room is a blank canvas event space ready to be transformed into your dream celebration venue. Located on level 1 of the hotel, this room comes with access to our pre function space for welcome cocktails and a games corner for a fun kickstart to your function. This pillarless room is made up of Hercules 1, Hercules 2 and Hercules 3 combined. With state-of-the-art audio-visual equipment available and modern furnishings throughout, this space is ideal for your next party or dinner.

The Hercules 1, 2, & 3 rooms at Rydges Sydney Airport can be used individually or combined to make a sizeable space for up to 190 guests. From large cocktail parties to intimate gatherings, this space can be customised to your individual event needs.

Hercules Features

- Access to pre function area for welcome cocktails
- Pillarless venue space
- Can be split into three separate conference rooms Hercules 1, Hercules 2 and Hercules 3
- High quality built-in surround sound
- Complimentary Wi-Fi



Banquet 120 | Cocktail 190



RYDGES | AT THE
TERMINAL.

SYDNEY AIRPORT

RYDGES SYDNEY AIRPORT

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Sydney International Airport NSW
2020

ENQUIRIES

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