

RYDGES | AT THE TERMINAL.

SYDNEY AIRPORT

CHRISTMAS DINING

REFRESHINGLY LOCAL

RYDGES.COM

CLASSIC BUFFET

\$139 per person | \$89 per person (excluding seafood)

Seafood

- Fresh prawn platter, Marie Rose, lemon (**, +) (I)
- Freshly shucked Sydney rock oyster, mignonette (**, +) (A)
- Fresh Moreton Bay bug platter, Marie Rose, lemon (**, +) (A)
- Fresh blue swimmer crab platter, Marie Rose, lemon (**, +) (A)
- Platter of traditional smoked salmon, baby caper & parsley salad (**, +) (A)

Wood Fired

- Rolled & roasted turkey, chestnut stuffing and cranberry sauce (**, +)
- Whole glazed ham, seeded mustard, rosemary & brown sugar glaze and gravy (**, +)

Hot

- 4 Hour slow roasted prime rib, watercress salad, blistered tomato & confit garlic (**, +)
- Baked fillets of Atlantic salmon, lemon, garlic & fennel salad (**, +) (A)
- Slow roasted lamb shoulder, mint sauce (**, +)

Hot Sides

- Roasted rosemary potatoes (vegan, **)
- Tarragon glazed carrots, butter sauce (v) (**)
- Honey roasted pumpkin (vegan) (**)
- Buttered green peas (vegan) (**)

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- Tarragon glazed carrots, butter sauce (veg) (**)
- Honey roasted pumpkin (vegan) (**)
- Buttered green peas (vegan) (**)

Cold Sides

- Mint pea garden salad (veg) (**, +)
- Traditional potato salad (veg) (**, +)
- Wedge salad, iceberg lettuce, pecorino, chives & lemon & oregano dressing (veg) (**, +)
- Roasted pumpkin, Christmas spice, tahini yoghurt & chive (veg) (**)
- Charcuterie board served with mixed thin sliced cured meat on platter (**, +)
- Antipasto platter served with mixed grilled vegetable (vegan) (**, +)

Dessert

- Pavlova, seasonal berries & iced cherries (veg, **)
- Traditional Christmas pudding, brandy custard (v)
- Gourmet petit four selection
- Cheese platter with dried fruit and walnut
- Fresh fruit platter

** No added gluten | + No dairy in recipe | Vegetarian.

Seafood origin indicator (A) | Australian (I) | Imported | (M) Mixed origin.

A minimum of 40 guests is required for all Classic Buffet bookings. A 15% public holiday surcharge applies to all bookings that fall on a public holiday. A minimum bar tab of \$15 per person is required and will be charged in addition to the buffet package.

PLATED LUNCH & DINNER

Our plated dining comes loaded with a little extra sparkle - a glass of bubbles on arrival, bon bons, and Christmas themed table centerpieces.

Seated Two Course Lunch **\$85 pp**

Bread rolls, cultured butter
Alternating entrée or dessert dish
Alternating main
Shared sides
Coffee & tea

Seated Three Course Lunch **\$95 pp**

Bread rolls, cultured butter
Alternating entrée
Alternating main
Shared sides
Alternating dessert
Coffee & tea

Seated Two Course Dinner **\$95 pp**

Two canapés on arrival, Chef's selection
Bread rolls, cultured butter
Alternating entrée or dessert dish
Alternating main
Shared sides
coffee & tea

Seated Three Course Dinner **\$105 pp**

Two canapés on arrival, Chef's selection
Bread rolls, cultured butter
Alternating entrée
Alternating main
Shared sides
Alternating dessert
Coffee & tea

*** No added gluten | *+ No dairy in recipe | Vegetarian.*

A minimum of 30 guests is required for all Plated Lunch & Dinner bookings. A 15% public holiday surcharge applies to all bookings that fall on a public holiday.

Please note, pre-orders need to be put in 7 working days prior to the event day with special dietary requirements. Menu subject to change. Dietary options available



PLATED MENU

Entrée

Please select two entrées. Served alternating

- 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 (V) (**)
- Roasted Pumpkin, Almond Cream, Pumpkin Seed Pesto, Pumpkin Seed Oil (Vegan) (**) (*+)
- Mushroom Risotto, Wild Mixed Mushroom, Aged Parmesan (V) (**)

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)
- Turkey breast chestnut roulade, duck fat potato, honey pumpkin, green peas, cranberry jus (**)
- Crispy Pork Cutlet, Mash, Chestnut Eschalots Mushroom Ragout (**)
- Forest Mushroom on Goats Cheese Gnocchi Fennel, Peas, Truffle Oil (V) (**)
- Roast Rump of Lamb, Potato Gratin, Broccconcini Tomato, Eggplant, Walnut, Star Anise Jus (**)

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Desserts

Please select two desserts. Served alternating

- Christmas pudding, vanilla anglaise, cinnamon ice cream
- Mini Christmas log, butterscotch sauce, ice cream, red cherry
- Tropical Cheesecake, Raspberry Mascarpone and Compote
- Chocolate fondant, mousse, sauce, ice cream, chocolate sand
- Panna Cotta Vanilla sauce, Almond Crumb and Berry (**)
- Australian Cheese Willow Grove Blue & Brie, Maffra Mature Cheddar, Dried Fruit
- Chutney to share

DRINK PACKAGES TO SAY CHEERS

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)



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ENQUIRIES

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