

RYDGES | AT THE
TERMINAL.

SYDNEY AIRPORT

SCHOOL FORMALS

REFRESHINGLY LOCAL

RYDGES.COM

FORMALS WITH A VIEW

Celebrate the end of an era in style at Rydges Sydney Airport. Whether it's a glitzy sunset send-off in our Dreamliner Panoramic venue or a more classic celebration in Hercules, our spaces bring just the right amount of sparkle—complete with panoramic runway views and party-ready vibes.

Inclusions

- 4.5-hour venue hire
- Unlimited soft drinks
- Complimentary table menus (2 per table)
- Cake Table & Knife
- Personalised Seating Chart
- Lectern for speeches
- Professional wait staff and function supervisor
- Venue banquet chairs & round tables
- Venue crockery, cutlery, glassware, white napery & black table linen
- Black chair cover with your choice of colored sash



BUSINESS CLASS PLATED DINNER

Two Course \$50 per person

Includes unlimited soft drinks

Starter

Ciabatta Bread roll with butter

Mains *(Select 2 - alternate serve)*

Sirloin Steak, crispy house fries, mixed leaf salad

Chicken Parmigiana, crispy house fries, mixed leaf salad

Grilled Salmon with Bok Choy & Asian Glaze, mash potatoes, steamed vegetables (A)

Pork cutlet with jus and apple sauce, mash potatoes, steamed vegetables

Grilled Barramundi fillet w/tomato and capers, mash potatoes, steamed vegetables (A)

Desserts *(Select 2 - alternate serve)*

Two scoop gelato station with the following selections:

Double Chocolate

French Vanilla

Caramel Fudge

Strawberry

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

Pre orders need to put in 7 working days prior to the event day with special dietary requirement



FIRST CLASS PLATED DINNER

Two Course \$83 per person | Three Course \$93 per person

Includes unlimited soft drinks

Starter

Ciabatta Bread roll with butter

Entrée *(Select 2 - alternate serve)*

Tasmanian smoked salmon, eschalot & caper, beets, truffle mayo (A)

Grilled thai beef salad, chilli, coriander, thaidressing (**)

Classic chicken caesar, anchovies, crispy bacon, parmesan cheese

Prawn cocktail, avocado, cherry tomatoes, cos lettuce (**) (I)

Mushroom risotto, wild mixed mushrooms, aged parmesan (V)

Pumpkin soup, coconut foam (V,**)

Grilled vegetable stack, fetta, tomato vinaigrette, rocket (V)

Mains *(Select 2 - alternate serve)*

Crispy pork cutlet, mash, chestnut eschallotsmushroom ragout (**)

180g Grass-fed beef tenderloin surf and turf, truffle mash, green beans, red wine sauce (**)

Roast rump of lamb, potato and sweet potato gratin, bocconcini tomato, star anise jus (**)

Pan fried salmon, prawn mash, snow peas, hollandaise, parmesan crisps (**) (A)

Roasted chicken breast, potato lyonnais, wild mushroom, bacon & peas (**)

Forest mushroom on goats cheese gnocchi fennel, peas, truffle oil (V)

Pumpkin lasagna, pumpkin foam, rocket and pine nuts salad (V)

Desserts *(Select 2 - alternate serve)*

Sticky date pudding, butterscotch sauce, cinnamon ice cream

Apple crumble, vanilla anglaise, ice cream, baby apple

Chocolate fondant, mousse, sauce, ice cream, chocolate sand

New York cheesecake, raspberry mascarpone and compote

Panna cotta of the day (**)

Fruit platter (V, **)

Australian cheese willow grove blue & brie, mafframature cheddar with dried fruit chutney to share

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TAILORED ADD-ONS

Make their farewell memorable by going the extra mile

Signature Mocktail on Arrival \$12 pp

Offer a grand entrance with one of our signature mocktails! Choose from our Sky-Lime Margarita, Boarding Blue or Watermelon Takeoff-tini.

Balloon Centrepieces

Take the stress out of organising decorations and allow us to step in! Balloon centrepieces featuring two of your school colours will be set up on each banquet table. Enquire with our team for pricing.

Canapes On Arrival \$15 pp

Select two of our signature canapes to be served on arrival, with some options including

- Wagyu beef mini taco
- Oven roasted boxing chicken wings
- Satay chicken skewer
- Mediterranean pizzetta

Please speak with one of our event coordinators for full menu

Grazing Station \$25 pp

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

Aussie Dessert Station \$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





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RYDGES SYDNEY AIRPORT

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