



RYDGES

SYDNEY AIRPORT

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THE ASCOT PRIVATE DINING EVENT KIT

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

PRIVATE DINING ROOM

Located on the Mezzanine level of the hotel, The Ascot is Rydges Sydney Airport's signature restaurant. Elevate your dining experience at the PDR (Private Dining Room) offering an intimate atmosphere with seats for up to 50.

Minimum Spends Apply



PRIVATE DINING MENU

Two Course \$73 | Three Course \$83

Entrée

Please select two entrées

Soup of the day and seeded sourdough stick (veg)

Chicken liver pate, consommé gel, truffle honey, pear, hazelnut, brioche

Salt & Pepper seafood, papaya salsa, lemon aioli (*+)

Spice lamb ribs, mint raita and tempura kumara flower, crispy eschalot salad (**)

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

Sovereign lamb rump, smoked eggplant, pommes au gratin, roasted raisin, jus (**)

Wagyu beef steak, MB3 + 2550 gm, desiree potato fat chips, dried tomato, pa shoots & balsamic jus (**) (*+)

King prawn linguine, white wine, chili, garlic, cherry tomato and basil

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)

Dessert

Please select two desserts

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)

Minimum 20 guests required. Individual menu selections must be finalised at least 7 days prior to the booking date. For bookings made within 7 days, an alternate serve menu will apply.



MENU UPGRADE

\$130 per person

Seafood Platter

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

Mains

Pan seared salmon fillet, fondants potato, asparagus and chestnut veloute

Sovereign lamb rump, smoked eggplant, pommes au gratin, roasted raisin, jus (**)

Wagyu beef steak, MB3 + 2550 gm, desiree potato fat chips, dried tomato, pa shoots & balsamic jus (**) (*+)

King prawn linguine, white wine, chili, garlic, cherry tomato and basil

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(available in vegetarian option)

Petit Four

Lemon & elderflower curd tart

Strawberry & rhubarb Victoria sponge

Banoffee caramel and banana Swiss roll

Vanilla scones and raisin scones with double cream and strawberry preserve

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SPORTING TEAM LUNCH MENU

\$50 per person

Fuel up with fresh, seasonal ingredients and build your own gourmet sandwich — made just the way you like it. Enjoy it in our private dining room or grab it to go.

A Selection of Breads: wholegrain, white and whole meal

PROTEINS

Platter of Low-Fat Slices of Ham

Platter of Shredded Chicken

Platter of sliced roasted beef

Platter of sliced smoked salmon

FILLINGS

Platter of Sliced Tomato, cucumber, beetroot, lettuce and

Sliced Onion

Platter of Sliced Swiss Cheese

SIDES

Low-Fat Fruit Flavored Yoghurts I.E. Strawberry, Apricot

Bowl of Ripe, Fresh Seasonal Whole Fruit, Berries and banana

CONDIMENTS

Single Serves Of sauce: tomato, BBQ, low fat mayo and mustard

BEVERAGES

Fresh Juice, Tea & Coffee

Ice

Trim Milk

SPORTING TEAM DINNER MENU

\$60 per person

STARTER

Soup Dish (Seasonal) and bread roll

SALADS

Potato salad with baby spinach, aioli and toasted walnuts

Chicken Caesar salad

Greek salad with feta

FROM THE WOODFIRE OVEN

Roast lamb with garlic and rosemary

Or

Roast beef with a Dijon mustard and thyme marinade

Chicken breast Provencal

Steamed salmon with soy glaze

HOT

Spinach and ricotta tortellini

SIDES

Steamed mixed vegetable with herbs

Roast potato, pumpkin and carrots

DESSERT

Apple and raspberry crumble with vanilla custard and ice cream

Tropical fruit platters with a selection of berry compote

BEVERAGES

Tea, coffee, hot chocolate, herbal teas, water and selection of fresh juices

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

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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GET IN TOUCH

Whatever the occasion, celebrate with The Ascot.
Savor every sip, bite and moment in between!

The Ascot Private Dining Level 1,
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2020

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