



RYDGES | AT THE
TERMINAL.
SYDNEY AIRPORT

MORE CELEBRATIONS ON EVERY LEVEL

FESTIVE EVENTS 2026

REFRESHINGLY LOCAL
RYDGES.COM

MORE CELEBRATIONS ON EVERY LEVEL

At Rydges Sydney Airport, we know there's more than one way to mark the end of the year, from shared plates & stories over lunch to rooftop toasts at sunset. However you celebrate, we've got the venue, service & spirits to match.

Gather the team for a festive lunch, gala dinner or cocktail and leave the details to us. With nine versatile events spaces, standout menus and a team who know how to host a good time, we'll help you wrap up the year in style.

From the Hercules rooms to the light filled show stopping Cloud 9 Rooftop Bar there's a venue for every kind of celebration. Big or small, all-out or laid-back, we've got you covered.

And with 324 rooms just upstairs, you & your team can stay the night – no taxis, no worries.



REFRESHINGLY LOCAL

RYDGES.COM

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 (**) (I)

Grilled Prawns, Avocado, Cherry tomato, Apple, Hazelnut, Cos Lettuce (**) (*) (I)

Grilled Halloumi, Corn Custard, Pickled Daikon, Compress Watermelon (V) (**) (I)

Roasted Pumpkin, Almond Cream, Pumpkin Seed Pesto, Pumpkin Seed Oil (Vegan) (**) (*) (I)

Mushroom Risotto, Wild Mixed Mushroom, Aged Parmesan (V) (**) (I)

Mains

Please select two mains. Served alternating

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

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

Turkey breast chestnut roulade, duck fat potato, pumpkin puree, green peas, cranberry jus (**) (I)

Crispy Pork Cutlet, Mash, Chestnut Eschalots Mushroom Ragout (**) (I)

Forest Mushroom on Goats Cheese Gnocchi Fennel, Peas, Truffle Oil (V) (**) (I)

Lamb Backstrap, Potato Gratin, Bocconcini Tomato, Eggplant, Walnut, Star Anise Jus (**) (I)

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 (**) (I)

Australian Cheese Willow Grove Blue & Brie, Maffra Mature Cheddar, Dried Fruit

Chutney to share

** No added gluten | *+ No dairy in recipe | Vegetarian | v - Vegan

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

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

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 (**, +)

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) (**)

*** No added gluten | + No dairy in recipe | Vegetarian. | v - Vegan
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.*

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



COCKTAIL CELEBRATION PACKAGE

3 Hours | \$80 pp

minimum 20 people

Celebrate the season with a soirée that's anything but ordinary. This elevated cocktail - style experience blends festive flair with local flavors - perfect for team toasts, client gatherings or a stylish social affair



Hot & Cold Canapes

Please select three canapes. Each person will receive two servings of each

Sesame prawn toast, paw paw salsa (*) (I)
Mushroom arancini (veg)
Tempura prawn (I)
Chorizo, spinach, ricotta involtini
Korean BBQ Chicken (*)
Satay chicken skewer (**)
Mediterranean pizetta (**)
Tomato bruschetta (veg) (*)
Smoked salmon, avocado, potato rosti (A)
Wagyu beef, seeded mustard mayo, mushroom tartlet
Peking duck pancake (*)
Asian chicken San choy bow (**, *)
Sydney rock oyster (**, *) (A)

Substantials

Please select two sunstantials. Each person will receive one servings of each

Fish and chips, tartare (I)
Mini beef burgers
Mini hot dogs
Mushroom risotto (**)
Thai chicken, noodle stir fry (*)
Aussie Pies

Desserts

Please select two canapes. Each person will receive two servings of each

Selection of macaroons
Selection of mini cheesecake
Profiterole
Panna cotta (**)

*** No added gluten | * No dairy in recipe | Vegetarian. | v - Vegan*

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

Please advise a manager if you have any particular food allergy or food intolerance when placing your order. While best efforts will be made to accommodate all dietary requests, unfortunately allergen free foods cannot be guaranteed due to potential cross contact risks within the kitchen. 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)

Food Stations

Please select one food station

CHARCUTERIE

Selection of cured meats, cheeses, bread & condiments

AUSSIE DESSERT

Nostalgic Australian desserts: pavlova, lamington, iced VoVo tart, Gaytime truffles

MEXICAN

Tacos, corn chips, variety of fillings and toppings/condiments

ASIAN

Selection of steamed bao buns with variety of fillings, dumplings, dim sum & condiments

Festive Cocktails

Please select one festive cocktail

Passion Rose Spritz
Sky Lime Margarita
Takeoff-tini
Boarding Blue

Package Inclusions:

Room hire rate included
Welcome festive cocktail on arrival
Six canapes + two substantial canapes
One food station for guests to graze

TAKING IT TO THE NEXT LEVEL

Add extra flair, flavor and fun to your event to make your end of year celebration feel a little more special.

Personalized Cocktail Station **\$45 pp**

Create your own signature cocktail or mocktail, named and customized to reflect your brand or event theme. Or create one of each? Up to two included.

Oysters, Caviar & Vodka **\$35 pp**

Freshly shucked oysters served with Tabasco, lemons and a selection of dressings (**, *+) (A)

Caviar bumps served with Ciroc vodka shots (**, *+) (I)

Seafood Station **\$45 pp**

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

Grazing Station **\$45 pp**

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 20 people apply for grazing stations.

** No added gluten | *+ No dairy in recipe | Vegetarian. | v - Vegan

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

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



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 Balter 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)



REFRESHINGLY LOCAL

RYDGES.COM

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

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

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

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)

DREAMLINER



Banquet 90 - 100 | Cocktail 150 - 190

The Dreamliner Christmas venue is light-filled space offering sweeping views of the airport runway, Port Botany, and the Sydney city skyline. This flexible venue can be used as one large space or split into Dreamliner 1 and Dreamliner 2 to suit your needs. It features state-of-the-art AV, complimentary Wi-Fi, and private access to an outdoor viewing deck. The Dreamliner Christmas venue can cater to up to 190 guests for a cocktail celebration or 90 for a lunch or dinner. The retractable data projection screens and surround sound will let you share anything from highlights of 2026 to plans for the year ahead.

Dreamliner Panoramic Features

- Outdoor viewing deck with spectacular views across the airport runway, Port Botany & the Sydney city skyline.
- Premium rooftop bar
- Can be split into two sections Dreamliner 1 and Dreamliner 2



CLOUD 9 ROOFTOP BAR



Cocktail 40 - 50 | seated 30 people

From end of year lunches and gala dinners, to cocktail soirées our show stopping event space will help you impress.

Cloud 9 Rooftop bar is an all-weather venue perched on the rooftop level of Rydges Sydney Airport and is the perfect spot to elevate any evening. With its own private bar, take in the sweeping views of the Sydney International Airport runway, Port Botany, and the Sydney city skyline with festive drinks in hand. Across the 85 sqm space, dine with a group of 30 or mingle with a up to 50, cocktail style.

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)



HERCULES



Banquet 120 | Cocktail 190

This event space is located on level 1 of the hotel with access to our pre function space for welcome cocktails. 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 event.

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.

Hercules Features

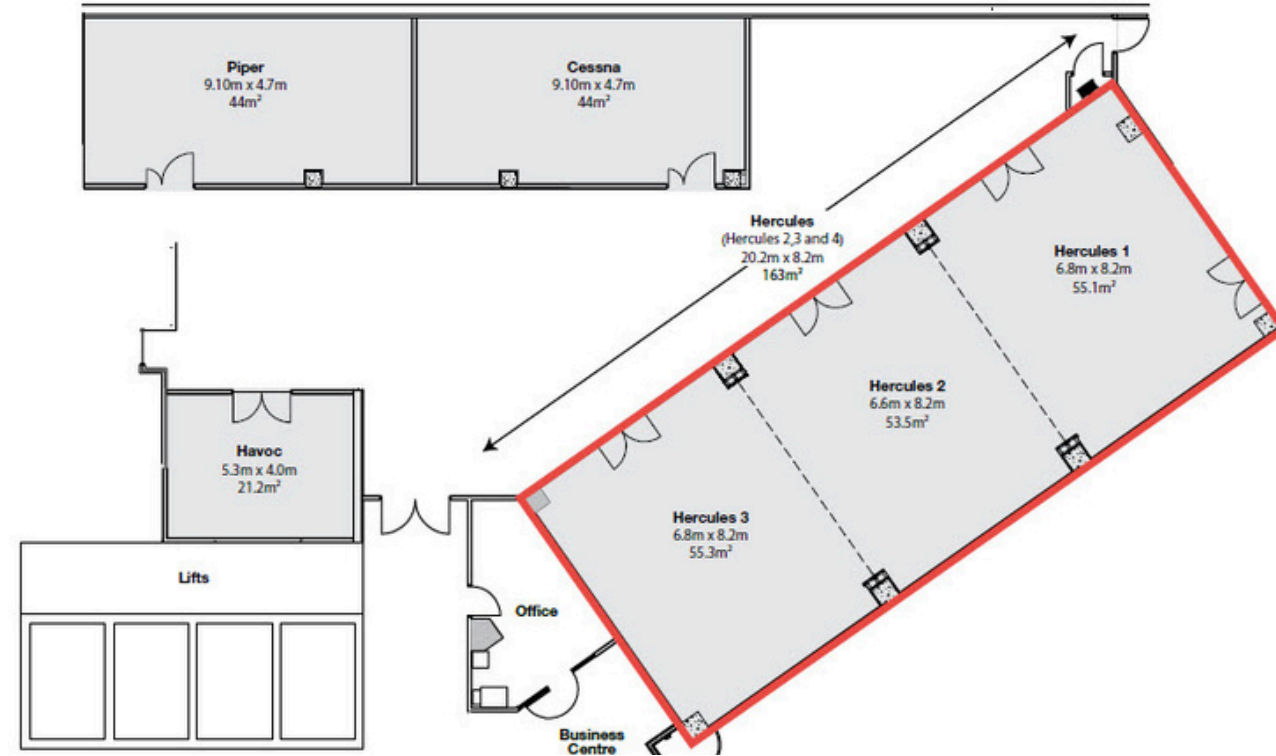
- Access to pre function area for welcome cocktails
- Pillarless venue space
- Can be split into three separate conference rooms Hercules 1, Hercules 2 and Hercules 3
- High quality built-in surround sound
- Complimentary Wi-Fi



REFRESHINGLY LOCAL

RYDGES.COM

LEVEL 1 FLOOR PLAN





RYDGES | AT THE
TERMINAL.

SYDNEY AIRPORT

RYDGES SYDNEY AIRPORT

8 Arrivals Ct,
Sydney International Airport NSW
2020

ENQUIRIES

+61 2 9313 2514

functions_rydgessydneyairport@evt.com

www.rydges.com/rydgessydneyairport

REFRESHINGLY LOCAL

RYDGES.COM