



RYDGES

SYDNEY AIRPORT

CONFERENCE & EVENTS

CORPORATE & SOCIAL EVENTS

REFRESHINGLY LOCAL

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

BREAKFAST

Buffet Breakfast

\$36 per person

Fresh juices, barista coffee, tea
Selection of 3 cereals,
Bircher muesli,
Fruit flavored yogurt (**)
Freshly baked Danish pastries, croissants, muffins.
Selection of toasting breads conserves
Scrambled eggs, streaky bacon, slow roasted
tomatoes, sautéed mushrooms, chicken chipolata,
hash browns.

Light breakfast

\$22 per person

Fresh juices, barista coffee, tea
Whole fresh fruit
Ham and cheese croissants, house-made bacon
and egg roll on Turkish bread and freshly baked
Danish pastries.

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

Plated breakfast

\$36 per person

Fresh juices, barista coffee, tea
For the table Choice of:
Fresh fruit salad, freshly baked Danish pastries.
Scrambled eggs, streaky bacon, chicken chipolata,
slow roasted tomatoes, sautéed mushroom, hash
brown, sourdough toast.
or
Eggs benedict topped with leg ham, spinach,
hollandaise sauce
or
Egg and spinach quiche, sauté mushrooms, roasted
tomatoes



DAY DELEGATE PACKAGE

Minimum 10 guests required for Day Delegate Package

Arrival Tea & Coffee

Barista coffee & selection of tea.

Morning/ Afternoon Tea

Fresh fruit bowl

Chef's selection of sweet & savoury items

Barista coffee

Selection of tea & fresh juices

Lunch

Please select one item from the below:

Chefs' selection of one hot dish

Assortment of freshly made sandwiches

Wraps & baguettes with assorted fillings

Chef's sweet treat

Fresh fruit platter (**) (*+) (veg)

Soft Drink & juices

DDP Inclusions

Iced water, sweet spot candy station, pads & pens

1 x flipchart & markers

1 x whiteboard & markers

1 x Data projector screen

Complimentary Wi-Fi throughout hotel

Half Day Delegate Packages \$75 per person

Full Day Delegate Package inclusions excluding morning or afternoon tea.

All day delegate - Complimentary Inclusions:

Complimentary barista coffee upon arrival

Complimentary whole fresh fruit

Sweet Spot - candy station

\$85 PER PERSON



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TAILORED EXTRAS

Elevate your event with some tailored add-ons. Speak with us to discover how we can craft your perfect package to make your occasion unforgettable

LUNCH AT THE ASCOT

Buffet Upgrade \$15 per person

Chefs selection of two hot dishes
Ciabatta bread rolls
Salad
Antipasto
Dessert

Two Course Upgrade at \$25 per person

Three Course Upgrade at \$35 per person

Ciabatta bread rolls & butter
Chef's Selection of:
Alternating entree, main & dessert
Coffee & tea

WIND DOWN

1 Hour Canape Package \$20 per person

Chef's selection of two canapes

Selection of sparkling wines, red wines, white wines, beers and soft drinks

Cocktails & Charcuterie \$26 per person

Antipasto Food Station
Choose from our Artisan cocktail selection:
Sky Lime Margarita
Passion Rose Spritz
Takeoff-tini
Boarding Blue

Cocktail menu is subject to seasonal changes.

Only available in Dreamliner Panoramic & Pre Function Area

Minimum of 10 guests

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



PLATED LUNCH & DINNER

Seated Two Course Lunch

Ciabatta bread rolls & butter
Choice of entrée or dessert
Alternating main
Coffee & tea

Seated Three Course Lunch

Ciabatta bread rolls & butter
Choice of entrée
Alternating main
Choice of dessert
Coffee & tea

Seated Two Course Dinner

Chef's selection of two canapés on arrival
Ciabatta bread rolls & butter
Choice of entrée or dessert
Alternating main
Coffee & tea

Seated Three Course Dinner

Chef's selection of two canapés on arrival
Ciabatta bread rolls & butter
Choice of entrée
Alternating main
Choice of dessert
Coffee & tea

Feasting Three Course

Chef's selection of two canapés on arrival
Ciabatta bread rolls & butter
Two shared entrees, mains and sides
Shared dessert
Coffee & tea

Feasting Upgrades

Speak to our team to explore additional options and create bespoke package perfectly suited to your event, from entrée to main or dessert.

Minimum 20 guests required for all packages

PLATED MENU

Entrée

Please select one entrée

- 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 (veg) (**) (I)
- Mushroom Risotto, Wild Mixed Mushroom, Aged Parmesan (veg) (**) (I)
- 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 (**) (A)
- Pan fried salmon, prawn mash, snow peas, hollandaise, parmesan crisps (**) (A)
- Crispy Pork Cutlet, Mash, Chestnut Eschalots Mushroom Ragout (**) (I)
- Forest Mushroom on Goats Cheese Gnocchi Fennel, Peas, Truffle Oil (veg) (**) (I)
- Roast Rump of Lamb, Potato Gratin, Bocconcini Tomato, Eggplant, Walnut, Star Anise Jus (**) (A)
- Roasted Chicken Breast, Potato Lyonnaise, Wild Mushroom, Bacon & Peas (**) (I)

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

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.

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, a 10% surcharge applies on Sundays. & a 15% surcharge applies on all Public Holidays.



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

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 (A)

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 (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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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 (I)
Mini brioche beef cheeseburger sliders
Antipasto Platter
Mushroom risotto (**)
Thai chicken, noodle stir fry (*)

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Desserts

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

CANAPE PACKAGES

Minimum 30 guests required

Each guest will receive two servings of each selected canape and one serving of each selected substantial canape.

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

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

Seafood

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

Charcuterie

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

Grazing Station

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

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

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

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



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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Menu subject to change. Dietary options available

Only available in Dreamliner panoramic venue space.

Minimum 100 guests.



BEVERAGE PACKAGES

Business Class

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

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

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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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RYDGES | AT THE
TERMINAL.

SYDNEY AIRPORT

RYDGES SYDNEY AIRPORT

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2020

ENQUIRIES

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