

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) (\*\*)

## Hot Sides

- Roasted rosemary potatoes (vegan, \*\*)
- 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 (\*\*) (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) (\*\*) (\*)  
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 (\*\*) (A)  
Pan fried salmon, prawn mash, snow peas, hollandaise, parmesan crisps (\*\*) (A)  
Turkey breast chestnut roulade, duck fat potato, honey pumpkin, 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)  
Roast Rump of Lamb, Potato Gratin, Broccconcini 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.

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                                                       | First Class                                                          | Free-flowing Cocktails                                                                                                    | Non - Alcoholic                                                                                     |
|----------------------------------------------------------------------|----------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| \$33 pp 1 hour<br>\$41 pp 2 hour<br>\$49 pp 3 hour<br>\$57 pp 4 hour | \$43 pp 1 hour<br>\$51 pp 2 hour<br>\$59 pp 3 hour<br>\$67 pp 4 hour | \$68 pp 2 Hour<br>\$74 pp 3 Hour                                                                                          | \$28 pp 3 Hour<br>\$34 pp 4 Hour                                                                    |
| <b>Sparkling Wines</b><br>Zilzie BTW, Sparkling, Murray Darling      | <b>Sparkling Wines</b><br>Marty’s Block Brut, Sparkling, Riverland   | <b>Select three from the following:</b><br><br>Sky Lime Margarita<br>Passion Rose Spritz<br>Takeoff-tini<br>Boarding Blue | Non 0% wine alternative and<br>beers and assorted soft drinks,<br>Juices, still and sparkling water |
| <b>White Wines</b><br>Zilzie BTW, Sauvignon Blanc, Murray Darling    | <b>White Wines</b><br>Cloud St, Sauvignon Blanc, Margaret River      |                                                                                                                           |                                                                                                     |
| <b>Red Wines</b><br>Zilzie BTW, Shiraz, Murray Darling               | <b>Red Wines</b><br>Growers Gate, Shiraz, South Australia            |                                                                                                                           |                                                                                                     |
| <b>Selections of beers</b><br>from Asahi and Pure Blonde             | <b>Selections of beers</b><br>from Asahi and Pure Blonde             |                                                                                                                           |                                                                                                     |
| <b>Soft drinks</b>                                                   | <b>Soft drinks</b>                                                   |                                                                                                                           |                                                                                                     |

*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 & 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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