



THE
SURRY

Christmas kit

RYDGES

SYDNEY CENTRAL

COCKTAIL

2 HOUR PACKAGE | \$70 PP

- 2 hours of canapes
- 2 hour superior beverages
- Dance Floor
- PA System + Microphone

3 HOUR PACKAGE | \$90 PP

- 3 hours of canapes
- 3 hour superior beverages
- Dance Floor
- PA System + Microphone

4 HOUR PACKAGE | \$110 PP

- 4 hours of canapes
- 4 hour superior beverages
- Dance Floor
- PA System + Microphone

HOT

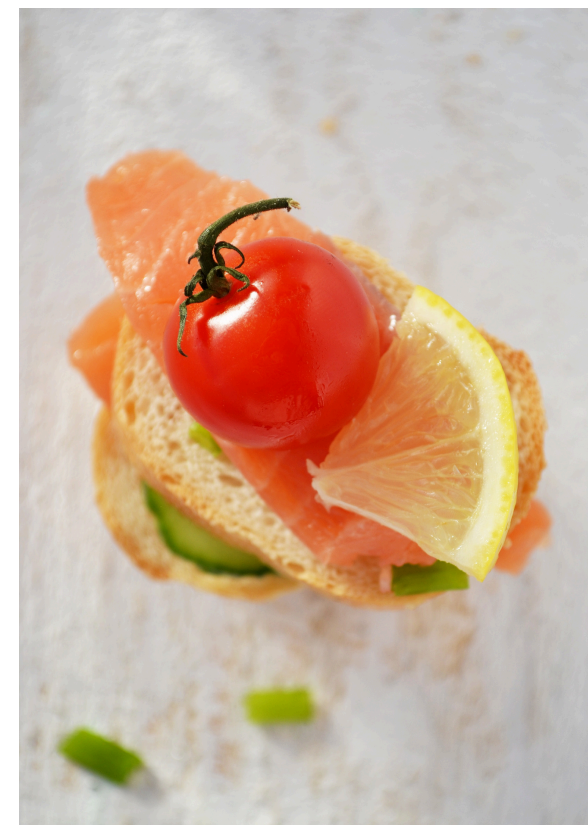
- Caramalised Onion and Goats Cheese Roll
- Pumpkin Arancini with Vegan Aioli
- X-Mas Pizza with Smoked Ham and Caramalised Apples
- Assorted Wild Mushroom and Goats Cheese Tartlet
- Honey Soy Sticky Pork Belly Bites
- Mini Beef and Red Wine Pies
- Assorted Arancini Balls with Roasted Garlic Aioli
- Za'atar Lamb Koftas and Lemon Herb Yoghurt
- Tomato and Kidney Bean Empanada with Manchego
- Chorizo and Potato Croquette
- Satay Chicken Skewers with Peanut Sauce
- Prawn Cones with Yuzu Mayo

COLD

- Peach and Goats Cheese Pintxos
- Honey Smoked Ham Criostini with Cinnamon Apple Compote
- Mexican Chicken Tortilla and Black Bean Salsa
- Vietnamese Rice Paper Rolls with Ponzu Sauce
- Oysters with Soy Jelly and Lime Caviar
- Peking Duck Pancake, Cucumber, Shallot and Hoisin Sauce
- Assorted Sushi with Pickled Ginger, Wasabi and Soy
- Chargrilled Asparagus Spears with Whipped Fetta, Chilli and Lemon
- Prawn and Chive Philadelphia Crepe
- Prosciutto, Rockmelon and Bocconcini Skewer with Basil and Balsamic Glaze
- Thai Beef Salad with Wonton Crisp
- Salmon Gravdlax, Fennel and Horseradish Tarlet
- Chicken Liver Pate and Onion Jam Crostini

DESSERT

- Mini Boutique Pavlova
- Mini Fruit Mince Tarts
- Nutella Doughnuts
- Lemon Meringue Tarts
- Strawberry Cake Pop
- Assorted Macaroons
- Choc Top Ice Cream Cones
- Piccolo Custard and Chocolate Sicilian Cannoli



SIT DOWN

Served as alternate drop

2 Course - \$115.00 per person

3 course - \$125.00 per person

Shared Table Banquet

The ultimate spread to share amongst your table

\$125.00 per person

All sit down options include:

- 4 hour beverage package • Dance Floor • PA System + Microphone

Entertainment Package (From \$850):

Your choice between;

- A DJ for 5 hours • A photo booth for 5 hours • A solo musician for 2 hours

ENTREE

Roasted Tomato and Basil Soup with Pane Di Casa
King Prawn and Avocado Tian, Pickled Cucumber Carpaccio and Chilli Oil Miso
Pumpkin Soup with Togarashi, Coriander and Fried Wakame
Pan Seared Scallops with Romesco, Wild Rice and Crispy Prosciutto Pan Roasted
Duck Breast with Blackberry Sauce and Potato Crisp
Goats Cheese, Roasted Pear and Prosciutto Salad with Red Wine Vinaigrette
Tomato Caprese Salad with Burrata and Tapenade Croute
Beetroot Cured Salmon Gravavlax with Horseradish Mayo and Cucumber Radish Salad

MAIN

Corn Fed Chicken with Pomme Puree, Grilled Baby Leeks and Wild Mushroom Jus
Ocean Trout, Dill Butter and Spring Vegetables
Black Angus Beef Fillet with Garlic Mash, Green Beans and Porcini Mushroom, Eschalot Port Wine Jus
Pan Roasted Salmon Escabeche with Crushed Potatoes, Capers and Tomatoes
Slow Braised Duck Ragu with Porcini Mushrooms, Potato Gnocchi and Crispy Sage
Pan Fried Snapper with Enoki Mushroom, Sake Soy Broth, Soba Noodle and Tempura Nori
Pumpkin Risotto with Toasted Pine Nuts, Sorrel, Vegan Fetta and Basil Oil
Roasted Cauliflower, Vegan Pesto, Currants, Mixed Nuts and Lemon Dressing

DESSERT

Bubble Tea Creme Brulee with Brown Sugar Pearls and Chocolate Wafer Lemon Meringue Tart with Midori Sorbet
Chocolate Fondant with Cherry Compote and Coconut Ice Cream
Pina Colada Panacotta with Lime and Pineapple Mint Salsa
Aperol Spritz Cheesecake with Dark Chocolate and Candied Orange
Peach Pavlova Trifle with Brandy Custard
Tiramisu Macchiato with Dark Chocolate, Pistachio and Fig Biscotti
Dark Chocolate Tart with Blackcurrant Ice Cream and Whipped Mascarpone
Formaggi Misti with Truffle Honey, Quince and Lavosh

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee our food will be allergen free.

Buffet

Hot Food

Hot Roast Carvery of Honey Glazed Ham, Turkey Breast or Za'atar Lamb Shoulder with accompanying sauces

Roasted Baby Potatoes and Seasonal Vegetable Panache

Pan Fried Barramundi with Green Beans and Tomato Caper Vierge

Pumpkin Ravioli with Napolitana, Oregano, Fetta, Currants and Pepitas

Salads

Make your own Caesar salad bar

Arugula, Roasted Pears, Goats Cheese and Balsamic Onions

Mix Leaf, Mandarin, Toasted Pecans and Fetta with Honey Cider Vinaigrette

Dessert

Traditional Christmas Panettone with Salted Caramel and Brandy Custard

Nutella Doughnuts with Cinnamon Sugar and Summer Berries

Formaggi Misti Platter with Truffle Honey, Corella Pears, Walnut Bread and Lavosh

Fruit Mince Pies

Seasonal Fruit Platter

Freshly Brewed Coffee and Tea

Includes:

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Seafood Buffet

Hot Food

Hot Roast Carvery of Honey Glazed Ham, Turkey Breast or Za'atar Lamb Shoulder with Accompanying Sauces
Roasted Baby Potatoes and Seasonal Vegetable Panache
Pan Fried Barramundi with Green Beans and Tomato Caper Vierge
Pumpkin Ravioli with Napolitana, Oregano, Fetta, Currants and Pepitas

Seafood

Australian Tiger Prawns
Freshly Shucked Oysters
Tasmanian Salmon Gravavlax and Smoked Salmon
Assorted Sashimi Platter - Ponzu, Wasabi, Pickled Ginger and Wakame Salad

Salads

Make your own Caesar salad bar
Arugula, Roasted Pears, Goats Cheese and Balsamic Onions
Mix Leaf, Mandarin, Toasted Pecans and Fetta with Honey Cider Vinaigrette

Dessert

Traditional Christmas Panettone with Salted Caramel and Brandy Custard
Nutella Doughnuts with Cinnamon Sugar and Summer Berries
Formaggi Misti Platter with Truffle Honey, Corella Pears, Walnut Bread and Lavosh
Fruit Mince Pies
Seasonal Fruit Platter
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Contact Us

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SYDNEY CENTRAL