



RYDGES

SYDNEY CENTRAL

# TAKE IT TO THE ROOFTOP

## THE SURRY ROOFTOP

Stunning city views, fabulous food and beverage options, and elegant onsite accommodation...what's not to love? Meet The Surry - the ultimate Sydney rooftop destination for a show stopping social event.





## THE SPACE

Rising high above Sydney, The Surry is an iconic venue that combines magical views with an all-in-one event space.

We've got all the room you need, with a beautifully-designed enclosed rooftop and two sweeping private terraces.

What's more, our mouthwatering menu options and a private bar ensure a food and beverage experience your guests will rave about.

Take a [Virtual Tour](#).

### **Capacities**

140 Banquet Rounds

144 Long Banquet

150 Cocktail

Noise restrictions apply to all evening events.

## CANAPE PACKAGE

### **2 Hours**

\$75.00 per person  
6 Canapes (3 cold, 3 hot)  
2 hour superior beverage package  
PA system + microphone

### **3 Hours**

\$95.00 per person  
8 Canapes (3 cold, 3 hot, 1 dessert)  
3 hour superior beverage package  
PA system + microphone

### **4 Hours**

\$115.00 per person  
12 Canapes (5 cold, 5 hot, 2 dessert)  
4hour superior beverage package  
PA system + microphone





## CANAPE MENU

### Cold Canapes

- Peach + goats cheese pintxos
- Honey smoked ham criostini with cinnamon apple compote
- Mexican chicken tortilla + black bean salsa
- Vietnamese rice paper rolls with ponzu sauce
- Oysters with soy jelly + lime caviar
- Peking duck pancake, cucumber, shallot + hoisin sauce
- Assorted sushi with pickled ginger, wasabi + soy
- Chargrilled asparagus spears with whipped fetta, chilli + lemon
- Prawn + chive philadelphia crepe
- Prosciutto, rockmelon + bocconcini skewer with basil + balsamic glaze
- Thai beef salad with wonton crisp
- Salmon gravadlax, fennel + horseradish tarlet
- Chicken liver pate + onion jam crostini

### Hot Canapes

- Caramalised onion + goats cheese roll
- Pumpkin arancini with vegan aioli
- X-mas pizza with smoked ham + caramalised apples
- Assorted wild mushroom + goats cheese tartlet
- Honey soy sticky pork belly bites
- Mini beef + red wine pies
- Assorted arancini balls with roasted garlic aioli
- Za'atar lamb koftas + lemon herb yoghurt
- Tomato + kidney bean empanada with manchego
- Chorizo + potato croquette
- Satay chicken skewers with peanut sauce
- Prawn cones with yuzu mayo

### 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 + chocolate sicilian cannoli

## SIT DOWN

### **Plated Meal**

Served as alternate drop

2 Course - \$119.00 per person

3 course - \$129.00 per person

### **Shared Table Banquet**

The ultimate spread to share amongst your table

2 Course - \$119.00 per person

3 course - \$129.00 per person

### **Christmas Buffet**

Includes traditional Christmas hot and cold options plus dessert

\$119.00 per person

### **Seafood Buffet**

Includes traditional Christmas hot and cold options plus dessert  
as well as fresh seafood

\$159.00 per person

All sit down packages include:  
Four hour superior beverage package  
Microphone + PA system





## PLATED MENU

### Entrée

- Roasted tomato + basil soup with pane di casa
- King prawn + avocado tian, pickled cucumber carpaccio + chilli oil
- Miso pumpkin soup with togarashi + fried wakame
- Pan seared scallops with romesco, wild rice + crispy prosciutto
- Pan roasted duck breast with blackberry sauce + potato crisp
- Goats cheese, roasted pear + prosciutto salad with red wine vinaigrette
- Tomato caprese salad with burrata + tapenade croute
- Beetroot cured salmon gravadlax with horseradish mayo + cucumber radish salad

### Main

- Corn fed chicken with pomme puree, grilled baby leeks + wild mushroom jus
- Ocean trout, dill butter + spring vegetables
- Black angus beef fillet with garlic mash, green beans + porcini mushroom, eschalot port wine jus
- Pan roasted salmon escabeche with crushed potatoes, capers + tomatoes
- Slow braised duck ragu with porcini mushrooms, potato gnocchi + crispy sage
- Pan fried snapper with enoki mushroom, sake soy broth, soba noodle + tempura nori
- Pumpkin risotto with toasted pine nuts, sorrel, vegan fetta + basil oil
- Roasted cauliflower, vegan pesto, currants, mixed nuts + lemon dressing

### Dessert

- Bubble tea creme brulee with brown sugar pearls + chocolate wafer
- Lemon meringue tart with midori sorbet
- Chocolate fondant with cherry compote + coconut ice cream
- Pina colada panacotta with lime + pineapple mint salsa
- Aperol spritz cheesecake with dark chocolate + c+ied orange
- Peach pavlova trifle with br+y custard
- Tiramisu macchiato with dark chocolate, pistachio + fig biscotti
- Dark chocolate tart with blackcurrant ice cream + whipped mascarpone
- Formaggi misti with truffle honey, quince + lavosh

## SHARED MENU

### Entrée

Choice of two

Searred scallops aguachile with chilli, cilantro + lime vinaigrette  
Beetroot cured salmon with labneh, orange, fennel + pomegranate  
Dukkah crusted chicken thigh with moroccan style couscous + toasted almonds

Grilled cauliflower with tahini puree + walnut caper salsa  
Burrata with olive, Calabrian pepper, tomato vinaigrette, basil + pine nuts with Turkish bread

### Main

Choice of two

Miso glazed eggplant with zucchini ribbons, soba noodle salad + scallions  
Tuscan herb barramundi with roasted tomatoes  
Moroccan spiced lamb shoulder with onions + freekeh  
Marinated Greek beef flank steak with chargrilled asparagus + tzatziki  
Caramelised corn fed chicken supreme with gai lan + Szechuan salt

### Sides

Choice of three

Garlic + parmesan fries with truffle aioli  
Roasted fennel with delicata squash + apples  
Parsnip + truffle formage potato gratin  
Cos salad with buttermilk dressing + jalapeno crumb  
Grilled haloumi, peach, prosciutto + mint salad

### Desserts

Choice of two

Classic tiramisu with mascarpone, espresso + shaved dark chocolate  
Strawberry + pomegranate cheesecake with flaked almonds, mint, quince + rose petal ice cream  
Dark chocolate tart with candied orange, orange + grand marnier ice cream  
Dessert grazing platter selection of churros, chocolate pretzels, fresh berries, marshmallows + chocolate ganache  
International cheese platter with dried fruit, mixed nuts, truffle honey, quince, sourdough, lavosh + grissini







## BUFFET MENU

### Hot

Hot roast carvery of honey glazed ham, turkey breast or za'atar lamb shoulder with accompanying sauces

Roasted baby potatoes + seasonal vegetable panache

Pan fried barramundi with green beans + tomato caper vierge

Pumpkin ravioli with napolitana, oregano, fetta, currants + 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 + brandy custard

Nutella doughnuts with cinnamon sugar + summer berries

Formaggi misti platter with truffle honey, corella pears, walnut bread + lavosh

Fruit mince pies

Seasonal fruit platter

Freshly brewed coffee + tea

## SEAFOOD BUFFET MENU

### Hot

Hot roast carvery of honey glazed ham, turkey breast or za'atar lamb shoulder with accompanying sauces  
Roasted baby potatoes + seasonal vegetable panache  
Pan fried barramundi with green beans + tomato caper vierge  
Pumpkin ravioli with napolitana, oregano, fetta, currants + 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

### Seafood

Australian tiger prawns  
Freshly shucked oysters  
Tasmanian salmon gravadlax + smoked salmon  
Assorted sashimi platter - ponzu, wasabi, pickled ginger + wakame salad

### Dessert

Traditional Christmas panettone with salted caramel + brandy custard  
Nutella doughnuts with cinnamon sugar + summer berries  
Formaggi misti platter with truffle honey, corella pears, walnut bread + lavosh  
Fruit mince pies  
Seasonal fruit platter  
Freshly brewed coffee + tea





## Superior Beverage Package

### **Sparkling**

Zilzie BTW Sparkling NV

### **White**

Zilzie BTW Sauvignon Blanc

### **Rosé**

Zilzie BTW Rosé

### **Red**

Zilzie BTW Shiraz

### **Beers + Cider**

Four Sydney Brewery Beer / Cider

James Boags Light

Heineken Zero

### **Non Alcoholic**

Soft drinks, juice and MODA mineral water

## EVENT ADD ONS

### Cocktail Package | From \$30 pp

A selection of two cocktails to add on to your Christmas celebration!

Aperol Spritz | Paloma | Cosmopolitan | Mojito |  
Tommy's Margarita | Appletini | Vodka, Raspberry + Prosecco |  
Limoncello Gin

### Deluxe Beverages | From \$15 pp

Upgrade to our deluxe package with a choice of two sparkling, two white, one rosé + two red wines.

### Pimp My Spritz | From \$30 pp

A DIY spritz bar for your guests to create a drink of their dreams!

### Spirit Upgrade | \$15 pp

Add house spirits to any Christmas package.

### Chef Cooking Station | \$28 pp

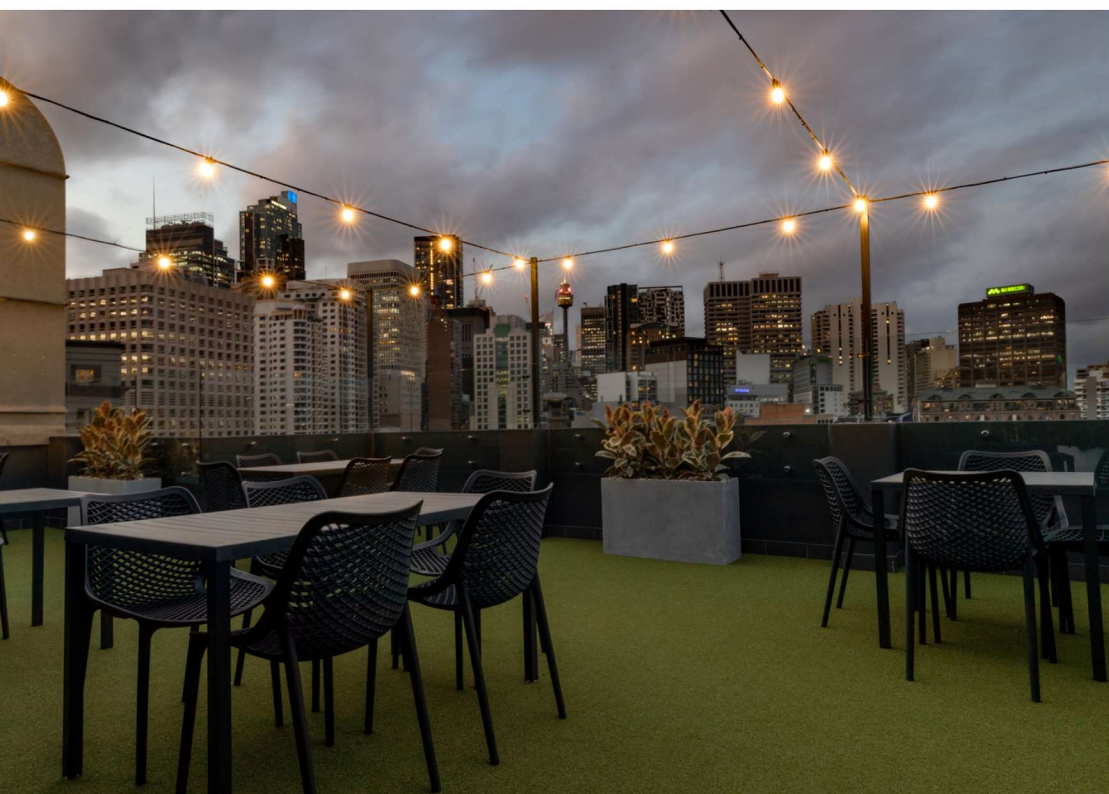
Add an element of fun with a live cooking station

Tito's Tacos | Soft tacos with selection of toppings  
Central Bake House | Mix of gourmet pies, rolls + quiches,  
Asian Corner | Selection of bao buns, pork buns + dumplings  
Little Italy | Fresh pasta cooked in a giant cheese wheel

### Entertainment Package | From \$850

Your choice between;  
A DJ for 5 hours  
A photo booth for 5 hours  
A solo musician for 2 hours







### **Contact Us**

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