



RYDGES

SYDNEY CENTRAL

TAKE IT TO THE ROOFTOP THIS CHRISTMAS

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

\$79.00 per person
6 Canapes (3 cold, 3 hot)
2 hour superior beverage package
PA system + microphone

3 Hours

\$99.00 per person
8 Canapes (3 cold, 3 hot, 2 dessert)
3 hour superior beverage package
PA system + microphone

4 Hours

\$119.00 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 - \$125.00 per person

3 course - \$135.00 per person

Shared Table Banquet

The ultimate spread to share amongst your table

2 Course - \$125.00 per person

3 course - \$135.00 per person

Christmas Buffet

Includes traditional Christmas hot and cold options plus dessert

\$125.00 per person

Seafood Buffet

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

\$165.00 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 gravalax 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 + candied orange
Peach pavlova trifle with brandy custard
Tiramisu macchiato with dark chocolate, pistachio + fig biscotti
Dark chocolate tart with blackcurrant ice cream + whipped mascarpone
Formaggi misti with truffle honey, quince + lavash

SHARED MENU

Entrée

Choice of two

Seared 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, lavash + 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, feta, currants + pepitas

Salads

Make your own Caesar salad bar

Arugula, roasted pears, goats cheese and balsamic onions

Mixed leaf, mandarin, toasted pecans and feta 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 + lavash

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, feta, 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 gravalax + 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 + lavash
Fruit mince pies
Seasonal fruit platter
Freshly brewed coffee + tea





Superior Beverage Package

Sparkling

Zilzie BTW Sparking 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

Premium Beverage Package

Choice of two sparkling, two white, one rosé + two red

Sparkling

Zilzie BTW Sparking NV
Dal Zotto Pucina Prosecco

White

Mount Langi Ghiran Billi Billi Pinot Gris
Yealands Petal & Stem Sauvignon Blanc
Laneway Chardonnay

Rosé

Dalfarras Rosato Rosé

Red

Rymill The Yearling Cabernet Sauvignon
Underground Pinot Noir
Woodstock Deep Hands Shiraz

Beers + Cider

Sydney Brewery Beer / Cider
One Imported Beer
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

Premium Beverages | From \$15 pp

Upgrade to our premium 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 \$1199

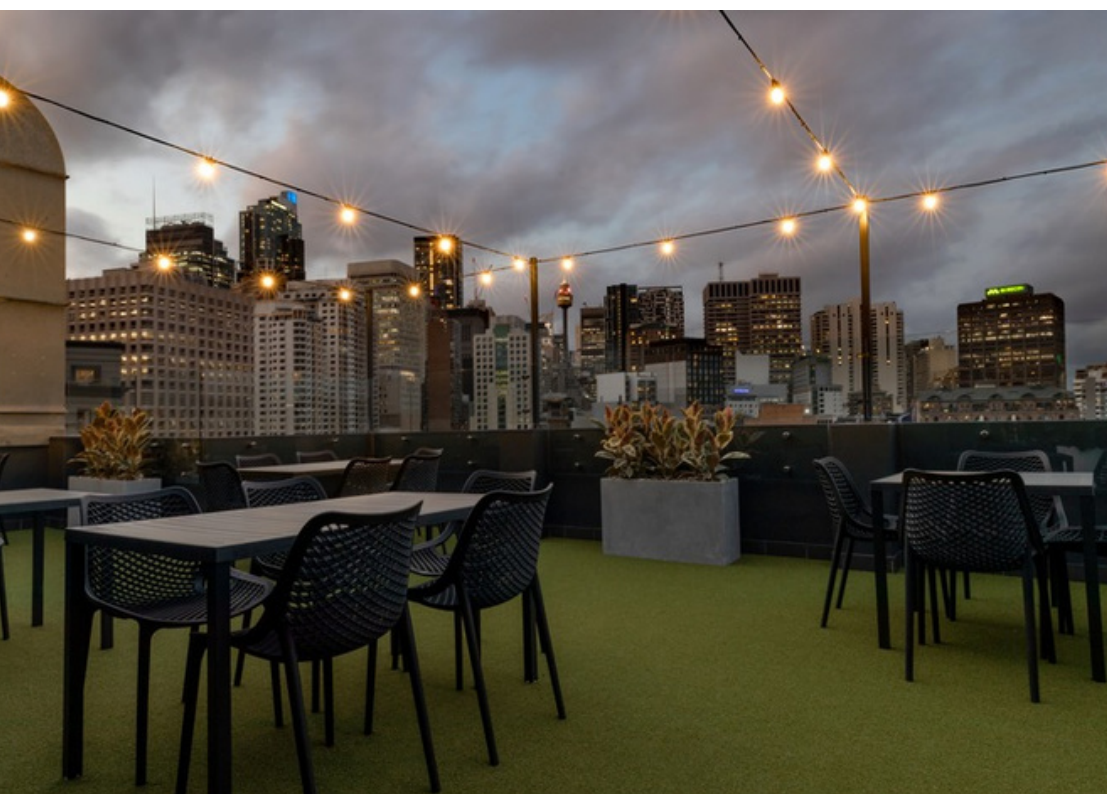
Your choice between;

A DJ for 5 hours

A photo booth for 5 hours

A solo musician for 2 hours







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