

'TIS THE SEASON TO LOCK IN SOME FESTIVE FUN!

If you're in search of the perfect location to host an 'end of year' corporate conference, team-building event, office celebration or family gathering, our Christmas-themed options are designed to impress!

Our affordable package options include your choice of banquet and cocktail style events, gourmet menus, festive décor, optional extras, entertainment and most importantly, top-notch service.

FARMERS TABLE

Includes bon bons

Served shared style to the table, or for larger groups of 40+ served as a buffet.

Seafood Upgrade: \$30 per person

\$79

per person

PLATED MENU

Includes bon bons and table décor

Served as an alternate drop, your choice of two menu items for each course from the menus followed.

Min 10 pax

\$75 2 COURSE \$85 3 COURSE

BEVERAGES & BITES

TWO HOUR: \$68 per person

Four canapés, one substantial canapé, grazing platter and a standard beverage package.

THREE HOUR: \$90 per person

Four canapés, two substantial canapés, grazing platter and a standard beverage package.

OPTIONAL EXTRAS

- Cocktail on arrival \$18pp
- Canapes on arrival \$20pp (choice of two)

ENTERTAINMENT

- Live acoustic from \$180 per hour*
- Live DJ from \$130 per hour*
- Roaming Magician Enquire for rates

Mowrap the Mimate Christmas party!

For bookings or more info please contact our friendly functions team at Functions_RydgesFortitudeValley@evt.com, call 07 3188 3034 or tap the button below.

MORE INFO

*Bookings essential, and dates available from November 8, 2024. Bookings are subject to availability and terms and conditions apply.





Farmers Table

Showcasing the finest, locally sourced ingredients, the farm-to-table concept is a testament to our dedication of providing a nourishing and memorable dining experience, setting the stage for meaningful connections and unforgettable events.

\$79

Per person

Warm bread rolls, cultured butter

Roasted pumpkin, spinach, beetroot, pepita seeds and honey mustard dressing

Calamari, aioli mayo and fresh chives

Tomato and feta bruschetta

Black angus sirloin

Char-grilled chicken breast

Fish of the day

Crunchy potato fries, truffle oil and parmesan

Steamed greens with aromatic butter

Mixed berry pavlova, passion fruit and double cream

Seafood Upgrade: \$30pp Prawns served hot and cold, oysters and whole salmon

Plated Menu

STARTER

Warm bread roll with cultured butter

ENTRÉES

Roasted pork belly salad, vanilla jus with pine nuts and coleslaw

Prawn, mango and avocado tartare with brioche bread and dill pesto

Warm vegetarian polenta tart, roasted capsicum sauce, baby feta salad

Slow cooked lamb, rosemary jus, aromatic couscous salad and coriander

Oyster Kilpatrick, fresh lime

MAINS

Maple honey and mustard glazed Christmas ham, sweet potatoes & caramelised roasted red onions

Baked salmon and cranberry jam, fresh dill, summer vegetable fresh lime

Roasted pork loin, glazed apple and prunes, garlic chat potatoes, red wine sauce

Scotch Fillet, truffle mash potatoes, BBQ broccolini, mushroom sauce

Zucchini flower and saffron risotto, goat cheese, toasted walnuts

Char-grilled chicken breast, sweet potatoes, chorizo and red wine jus

DESSERTS

Rocky road tart, chocolate sauce, marinade cherries

Christmas pudding, warm brandy custard

Fresh berry pavlova, double cream, caramel sauce

Vanilla crème brûlée, fresh strawberry and cookies

Cheese board, dried and fresh fruits

Italian tiramisu topped with cocoa powder and espresso syrup

Please note all menu items are subject to change based on availability.

\$75 2 COURSE \$85





Beverages & Bites

TWO HOUR STANDARD

A pre-set grazing platter, your choice of four hot, cold or dessert canapés and one substantial canapé with a standard beverage package.

THREE HOUR STANDARD

A pre-set grazing platter, your choice of four hot, cold or dessert canapés and two substantial canapés with a standard beverage package.

\$68pp or \$50pp (food only)

\$90pp or \$64pp (food only)

HOT CANAPES

Crispy prawns wrapped in potato with sweet chilli sauce

Mini assorted sausage rolls, spinach and feta rolls with BBQ & tomato sauce

Truffle & mushroom arancini with red onion jam

Calamari with aioli mayo & chives

Chicken satay skewers

Chicken & leek mini pies

Pulled pork blini & creme fraiche

Crumbed Camembert cheese

Crispy pork belly bites with vanilla jus

COLD CANAPES

Smoked salmon, dill & cranberry jam

Garlic & sweet chilli prawns

Tuna tartar with wasabi mayo

Fresh shucked oysters, chardonnay vinaigrette

Mini bruschetta with peas, mint & crumbled feta

Vegetarian frittata with tomato chutney

Pork and chive gyoza dumplings

with sweet soy reduction

Vegetarian mini falafel with yoghurt sauce

Salmon & cream cheese bruschetta

SUBSTANTIAL CANAPÉS

Classic beef pie with mini garden salad & BBQ sauce

Roasted lamb, cranberry sauce, potatoes puree

Oven baked salmon, cous cous salad, fresh dill

Glazed pineapple and star anise ham

with roasted pumpkin

Slow cooked turkey breast, plum reduction

Pumpkin gnocchi with spicy Napoli sauce

DESSERT CANAPES

Mini pavlovas

Italian cannoli with vanilla & chocolate

Warm mini puddings with caramel

Mini vanilla panna cotta

Nutella pizza

Tiramisu

Please note all menu items are subject to change based on availability.







Beverage Packages

STANDARD

2 Hours \$35 per person3 Hours \$42 per person

SPARKLING

Zilze Sparkling, Australia

WHITE

Zilze Sauvignon Blanc, Australia

RED

Zilze Shiraz, Australia

BEER

Full strength local beer Non-alcoholic beer

NON-ALCOHOLIC

Assorted soft drinks Still & Sparkling water

PREMIUM

2 Hours \$43 per person3 Hours \$50 per person

SPARKLING

Zilze Sparkling, Australia

WHITE

Zilze Sauvignon Blanc, Australia

RED

Zilze Shiraz, Australia

BEER

Full strength local beer
Full strength
international beer
Non-alcoholic beer

NON-ALCOHOLIC

Assorted soft drinks
Still & Sparkling water

Add basic spirits \$5pp per hour

DELUXE

2 Hours \$65 per person3 Hours \$75 per person

SPARKLING

Zilze Sparkling, Australia

WHITE

Yealands Sauvignon Blanc, New Zealand Laneway Chardonay, Australia

RED

Rymill The Yearling Cabernet Sauvignon, Australia Woodstock Deepsands Shiraz, Australia

ROSÉ

Dalfarras Rosé, Australia

BEER

Full strength local beer
Full strength
international beer
Non-alcoholic beer

NON-ALCOHOLIC

Assorted soft drinks Still & Sparkling water

Add basic spirits \$5pp per hour

Beverages on consumption and bar tabs also available. Ask our friendly team for a full beverage menu.

Beverages are subject to change. Minimum spend limits may apply.