



end of year celebrations!

'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.

FARMER'S TABLE

Includes bon bons

Served shared style for up to 40 people

Seafood Upgrade: \$30 per person

\$89
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

\$79
2 COURSE
\$89
3 COURSE

BEVERAGES & BITES

TWO HOUR: \$70 per person

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

THREE HOUR: \$94 per person

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

OPTIONAL EXTRAS

- Cocktail on arrival - \$18pp
- Canapes on arrival - \$22pp (choice of two)

ENTERTAINMENT - get in touch for details

- Live acoustic musicians
- Live DJ
- Theatre of Magic

Unwrap the ultimate Christmas party!

For bookings or more details contact our friendly functions team at:
Functions_RydgcsFortitudeValley@evt.com | 07 3188 3000 (select option 2).

*Bookings essential. Dates available from 5 November, 2026. Bookings are subject to availability and terms and conditions apply. Our menus are dietary-friendly and a list of alternative options to suit dietary needs are available upon request. RFV250.

RYDGES

FORTITUDE VALLEY BRISBANE

Farmer's Table

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

\$89
per person

Warm bread rolls, cultured butter
Roasted pumpkin, spinach, beetroot,
pepita seeds and honey mustard dressing
Calamari^I, aioli mayonnaise and fresh chives
Tomato and feta bruschetta
Black Angus sirloin

Chargrilled chicken breast
Fish^M of the day
Crunchy potato fries, truffle oil and parmesan
Steamed greens with aromatic butter
Mixed berry pavlova, passionfruit and double cream

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



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Seafood origin: A=Australian; I=Imported; M=Mixed origin.
*All menu items are subject to change based on availability.

RYDGES

FORTITUDE VALLEY BRISBANE

Plated Menu

STARTER

Warm bread roll with cultured butter

ENTRÉES

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

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

Warm vegetarian polenta tart, roasted capsicum sauce and baby fetta salad

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

Oysters^A Kilpatrick with fresh lime

MAINS

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

Baked salmon^I and cranberry jam, fresh dill, summer vegetables, fresh lime

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

Scotch fillet, truffle mash potatoes, chargrilled broccolini, mushroom sauce

Zucchini flower and saffron risotto, goats cheese, toasted walnuts

Chargrilled chicken breast, sweet potatoes, chorizo, red wine jus

DESSERTS

Rocky road tart, chocolate sauce, marinated cherries

Christmas pudding with warm brandy custard

Fresh berry pavlova, double cream, caramel sauce

Vanilla crème brûlée, fresh strawberries and cookies

Cheeseboard with dried and fresh fruits

Italian tiramisu topped with cocoa powder and espresso syrup

\$79
2 COURSE

\$89
3 COURSE



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RYDGES

FORTITUDE VALLEY BRISBANE

Beverages & Bites

TWO HOUR STANDARD

\$70pp or \$50pp (food only)

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

\$94pp or \$64pp (food only)

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



HOT CANAPÉS

Crispy prawns^I wrapped in potato with sweet chilli sauce

Mini assorted sausage rolls, spinach and feta rolls with barbaque sauce and tomato sauce

Truffle and mushroom arancini with red onion jam

Calamari^I with aioli mayonnaise & chives

Chicken satay skewers

Chicken and leek mini pies

Pulled pork blini and crème fraîche

Crumbed camembert cheese

Crispy pork belly bites with vanilla jus

COLD CANAPÉS

Smoked salmon^M, dill and cranberry jam

Garlic and sweet chilli prawns^M

Tuna^I tartare with wasabi mayonnaise

Freshly shucked oysters^A, chardonnay vinaigrette

Mini bruschetta with peas, mint and crumbled feta

Vegetarian frittata with tomato chutney

Pork and chive gyoza dumplings with sweet soy reduction

Vegetarian mini falafel with yoghurt sauce

Smoked salmon^M and cream cheese bruschetta

SUBSTANTIAL CANAPÉS

Classic beef pie with mini garden salad and barbeque sauce

Roasted lamb, potato puree and cranberry sauce

Oven baked salmon^M, fresh dill, cous cous salad

Glazed pineapple and star anise ham with roasted pumpkin

Slow cooked turkey breast, plum reduction

Pumpkin gnocchi with spicy Napoli sauce

DESSERT CANAPÉS

Mini pavlovas

Italian cannoli with vanilla and chocolate

Warm mini puddings with caramel

Mini vanilla panna cotta

Nutella pizza

Tiramisu

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Beverage Packages

STANDARD

1 hours - \$32 per person
2 hours - \$38 per person
3 hours - \$47 per person

PREMIUM

1 hour - \$45 per person
2 hours - \$52 per person
3 hours - \$58 per person

DELUXE

1 hour - \$58 per person
2 hours \$68 per person
3 hours \$78 per person

SPARKLING

Zilzie Sparkling (AU)

WHITE

Zilzie Sauvignon Blanc (AU)

RED

Zilzie Shiraz (AU)

BEER

Great Northern
Balter Cerveza
XXXX Gold

NON-ALCOHOLIC

Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

SPARKLING

Zilzie Sparkling (AU)

WHITE

Zilzie Sauvignon Blanc (AU)

RED

Zilzie Shiraz (AU)

BEER / CIDER / SPRITZ

Stone & Wood Pacific Ale
Asahi
Peroni
Balter Cerveza
XXXX Gold
Somersby Apple Cider
Tivo Blood Orange Spritz

NON-ALCOHOLIC

Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

Add basic spirits
\$5pp per hour*

**Choose 2 Reds, 2 Whites,
and 1 Sparkling.**

SPARKLING

Dal Zotto Pucino Prosecco (VIC)

WHITE

Peregrine Mohua Sauvignon Blanc (NZ)
Mandala Chardonnay (VIC)
Santolin Pinot Grigio (VIC)
Nick Spencer Hilltops Rosé (NSW)

RED

Dune 'The Empty Quarter' GSM (SA)
Credaro Kinship Cabernet Sauvignon (WA)
MDI Sangiovese (VIC)
Doña Paula High Altitude Malbec (ARG)
Torbreck Woodcutter's Shiraz (SA)

BEER / CIDER / SPRITZ

Stone & Wood Pacific Ale
Asahi
Peroni
Balter Cerveza
XXXX Gold
Somersby Apple Cider
Tivo Blood Orange Spritz

NON-ALCOHOLIC

Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
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. *Licensing conditions apply.

ENTERTAINMENT

Speak to our team about entertainment for your event including live acoustic musicians, DJ or Rydges Fortitude Valley entertainment parter, Theatre of Magic.



Brisbane's Theatre of Magic



Ellie Carsburg



Andrzej Fenner