

With Summer upon us, host your next event in our outdoor BBQ area. From Sizzling Steaks to Grilled Skewers, our team can cater to a variety of choices.

Courtyard[®] Sydney North Ryde



COURTYARD | BBQ

BBQ menus (Minimum 25 pax)

Menu 1 @ \$55.00/Person

Watermelon, Feta and Balsamic
Moroccan Style CousCous with Pumpkin
and Spinach
Mixed Green Leaves
Balsamic, Olive Oil, Olives, Seeds and
Condiments

Assorted Bread Basket with Butter and Cream cheese spread

From the Grill:

Pork & Fennel Sausage
Grilled Minute Steak

Tamari Glazed Vegetable and Tofu Skewers
Good Old Jacket Potato with Condiments

Condiments:

Mustard, Tomato Ketchup, BBQ Sauce,
Saurekraut, Steak Sauce, Sour Cream

Chefs Selection of 2 Desserts
Tropical Fruit Salad

Upgrade Your Menu @ \$15.00/person

Choose any 2

Milk Fed Lamb Cutlets
Chermoula Marinated Grilled King Prawns
Cottecino
Grilled Barra

Menu 2 @ \$75.00/Person

Roasted Eggplant, Sweet pepper and Red
Onion Salad with Balsamic
Plum Tomato & Mozzarella Salad with Basil
Green Asparagus and Runner Beans Salad
DIY Greek Salad Bar
Balsamic, Olive Oil, Olives, Seeds and
Condiments

Assorted Bread Basket with Butter and Cream cheese spread

From the Grill:

Peri Peri Chicken With Roasted Red Onion
and Mint Salad
Minute Steak With Mustard Pickles
Grilled King Prawns With Garlic
and Provincial Herbs

Corn on the Cob
Halloumi with Wild Mushrooms
Good Old Jacket Potato with Condiments

Condiments:

Garlic Mayonnaise, Portuguese Chilli Sauce,
Sour Cream
Coriander Lime And Chilli Dressing,
Chardonnay Dressing

Chefs Selection of 3 desserts
Tropical Fruit Salad

COURTYARD® SYDNEY NORTH RYDE

7- 11 TALAVERA ROAD | NORTH RYDE 2113
AUSTRALIA | Marriott.com/SYDRY
+61 2 9491 9500
sales.northryde@courtyard.com

COURTYARD | CHRISTMAS 2022

Seafood Buffet \$95.00/Person (minimum 30 pax)

Bread Basket with Spreads and Condiments

Cold:

Sydney Rock Oysters Natural with Finger Lime, Ginger, Cucumber and Dill (GF)

King Prawns with Mary Rose Sauce

Green Lip Mussels Escabeche (GF)

Smoked Salmon with Onions and Capers (GF)

Served with Lemon Wedges and Cocktail Sauce

Salads:

Mixed Seafood Caprese

Antipasti Platter

Creamy Potato, Corn & Chives Salad (V / GF)

Cous Cous, Pumpkin, Rocket and Feta Salad (V)

Mixed Leaf Salad with Balsamic and Olive Oil (VG / GF)

Live Station

Roast Turkey Breast with Cranberry Sauce (GF)

Honey Glazed Ham with Maple and Orange Glaze (GF)

Hot Selection

Pan seared Barra, Pineapple Chilli Jam (GF)

Seafood Ravioli, Champagne and Chive Butter Sauce

Rosemary Roast Potatoes (V)

Vegetable Parmigiana (V)

Steamed Seasonal vegetables, Garlic herb Butter (V)

Dessert

Warm Christmas Pudding with Brandy Custard (V)

Chefs Selection of Pastries and Desserts (V)

Seasonal Cut Fruit Platter (VG / GF)

Christmas Buffet

\$65.00/person including an arrival mocktail

Bread Basket with Spreads and Condiments

Cold

Potato, Corn & Chive (V)

Tomato and Mozza Salad with Basil (V)

Spiced Beets, Walnut and Feta (V)

Mixed Green Leaves with balsamic & Olive Oil (VG / GF)

Hot Selection

Roast Turkey with Bread Stuffing and Cranberry Sauce

Honey Glazed Ham with Maple and Orange Sauce (GF)

Fish of the Day, Beans Lyonnaise and Tomato Caper Butter (GF)

Roast root vegetable (V)

Steamed Seasonal vegetables, Garlic herb butter (V)

Wild Mushroom Ravioli with Spinach (V)

Desserts:

Warm Christmas Pudding with Brandy Custard (V)

Chefs Selection of Pastries and Desserts (V)

Seasonal Cut Fruit Platter (VG / GF)

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COURTYARD | CHRISTMAS 2022 continued

Plated Festive Dinner

2 Course Set Menu @ \$60.00/Person

3 Course Set Menu @ \$70.00/Person

(Minimum 20 pax for Alternate Drop -
Add \$5 Surcharge)

Add 30 minutes pre dinner canapes (2)
@ 10.00/person to the dinner package

Entrée

Queensland Prawns, Avocado, baby gem lettuce and Mango, finger lime salsa (GF)
Hot Smoked with Shaved Fennel, beetroot and Orange Salad, Passionfruit Vinaigrette
Hokkaido Seared Scallops, Avocado, Pancetta and Radish
Salt & Pepper Squid with Lime Aioli
Five Spice roast Pork belly, Pumpkin Puree, Soy Star anise Glaze (GF)
Heirloom tomato salad with Buffalo Mozzarella and Basil (V)
Spinach and ricotta ravioli with Asparagus and Sage Butter (V)

Mains:

Roast Turkey Breast and Cranberry Sauce, Green Beans Lyonnaise & almonds (GF)
Braised Beef Cheeks, Potato Puree, Wild Mushrooms & Caramelised Onions (GF)
Pan Seared Humpty Doo Barramundi, Warrigal Green Salad and Quandong Jam (GF)
Roast Chicken breast, Potato Gratin, Green Pea Puree and Braised Pearl Onions (GF)
Dijon and Herb Rolled Lamb Backstrap, Paris Mash, Red Wine Jus
Wild Mushroom and Pea Risotto with confit tomatoes and shaved parmesan (V)

Dessert:

Warm Christmas pudding with Brandy Anglaise and glazed cherries.
Pavlova with Berries and cream (GF)
Coconut Pannacotta with passion fruit curd (GF / VG)
Classic Tiramisu with Fresh Strawberries
Chocolate Fondant with Vanilla Bean Ice cream

Canapés

Cold Canapés

Pacific Oysters with Nam Jim Dressing
Chicken and Glass Noodle Rice paper Rolls (GF)

Cured Salmon tartare with Sour Cream and Caper

Heirloom tomato and goats curd tart

Vegetable Rice Paper Rolls (GF/VG)

Assorted Sushi Platter

Hot Canapes:

Salt and Pepper squid with Sweet Chilli Mayo Dip

Shrimp Twisters with Sweet Chilli Sauce

Chicken Satay Skewers with Peanut Sauce

Grilled Chorizo with onion

Lamb Kebabs with Mint Sauce

Wild Mushroom Arancini (GF)

Veg Samosas with Mint Chutney (VG)

Dessert Canapés

Lemon Meringue Tartlets

Assorted Macaron

Chocolate Mousse Cornets

Fruit Mince Tartlets

Mango Cheese Cake

Fresh Fruit Tartlets

Chocolate Mud Cake with Strawberries

1 Hour 4 items \$25.00/person

1 Hour 6 items \$30.00/person

1 hour 8 items \$34.00/person

Substantial: @ \$8 per person

Wagyu Beef Sliders

Sticky Pork Bao with Pickled Cucumber

Tempura Whiting Taco with Avocado and Pica de gallo

Milanese Lamb Ribs

Vegetarian Hokein Noodles

Mac n Cheese Sliders

COURTYARD | BEVERAGE PACKAGES 2022

STANDARD BEVERAGE PACKAGE

1 hours - \$25 per person
2 hours - \$30 per person
3 hours - \$35 per person
4 hours - \$40 per person
Wines: Willowglen Brut, Willowglen Chardonnay, Willowglen Shiraz Cabernet
Beers: Cascade Light, Pure Blonde, Carlton Dry
Soft Drinks and juice

DELUXE BEVERAGE PACKAGE

1 hours - \$30 per person
2 hours - \$35 per person
3 hours - \$40 per person
4 hours - \$45 per person
Wines: Willowglen Brut, Oyster Bay Savignon Blanc, Oyster Bay Pinot Noir
Beers: Great Norther, Stella Artois, Carlton Draught

POSH BEVERAGE PACKAGE

1 hours - \$40 per person
2 hours - \$45 per person
3 hours - \$50 per person
4 hours - \$55 per person
Wines: Janz Premium, Redbank Prosecco, Jim Barry Riesling, Wirra Wirra Chardonnay, Dalrymple Pinot Noir, Bleasdale Malbec
Beers: Great Northern, Corona, James Boags, Pirate Life IPA

SOFT DRINKS PACKAGE

1 hours - \$8 per person
2 hours - \$12 per person
3 hours - \$18 per person
4 hours - \$23 per person
Soft drinks (lemonade, Pepsi)
Juice (2 choices)



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BISTRO

CLASSICS WITH A TWIST