

RDC KITCHEN

CHRISTMAS COLLECTION 2026

Celebrate Christmas at the Rhein-Donau Club with festive sharing feasts, plated set menus and generous Christmas buffets from RDC Kitchen.

Sharing Feasts & Set Menus

Available from the second week of November through December 2026

Christmas Buffets

Available throughout December 2026

November enquiries considered by special request

CHRISTMAS SHARING FEASTS 2026

Two generous feasts made for the table.

FEAST LIKE A BAVARIAN

\$170 | Serves 4-5

A Bavarian Christmas feast made for sharing.

1.5 kg Crispy Schweinshaxe

4 Chicken Schnitzels

Nurnberger Rostbratwurst & Whisky Bratwurst

Served with Duck Fat Roast Potatoes | Braised Red Cabbage with red wine, orange & warming Christmas spices | Dill Pickled Gherkins

Dark Beer Gravy | Cranberry Jam | German Mustard

THE FIRE & SMOKE FEAST

\$210 | Approx. 2.2 kg of Ribs | Serves 4-5

Texas-Style Smoked Pork Ribs

Finished with a rich, smoky BBQ glaze.

Caribbean Beef Short Ribs

Dark rum, allspice, thyme & charred pineapple glaze.

Korean-Style Lamb Ribs

Gochujang, garlic, ginger & sesame glaze.

Served with Cajun-Spiced Potato Wedges | Fire & Smoke Coleslaw | Jalapeno Relish

MINI RDC CHRISTMAS DESSERT SELECTION

\$40 | Serves 4-5

Apple Strudel | Vanilla Bean Panna Cotta | Baileys Custard | Festive Berry Compote

Made for the table to share.

CONTEMPORARY CHRISTMAS SET MENU 2026

Minimum 20 Guests

2 Courses - \$60 per person | 3 Courses - \$75 per person

2 Courses: Entree & Main or Main & Dessert | 3 Courses: Entree | Main | Dessert

ENTREES

House-Cured Dill & Beetroot Salmon

Cucumber | Pickled Red Onion | Dill Creme Fraiche | Rye Crisp

Herb-Crusted Lamb Backstrap

Confit Beetroot | Whipped Feta | Micro Mint | Redcurrant Jus

Wild Mushroom & Gruyere Tart (V)

Caramelised Onion | Rocket | Balsamic Glaze

MAIN COURSES

Confit Duck Leg

Potato Dauphinoise | Parma Ham-Wrapped Baby Carrot & Green Beans | Grand Marnier Jus

Beef Rouladen

Potato Dumpling | Braised Red Cabbage | Piquant Mustard Sauce

Twice-Cooked Pork Belly

Crispy Crackling | Celeriac Puree | Caramelised Apple | Honey-Glazed Baby Carrots | Cider Jus

Herb-Crusted Snapper

Butter-Braised Kipfler Potatoes | Charred Broccolini | Lemon Beurre Blanc

DESSERTS

RDC's Famous Apple Strudel

Baileys Custard | Chantilly Cream

Belgian Chocolate Fondant

Raspberry Coulis | Chantilly Cream | Fresh Berries

Creme Brulee Cheesecake

Summer Berries | Raspberry Coulis | Chantilly Cream

Optional matched wine pairing available on request.

TRADITIONAL CHRISTMAS SET MENU 2026

3 Courses - \$65 per person | Minimum 20 Guests

A traditional Christmas feast bringing together festive favourites for a relaxed Christmas celebration at the Rhein-Donau Club.

ENTREE

House-Cured Dill & Beetroot Salmon

Cucumber | Pickled Red Onion | Dill Creme Fraiche | Rye Crisp

MAIN COURSE

Roast Turkey & Honey-Glazed Christmas Ham

Sage & Onion Stuffing | Pigs in Blankets | Duck Fat Roast Potatoes | Buttered Baby Carrots & Seasonal Greens | Cranberry Sauce | Rich Turkey Gravy

DESSERT - CHOICE OF

Traditional Christmas Pudding

Baileys Custard | Chantilly Cream

RDC's Famous Apple Strudel

Baileys Custard | Chantilly Cream

Optional matched wine pairing available on request.

CLASSIC CHRISTMAS BUFFET

\$55 per person | Minimum 35 Guests

HOT

Roast Pork

Crispy Crackling | Apple Compote | Cider Gravy

Beef Stroganoff

Rich, Creamy & Piquant Sauce | Mushrooms | Onions | Peppers

RDC's Golden-Crumbed Chicken Schnitzel

Fresh Lemon | Aioli

Roast Potatoes | Rosemary | Sea Salt

Steamed Rice

Seasonal Roast Vegetables

SALADS

Watermelon, Cucumber & Feta Salad | Fresh Mint | Citrus Dressing

Chopped Garden Salad | Crisp Seasonal Vegetables | House Dressing

DESSERTS

Apple Crumble | Baileys Custard

Sticky Date Pudding | Warm Butterscotch Sauce

BAVARIAN CHRISTMAS BUFFET

\$75 per person | Minimum 35 Guests

HOT

Bavarian Schweinebraten

Slow-Roasted Pork | Crisp Crackling

Traditional Beef Goulash

Tender Beef | Paprika | Onions | Aromatic Herbs

Chicken Schnitzel

Golden-Crumbed Chicken | Fresh Lemon | Bavarian Aioli

Nurnberger & Bratwurst

Traditional German Sausages | German Mustard

Kasespatzle

Bavarian-Style Cheese Spatzle | Caramelised Onions

Bratkartoffeln

Pan-Fried Potatoes | Speck | Onion | Parsley

Braised Red Cabbage

Red Wine | Orange | Christmas Spices

ACCOMPANIMENTS

Rich Pan Gravy | Apple Compote | German Mustard

COLD & SALADS

German Cold Meat Selection

German Potato Salad

Creamy Mustard & Mayo Dressing | Spring Onion | Parsley

Chopped Bavarian Salad

Cucumber | Tomato | Radish | Red Onion | Fresh Herbs

Pickled Cucumbers

Rye Bread

DESSERTS

Traditional Apple Strudel

Vanilla Custard

German Bee Sting Cake - Bienenstich

GREAT AUSSIE CHRISTMAS BUFFET

\$75 per person | Minimum 35 Guests

CHILLED

Australian Prawns & House-Cured Dill-Beetroot Salmon Platter

Fresh Lemon | Creamy Seafood Dressing | Tabasco Sauce

Christmas Slaw

Red Cabbage | Apple | Cranberry | Maple-Mustard Dressing

Watermelon, Cucumber & Feta Salad

Fresh Mint | Citrus Dressing

HOT

Traditional Christmas Roast Turkey

Sage & Onion Stuffing | Cranberry Sauce | Rich Gravy

Honey & Orange Glazed Christmas Ham

Wholegrain Mustard

Herb-Crusted Snapper

Fresh Herbs | Lemon

RDC's Golden-Crumbed Chicken Schnitzel

Fresh Lemon

Duck Fat Roast Potatoes | Rosemary | Sea Salt

Roasted Seasonal Vegetables

DESSERTS

Vanilla Bean Panna Cotta | Summer Berry Compote

Traditional Apple Strudel | Warm Vanilla Custard

CHRISTMAS 2026 BOOKING INFORMATION & CONDITIONS

- All Christmas offerings are available by advance booking only.
- Christmas Sharing Feasts and Christmas Set Menus are available from the second week of November through December 2026.
- Christmas Buffets are available throughout December 2026. November enquiries may be considered by special request.
- A minimum of 20 guests applies to Christmas Set Menus. A minimum of 35 guests applies to Christmas Buffets.
- Sharing Feasts are priced per feast and serve 4-5 guests as stated on the menu.
- A minimum 7 days' pre-order is required for all Christmas Sharing Feasts.
- A 25% deposit is required to confirm a Christmas booking.
- Final guest numbers, individual meal selections where applicable, and dietary requirements must be confirmed 7 days prior to the event.
- Final payment is due 7 days prior, based on the confirmed final numbers.
- Confirmed final numbers will be charged even if fewer guests attend.
- Any increase in guest numbers or changes after final confirmation are subject to availability and RDC Kitchen approval.
- Sharing Feasts are designed as complete packages and cannot be modified or substituted without prior approval.
- Vegetarian, vegan and other dietary requirements can be catered for with advance notice. Allergies will be accommodated where reasonably possible.
- Menu items may be substituted with items of comparable quality and value where seasonal or supplier availability requires.
- Cancellations within 7 days of the event are non-refundable due to advance preparation, purchasing and staffing requirements.

Advance bookings essential.

By confirming a booking and paying the required deposit, the organiser acknowledges these booking conditions.