

The background image shows a contemporary lounge space. In the foreground, a dark, quilted armchair with light-colored wooden legs is partially visible. Behind it, another similar chair is positioned next to a low, round, dark-colored coffee table. On the table, there is a small vase with dried flowers. The background features a light-colored wall and a large potted plant on the right. The entire image is covered with a semi-transparent red gradient, which serves as a backdrop for the white text.

RYDGES

WORLD SQUARE

CONFERENCE & EVENTS KIT

CONFERENCE SPACES



The 11 function spaces at Rydges World Square provide a stylish setting for conferences, meetings, cocktail events, and private functions.

All spaces offer flexible interiors that can be tailored to suit the style of your individual event, along with spacious breakout areas throughout the hotel.

Room	Banquet	Cabaret	Theatre	Classroom	U Shape	Boardroom	Cocktail	Area Sqm	Ceiling Height
Grand Ballroom	350	250	500	280	N/A	N/A	550	500	3.0m
Ballroom 2 & 3	240	190	300	160	N/A	N/A	320	345	3.0m
Ballroom 1 & 2	200	160	300	180	N/A	N/A	320	345	3.0m
Ballroom 1	80	64	140	69	N/A	45	150	155	3.0m
Ballroom 2	120	90	180	90	N/A	45	180	190	3.0m
Ballroom 3	80	64	120	60	N/A	40	150	155	3.0m
Brickfield	30	24	30	20	15	15	30	40	3.0m
Hordern 1	40	38	60	33	24	24	60	66	2.5m
Hordern 2	40	38	60	30	24	24	60	69	2.5m
Hordern Boardroom	N/A	N/A	N/A	N/A	N/A	12	N/A	35	2.5m
Terrace	86	80	86	86	N/A	N/A	86	144	2.4 - 6m

SOCIAL SPACES

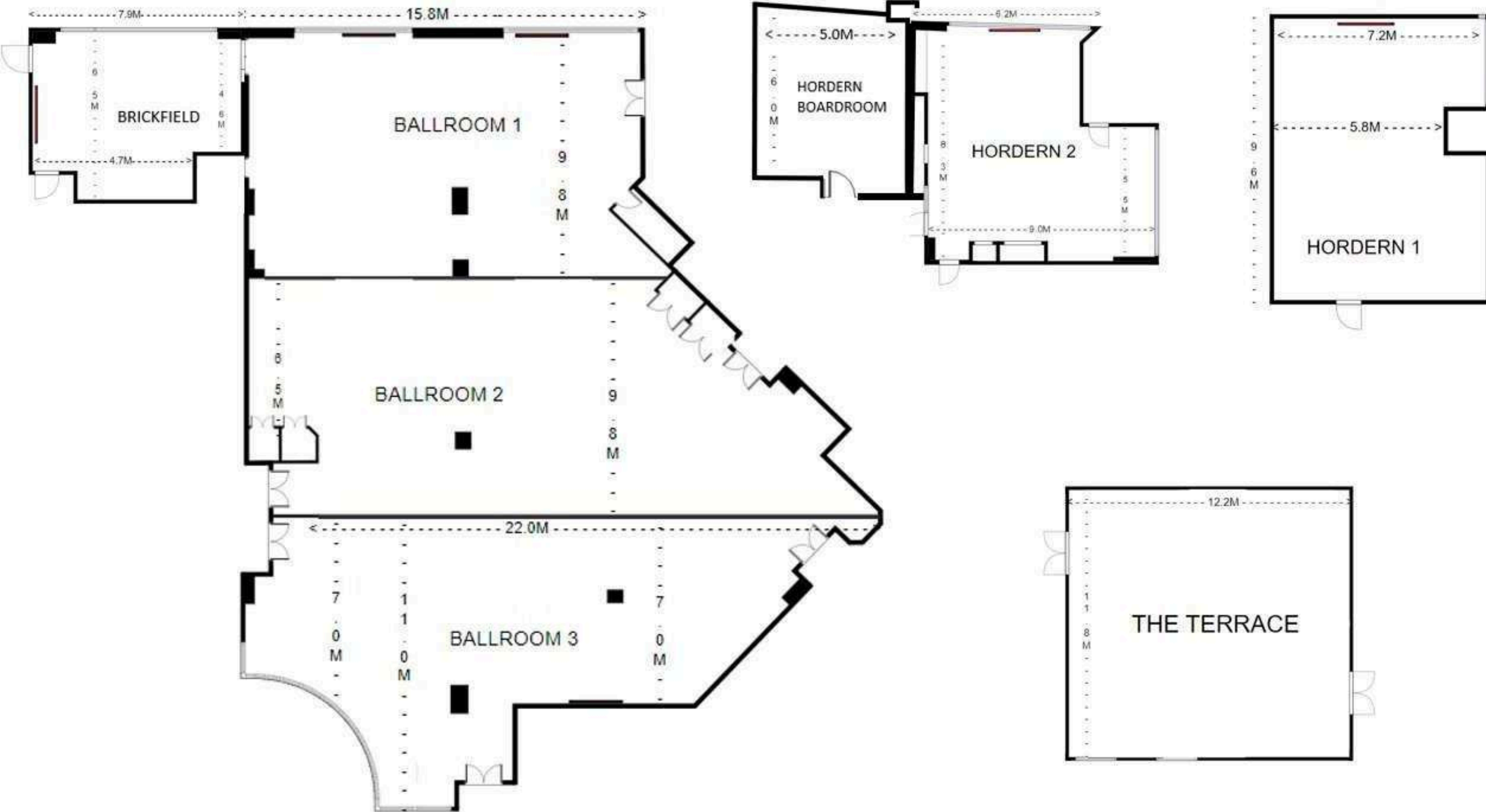


Celebrate your social event with a personalised touch at Rydges World Square. Our proficient team of event planners is dedicated to managing every intricate detail, ensuring your occasion is tailored to your desires.

We offer private hire and events throughout all of our outlets including Sydney Cidery bar, Amber Restaurant and our Marquee Rooftop Terrace, perfect to celebrate your next special occasion or event.



FLOOR PLAN & DIMENSIONS



A hand is shown holding a small, round white plate. On the plate is a small, square cakelet topped with a slice of strawberry. The background is a collage of various appetizers: a wooden board with croissants topped with salmon and tomatoes, a plate of green cakelets with strawberries, a bowl of rolled-up appetizers, and a plate of assorted pastries and berries. The entire image has a soft, reddish-pink overlay.

CATERING MENUS

BREAKFAST

Minimum 20 Guests Required*

Plated Breakfast | \$35 per person

Please select one served with freshly brewed coffee & a selection of teas + juices

EGGS BENEDICT

Tasmanian smoked salmon, with baby spinach & hollandaise

SMASHED AVOCADO

Danish feta, semi dried tomato on grilled sourdough

AMBER BREAKFAST

Scramble eggs with smoked streaky bacon, field mushroom, slow roasted tomato, chicken chipolata & hash browns

MUSHROOM ON TOAST

Sautéed seasonal assorted mushrooms, goats cheese & petite bouche on sourdough

GREEN GODDESS

Broccolini, kale, zucchini noodles, edamame, avocado, quinoa & toasted cashew

Cocktail Breakfast | \$35 per person

served with freshly brewed coffee & a selection of teas + juices

BANANA BREAD SLICES

With butter & jam

MINI CINNAMON BERLINER

YOGHURT & BERRIES COMPOTE

HAM & CHEESE PETITE CROISSANT

SCRAMBLE EGG & BACON ON MILK ROLLS

SEASONAL FRUIT SALAD & BERRIES



Add On | \$18 per person

PLATTER OF SEASONAL FRUITS & BERRIES

BASKET OF FRESHLY BAKED ASSORTED PASTRIES

IN HOUSE MADE BIRCHER MUESLI

DAY DELEGATE PACKAGES

Minimum 30 Guests Required*

Half Day Delegate Package | \$79PP

*Morning package only**

ON ARRIVAL

Freshly brewed coffee + tea selection

MORNING TEA

Selection of one savoury & sweet item

GOURMET BUFFET LUNCH

Monday to Friday buffet lunch at Amber restaurant

Full Day Delegate Package | \$89PP

ON ARRIVAL

Freshly brewed coffee + tea selection

MORNING TEA

Selection of one savoury & sweet item

GOURMET BUFFET LUNCH

Monday to Friday buffet lunch at Amber Restaurant

AFTERNOON TEA

Selection of one savoury & sweet item

Half Day Delegate Package | \$79PP

*Afternoon package only**

ON ARRIVAL

Freshly brewed coffee + tea selection

GOURMET BUFFET LUNCH

Monday to Friday buffet lunch at Amber restaurant

AFTERNOON TEA

Selection of one savoury & sweet item

Health Tea Options | Additional \$8 per item

YOGURT & GRANOLA (LG, V)

SEASONAL FRUIT SKEWER (V, VEGAN, LG, DF)

PROTEIN BALLS (VEGAN, LG)

CHIA PUDDING & BERRIES

ACAI BERRY BIRCHER MUESLI

Coffee Cart | \$450

Add on a full day coffee cart for your conference. Includes a portable cart, barista, speciality coffee & tea and a variety of milk options. Charged on consumption at \$5 per cup.



SAMPLE DAY DELEGATE MENU

Gourmet Buffet Lunch

ON ARRIVAL

Freshly brewed coffee + tea selection

MORNING TEA

Select one item

THE BAKERY

Ham & cheese croissant & mini flavoured sweet muffins

ROLL & DOUGH

Moroccan vegetable roll & Berliner donut

THE AUSSIE CLASSIC

Savoury muffin selection & lamingtons

TARTS & CAKES

Assorted quiche & selection of cupcakes

THE DOUBLE T

Filo cheese triangles & green tea tiramisu

GOURMET BUFFET LUNCH

Monday to Friday buffet lunch at Amber restaurant

Our Day Delegate Menu changes daily and includes chef’s selection of one savoury & one sweet item for morning and afternoon tea, three salads, five hot food items and warm bread rolls. Served with seasonal fruit, two sweet items and a coffee, tea and juice station.

MONDAY

Japanese / Korean inspired menu

TUESDAY

Aussie BBQ inspired menu

WEDNESDAY

Mediterranean inspired menu

THURSDAY

Asian inspired menu

FRIDAY

Mexican inspired menu

SATURDAY

Chef’s selection

SUNDAY

Chef’s selection

AFTERNOON TEA

Select one item

ROLL & DUNK

Spinach with cheese roll & assorted ring donuts

DELICIOUS FILLING

Pumpkin roll & pain au chocolate

BUNS & SWEETS

BBQ pork buns & coconut mousse cake

FRANCE & GREECE

Pork with fennel roll & profiteroles





FUNCTION MENU

COCKTAIL FUNCTIONS

Minimum 20 Guests Required*

SHARED PLATTERS

*Each platter serves 10 guests**

BEEF BURGUNDY PIES	\$90
With tomato relish	
PEKING DUCK SPRING ROLLS	\$90
With plum sauce	
PIZZA	\$100
By the metre	
SUSHI & NIGARI	\$140
KOREAN FRIED CHICKEN	\$90
In gochujang sauce topped with peanuts & sesame	
SALT N PEPPER CALAMARI	\$100
Tossed in lemon spice served with Sriracha Mayo	
VEGETARIAN BOARD	\$80
With samosa, pakora & spring roll	
ANTIPASTO BOARD	\$120
Cold cuts, olives, bread & crackers	
AUSTRALIAN CHEESE BOARD	\$120
Served with Lavash - Brie, Blue, Cheddar	
CHEF’S SWEET BOARD	\$90
Mixed selection of petite desserts	

CANAPÉS

30 min - \$18pp	Chef selection of 2 canapé items
1 hour - \$35pp	1 cold, 2 hot, 1 sweet
2 hour - \$48pp	2 cold, 2 hot, 1 substantial, 1 sweet
3 hour - \$60pp	3 cold, 3 hot, 1 substantial, 1 sweet
4 hour - \$72pp	3 cold, 3 hot, 2 substantial, 2 sweet

COLD

Smoked salmon, cream cheese pinwheel, chives & ikura
Flame grilled teriyaki salmon nigiri
Fresh oysters, rice wine vinaigrette & fresh chives
Prawn on cos, yuzu pearls & cocktail sauce
BBQ pork rice paper roll & plum sauce
Rice paper roll with vegetables & vermicelli (LG)

HOT

Arancini bolognese, rocket & parmesan
Asian style sticky pork belly bites, shallot & chilli
Tandoori chicken skewer, mint yoghurt
Battered stuffed pumpkin flower with light thai curry
Braised beef cheek tarts with creamy mash & onion
Jam sweet potato croquettes (VE / LG)

SUBSTANTIAL

Korean fried chicken bao buns
Premium beef mini cheeseburgers
Beef burgundy pie with mash peas & gravy
Hokkien chicken noodles
Salt & pepper calamari
Chorizo rolls with mustard & ketchup

SWEET

Lamingtons mini
Macarons
Dessert pops

DINNER & LUNCH FUNCTIONS

Minimum 20 Guests Required

*Alternate Serve / \$5PP Additional**

2 COURSE SET MENU | \$65PP

3 COURSE SET MENU | \$75PP

PRE-DINNER CANAPÉS

30 min - \$18PP Chef selection of 2 canapé items

1 hour - \$35PP selection of 1 cold, 2 hot & 1 sweet item

ENTRÉE

ROAST BUTTERNUT PUMPKIN SOUP (LG, V)

Curry spice puffed rice, pepita, toasted sourdough

BEEF CARPACCIO (LG)

Premium angus beef, wild rocket, pecorino, grilled lemon

ROUGIE CONFIT DUCK

Lentils, pancetta, baby spinach

BUFFALO MOZZARELLA (V)

Petite cherry tomatoes, micro basil, basil oil, crostini

LEEK, GRUYERE, ONION TART (V)

Petite bouche, roasted cherry truss, balsamic glaze

MAINS

PAN SEARED SALMON (LG)

Roasted kipfler potatoes, baby truss tomato, dill & béarnaise sauce

DARLO DARK BEER BRAISED BEEF CHEEKS

Truffle pommes puree, baby carrots

ANGUS BEEF STRIPLOIN 200G (LG)

Pommes au gratin, baby carrots, watercress, red wine jus

WILD MUSHROOM & ASPARAGUS RISOTTO (LG, V)

Forest medley mushrooms, asparagus, pecorino

CRUMBED CORN FED CHICKEN

Mustard coated breast fillet, creamy mash, semi dried tomato, jus & béarnaise



DESSERT

CHOCOLATE PRALINE TART

Chocolate ganache filled, praline mousse, double cream

CRÈME CARAMEL

French custard, caramel sauce, fresh berries

BERRIES CHEESE CAKE

Baked New York style, brownie soil

LEMON MERINGUE TART

Lemon curd filled, lightly torched meringue, vanilla crumble, blue berries compote

FLOURLESS CHOCOLATE CAKE (LG)

Raspberry sorbet



BUFFET MENUS

DINNER BUFFET

Taste of Asia

Minimum 20 Guests Required / \$80PP*

COLDS

Spice roasted cauliflower, tahini, almond (V, LG, DF)

Thai beef noodle with fresh aromatic herbs, coriander dressing singapore noodles (V)

Japanese slaw, soybeans, arame seaweed, roasted sesame, miso (V)

HOTS

Spring rolls vegetarian with sweet chilli sauce (V)

Butter chicken, thigh fillet, yogurt marinade, butter, cream beef massaman, diced beef fillets, potatoes

Thai green vegetable, curry paste, market veg, coconut cream, kaffir lime leaves (V, LG, DF)

Steamed jasmine rice (V, LG, DF)

Stir fried Asian greens (V)

Chinese style chilli beans (V)

DESSERT

Creamy chilled cheesecake finished with a mango glaze (V)

Green tea chiffon filled with mascarpone mousse (V)

Seasonal fruit platter with berries (V, LG, DF)



DINNER BUFFET

Taste of Europe

Minimum 20 Guests Required / \$80PP*

COLDS

Petite assorted bread rolls with butter

German potato, pontiac potato, celery, shallot, bacon, mustard, mayo, sour cream

Creamy noodles, elbow pasta, celery, onion, shallots, carrots, creamy sweet mayo (V)

Cyprus grains freekeh, puy lentils, seeds, raisin, herbs, preserved lemon, citrus dressing (V, LG, DF)

Greek salad, cherry tomatoes, cucumber, olives, herbs, feta cheese (v)

HOTS

Roast pork striploin, seeded mustard, maple glazed (LG, DF)

Bourguignon, beef fillets, red wine, mushrooms, onions, carrot, bouquet garni cacciatore, chickpeas, tomato, olives (V, LG, DF)

Roasted chat potato, garlic, rosemary (V LG, DF) pumpkin, honey glaze (V, LG, DF)

Pea & mint (V, LG, DF)

DESSERT

Variety of petite fours & flourless petite fours Australian produced

Variety of cheeses with condiments

Seasonal fruit platter with berries (V, LG, DF)



A photograph of three hands holding different beverages in elegant glasses. The hand on the left holds a glass of yellow beer with a thick head of foam and a logo that says 'SYDNEY CIDER'. The hand in the middle holds a glass of dark beer. The hand on the right holds a glass of orange-colored drink with a thick head of foam and some garnish. The background is blurred, showing what appears to be a bar or restaurant setting. The entire image has a soft, warm color overlay.

BEVERAGE PACKAGES

BEVERAGE PACKAGES

Minimum 15 Guests Required*

GOLD PACKAGE

- 1 Hour - \$32PP
- 2 Hour - \$40PP
- 3 Hour - \$48PP
- 4 Hour - \$56PP

SPARKLING

ZILZIE BTW Murray Darling, AU

WHITE *(Choose one)*

ZILZIE BTW Sauvignon blanc Murray Darling, AU
ZILZIE Pinot Grigio, Murray Darling, AU

RED *(Choose one)*

ZILZIE BTW SHIRAZ Murray Darling, Australia
ZILZIE BTW Pinot Noir Murray Darling, Australia

SYDNEY BREWERY BEER

Lager | Pale ale | Cascade light beer

ASSORTED SOFT DRINKS

PLATINUM PACKAGE

- 1 Hour - \$40PP
- 2 Hour - \$50PP
- 3 Hour - \$58PP
- 4 Hour - \$64PP

SPARKLING

MARTY’S BLOCK Brut Cuvee South Australia, AU

WHITE *(Choose two)*

SKIGH McMANUS Cloud Street Sauvignon Blanc WA, AU
GROWERS GATE Chardonnay South Australia, AU
OXFORD LANDING Pinot Grigio South Australia, AU

RED *(Choose two)*

GROWERS GATE Shiraz South Australia, AU
MARTY’S BLOCK Cabernet Shiraz South Australia, AU
HESKETH ‘Unfinished Business’ Pinot Noir

ROSE

SKIGH McMANUS Cloud Street WA, AU

SYDNEY BREWERY BEER

Lager | Pale ale | Cascade light beer

ASSORTED SOFT DRINKS

SOFT DRINK PACKAGE

- 1 Hour - \$15PP
- 2 Hour - \$20PP
- 3 Hour - \$25PP
- 4 Hour - \$30PP

BEVERAGES ON CONSUMPTION

SYDNEY BREWERY (SB)

SB LAGER	\$10
SB PALE ALE	\$10
SB ORIGINAL CIDER	\$12

SPIRITS

SKYY VODKA	\$11
GORDONS GIN	\$11
WILD TURKEY	\$11
JOHNIE WALKER RED	\$11
ESPOLON TEQUILLA	\$13

WINES per BOTTLE

ZILZIE SPARKLING	\$60
ZILZIE SHIRAZ	\$55
ZILZIE SAV BLANC	\$55

BEER

PERONI	\$11
BALTER CERVEZA	\$11

COCKTAILS

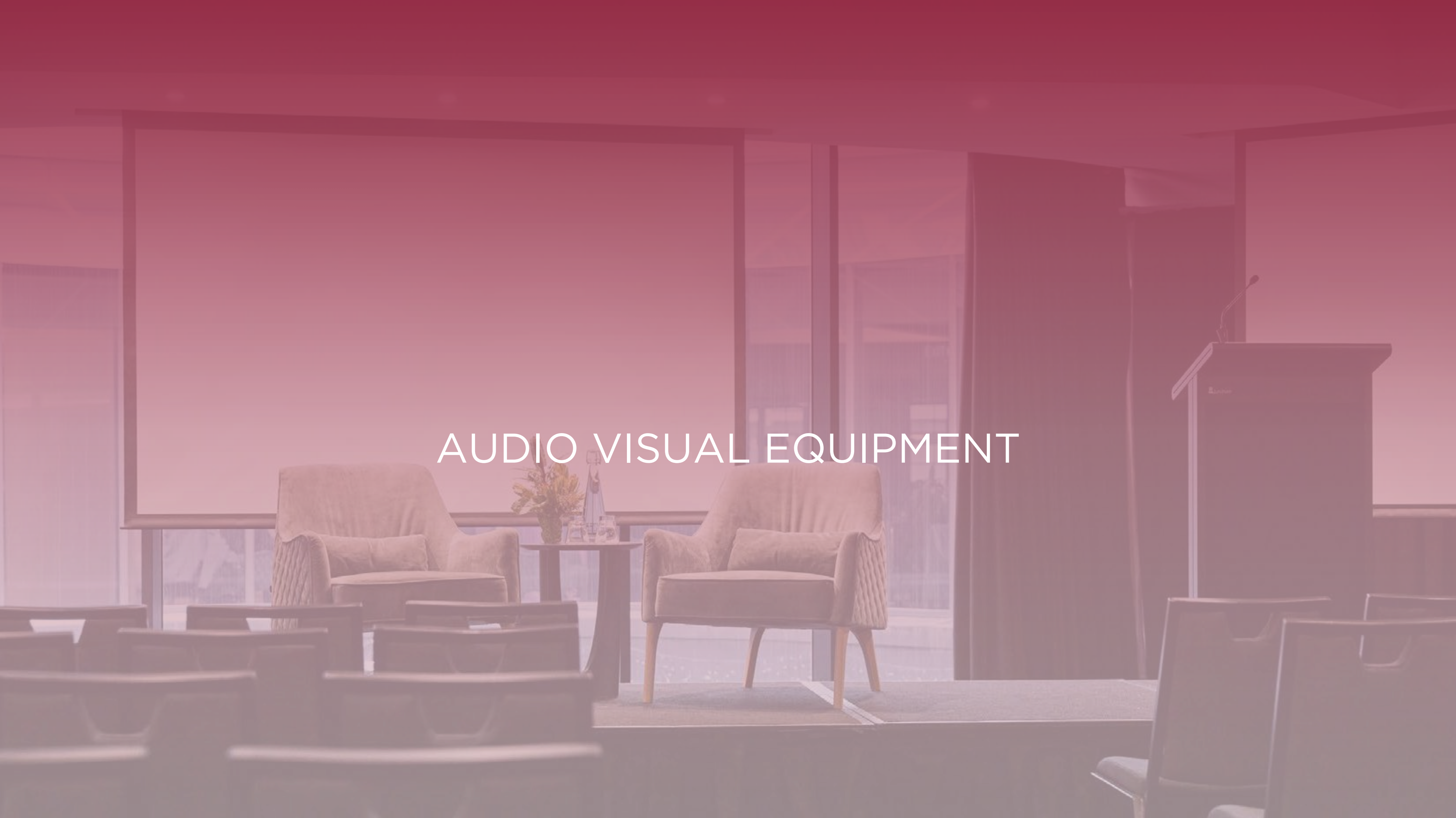
\$22

SOFT DRINKS

\$6



AUDIO VISUAL EQUIPMENT



AUDIO VISUAL

In House Options

Book an event at Rydges World Square and you will receive support from the dedicated and experienced in house audio visual team who have facilitated events large and small.

For more intricate events, Rydges World Square has strong partnerships with a number of leading audio visual and staging companies who will be able to assist with your specific requirements.

Rydges World Square is equipped with state of the art in house AV equipment.



Data Projector	\$400
Dual Data Projector	\$650
Lectern, Goosneck Mic &PA System	\$520
Lectern & Goosneck Mic	\$180
Lectern	\$120
Data Projector & Screen	\$400
Screen / TV	\$200
Microphones	\$150
Laptop	\$150
Polycom	\$200
Clicker / laser pointer	\$50
Stage	\$100 Per Piece
Dance Floor	\$450
Flip Chart	\$85.00
Pin Board	\$200
VC Kit	\$500
Extension	\$120

RESTAURANT PRIVATE EVENTS

AMBER

Welcome to Amber Restaurant, where passion and flavour converge to create an extraordinary dining experience. Nestled in the heart of Sydney CBD, our elegant establishment offers a warm and inviting ambiance for all occasions. Our talented chefs blend traditional and contemporary techniques to craft a diverse menu that showcases global cuisines and fusion delights. Complemented by an extensive selection of fine wines and handcrafted cocktails, every dish is a celebration of culinary excellence. With attentive and friendly staff dedicated to exceeding your expectations, Amber Restaurant is the perfect destination to savour exceptional food and create cherished memories. Join us and embark on a gastronomic adventure like no other.

SYDNEY CIDERY

At Sydney Cidery we're dedicated to bringing you Australia's best cider, hand crafted beers and a fine menu selection of tasty eats. Located in Sydney's CBD only 5 minutes from Town Hall and Museum stations, perfect for your next lunch, event or group get together.

For exclusive events contact: sales_rydgesworldsquare@evt.com, Ph (02) 8268 1888



RYDGES

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