



RYDGES

HOTELS · RESORTS

MEETINGS & EVENTS

At RYDGES WORLD SQUARE

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

WELCOME TO RYDGES WORLD SQUARE

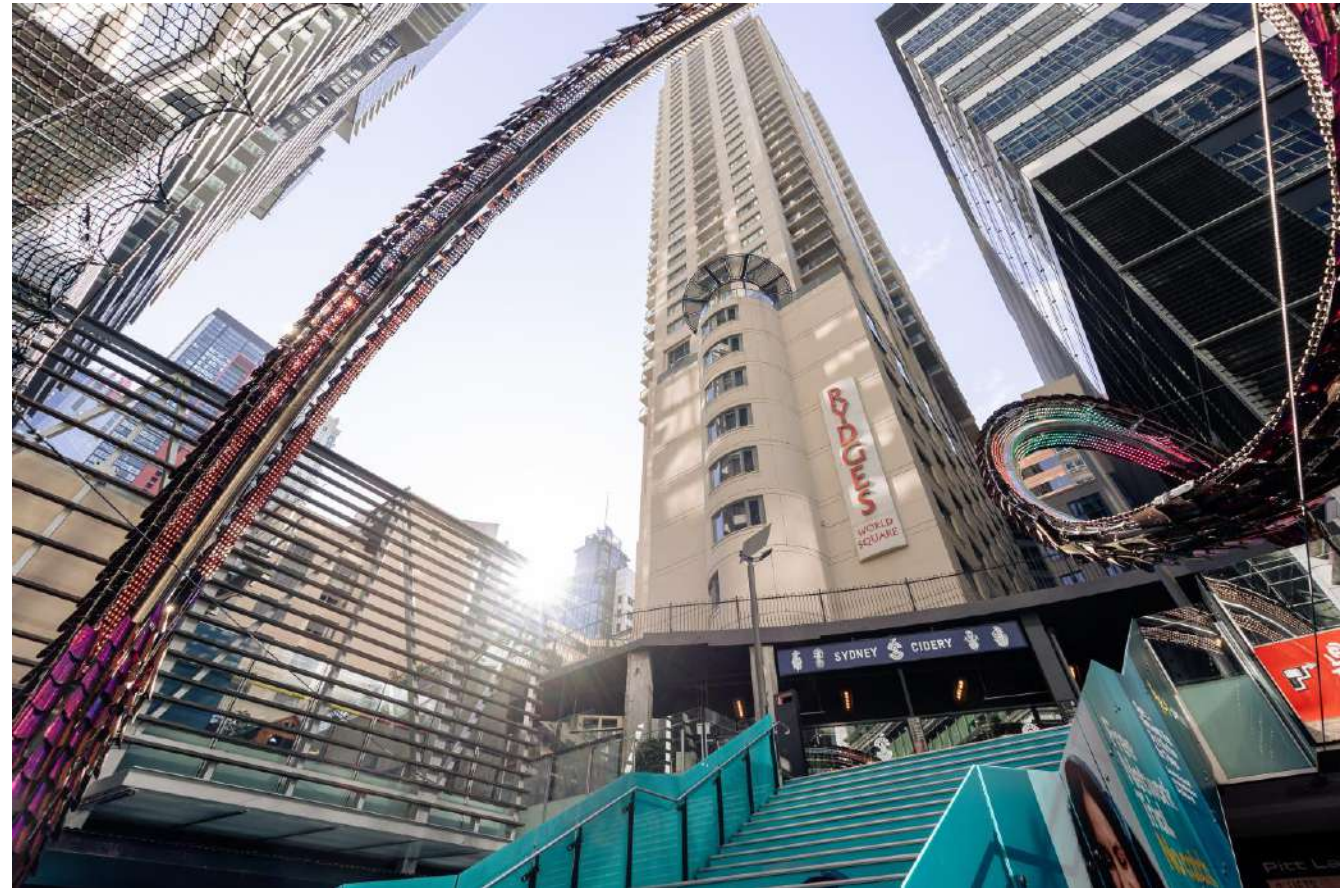
Celebrate your next occasion with a personal touch at Rydges World Square.

Whether you're planning a birthday, a long-overdue catch-up, or a work event, our team is here to make it easy. We take care of the details so you can focus on enjoying the moment, and we work closely with you to shape an event that feels genuinely tailored to what you have in mind.

With 12 versatile function spaces across the hotel, you'll have the freedom to choose a setting that perfectly suits your celebration. Each room is equipped with in-house audiovisual capabilities, making it simple to bring presentations, speeches, or entertainment to life without the hassle of external suppliers. From intimate spaces ideal for private dinners or small gatherings to larger rooms designed for conferences, cocktail parties, and milestone events, every venue offers flexibility, modern amenities, and the ability to be styled to your vision.

You'll have access to a range of versatile spaces across the hotel, including the relaxed atmosphere of Sydney Cidery, the modern setting of Amber Restaurant, and our Terrace Marquee Rooftop, which is ideal for celebrations with a bit of city sparkle. Each venue offers its own character, giving you plenty of options to match the style of your event.

From food and drinks to setup and coordination, we're here to help you create something memorable—simple, seamless, and exactly how you pictured it.



CONFERENCE SPACES

12 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
The Terrace Marquee	86	80	86	86	N/A	N/A	86	144	2.4 - 6m
Sydney Cidery	N/A	N/A	N/A	N/A	N/A	N/A	300	280	3.2 m

SOCIAL SPACES



SYDNEY CIDERY

Exclusive Use - Cocktail 300 | Inside 210 | Outside 90

Sydney Cidery provides a relaxed, welcoming atmosphere, perfect for those seeking an authentic, laid-back venue with character and charm. Sydney Cidery is ideal for:

- Social gatherings and networking events
- Birthday parties and anniversary celebrations
- Team building events and casual corporate functions
- Product launches with a relaxed vibe



AMBER RESTAURANT

Exclusive Use - Existing Style 120

For a more sophisticated occasion, Amber Restaurant delivers refined elegance with impeccable service and thoughtfully curated cuisine. Amber offers the perfect backdrop for events that call for a touch of sophistication.

Ideal for:

- Corporate events and networking functions
- Birthdays, anniversaries, and milestone celebrations
- Engagement parties and wedding receptions
- Private dining experiences



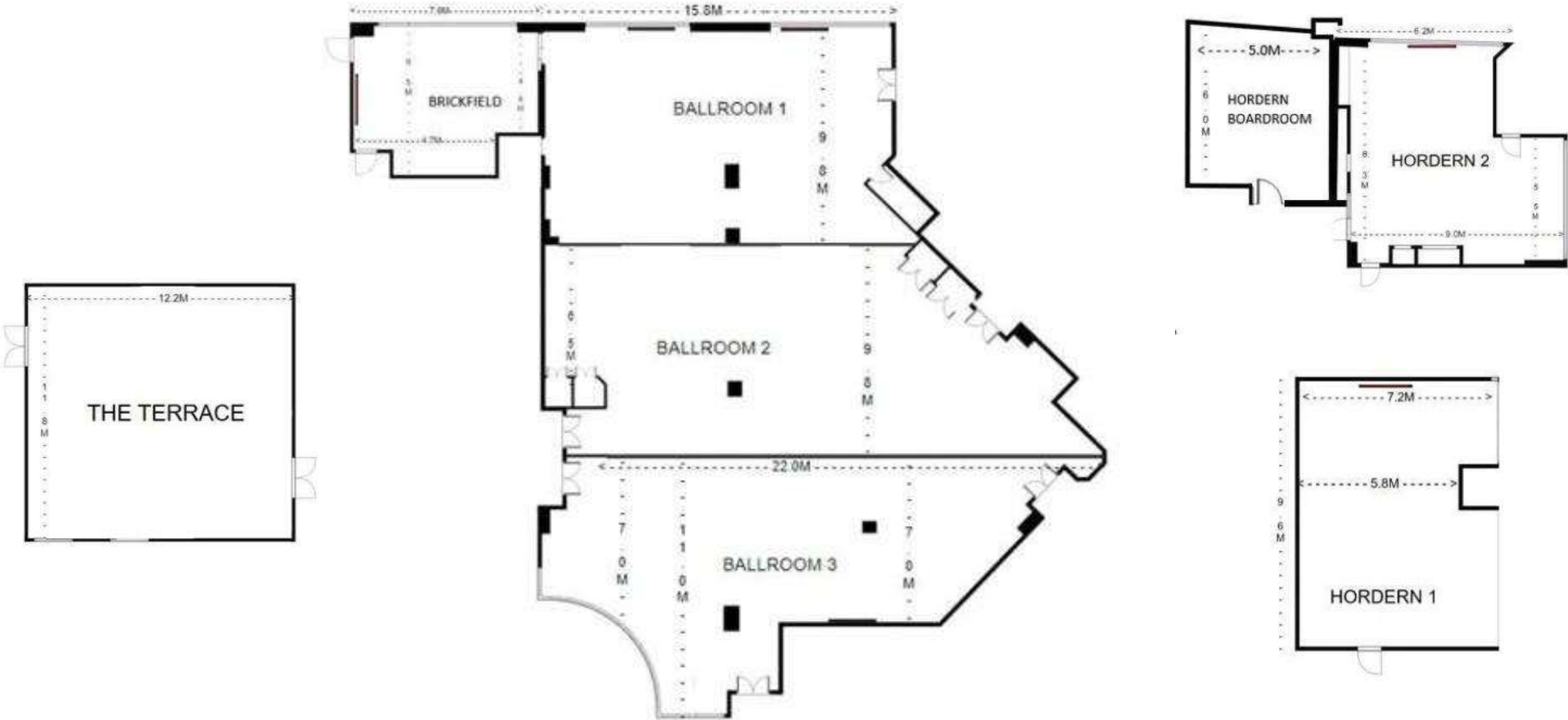
THE TERRACE MARQUEE

Cocktail 86 | Cabaret 80 | Classroom 70

For those who want an open-air atmosphere with the flexibility of an enclosed space, The Terrace Marquee is the perfect option. This weatherproof marquee provides a semi-open setting that is perfect for:

- Cocktail functions
- Networking events
- Private dinners
- Corporate Gatherings

FLOORPLAN & DIMENSIONS



CATERING MENUS

DAY DELEGATE PACKAGES

Minimum 30 Guests Required for the Buffet Menu* *Working Lunch for less than 30 Guests**

HALF DAY DELEGATE PACKAGE | FROM \$89PP

*Morning or Afternoon package only**

On Arrival

Freshly brewed coffee + tea selection

Morning Tea / Afternoon Tea

One savoury & one sweet item

Gourmet Buffet Lunch

Mon to Fri buffet lunch at Amber Restaurant

FULL DAY DELEGATE PACKAGE | FROM \$99PP

On Arrival

Freshly brewed coffee + tea selection

Morning Tea

One savoury & one sweet item

Gourmet Buffet Lunch

Mon to Fri buffet lunch at Amber Restaurant

Afternoon Tea

One savoury & one sweet item

PREMIUM REFRESHMENT | ITEMS FROM \$6PP

- **Organic Flaxseed Smoothie** with Organic Banana, Yoghurt, Honey & Peanut Butter - \$9
- **Super Charge Green Juice** with Cucumber, Celery, Apple, Lemon, Ginger, Green Apple & Coconut Water - \$11
- **Detox Juice** with Orange, Carrot, Lemon, Ginger & Mint - \$9
- **Yoghurt Pots** with Apple and Cinnamon & Roasted Almonds - \$6
- **Overnight Oats** with Chia, Honey, Berry Compote, Almond Butter & Macadamia Nuts - \$8
- **Blue Swimmer Crab Brioche Bun** with Sriracha Lime Mayo - \$9
- **Falafel Wraps** with Hummus & Yoghurt - \$8
- **Turkish Bread** with Pulled Chicken, Roasted Almonds, Lemon Zest, Organic Mayo & Peppery Arugula - \$9
- **Smoked Salmon Bagels** with Cream Cheese - \$9

COFFEE CART | FROM \$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.



GOURMET BUFFET LUNCH

AMERICAN - MONDAY

Hot

- Southern Fried Chicken Tenders
- BBQ Pulled Pork with Bourbon Sauce
- Fried Potatoes with Sweet & Spice Dressing
- Macaroni with just Cheese
- Mixed Vegetables
- Rich Tomato Butter Beans

Cold

- Garden Salad
- Deluxe Coleslaw Salad

Sweet

- Chocolate Brownie
- Slice Seasonal Fruits

- **Morning Tea** – Fruit Salad and Pain Au Chocolate
- **Afternoon Tea** – Smoked Salmon Bagel and Buttermilk Scones with Jam & Cream

ASIAN - TUESDAY

Hot

- Sweet & Sour Pork
- Stir Fry Chicken with Garlic & Oyster Sauce
- Stir Fry Tofu with Green Pea Mushroom
- Ginger & Prawn Dumpling
- Jasmine Rice
- Vegetable Spring Roll

Cold

- Vegetable Noodle Salad
- Garden Salad

Sweet

- Custard Tart
- Sliced Seasonal Fruits

- **Morning Tea** – Ricotta Pastizzi and Yoghurt Pot with Apple & Cinnamon
- **Afternoon Tea** – Vegetable Rice Paper Roll and Apple Turnover

WESTERN - WEDNESDAY

Hot

- BBQ Chicken Drumsticks
- Minute Steak with Diane Sauce
- Mixed Vegetables
- Mash Potato
- Grilled Barramundi with Zesty Lemon
- Sweet Potato

Cold

- Garden Salad
- Potato Salad

Sweet

- Large Donuts
- Season Sliced Fruits

- **Morning Tea** – Ham & Cheese Croissants and Fruit Salad
- **Afternoon Tea** – Blue Swimmer Crab Brioche and Cronuts



GOURMET BUFFET LUNCH

ITALIAN - THURSDAY

Hot

- Roast Chicken in Italian Herbs & Sweet Paprika
- Pork Italian Sausage
- Creamy Pesto Penne Pasta
- Chicken & Mushroom Arancini
- Lemon Rosemary Potato
- Eggplant, Zucchini, Olives Braised in Tomatoes

Cold

- Tortellini Pesto Pumpkin Salad
- Garden Salad

Sweet

- Tiramisu
- Sliced Seasonal Fruits

- **Morning Tea** – Spinach & Ricotta Roll and Yoghurt Pots with Apple & Cinnamon
- **Afternoon Tea** – Smoked Salmon Bagel and Custard Tarts

BBQ - FRIDAY

Hot

- BBQ Chicken Thigh Fillet with Chimichurri
- Artisan Pork Cumberland Sausage
- Crumbed Vegetable Patties
- Potato Bake with Bacon
- Corn on the Cob with Lemon Pepper
- Onion & Green Peas

Cold

- Garden Salad
- Deluxe Coleslaw

Sweet

- Apple Danish
- Sliced Seasonal Fruit

- **Morning Tea** – Fruit Salad and Almond Croissant
- **Afternoon Tea** – Chicken Turkish Bread and Warm Mini Donuts

SATURDAY & SUNDAY

Chef's Selection

30 GUESTS & BELOW

Working Lunch & Daily Pre-set Morning Tea & Afternoon Tea



BREAKFAST

Minimum 20 Guests Required | FROM \$35 PER PESON

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 with 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



PLATED DINING

Minimum 20 Guests Required | FROM \$79 PER PERSON

2 COURSE ALTERNATE SERVE

\$79 PER PERSON

3 COURSE ALTERNATE SERVE

\$89 PER PERSON

Select two dishes from each course to be served alternately

Bread roll & Butter

Entrée

- Smoked Salmon with Arugula, Capers, Cream Cheese & Lemon
- Wild Mushroom & Hummus Tart with Danish Fetta
- Maison Terrine with Pork, Brandy, Pistachio, Quince Paste, Cornichons & Croutons
- Ricotta & Spinach Ravioli with Burnt Butter, Fried Sage, Parmesan & Toasted Pinenuts
- Teriyaki Beef with Soba Noodle, Sesame Seeds & Salted Peanuts

Mains

- Grainge Sirloin Beef with Hassel Back Potato, Dutch Carrots & Mushroom Jus
- Grilled Barramundi with Peperonat & Capers
- Vegan Wild Mushroom Risotto with Vegan Cheese & Salsa Verde
- Lilydale Chicken Supreme Mash Potato with Cherry Tomatoes & White Wine Mustard Sauce
- Pork Milanese with Creamy Mushrooms Sauce, Green Bean & Lemon

Dessert

- Warm Chocolate Fondant with Vanilla Ice Cream
- Tiramisu with Coffee Sponge, Mascarpone Cream & Bitter Cocoa
- Pavlova with Fresh Cream, Passionfruit & Mixed Berry Compote
- Cherry Cream Brulée Tart with Whipped Ricotta Cream



BUFFET DINING

Minimum 20 Guests Required | FROM \$95 PER PERSON

TASTE OF ASIA

Hot

- 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 in 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)

Cold

- Spice Roasted Cauliflower with Tahini, Almond (V, LG, DF)
- Thai Beef Noodle with Fresh Aromatic Herbs, Coriander Dressing Singapore Noodles (V)
- Japanese Slaw with Soybeans, Arame Seaweed, Roasted Sesame, Miso (V)

Sweet

- 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)

TASTE OF EUROPE

Hot

- Roast Pork Striploin with 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 with Garlic, Rosemary (V LG, DF)
- Pumpkin with Honey Glaze (V, LG, DF)
- Pea & Mint (V, LG, DF)

Cold

- 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 with Cherry Tomatoes, Cucumber, Olives, Herbs, Feta Cheese (V)

Sweet

- Variety of Petite Fours & Flourless Petite Fours – Australian Produced
- Variety of Cheeses With Condiments
- Seasonal Fruit Platter With Berries (V, LG, DF)

COCKTAIL FUNCTIONS

Minimum 20 Guests Required | FROM \$40 PER PERSON

SHARED PLATTERS

Each platter serves up to 10 guests

Beef Burgundy Pies with Tomato Relish - \$95

Peking Duck Spring Rolls with Plum Sauce - \$95

Pizza by The Metre - \$105

Sushi & Nigiri - \$145

Korean Fried Chicken in Gochujang Sauce Topped with Peanuts & Sesame - \$95

Salt N Pepper Calamari Tossed in Lemon Spice Served with Sriracha Mayo - \$105

Vegetarian Board with Samosa, Pakora & Spring Roll - \$85

Antipasto Board Cold Cuts, Olives, Bread & Crackers - \$125

Australian Cheese Board Served with Lavash - Brie, Blue, Cheddar - \$125

Chef's Sweet Board Mixed Selection of Petite Desserts - \$95

CANAPÉ PACKAGES

\$23 PER PERSON Choose 2 canapés (Pre-dinner only)

\$40 PER PERSON Choose 1 cold, 2 hot & 1 sweet canapé

\$53 PER PERSON Choose 2 cold, 2 hot, 1 substantial & 1 sweet canapé

\$65 PER PERSON Choose 3 cold, 3 hot, 1 substantial & 1 sweet canapé

\$77 PER PERSON Choose 3 cold, 3 hot, 2 substantial & 2 sweet canapés

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

- Mini Lamingtons
- Macarons
- Dessert Pops



BEVERAGE PACKAGES

Beverage packages simplify planning and ensure guests enjoy uninterrupted hospitality throughout the event. All packages begin with a welcome drink on arrival.

Minimum of 15 Guests Required | PACKAGES FROM \$32 PER PERSON

GOLD PACKAGE

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

Sparkling

NV Zilzie BTW Sparkling Murray Darling

White

NV2022 Zilzie BTW Sauvignon Blanc Murray Darling

Red

2022 Zilzie BTW Shiraz Murray Darling

Sydney Brewery Beer

Lager | Pale Ale

Assorted Soft Drinks

SOFT DRINK PACKAGE

1 Hour - \$15 PP
2 Hour - \$20 PP
3 Hour - \$25 PP
4 Hour - 306 PP

PLATINUM PACKAGE

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

Sparkling

NV Dal Zotto Prosecco, King Valley, VIC
NV Mumm Marlborough Sparkling, NZ

White (Choose two)

Laneway Chardonnay, SA
Casa Lunardi Pinot Grigio Delle Venezie, Italy
Yealands Petal & Stem Sauvignon Blanc, NZ
Sons of Eden Freya Riesling, SA
Fiore Moscato

Red (Choose two)

Woodstock Deep Sands Shiraz, McLaren Vale
Oakridge Pinot Noir, VIC
Rymill The Yearling Cabernet Sauvignon, SA
Irvine Springhill Merlot, SA
Castello Di Corbara Campo Della Fiera Sangiovese, Umbria, Italy

Sydney Brewery Beer

Lager | Pale Ale | Cascade Light Beer

Assorted Soft Drinks

Ciders - (Upgrade Options - \$5PP)

Sydney Cidery The Original
Agave & Ginger

Rydges World Square is committed to responsible alcohol service and reserves the right to refuse service to those who are intoxicated or behaving in a socially unacceptable manner that may impact the experience of others. Security Guard is required for 100 guests and more

A modern hotel lobby with several people. A man in a blue jacket sits in a quilted armchair with a silver suitcase next to him. A woman with glasses sits in another armchair, working on a laptop. Another woman is visible in the background near a reception desk. The lobby has a wooden reception counter, a large TV displaying a city skyline, and several framed artworks on the wall. A large potted plant is also visible.

RYDGES

HOTELS RESORTS

RYDGES WORLD SQUARE

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ENQUIRIES

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