

RYDGES

WORLD SQUARE

Conference & Events Kit

RYDGES

REFRESHINGLY LOCAL

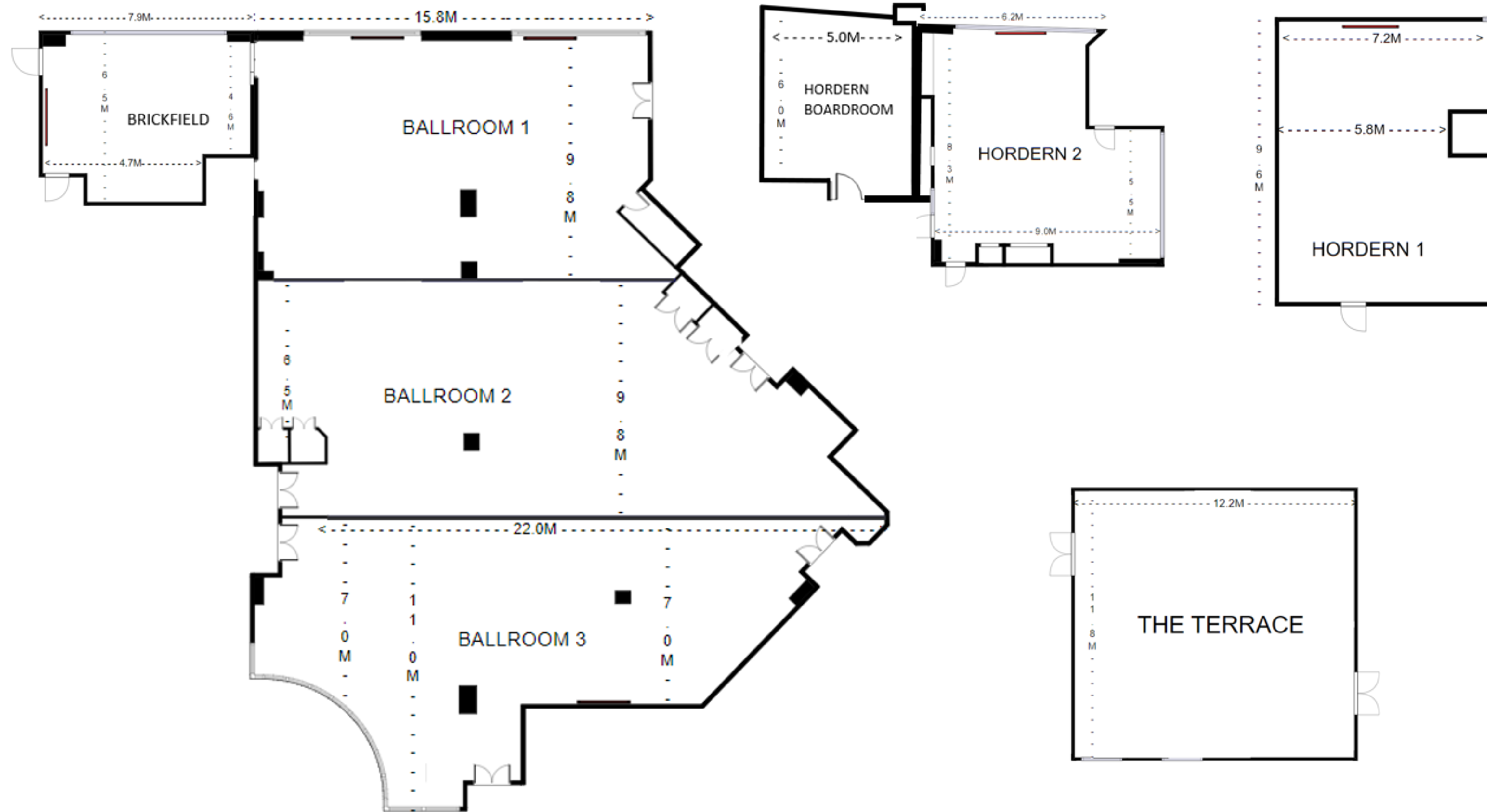
CONFERENCE SPACES



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 m2	4sqm	2sqm	Ceiling height
Grand Ballroom	350	250	500	280	-	-	550	500	125	250	3.0m
Ballroom 2 & 3	240	190	300	160	-	-	320	345	86	172	3.0m
Ballroom 1 & 2	200	160	300	180	-	-	320	345	86	172	3.0m
Ballroom 1	80	64	140	69	-	45	150	155	38	77	3.0m
Ballroom 2	120	90	180	90	-	45	180	190	47	95	3.0m
Ballroom 3	80	64	120	60	-	40	150	155	38	77	3.0m
Brickfield	30	24	30	20	15	15	30	40	10	20	3.0m
Hordern 1	40	38	60	33	24	24	60	66	16	33	2.5m
Hordern 2	40	38	60	30	24	24	60	69	17	34	2.5m
Hordern Boardroom	-	-	-	-	-	12	-	35	8	12	2.5m
Terrace (MAX 86)	86	80	86	86	-	-	86	144	36	72	2.4 - 6m

Floor Plan & Dimension



CATERING OPTIONS

BREAKFAST

Plated Breakfast

\$35PP, minimum 20 people

Please select one

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

UPGRADE & ADD

3 CONTINENTAL ITEMS

\$18.00 per person

Platter of Seasonal Fruits & Berries

Basket Of Freshly Baked Assorted Pastries

In House Made Bircher Muesli

Cocktail Breakfast

\$35.00PP, minimum 20 people

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

All Served with Freshly Brewed Coffee + A Selection of

Teas + Juice



DAY DELEGATE PACKAGES

ON ARRIVAL

Freshly brewed coffee + tea selection

MORNING TEA

Select one

THE BAKERY

Ham & Cheese Croissant & Mini Flavoured Sweet Muffins

ROLL & DOUGH

Moroccan Vegetable Roll & Berliner Donuts

THE AUSSIE CLASSIC

Savoury Muffin Selection & Lamingtons

TARTS & CAKES

Assorted Quiche & Selection of Cupcakes

THE DOUBLE T

Filo Cheese Triangles & Green Tea Tiramisu

AFTERNOON TEA

Select one

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

FROM \$85PP

FULL DAY PACKAGE

FROM \$75PP

HALF DAY PACKAGE



DAY DELEGATE PACKAGES

LUNCH

Minimum 30 pax

Monday to Friday buffet lunch at Amber restaurant,
(Menu available upon request)



HEALTHY TEA OPTIONS

(EXTRA \$8PP)

YOGURT & GRANOLA (LG, V)
SEASONAL FRUIT SKEWER (V, VEGAN, LG, DF)
PROTEIN BALLS (VEGAN, LG)
CHIA PUDDING & BERRIES
ACAI BERRY BIRCHER MUESLI



COCKTAIL FUNCTIONS

CANAPÉS

minimum 20 people

Pre-Dinner Canapés \$18pp

Chef selection of 2 canapés items

\$35pp 1 cold, 2 hot, 1 sweet

\$48pp 2 cold, 2 hot, 1 substantial, 1 sweet

\$60pp 3 cold, 3 hot, 1 substantial, 1 sweet

\$72pp 3 cold, 3 hot, 2 substantial, 2 sweet

COLD

Smoked Salmon, Cream Cheese Pin Wheel, 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 (Vegan/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

Assorted Mini Lamingtons

Mini Macarons

Dessert Pops



COCKTAIL FUNCTIONS

SHARED PLATTERS

Each platter serves 10 people

BEEF BURGUNDY PIES WITH TOMATO RELISH	\$90
PEKING DUCK SPRING ROLLS WITH PLUM SAUCE	\$90
PIZZA BY THE METRE	\$100
SUSHI & NIGARI	\$140
KOREAN FRIED CHICKEN IN GOCHUJANG	\$90
Sauce Topped with Peanuts & Sesame	
SALT N PEPPER CALAMARI TOSSED IN LEMON SPICE	\$100
Served with Sriracha Mayo	
ANTIPASTO -	\$120
Cold Cuts, Olives, Bread & Crackers	
AUSTRALIAN CHEESE	\$120
Served with Lavash - Brie, Blue, Cheddar	
CHEF'S SWEET BOARD OF PETITE DESSERTS	\$90
MIXED VEGETARIAN BOARD	\$80
with Samosa, Pakora & Spring Roll	



COCKTAIL FUNCTIONS

PLATED MENU

minimum 20 people

2 COURSE SET -\$65.00 PER PERSON

3 COURSE SET -\$75.00 PER PERSON

2 COURSE ALTERNATE SERVE-\$70.00 PER PERSON

3 COURSE ALTERNATE SERVE-\$80.00 PER PERSON



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 CAMEL

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

DINNER BUFFET

TASTE OF ASIA

\$70.00 per person

minimum 20 people

COLDS

SPICE ROASTED CAULIFLOWER, TAHINI, ALMOND (V, LG, DF)

THAI BEEF NOODLE WITH FRESH AROMATIC HERBS, CORIANDER DRESSING

SINGAPORE NOODLES (V)

JAPANESE SLAW, SOY BEANS, 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 JASMIN 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 \$70.00

per person

minimum 20 people

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, 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, CHICK PEAS, 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 CHEESES WITH CONDIMENTS

SEASONAL FRUIT PLATTER WITH BERRIES (V, LG, DF)



BEVERAGE PACKAGES



GOLD PACKAGE

1 HOUR - \$32.00PP
2 HOUR - \$40.00PP
3 HOUR - \$48.00PP
4 HOUR - \$56.00PP
***MINIMUM 15 PEOPLE*

NV ZILZIE BTW SPARKLING
Murray Darling, Australia
2022 ZILZIE BTW SB
Murray Darling, Australia
2022 ZILZIE BTW SHIRAZ
Murray Darling, Australia

AUSTRALIAN SYDNEY BREWERY BEER
LAGER /PALE ALE
CASCADE LIGHT BEER
ASSORTED SOFT DRINK

SOFT DRINK PACKAGE

1 HOUR - \$15.00PP
2 HOUR - \$20.00PP
3 HOUR - \$25.00PP
4 HOUR - \$30.00PP
SELECTION OF SOFT DRINK & JUICE
***MINIMUM 15 PEOPLE*

BEVERAGE ON CONSUMPTION

SYDNEY BREWERY (SB)
• SB LAGER \$10.00
• SB PALE ALE \$10.00
• SB ORIGINAL CIDER \$12.00

SPIRITS

- SKYY VODKA \$11.00
- GORDONS GIN \$11.00
- WILD TURKEY \$11.00
- JOHNIE WALKER RED \$11.00
- ESPOLON TEQUILLA \$13.00

WINES - BOTTLE

- ZILZIE SPARKLING \$60.00
- ZILZIE SHIRAZ \$55.00
- ZILZIE SAV BLANC \$55.00

BEER

- PERONI \$11.00
- BALTER CERVEZA \$11.00

COCKTAILS \$22.00 PER PERSON
SOFT DRINKS \$6.00 PER PERSON

BEVERAGE PACKAGES



PLATINUM PACKAGE

1 HOUR - \$40.00PP

2 HOUR - \$50.00PP

3 HOUR - \$58.00PP

4 HOUR - \$64.00PP

**MINIMUM 15 PEOPLE

PERONI

SYDNEY BREWERY (SB)

CASCADE LIGHT BEER

ASSORTED SOFT DRINK

SPARKLING

Choose one from the below

NV DAL ZOTTO PROSECCO

King Valley, VIC

NV MUMM MARLBOROUGH SPARKLING

New Zealand

WHITE

Choose two from the below

LANEWAY CHARDONNAY

South Australia

CASA LUNARDI PINOT GRIGIO

delle Venezie, Italy

YEALANDS PETAL & STEM SAUVIGNON BLANC

New Zealand

SONS OF EDEN FREYA RIESLING

South Australia

FIORE MOSCATO

RED

Choose two from the below

WOODSTOCK DEEP SANDS SHIRAZ

McLaren Vale, Australia

YERING STATION ELEVATIONS PINOT NOIR PINOT NOIR

Victoria, Australia

RYMILL THE YEARLING CABERNET SAUVIGNON

South Australia

IRVINE SPRINGHILL MERLOT

South Australia

CASTELLO DI CORBARA CAMPO DELLA FIERA SANGIOVESE

Umbria, Italy

AUDIO VISUAL

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 | \$400.00
Lectern, Goosneck Mic &PA System | \$520.00
Lectern & Goosneck Mic | \$180.00
Lectern | \$120.00
Data Projector & Screen | \$400.00
Screen / TV | \$200.00
Microphones | \$150.00
Laptop | \$150.00
Polycom | \$200.00
Clicker/laser pointer | \$50.00
Stage | \$100.00 Per Piece
Dance Floor | \$450.00
Flip Chart | \$85.00
Pin Board | \$200.00
VC Kit | \$500.00 *Extension \$120*



AMBER

Welcome to Amber Restaurant, where passion and flavor 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 savor exceptional food and create cherished memories. Join us and embark on a gastronomic adventure like no other.

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



SYDNEY CIDERY

At The 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.

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