



JOYFUL

E V E N T S



RYDGES

WORLD SQUARE



JOYFUL EVENTS

AT RYDGES WORLD SQUARE

This holiday season, Join Rydges World Square to revel in the joy of the year nearly passed, alongside colleagues, friends, and family. Located in Sydney CBD, we're here to elevate all your festive season celebrations.

Within our prestigious establishment, you'll discover a rich selection of cuisine and atmosphere. We offer an assortment of spaces to meet your event requirements. From our acclaimed Amber Restaurant to the sun-kissed Terrace Marquee on Level 12, the warm ambiance of Sydney Cidery Bar, we've got you covered.

Our dedicated staff stand ready to welcome you with open arms, ensuring your every need is met with warmth and professionalism. Whether hosting an intimate gathering or a grand gala for hundreds, trust our seasoned experts to orchestrate an event tailored to your every whim and budget.

Join us this festive season at Rydges World Square, where every moment is an unforgettable celebration of the season!



PLATED MENU

(L U N C H O R D I N N E R)

2 course *from* \$79 per person

3 course *from* \$99 per person

Minimum 30 guests

ENTRÉE

SALMON GRAVLAX

Ruby grapefruit, shaved fennel, crispy capers, preserved lemon

LAMB CUTLET TOMAHAWK (gf)

Grilled rosemary garlic marinade, asparagus, baba ghanoush, olive tapenade

WAGYU BEEF BRESAOLA CARPACCIO (lg)

Sliced wagyu beef bresaola, seasonal fruit, wild rocket, aged balsamic and parmesan cheese

Apple wood smoked beetroots (gf, v)

Medley of baby beets, pickled dill, goat cheese cream

MAIN

TASTE OF CHRISTMAS

Traditional glazed ham, cranberry & pistachio stuffed turkey roulade with trimmings

TASMANIAN SALMON

Leek & potato volute, butter baby spinach, dill foam

PORK BELLY

Crispy skin, black pudding, pumpkin puree, sautéed black cabbage with chilli and garlic, jus

SMOKED DUCK BREAST (lg, ld)

Smoked duck breast with crispy skin, orange sauce, fennel and orange salad

AUBERGINE (v)

Whole roasted eggplant, mediterranean spices, danish feta, pine nuts potato, rosemary flatbread

DESSERT

RHUBARB & HIBISCUS CRÈME BRULE (lg)

Hibiscus infused custard, rhubarb, topped with thin pane of crunchy toffee, fresh berries

CHOCOLATE RASPBERRY AND COCONUT PEBBLE (vegan, ld)

Raspberry jelly, dark chocolate coconut mousse, dark chocolate glaze, oat biscuit

APPLE RHUBARB CRUMBLE

Cinnamon apple & rhubarb compote in sweet tart topped with butter crumble, vanilla bean ice cream

PLUM PUDDING

Brandy soaked, caramelised seasonal plum, crème anglaise



BUFFET MENU

From \$149 per person including selected juices, still & sparkling water

Add on your favourite beverage package to celebrate in style

Minimum 30 guests

SEAFOOD STATION

Chilled selection of fresh market prawns

Sydney Rock oysters

Calamari salad

Smoked salmon

HOT

Spice maple & cider glazed ham

Pistachio & cranberry stuffed turkey roulade

Baked salmon & hollandaise

Tortellini with wild mushrooms cream sauce (V)

COLD

Classic Caesar, shaved grana padano, crispy bacon, eggs, croutons, creamy dressing

Seasonal medley of tomatoes, fresh basil, buffalo mozzarella (LG, V)

Quinoa tabouleh, black and white quinoa, red onions, tomatoes, parsley with lemon dressing (Vegan, LG, V)

Potato sour cream (V, LG)

ALL THE TRIMMINGS

Honey roasted pumpkin with toasted almonds

Duck fat roasted chat potatoes with rosemary & pink salt flakes

Butter & sesame glazed baby carrots

Mashed peas & mint

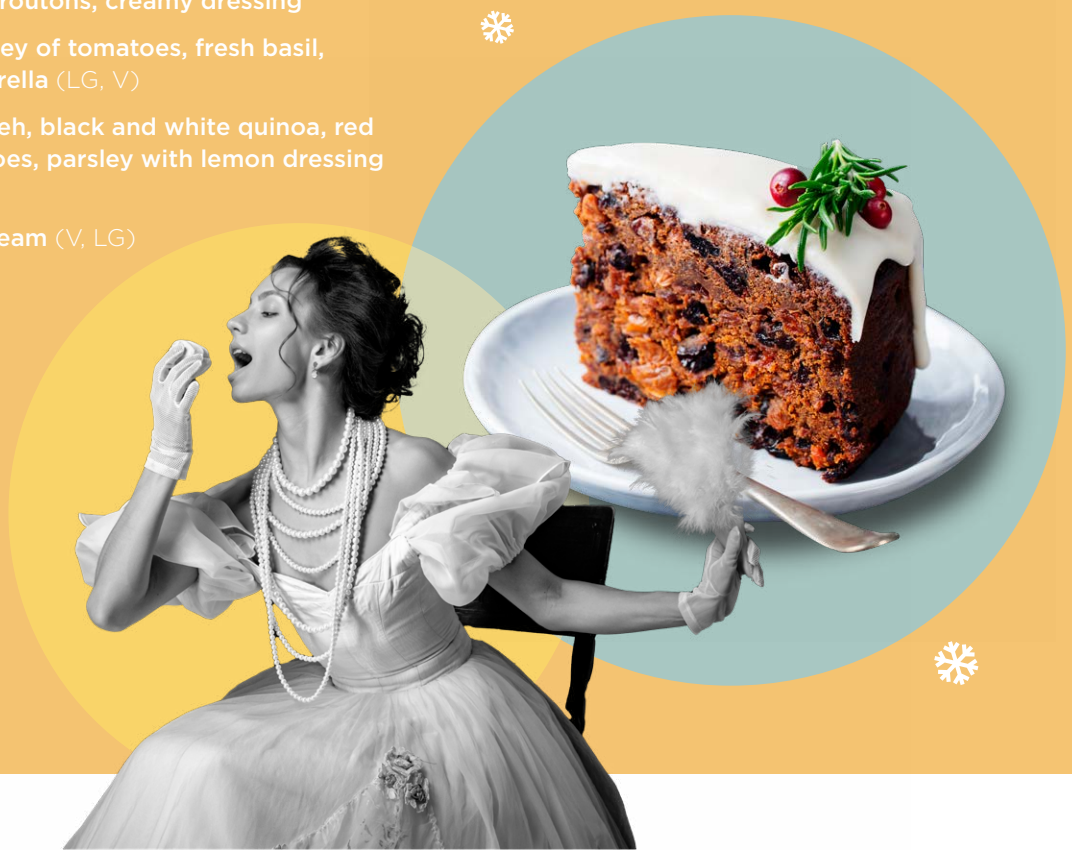
SWEETS

Christmas plum pudding, vanilla custard

Fruit mince pies

Lamingtons assorted

Seasonal fruits & berries



BUFFET MENU

(c o n t i n u e d)

SHARED PLATTERS

(Serving 10 guests) from \$100 per platter

CHARCUTERIE

Prosciutto, bresaola, pastrami, grilled pickled vegetables, olives, hummus, grilled sourdough

MARKET PRAWNS

Fresh on ice with lemon & cocktail sauce

SYDNEY ROCK OYSTERS

Freshly shucked with mignonette

GOURMET PIZZA'S

Selection of 3 gourmet pizza's

GOURMET AUSTRALIAN CHEESE BOARD

Australian brie, blue & cheddar selection, dried fruit salad, Muscatels, quince paste, lavosh & grissini

SUBSTANTIAL CANAPES - \$13 per item

Chicken satay with peanut sauce and lime

Mini wagyu cheeseburgers with cornichon

Lime salted calamari, tartare

Mushroom arancini, rocket, shaved parmesan (V)

Fish goujons & curly fries



THEMED BUFFET

(L U N C H O R D I N N E R)

From \$80 per person

Minimum 30 guests

TASTE OF ASIA

COLDS

Japanese slaw and sesame mayonnaise

Thai beef noodle with aromatic herbs and coriander dressing

Edamame freekeh and kale (vegan)

Indian lentil rice (vegan / low gluten)

HOTS

Chicken katsu curry, crumbed chicken, Japanese curry sauce

Beef Massaman, diced beef fillets, chat potatoes

Thai green curry with tofu and vegetables (vegetarian / low dairy)

Steamed jasmine rice (vegetarian / low gluten / low dairy)

Steamed Chinese broccoli with oyster sauce (low dairy)

Garlic and pepper seasonal vegetables (Vegetarian / Low Dairy)

DESSERTS

Green tea chiffon filled with mascarpone mousse (vegetarian)

Pistachio biscuit joconde layered with pistachio mousseline and apricot jelly (vegetarian)

Seasonal fruit and berries platter (vegetarian / low gluten / low Dairy)

DISHES OF EUROPE AND THE WEST

COLDS

Assorted dinner rolls with butter

Caesar, cos lettuce, parmesan, bacon and croutons

Sweet potato, red capsicum, toasted pinenuts and shallots (vegetarian, vegan, low gluten)

Potato sour cream and herb (vegetarian low gluten)

Pumpkin and quinoa (vegetarian / vegan low gluten)

HOTS

Roasted lamb leg, rosemary jus (low dairy)

Beef bourguignon, red wine, mushrooms, onions, carrots, bouquet garni

Eggplant cacciatore, chickpeas tomato and kalamata olives (vegetarian / low gluten low dairy)

Rosemary and garlic roasted chat potatoes (vegetarian / low gluten / low dairy)

Honey glazed pumpkin (vegetarian low gluten / low dairy)

Cauliflower gratin (vegetarian)

DESSERTS

Black forest, layers of sour cherries, dark and white chocolate mousse on a chocolate sponge base (vegetarian)

Apple crumble, cinnamon flavoured spice apple with a buttered crumble topping on a short crust base

Seasonal fruit and berries platter (vegetarian / low gluten / low dairy)





COCKTAIL CELEBRATIONS

Events starting from;

1 hour \$35 per person 4 pieces

2 hours \$48 per person 6 pieces *or*
\$99 per person *with* Gold beverage package

3 hours \$60 per person 8 pieces *or*
\$119 per person *with* Gold beverage package

COLD CANAPÉS

FLAME-GRILLED TOBIKO PRAWN NIGIRI

Succulent prawns, kissed by flames and adorned with vibrant tobiko, delicately placed atop seasoned sushi rice, offering a burst of oceanic flavours in every bite.

WAKAME COCKTAIL MAKI

A refreshing maki roll filled with crisp wakame seaweed salad, wrapped in nori and sushi rice, a delightful medley of textures and umami flavours, suitable for vegans, vegetarians, and gluten-free diners alike.

RICE PAPER ROLLS WITH VEGETABLES AND VERMICELLI

Delicate rice paper rolls filled with an array of fresh vegetables and vermicelli noodles, served with a zesty nuoc cham dipping sauce, a light and flavourful option perfect for vegan, vegetarian, and gluten-free diets.

ROAST PEKING DUCK CREPE

Tender slices of succulent Peking duck enveloped in a thin crepe, accompanied by traditional condiments, a fusion of savoury flavours that will tantalize your taste buds.

ROCKMELON AND JAMON

Sweet, juicy rockmelon paired with savoury slices of Jamon Iberico, a classic Spanish combination that promises to delight with its contrasting flavours and textures.

SMOKED SALMON CREAM CHEESE BLINIS

Fluffy gluten-free blinis topped with decadent smoked salmon and a creamy layer of cheese, a luxurious appetizer that's sure to impress even the most discerning palates.

HOT CANAPÉS

SKEWERED SATAY CHICKEN

Tender chicken pieces marinated in aromatic spices, skewered and grilled to perfection, served with a rich and creamy peanut sauce for dipping.

BRAISED BEEF CHEEK TARTS

Succulent braised beef cheek nestled in delicate pastry tarts, accompanied by creamy mashed potatoes and a luscious, caramelized onion topping.

ASIAN FLAVOURED STICKY PORK BELLY BITES

Irresistible bites of tender pork belly, glazed in a sticky Asian-inspired sauce, garnished with crisp shallots and a hint of chili for a perfect balance of sweet and spicy.

EMPANADA VEGETARIAN

A delightful pastry pocket filled with a flavourful mix of seasonal vegetables, served with a zesty corn salsa, perfect savoury treat.

KATAIFI PRAWN WITH CHIMICHURRI

Succulent prawns wrapped in crispy kataifi pastry, served with a vibrant chimichurri sauce bursting with herbs and spices, a delightful fusion of flavours.

PUMPKIN ARANCINI

Golden balls of risotto infused with the earthy sweetness of pumpkin, lightly fried to crispy perfection, ideal for both vegan and gluten free diets.

KOREAN FRIED CHICKEN BAO BUN

Crispy Korean fried chicken nestled in a soft bao bun, topped with tangy kimchi mayo for a burst of flavour that will tantalise your taste buds.

WAGYU BEEF MINI BURGERS

Juicy wagyu beef patties sandwiched between mini buns, adorned with pickles and a dollop of mustard, a bite-sized delight packed with savoury goodness.

BATTERED FISH GOUJONS

Succulent fish goujons coated in a crispy batter, served with a wedge of lemon and classic tartare sauce, a quintessential favourite for seafood lovers.

AUSSIE MEAT PETITE PIES

Tender Aussie meat encased in flaky pastry, served with a side of peas and creamy mashed potatoes, accompanied by a tangy tomato relish for a taste of home-cooked comfort.

SINGAPORE NOODLE (VEGETARIAN)

Stir-fried noodles with a colourful assortment of fresh vegetables, tossed in aromatic spices for an authentic Singaporean flavour experience, a vegetarian delight that will satisfy your cravings.

BBQ JACKFRUIT SLIDER (VEGAN)

Tender jackfruit marinated in smoky barbecue sauce, served on a soft bun for a plant-based twist on a classic slider, perfect for vegan diet and those seeking a flavourful meat alternative.

SWEET SELECTION

BOUTIQUE ASSORTED LAMINGTONS

PETITE FOURS FLOURLESS (GLUTEN FREE)

PETITE ÉCLAIR'S

ASSORTED MACARONS

PLATTERS

(Serving for 10 guests) - \$100 per platter

ANTIPASTO – Jamón, salami, pastrami, mixed olives, humus, grilled sourdough bread, crackers

CHEESE BOARD – International cheeses, quince paste, dried fruits, lavosh, grissini

HOUSE PIZZA'S – Margarita, divola, Mediterranean,

CHEESE BURGER SPRING ROLLS, BURGER SAUCE

ASSORTED SUSHI, NIGIRI, WASABI, SOY

VEGETARIAN BOARD – Samosa, pakora, spring roll (Vegetarian)



FOOD STATIONS

From \$20 per person – 30-50 guests

From \$15 per person – from 50 guest

Duration of the manned station - 1hr

CHINA CHEF STATION - WOK FRIED NOODLES

- Slippery Lo Mein noodles tossed in a Lo Mein sauce with tons of veggies and protein of your choice.
- Japchae – the bright, colourful Korean noodle dish made with an abundance of vegetables, juicy bits of marinated beef and a sesame-forward dressing. Made with sweet potato noodles which have a unique slippery.
- Dan noodles – the iconic spicy Sichuan noodles, a flavour explosion with slippery noodles tossed in an intense spicy sesame sauce and pork.

SPANISH CHEF STATION – PAELLA

- Paella! This famous saffron infused rice dish is a traditional Spanish recipe that comes fully loaded with seafood or anything your heart desires!

CHEF CARVED HAM STATION

- Maple glazed leg of premium, bone-in ham, superbly carved in front of your guest. Accompanied with freshly baked dinner rolls, relish and all the Christmas trimmings

ITALIAN GRAZING STATION

Luxe cheese of the world & antipasto station

- Selection of premium cheeses, quince, antipasto, house made gourmet dips, charcuterie and cured meats, crudité, house marinated olives, fresh and dried fruits, raw and toasted nuts, assorted crisps, flatbread & fresh breads.

Includes all crockery, platters, bowls, serving ware and where needed environmentally friendly forks & disposable cocktail napkins.



TERRACE MARQUEE

LEVEL 12

\$119 per person

Min 30 guests

CHRISTMAS BBQ BUFFET
CELEBRATION WITH CHEF SERVICE

COLD

FRESH PRAWNS

Classic Caesar, shaved Grana Padano, Crispy bacon, eggs, croutons, creamy dressing

Seasonal medley of tomatoes, fresh basil, buffalo mozzarella (LG, V)

Potato sour cream (V, LG)

Garden salad

Freshly baked bread rolls

HOT

ON BBQ:

Minute steaks

Gourmet sausages

Chicken skewers

Seasonal vegetable skewers (vegetarian)

Buttered corn cobs

SWEET

Mini pavlovas

Seasonal fruits

**Upgrade your dining experience -
\$20 per person**

Garlic prawn skewer

Moreton Bay bugs

Haloumi skewer

BBQ Octopus



CIDERY CHRISTMAS CELEBRATIONS

FEASTING PACKAGE 1

\$69 per person (min 10 guests)

Rice paper rolls with vegetables and vermicelli (vegetarian, gluten free, vegan)

Rockmelon and Jamon

Satay chicken skewers with peanut sauce

Arancini pumpkin with rocket and aioli

Empanada vegetarian (vegan)

Gourmet pizza - selection of two pizzas' 1 x vegetarian and 1 x Other

Choice of one share platter option

FEASTING PACKAGE 2

\$89 per person (min 10 guests)

Rice paper rolls with vegetables and vermicelli (vegetarian, gluten free, vegan)

Rockmelon and Jamon

Roast Peking duck crepes

Satay chicken skewers with peanut sauce

Arancini pumpkin with rocket and aioli

Empanada vegetarian (vegan)

Gourmet pizza - selection of two pizzas' 1 x Vegetarian and 1 x Other

Wagyu beef sliders

Choice of two share platter options

FEASTING PACKAGE 3

\$99 per person (min 10 guests)

Rice paper rolls with vegetables and vermicelli (vegetarian, gluten free, vegan)

Rockmelon and Jamon

Roast Peking duck crepes

Satay chicken skewers with peanut sauce

Arancini pumpkin with rocket and aioli

Kataifi prawns with chimichurri

Empanada vegetarian (vegan)

Gourmet pizza - selection of two pizzas' 1 x vegetarian and 1 x other

Wagyu beef sliders

Choice of two share platter options



CELEBRATE

CHRISTMAS DAY AT AMBER

LUNCH 2024

Sumptuous Buffet Lunch

\$170 per person

\$219 per person including 3hr Gold beverage package

Kids 3 to 12 years old \$99 per person

Highlights of the Buffet:

- Exquisite roast turkey with all the trimmings
- Scrumptious holiday ham
- A variety of freshly prepared seasonal salads
- Decadent desserts, including Yule logs and mince pies
- Choice (note all adult guests on the table must choose the same package)

3-hour Beverage package with alcohol-selected wines, beers & soft drinks or

Non alcoholic package - non-alcoholic wines, beers, mock tails



AMBER

CHRISTMAS DAY AT AMBER MEMU

On Ice

Chilled array of Australian fresh market seafood:

Tiger prawns cooked
Sydney Rock oysters
Blue swimmer crab
Smoked Tasmanian salmon
Poached calamari salad
Asian sweet and spice marinated green lip mussels

Salads

Sweet potato and pine nuts: Kumera, red peppers, roasted pine nuts and shallots in sesame oil dressing.

Beetroot spinach and feta: Roasted beetroot, red onion, Baby spinach and feta in balsamic dressing.

Caesar: Cos lettuce, free range eggs, parmesan, bacon, croutons with anchovies dressing.

Mediterranean chickpea: Medley of chickpeas and Mediterranean vegetables with fresh herbs in lemon citrus dressing.

Glass noodles and vegetables: Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots and coriander in Asian sesame dressing.

Potato Sour cream herb: Potato, sour cream, mayonnaise, garlic mustard and herbs.

Health kick rice: Brown rice, black quinoa, chia seeds, coconuts, almonds and vegetables in a honey lime dressing.

Hot Dishes

Maple glazed leg of ham and seeded mustard
Sage stuffed turkey roulade, pistachio, cranberry,
Whole Tasmanian salmon fillet
Wild mushroom tortellini, cream base
Roasted honey glazed pumpkin
Pink salt and rosemary roasted potato

Sweets

Plum pudding, brandy anglaise
Fruit mince pies
Mini boutique lamingtons
Assorted petite cakes and tarts

AMBER

CHRISTMAS DAY PLATED DINNER

4 COURSE SET MENU

\$149 per person - Adult

\$59 per person - Kids from 3-12 years' old

Embark on a culinary journey with our festive offerings curated especially for you and your loved ones. Begin your dining experience with an exquisite array of flavours through our carefully crafted starters:

TO START

Indulge in the sea's bounty - seafood extravaganza

- Tiger prawns
- Sydney Rock Oysters
- Tasmanian smoked salmon
- Moreton bay bug

MAINS

Savour the essence of Christmas

- Maple glazed ham, seeded mustard
- Sage stuffed turkey roulade, pistachio, cranberry
- Accompanied by potato and pumpkin gratin, buttered baby spinach, and honey glazed dutch carrots

SWEETS

Delight in sweet traditions

- Christmas plum pudding with brandy anglaise

TO FINISH

Conclude with a symphony of Sweets

- Petite Fruit Mince Tarts and Rum Balls

Allow us to elevate your holiday experience with a blend of traditional Christmas favourites and culinary finesse. We look forward to creating memorable moments with you at AMBER restaurant. Merry Christmas!



KIDS MENU (\$59)

Entrée

Wild mushroom tortellini, cream sauce

Mini Main

Maple glazed ham & vegetables

Dessert

Christmas ice cream

BEVERAGE PACKAGES

Gold

- 1 hour - \$32 per person
- 2 hours - \$40 per person
- 3 hours - \$48 per person
- 4 hours - \$56 per person

Wine Selection

Zilzie NV BTW Sparkling Wine
2022 Zilzie BTW Sauvignon Blanc
2022 Zilzie BTW Shiraz

Beer Selection

Sydney Brewery Lager
Sydney Brewery Pale Ale
Cascade Premium Light

Soft Drink Packages

- 1 hour - \$15 per person
- 2 hours - \$20 per person
- 3 hours - \$25 per person
- 4 hours - \$30 per person

Upgrade to Platinum

- 1 hour - \$40 per person
- 2 hours - \$50 per person
- 3 hours - \$58 per person
- 4 hours - \$64 per person

Wine Selection

Sparkling Wine (choice of 1 selection)

Prosecco - Dal Zotto Victoria
NV Mumm Marlborough Sparkling Wine

White Wine (choice of 2 selections)

2021 Laneway Chardonnay
2022 Casa Lunardi Pinot Grigio
2022 Yealands Petal & Stem Sauvignon Blanc
2023 Sons of Eden Freya Riesling
Fiore Moscato

Red Wine (choice of 2 selections)

2021 Woodstock Deep Sands Shiraz
2022 Yering Station Elevations Pinot Noir
2020 Rymill The Yearling Cabernet Sauvignon
2020 Irvine Springhill Merlot
2021 Castello di Corbara Sangiovese





JOY FULL



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WORLD SQUARE

Event & Meeting Sales

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