

AMBER

EVENT KIT



ELEGANT EVENTS WITH CENTRAL CITY VIBE

Amber Restaurant, located inside Rydges World Square, is a refined yet relaxed dining space designed with warmth and understated elegance.

Named after hotel owner Jerry Schwartz's daughter, Amber was created to reflect a personal connection to family, and to offer guests a space that feels both stylish and welcoming.

With moody lighting, rich textures, plush seating and deep, inviting tones, Amber is a perfect for space for private events and celebrating special occasions.

OUR POINT OF DIFFERENCE

- Convenient – close to Town Hall, Museum and Gadigal stations
- Flexible Options – Reserve a table, a section, or the entire restaurant
- Various Packages – Excellent food & drink selections
- Distinctive Atmosphere – Stylishly alternative venue option
- Expert Team – Dedicated event team for seamless delivery





SOFT AMBIENT ATMOSPHERE

Perfect for seated group bookings, Amber Restaurant offers an atmosphere that feels special. Every detail, from the soft ambient glow to the spacious layout, has been thoughtfully considered to make guests feel comfortable and welcome.

Amber is available for private events, with flexible options to suit your needs. Choose an exclusive hire for up to 120 guests, or a semi-private option that's perfect for smaller groups of up to 40.

It's a space that brings people together with great food, relaxed elegance, and genuine hospitality.

- Exclusive hire - up to 120 guests
- Half room hire – up to 40 guests

[Virtual tour](#)



MENU

PLATED MENU

Enjoy a stylish dining experience with sourdough with salted butter to start.

Choose from a 2-course alternate set menu or elevate your event with a 3-course alternate set menu.

2 Alternate COURSE SET MENU | \$75pp 3 Alternate COURSE SET MENU | \$85pp

ENTRÉE - PLEASE SELECT ANY TWO DISHES

- Salt & Pepper Prawns - Char-grilled lemon, black garlic mayo, petite bouche (I)
- Garlic Prawn Bocconcini - Napoletana sauce, bocconcini cheese, basil, grilled sourdough (I)
- Beetroot Salad (Vegetarian) - Beetroot hummus, roasted beetroot, rocket leaves, goat cheese, walnut, pomegranate
- Roasted Cauliflower Salad (Vegan) - Spices roasted cauliflower, parsley leaves, hummus, pomegranate molasses
- Pumpkin Soup With Crispy Confit Duck - Butternut pumpkin roasted with aromatic spices, coconut milk, confit duck, sourdough bread

MAIN - PLEASE SELECT ANY TWO DISHES

- Beef Striploin 200g - Served with creamy pomme puree, red wine jus, petite bouche
- Braised Beef Cheek - Creamy pomme puree, peppercorn sauce, wild rocket
- Oven Roasted Skinless Salmon - Leek & potato volute, baby spinach, lemon wedge
- Pan Seared Barramundi - Barramundi fillet, fregola, cherry tomato, lemon sauce (M)
- Lamb Shank - tomato-based stock, creamy pomme puree, wild rock, Jus
- Free Range Chicken Breast - Baby spinach, ricotta cheese, pomme puree, creamy mushroom sauce
- Creamy Gnocchi (Vegetarian) - Cream, baby spinach, parmesan, buffalo mozzarella

DESSERT - PLEASE SELECT ANY TWO DISHES

- Ricotta & Grand Marnier Cheesecake - Grand Marnier ricotta cheesecake with a blood orange jelly centre sitting on a vanilla shortbread base
- Tropical Delight (Vegan) - Vanilla sponge, coconut passionfruit cream, mango passionfruit compote, coconut vanilla ice cream
- Chocolate Praline Tart - Chocolate ganache filled, praline mousse, double cream

Reservations under 20 guests can pre arrange a set menu with 2 entrees, 3 mains, 2 desserts and guests can decide on the night.

However alternate serve is also on option. Reservations over 20 guests will be alternate serve, 50/50.

For Vegetarian, Vegan or guests with dietary requirements, dishes can be pre-arranged with prior notice.

Seafood Origin: A - Australian, I - Imported, M - Mixed Origin



BUFFET \$ 95pp (minimum of 30 guests)

TASTE OF ASIA

COLDS

- Spice roasted cauliflower, tahini, almond (V)
- 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 curry, seasonal market veg, coconut cream, kaffir lime leaves (V)
- Steamed jasmine rice (V)
- 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)

TASTE OF EUROPE

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

HOTS

- Roast pork striploin, mustard, maple glazed
- Bourguignon, beef fillets, red wine, mushrooms, onions, carrot, bouquet garni cacciatore, chickpeas, tomato, olives
- Roasted chat potato, garlic, rosemary, pumpkin, honey glaze (V)
- Pea & mint (V)

DESSERT

- Variety of petite fours & flourless petite fours Australian produced
- Variety of cheeses with condiments
- Seasonal fruit platter with berries (V)



SET SHARE MENU - 2 COURSE \$73 / 3 COURSE \$93

SMALL (TO SHARE)

PRAWN BITES (I)

Polenta chip, avocado, dill, Avruga caviar

LAMB KOFTA

Tzatziki, garden salad

PROSCIUTTO & TRUFFLE MUSHROOM BRUSCHETTA

Sonoma sourdough, bianca base, gruyere, parmesan, rocket (V available)

LARGE (CHOICE OF)

BANNOCKBURN FREE RANGE CHICKEN

Achiote, pickled jalapeno, lemon (contains almonds)

SLOW-COOKED BEEF CHEEK

Red wine jus

PRAWN LINGUINE (I)

Prawn broth, capers, tomato, lemon (V option available)

Served with a mixed leaf salad

DESSERT (CHOICE OF)

MIXED BERRY TART

Pistachio kataifi, double cream, mixed berries

CHOCOLATE TRIO

Chocolate crumble cake, chocolate cream, ganache, gold crumble, caramelised banana (V)

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A collage of three images related to beverages. The left image shows a hand pouring red wine into a large, elegant glass. The middle image shows two hands clinking champagne flutes filled with bubbly liquid. The right image shows several bottles of wine, with one bottle in the foreground having a label that reads "SAINT-ESP 2017" and "CÔTES-DU-RHÔNE".

BEVERAGES

BEVERAGE PACKAGES

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

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

2022 ZILZIE BTW SB 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 - \$30 PP

PLATINUM PACKAGE

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

SPARKLING

Choose one option

NV DAL ZOTTO PROSECCO, King Valley, VIC

NV MUMM MARLBOROUGH SPARKLING, NZ

WHITE

Choose two options

LANEWAY CHARDONNAY, SA

CASA LUNARDI PINOT GRIGIO delle venezie, Italy

YEALANDS PETAL & STEM SAUVIGNON BLANC, NZ

SONS OF EDEN FREYA RIESLING, SA

FIORE MOSCATO

CIDERS - (upgrade options)

Sydney Cidery original

Agave & Ginger

Seasonal favourites

RED

Choose two options

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

Minimum 15 Guests Required*



CONTACT OUR EVENT TEAM TODAY

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