



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
<b>Grand Ballroom</b>	350	250	500	280	N/A	N/A	550	500	3.0m
<b>Ballroom 2 &amp; 3</b>	240	190	300	160	N/A	N/A	320	345	3.0m
<b>Ballroom 1 &amp; 2</b>	200	160	300	180	N/A	N/A	320	345	3.0m
<b>Ballroom 1</b>	80	64	140	69	N/A	45	150	155	3.0m
<b>Ballroom 2</b>	120	90	180	90	N/A	45	180	190	3.0m
<b>Ballroom 3</b>	80	64	120	60	N/A	40	150	155	3.0m
<b>Brickfield</b>	30	24	30	20	15	15	30	40	3.0m
<b>Hordern 1</b>	40	38	60	33	24	24	60	66	2.5m
<b>Hordern 2</b>	40	38	60	30	24	24	60	69	2.5m
<b>Hordern Boardroom</b>	N/A	N/A	N/A	N/A	N/A	12	N/A	35	2.5m
<b>The Terrace Marquee</b>	86	80	86	86	N/A	N/A	86	144	2.4 - 6m
<b>Sydney Cidery</b>	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

Cocktail 40 | Theatre 40 | 2x Kings Tables 36 | U-shape 21 | Boardroom 18 | Classroom 18

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



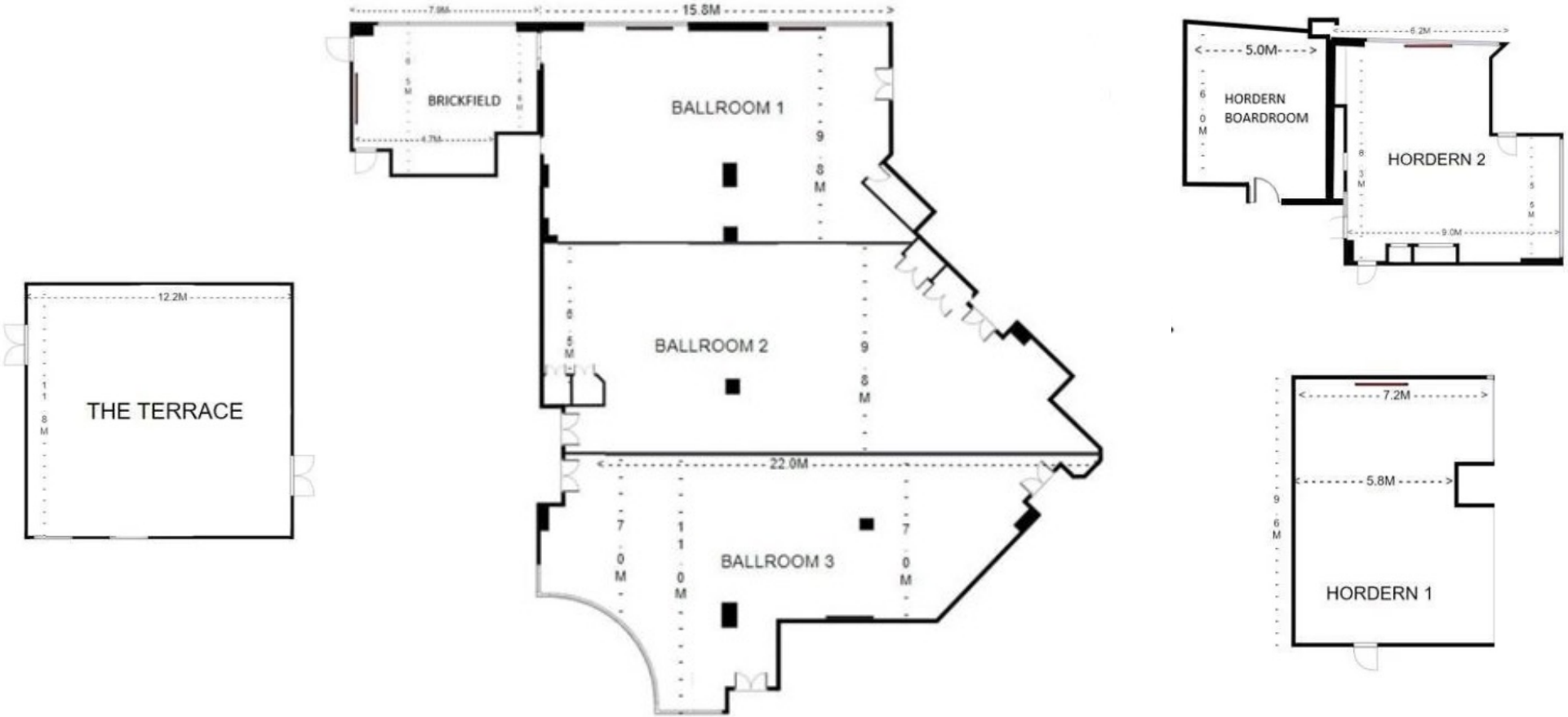
## THE TERRACE MARQUEE

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



A hand is using silver tongs to place a small, square appetizer topped with a slice of strawberry onto a white plate. The appetizer appears to be a piece of bread or cake with a filling. In the background, there are several other trays of appetizers: one with croissants topped with salmon and tomatoes, another with small round pastries, and a third with small round pastries. The entire scene is overlaid with a semi-transparent red filter.

# CATERING MENU

# 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 | \$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, 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 (A)
- **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 (A)

## 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.



Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).

# 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 (A)

## ASIAN - TUESDAY

### Hot

- Sweet & Sour Pork
- Stir Fry Chicken with Garlic & Oyster Sauce
- Stir Fry Tofu with Green Pea Mushroom
- Ginger & Prawn Dumpling (I)
- 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 (M)
- 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 (A)

Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).



# 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 (A)

## 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 Crumble
- 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



Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).

# BREAKFAST

Minimum 20 Guests Required | **FROM \$35 PER PERSON**

## 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 (A)

**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** - Broccoli, 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**

Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).



# 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 (A)
- **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 (M)
- **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

Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).



# BUFFET DINING

Minimum 20 Guests Required | **\$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)
- Steamed Jasmine Rice (V)
- Stir Fried Asian Greens (V)
- Chinese Style Chilli Beans (V)

### Cold

- Spice Roasted Cauliflower with Tahini, Almond (V)
- 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)

## TASTE OF EUROPE

### Hot

- Roast Pork Striploin with Seeded Mustard, Maple Glazed
- Bourguignon, Beef Fillets, Red Wine, Mushrooms, Onions, Carrot, Bouquet Garni Cacciatore, Chickpeas, Tomato, Olives
- Roasted Chat Potato with Garlic, Rosemary (V)
- Pumpkin with Honey Glaze (V)
- Pea & Mint (V)

### 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)
- 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)

Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).

# COCKTAIL FUNCTIONS

Minimum 20 Guests Required | FROM \$79 PER PERSON

## SHARED PLATTERS

Each platter serves up to 10 guests

**Beef Burgundy Pies** with Tomato Relish – from \$95

**Peking Duck Spring Rolls** with Plum Sauce – from \$95

**Pizza** by The Metre – from \$105

**Sushi & Nigiri** – from \$145 (M)

**Korean Fried Chicken** in Gochujang Sauce Topped with Peanuts & Sesame – from \$95

**Salt N Pepper Calamari** Tossed in Lemon Spice Served with Sriracha Mayo – from \$105 (I)

**Vegetarian Board** with Samosa, Pakora & Spring Roll – from \$85

**Antipasto Board** Cold Cuts, Olives, Bread & Crackers – from \$125

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

**Chef's Sweet Board** Mixed Selection of Petite Desserts – from \$95

Seafood Origin: Australia (A), Imported (I), Mixed (M) | Vegetarian (V).

## CANAPÉ PACKAGES

**\$18 PER PERSON** Choose 2 canapés

**\$35 PER PERSON** Choose 1 cold, 2 hot & 1 sweet canapé

**\$48 PER PERSON** Choose 2 cold, 2 hot, 1 substantial & 1 sweet canapé

**\$60 PER PERSON** Choose 3 cold, 3 hot, 1 substantial & 1 sweet canapé

**\$72 PER PERSON** Choose 3 cold, 3 hot, 2 substantial & 2 sweet canapés

### Cold

- Smoked Salmon, Cream Cheese Pinwheel, Chives & Ikura (A)
- Flame Grilled Teriyaki Salmon Nigiri (A)
- Fresh Oysters, Rice Wine Vinaigrette & Fresh Chives (A)
- Prawn On Cos, Yuzu Pearls & Cocktail Sauce (I)
- BBQ Pork Rice Paper Roll & Plum Sauce
- Rice Paper Roll with Vegetables & Vermicelli

### 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
- Sweet Potato Croquettes (V)

### Substantial

- Korean Fried Chicken Bao Buns
- Premium Beef Mini Cheeseburgers
- Beef Burgundy Pie with Mash Peas & Gravy
- Hokkien Chicken Noodles
- Salt & Pepper Calamari (M)
- Chorizo Rolls with Mustard & Ketchup

### Sweet

- Mini Lamingtons
- Macarons
- Dessert Pops



# BEVERAGE PACKAGES

Minimum of 15 Guests Required | **PACKAGES FROM \$40 PER PERSON**

Beverage 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

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*



RYDGES

HOTELS RESORTS

RYDGES WORLD SQUARE

389 Pitt Street, Sydney, 2000

ENQUIRIES

+61 2 8268 1888

[Functions\\_RydgesWorldSquare@evt.com](mailto:Functions_RydgesWorldSquare@evt.com)

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