



MORE CELEBRATIONS ON EVERY LEVEL

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 sunkissed 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!







AMBER RESTAURANT

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
- Semi exclusive hire up to 40 guests









TERRACE MARQUEE

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, and corporate gatherings.

The Terrace offers the same high-quality facilities as Sydney Cidery but with a different ambiance and layout, making it an ideal choice when you need:

- A private event setting with outdoor space
- A flexible venue with multiple configurations
- A premium atmosphere for corporate or social events

• Exclusive hire - up to 90 guests









SYDNEY CIDERY

Sydney Cidery is a contemporary craft bar serving crisp ciders, handcrafted beers and cheerful food - perfect for creating memorable moments with a city vibe.

Born from the passion of hotel owner Dr. Jerry Schwartz, Sydney Cidery's roots trace back to Sydney Brewery, which began as a boutique brewery in the Macquarie Hotel basement. We now brew our award winning ciders and beers locally in the Hunter Valley.

The space features an urban-industrial design with oak and copper tones, herringbone floors, and a bar made from recycled brass and timber. Inside, tall tables, leather chairs, and industrial lighting create a warm, relaxed vibe. Outside, our enclosed terrace overlooks World Square and offers high tables, bar stools, and heaters.

- Exclusive hire up to 300 guests
- Outside Terrace up to 90 guests
- Semi exclusive up to 180 guests



PLATED MENU

2 COURSE | from \$79pp

3 COURSE | from \$89pp

ENTRÉE

- Potato gnocchi with wild mushroom ragu
- Roasted heritage carrots, sheep's yoghurt, dukka spice, hazelnut, vine cherry tomato
- Smoked salmon, fried capers, wasabi egg mayonaisse, dill pickled ginger
- Pork terrine, herbs & spices, croutons, quince paste
- Lamb backstrap, minted peas, redcurrant jus, deepfried rosemary

MAIN

- Confit duck leg cassoulet, toulouse sausage, cranberry jelly, veal jus
- Beef sirloin, asparagus, potato fondant, wild mushroom, shiraz jus
- Barramundi, creamed leeks, green peas, tarragon, horseradish cream
- Japanese roasted pumpkin, dukkah spice, rocket, hazelnut, pomegranate balsamic glaze
- Turkey breast, yorkshire pudding, caramalised onion, mushy peas, beef glaze

DESSERT

- Lemon meringue tart with vanilla creme fraiche
- Warm chocolate fondant with vanilla icecream
- Three cheese with condiments
- Christmas pudding with brandy custard, glazed cherry

SOMETHING EXTRA

Add 3 canapés on arrival for \$13 per person

Minimum 30 Guests Required*



COCKTAIL CELEBRATION PACKAGES

1 hour | \$35 per person 4 pieces

2 hours | \$48 per person 6 pieces OR \$99 with Gold Beverage Package

3 hours | \$60 per person 8 pieces OR \$106 with Gold Beverage Package

CANAPES SELECTION

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.

CANAPES SELECTION

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 MACARON



FOOD STATIONS

From \$20 per person – 30-50 guests From \$15 per person – from 50 guests

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.



BUFFET from \$149pp

Including selected fruit juices, still & sparkling water

Add on your favourite beverage package to celebrate in style

SEAFOOD

- Chilled selection of fresh market prawns
- Sydney rock oysters
- Calamari salad
- Smoked salmon

HOTS

- Spice maple & cider glazed ham
- Pistachio & cranberry stuffed turkey roulade
- Baked salmon & hollandaise
- Tortellini with wild mushrooms cream sauce (v)

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

- Xmas plum pudding, vanilla custard
- Fruit mince pies
- Mini lamingtons
- Seasonal fruits & berries

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)



Minimum 30 Guests Required*

SHARED PLATTERS - serving 10 guests

PACIFIC OYSTERS \$79 PER DOZEN

Freshly shucked with mignonette

VEGETARIAN PLATTER \$85

Crudites, grilled vegetables, dips and haloumi cheese sticks

CHRISTMAS PUDDING WITH RUM CUSTARD \$90

ASSORTED PLATTER OF MIXED DESSERTS \$90

GOURMET PIZZA'S \$100 PER METRE

Selection of 3 gourmet pizza's

GOURMET AUSTRALIAN CHEESE BOARD \$120

Brie, blue & cheddar selection, dried fruit, muscatels, quince paste, lavosh & grissini

ASSORTED SUSHI PLATTER 60 PCE \$140 CHARCUTERIE \$170

Prosciutto, bresaola, pastrami, european dried sausages, pickles

SEAFOOD PLATTER \$230

Wh prawns, blue swimmer crab, smoked salmon, oysters, Balmain bugs



CHRISTMAS BBQ BUFFET CELEBRATION WITH CHEF SERVICE

\$119 PER PERSON

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

SOMETHING EXTRA \$20PP

- Garlic prawn skewer
- Moreton bay bugs
- Halloumi skewer
- BBQ octopus



Minimum 30 Guests Required*



NIBBLE & NOSH \$69 PER PERSON

- Rice paper rolls with vegetables and vermicelli (V, GF, VG)
- Rockmelon and jamon
- Satay chicken skewers with peanut sauce
- Arancini pumpkin with rocket and aioli
- Empanada vegetarian (VG)
- Gourmet pizza selection of two pizzas'
- Choice of one share platter option

GATHER & GRAZE

\$89 PER PERSON

Nibble & Nosh Package plus:

- Roast peking duck crepes
- Wagyu beef sliders

THE GRAND SPREAD \$99 PER PERSON

Gather & Graze package plus:

• Kataifi prawns with chimichurri

Minimum 10 Guests Required*

BEVERAGE PACKAGES TO SAY CHEERS

GOLD PACKAGE

1 Hour - \$32 PP

2 Hour - \$40 PP

3 Hour - \$48 PP

4 Hour - \$56 PP

SPARKLING

ZILZIE BTW Murray Darling, AU

WHITE (Choose one)

ZILZIE BTW Sauvignon blanc Murray Darling, AU ZILZIE Pinot Grigio, Murray Darling, AU

RED (Choose one)

ZILZIE BTW SHIRAZ Murray Darling, Australia
ZILZIE BTW Pinot Noir Murray Darling, Australia

SYDNEY BREWERY BEER

Lager | Pale ale | Cascade light beer

ASSORTED SOFT DRINKS

PLATINUM PACKAGE

1 Hour - \$40 PP

2 Hour - \$50 PP

3 Hour - \$58 PP

4 Hour - \$64 PP

SPARKLING

MARTY'S BLOCK Brut Cuvee South Australia, AU

WHITE (Choose two)

CLOUD STREET Sauvignon Blanc VIC, AU
GROWERS GATE Chardonnay South Australia, AU
OXFORD LANDING Pinot Grigio South Australia, AU

RED (Choose two)

GROWERS GATE Shiraz South Australia, AU

MARTY'S BLOCK Cabernet Shiraz South Australia, AU

HESKETH 'Unfinished Business' Pinot Noir

ROSE

CLOUD STREET Rose VIC, AU

SYDNEY BREWERY BEER

Lager | Pale ale | Cascade light beer

ASSORTED SOFT DRINKS

SOFT DRINK PACKAGE

1 Hour - \$15 PP

2 Hour - \$20 PP

3 Hour - \$25 PP

4 Hour - \$30 PP

SOMETHING EXTRA \$5.00 PP

Add CIDERS from Sydney
Brewery including Sydney
Cidery original, Agave &
Ginger and Seasonal
favourites

Minimum 15 Guests Required*



ENQUIRIES

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REFRESHINGLY LOCAL

RYDGES.COM