

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | canapé | beverages | gallery



Rydges World Square

Step into a world of first class services and comfort at Rydges World Square Sydney. Rydges World Square is located in the central business district, providing easy access to Darling Harbour, Cockle Bay, Sydney Entertainment Centre and the city's financial precinct. Rydges World Square is 20 minutes from Sydney Airport and easily accessible from Town Hall and Museum stations (Airport Link).

Rydges World Square includes one of the newest and largest conference and event centres in Sydney CBD. The lobby level of this CBD hotel is dedicated to offering world-class Sydney meeting space that can accommodate up to 550 guests for a conference, wedding reception or elegant cocktail party.



elcome | **services & facilities** | day package | breaks | breakfast | lunch & dinner | canapé | beverages | gal

services & facilities

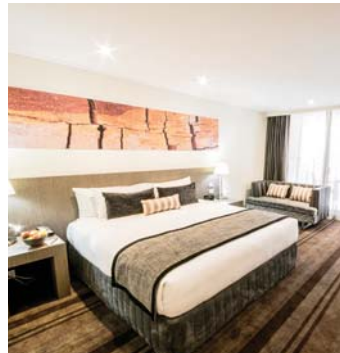


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Seven rooms in a new facility with 600 square metres of flexible space boasts FREE WI-FI, the latest audio and visual equipment that is suitable for all business events and social soirees. Rydges World Square offers the versatility and flexibility to ensure you always have a great experience.

Additional facilities and services include Sphere Restaurant, 24-hour room service, The Cidery Bar and Kitchen, gymnasium, 24-hour valet parking and business centre.

Our dedicated Conference team can organise all details of your event, taking the stress out of organising your function and ensuring your conference or event is a memorable one.



welcome | **services & facilities** | day package | breaks | breakfast | lunch & dinner | canapé | beverages | gallery

Sphere Restaurant

Sphere Restaurant offers an extensive full buffet and continental buffet breakfast daily with a diverse spread that caters to both the Asian and Western palate.

For dinner, Sphere Restaurant offers a modern Italian cuisine, using the highest quality produce. Experience our menu of culinary delights inspired by the Mediterranean.

Buffet Breakfast: Daily 6:30am-10:30am

Dinner: Monday – Saturday 6:00pm-10:00pm

Sunday: Closed for dinner service only

The Cidery Bar & Kitchen

The Cidery Bar & Kitchen is our brand new trendy bar with a great outside deck overlooking the cosmopolitan World Square

precinct – find yourself, sit back and relax while sipping on our exciting cocktails or enjoying a cold beer.

Our Sydney Cidery branded cider and beers are all brewed in our micro-brewery located on-site. With a cozy and intimate interior, the bar is a perfect place to unwind after a busy day in the office. On Friday and Saturday nights, the atmosphere shifts with our resident DJs – a perfect place to kick start your weekend.

Open from midday until late from Monday to Saturday and from 3pm until 10pm on Sunday, The Cidery Bar & Kitchen offers over 10 varieties of cider, 10 beers on tap, signature cocktails and a menu consisting of gourmet share plates, sliders and wood fired pizza.



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Arrival and Departure

Check In Time – from 2.00 pm

Check Out Time – before 11.00 am

Late Check Out can be arranged on request and may incur an additional charge.

Room Service

Available 24 hours, 7 days a week.

Business Centre

Available 24 hours – services include high speed internet access and photocopying.

Concierge

Our Concierge team will be happy to assist you with local attraction information, tour bookings, dining recommendations, baggage handling, taxis, valet parking and other special requests.

Gym

Boasting a full range of the latest fitness equipment, the gym is available from 6am – 10pm each day.

Air Conditioning

All rooms and suites are equipped with individual cooling, heating and fan controls.

Parking and Vehicles

Valet service is available to all guests for a daily fee, guests may also self-park at one of our local parking stations (not affiliated with Rydges World Square).

welcome | **services & facilities** | day package | breaks | breakfast | lunch & dinner | canapé | beverages | gallery

Baby Cots

Available on request, may incur additional charges.

Credit Cards

We accept all major credit cards – Visa, Mastercard, American Express and Diners. All credit card transactions incur a surcharge.

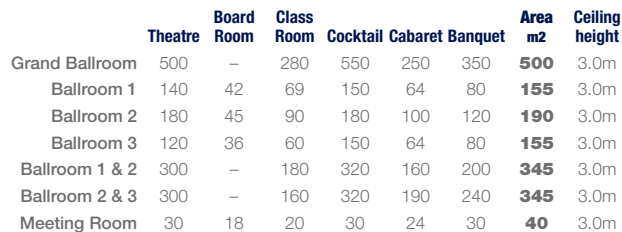
Internet Access

Complimentary wireless internet is available in all conference, accommodation rooms and public areas.

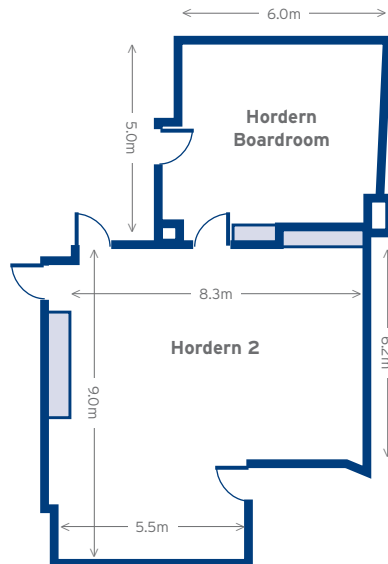
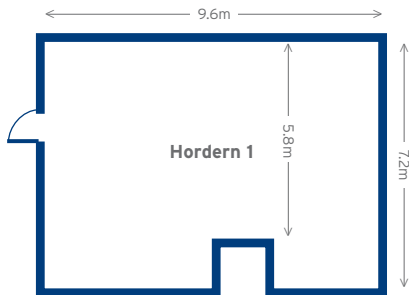
In Room Safe

All guest rooms and suites have complimentary In Room Safe operated by the user's unique code.





Maximum capacities may vary subject to audio visual, stage and theming requirement



		Theatre	Board Room	U-Shape	Class Room	Cocktail	Cabaret	Banquet	Area m2	Ceiling height
Hordern Boardroom	—	12	—	—	—	—	—	—	35	2.5
	Hordern 1	60	24	24	33	60	38	40	66	2.5
	Hordern 2	60	24	24	30	60	38	40	69	2.5

welcome | services & facilities | **day package** | breaks | breakfast | lunch & dinner | canapé | beverages | gallery

day packages

day delegate package

welcome | services & facilities | **day package** | breaks | breakfast | lunch & dinner | canapé | beverages | gallery

day delegate packages

Full day from \$75 per person

Half day from \$65 per person

On Arrival

Fresh whole fruit bowl (replenished throughout the day), freshly brewed coffee & tea selection and daily newspapers.

Morning & Afternoon Tea

Chef's selection of morning & afternoon tea breaks with refreshments.

Please contact our Conference Coordinator for more information.

Lunch

Chef's daily gourmet hot buffet lunch* served in Sphere Restaurant** or delicatessen working lunch, served in your conference room or lobby.

Your Room

Venue hire*** 9:00am – 5:00pm

Rydges pads and pens

Freshly filtered water & mints replenished throughout the day

Flipchart and whiteboard with markers

Electronic signage facilities to display your company name/logo for the duration of your conference

Complimentary registration table on request

One complimentary valet car space



Prices are subject to change without notice. Prices displayed are GST-inclusive

* Please be advised a minimum number of 25 delegates applies for the buffet lunch

*** Room Rental Hire applies separately



Audio Visual:

Rydges World Square is equipped
with state-of-the-art in house
AV equipment including:

Mounted full high definition
projectors & screens

Integrated sound and PA system

Lecterns

Lapel and hand held microphones

Stage pieces

Laser pointers

Laptops

Receive support from our 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.

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Exhibition Space:

Rydges World Square Hotel offers versatile conference spaces that can be transformed into a large open exhibition space for up to 20 trade booths.



RYDGES WORLD SQUARE



RYDGES WORLD SQUARE

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breaks

individual coffee breaks
morning and afternoon tea

Prices are subject to change without notice. Prices displayed are GST-inclusive

individual coffee breaks

Freshly brewed coffee and tea selection

\$7 per person

Selection of morning or afternoon
tea with freshly brewed coffee
and tea selection

\$13 per person

Continuous tea and coffee
throughout the day

\$15 per person



morning and afternoon tea

Our conference day packages are offered with the following morning and afternoon tea, including a whole fruit basket.

sweet selections

Sliced banana bread with
house mixed berry jam

Assorted baked mini muffins

Raspberry and sour cherry slice

Mini coconut macaroons

Almond Florentines (gf)

Chocolate and walnut brownies

Italian biscotti

Cinnamon and berry jam linzer

Natural Greek style yoghurt shots
with berry compote (gf)

House baked scones with jam and
double cream (small groups)



(gf) Gluten free



savoury selections

Quiche Lorraine with tomato relish

Spinach and feta filo triangles

Mixed vegetable frittata with
tomato chutney

Mini ham and cheese croissants

Curry chicken parcels

Aussie beef pies with crushed peas

Chef's choice savoury muffins

Mini pizzas

Tuscan sausage rolls

Savoury scones with soft butter

gluten free and dairy free options

Individual pear and walnut cake (gf,df)

Apple and rhubarb cake (gf,df)

Orange and almond loaf (gf,df)

Caramel slice (gf)

Honey and date loaf (gf)

Blueberry or raspberry friands (gf)

Seasonal sliced fruit platter (gf,df)



(gf) Gluten free (df) Dairy free

* Additional charges may apply for dietary items for 25+ people.

Prices are subject to change without notice. Prices displayed are GST-inclusive.

supplements

\$5 per item/person

Served in addition to your morning
or afternoon tea break.

health break

Healthy juice shot
Mixed berry smoothie
Berocca Twist & Go
Yakult
Muesli bar
Individual yoghurt cups
Mini Magnum



welcome | services & facilities | day package | breaks | **breakfast** | lunch & dinner | canapé | beverages | gallery

breakfast

continental breakfast

full buffet breakfast

cocktail breakfast

plated breakfast

continental breakfast*

\$25 per person

Platter of seasonal sliced fruit

Natural and fruit yoghurt

Baker's basket of pastries

Breakfast cereals

Selection of breads

Preserves

Freshly brewed coffee, a selection
of teas, and juice

full buffet breakfast

\$33 per person

Scrambled eggs

Breakfast sausages

Grilled bacon

Grilled tomatoes

Hash browns

Platter of seasonal sliced fruits

Basket of assorted pastries

Assortment of breakfast cereals

Selection of breads

Freshly brewed coffee, a selection
of teas, and juice

Prices are subject to change without notice. Prices displayed are GST-inclusive



Minimum of 20 people

* Served as a buffet or as platters on the table

cocktail breakfast

\$29 per person

House made peach bread with ricotta and honey (v)

Toasted muesli, berry compote and Gippsland creamy yoghurt (v)

Classic tomato and basil bruschetta on grilled ciabatta (v)

Scrambled eggs and chives bagel

Pumpkin and spinach frittata (v,gf)

BLT on a freshly baked sesame seed baguette

Seasonal fruit skewers (v,gf,df)

Tea, coffee and juice

Prices are subject to change without notice. Prices displayed are GST-inclusive



(v) Vegetarian, (gf) Gluten free, (df) Dairy free

Prices are subject to change without notice. Prices displayed are GST-inclusive

Plated breakfast

\$35 per person

Plated breakfast with the addition
of continental items served in the
centre of the table

\$38 per person

Served with freshly brewed coffee,
a selection of teas, and juice

Classic Eggs Benedict – champagne
ham, baby spinach and hollandaise

or

Ricotta, avocado and semi dried Roma
tomatoes with grilled ciabatta bread (v)

or

Double smoked bacon, field mushrooms,
slow roasted tomatoes, potato hash and
scrambled eggs

or

Smoked salmon bruschetta with
avocado, horseradish cream and
capers with grilled gourmet bread



(A) Vegetarian

welcome | services & facilities | day package | breaks | breakfast | **lunch & dinner** | canapé | beverages | gallery

lunch & dinner

non package lunch options

set & alternate menus

international buffet

italian buffet

welcome | services & facilities | day package | breaks | breakfast | **lunch & dinner** | canapé | beverages | gallery

non package lunch options

delicatessen working lunch

\$32 per person

Chefs selection sandwiches on baguette,
Turkish bread, foccacia and tortilla bread

Variety of fresh home made salads

Chefs selection hot gourmet finger food

Assorted cakes

Freshly sliced fruit platter

International cheese board

Freshly brewed coffee, selection of teas
and orange juice

chefs selection buffet lunch

\$35 per person

Variety of fresh home made salads

Delicious hot buffet of our Chef's unique
recipes, including an assortment of meats,
pasta, rice and vegetable dishes

Assorted cakes

Freshly sliced fruit platter

International cheese board

Freshly brewed coffee, selection of teas
and orange juice

Minimum of 25 people.

Prices are subject to change without notice. Prices displayed are GST-inclusive



Prices are subject to change without notice. Prices displayed are GST-inclusive.

set & alternate menus

2-Course Set Menu **\$50 per person**

3-Course Set Menu **\$65 per person**

2-Course Alternate Menu **\$55 per person**

3-Course Alternate Menu **\$69 per person**

All plated menus include freshly brewed coffee and a selection of teas.

[entrée](#) | [main](#) | [dessert](#)



entrée

Butternut pumpkin soup with
garlic crostini and black truffle (v)

Confit of duck served with spiced chorizo
and ratatouille (gf,df)

Cured wagyu beef carpaccio with shaved
zucchini and pistachio served with
horseradish cream (gf)

Traditional prawn cocktail on a plate
with modern twist (gf)

Marinated artichoke tart topped with
goats cheese, truss vine tomatoes and
drizzled with aged balsamic (v)

Deconstructed smoked salmon salad
with marinated fennel and citrus
segments (gf,df)

Marinated scallops with rocket pesto,
fregola, prosciutto and tomato concasse
(gf,df)

Spinach and ricotta open ravioli with
truss cherry tomato salsa and micro
salad (v)





main

Oven baked barramundi served with coriander infused sweet potato and aromatic green curry sauce (gf,df)

Pan seared organic chicken breast served with zucchini and parsnip puree, red capsicum coulis and crisp prosciutto (gf)

220g grilled beef strip loin served with creamy potato gratin, cherry truss tomatoes and pepper jus (gf)

Pesto crusted fillet of salmon on potato rosti with baby spinach and salsa verde

Pork fillet wrapped in prosciutto served with mixed wild mushroom ragout (gf)

Golden ale braised beef cheeks with saffron mash and sautéed green beans

Osso bucco served with soft polenta, baby spinach and parsnip frites

Mixed wild mushroom risotto with asparagus (v,gf)

Seasonal grilled vegetable spaghetti with pesto (v)

dessert

Baked berry cheesecake
served with brownie soil

Apple and salted caramel tart
with vanilla bean ice cream

Classic crème brulee with
a macaroon and praline

Vanilla panna cotta served with
seasonal fresh berries

Baked orange and polenta cake
served with mascarpone (gf)

Tiramisu Charlotte with
espresso chocolate sauce

Chocolate fondant with berry coulis
and double cream



(gf) Gluten free



welcome | services & facilities | day package | breaks | breakfast | **lunch & dinner** | canapé | beverages | gallery

Prices are subject to change without notice. Prices displayed are GST-inclusive

international buffet

\$59 per person

Please select 4 salads and 3 hot items.

Minimum of 25 people.

salads

Glass noodle and seasonal vegetable
(v,gf,df)

Tofu and mixed mushrooms with
chilli sesame dressing (v)

Classic Caesar (v)

Gourmet tomato, bocconcini and
balsamic vinegar (v,gf)

Persian spiced rice (v,gf,df)

Nicoise (v,gf,df)

Mustard Chicken and penne pasta

Beetroot salad with orange and
goats cheese (v,gf)

Mixed leaf with cherry truss tomatoes
and aged balsamic (v,gf,df)



(v) Vegetarian (gf) Gluten free (df) Dairy free

welcome | services & facilities | day package | breaks | breakfast | **lunch & dinner** | canapé | beverages | gallery



(gf) Gluten free, (df) Dairy free

mains

- Chicken cacciatore (gf,df)
- Chilli chicken and basil stir fry
- Beef with black bean sauce
- Beef stroganoff
- Baked salmon with teriyaki sauce
- Steamed basa fillet with
lemon butter sauce (gf)
- Red curry pork with
bamboo shoots (gf,df)
- Sweet and sour pork
- Hokkien noodles with tofu
and seasonal vegetables

All served with steamed jasmine rice,
roast potato and seasonal vegetable.

roast

- Rosemary and garlic marinated
leg of lamb (gf)
- Rollled pork with crackling and
apple sauce (gf,df)
- Mustard crust beef strip loin
with jus (gf,df)

dessert

- Assorted petite cakes
- Freshly sliced fruit platter
- Australian cheese board with lavosh
- Freshly brewed coffee and
a selection of teas

Prices are subject to change without notice. Prices displayed are GST-inclusive.

italian buffet

\$69 per person

Please select 4 salads and 3 hot items.

Minimum of 25 people.

salads

Bocconcini, vine ripened tomato
and basil (gf)

Grilled vegetables with salmoriglio (gf,df)

Mushroom and artichoke (gf,df)

Tuna and mixed beans (gf,df)

Green beans, semidried tomatoes
and ricotta (gf)

Pumpkin and pesto (gf)

Calamari, capers and
red capsicum (gf,df)

Chickpeas, eggplant and
black olives (gf,df)

Radicchio, gorgonzola and walnut (gf)

Fregola, chicken and lentil (gf,df)



(gf) Gluten free (df) Dairy free

welcome | services & facilities | day package | breaks | breakfast | **lunch & dinner** | canapé | beverages | gallery



mains

Leg of lamb, pistachio
and pesto sauce (gf)

Roast beef with chestnuts
and green olives (gf,df)

Pork loin with capsicum and figs (gf,df)

Barramundi in salsa verde (gf,df)

Salmon with fennel and
limoncello sauce (gf,df)

Beef strip loin and wild
mushroom jus (gf,df)

Chicken alle diavola (gf,df)

Calamari, vongole, black mussel
alle napoletana (gf,df)

Pizza Margherita

Roast leg of lamb with artichoke
and juniper jus (gf,df)

Chicken, broad beans and
black olives (gf,df)

Roast beef, gorgonzola and pine nuts (g)

Crispy pork belly and plum sauce (gf,df)

Baby goat, green olive, rosemary
and salsa rossa (gf,df)

desserts

Chef's selection of Italian desserts

Sliced fruit platters

Freshly brewed coffee and
a selection of teas

All served with roasted garlic rosemary
potato, fregola and roasted vegetables.

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | **canapé** | beverages | gallery

canapés

canapés

shared platters

Prices are subject to change without notice. Prices displayed are GST-inclusive

canapés

½ hour package

2 cold, 2 hot canapé selection

\$18 per person

1 hour package

3 cold, 3 hot canapé selection

\$27 per person

2 hour package

4 cold, 4 hot canapé selection

\$40 per person

3 hour package

5 cold, 5 hot canapé selection

\$50 per person

Substantial canapés available in addition to the above.

Please select your choice of canapés from the following pages.

[cold canapés](#) | [hot canapés](#)





(v) Vegetarian (gf) Gluten free (df) Dairy free

cold canapés

Pumpkin and ricotta tarts topped with semi dried cherry tomatoes (v)

Foie gras mousse on crostini with dried muscatel

Barbeque roast duck and witlof salad (gf,df)

Maple glazed quail breast with chive crepes

Citrus marinated prawns with fresh basil and watermelon (gf,df)

Crab meat salad with mint, lime, chilli and peach (gf,df)

Mediterranean grilled vegetables filoette with capsicum coulis (v)

Peking duck pancakes with shallot and cucumber

Smoked salmon roulade with roe

hot canapés

Crab cakes topped with mango salsa

Crispy wontons served with
rice wine vinaigrette

Smoked salmon on potato rosti
with crème fraiche

Truffle and mushroom arancini
with garlic aioli

Munchego cheese and corn croquettes

Feta and caramelized onion bombas

Spiced lamb koftas with tzatziki

Prawn cutlets with chilli
and coriander (gf,df)

Vegetarian samosa with
minted yoghurt (v)

Chicken satay with peanut sauce



(v) Vegetarian (gf) Gluten free (df) Dairy free

Prices are subject to change without notice. Prices displayed are GST-inclusive

substantial selection

\$5 per person

Salt and pepper calamari
with lime aioli (gf)

Beef sliders with American mustard
and cheddar

Pulled chicken sliders with avocado
puree and Swiss cheese

Pork pies with spiced apple chutney

Gourmet oversized spring rolls
with Thai sweet chilli

chinese box selection

\$8 per person

Classic chicken Caesar salad

Battered flathead with fries and
caper mayonnaise

Stir fry hokkien noodles with beef,
chicken or vegetarian

Butter chicken with jasmine rice and raita

Traditional egg fried rice



(gf) Gluten free

Prices are subject to change without notice. Prices displayed are GST-inclusive



share platters

Serves 10 people

Antipasto platter including cured meats, seasonal grilled vegetables, Sicilian olives, dips and grissini sticks **\$80**

Upgrade to a deluxe platter for an additional **\$40** which includes an additional three cured meats

Australian cheese platter with lavosh **\$90**

Steamed dumplings in bamboo baskets **\$80**

Wood fired pizza by the metre **\$70**

Mixed sushi and sashimi platter **\$80**

Beef Burgundy pies with mash potato and peas **\$55**

Sliced seasonal fruit with fresh berries (v,gf,df) **\$75**

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | canapé | **beverages** | gallery

beverages

deluxe package

premium package

soft drink package

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | canapé | **beverages** | gallery

Wine subject to availability. Prices are subject to change without notice. Prices displayed are GST-inclusive.

deluxe package

½ hour **\$12**

1 hour **\$21**

2 hours **\$27**

3 hours **\$33**

4 hours **\$39**

5 hours **\$45**

Pepperton Estate Goodwyn Brut Cuvee

Wolf Blass Bilyara Sauvignon Blanc

Wolf Blass Shiraz

Local beer

Assorted soft drinks

premium package*

½ hour **\$22**

1 hour **\$30**

2 hours **\$39**

3 hours **\$45**

4 hours **\$52**

5 hours **\$60**

* Select one wine varietal from each section.

Sparkling

Ninth Island NV – Tamar Valley, TAS

Canaletto Prosecco NV – Veneto, Italy

White

Tai Nui Sauvignon Blanc

Marlborough NZ

Vasse Felix Classic Dry White

Margaret River, WA

Little Yering Chardonnay

Yarra Valley, VIC

Red

Little Yering Pinot Noir

Yarra Valley, VIC

Vasse Felix Classic Dry Red

Margaret River, WA

Xanadu Next of Kin Cabernet Sauvignon

Margaret River, WA

Local & International Beers

Soft drink, mineral water and orange juice

soft drink package

½ hour **\$6**

1 hour **\$10**

2 hours **\$18**

3 hours **\$24**

4 hours **\$30**

5 hours **\$36**

Soft drink, mineral water and orange juice

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | canapé | beverages | **gallery**

gallery

A photograph of a bar interior. In the foreground, a tall glass filled with an orange-colored cocktail is garnished with a slice of lemon and a strawberry. A black straw is inserted into the drink. To the left, a portion of a red cocktail in a glass is visible. The background shows a well-stocked bar with numerous bottles of spirits on shelves. The lighting is warm and ambient, creating a sophisticated atmosphere.

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | canapé | beverages | **gallery**



Hotel



Lobby



Sphere restaurant



Exhibition area

welcome | services & facilities | day package | breaks | breakfast | lunch & dinner | canapé | beverages | **gallery**



Grand Ballroom – Theatre style



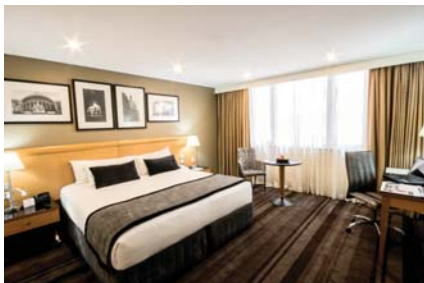
Ballroom 1



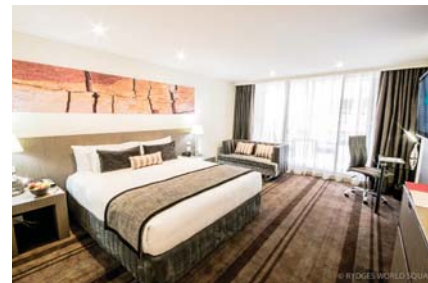
Ballroom 2 & 3 – Classroom style



Gymnasium



Deluxe King Room



Executive Balcony Room