



RYDGES

HOTELS · RESORTS

# YOUR SPECIAL DAY

WEDDINGS AT RYDGES ROTORUA

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)



# WEDDING PACKAGES

## A Day To Treasure For A Lifetime

We have tailor made a selection of wedding packages for your special day, alternatively our wedding specialist is on hand to discuss your aspirations to craft a bespoke menu for you and your guests.

Our culinary team are masters at preparing the finest produce with an innovative edge, whether your preference is a set menu, buffet or cocktail style.

Packages available from \$65 per person

## Weddings Specialist

From broad brushstrokes to the tiniest (but all- important!) details, our wedding specialist has it covered. We'll take care of all the planning and organising from selecting the right venue to curating the perfect menu.

Captivate with creative detail - we are able to connect you with our list of respected wedding suppliers across the city to select from a diverse array of distinctive decorative options.

# WEDDING CELEBRATION PACKAGES

Minimum number of 40 guests

All inclusions are subject to availability



## Essentials Package - \$69pp

**Includes the following:**

**Room hire, with your choice of set up, black or white linen, cutlery, crockery and glassware**

**An award winning Chapman's buffet dinner**

**Microphone and sound system**



## Indulgence Package - \$79pp

**Includes the following:**

**Room hire, with your choice of set up, black or white linen, cutlery, crockery and glassware**

**An award winning Chapman's buffet dinner**

**Microphone and sound system**

**Centrepieces**

**Your choice of black or white chair covers**



## Deluxe Package - \$99pp

**Room hire, with your choice of set up, black or white linen, cutlery, crockery and glassware**

**Alternate drop, 3 course plated dinner menu of your choice**

**Microphone and sound system**

**Centrepieces**

**Your choice of black or white chair covers**

**Welcome drink on arrival for each guest**



# ALTERNATE DROP MENU

## Included in the Deluxe Package

**Choice of two starters**

**Choice of two mains**

**Choice of two desserts**

**All served in an alternate drop sequence**

**Soup options are classed under the 'starters' category**

**An additional charge of \$15 per person, if an additional choice from each course is required**

**A minimum of 40 guests is required**

**Dietary requirements can be accommodated with advanced notice**

# ALTERNATE DROP OPTIONS

**\$99PP**

Minimum 40 guests

## Starter selection

**Prawn Cocktail, poached prawns on crisp lettuce with island sauce and avocado mousse**

**Beef Carpaccio, thin raw slivers of beef, baby rocket, parmesan cheese shavings and garlic aioli**

**Confit of Duck, confit of duck leg on stir-fry vegetables with a honey, sesame and soy dipping sauce**

**Seafood Symphony, baked salmon, marinated mussels, poached prawns, raw fish and shrimp cocktail**

**Tempura Prawns, tempura tiger prawns with a chili and coriander soy dipping sauce**

**Tempura Vegetables, tempura garden fresh vegetables, with a garlic and saffron aioli**

**Vegetable Carpaccio, thinly sliced raw vegetables marinated in a coriander vinaigrette, with sundried tomatoes, pesto and crisp greens**

**Lamb Kofta, spicy lamb kofta skewers with Naan bread and minted yogurt**

**Chicken liver and port pâté, chicken liver and port pâté served with onion marmalade on crispy bruschetta**

**Mushroom Ragout, selection of wild mushrooms cooked with cream and herbs served with parmesan puff strips**

**Tomatoes Mozzarella and Basil, sun ripened vine tomatoes with slices of buffalo mozzarella and fresh basil, drizzled with extra virgin olive oil**

**Gyoza Shitake dumpling, steamed dumplings served with coriander and spring onion soy sauce**

## Soups

**Seafood chowder**

**Prawn bisque**

**Cream of pumpkin**

**Chicken and corn**

**Cream of mushroom**

**Potato and leek**



# ALTERNATE DROP OPTIONS

**\$99PP**

Minimum 40 guests

## Mains selection

**Beef Scotch Fillet, Medium rare grilled steak, rosti potatoes and steamed garden-fresh vegetables with red wine jus**

**Lamb Shank, New Zealand lamb shank cooked in tomatoes and herbs, served with creamy polenta and root vegetables**

**Chicken Breast stuffed with Prawn Mousse, Corn fed chicken breast stuffed with prawn mousse and served with potato galette, grilled Mediterranean vegetables and topped in a Riesling cream sauce**

**Chicken Breast stuffed with Spinach and Fetta, Corn fed chicken breast stuffed with creamy spinach and feta, served with gratin potatoes, baby carrots and a fennel cream sauce**

**Salmon, Grilled salmon served on crushed baby potatoes with green asparagus, salmon roe and capers topped with a saffron cream sauce**

**Pork Belly, Slow roasted pork belly served on creamed potatoes with green beans and a Dijon mustard jus**

**Deconstructed Beef Wellington, Grilled beef fillet on wilted spinach with a portabella mushroom and chicken liver pate, topped with a puff pastry cap. Served with a potato Rosti and bearnaise sauce**

**Back strap of lamb, Grilled medium back strap of lamb, topped with a fine herb crust, creamed carrot and minted peas with a pan jus**

**Mushroom Wellington, Forest mushroom and baby spinach wrapped in puff pastry and served with a smokey cherry tomatoes chutney and roasted root vegetables**

**Vegetable Moussaka, Layers of garden vegetables, lentils, eggplant, potatoes and cheese. Served with a chunky cherry tomato, cucumber and mint salad**

**Pumpkin Panzotti, Creamy pumpkin filled Panzotti with a walnut sauce, topped with shaved parmesan cheese**

## Sweet temptations

**Mini kiwi pavlova on a passionfruit syrup and topped with kiwi fruit**

**Apple pie with whipped cream**

**Chocolate mud cake**

**Tiramisu**

**Baked cheesecake**

**Chocolate mousse**

**Creme Brulee**

**Tropical fruit martini**

*Tea and coffee included*



# BEVERAGE PACKAGES

## Beverage package items

**NZ local beer, House wine (chardonnay, sauvignon blanc & cabernet merlot), House sparkling wine, fruit juice, mineral water & soft drinks**

**Two hour package - \$45pp**

**Three hour package - \$50pp**

**Must have substantial snacks throughout function: - hot & cold selection or dinner**

**Four hour package - \$55pp**

**Must have substantial snacks throughout function: - hot & cold selection or dinner**

**Five hour package - \$60pp**

**Must have substantial snacks throughout function: - hot & cold selection or dinner**

***Food is not included in this pricing***





RYDGES

HOTELS · RESORTS

RYDGES ROTORUA

10 Tryon Street, Whakarewarewa, Rotorua, 2010

New Zealand

+64 7 349 9710

[events\\_rydgesrotorua@evt.com](mailto:events_rydgesrotorua@evt.com)

REFRESHINGLY LOCAL

RYDGES.COM