

RYDGES

LATIMER CHRISTCHURCH

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

CONFERENCE SPACES

Our C&E space features eleven rooms of ample adaptable space capable of hosting up to 400 guests.

Room	Area	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Savoy Ballroom	378	320	-	252	258	400	400	-
Savoy West	182	160	74	108	120	200	200	72
Savoy 2	98	80	28	72	63	100	120	44
Savoy East	98	80	-	72	63	100	120	44
Savoy 3	35	20	20	18	21	20	30	-
Savoy 4	63	50	24	45	44	60	60	30
Windsor	39	30	20	27	21	40	40	20
Clarendon	42	40	20	36	21	40	40	20
Executive Boardroom	22	12	12	-	-	-	-	-
Pre-Function foyer	120	-	-	-	-	150	-	-
Penthouse	55	20	16	30	20	40	30	18

DAY DELEGATE PACKAGE

01



DAY DELEGATE PACKAGE

PACKAGE INCLUSIONS

- Plenary Room hire
- Day catering based on set menus
- Basic audio visual equipment
- Full Conference Room set up
- Iced water & lollies for the table
- A selection of writing pads & pens
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference



DAILY DELEGATE MENU

Minimum 30 guests

SET MENU ONE

ON ARRIVAL

Brewed coffee & tea selection

MORNING TEA

Herb, parmesan & red pepper scone (v)

Almond & apricot muesli bar (df, v, ve,)

Fresh fruit juice selection

Brewed coffee & tea selection

MARKET LUNCH

Sandwiches

Hot pork on wholemeal, mustard, butter pickles & radish (df)

Crisp veggie wrap w sprouts, sundried tomato & avocado dressing (df, v)

Hot lunch

Slow cooked barbecue style beef brisket (df)

Three cheese macaroni cheese (v)

Sautéed carrots & green beans (df, gf, v, ve)

Salads

Caesar w romaine, crispy bacon, parmesan & garlic croutons

Honey mustard seed slaw (df, gf, v)

MARKET LUNCH (cont.)

Sweet

Seasonal fruit

Chocolate fudge brownie (gf, v)

Brewed coffee & tea selection

AFTERNOON TEA

Vanilla cream cronut (v)

Brewed coffee & tea selection



DAILY DELEGATE MENU

Minimum 30 guests

SET MENU TWO

ON ARRIVAL

Brewed coffee & tea selection

MORNING TEA

Mini bacon & egg pies

Pain au chocolat (v)

Fresh fruit juice selection

Brewed coffee & tea selection

MARKET LUNCH

Sandwiches

Smoked pork banh mi w chicken pate & pickled carrot

Marinated tofu, cucumber & miso salad wrap (df, v, ve)

Hot lunch

Honey sesame chicken & vegetable stir-fry (df, gf)

Thai yellow curry w jackfruit, cauliflower & baby corn (df, gf, v, ve)

Steamed jasmine rice (df, gf, v, ve)

Salads

Charred broccoli w sesame garlic dressing (df, gf, v, ve)

Crunchy vegetable & rice noodles (df, gf, v, ve)

MARKET LUNCH (cont.)

Sweet

Seasonal fruit

Coconut & dark chocolate slice (v)

Brewed coffee & tea selection

AFTERNOON TEA

Carrot cake w cream cheese icing (v)

Brewed coffee & tea selection



DAILY DELEGATE MENU

Minimum 30 guests

SET MENU THREE

ON ARRIVAL

Brewed coffee & tea selection

MORNING TEA

Ham & swiss cheese croissants
Classic lamington w vanilla whipped cream (v)
Fresh fruit juice selection
Brewed coffee & tea selection

MARKET LUNCH

Sandwiches

Chicken caesar wrap
Tomato & mozzarella caprese ciabatta sandwich (v)

Hot lunch

Moroccan lamb tagine w apricot & pistachio (df, gf)
Gnocchi w roasted capsicum & tomato sauce (df, v, ve)
Olive oil & oregano new potatoes (df, gf, v, ve)

Salads

Crunchy mediterranean chickpea (df, gf, v, ve)
Marinated artichoke, feta & black olive penne pasta (v)

MARKET LUNCH (cont.)

Sweet

Seasonal fruit
Caramel tan slice (v)
Brewed coffee & tea selection

AFTERNOON TEA

Spiced peach muffin (v)
Brewed coffee & tea selection



DAILY DELEGATE MENU

Minimum 30 guests

SET MENU FOUR

ON ARRIVAL

Brewed coffee & tea selection

MORNING TEA

Classic kiwi sausage rolls

Blueberry crumble muffin (v)

Fresh fruit juice selection

Brewed coffee & tea selection

MARKET LUNCH

Sandwiches

Tandoori chicken tomato wrap w cucumber raita

Grilled vegetables & beetroot hummus on brioche (v)

Hot lunch

Indian butter chicken curry (gf)

Chickpea & kumara masala (df, gf, v, ve)

Turmeric scented basmati rice (df, gf, v, ve)

Salads

Spiced couscous, beetroot & citrus (df, v, ve)

Roast pumpkin, feta & baby spinach (gf, v)

MARKET LUNCH (cont.)

Sweet

Seasonal fruit

Chocolate caramel slice (v)

Brewed coffee & tea selection

AFTERNOON TEA

House baked cookies (v)

Brewed coffee & tea selection



BREAKFAST OPTIONS

02



BREAKFAST OPTIONS

Minimum 30 guests

CONTINENTAL BUFFET

\$22.00 pp

Fruits, pastries & cereals, freshly squeezed juices, tea & coffee

FULL BUFFET

\$35.00 pp

Fruits, pastries & cereals, freshly squeezed juices, tea & coffee, plus:

Streaky bacon (df, gf)

Scrambled eggs (gf, v)

Sautéed mushroom, courgette & spinach (gf, df, v, ve)

Baked beans & kumara (gf, df, v, ve)

Oven roasted potato & capsicum (gf, df, v, ve)

Pork sausages (df, gf)



BREAKFAST OPTIONS

Minimum 10 guests

BREAKFAST GRAZING

\$30.00 pp

Walk & Fork style menu for networking
Your choice of 1 hot + 2 cold items

HOT ITEMS

Egg, bacon & cheese english muffin

Corn fritter w tomato avocado salsa (v, gf, df, ve)

Waffle w bacon, banana & maple syrup

Huevos rancheros breakfast taco - black bean, thyme

mushroom & tomato salsa (v, ve, df)

Warm ham & cheese croissant w pesto

Spinach & mushroom frittata w tomato relish (df, gf, v)

Mini rolls filled with bacon, scrambled eggs & relish

Hash brown w sautéed mushroom & courgette (v)

BEVERAGES

Orange juice

Brewed coffee & tea selection

COLD ITEMS

Almond chocolate croissant (v)

Overnight oats two ways: banana, peanut butter & honey / blueberry maple (v)

Freshly baked pastries (v)

Mixed sweet & savoury muffins (v)

Bagel w smoked salmon, roquette & dill cream cheese

Maple chia pudding w sweet berries (v, gf, df, ve)

Crumpets w berry compote, cinnamon cream & golden syrup (v)

Coconut & almond bircher muesli w caramelised peach & honey (v)

DAY CATERING

03



DAY CATERING OPTIONS

LATIMER CATERING PACKAGE

\$64.00 pp

Maximum 30 guests

Includes: Arrival coffee & tea, morning tea, working or plated lunch, afternoon tea**

AVON CATERING PACKAGE

\$75.00 pp

Minimum 30 guests

Includes: Arrival coffee & tea, morning tea, market buffet lunch, afternoon tea**

TEA BREAKS

Brewed coffee & tea	\$6.00 pp
Brewed coffee & tea, orange juice	\$7.00 pp
Tahi - brewed coffee & tea, savoury OR sweet item**	\$11.50 pp
Rua - brewed coffee & tea, savoury & sweet item**	\$18.00 pp

ADDITIONAL ITEMS

\$6.50 pp

CUSTOM BREAK

\$20.00 pp

Includes: Brewed coffee & tea selection, seasonal fruit, Plus 2 items of your choice from menu below:

Sweet

Granola cup with yoghurt & passion fruit (df, gf, v, ve)
Assorted house baked cookies (v)
Almond & apricot muesli bars (df, v, ve)
Classic lamingtons w vanilla whipped cream (v)
Pain au chocolat (v)
Blueberry crumble muffins (v)
Carrot cake w cream cheese icing (v)

Savoury

Ham & swiss cheese croissants
Classic kiwi sausage rolls
Mini bacon & egg pies
Herb, parmesan & red pepper scones (v)
Pea & potato mini samosas w tomato chutney (ve)
Sweet corn fritters w pico de gallo (v)
Crunchy vegetable nori rolls w wasabi mayo (df, gf, v, ve*)

** Catering items are based on daily Set Menus (page 5-8)

DAY CATERING

SMALL GROUPS PLATED LUNCH

\$32.00 pp

Maximum 20 guests

Seated meal served in Bloody Mary's Restaurant

Based off seasonal Bloody Mary's Brasserie Menu

WORKING LUNCH

\$28.50 pp

Maximum 40 guests

Includes filled sandwich, salad, sweet item, seasonal fruit, brewed coffee & tea selection

Based on daily Set Menu

Upgrade to a Hot Main for an additional \$9.00 pp

MARKET BUFFET LUNCH OF THE DAY

\$40.00 pp

Minimum 30 guests

Includes filled sandwiches, salads, hot main, sweet item, seasonal fruit, brewed coffee & tea selection

Based on daily Set Menu



PLATTERS, CANAPÉS, SMALL PLATES

04



PLATTERS

BAR SNACKS

\$45 each

Nuts
Popcorn

Pretzels

BREADS AND DIPS

\$60.50 each

Sliced focaccia
Ciabatta
Bread sticks
Dukkah

Garlic hummus
Beetroot hummus
Basil pesto
Extra virgin olive oil

BAR PLATTER

\$88 each

Dumplings
Spring rolls
Samosas

Salt & pepper fish bites
Soy, garlic & ginger
Sweet chilli

CHEESE PLATTER

\$165 each

Creamy brie
Crackers
Bread
Sliced pear

Whitestone windsor blue
Whitestone totara tasty
Quince paste
Grapes

ANTIPASTO

\$110 each

Pastrami
Olives
Focaccia
Hummus
Pesto
Crackers

Salami
Bread & butter pickles
Ciabatta
Marinated feta
Roasted red peppers
Sundried tomatoes

SWEET

\$66 each

Macarons (v)
Rich chocolate brownie (gf)
Mini chocolate eclairs filled w vanilla cream (v)



CANAPÉS

Minimum 20 guests

YOUR CHOICE:

4 ITEMS one hour service	\$22.00 pp
6 ITEMS two hour service	\$35.00 pp
8 ITEMS three hour service	\$50.00 pp
Additional Items	\$5.50 pp

HOT

Black angus beef slider, caramelized red onion, smoked cheddar
Braised Canterbury lamb croquette w mint sauce and aioli (df)
Confit duck & kumara pies, sage and onion marmalade
Satay chicken skewers, roasted cashew dukkah (gf, df)
Mushroom arancini, polenta crumbed w aioli (gf, ve)
Vintage aged cheddar pun de yuca cheese breads (gf, v)
Crispy fried pork belly, chipotle, pickled green apple (gf, df)

COLD

Yellowfin tuna tartare, wasabi mayo, toasted sesame (gf, df)
Hot smoked salmon mouse, pastry cigar, horseradish
Blackened prawn tostada, avocado, pico de gallo
Tomato & mozzarella bruschetta, ricotta, balsamic (v)
Vegetable and rice noodle spring rolls, nuoc cham (gf, ve)
Seared wild venison, beetroot and horopito relish
Wagyu beef tartare, sourdough crostini, black garlic aioli (df)

SWEET

Salted caramel macaroons (gf, v)
Lemon meringue tartlets (gf, v)
Rich chocolate brownie (gf, v)

*Prices are for full continuous service. Splitting the service or part-hour canapé services will incur an additional charge of \$5.00 per person.

SMALL PLATES & SUPPER

Minimum 30 guests

2 small plates & 4 canapés \$42.00 pp

4 small plates (2 hot & 2 cold items) \$55.00 pp

HOT

Chicken curry don (Japanese curry on rice)

Fish & chip cone

Thai red beef cheek curry w jasmine rice (df, gf)

Beef sliders w cheese, house relish, iceberg & red onion

Linguine, cherry tomato confit, oregano & courgettes (df, v, ve)

Chipotle pulled pork taco w pickled cucumber, carrot & coriander salad

Fried chicken bao bun, slaw, lime & aioli

Mini hot dogs w cheese kransky, mustard & sauerkraut

COLD

Hot smoked salmon, potato & roquette salad w capers & lemon (gf)

Mini antipasto plate, salami & cured ham, olives, sundried tomato

w cannellini tomato dip (df, gf)

Prawn, mussel & hot smoked salmon served on cress & cos leaves w

house thousand island dressing (df, gf)

Roquette salad w smoked cottage cheese, maple toasted

pecans & crushed blueberry dressing (gf, v)



DINNER

05



CLASSIC

Minimum 40 guests

2 course Dinner	\$72.00 pp	select entrée & main, or main & dessert (includes alternate main course)
3 course Dinner	\$83.00 pp	select entrée, main & dessert (includes alternate main course)

ENTRÉE

- Mushroom walnut pate w lavosh cracker & pickled pear salad (df, gf*, v, ve)
- Poached salmon, roquette w dill, preserved lemon caper potato salad (df, gf)
- Beef loin carpaccio w matchstick potato, roquette & aioli (df, gf)
- Cured duck w orange reduction, beetroot apple salad (df, gf)

MAIN

- Free range chicken breast w kumara puree, silverbeet & porcini mushroom jus (df, gf)
- Market fish, pea & spinach puree, lemon, dill crushed potato, chermoula dressing (gf, df)
- Canterbury beef fillet served medium rare w horseradish mash, beans, peas & mushroom jus (gf)
- Lamb shank, soft herb polenta, gremolata, baby carrots & chargrilled shallots (gf)
- Harissa roasted carrots, au puy lentils, shaved courgette & radish salad, tahini dressing (gf, df, v, ve)

DESSERT

- Warm sticky date pudding w ginger crumb, butterscotch sauce & crème anglaise (v)
- Chocolate kahlua torte w raspberry sorbet & orange star anise syrup (v)
- Lemon meringue tartlet w freeze dried berries, thyme & berry coulis (v)
- Coconut panna cotta w blueberry compote & nut crumble (v)

BEVERAGES

- Brewed coffee & tea selection



BUFFET

Minimum 40 guests

Buffet Dinner **\$76.00 pp**

Includes: Fresh bakery breads w hummus, dukkah, olive oil (v)
Fresh salads
Dessert platters

Plus your choice of: Three hot mains
Three vegetable dishes

SALADS

Caesar w romaine, crispy bacon, parmesan & garlic croutons
Fusilli pasta & sundried tomato salad w pesto dressing (gf, v)

HOT MAINS

Roast chicken thigh w aromatic spices & green tomato pickle (df, gf)
Mushroom, tomato & olive braised beef blade steak (df, gf)
Lamb shoulder chops w rosemary & honey (df, gf)
Fresh market fish w thai green curry sauce (df, gf)
Orange & pineapple glazed champagne ham w mustards & chutneys (df, gf)
Roast pork loin w bacon, sage & peach chutney (df, gf)
Potato gnocchi in a pumpkin, sage & pine nut cream sauce (v)
Pumpkin & kumara lasagne (v)
Curried chickpeas, dahl & spinach (df, gf, v, ve)

VEGETABLES

Classic cauliflower & cheese (v)
Moroccan style carrots, chickpeas & apricot (df, gf, v, ve)
Soy & ginger bok choy & beans (df, gf, v, ve)
Roasted agria potatoes w rosemary salt (df, gf, v, ve)
Steamed new season potatoes, mint butter (gf, v)
Steamed broccoli w almonds & lemon zest (df, gf, v, ve)
Cumin dusted pumpkin w chives (df, gf, v, ve)

DESSERTS

Lemon meringue tart (v)
Chocolate coated profiteroles
Double chocolate brownie
Strawberry cheesecake
Salted caramel walnut donuts

BEVERAGES

Brewed coffee & tea selection to finish

BEVERAGES

06



BEVERAGE PACKAGES

LATIMER BEVERAGE PACKAGE

Includes:

Montana Festival Block Sauvignon Blanc, Pinot Gris,
Chardonnay, Merlot Cabernet, Pinot Noir

Monteith's Tap Beer

Fruit Juice & Soft Drinks

One hour package \$28.00 pp

Two hour package \$38.00 pp

Three hour package \$49.00 pp

Four hour package \$55.00 pp

DELUXE BEVERAGE PACKAGE

Includes:

Brancott Estate Brut Cuvee, Sauvignon Blanc, Pinot Gris,
Chardonnay, Merlot, Pinot Noir, Blush Rosé

Monteith's & Heineken Tap Beer

Fruit Juice & Soft Drinks

One hour package \$32.00 pp

Two hour package \$44.00 pp

Three hour package \$54.00 pp

Four hour package \$60.00 pp

GIESEN ESTATE PACKAGE

Includes:

Giesen Sauvignon Blanc, Pinot Gris, Chardonnay, Merlot,
Riesling, Shiraz, Rosé

Brancott Estate Brut Cuvee

Monteith's & Heineken Tap Beer

Fruit Juice & Soft Drinks

One hour package \$38.00 pp

Two hour package \$50.00 pp

Three hour package \$63.00 pp

Four hour package \$70.00 pp



BEVERAGES ON CONSUMPTION

BEVERAGES BY THE BOTTLE - SELECT ANY FROM THIS LIST

	Per bottle		
Montana Festival Block		Draught Beer	330ml
Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir	\$55.00	Heineken	\$11.00
Brancott Estate		Monteith's Original Ale	\$10.00
Brut Cuvee	\$55.00	Monteith's Golden Lager	\$10.00
Sauvignon Blanc, Pinot Gris, Chardonnay, Merlot, Pinot Noir, Blush Rosé	\$60.00	Monteith's Apple Cider	\$11.00
Giesen		Tuatara Hazy Pale Ale	\$13.00
Sauvignon Blanc, Pinot Noir, Merlot	\$66.00	Bottled Beer	330ml
Chardonnay	\$72.00	Tiger	\$11.00
Riesling	\$50.00	Tiger Crystal	\$11.00
Minerals & Juices		Corona	\$11.00
Coca Cola, Coca Cola No Sugar, Sprite, L&P	\$4.50	Amstel Light 2.5%	\$10.00
Simply Squeezed Orange, Tomato, Cranberry, Apple & Pineapple Juice	\$5.50	Heineken	\$11.00
		Heineken Light 2.5%	\$10.00
		Heineken 0.0%	\$10.00
		Export 33	\$10.00

Please speak to your Event Coordinator should you require a more comprehensive beverage list.

RYDGES

LATIMER CHRISTCHURCH

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ENQUIRIES

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