



RYDGES
FORMOSA
GOLF RESORT

MEETINGS & EVENTS KIT

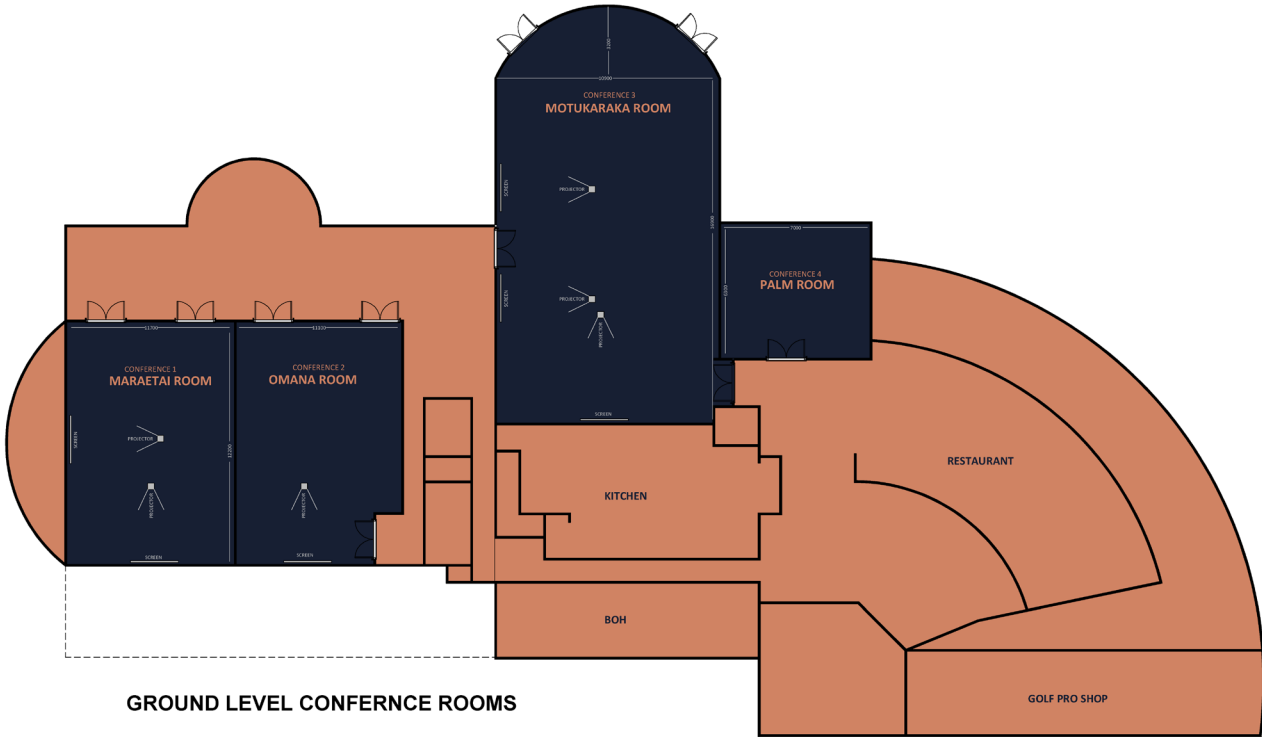
REFRESHINGLY LOCAL

RYDGES.COM

CONFERENCE SPACES

With five versatile conference and meeting room spaces, the possibilities are endless. Some feature floor-to-ceiling windows with abundant natural light and breath taking, sweeping views. Others boast spacious breakout areas, offering a blank slate to create your own unique event.

Room	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Pohutukawa	200	74	160	150	220	280	68
Omana	100	30	72	54	90	150	35
Maraetai	100	30	72	54	90	150	35
Motukaraka Island	120	40	112	72	90	150	54
Palm	20	16	-	12	-	20	12
Rangitoto	120	40	104	54	90	150	54
Starters Hut (breakout space only)	20	12	-	-	20	20	12



CONFERENCE ROOMS

GROUND LEVEL	
ROOM 1 = MARAETAI	143m ²
ROOM 2 = OMANA	136m ²
ROOM 1 & 2 = POHUTAKAWA	283m ²
ROOM 3 = MOTUKARAKA	184m ²
ROOM 4 = PALM	44m ²
LEVEL 1	
ROOM 5 = RANGITOTO	186m ²
EXTERNAL	
ROOM 6 = STARTERS HUT	31m ²

DAY DELEGATE PACKAGE

01

DAY DELEGATE PACKAGE

From \$79pp

*Minimum numbers apply

PACKAGE INCLUSIONS

- Room hire*
- Arrival Tea/Coffee
- Morning and Afternoon Tea incl. one catering item
- Working lunch
- Static whiteboard & flipchart
- Full conference room set up
- Writing pads & pens for each delegate, mints for the table
- Conference coordination & support during the lead up to your conference
- Complimentary Wi-Fi
- Complimentary car parking onsite



PACKAGE INCLUDES

Arrival: Tea & coffee

Morning & Afternoon Tea: with Chef's home-made freshly baked cookies or similar

Lunch: Working lunch menu below

Additional main courses: \$15 per person

Additional salads: \$12 per person

Additional side, starters or desserts: \$8 per person

MONDAY (Rāhina)

Bread roll
Chef's salad selection
Turkish pide of hummus, feta cheese, olives and chicken
Beef and mushroom stroganoff
Herb and chilli polenta chips
Roasted medley of vegetables
Banana cake
Seasonal fruit platter

TUESDAY (Rātū)

Bread roll
Chef's salad selection
Caesar salad wrap
Authentic butter chicken
Basmati rice
Poppadums
Cranberry, almonds and broccoli
Black forest cake
Seasonal fruit platter

WEDNESDAY (Rāapa)

Bread roll
Chef's salad selection
Ham, cheese, mustard and pickle sandwich
Slow roast harissa lamb, mint honey glaze
Roasted cauliflower with green beans & pancetta
Grilled root vegetables with thyme, feta sprinkle
Carrot cake
Seasonal fruit platter

THURSDAY (Rāpare)

Bread roll
Chef's salad selection
Shaved roasted beef and horseradish baguette
Chicken nasi goreng
Ginger egg noodles
Stir fried vegetables with sesame seeds
Tiramisu
Seasonal fruit platter

FRIDAY (Rāmere)

Bread roll
Chef's salad selection
Fennel and pulled jackfruit slider with BBQ sauce
Korean roast chicken thigh
Kimchi fried rice
Steamed green vegetables
Chocolate mud cake
Seasonal fruit platter

SATURDAY (Rāhoroi)

Bread roll
Chef's salad selection
Sesame tofu and vegetable wrap
Baked salmon
Tomato, herb and olive cous cous
Grilled root vegetables with minted yoghurt
Seasonal cheesecake
Seasonal fruit platter

Our menu contains allergens, please inform us if you have a food allergy or intolerance.

DAY CATERING PACKAGE

Full Day \$60pp

Half Day \$50pp

* Minimum numbers apply

FULL DAY PACKAGE INCLUSIONS

- Arrival Tea/Coffee
- Morning Tea/Coffee including one catering item
- EZGo Lunch
- Afternoon Tea/Coffee including one catering item

HALF DAY PACKAGE INCLUSIONS

- Arrival Tea/Coffee
- Either the morning or the afternoon tea/coffee with one catering item
- EZGo Lunch



EZGO LUNCH

From \$35pp

Minimum numbers apply

PACKAGE INCLUDES

Light Lunch Menu – Chefs selection - Includes two sandwiches, two salads, and one sweet item. Selection of fresh fruit, coffee, tea and juices are included

Sample menu

SANDWICHES – made on freshly baked ciabatta and wraps

Chicken Caesar salad with egg, bacon, parmesan and cos lettuce

Roast pumpkin, almonds, feta and spinach and tomato salad

SALADS

Spicy vegetable salad- sweetcorn, roasted pepper, red bean, cherry toms, avocado, salad leaves, and chipotle dressing

Pearl Cous Cous with roast Mediterranean vegetable salad and herbs, rocket and basil dressing

SWEETS

Flourless orange cake, coconut yoghurt

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Additional salads: \$12 per person

Additional sandwiches: \$8 per person

Additional Savoury or desserts: \$5 per person



Menu items subject to change due to seasonal availability. 150922

VARIETY MENUS

02

THE MULLIGAN SET RĀRANGI KAI TAHI

2 course \$69pp
3 course \$85pp

Minimum numbers apply

TO START

Bread and Dips - sourdough and ciabatta with butter and dips

ENTREES

Choose from:

Garden vegetable soup, ciabatta toast (GFA, V)

Smoked kahawai rillette, crostini, house made pickles

Beetroot, goats curd, roasted hazelnuts, leaves and herbs with vinaigrette dressing (GF, V)

MAINS

Choose from:

Free-range rotisserie chicken, steamed greens, gourmet potato, caper and herb crush, salsa verde, roast chicken sauce (GF)

Locally caught fish, creamy herbed mashed potatoes, steamed vegetables, lemon and caper butter sauce (GF)

Potato gnocchi, peas, pumpkin, crispy sage, walnuts, parmesan, brown butter (GFA, V)

DESSERT

Choose from:

Dark chocolate torte, coconut whipped ganache, coconut pate de fruit (GF)

Sticky date pudding, apple compote, butterscotch sauce, vanilla cream

Pre Order menu option is available for groups of 30 people and below. Groups larger than 30 people and above will be alternate drop, therefore please select 2 options from each course.

Additional menu option: \$10 per person (for groups larger than 30 people)

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Menu items subject to change due to seasonal availability. 160322

THE MULLIGAN SET RĀRANGI KAI RUA

2 course \$69pp

3 course \$85pp

Minimum numbers apply

TO START

Bread and Dips - sourdough and ciabatta with butter and dips

ENTREES

Choose from:

Chicken liver and cognac pate, chutney, ciabatta toast (GFA, V)

Smoked chicken and pork and terrine, mustard, pickles, toast

Garden vegetable risotto with parmesan, herb oil and crispy herbs (GF, V)

MAINS

Choose from:

Slow roasted Freedom farms pork belly, puffed crackling, gnocchi, butternut squash, broad beans, red wine jus

(GF, DF)

Roast te mana lamb rump with arancini, roasted red peppers, steamed greens, jus, horipito herb oil

(DF)

Butternut squash and aubergine spiced stew, herb and lemon pearl cous cous, minted yoghurt (V)

DESSERT

Choose from:

Carrot cake, cream cheese mousse, chardonnay apricots, candied walnuts

Tiramisu, almond and orange biscotti

Pre Order menu option is available for groups of 30 people and below. Groups larger than 30 people and above will be alternate drop, therefore please select 2 options from each course.

Additional menu option: \$10 per person (for groups larger than 30 people)

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Menu items subject to change due to seasonal availability. 150921

BUNKER BBQ RĀRANGI KAI – TAHI

KITCHEN COOKED BBQ

\$75pp

Minimum numbers apply

TO START

Selection of breads served with house made dips

MAINS

Chicken thighs marinated in lemon, garlic and oregano

Pork spareribs with Nineteen signature BBQ rub and glaze

Beef brisket with sea salt and cracked black pepper, gravy

SIDES

Presented with Mains

Golden kumara salad with orange, red onion and lemon dressing

Gourmet potato salad with bacon, capers, pickles, chives and mayonnaise

Roast seasonal vegetable salad finished with herbs and garlic yoghurt

Big leaf garden salad with leaves, greens and balsamic vinaigrette

DESSERT - GRAZING TABLE

Brownie squares with cream and chocolate shavings

Lemon curd tartlets

Mini pavlovas with vanilla cream and berries

Our menu contains allergens, please inform us if you have a food allergy or intolerance.

Menu items subject to change due to seasonal availability. 150921



BUNKER BBQ RĀRANGI KAI – RUA

KITCHEN COOKED BBQ

\$75pp

Minimum numbers apply

TO START

Selection of breads served with house made dips

MAINS

Lamb chops marinated in Nineteen signature BBQ rub

Chicken satay skewers with satay sauce

Prawn skewers with lemon and garlic

SIDES

Presented with Mains

Pasta salad with sun dried tomatoes, green vegetables and pesto dressing

Gourmet potato salad with capers, pickles, chives and mayonnaise

Crisp summer slaw with citrus dressing

Big leaf garden salad with leaves, greens and balsamic vinaigrette

DESSERT - GRAZING TABLE

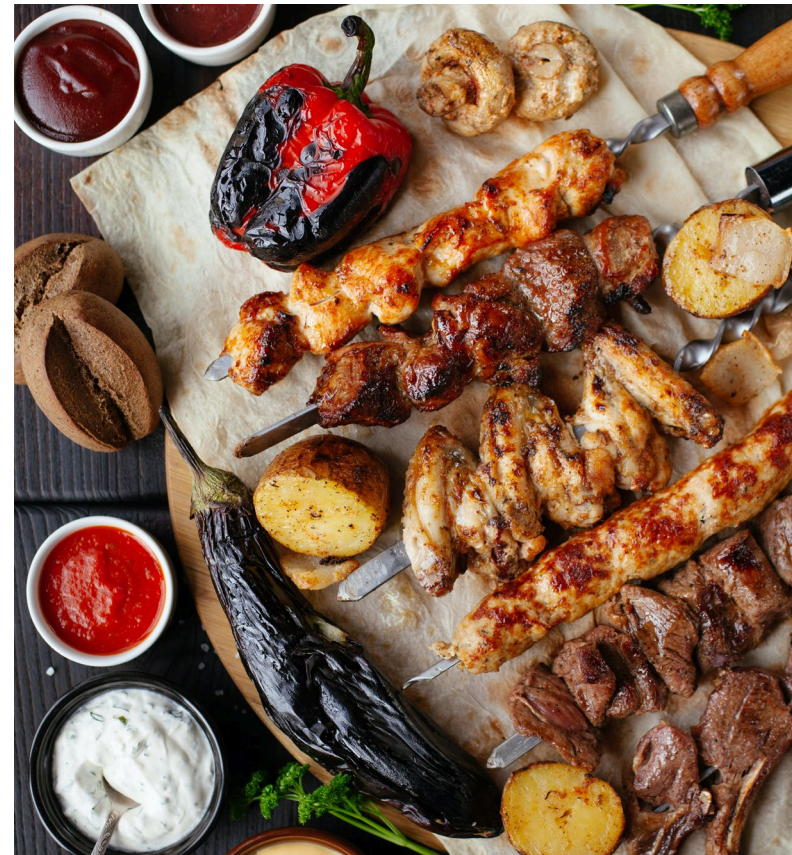
Mini custard éclairs with chocolate topping

Seasonal cheesecake squares

Apple strudel

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CLASSIC PUTTER BUFFET- TAHI

\$75pp

Minimum numbers apply

TO START

Selection of breads served with house made dips

MAINS

Free-range chicken marinated in oregano, lemon and garlic

Steamed market fish with a caper and chive butter sauce

Grilled beef sirloin served with green herb sauce

SIDES

Presented with Mains

Garden Salad with a balsamic dressing

Baby spinach salad with beetroot, orange, feta and caramelised walnuts

Medley of seasonal vegetables

Paprika roasted potatoes

DESSERT - GRAZING TABLE

Seasonal fruit cheesecake

Brownie with chocolate mousse

Sliced fresh fruit platter

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CLASSIC PUTTER BUFFET – RUA

\$75pp

Minimum numbers apply

TO START

Selection of breads served with house made dips

MAINS

Coq Au Vin, free range chicken braised in red wine with lardons of bacon and mushroom

Cajun dusted market fish with a charred red pepper and lime salsa

Roasted pork served with root vegetables and gravy

SIDES

Presented with Mains

Garden Salad with balsamic dressing

Pumpkin, braised lentil, shallot, rocket and almond salad

Medley of seasonal vegetables

Rosemary roasted potatoes

DESSERT - GRAZING TABLE

Seasonal fruit cheesecake

Pavlova with Chantilly cream and fresh fruit

Sliced fresh fruit platter

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CLASSIC PUTTER VEGETARIAN BUFFET – TORU

\$75pp

Minimum numbers apply

TO START

Selection of breads served with house made dips

MAINS

Potato gnocchi, mushroom, peas, swiss chard, brown butter and parmesan

Crispy falafel with grilled vegetables, feta and pomegranate molasses

Marinated Tofu and vegetable skewers with pesto

SIDES

Presented with Mains

Pumpkin, braised lentil, shallot, rocket and almond salad

Baby spinach salad with beetroot, orange, feta and caramelised walnuts

Vegetable chop suey with capsicum, Asian greens, corn and sprouts

Rosemary roasted potatoes

Medley of seasonal vegetables

DESSERT - GRAZING TABLE

Seasonal fruit cheesecake

Pavlova with Chantilly cream and fresh fruit

Sliced fresh fruit platter

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PINE HARBOUR DELUXE BUFFET

\$89pp

Minimum numbers apply

TO START

Selection of breads served with house made dips with sliced European meats and condiments

MAINS

Lemon and herb roast chicken with gravy

Market fish of the day with white wine cream sauce

Potato gnocchi, mushroom, peas, swiss chard, brown butter and parmesan

Moroccan Lamb tagine served with orange and raisin cous cous

SIDES

Presented with Mains

Grilled vegetable salad tossed in pesto dressing with toasted almonds

Steamed jasmine rice

Herb and garlic gourmet potatoes

Garden salad with a balsamic dressing

DESSERT - GRAZING TABLE

Double chocolate and berry cheesecake

White chocolate and apple strudel

Fresh seasonal fruit platter

Selection of cheeses with quince paste, and crackers

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INDIAN MENU

\$75pp

Minimum numbers apply

SMALL PLATES – Please choose two

- Mini samosas, crispy potato and pea filled dumplings with dipping sauce (V)
- Corn cutlets, crispy corn nuggets with herbs, potato and spices (V)
- Onion pakora, crispy onion nuggets with herbs, spices and gram flour with mint chutney (V)
- Prawn tikka kebab, marinated in tandoori masala and lemon
- Chicken tikka kebab, marinated in yoghurt, herbs, spices and mustard oil
- Mini vegetable spring rolls, rice noodle, herb, spice and vegetable filling (V)

MAINS – Please choose two

- Butter masala gravy with your choice of:
Paneer (V) | Mixed vegetables (V) | Boneless free-range halal chicken
- Xacuti masala gravy with your choice of:
Prawns | Boneless free-range halal chicken | Halal boneless lamb
- Madras curry with your choice of:
Prawns | Boneless free-range halal chicken | Halal boneless lamb
- Korma gravy with your choice of:
Mixed vegetables (V) | Paneer (V) | Boneless free-range halal chicken
- Dal tadka, orange and golden lentils braised in aromatics, herbs and spices (V)
- Dum aloo, gourmet potatoes roasted with tandoori masala, yoghurt and spices (V)

Menu is served with poppadoms, steamed basmati rice, parathas and garden salad

DESSERT – Please choose one

- Gulab jamun, traditional syrup-soaked donuts served with vanilla ice cream
- Kheer, creamy rice noodle pudding with saffron and pistachio
- Sliced seasonal fruit.

Additional main courses: \$15 per person
Additional starters or desserts: \$8 per person

Bombay wala naan, plain or garlic: \$5 per person

We are not an Indian restaurant but do have an experienced Indian senior chef who works alongside our award winning executive chef to prepare your meals.

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Menu items subject to change due to seasonal availability. 2002023

PACIFICA MENU

\$79pp

Minimum numbers apply

ON THE TABLE

Daily bread selection with butter

TO START – Please select two

Mussel fritter slider with lemon mayonnaise

Corn fritters with Sour Cream and chutney

Nineteen fried chicken bites with BBQ sauce

Char sui bao – steamed pork buns

Champagne ham, tomato, and herb Mini Quiche

Palusami pie - coconut creamed spinach and young taro leaves

Homemade Lu'au sausage rolls

Vegetarian kebabs, tropical salsa

MAINS – Please select two

Ota Ika - Raw/ marinated Fish salad

Hoisin glazed pork belly with puffed crackling

Banana leaf baked salmon with lemon and lime

Chicken legs roasted with ginger, garlic and coconut cream

Formosa corned beef and cabbage

Fijian chicken, beef or pork curry

Formosa southern spiced chicken with BBQ sauce

New Zealand green lipped mussels with ginger, garlic and coconut cream

Beef brisket with BBQ rub and gravy

SIDES – Please select three

Taro and green bananas cooked in coconut cream

Potato salad with pickles, bacon, red onion, and mayonnaise

Crispy roast potatoes finished in sea salt, cracked pepper and paprika

Kumara, orange and onion salad with citrus vinaigrette

Pasta salad with tomato, cucumber, spinach, and fresh herbs

Vegetable chop suey with capsicum, Asian greens, corn and sprouts

Coleslaw – white and red cabbage with carrots, onion, and mayonnaise

DESSERTS – Please choose one dessert

Koko Samoa chocolate cake with whipped vanilla cream

Tropical fruit platter

Ambrosia – chilled creamy rice pudding with marshmallow and pineapple

Formosa Pani popo – Coconut rolls served with banana fritters and caramel sauce

Additional bread rolls (2pc each): \$3 per person

Additional main courses: \$15 per person

Additional starters, sides or desserts: \$8 per person

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ADDITIONAL MENU UPGRADE OPTIONS

PREMIUM MAIN COURSE

- Clevedon oysters - natural with lemon and salt \$18pp
- Poached tiger prawns - cocktail sauce and lemon \$16pp
- Manuka smoked salmon side with herbs and citrus \$18pp
- Roast Lamb with herbs and garlic – mint sauce \$18pp

BONE IN ROAST PORK

Whole spit roast pig* with apple sauce and soft bread rolls \$20 per person

*For smaller groups suckling pig or pork shoulder will be used, minimum 2-week notice required and subject to availability.

GOURMET SEAFOOD SALADS

- Prawn cocktail - citrus poached Tiger prawns with cos, avocado, cucumber and cocktail sauce \$12
- Manuka smoked salmon salad with mesclun lettuce, capsicum, tomato and citrus dressing \$12

GATEAU HOUSE PREMIUM MOUSSE CAKE DESSERTS – \$12 Per Person

- Chocolate mousse \$14
- Cookies and cream cheese \$12
- Green tea tiramisu \$12
- Kumara fresh cream \$12
- Walnut coffee \$12
- Black forest \$14

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CANAPÉS & BEVERAGE PACKAGES

03

OUT-OF-BOUNDS HAPPY HOUR

\$32 pp

1 Hour Package

PACKAGE INCLUDES THE FOLLOWING:

Your choice of any 2X house wine & 2X house beer
Juices and soft drinks from the list below

2 x rounds of assorted catering items, chef's choice of hot and cold.

Brancott Estate Cuvee Brut

Festival Block Montana Sauvignon Blanc

Festival Block Montana Pinot Noir

Festival Block Montana Cabernet Merlot

The Maker Pinot Gris

Local beers, including low and non-alcoholic

Juices and soft drinks

2 x rounds of assorted catering items, Chef's choice of hot and cold.



Menu items subject to change due to seasonal availability. 230922

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

Festival Block Montana Sauvignon Blanc Festival Block Montana Chardonnay Festival Block Montana Pinot Noir Festival Block Montana Cabernet Merlot The Maker Pinot Gris Brancott Estate Cuvee Brut Selection of 2 New Zealand Beers Juices and Soft Drinks	1 Hour package	\$42 per person
	2 Hour package	\$59 per person
	3 Hour package	\$69 per person

SUPERIOR BEVERAGE PACKAGE

Stoneleigh Wild Valley Marlborough Chardonnay Stoneleigh Wild Valley Marlborough Sauvignon Blanc Stoneleigh Wild Valley Pinot Rose Stoneleigh Wild Valley Pinot Noir Church Road Syrah Mionetto Prosecco Selection of 3 Standard Beers & Cider Juices and Soft Drinks	1 Hour package	\$44 per person
	2 Hour package	\$62 per person
	3 Hour package	\$79 per person

DELUXE BEVERAGE PACKAGE

The Duke of Cromwell Pinot Gris Lake Chalice Sauvignon Blanc Church Road Gwen Rose Mionetto Prosecco Nga Waka Pinot Noir/ Church Road Shiraz Selection of 5 NZ Beers & Ciders Juices and Soft Drinks	1 Hour package	\$72 per person
	2 Hour package	\$89 per person
	3 Hour package	\$109 per person

Menu items subject to change due to seasonal availability. 261022



FAIRWAY CANAPÉ OPTIONS

Select between five and nine items from savoury & sweet canapés options to build your platters

SAVOURY

\$5 item, per person

Oysters* natural or battered with lemon and shallot vinegar

Smoked fish croquettes, chive crème fraiche

Prawn cocktail skewer

Terakihi ceviche on tortilla crisp

Prosciutto, rocket, and melon fork

Country terrine, pickles, sourdough toast

Chicken liver parfait, onion jam, crostini

Buttermilk fried popcorn chicken, mini mac sauce

Mini BBQ beef skewers, Nineteen signature BBQ sauce

Mini chicken satay skewers, satay sauce

Cumberland pork sausage roll, apple ketchup, crispy sage

Haloumi wrapped in bacon

Chicken, brie, and cranberry crispy wontons

Garden risotto arancini, basil mayonnaise (V)

Sesame salt and pepper tofu, Asian pickle, miso mayonnaise (V)

Summer vegetable skewers, pesto sauce (V)

SWEET

\$5 item, per person

Dark chocolate brownie squares with chocolate mousse

Seasonal fruit cheesecake

Mini eclairs with chocolate and custard

Lemon tartlets

Cherry tartlets

Mini pavlova with cream and seasonal fruit

Flourless orange cake bites with aromatised poached orange

Menu items subject to change due to seasonal availability. 230922

DELUXE GRAZING TABLE

\$45pp

Add Dessert: Additional \$10 per person

INCLUDES THE FOLLOWING:

CURED MEATS

Proscuitto, salami, chorizo, terrine, pate, Champagne ham

Olives and pickles

pickled onions and cornichons, black and green olives, stuffed peppers and

Dolmades, sauces, mustards

Breads and dips

Ciabatta, pide, bread rolls, bread sticks, crostini

Champagne ham station

Ham carved off the bone, soft rolls, slaw, sauces, mustards

CHEESES

soft, smoked cheddar, blue, with crackers, fruit paste and fresh fruit

WARM

Cumberland sausage rolls, Spinach and feta sausage rolls, party pies

Miscellaneous

Crudites, Smoked salmon, prawn skewers with cocktail sauce

DESSERT

Cheesecake squares, brownie, lemon tartlets, mini pavalovas, fresh fruit, mini choccy's



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PRODUCE NOTES

MEAT & POULTRY

Free-range halal chicken is used at Rydges Formosa Golf Resort. We source the best local free-range chicken which both supports local producers and means the chickens are reared in the most humane way possible, living as nature intended.

New Zealand Awahi farms angus beef and New Zealand Wakanui is lovingly raised on rich grasslands, finished with 90 days of grain.

North Island first class Romney lamb is raised on green rolling hills predominantly from Hawkes Bay, Wairarapa and Manawatu regions as well as South Island Merino lamb from Canterbury and Central Otago where Merino roam freely. Our lamb meat is Halal.

Harmony free-range pork are supplied by New Zealand's only SPCA accredited free-range pork company, the pigs are free to roam not only in eco barns but also outside, like nature intended. Very happy pigs, producing the finest pork in New Zealand.

Raukamaura wild venison from the East Coast is selectively harvested by helicopter to deliver a consistent beautiful product.

Canter ducks are reared in the picturesque area of Cambridge in the mighty Waikato. With a reputation for humane farming and processing as well as great taste. Ora King raises salmon in a natural and wholesome manner. Ora King are also proudly committed to humane harvesting techniques to ensure the process is quick, effective and as stress-free as possible for the salmon.

EGGS

Rydges Formosa Golf Resort uses only free-range eggs that are produced in the most humane way. Freshness and quality are the critical aspects, along with the happiness and welfare of the hens and environmental sustainability.

DAIRY

Clevedon buffalo mozzarella was the first water buffalo farm in New Zealand. The cheeses produced are made from riverine water buffalo that graze freely on lush open pastures in Clevedon. The buffalos produce nutrient rich white milk with a delicate flavour. The milk is processed daily, which results in a subtle, clean taste of fresh buffalo cheese. The company won the 2008 Cuisine Cheese Awards.

Puhoi Valley cheese was founded in 1983. At Puhoi Valley, they have a passion for cheese, and master cheese makers lovingly turn rich flavoursome milk into some of the finest quality specialty cheese in the world. From the exquisite creaminess of triple cream brie to the sophisticated tones of washed rind, there is a Puhoi Valley cheese for every taste.

VEGETABLES

At Rydges Formosa Golf Resort we only order the best A-grade selected fruit and vegetables, we use local and organic wherever possible.

ALLERGENS

Please alert our sales team, management or serving staff of any food allergies or intolerances. Our menus all contain allergens and dishes are labeled when food is presented with the allergens that we know dishes contain for our buffet service.

We cannot however provide a guarantee that allergens are not present in any dish due to nuts, dairy and gluten for example all being handled and processed in the same kitchen.

We can provide separate, covered, [personalized meals for an additional cost](#).

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FORMOSA
GOLF RESORT

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110 Jack Lachlan Drive, Beachlands,

Auckland, 2018, New Zealand

ENQUIRIES

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REFRESHINGLY LOCAL

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