



RYDGES

AUCKLAND

WEDDING PACKAGES

EXCLUSIVE CELEBRATION WEEKDAY SPECIAL

Your romantic Ceremony will take place on our stunning Rooftop Terrace with breathtaking views of the Waitemata Harbour and Auckland Harbour Bridge.

INCLUSIONS

- Rooftop Terrace venue hire for ceremony and reception
- Three course set menu
- Chair covers or chair upgrade
- Table linen & napkins
- Cutlery, crockery & glassware
- One night's accommodation in our bridal suite
- Breakfast for two in our in-house restaurant
- Complimentary car parking for the bride & groom
- Dedicated wedding specialist to assist you with your planning

\$109pp



Available for a limited time only. Valid for Weddings hosted on Sundays - Thursdays. Minimum numbers and other terms and conditions apply.

COCKTAIL WEDDING PACKAGE

\$139pp

Enjoy delicious canapés with our superior beverage package that include beers, sparkling, white, red wines and non-alcoholic choices in a relaxed celebratory experience complimented with the beautiful back drop of the Waitamata Harbour.

INCLUSIONS

- Rooftop Terrace venue hire
- One hour canapé service - 6 selections
- One live cooking station
- Dessert and cheese grazing station
- 2 hour superior beverage package
- Service of wedding cake
- An arrangement of cocktail furniture
- One night's accommodation in our bridal suite
- Breakfast for two in our in house restaurant
- Complimentary valet parking for the happy couple
- Dedicated wedding specialist

Minimum numbers and other terms and conditions apply.



SUPERIOR WEDDING PACKAGE

\$129pp

If you are looking for a wedding package that offers great value for money, our Superior Wedding package can offer all you need to create your memorable day. Your dedicated wedding specialist can assist you in transforming this package into your dream vision with menu and beverage upgrades available to really make this your day to remember.

*Upgrade to 3-course set menu for \$14 per person

INCLUSIONS

- Rooftop Terrace venue hire
- Two course set menu
- Service of your wedding cake for dessert
- Chair covers or chair upgrade
- Table linen & napkins
- Cutlery, crockery & glassware
- One night's accommodation in our bridal suite
- Breakfast for two in our in-house restaurant
- Complimentary valet car parking for the happy couple
- Dedicated wedding specialist to assist you with your planning



Minimum numbers and other terms and conditions apply.

DELUXE WEDDING PACKAGE

\$179pp

Our Deluxe wedding package is the perfect wedding package, we have catered for all your needs and includes one night's accommodation, breakfast and car parking for the happy couple leaving nothing for you to think about except to enjoy your special day.

INCLUSIONS

- Rooftop Terrace venue hire
- Three course set menu
- Three superior hour beverage package
- Service of your wedding cake for dessert
- Chair covers or chair upgrade
- Table linen & napkins
- Cutlery, crockery & glassware
- One night's accommodation in our bridal suite
- Breakfast for two in our in-house restaurant
- Complimentary valet car parking for the happy couple
- Dedicated wedding specialist to assist you with your planning



Minimum numbers and other terms and conditions apply.

PREMIUM WEDDING PACKAGE

\$209pp

Our Premium Package offers a three course set menu and five hour beverage package that caters for all yours and your guests needs. We have thought of almost everything!

INCLUSIONS

- Rooftop Terrace venue hire
- Three course set menu
- Five hour deluxe beverage package
- Chair covers or chair upgrade
- Table linen & napkins
- Floral centrepieces
- Cutlery, crockery and glassware
- One night's accommodation in our bridal suite
- Breakfast for two in our in-house restaurant
- Complimentary valet car parking for the happy couple
- Dedicated wedding specialist to assist you with your planning



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SAMPLE CANAPÉ MENU

HOT CANAPÉ SELECTION

Crispy buffalo chicken slider
with blue cheese sauce

Chicken satay with sambal,
crispy shallots and peanut
sauce (GF, DF)

Bok choy and shitake Gyoza
with ponzu dressing (V, DF)

Tom yum grill prawns with lime,
coconut and coriander (GF DF)

Quinoa and kumara arancini
with sundried tomato pesto
(V, DF)

Mini wagyu burger with
bread and butter pickles
kumara roll

COLD CANAPÉ SELECTION

Peruvian fish ceviche with corn,
coriander leche de tigre
(GF DF)

Smoked salmon tart with crème
fraiche and goat cheese (GF)

Miso roasted eggplant with kimchi
and coriander (V GF DF)

Caprese bruschetta with
bocconini and balsamic glaze (V)

Eye fillet tataki with sesame
dressing and chives (DF)

Artichokes dip crostini with goat
cheese and green apple (V)

SAMPLE LIVE COOKING STATION

CARVERY

Your choice of champagne ham, beef sirloin or leg of lamb, served up with traditional condiments, freshly baked dinner rolls, asparagus and green bean salad, spice roasted kumara and carrot salad, mixed leaves and vinaigrette

BBQ

Prawn skewers in garlic butter, Malaysian style peanut chicken satays, Korean style octopus served fresh off the BBQ with freshly baked dinner rolls, potato egg and chive salad, classic coleslaw, mixed leaves and vinaigrette

ASIAN INSPIRED

Freshly rolled Vietnamese style chicken or avocado spring rolls, BBQ pork belly bao, and a selection of steamed dim sim and gyoza (DF)

MEXICAN

Make your own beef and bean nachos with tortilla chips, prawn ceviche tacos, mini chicken fajita salad bowls all served with guacamole and salsa fresca (GF, DF)

SAMPLE MENU

STARTERS

Duck magret Salad, aromatic greens, cucumber, sprouts, kaffir lime and lemongrass, dressing (GF, DF)

Crab Risotto with creamy bisque, crumbled tiger prawn, lemon zest and pecorino (GF)

Burrata Pansotti, tamarillo relish, olives, balsamic glaze and basil (V)

Tuna Tataki with peas pure, green apple and miso crème fraiche (GF)

Mushroom and bourbon rillettes with ciabatta crostini, balsamic onion, artichokes and parmesan (V)

MAINS

Angus Beef Sirloin, smoked butter mash potato, vine tomatoes, seasonal greens, caramelised shallots and red wine jus (GF)

Chicken breast with polenta chips, baby peas, tapenade, tomato and béarnaise sauce (GF)

Roasted Lamb Rump, Medley of Roasted Seasonal Root Vegetables, peas and mint mash, Port Jus (GF, DF)

Spinach and ricotta cannelloni with roasted pinenuts and veggies ragout, béchamel sauce, pecorino (V)

DESSERTS

Classic Chocolate Brownie, vanilla mouse, berries, Maple syrup ice Cream

Pistachio Crème caramel, candied orange, almond biscotti (GF optional)

Mocha panna cotta, dark chocolate, mascarpone cream, Tia Maria syrup (GF)

Vegan chocolate and berries cheesecake, raspberry coulis, lychee sorbet (GF, DF, V)



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AUCKLAND

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ENQUIRIES

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[VIEW OUR VENUE](#)