



RYDGES

AUCKLAND

MEETINGS & EVENTS

REFRESHINGLY LOCAL

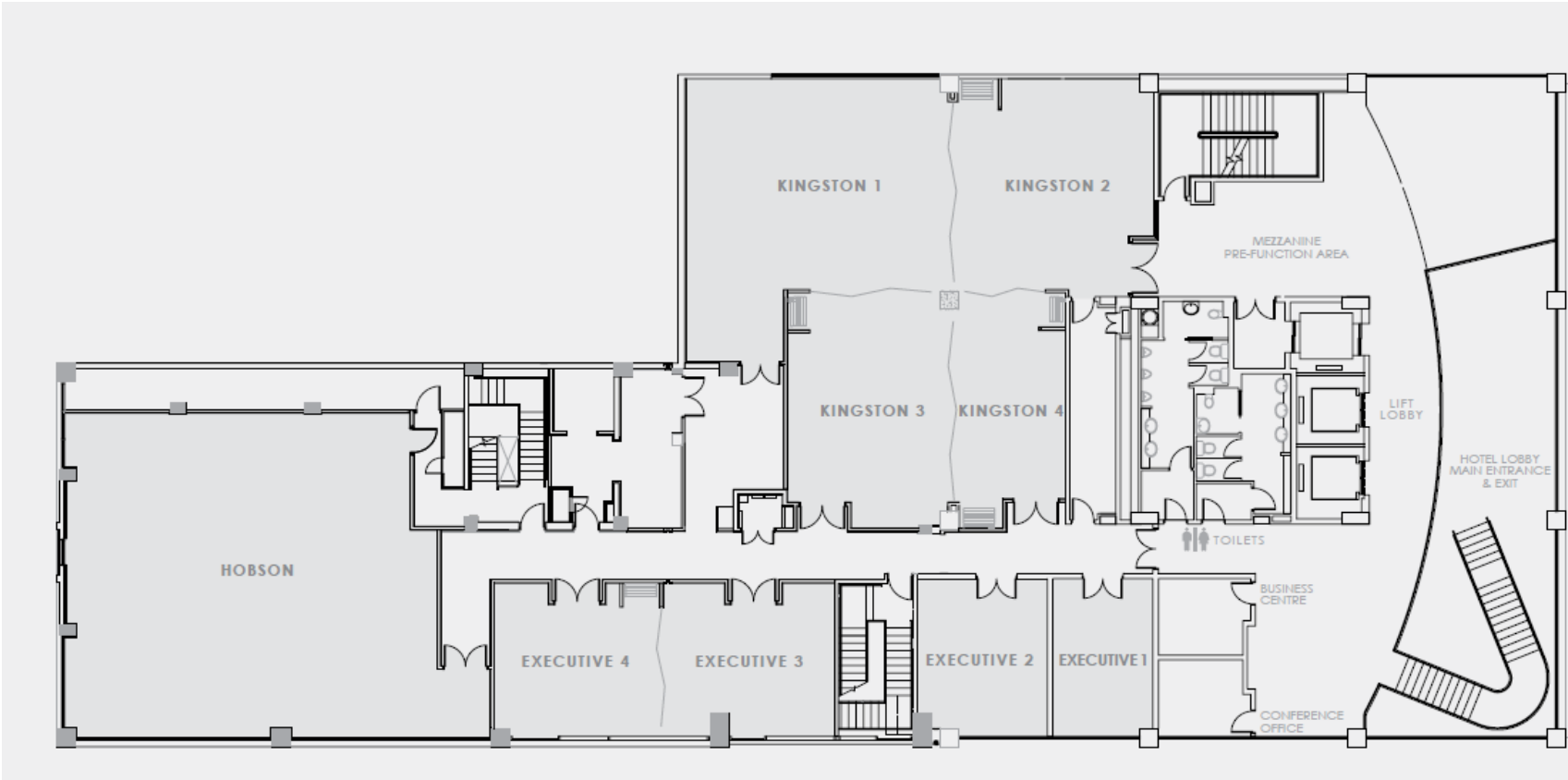
RYDGES.COM

CONFERENCE SPACES

Our conference centre has 12 individual spaces including the Rooftop Terrace, able to cater for up to 250 guests. With floor to ceiling windows, providing plenty of natural light into a majority of spaces, featuring the latest built-in audio and visual equipment, with free high speed Wi-Fi available anywhere, anytime within the hotel.

Room	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Rooftop Terrace	110	-	88	-	130	130	-
Hobson Ballroom	120	48	96	108	150	200	42
Kingston 1+2+3+4	130	-	104	126	200	250	-
Kingston Room 1	50	30	40	45	70	70	30
Kingston Room 2	40	24	32	40	50	50	20
Kingston Rooms 1+2	90	-	72	90	120	120	-
Kingston Room 3	30	20	24	30	30	30	18
Kingston Room 4	20	15	16	12	20	20	15
Kingston Rooms 3+4	50	36	40	36	50	60	30
Executive Room 1	-	10	-	-	-	-	-
Executive Room 2	-	12	-	-	-	-	-
Executive Room 3	10	15	8	15	20	20	15
Executive Room 4	10	15	8	15	20	20	15
Executive Room 3+4	30	36	24	30	40	50	30
Federal Room 1	40	32	24	21	50	50	30
Federal Room 2	30	24	24	24	40	40	21

FLOOR PLAN



DAY DELEGATE PACKAGE

01



DAY DELEGATE PACKAGE

\$79pp

Minimum numbers apply

DAY DELEGATE PACKAGE

Plenary venue hire

A flipchart or whiteboard

Arrival tea and coffee

Morning tea - includes one catering item

Lunch - working style Lunch including 5x main items, 2x desserts, orange juice, tea and coffee

Afternoon tea - Includes one catering item

ADD ON

BUSINESS HOUR | \$25.00pp | hour of house beers and wine

A selection of red and white New Zealand wines

A local selection of beers including low and non-alcoholic

A selection of juices and soft drinks

Platter of two assorted items - Chef's choice of 1 cold and 1 hot item

Beverages are tray served

An extra hour can be added to this package for \$10.00pp



MONDAY MENU

Minimum numbers apply

MORNING TEA

Savoury scones with sundried tomato, corn and chipotle (DF)
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's seasonal salad selection
Turkish pide of hummus, feta cheese, smoked chicken, mixed lettuce
Beef and mushroom stroganoff (GF)
Herb polenta chips (GF/VG/DF)

TO FINISH

Apple crumble slice
Seasonal fruit platter (GF/VG/DF)

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Apple crumble slice
Freshly brewed coffee & a selection of blended & herbal teas

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TUESDAY MENU

Minimum numbers apply

MORNING TEA

Filled croissant with ham, cheese and tomato
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's seasonal salad selection
Caesar salad wrap (bacon, croutons, cos)
Authentic butter chicken (GF)
Basmati rice (GF/VG/DF)
Cranberry, almonds and broccoli salad (V)

TO FINISH

Pain au chocolate
Seasonal fruit platter (GF/VG/DF)

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Pain au chocolate
Freshly brewed coffee & a selection of blended & herbal teas

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WEDNESDAY MENU

Minimum numbers apply

MORNING TEA

Freshly baked sausage rolls, caramelised onion jam
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's seasonal salad selection
Ham, cheese, mustard and pickle sandwich
Slow roast harissa chicken skewers, mint honey glaze (GF/DF)
Roasted cauliflower with cumin, smoked almonds (GF/DF)

TO FINISH

Freshly baked afghan cookies (V)
Seasonal fruit platter (GF/VG/DF)

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Freshly baked afghan cookies
Freshly brewed coffee & a selection of blended & herbal teas

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THURSDAY MENU

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MORNING TEA

Classic club sandwich, chicken mayo, bacon, egg, lettuce, tomato
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's seasonal salad selection
Shaved pastrami and horseradish baguette
Chicken nasi goreng (GF/DF)
Vegetable stir-fried noodles (VG/DF)

TO FINISH

Freshly baked almond frangipane croissant (V)
Seasonal fruit platter (GF/VG/DF)

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Freshly baked almond frangipane croissant
Freshly brewed coffee & a selection of blended & herbal teas

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FRIDAY MENU

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MORNING TEA

Shaved ham, cheese, onion and mustard pickle club sandwiches
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's seasonal salad selection
Back yard coleslaw (V)
Chef Sose's fried chicken sliders
Kumara chips (V)

TO FINISH

Mocha and dark chocolate muffins (V)
Seasonal fruit platter (GF/VG/DF)

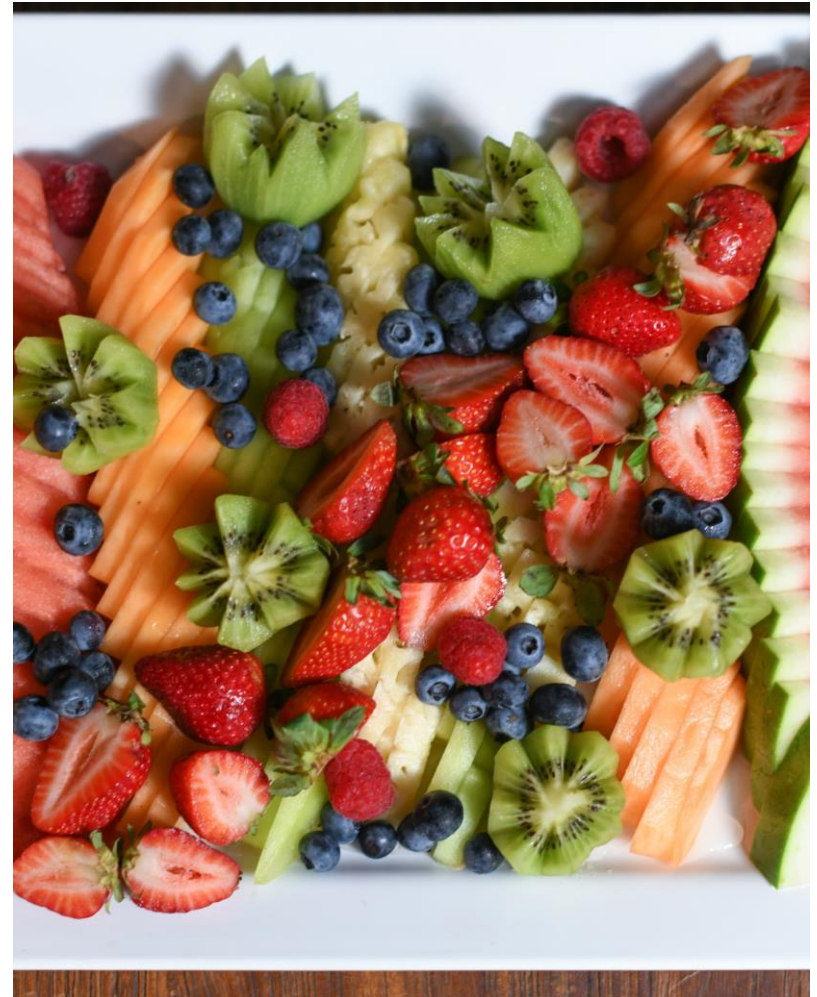
BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Mocha and dark chocolate muffins
Freshly brewed coffee & a selection of blended & herbal teas

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SATURDAY MENU

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MORNING TEA

Selection of mini savoury pies
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's seasonal salad selection
Ham & cheese toasties
Fish & chips served with house made tartare sauce
Tomato, herb and olive cous cous (V/DF)

TO FINISH

Chocolate brownie (V)
Seasonal fruit platter (GF/VG/DF)

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Chocolate brownie
Freshly brewed coffee & a selection of blended & herbal teas

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SUNDAY MENU

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MORNING TEA

Mini egg frittata with tomato chutney and pesto
Freshly brewed coffee & a selection of blended & herbal teas

WORKING LUNCH

MAIN FARE

Freshly baked bread rolls
Chef's salad selection
Sesame tofu and vegetable wrap (VG/DF)
Baked salmon with lemon & dill homemade tartare sauce (DF)
Bulgur wheat tabbouleh (V/DF)

TO FINISH

Mini lemon tarts (V)
Seasonal fruit platter (GF/VG/DF)

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas
Orange juice

AFTERNOON TEA

Mini lemon tarts
Freshly brewed coffee & a selection of blended & herbal teas

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REFRESHMENT BREAK MENU

Minimum numbers apply

DAILY CATERING ITEMS

MONDAY

Morning Tea: Savoury scones with sundried tomato, corn and chipotle (DF)

Afternoon Tea: Apple crumble slice

TUESDAY

Morning Tea: Filled croissant with ham, cheese and tomato

Afternoon Tea: Pain au chocolate (V)

WEDNESDAY

Morning Tea: Freshly baked chicken sausage rolls, caramelised onion Jam

Afternoon Tea: Freshly baked afghan cookies

THURSDAY

Morning Tea: Classic Club Sandwich, chicken mayo, bacon, egg, lettuce, tomato

Afternoon Tea: Freshly baked almond frangipane croissant

FRIDAY

Morning Tea: Shaved ham, cheese, onion and mustard pickle club sandwiches

Afternoon Tea: Mocha and dark chocolate muffins

SATURDAY

Morning Tea: Selection of mini savoury pies

Afternoon Tea: Chocolate brownie

SUNDAY

Morning Tea: Mini egg frittata with tomato chutney and pesto

Afternoon Tea: Mini lemon tarts

TEA & COFFEE

Option 1 - \$4.50 per person, per break

Freshly brewed coffee & a selection of blended and herbal teas

Option 2 - \$15.50 per person, per day

All day freshly brewed coffee & a selection of blended and herbal teas

MORNING/AFTERNOON TEA

Option 1 - \$9.50 per person, per break

1 daily catering item and freshly brewed coffee & a selection of blended and herbal teas

Option 2 - \$14.50 per person, per day

2 daily catering item and freshly brewed coffee & a selection of blended and herbal teas

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BREAKFAST

02



BREAKFAST OPTIONS

\$23pp

Minimum numbers apply

EXPRESS BREAKFAST

Each of your guests will be served the following:

Selection of freshly baked danishes & muffins (V)

Warm croissant filled with bacon, cranberry & brie

Individual granola parfait, with berries and natural greek yoghurt (V)

Seasonal selection of freshly sliced fruit served with manuka honey yoghurt (V, GF)

Beverage Selection:

Chilled orange juice

Freshly brewed coffee & a selection of blended & herbal teas

ADD-ON | \$4.50 per selection, per person

Warm croissant filled with heirloom tomato and camembert (V)

Single serve eggs benedict with champagne ham and hollandaise sauce (GF optional)

Bagels with smoked salmon, cream cheese and chives

Hotcake with banana, berries compote crème fraiche and maple syrup (V)

Grilled mushroom and smoked gouda ciabatta melts (V)

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BREAKFAST OPTIONS (CONT.)

\$26 pp

Set Menu

\$12 pp

Per additional selection, per person

PLATED BREAKFAST

Pre-set at your tables prior to guest's arrival:

Selection of freshly baked fruit danishes, pain au chocolate, muffins with butter & preserves
Seasonal selection of freshly sliced fruit served with manuka honey yoghurt (V, GF)

Select one of the following to be served to your guests:

Sweetcorn fritters with jalapeño, poached eggs, guacamole and salsa fresca (V, GF, DF)
Full breakfast with poached eggs, streaky bacon, tomato, mushrooms,
Kransky sausage, hash brown and toast (GF optional)
Smashed avocado served on toasted ciabatta, with poached eggs, feta
Cheese and spiced dukkah (V)
Waffles with caramelised banana, maple syrup, berries and toasted pecans (V)
Hot smoked salmon served on kumara rosti, scrambled eggs and hollandaise

Beverage Selection:

Chilled orange juice
Freshly brewed coffee & a selection of blended & herbal teas



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BREAKFAST OPTIONS (CONT.)

Minimum numbers apply

CONTINENTAL BREAKFAST BUFFET

\$25.00 per person

- | | |
|---|---|
| Assortment of cereals, dried fruits and nuts (V, DF) | Toasted nuts and low fat yoghurt (V) |
| Seasonal selection of freshly sliced fruit (VG, DF, GF) | Bakery selection of danishes, croissants, muffins & sliced toast breads |
| Natural and sweetened greek yoghurt (GF, V) | A selection of cold sliced meats (GF, DF) |
| Classic bircher muesli with orange juice (V) | NZ cheese selection (GF) |
| Butter and preserves (V, GF) | |

Beverage Selection:

Chilled orange juice and freshly brewed coffee & a selection of blended & herbal teas

HOT BREAKFAST BUFFET

\$30.00 per person

- | | |
|---------------------------------|---|
| Scrambled eggs with chives (GF) | Grilled vine ripened tomatoes |
| Streaky bacon | Hash browns |
| Kransky sausages | Bakery selection of sliced toast breads with butter & preserves |

Beverage Selection:

Chilled orange juice and freshly brewed coffee & a selection of blended & herbal teas

GRAND BREAKFAST BUFFET

\$35.00 per person

Full selection of items listed on the continental & hot buffet menus



DINNER BUFFET MENU

03



CLASSIC BUFFET

\$65pp

1.5 hour buffet

TO START

Selection of breads and rolls served with dips and oils (V)

ENTREE

Chef's soup of the day

MAIN

Free range chicken leg braised red wine, bacon lardons and mushroom (DF, GF)

Cajun dusted market fish with a charred red pepper and lime salsa (DF, GF)

Grilled beef porterhouse served with roasted root vegetables and a port wine jus (DF, GF)

Steamed jasmine rice (V, DF, GF)

Medley of steamed seasonal vegetables (V, DF, GF)

Rosemary roasted potatoes (V, DF, GF)

DESSERT

A selection of chef house made desserts (V)

Freshly brewed coffee and a selection of teas

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DELUXE BUFFET

\$85pp

1.5 hour buffet

TO START

Selection of breads served with dips and oils (V)

Truffled cream of cauliflower soup (V, GF)

Antipasto platter – cold cuts, smoked salmon, chutneys and marinated grilled vegetables

ENTREE

Waldorf salad (V, GF)

Grilled vegetable salad tossed in pesto dressing and halloumi (V, GF)

Garden salad with a balsamic dressing (V, DF, GF)

MAINS

Teriyaki chicken with sautéed cabbage (DF)

Herb pesto crusted market fish of the day (DF)

Walnut, feta pansotti and mushroom sauce (V)

Moroccan lamb tagine served with raisin cous cous (DF)

Sautéed green beans, baby carrots and parsnip and toasted almonds (V, GF)

Steamed jasmine rice (V, DF, GF)

Duck fat roasted new potatoes with bacon lardons (GF)

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DESSERT

A selection of chef house made desserts (V)

A selection of nz cheese with oat crackers and preserves (V)

Freshly brewed coffee and a selection of teas



BUFFET ADD-ONS

\$10pp

Additional entrées or salads

\$15pp

Additional main courses

ENTREE

Seafood platter of mussels, prawns & cured salmon, selection of condiments (GF)

Selection of cold charcuterie meats, grilled vegetables and olives with relishes and mustards (GF)

Chef soup of the day with bread rolls and whipped butter

Indian platter chicken tandoor, vegetarian samosa, paneer tikka with coriander and mint chutney

Beef loin carpaccio w game chips, roquette & aioli (DF, GF)

SALADS

Baby spinach salad, roasted corn, sundried tomato, buttermilk dressing (V, GF)

Roasted beetroot, feta, orange and rocket salad (V, GF)

Potato salad, egg and chive crème fraiche (V, GF)

Greek salad, vine tomato, cucumber, peppers, red onion and feta (V, GF)

Baby cos leaves, smoked chicken, caesar dressing, brioche croutons

Classic four bean, corn and pea salad, toasted cumin, herbs (V, DF, GF)

Mixed leaves, fennel, watercress and red chard, french dressing (V, GF)

MAINS

Grilled beef scotch fillet, roasted onions and garlic with chimichurri (GF)

Pan fried salmon fillets, roasted capsicum and salsa verde (DF, GF)

Roast pork loin w bacon, sage & peach chutney (DF, GF)

Fresh market fish w thai green curry sauce (DF, GF)

Moroccan chicken tagine, root vegetables, fruits and nuts (GF)

Crispy cauliflower, butternut hummus, pesto, almonds, kale (V)

Potato gnocchi with sundried tomato, halloumi, olives and rocket (V)

CARVERY STATION | with your own Chef - \$15pp, per item

Manuka baked champagne ham with maple glaze and a trio of mustards (DF, GF)

Roasted sirloin with béarnaise sauce and wine jus (GF)

Roasted leg of lamb with chimichurri and port wine jus (GF)

Moroccan spiced chicken, apricot and date and lemon butter sauce (GF)

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BUFFET ADD-ONS

\$8pp

Additional sides or desserts

SIDES

Buttermilk whipped potato (V, GF)

Manuka honey glazed root vegetables (V, DF, GF)

Cumin dusted pumpkin w chives (V, DF, GF, VG)

Classic cauliflower & cheese (V)

Medley of seasonal vegetables with ranch dressing (V, GF)

Duck fat roasted potato, rosemary and thyme butter (GF)

Steamed broccoli w almonds & lemon zest (V, DF, GF, VG)

DESSERTS

lemon meringue tart (V)

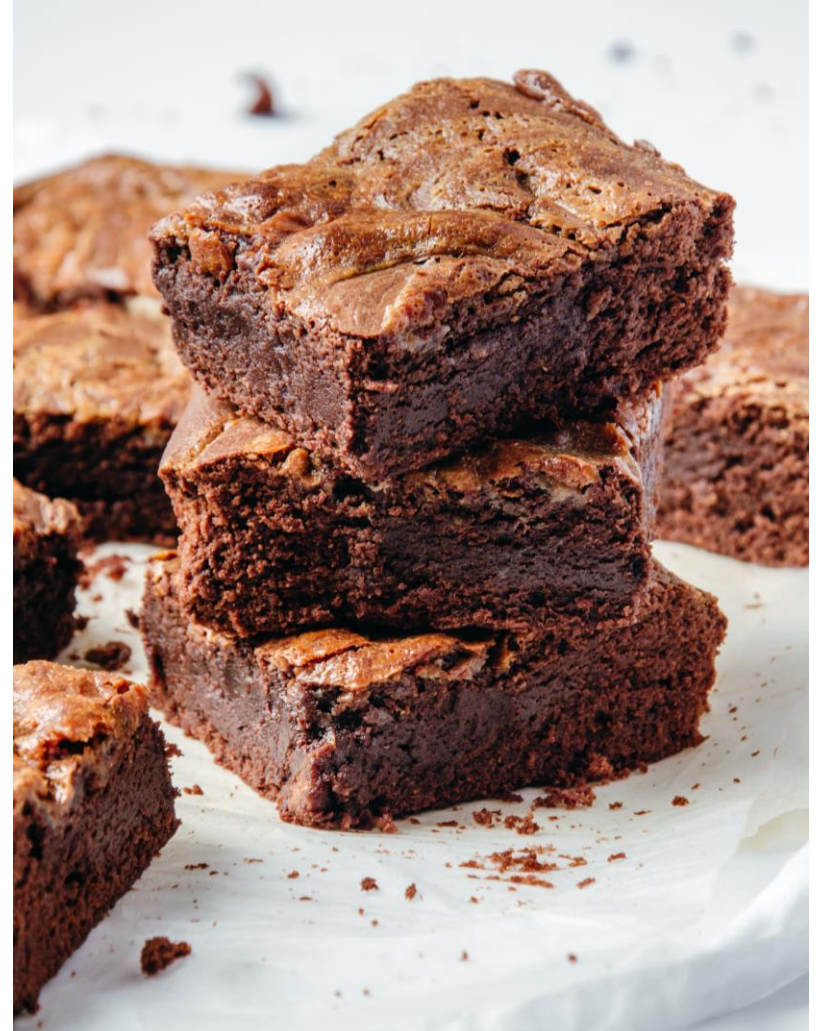
chocolate coated profiteroles

double chocolate brownie

strawberry cheesecake

cinnamon sugared doughnuts

black forest gateau



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CHEF'S SIGNATURE
PLATED DINNER

04



RANGITOTO TWO COURSE

\$70pp*

Two Course Set Menu

ON THE TABLE

a selection of fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters (V)

MAIN

all mains served with smoked mash potato, blistered vine tomatoes, char grilled broccolini and caramelised shallots

Awahi farms angus beef ribeye 300g with horseradish crème fraiche

Truffle & rosemary rubbed chicken breast and béarnaise sauce (GF)

Ora king salmon fillet with fried capers , saffron beurre blanc (GF)

DESSERT

Opera cake served with chocolate cremux mousse and dehydrated raspberries

The main meal will be served as an alternate serve, therefore please select 2 options.

Additional menu option: \$10 per person. If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies.



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WAIHEKE THREE COURSE

\$85pp*

Three Course Set Menu

ENTRÉE

Charcuterie – a selection of cured meats, preserves and pickles with fresh locally sourced artisan breads and dips served tabletop to share

OR

Ora king smoked salmon with fresh fennel, apple herb salad, capers and lemon

MAIN

all mains served with smoked mash potato, blistered vine tomatoes, char-grilled broccolini and caramelised shallots

Awahi farms angus beef ribeye 300g with horseradish crème fraiche and red wine jus

Line caught market fish with caper salsa

Twice cooked pork belly with apple compote and red wine jus

DESSERT

Chefs petit fours accompanied by a selection of nz cheese with oat crackers and preserves (V)

The main meal will be served as an alternate serve, therefore please select 2 options.

Additional menu option: \$10 per person. If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies.



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TĀMAKI MAKAURAU FOUR COURSE

\$95pp*

Four Course Set Menu

ON THE TABLE

Charcuterie – a selection of cured meats, preserves and pickles with fresh locally sourced artisan breads and dips served tabletop to share

ENTRÉE

Crab orzo risotto with creamy bisque, tiger prawn, lemon zest and pecorino fresh, micro herbs

MAIN

all mains served with smoked mash potato, blistered vine tomatoes, char-grilled broccolini and caramelised shallots

Awahi farms angus beef ribeye 300g with horseradish crème fraiche and red wine jus

Line caught market fish with caper salsa

Garlic rubbed roasted lamb rump and red wine jus

DESSERT

Chefs petit fours accompanied by a selection of nz cheese with oat crackers and preserves (V)

The main meal will be served as an alternate serve, therefore please select 2 options.

Additional menu option: \$10 per person. If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies.



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PLATED DINNER ADD-ONS

ENTRÉE OPTIONS - \$10pp

Beef loin carpaccio w matchstick potato, roquette & aioli (DF, GF)

Tuna tataki with wasabi mayo

Port jus (DF, GF)

Poached salmon, roquette w dill, preserved lemon caper potato salad (DF, GF)

Cured duck w orange reduction, beetroot apple salad (DF, GF)

MAIN OPTIONS - \$15pp

Potato gnocchi, field mushrooms, crispy sage, walnuts, parmesan, brown butter

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

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

Garlic rubbed roasted lamb rump and mint sauce

Truffle marinated beef tenderloin 200g with port jus

Pan roasted ora king salmon fillet with salsa verde

DESSERT OPTIONS - \$8pp

Classic chocolate brownie, vanilla mousse fresh berry compote

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

Pain au chocolat bread pudding, chantilly cream, aromatic poached citrus salad

Tiramisu, almond and orange biscotti

Mini pavlovas with vanilla cream and berries (GF, V)

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THEME STATION MENUS

05



LIVE COOKING STATION

\$40pp

Based on 1 hour –
per person, per station

CARVERY

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

BBQ (ROOFTOP TERRACE ONLY)

Minute steaks, malaysian style peanut chicken satays, chicken wings served 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)



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INDIAN MENU

\$85pp

1.5 hour buffet

TO START – please choose two

Cheese paneer tikka, marinated in mustard oil & Indian spices (V)

Tandoori pots, gourmet potatoes, with olive oil, tandoori masala, yoghurt & spices (V)

Onion pakora, crispy onion nuggets with herbs and spices deep made with gram flour (V, GF)

Chicken tikka kebab, marinated in yoghurt, lemon juice, mustard oil & spices

Tandoori prawns, marinated with salt pepper, tandoori masala, lemon juice & olive oil

Lamb chops, green herb and yoghurt marinade

MAINS – please choose two

Paneer butter masala (v)

Seasonal vegetable korma (v)

Palak (spinach) paneer (v)

Dum aloo (potato) (v)

Lamb rogan josh

Butter chicken (chicken tikka masala)

Prawns goan curry

All mains served with steamed rice, paratha's, garden salad and poppadums

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DESSERT – please choose one

Gulab jamun with vanilla ice cream

Kheer, pistachio saffron rice noodle pudding

We are not an Indian restaurant but do try to make sure the flavours are authentic



PACIFIC RIM INSPIRED MENU

Daily bread selection with whipped butter set on the table

\$85pp

1.5 hour buffet

TO START – please choose three

Mussel fritter slider with kawaka mayonnaise
Ota ika marinated fish and tortilla crisp
Corn fritters with sour cream and kamo kamo chutney
Rydges honey and soy chicken wings
Pacific steamed pork buns
Champagne ham, tomato, and cream cheese mini quiche
Palusami pie - coconut creamed spinach and young taro leaves
Fijian beef curry pie
Homemade lu'au sausage rolls

SIDES – please choose 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, mushrooms, beans, and corn
Coleslaw – white and red cabbage with carrots, onion, and mayonnaise

MAINS – please choose three

Ota ika - raw/ marinated fish salad
Hoisin glazed pork belly with crackling
Corned beef and cabbage
Crispy pork roast with crackling and apple sauce
Fijian chicken, beef or pork curry
Hawaiian style poke bowl
Chef Sose signature fried chicken with BBQ sauce

DESSERT – please choose one

Koko Samoa chocolate cake with whipped vanilla cream
Tropical fruit platter
Ambrosia – chilled creamy rice pudding with marshmallow and pineapple
Chef Sose's pani popo – coconut rolls served with banana fritters and caramel sauce

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PACIFIC RIM INSPIRED MENU

ADDITIONAL OPTIONS

SEAFOOD SALADS - \$12pp

Prawn cocktail - citrus poached tiger prawns with cos, avocado, coriander and cocktail sauce

Smoked salmon salad - manuka smoked with mesclun lettuce, capsicum, tomato and citrus dressing

STANDARD MAIN COURSE - \$15pp

New Zealand green lipped mussels - white wine, onion, garlic, parsley, sauce (GF)

Chicken legs roasted with ginger, garlic and coconut cream (GF)

Vegetarian kebabs, tropical salsa (GF)

PREMIUM MAIN COURSE - \$17pp

Clevedon oysters - natural with lemon and salt (GF)

Braised and grill octopus - house made bbq sauce asian slaw (GF)

Manuka smoked salmon side - burnt orange sauce (GF)

Beef brisket with BBQ rub - gravy (GF)

Lamb shoulder rolled with NZ wild herbs and garlic - mint sauce (GF)

Whole spit roast pig with apple sauce and bread rolls

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CANAPÉS & PLATTERS

06



CANAPÉS

Minimum numbers apply/
Prices are per person

HOT CANAPÉ SELECTION

- Crispy buffalo chicken slider with blue cheese sauce
- Chicken satay , crispy shallots and peanut sauce (GF, DF)
- Quinoa and kumara arancini with sundried tomato pesto (V, GF)
- Mini fish sliders with house made tartare
- Haloumi wrapped in bacon (GF)
- Deep fried coconut crumbed prawns with lime, coconut and coriander (GF, DF)
- Thai fishcakes with a lime and chili mayo (DF)

COLD CANAPÉ SELECTION

- Peruvian fish ceviche with char corn, coriander leche de tigre (GF, DF)
- Eye fillet tataki with sesame dressing and chives (DF)
- Smoked salmon nigiri with crème fraiche and goat cheese (GF)
- Miso roasted eggplant with kimchi and coriander (V, GF, DF)
- Artichokes dip crostini with goat cheese and green apple (V)
- Prosciutto, rocket, and melon fork (GF)

SWEET

- Lemon meringue tartlets
- Profiteroles and macaroons
- Chocolate brownie with berries compote (GF)
- Seasonal fruit skewers (V, DF, GF)

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1 Hour Function

4 Selections	\$28
6 Selections	\$35

2 Hour Function

6 Selections	\$38
8 Selections	\$45

Additional canapé selections can be included \$5.50 per item



PLATTERS

Minimum numbers apply
Prices are per platter

BAR SNACK | \$35 each

Selection of roasted nuts, kumara and beet chips, chipotle dip and bread sticks (GF, DF)

TOTOPO'S | \$45 each

Classic corn tortilla chips, guacamole, refried beans and salsa (V, GF, DF)

CRUDITIES | \$45 each

Seasonal fresh vegetables, grissini, sesame lavoush and babaganoush (V, DF)

ANTIPASTO | \$75 each

Cured sliced meats, grilled vegetables, NZ cheeses, olives with fresh sourdough

ASIA | \$75 each

Vegetable spring roll, pork dim sim, chicken dumplings, dipping sauces (DF)

INDIAN | \$80 each

Chicken tandoor, paneer tikka, samosa, garlic naan bread mango chutney and mint chutney

SATAY | \$75 each

Malaysian chicken, spiced lamb skewers, thai grill beef and tempura prawns (DF)

CHEESE | \$90 each

NZ brie, blue and aged cheddar, with honeycomb, fig chutney, sourdough and wafers

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BEVERAGE PACKAGE

07



BEVERAGE PACKAGES

SUPERIOR BEVERAGE PACKAGE

The Maker 'The Jewel' Brut France / Festival Block Sauvignon Blanc / Festival Block Pinot Gris / Festival Block Cabernet Merlot / Orchard Thieves Apple Cider / Monteith's Original / Heineken / Heineken 0% / Orange juice & Soft drinks	1 Hour Package	\$30.00pp
	2 Hour Package	\$45.00pp
	3 Hour Package	\$55.00pp
	4 Hour Package	\$65.00pp
	5 Hour Package	\$75.00pp

DELUXE BEVERAGE PACKAGE

Brancott Estate Brut Cuvee / Church Road Sauvignon Blanc / Cable Bay Pinot Gris / Allan Scott Merlot / Babich Pinot Noir / Orchard Thieves Apple Cider / Monteith's Original / Sol / Heineken / Heineken 0% / Orange juice & Soft drinks	1 Hour Package	\$40.00pp
	2 Hour Package	\$55.00pp
	3 Hour Package	\$65.00pp
	4 Hour Package	\$75.00pp
	5 Hour Package	\$85.00pp

PREMIUM BEVERAGE PACKAGE

Deutz Marlborough Cuvee NV Sparkling Wine / Babich Black Label Sauvignon Blanc / Jules Taylor Pinot Gris / Grant Burge Shiraz / Gibbston Valley Gold River Pinot Noir / House spirits / Orchard Thieves Apple Cider / Monteith's Original / Sol / Tuatara Hazy IPA / Heineken / Heineken 0% / Orange juice & Soft drinks	1 Hour Package	\$50.00pp
	2 Hour Package	\$65.00pp
	3 Hour Package	\$75.00pp
	4 Hour Package	\$85.00pp
	5 Hour Package	\$95.00pp



WINE SELECTION

CHAMPAGNE

GLASS

BOTTLE

Mumm (Epernay, France)

\$150

Veuve Clicquot Yellow Label Ponsardin Brut NV
(Reims, France)

\$160

SAUVIGNON BLANC

GLASS

BOTTLE

Festival Block (Marlborough)

\$11

\$50

Church Road (Hawkes Bay)

\$12

\$60

Babich Black Label (Marlborough)

\$14

\$70

Kim Crawford Small Parcels (Marlborough)

\$16

\$80

SPARKLING WINE

The Maker 'The Jewel' Brut (France)

\$11

\$55

Brancott Estate Brut Cuvee (Hawkes Bay)

\$12

\$60

Deutz Marlborough Cuvee NZ (Marlborough)

\$20

\$85

CHARDONNAY

Festival Block (East Coast NZ)

\$11

\$55

Lawson's Dry Hill (Marlborough)

\$12

\$60

Te Mata Estate (Hawke's Bay)

\$14

\$85

Church Road McDonald Series (Hawke's Bay)

\$16

\$80

ROSE & AROMATICS

Maker Monarch Rose (Gisborne)

\$11

\$50

Jules Taylor Rose (Gisborne)

\$14

\$70

Grower's Mark Riesling (Marlborough)

\$12

\$60

Matawhero Single Vineyard Gewurtztraminer

\$13

\$65

PINOT GRIS

Maker Monarch Rose (Gisborne)

\$11

\$50

Jules Taylor Rose (Gisborne)

\$14

\$60

Grower's Mark Riesling (Marlborough)

\$12

\$70

Matawhero Single Vineyard Gewurtztraminer

\$17

\$85

WINE SELECTION (CONT.)

SYRAH & SHIRAZ

	GLASS	BOTTLE
Brookfields Back Block Syrah (Hawkes Bay)	\$12	\$60
Grant Burge Barossa Ink Shiraz (Barossa, Australia)	\$13	\$65
Taylor's Jaraman (Clare Valley, Australia)	\$18	\$90

PINOT NOIR

Festival Block (Waipara)	\$11	\$50
Babich Pinot Noir (Marlborough)	\$13	\$65
Gibbston Valley Gold River (Central Otago)	\$14	\$70
Akarua Rua Pinot Noir (Central Otago)	\$15	\$75

CABERNET, MERLOT, OTHER VARIETIES

Festival Block Cabernet Merlot (Hawkes Bay)	\$11	\$50
Allan Scott Merlot (Marlborough)	\$12	\$60
Brookfield's Cabernet Sauvignon (Hawkes Bay)	\$13	\$65
Angus McLaren Vale GSM (McLaren Vale Australia)	\$14	\$70
Matawhero Church House Malbec Merlot (Gisborne)	\$16	\$80



BEVERAGE LIST

BOTTLED BEER

Heineken	\$10
Heineken Light	\$10
Heineken 0%	\$10
Sol	\$10
Orchard Thieves Apple Cider	\$10
Monteiths Original	\$10
Tutara Hazy IPA	\$12

RTDS

Pals	\$10
Long Whites	\$10

NON ALCOHOLIC

Coke / Diet Coke	\$5
Lemonade	\$5
Orange Juice	\$5
Apple / Cranberry / Pineapple Juice	\$5
Ginger Beer	\$5

SPIRITS

House Spirits (Vodka, Gin, Rum, Bourbon, Whiskey)	\$11
Absolut Vodka	\$12
Bombay Sapphire Gin	\$12
Mount Gay Rum	\$12
Canadian Club	\$12
Makers Mark Bourbon	\$12



PRIVATE DINING

08





RIMU ROOM

Rimu Room offers private dining with elegance and sophistication that will make your function a success. Choose from beautifully crafted menus that showcase the very best of New Zealand contemporary cuisine. This fully private room boasts a solid Rimu table that can accommodate up to 18 people, perfect for board meetings or lunch & dinner engagements.



RYDGES

AUCKLAND

RYDGES AUCKLAND

59 Federal Street, Auckland 1010, New Zealand

ENQUIRIES

(09) 375 5900

REFRESHINGLY LOCAL

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