



RYDGES  
FORMOSA  
GOLF RESORT

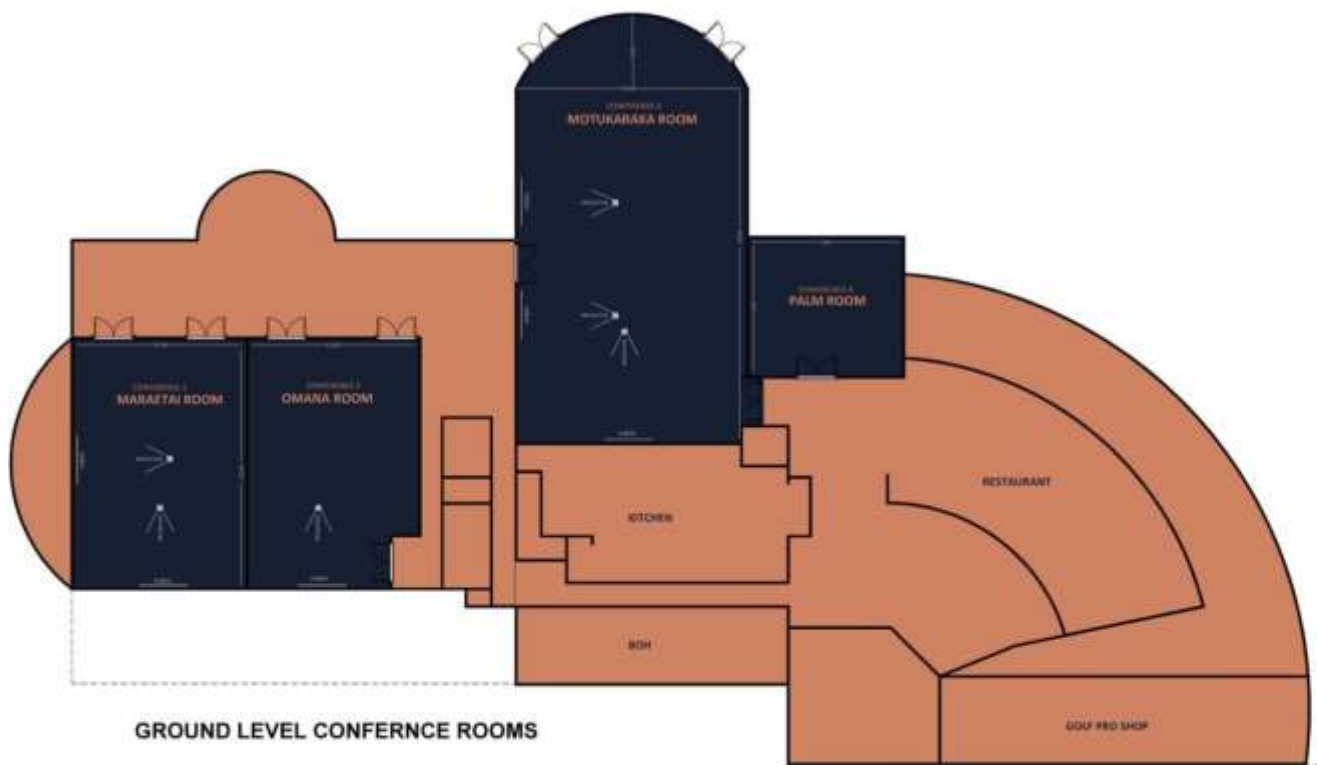
# MEETINGS & EVENTS



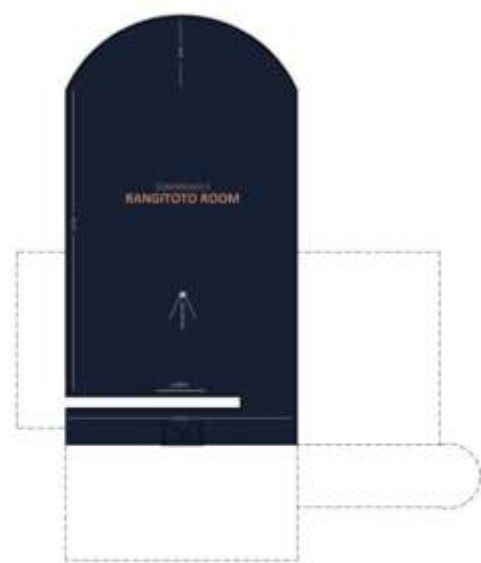
# CONFERENCE SPACES

With six 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	120	150	35
Maraetai	100	30	72	54	120	150	35
Motukaraka Island	120	40	112	72	140	150	54
Palm	20	16	-	12	-	20	12
Rangitoto	120	40	104	54	140	150	54



GROUND LEVEL CONFERENCE ROOMS



FIRST FLOOR CONFERENCE ROOM



EXTERNAL CONFERENCE ROOM

**CONFERENCE ROOMS**

**GROUND LEVEL**

- ROOM 1 = MARAETAI 143m<sup>2</sup>
- ROOM 2 = OMANA 136m<sup>2</sup>
- ROOM 1 & 2 = POHUTAKAWA 283m<sup>2</sup>
- ROOM 3 = MOTUKARAKA 184m<sup>2</sup>
- ROOM 4 = PALM 44m<sup>2</sup>

**LEVEL 1**

- ROOM 5 = RANGITOTO 186m<sup>2</sup>

**EXTERNAL**

- ROOM 6 = STARTERS HUT 31m<sup>2</sup>

DAY PACKAGES

01

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# DAY DELEGATE PACKAGE

Full Day \$89pp | Half Day \$84pp

30 guests minimum

## PACKAGE INCLUSIONS

- Plenary room hire
- Day catering
- Static whiteboard & flipchart
- Full conference room set up
- Filtered Water
- Mints for the table
- Conference coordination & support during the lead up to your conference
- Complimentary Wi-Fi
- Complimentary car parking onsite



## DAY DELEGATE PACKAGE INCLUDES

**Arrival:** Tea, coffee and juice

**Morning & Afternoon Tea:** Chef's home-made freshly baked cookies or similar (if staying multiple days), fruit bowl, coffee, tea and juice

**Lunch:** Working lunch menu below

Additional main courses: \$15 per person  
Additional salads: \$12 per person  
Additional sides, starters or desserts: \$8 per person

### MONDAY (Rāhina)

Bread roll  
Wild leaf salad with lemon dressing  
Beef Pastrami, Swiss cheese, sauerkraut, ciabatta sandwich (G,D)  
Fijian beef curry with coriander rice  
Roasted butternut, pickled beets with mint yoghurt  
Grilled vegetables with chili and lime  
Apple crumble shortcake (G,D)  
Seasonal fruit platter

### THURSDAY (Rāpare)

Bread roll  
Tangy kachumber salad  
Classic Caesar salad wrap  
Authentic butter chicken  
Basmati with peas and coriander  
Poppadums  
Tandoori cauliflower with mint chutney  
Chocolate mud cake with ganache  
Seasonal fruit platter

### TUESDAY (Rātū)

Bread roll  
Veg spring roll with sweet chili sauce  
Thai beef salad with mango salsa, peanut & kaffir lime dressing  
Tamarind marinated grilled chicken thighs  
Sticky herb rice  
Stir fried vegetables with sesame dressing  
Tiramisu  
Seasonal fruit platter

### FRIDAY (Rāmere)

Bread roll  
Asian noodle salad  
BBQ pulled pork sliders  
Korean fried chicken tossed in chili sauce  
Vegetable fried rice  
Cabbage wedge, miso dressing, sesame chili oil  
Cinnamon spiced churros with chocolate sauce  
Seasonal fruit salad

### WEDNESDAY (Rāapa)

Bread roll  
Cos wedge, ciabatta crisp, prosciutto, Caesar dressing  
Black bean veggie wraps with avocado and sour cream  
Spiced sticky chili roast lamb  
Turmeric roast baby potatoes with smoked mint peas  
Roasted broccoli & red pepper with tahini sauce  
Iced carrot cake  
Seasonal fruit platter

### SATURDAY (Rāhoroi)

Bread roll  
Charred sweetcorn salad with spinach and avocado  
Sesame tofu and vegetable wrap  
Roast salmon with creamy Dijon sauce  
Tomato, herb and olive cous cous  
Spiced baby kumara with peas  
Seasonal cheesecake  
Seasonal fruit salad

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

# DAY CATERING PACKAGE

Full Day \$67pp | Half Day \$57pp

Minimum numbers apply Maximum 30 delegates

## 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 morning or afternoon tea/coffee including one catering item
- EZGo Lunch



# EZGO LUNCH

From \$37pp

10 guests minimum  
30 guests maximum

Additional salads: \$12 per person  
Additional sandwiches: \$8 per person  
Additional savoury or desserts: \$5 per person

## PACKAGE INCLUSIONS

Light Lunch Menu - Chefs selection includes:

Two sandwiches, two salads, and one sweet item

Selection of fresh fruit, coffee, tea and juice

## SAMPLE MENU

**SANDWICHES** – made on freshly baked ciabatta and wraps  
Chicken Caesar salad with egg, bacon, parmesan and cos lettuce  
Roast pumpkin with almond, feta, spinach and tomato salad

## SALADS

Spicy vegetable salad with sweetcorn, roasted pepper, red beans, cherry tomatoes, avocado, salad leaves and chipotle dressing

Chopped Greek chickpea salad with cherry tomatoes, cucumber, lemon, fresh herbs, red bell peppers, olives, feta and vinaigrette dressing.

## SWEETS

Flourless orange cake with coconut yoghurt

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Menu items subject to change due to seasonal availability. 09012025

VARIETY MENUS

02

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# THE MULLIGAN SET

## RĀRANGI KAI TAHI

2-Course: \$74pp | 3-Course: \$89pp

30 guests minimum  
80 guests maximum

### TO START

Bread and Dips - sourdough and ciabatta with butter and dips

### ENTREES

Choose from:

Beef croquettes with potato, sugo and herb radish salad

Cured salmon, with orange sorrel yoghurt, charred mint peas, pickled cucumber

Caramelized onion and spinach arancini, cauliflower puree parmesan and sage

### MAINS

Choose from:

Chicken supreme with potato terrine, roast cauliflower puree, brassicas and jus

Market fish with golden mash, steamed greens, confit tomatoes and caper butter

Roasted cauliflower with Baharat spice, mango chutney, butterbean puree, cauliflower crisp

### DESSERT

Choose from:

Caramel tart with walnut praline and tonka whipped crème

Sticky date pudding with pineapple compote, butterscotch sauce and vanilla cream

Tiramisu with almond and orange biscotti

Pre-order menu option is available for groups of up to 30 people. Groups 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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# THE MULLIGAN SET

## RĀRANGI KAI RUA

### TO START

Bread and Dips - sourdough and ciabatta with butter and dips

### ENTREES

Choose from:

Herb crusted lamb loin with pea puree, picked carrots and coriander

Smoked fish croquettes with sugo and fresh dill crème fraiche

Mozzarella salad, with roma tomatoes, fresh basil, pesto sauce and pinenuts

### MAINS

Choose from:

Confit pork belly with mandarin gel, roast cauliflower puree and florets, and salted crackling

Lamb roulade with kumara fondant, carrot puree, brassicas and mint au jus

Slow roasted celeriac, with golden hash, romesco, kale chimichurri, and almond granola

### DESSERT

Choose from:

Tiramisu with almond and orange biscotti

Custard tart with Chantilly cream and berry compote

Caramel tart with walnut praline and tonka whipped crème

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2-Course: \$74pp | 3-Course: \$89pp

30 guests minimum  
80 guests maximum

Pre-order menu option is available for groups of up to 30 people. Groups 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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# BUNKER BBQ BUFFET

## RĀRANGI KAI TAHI

\$89pp

30 guests minimum  
120 guests maximum

### KITCHEN COOKED BBQ

#### TO START

Selection of breads served with house made dips

#### MAINS

BBQ plum glazed chicken with spiced chorizo

Gochujang roast pork shoulder steak with kimchi mayo

Roasted brisket slow braised in red wine and herb sauce

#### SIDES

*Presented with Mains*

Big leaf garden salad with balsamic vinaigrette

Roast pumpkin, feta and quinoa salad

Roasted potato with halloumi, crispy bacon, herbs and Manuka honey

#### DESSERT - GRAZING TABLE

Brownie squares with cream and chocolate shavings

Mini berry and passionfruit curd tartlets

Mini pavlovas with vanilla cream and berries

Fresh fruit bowl

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# BUNKER BBQ BUFFET RĀRANGI KAI RUA

\$89pp

30 guests minimum  
120 guests maximum

## KITCHEN COOKED BBQ

### TO START

Selection of breads served with house made dips

### MAINS

Sticky barbeque lamb with salsa verde and anchovy sauce

Grilled chicken thighs with house spice and mushrooms

Grilled whole prawns with romesco sauce

### SIDES

*Presented with Mains*

Big leaf garden salad with balsamic vinaigrette

Barbecued courgette with couscous and feta

Smoky chili broccoli slaw with avocado oil dressing

### DESSERT - GRAZING TABLE

Mini pavlova with tonka cream, kiwifruit, berries and passionfruit sauce

Apple rhubarb crumble served with custard or cream

Seasonal cheesecake squares

Fresh fruit bowl

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# CLASSIC PUTTER BUFFET TAHI

\$86pp

30 guests minimum

## TO START

Selection of breads served with house made dips

## MAINS

Free-range chicken thighs with apricots in Moroccan sauce  
Coconut crusted baked salmon with mango salsa  
Grilled beef sirloin served with fresh chimichurri and confit garlic

## SIDES

*Presented with Mains*

Garden salad with a balsamic dressing  
Baby spinach salad with beetroot, orange, feta and caramelized walnuts  
Seasonal greens with burnt hollandaise and crispy capers  
Triple-cooked agria potatoes with sea salt and herb aioli

## DESSERT - GRAZING TABLE

Seasonal fruit cheesecake  
Brownie with chocolate mousse  
Sliced fresh fruit platter

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Menu items subject to change due to seasonal availability. 09012025

# CLASSIC PUTTER BUFFET RUA

\$86pp

30 guests minimum

## 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, mushroom and pearl onions

Cajun dusted market fish with a charred red pepper and limesalsa

Spiced roast pork with fennel and apple slaw in gravy

## SIDES

*Presented with Mains*

Garden salad with balsamic dressing

Spiced kumara and chickpea with rocket, feta with citrus dressing

Roasted seasonal vegetables with mint yoghurt

Rosemary and garlic roasted baby potatoes

## DESSERT - GRAZING TABLE

Seasonal fruit cheesecake

Citron tarts with seasonal berries and Chantilly cream

Sliced fresh fruit platter



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# CLASSIC PUTTER BUFFET

## VEGETARIAN TORU

\$86pp

30 guests minimum

### TO START

Selection of breads served with house made dips

### MAINS

Potato gnocchi with mushroom, peas, Swiss chard, brown butter and parmesan

Vegan curry with coconut rice

Tandoori marinated tofu, capsicum and onions with mint sauce

### SIDES

*Presented with Mains*

Garden salad with balsamic dressing

Roasted butternut with mint peas and tahini dressing

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

Rosemary roasted potatoes

### DESSERT - GRAZING TABLE

Warm brownie with caramel crème

Hazelnut gateau with nut praline

Sliced fresh fruit platter

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# PINE HARBOUR DELUXE BUFFET

\$98pp

30 guests minimum  
Maximum 150 guests

## TO START

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

## MAINS

Coconut chicken curry with lime and coriander

Miso glazed salmon and bok choy

Twice roasted pork belly with apple and tamarind glaze

Moroccan spiced roast lamb with mint peas

## SIDES

*Presented with Mains*

Garden salad with a balsamic dressing

Grilled vegetable salad with pesto dressing and toasted almonds

Steamed jasmine rice

Herb and garlic gourmet potatoes

## 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 BUFFET MENU

\$108pp

30 guests minimum

## STARTERS – Please choose three:

- **Dahi Papdi Chaat** - with mint yoghurt, tamarind sauce, coriander and sev
- **Honey glazed potatoes** - deep fried potato fingers tossed in sweet & spicy sauce
- **Onion Pakora** – crispy onion nuggets made with gram flour, herbs and spices
- **Corn Tikki** - with onions, herbs, potato and spices, served with tomato sauce (V)
- **Punjabi Samosa** - with tamarind & mint chutney
- **Paneer Chili** - crispy paneer bites, sautéed with onions, bell peppers, garlic, soy sauce
- **Veg Manchurian** - crispy veg ball sautéed in flavorful savory sauce
- **Chicken Chili** - crispy chicken bites, sautéed with onions, bell peppers, garlic, soy sauce
- **Chicken Sheek Kebab** - skewered minced chicken with onion, herbs and spices
- **Tandoori Prawns** - marinated with salt, pepper, tandoori masala, lemon juice & olive oil

## MAINS – Please choose three:

- **Shahi Kaju Paneer** - malai paneer with cashews in a rich, mild, creamy sauce
- **Paneer Butter Masala** - marinated paneer in velvety, spiced creamy tomato sauce
- **Mushroom mutter masala** - mushrooms and green peas in onion and tomato gravy
- **Dal Makhani** - slow cooked black lentils and kidney beans in a creamy tomato sauce
- **Chana Masala** - North Indian curry with tender chickpeas in spiced tomato and onion sauce
- **Butter Chicken** - tender chicken in velvety, spiced creamy tomato sauce
- **Chicken Jalfrezi** - stir fried chicken and crisp garden vegetables in tomato and chilli gravy
- **Lamb Rogan Josh** - Kashmiri curry with tender lamb in a rich, aromatic gravy
- **Prawns Malabari** - cooked in tangy tamarind and coconut sauce from Malabar region of Kerala
- \*All mains are served with cumin rice, parathas, garden salad & poppadums

## DESSERT – Please choose two:

- Gulab jamun served with vanilla ice cream
- Kheer served with pistachio and saffron
- Crispy jalebi with rabdi
- Warm carrot halwa with almond
- Hot chocolate brownie with vanilla ice cream



Additional main courses: \$ 20 per person  
Additional starters or desserts: \$10 per person  
Traditional naans: \$5 per person

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# PACIFICA BUFFET MENU

\$115pp

30 guests minimum

## ON THE BUFFET

Bread selection with whipped butter

### TO START – Please select two

- Kaimoana sliders with lemon aioli and fresh herbs
- Fried golden kumara rosti with herb yoghurt and tamarind sauce
- BBQ chicken nibbles with sweet soy and pineapple
- Pork belly bao with hoisin and pickles
- Gunpowder crispy chicken with fries and spiced mayo
- Classic taro and beef mini potato top pies
- Spinach and feta roll with tomato relish
- Lemon and garlic prawns
- Ota Ika – marinated raw fish salad

### MAINS – Please select two

- Baked market fish with NZ green-lipped mussels and creamy white wine sauce
- Slow cooked taro in spiced coconut curry with rice
- Confit pork belly with apple sauce and salted crackling
- Samoan chop suey with stir fried beef, veggies and soy sauce
- Vegan curry with coconut rice
- Housed spiced roast chicken with gravy
- Coconut crusted fish with mango salsa
- Slow roast beef brisket with red wine Jus
- Panang curry with chicken, lamb, beef or prawns with herb rice
- Coconut beef curry with lime and coriander

### SIDES – Please select three

- Taro, potato 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
- Penne pasta, peppers, baby spinach, and mussels with citrus dressing
- Coleslaw, white and red cabbage with carrots, onion, and mayonnaise

### DESSERT – Please select two

- Koko Samoa chocolate cake with whipped vanilla cream
- Ambrosia – chilled creamy rice pudding with marshmallow and pineapple
- Formosa Pani Popo – coconut rolls served with banana fritters and caramel sauce
- Apple and rhubarb crumble served with custard or cream
- Tropical fruit platter

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

Additional main courses: \$20 per person

Additional starters, sides or desserts: \$10 per person

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# KIDS CELEBRATION MENU

\$35pp

30 guests minimum

## SNACKS – Please select two

- Pigs in a blanket
- Chicken nuggets with BQQ sauce
- Mini party pies

## MAINS – Please select two

- Mac & Cheese
- Bow tie pasta with bacon in cream sauce
- Hawaiian pizza slices
- Mini cheese sliders

## SIDES – Please select one

- Curly fries
- Potato wedges
- Veggie cups
- Fruit skewers

## DESSERTS – Please choose one dessert

- Lamingtons
- Chocolate brownie with chocolate mouse



Additional main courses: \$8 per person  
Additional starters, sides or desserts: \$6 per person

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CANAPÉS, PLATTERS &  
GRAZING

03

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# FAIRWAY CANAPÉ OPTIONS

4 options | \$33 per person

6 options | \$43 per person

Add additional canapé option for \$7.50 per person

## Savoury

- NZ oysters natural with shallot mignonette (additional cost applies)
- Smoked salmon croquettes with chive crème fraiche
- Nobashi prawns with mango sauce
- Terakihi ceviche with coconut and lime on tortilla crisp
- Country terrine, pickles on sourdough toast
- Chicken parfait, toasted truffle brioche, sultan gel and pistachio
- Crispy buttermilk chicken, ponzu mayo and chives
- Braised beef cheek croquettes, rosemary aioli and micro greens
- Cumberland pork sausage roll, apple ketchup and crispy sage
- Braised lamb croquettes with rosemary aioli and micro greens
- Haloumi wrapped in bacon
- Buffalo chicken wontons with cream cheese and blue cheese
- Garden risotto arancini with basil mayonnaise (V)
- Sesame salt and pepper tofu, Asian pickle and miso mayonnaise (V)



## Sweet

- Dark chocolate brownie squares with chocolate mousse
- Seasonal fruit cheesecake squares
- Mini eclairs with chocolate and custard
- Lemon tartlets
- Cherry tartlets
- Mini pavlova with cream and seasonal fruit
- Flourless orange cake bites with aromatic poached orange
- Charred pineapple with kaffir lime and chili salsa and coconut gel on a sesame crisp
- Cheese cherry pineapple skewers
- Prosciutto, rocket and melon fork



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# SHARED PLATTERS

Each platter will serve 8-10 people

## CLUBHOUSE PLATTER \$89

Ham steaks, thick cut bacon, cheese kransky, sticky chicken wings, halloumi, pickled onions, gherkins and warmed baps

## MASTERS PLATTER \$89

Cold meats, chorizo salami, smoked salmon, range of cheeses, devilled eggs, silver skin onions, sweet pickles and sliced country loaf

## FAIRWAY FEAST PLATTER \$79

Assorted pizza slices, beef sliders, cheese bites, crispy fried chicken, house fries with cheese sauce and dips

## PAR 4 PLATTER \$75

Kirorangi blue, smoked Pakari, cumin Gouda, creamy Brie, candied nuts, honeycomb, fruit paste and assorted crackers

## THE 19TH PLATTER \$75

Cheesecake squares, chocolate brownie with mousse, tropical pavlovas, chocolates and mini fruit tartlets

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# DELUXE GRAZING TABLE

\$72pp

30 guests minimum

## PACKAGE INCLUSIONS

### CURED MEATS

Prosciutto, salami, chorizo, terrine, pate

### OLIVES & PICKLES

Pickled onions and cornichons, black and green olives, stuffed peppers, dolmades, sauces, mustards

### BREADS & DIPS

Ciabatta, sourdough, Turkish pide, bread rolls

### CHAMPAGNE HAM STATION

Shaved ham, soft rolls, slaw, sauces, mustards

### CHEESES

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

### WARM OPTIONS

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

### MISCELLANEOUS

Crudites, smoked salmon, prawns with cocktail sauce

### DESSERT

Cheesecake squares, brownie, lemon tartlets, mini pavlovas, fresh fruit, mini chocolates



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BEVERAGES

04

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# OUT-OF-BOUNDS HAPPY HOUR

\$38pp

1 Hour Package

## PACKAGE INCLUSIONS

The Maker Brut

Rebel Sauvignon Blanc

Rebel Rose

Rebel Pinot Noir

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



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# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

Rebel Sauvignon Blanc | Rebel Chardonnay | Rebel Pinot Gris | Rebel Pinot Noir | The Maker 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

Jam Shed Chardonnay | Nga Waka Sauvignon Blanc | The Maker "Divinity Cross" Pinot Gris | Trinity Hill Rose | Torea Pinot Noir | Brookfields 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

Allan Scott "Black Label" Chardonnay | Loveblock Sauvignon Blanc | Pask Pinot Gris | Allan Scott "Natural Rose" | Mionetto Prosecco | Akarua Pinot Noir | St Hallett "Blockhead" Shiraz | Grant Burge "Ink" Cab Sauv | 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

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FORMOSA  
GOLF RESORT

RYDGES FORMOSA GOLF RESORT  
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ENQUIRIES

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REFRESHINGLY LOCAL

RYDGES.COM