



RYDGES

FORMOSA

GOLF RESORT

WEDDING GUIDE







CEREMONY

Celebrate your love in the tranquil beauty of an outdoor wedding ceremony.

With nature as your backdrop and open skies above, exchange vows amidst a serene setting that captures the essence of your bond.

The sweeping views of the Hauraki Gulf add a touch of natural elegance, ensuring your special day is etched in your hearts forever.

Should the weather sway, rest assured, we offer a selection of indoor spaces tailored to host your beautiful ceremony with warmth and grace.





RECEPTION

POHUTAKAWA

Accommodating up to 200 guests, Pohutakawa provides a generous pre- function area with floor to ceiling windows framing the stunning scenery. Guests are ushered in to our grand lady complete with high ceilings for an enchanted sumptuous event. For a cosier dreamy affair, Pohutakawa can be sectioned into a smaller venue accommodating up to 60 guests.

MOTUKARAKA

Motukaraka is our most popular venue and for good reason. Opening onto a paved terrace, ideal for guests to raise their glass to a toast before moving indoors to enjoy a custom created meal, all the while soaking up the magnificent vistas of nature in full display. Capacity – 120 guests banquet style.

RANGITOTO

Perched on level 2, Rangitoto promises the most mesmerizing views from it's elevated position. Let your guests get lost in the romance of the setting sundripping flecks of gold on to the glittering turquoise ocean the perfect seductive backdrop for creating lasting memories. Capacity – 120 guests banquet style.



RECEPTION

MARQUEE

We are able to offer marquee weddings at our resort, and they are a popular option for spectacular outdoor weddings of up to **300** guests. In addition to your wedding package, there are several other factors to consider when opting for a marquee wedding at our property.

THE DAY PRIOR:

Full venue hire the pack in day to set up the marquee & your furnishings.

Venue hire: **\$1500**

THE DAY AFTER:

Half day venue hire to pack down your event without disturbing other functions inhouse. Venue hire: **\$650**

POWER/ELECTRICIAN:

This will depend on your event specifics, but please estimate **(\$1200 - \$1500)**

Our wedding team will put you in touch with our preferred marquee and furniture providers to provide you an accurate quote for:

- Marquee Structure
- Lighting
- Tables and chairs - long tables do tend to be better in marquees
- Possibly flooring depending on the time of year

CAPACITY:

Dinner - **300** guests

Cocktail - **350** guests



PACKAGES

FORMOSA WEDDING PACKAGE - \$115 PER PERSON

- Venue hire – upgrade to our larger event space, Pohutakawa at an additional cost
- Venue coordinator and wedding planning support to assist
- Your choice of menu to the value of \$86pp
- Round tables and banquet chairs
- White table linen and napkins
- Cutlery, crockery and glassware
- Cake table and cake knife
- Service of your wedding cake on platters
- Setup and pack down of your equipment
- Cleaning and rubbish removal
- Security
- Friendly staff to service your event

Spend \$10,000 and enjoy 1 x Deluxe Villa for the wedding night including Breakfast.

Spend \$20,000 and enjoy 2 x Deluxe Villas for the wedding night including Breakfast.

FORMOSA OUTDOOR CEREMONY PACKAGE - \$650

- Up to 100 white folding ceremony chairs
- Signing table
- Ask us about your wet weather alternatives
- **Add on a wet weather option for \$650**

*minium 50 adults. If a smaller number of guests please enquire as we can still tailor a package to suit.

Classic Buffet Selection

TO START

- Selection of breads served with house-made dips. (V)

MAINS (Select two items)

- Free-range chicken marinated house BBQ rub served with spiced chorizo.
- Grilled Chicken thighs with Portobello mushrooms.
- Slow-cooked lamb shoulder with minted peas & pine nut salsa.
- Spiced roast Pork with fennel and apple slaw.
- Gochujang-grilled pork shoulder with kimchi mayo.
- Grilled beef sirloin with fresh chimichurri and confit garlic.
- King salmon with roasted green beans and burnt orange sauce.
- Baked snapper with capsicum salsa.
- Tandoori-roasted cauliflower with butterbean puree and mango salsa.
- Grilled eggplant with pomegranate, saffron couscous, and confit tomatoes.

SIDES (Select two items)

- Triple-cooked Agria with sea salt and herb aioli.
- Smashed Pumpkin with spring onion and feta.
- Baby spinach salad with beetroot, orange, feta and caramelised walnuts (V/GF)
- Roasted carrots with tahini dressing.
- Seasonal greens with burnt hollandaise and crispy capers.
- Creamy savoury cabbage with pancetta.
- Falafel bites with pomegranate fried chickpea and crunchy garlic.
- Steamed broccoli with green goddess dressing and dukkha.
- Creamy cheese and garlic baked potatoes.

DESSERT (Select one items)

- Assorted cheesecake slices.
- Warm brownie with caramel crème.
- Pavlova nest with Chantilly cream and berry compote.
- Hazelnut Gateau with nut praline.
- Salted caramel profiteroles.
- Tropical fruit platter.
- Selection of cheeses with quince paste and crackers.

Additional main courses: \$15 per person

Additional Side or Dessert: \$10 per person



Menu items subject to change due to seasonal availability

*minimum 50 adults. If a smaller number of guests please enquire as we can still tailor a package to suit.

Indian Menu

\$90pp

STARTERS (Select two items)

- 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
- 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 mince chicken with onion, herbs and spices
- Tandoori prawns - marinated with salt pepper, tandoori masala, lemon juice & olive oil
- Tandoori Drumsticks– Juicy, spiced chicken legs with crispy, charred exterior with mint

MAINS (Select two items)

- Shahi Kaju Paneer-Malai paneer with cashews in a rich, mild, creamy sauce
- Paneer Butter Masala marinated paneer in velvety, spiced tomato creamy sauce
- Mushroom mutter masala-mushrooms & green peas in flavour-full onion tomato gravy
- Dal Makhani-Slow cooked black lentils, kidney beans in a luxurious creamy tomato sauce
- Chana Masala- North Indian curry with tender chick peas in spiced tomato& onion sauce
- Butter Chicken-Tender chicken in velvety, spiced tomato creamy sauce
- Chicken Jalfrezi-Stir fried chicken & crisp garden vegetables in tomato & chilli gravy
- Lamb Rogan Josh- Kashmiri curry with tender lamb in rich, aromatic gravy
- Beef coconut Curry-Tender beef chunks in rich coconut sauce with traditional Indian spices
- Prawns Malabari- cooked in tangy tamarind & coconut sauce from Malabar region of Kerala
- *All mains are served with cumin rice, parathas, garden salad & poppadums

DESSERT (Select two items)

- 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: \$15 per person

Additional Side or Dessert: \$10 per person



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Pacifica Menu

\$95pp

TO START (Select two items)

- Bread selection with whipped butter
- Kai Moana sliders with lemon aioli & fresh herbs
- Golden fried 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

MAINS (Select two items)

- Baked market fish with NZ green-lip mussels & 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, glass noodles stir fried beef, veggies and soy sauce
- Vegan Island curry with coconut rice
- Housed spiced roast chicken with gravy
- Coconut crust Fish with mango salsa
- Slow roast beef brisket with red wine Jus
- Panang curry with Chicken, Lamb, Beef or prawns with herb rice

SIDES (Select two items)

- Crispy roast potatoes finished with sea salt, cracked pepper and paprika
- Coleslaw – white and red cabbage with carrot, onion, and mayonnaise
- Garden salad with cherry tomatoes, cucumber, carrot and vinaigrette
- Roasted beetroot salad with feta and walnuts
- Roasted sweet kumara drizzled with creamy coconut sauce
- Pasta salad with baby spinach and grilled root vegetable
- Ota ika - traditional fish salad

DESSERTS (Select two items)

- Koko Samoa chocolate cake with whipped vanilla cream
- Tropical fruit platter
- Pavlova- with whipped cream, passionfruit curd, pineapple, and berries
- Formosa Pani popo – Coconut rolls served with banana fritters and caramel sauce
- Apple and rhubarb crumb served with custard or cream

Additional main courses: \$15 per person

Additional Side or Dessert: \$10 per person



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Plated Dinner

ALTERNATE DROP

3 Course \$98pp

2 Course \$88pp

THREE-COURSE MENU: Includes two options for each course.

TWO-COURSE MENU: Choice of Entrée & Mains or Mains & Dessert.

ENTRÉE (Select two items)

- Beetroot - cured salmon with sorrel yoghurt, minted peas, and pickle cucumber
- Marinated bocconcini with mint pesto, heirloom tomatoes, and basil
- Beef croquettes with potato, sugo and herb radish salad
- Herb-crusted lamb loin with pea puree and pickled carrots
- Charred spiced chicken skewers with tangy slaw and mint sauce
- Caramelised onion and spinach, arancini with cauliflower puree, parmesan snow and sage
- Ratatouille tart with roast pepper sugo onion jam slice veggies topped with fresh burrata

MAINS (Select two items)

- Pan-fried Snapper with potato puree, seasonal greens, confit tomatoes and caper butter
- Chicken supreme with potato terrine, roast cauliflower puree, brassicas and vermouth Jus
- Lamb roulade with kumara fondant, orange-scented carrot puree, cavolo, edamame, Jus
- Confit pork belly with miso-glazed zucchini, burnt apple sauce, botanicals, pork Jus
- Charred beef Sirloin with celeriac puree, beef fat savoy, onion & Jus
- Roasted cauliflower, Baharat spice, mango chutney, butterbean puree, cauliflower crisp
- Slow roasted celeriac, golden hash, romesco, kale, chimichurri, almond granola

DESSERT (Select two items)

- Brown sugar caramel tart, tonka bean cream, walnut praline
- Biscoff cheese cake, chocolate ganache, caramel, crumb
- Pavlova, passionfruit mousse, dried berries and hazelnut
- Raspberry éclair. Berry compote, almond biscuit

Additional main courses: \$15 per person

Additional Side or Dessert: \$10 per person



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Canape Options

4 options \$33 pp
6 options \$43 pp

SAVOURY

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

SWEET

- Dark chocolate brownie squares with chocolate mousse
- Seasonal fruit cheesecake
- Mini eclairs with chocolate and custard
- Lemon curd tartlets
- Cherry tartlets
- Mini pavlova with cream and seasonal fruit
- Flourless orange cake bites with aromatic poached orange
- Charred pineapple kaffir lime chili salsa coconut gel on sesame crisp
- Cheese cherry pineapple skewers
- Honey whipped ricotta crostini with peach
- Macaron mixed selection
- Mini Churros with chocolate dip
- Prosciutto, rocket, and melon fork

Add additional canape option for \$7.50 per person



Menu items subject to change due to seasonal availability

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



Menu items subject to change due to seasonal availability

Deluxe Grazing Table

\$72pp

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



Menu items subject to change due to seasonal availability

AVAILABLE UPGRADES

Pohutukawa Room	\$1,000
Indoor sound system	\$355
Outdoor sound system	\$755
Dancefloor (4m x 4m)	\$580 + delivery
Chair covers or chair upgrade	From \$6.50 each, ask us for options
Ceiling fairylights in Motukaraka Room	\$2,200
Ceiling fairylights in Pohutukawa Room	\$2,800
Helicopter Weddings	Please enquire for pricing

Prices are subject to change & may incur in a delivery fee.





OUR BEAUTIFUL VILLA ACCOMMODATION

Nestled within the serene grounds of Rydges Formosa Auckland Golf Resort, our 50 elegantly appointed villas await, offering an exquisite experience for you and your wedding guests.

Designed with interconnecting features, these villas promise unmatched flexibility and space. They provide a stylish setting for you and your loved ones to gather, relax, and prepare for your momentous day.

The spacious interiors ensure that your beauty team, photographers, and videographers find ample room to work their magic, guaranteeing that every preparation is as seamless and perfect as the ceremony itself.

Let us welcome your guests into a world of comfort and celebration, making your wedding an unforgettable experience.

Ask us about our bridal party special accommodation package!



Lush Winter Weddings

Say 'I do' in style this winter and enjoy 20% off your wedding package from May to September.

T&C apply.

[LEARN MORE](#)

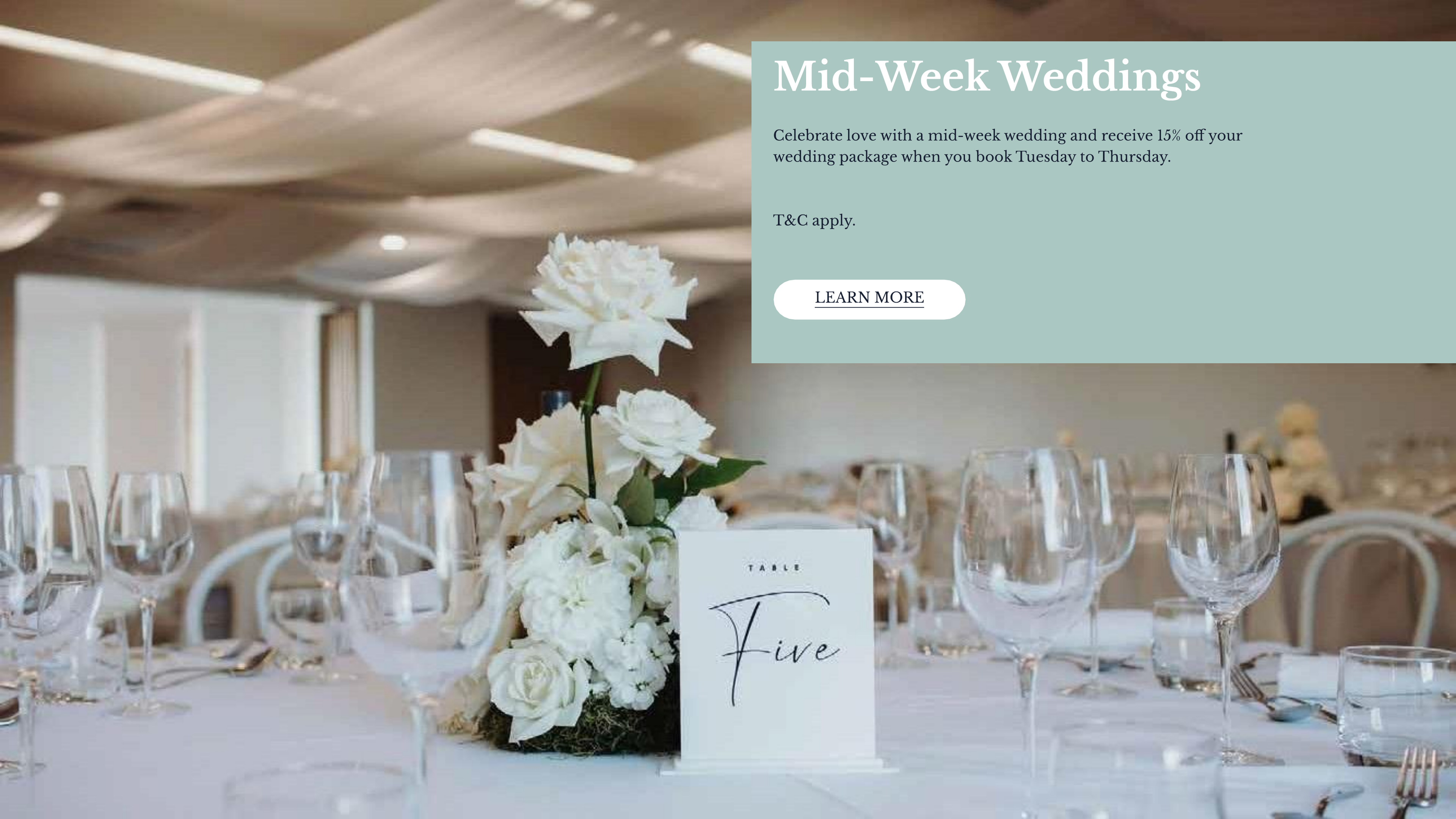


Mid-Week Weddings

Celebrate love with a mid-week wedding and receive 15% off your wedding package when you book Tuesday to Thursday.

T&C apply.

[LEARN MORE](#)





RYDGES FORMOSA AUCKLAND GOLF RESORT

110 Jack Lachlan Drive, Beachlands, 2018

We encourage you to view the resort in person. Get in touch with us today to arrange a visit.

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