



RYDGES
FORMOSA
GOLF RESORT

FESTIVE DINING

REFRESHINGLY LOCAL
RYDGES.COM

MORE CELEBRATIONS ON EVERY LEVEL

Gather the team for a festive lunch, dinner or end-of-year celebration at Rydges Formosa Auckland Golf Resort and leave the details to us. With family-style festive dining, set menus and buffet options, we'll help you celebrate the season in style.

Nestled in a stunning waterfront setting overlooking our championship golf course, Rydges Formosa offers versatile spaces to suit every kind of gathering. From the impressive Motukaraka and spacious Pohutukawa venues to relaxed celebrations at The Nineteen Restaurant & Bar, there's a space for every occasion.

Big or small, corporate or casual, we've got your festive celebrations covered. From shared feasts and long lunches overlooking the golf course to relaxed dinners and end-of-year toasts, we've got the venue, dining and hospitality to match.



EVENT SPACES

With a collection of versatile event spaces, Rydges Formosa offers the perfect setting for every kind of festive celebration. From light-filled venues with sweeping views across the championship golf course to spacious breakout areas ideal for cocktails and casual mingling, each space can be tailored to suit your end-of-year 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

FAMILY STYLE FESTIVE MENU | \$85 PP

DESIGNED FOR 8-18 GUESTS

Share the magic of Christmas with this family feast served to the center of the table for all to enjoy.

TO START

Oysters au Gratin - Béarnaise sauce (D)

Hummus Beef Kawarma - Served with pita bread (G)

FOLLOWED BY

BBQ Chicken Thighs - With roast pumpkin purée and butter poached spinach (D)

Grilled Sirloin - Golden mash with three sauces (D)

Slow-Roast Salmon - Broccolini and caviar with white wine sauce (D)

Whipped Goat's Cheese - Macerated carrots (V, D)

Duck Fat Potatoes - With chives and ricotta (D)

Coleslaw - With pecans, crispy bacon and Caesar dressing (V, D, N)

TO FINISH

Assorted Dessert Platter (V, G, D, N)

Our menu contains food allergens. Please alert your server if you have a food allergy or intolerance. We cannot guarantee any dish to be completely gluten-free, dairy-free, or allergen-free. (G) Contains Gluten | (D) Contains Dairy | (V) Vegetarian | (VEG) Vegan | (N) Contains Nuts | (DF) Dairy Free



FESTIVE SET MENU

2 COURSE SET MENU | \$55 PP

3 COURSE SET MENU | \$69PP

ON THE TABLE

House-Made Rosemary & Sea Salt Focaccia – served with whipped butter (V, G, D)

ENTRÉES (CHOICE OF ONE)

Smoked King Prawns – Red chilli, avocado, sugo, kaffir lime oil (G, D)

Pumpkin Arancini – Sautéed spinach, cashew cream, dukkah, parmesan snow (V, G, D, N)

MAINS (CHOICE OF ONE)

Free-Range Chicken – Potato terrine, roast cauliflower purée, brassicas, vermouth (G, D)

Lamb Rump – Confit garlic emulsion, charred onions, broccolini, crisp cavolo nero, date, thyme jus (G, D)

Smoked Aubergine – Pomegranate, cauliflower, saffron couscous, turmeric velouté (V, VG, G, D)

DESSERTS (CHOICE OF ONE)

Pavlova – Passionfruit mousse, elderflower, hazelnut (V, D, N)

Chocolate Mousse – Salted caramel, banana mascarpone, cocoa and almond soil (V, D, N)

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DESIGNED FOR 9-30 GUESTS
PRE-ORDER REQUIRED 48 HOURS PRIOR TO DINING



FESTIVE BUFFET MENU | \$69PP

MINIMUM 30 GUESTS

TO BEGIN

Daily bread board

A selection of warm sourdough and focaccia served with whipped truffle butter and roasted red peppers (G/D)

STARTERS

Duck liver parfait on toasted brioche with a sweet fig jam (G/D)

Prawn and avocado blinis with lime crème and fresh cilantro (G/D)

MAINS

Slow-roasted turkey with cranberry and chestnut stuffing (G/D)

Manuka honey-glazed ham studded with cloves and star anise (G/D)

Baked snapper with lemon butter sauce and crispy leeks (G)

Roasted root vegetables with honey-glazed carrots, parsnip, kumara, and thyme (DF/VEG)

DESSERTS

Chocolate pudding served with vanilla ice cream (G/D/V)

Summer berry trifle with layers of sponge, sherry-soaked fruit, and vanilla bean cream (V)

Mini mince pies dusted with spiced icing sugar (G/D)

Fruit platter with a passionfruit drizzle (DF/VEG)

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ENQUIRIES

(09) 218 3870
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