



RYDGES

ROTORUA

FESTIVE DINING

REFRESHINGLY LOCAL

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

MORE CELEBRATIONS ON EVERY LEVEL

Gather the team for a festive lunch, gala dinner or cocktail celebration at Rydges Rotorua, and leave the details to us. With a range of versatile event spaces, standout menus and a team who knows how to host a great time, we'll help you wrap up the year in style.

From contemporary function rooms to welcoming spaces perfect for more intimate gatherings, there's a setting to suit every kind of celebration. Big or small, all-out or laid-back, we've got you covered. And with comfortable accommodation on site, you and your team can stay the night with ease.

At Rydges Rotorua, there's more than one way to celebrate, from shared plates and stories over lunch to evening toasts with colleagues. You can also bring everyone together over the much-loved Chapmans Buffet at Chapmans Restaurant & Bar. However you celebrate, we've got the venue, service and spirit to match.



EVENT SPACES

Rydges Rotorua features seven flexible event spaces set among the Redwood Forest and Whakarewarewa Geothermal Park. Perfect for festive functions and end-of-year celebrations, we cater for groups from 6 to 600 guests, with in-house AV, high-speed Wi-Fi and a team that makes every event seamless and memorable.

Venue	Banquet	Cocktail	Cabaret
Pohutu Conference Centre	300	750	252
Te Puna Aroha	160	300	144
Totara	100	200	81
Kauri	50	100	45
Kowhai	40	60	45
Manuak Boardroom	-	30	-
Rimu Boardroom	-	12	-
Hotel lobby	-	300	-



EVENT PACKAGES

All packages can be upgraded to Alternate drop, 3-course plated dinner menu of your choice at \$20 per person

ESSENTIALS PACKAGE | \$89PP

Room hire, with your choice of set up with black or white linen

Cutlery, crockery and glassware

An award-winning Chapman's buffet dinner

Microphone and sound system

INDULGENCE PACKAGE | \$99PP

Room hire, with your choice of set up with black or white linen

Cutlery, crockery and glassware

An award-winning Chapman's buffet dinner

Microphone and sound system

Centrepieces

Black or white chair covers

ESSENTAILS PACKAGE | \$119PP

Room hire, with your choice of set up with black or white linen

Cutlery, crockery and glassware

An award-winning Chapman's buffet dinner with Chocolate fountain

Microphone and sound system

Centrepieces

Black or white chair covers

Welcome drink on arrival for each guest

MINIMUM NUMBERS APPLY



MENUS



CHAPMAN'S BUFFET MENU

MINIMUM NUMBERS APPLY

Freshly baked bread rolls

SOUP SELECTION

Seafood chowder

SALADS

Caesar Salad with all the condiments

Mixed green leaves

Selection of 4 seasonal house-made fresh salads Assorted dressings and condiments

CHARCUTERIE

Sliced ham

Smoked chicken

Smoked fish

Salami

Pickles

Local cheese selection with crackers, dried fruits, grapes, and honey

FROM THE CARVERY

Roast of the day with gravy and condiments

COLD SEAFOOD SELECTION

New Zealand Shelled Mussels

Marinated Fish with Coconut, Lemon, and Spring Onion Prawn Cocktail Salad

Baked Salmon

Half-Shelled Oysters with Lemon

HOT SELECTION

Steamed jasmine rice

Roast potatoes, root vegetables, and rosemary Thai green chicken curry with coriander

Steamed vegetables with extra virgin olive oil Pasta with spinach, tomato, basil, and parmesan Crumbed hokibites

DESSERTS

Fresh fruit salad

Whipped cream and berry compote

Chocolate mousse

Panna cotta

Hot pudding of the day

Assortment of chef's selection of 5 sweet slices

The menu is subject to change based on seasonality and product availability

PLATED MENU

All meals will be served as an alternate serve

TO SHARE

Shared bread & dips platter on table

ENTRÉES (Choose 2 or 3 for alternate drop)

Ham hock terrine, pickles, truffle aioli (GF)

Buffalo mozzarella, tomatoes, basil, aged balsamic, extra virgin olive oil (V)

Miso-galzed salmon, slaw, sesame dressing

Prawn salad, avocado, edamame, cocktail dressing (GF)

Crispy pork belly, gochujang, apple, mint, coriander

MAINS (Choose 2 or 3 for alternate drop)

Roasted fillet of salmon, potatoes, fennel, radish, lemon butter sauce (GF)

Roasted lamb rump, salt-baked kumara, baby carrots, pumpkin seeds, mint (GF)

Roasted chicken breast, potato gratin, baby carrots, truffle jus (GF)

Beef fillet, potato mash, green beans, red wine jus (GF)

Confit duck leg, kumara mash, Bok choy, orange jus (GF)

DESSERTS (Shared platter on table)

Selection of bit sized desserts

Coffee and selection of teas

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies. (DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian.

MINIMUM 40 GUESTS



CANAPÉS

1 HOUR OF SERVICE

Two hot and two cold selections | \$28pp

Additional canapé selections can be included \$7 per item per person

COLD

Toasts/crostini

Smoked salmon and dill crème fraîche

Smoked trevally with lemon parsley mayo

Tomato and buffalo mozzarella with basil [v]

Prosciutto, plum jam and feta

HOT

Tempura prawns with sriracha

Halloumi fries with yoghurt and harissa dip [v]

Cheesy herby pork bites

Meat balls and tomato

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MINIMUM NUMBERS APPLY



PLATTERS

BREADS AND DIPS | \$65

Selection of ciabatta, sourdough and focaccia with truffled mascarpone and butter [v]

ANTIPASTI | \$120

Salami, smoked chicken, sliced ham, prosciutto, olives, pickles, relishes, grilled vegetables, pate, bread and olive oil

CHEESEBOARD | \$120

Brie, cheddar, blue, crackers, fruit paste, grapes, dried fruits, crackers

THE VEGETARIAN | \$120

Selection of cheesecakes, brownies, caramel slice, hummingbird cake and fresh fruits

CHICKEN SKEWERS | \$140

Two flavours of chicken skewers with dipping sauces

DUMPLINGS | \$120

A selection of pork, chicken and vegetarian dumplings with soy and chili oil

FRYER | \$120

Fried chicken, salt and pepper squid, fish goujons, spring rolls with tomato ketchup, sriracha, aioli

SWEET PLATTER | \$120

Freshly sliced fruit, assorted sweet slices, mini profiteroles, macaroons whipped cream

MINIMUM NUMBERS APPLY



BEVERAGE PACKAGES

MINIMUM NUMBERS APPLY

TWO HOUR PACKAGE | \$60PP

Must combine with a canape or platter option

TWO HOUR PACKAGE | \$60PP

Must combine with selection of canapes or platters or include a dinner option

PACKAGE INCLUDES

Selection of beer

House wines - Chardonnay, Sauvignon Blanc and Cabernet merlot

House sparkling wine,

Fruit juice

Soft drinks

Mineral water





ENQUIRIES

(07) 348 1189
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