

MEETINGS & EVENTS

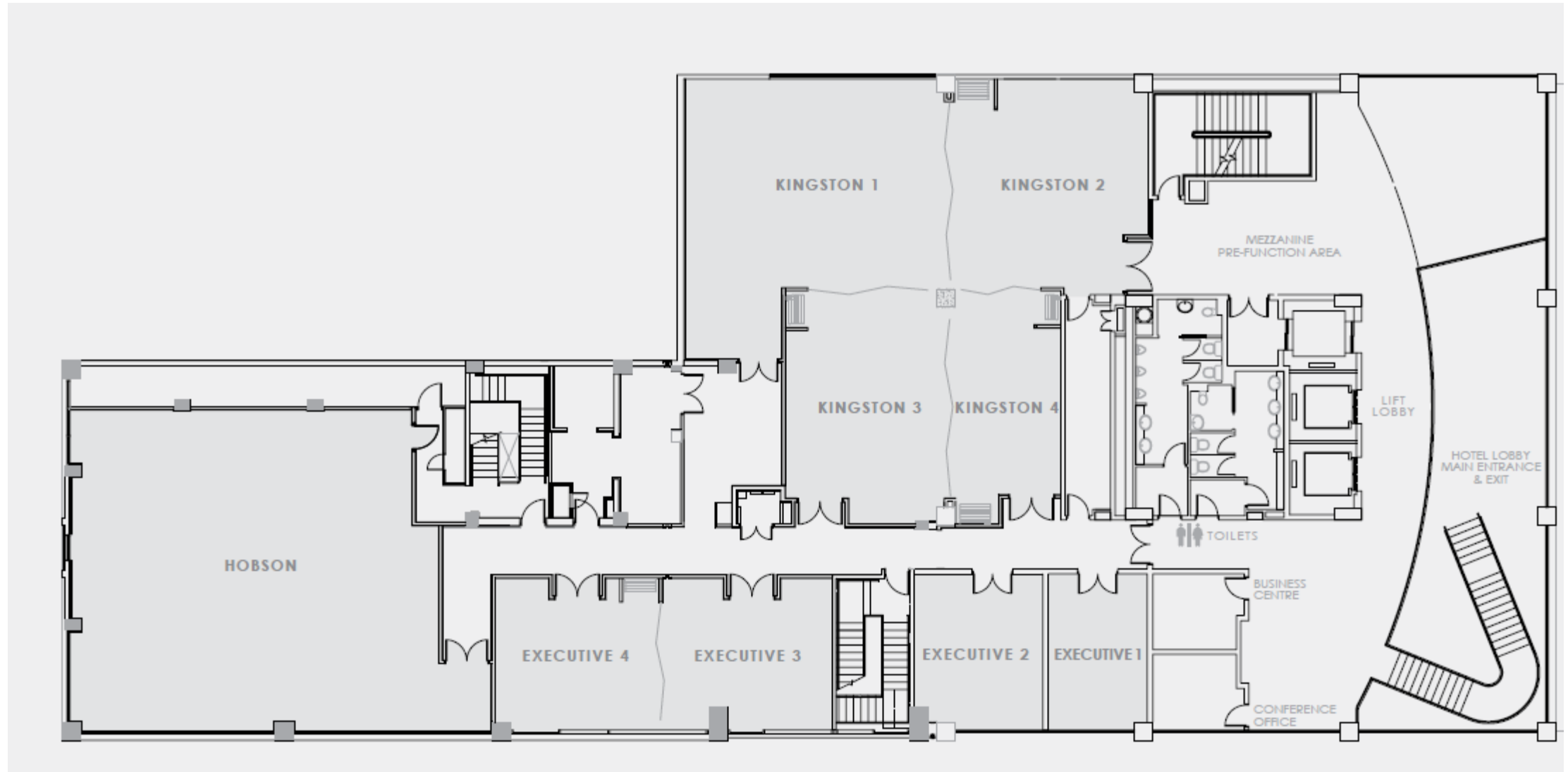


CONFERENCE SPACES

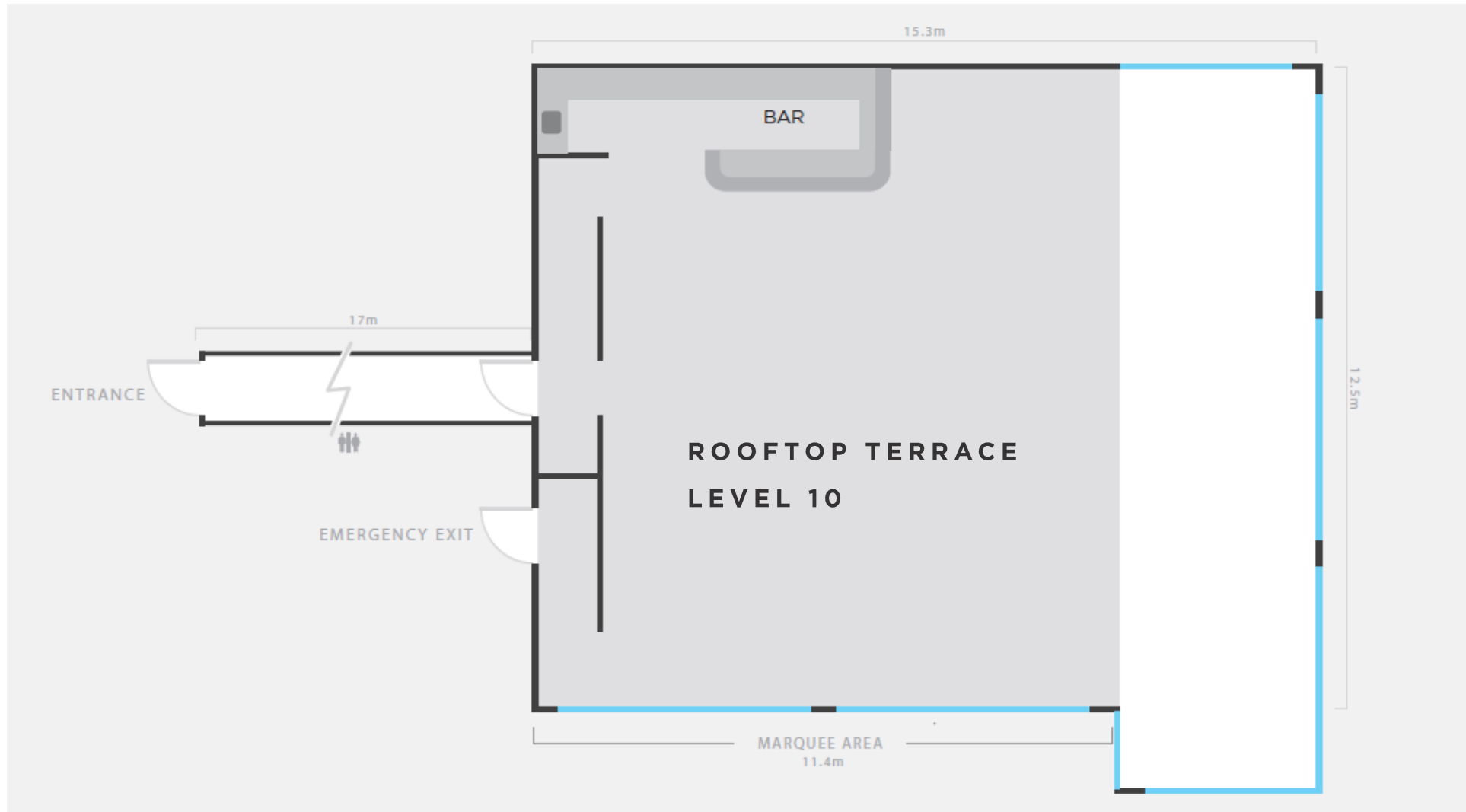
Our conference centre has 12 individual spaces including the Rooftop Terrace, able to cater for up to 250 guests. With floor to ceiling windows, providing plenty of natural light into a majority of spaces, featuring the latest built-in audio and visual equipment, with free high speed Wi-Fi available 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	48	70	70	30
Kingston Room 2	40	24	32	39	50	50	20
Kingston Rooms 1+2	90	-	72	87	120	120	43
Kingston Room 3	30	12	24	24	30	30	18
Kingston Room 4	20	12	16	12	20	27	12
Kingston Rooms 3+4	50	24	40	36	50	60	30
Executive Room 1	-	10	-	-	-	-	-
Executive Room 2	-	12	-	-	-	-	-
Executive Room 3	10	14	8	15	20	20	12
Executive Room 4	10	14	8	15	20	20	12
Executive Room 3+4	30	36	24	30	40	50	30
Federal Room 1	40	32	32	21	50	50	21
Federal Room 2	40	24	32	24	40	40	21
Rimu Room	-	22	-	-	-	-	18
Rimu Lounge	45	25	-	25	60	-	25

FLOOR PLANS



FLOOR PLANS



DAY DELEGATE PACKAGE



DAY DELEGATE PACKAGE OPTIONS

Minimum 30 Delegates

HALF DAY DELEGATE PACKAGE \$79PP

Plenary venue hire

A flipchart or whiteboard

Unlimited Wi-Fi

Arrival Tea and Coffee

Morning Tea or Afternoon Tea - includes one catering item

Lunch - Working Style Lunch including 5x main items, 2x desserts, orange juice, tea and coffee

DAY DELEGATE PACKAGE \$89PP

Plenary venue hire

A flipchart or whiteboard

Unlimited Wi-Fi

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 ONS

BUSINESS HOUR | \$30pp | 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 \$15.00pp

MORNING TEA / AFTERNOON TEA

\$6.00 per person, per break for an additional catering item

TEA & COFFEE

Option 1 - \$5.50 per person, per break

Freshly brewed coffee & a selection of blended and herbal teas

Option 2 - \$17.50 per person, per day

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

DDP OPTION 1 (MON,THU,SUN)

Minimum 30 Delegates

MORNING TEA (Select 1 catering item)

Freshly brewed coffee & a selection of blended & herbal teas

Gourmet Sausage Rolls, Onion Relish

OR

Assorted Freshly Baked Mini Muffins

WORKING LUNCH

MAIN FARE

Mediterranean Hummus with flat pita bread and parsley

Pasta Salad With Pesto, Olives, Peppers, Parmesan

Kumara, Broccoli, Tomato, Onion Salad With House Dressing

Smoked Beef Pastrami Caesar Wrap

Teriyaki Glazed Chicken with Steamed Jasmine Rice

TO FINISH

Fresh Fruit Salad

Assorted Sweet Selection – Cheese Cake, Black Forest Gateau

BEVERAGES

Freshly Brewed Coffee & A Selection Of Blended & Herbal Teas

Orange Juice

AFTERNOON TEA (Select 1 catering item)

Freshly brewed coffee & a selection of blended & herbal teas

Selection of freshly baked cookies

OR

Banana Cake

(d) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan, Please advise staff of any dietary requirements prior to ordering. While we will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.



DDP OPTION 2 (TUE,FRI)

Minimum 30 Delegates

MORNING TEA (Select 1 catering item)

Freshly brewed coffee & a selection of blended & herbal teas

Gourmet Sausage Rolls, Onion Relish

OR

Assorted Freshly Baked Mini Muffins

WORKING LUNCH

MAIN FARE

Fresh vegetarian crudités with Greek yoghurt dip and olives

Roasted Seasonal Vegetable Salad, Feta, Cranberry, Almonds And Broccoli

Shrimp Thai Noodle Salad

Egg, Mayo, Cheese, Lettuce Sandwich

Pork Belly Bao Buns, Asian Slaw, Crispy Shallots

TO FINISH

Fresh Fruit Salad

Assorted Sweet Selection – Salted Caramel Brownie Slice, Zingy Lemon Cake Slices.

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas

Orange juice

AFTERNOON TEA (Select 1 catering item)

Freshly brewed coffee & a selection of blended & herbal teas

Dark chocolate afghan cookies

OR

Spiced carrot cake

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DDP OPTION 3 (WED, SAT)

Minimum 30 Delegates

MORNING TEA (Select 1 catering item)

Freshly Brewed Coffee & A Selection Of Blended & Herbal Teas

Selection of mini vegetarian quiche

OR

Selection of sweet Danish pastries

WORKING LUNCH

MAIN FARE

Selection of Assorted Warm Breads & Dips

Gourmet potato, bacon, onion and chive salad with mayonnaise

Greek salad

Vegetarian Tortilla wrap with Greek yoghurt, cucumber, dukkah and hummus

Thai red chicken curry with vegetables and jasmine rice

TO FINISH

Fresh Fruit Salad

Assorted Sweet Selection

BEVERAGES

Freshly brewed coffee & a selection of blended & herbal teas

Orange juice

AFTERNOON TEA (Select 1 catering item)

Freshly brewed coffee & a selection of blended & herbal teas

Red Velvet Cake

OR

Freshly baked Anzac Cookies



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ALL DAY CATERING



ALL DAY CATERING PACKAGE

ALL DAY CATERING PACKAGE \$65PP

Unlimited Wi-Fi

Arrival Tea and Coffee

Morning Tea - includes one catering item on the day

Lunch - Plated Lunch, orange juice, tea and coffee

Afternoon Tea - includes one catering item on the day

HALF DAY CATERING PACKAGE \$55PP

Unlimited Wi-Fi

Arrival Tea and Coffee

Morning Tea or Afternoon Tea - includes one catering item

Lunch - Plated Lunch, orange juice, tea and coffee

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Maximum 29 delegates

PLATED LUNCH OPTIONS

Coconut Poached Chicken Salad (df/gf/n*)

Poached Chicken, Baby Cos, Mint, Coriander, Mung Beans, Coconut Lime Dressing & Fried Cashew Nuts

Jack Daniels Smokey BBQ Bourbon Pork Ribs (df/gf)

Slow Cooked Baby Ribs, House made Bourbon Sauce, Crispy Shallots & House Salad

Truffle Linguine (v)

Three Mushrooms Creamy Ragu, Parmesan, Brioche Crumbs & Truffle Oil

Market Fish & Chips

Tiger Beer Battered, Shoestring Fries, Tartare Sauce & House Salad

Curried Eggplant & Cauliflower (v/vg/df/gf)

Coconut Spiced Curry, Steamed Rice, Poppadum & Mango Relish





BREAKFAST

BREAKFAST OPTIONS

PLATED BREAKFAST

SET MENU
\$ 35 PP

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

Full breakfast with poached eggs, streaky bacon, tomato, mushrooms, Kransky sausage, hash brown and toast (GF optional available)

Smashed avocado served on toasted ciabatta, with poached eggs, feta cheese and spiced dukkah (V)

Beverage Selection :

Chilled orange juice

Freshly brewed coffee & a selection of blended & herbal teas

ADD ON

\$10 PP

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

Selection of freshly baked fruit Danishes, pain au chocolate, muffins with butter & preserves

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BREAKFAST OPTIONS (CONT.)

Minimum 25 Delegates

CONTINENTAL BREAKFAST BUFFET

\$ 3 0 P P

Assortment of cereals, dried fruits and nuts (V, DF)

Seasonal selection of freshly sliced fruit (VG, DF, GF)

Natural and sweetened Greek yoghurt (GF, V)

Classic Bircher muesli with orange juice (V)

Butter and preserves (V, GF)

Toasted nuts and low fat yoghurt (V)

Bakery selection of Danishes, croissants & sliced toast breads

A selection of cold sliced meats (GF, DF)

NZ cheese selection (GF)

Beverage Selection:

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

HOT BREAKFAST BUFFET

\$ 3 5 P P

Scrambled eggs with chives (GF)

Streaky bacon

Kransky sausages

Grilled vine ripened tomatoes

Hash browns

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

\$ 4 0 P P

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





BUFFET MENU

- CUT Continental
Scrambled Eggs
- CUT Continental
Eggs Benedict
- CUT Continental
Shrimp Scampi
- CUT Continental
Mediterranean Pasta
- CUT Continental
Shrimp Scampi
- CUT Continental
Italian Sausage
- CUT Continental
Baked Beans
- CUT Continental
Creamy Mushroom

PREMIUM BUFFET MENU

TWO COURSE SET MENU
\$ 85 PP

THREE COURSE SET MENU
\$ 95 PP

TO START

Freshly baked breads with selection of dips

ENTRÉE (ANY 3)

Soup of the day (GF/DF/V/VG)

Pasta salad with pesto, olives, peppers, parmesan (V)

Kumara, broccoli, tomato, onion salad with house dressing (GF/DF/V/VG)

Roasted seasonal vegetable salad, feta, cranberry, almonds (GF/v)

Shrimps Thai noodle salad (GF/DF)

Green leaves salad, cucumber, tomato, onion, house dressing (GF/DF/V/VG)

House salad, cos, mung beans, mint, coriander, cashew, chili coconut dressing (GF/DF/V/VG)

MAINS (ANY 4)

Pasta of the day, tomato, olives, capsicum, parmesan (V)

Green vegetable and tofu Thai curry (V/VG)

Grilled chicken with creamy mushroom sauce (GF)

Cajun spiced baked hoki, lemon butter, capers, parsley (GF)

Roast beef sirloin, caramelized onion jus (GF)

Moroccan lamb tagine, dates, almonds (GF/n)

Indian style chicken korma (GF)

BBQ style pork ribs, bourbon sticky glaze, crispy shallots (GF)

Minimum 25 guests

SIDES (ANY 3)

Roasted gourmet potatoes, garlic butter (GF/v)

Seasonal green vegetables (GF/DF/V/VG)

Steamed basmati rice (GF/DF/V/VG)

Broccoli, cauliflower cheese gratin (GF/v)

Maple glazed roasted root vegetables (GF/DF/V/VG)

Kumara chips (GF/DF/V/VG)

DESSERT

Selection of cakes and sweets

(example - chocolate brownie, cheesecake, profiteroles, apple crumble, triple chocolate cake, black forest cake)

Seasonal fruit platters (GF/DF/V/VG)

Add on: One entrée – \$10pp / One main – \$15pp / One side - \$8pp

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A photograph of a restaurant table with several dishes. In the foreground, a light-colored ceramic plate holds a main course of roasted pork belly, garnished with fresh herbs and a slice of parmesan cheese. A dark sauce is drizzled around the base of the meat. In the background, a dark bowl contains a vegetable medley with broccoli, yellow and red bell peppers, and purple onions. To the right, a small white bowl contains a white substance, likely salt. A wine glass is visible in the upper left corner, and a glass of beer is in the lower left corner. The table is made of light-colored wood.

CHEF'S SIGNATURE PLATED MENU

PLATED MENU

TWO COURSE SET MENU
\$85PP

THREE COURSE SET MENU
\$105PP

ON THE TABLE

Locally sourced artisan sourdough bread selection with compound butter, EVOO (Extra Virgin Olive Oil)

ENTRÉES (Choose 2)

Soup of the Day (V/VG/DF/GF) / Served with toasted sourdough

Smoke Chicken Liver Parfait / Olive & Fig Cracker, Sour Cherries, Black Olive Crumb, Watercress

Gin & Roasted Beetroot Gravidlax (GF) / Beetroot Relish, Pickled Cucumber, Lavash, Orange Vinaigrette, Micro Greens

MAINS (Choose 2)

Savannah Prime Angus Scotch Fillet 200 g (GF) / Carrot Puree, Potato Gratan, Broccolini, Pinot & Thyme Jus, Watercress

Lemon and Thyme Waitoa Grilled Chicken (GF) / Pumpkin Puree, Kumara Rosti, Broccolini, Red Wine Jus

Pan fried NZ Salmon (GF) / Vegetable Rosti, Asia Choy, Garlic Prawn Skewers, Salsa Verde

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DESSERTS

L'Opera Slice / Coffee & Chocolate Layered Cake, Espresso Mousse

Strawberry Raspberry Slab / Macerated Berries , Soft Vanilla Sponge, Whipped Mascarpone

All meals will be served as an alternate serve, therefore please select 2 options from Entrée & Main (Vegetarian Mains available on request)

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies.

CANAPÉS & PLATTERS



CANAPÉS

Minimum 25 Delegates /
Prices per person

Falafel, Butternut Hummus, Parsley (GF/DF/V/VG)

Fried Halloumi, Beetroot Relish (GF/V)

Asian Spring Rolls, Sweet Chili (DF/V/VG)

Cocktail Samosa, Mango Chutney (DF/V/VG)

Crispy Polenta Chips, Aioli, Parmesan, Parsley

Roast Beef Sliders, Salsa Verde

Lamb Koftas, Mint Tzatziki (GF)

Steamed Pork Dumplings, Asian Dipping (GF)

Satay Chicken Skewers, Crushed Peanuts (GF)

Coconut Crumbed Prawns, Sweet Chili Sauce

Artisan Cheese And Crackers

Berry Cheesecake Bites, Berry Compote (V)

Salted Chocolate Brownie Bites, Pistachio Crumbs (V)

Brandy Snaps, Cinnamon Dust (V)

Orange Soaked Almond Cake, Lemon Curd (GF/V)

1 Hour Function

3 Selections \$30

5 Selections \$38

7 Selections \$48

2 Hour Function

3 Selections \$45

5 Selections \$58

7 Selections \$70

Additional canapé selections can be included \$9 per item per person



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PLATTERS

Prices are per platter
Each platter will serve approximately
6-8 guests

VEGETARIAN | \$79

Polenta chips, falafel bites, roasted vegetables, olives, fried dumplings, dips and pita

CHARCUTERIE | \$89

Selection of cold cured meats, cheeses, pickles, dried fruit and nuts, dips and pita

SEAFOOD | \$99

Fresh oysters, marinated mussels, prawn twisters, smoked salmon, fish bites, dips and pita

DESSERT | \$79

Selection of cheesecakes, brownies, orange and almond cakes, fresh fruits and whipped cream

CHEESE | \$79

Selection of NZ cheeses, spiced nuts, quince fruit paste, fresh fruits and crackers

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BEVERAGE PACKAGE



BEVERAGE PACKAGES

SUPERIOR BEVERAGE PACKAGE - CHOOSE 4 WINES

Choose 4 wines :

House Sauvignon Blanc / Pinot Gris Merlot / Pinot Noir / Cabernet Merlot / Rose / Chardonnay / Sparkling / Monteith's Apple Cider / Monteith's Selection / Heineken / Heineken 0% / Orange juice & Soft drinks

1 Hour Package	\$35pp
2 Hour Package	\$50pp
3 Hour Package	\$60pp
4 Hour Package	\$70pp
5 Hour Package	\$85pp

DELUXE BEVERAGE PACKAGE - CHOOSE 4 WINES

Choose 4 wines :

Brancott Estate Brut Cuvee / Church Road Sauvignon Blanc / Lawson's Dry Hill Chardonnay/ Cable Bay Pinot Gris / Babich Pinot Noir / Allan Scott Merlot / Brookfields Back Block Syrah / Monteith's Apple Cider / Monteith's Selection / Sol Beer / Heineken / Heineken 0% / Orange juice & Soft drinks

1 Hour Package	\$45pp
2 Hour Package	\$60pp
3 Hour Package	\$70pp
4 Hour Package	\$80pp
5 Hour Package	\$95pp

PREMIUM BEVERAGE PACKAGE - CHOOSE 5 WINES

Choose 5 wines :

Deutz Marlborough Cuvee NV Sparkling Wine / Jules Taylor Pinot Gris / Spy Valley Sauvignon Blanc / Nga Waka Chardonnay / Akarua Rua Pinot Noir / Man 'O' War Pinque Rose / Grant Burge Miamba Shiraz / Monteith's Apple Cider / Monteith's Selection / Sol / Tuatara Hazy IPA / Heineken / Heineken 0% / House Spirits / Orange juice & Soft drinks

1 Hour Package	\$55pp
2 Hour Package	\$70pp
3 Hour Package	\$80pp
4 Hour Package	\$90pp
5 Hour Package	\$105pp



WINE SELECTION

CHAMPAGNE

	GLASS	BOTTLE
Mumm (Epernay, France)		\$150
Veuve Clicquot Yellow Label Ponsardin Brut NV (Reims, France)		\$180

SPARKLING WINE

The Maker 'The Jewel' Brut (France)	\$11	\$55
Brancott Estate Brut Cuvee (Hawke's Bay)	\$12	\$60
Santa Magherita DOCG Prosecco (Italy)	\$13	\$65
Deutz Marlborough Cuvee NZ (Marlborough)	\$20	\$85

ROSE & AROMATICS

Maker Monarch Rose (Gisborne)	\$11	\$55
Jules Taylor Rose (Gisborne)	\$14	\$70
Man O'War Pinque Rose (Waiheke Island)	\$15	\$75

SAUVIGNON BLANC

	GLASS	BOTTLE
House Wine (Marlborough)	\$11	\$55
Church Road (Hawkes Bay)	\$12	\$60
Spy Valley (Marlborough)	\$13	\$65
Babich Black Label (Marlborough)	\$14	\$70

CHARDONNAY

House Wine (Marlborough)	\$11	\$55
Lawson's Dry Hill (Marlborough)	\$13	\$65
Te Mata Estate (Hawke's Bay)	\$17	\$85
Nga Waka (Martinborough)	\$15	\$75

PINOT GRIS

House Wine (Marlborough)	\$11	\$55
Cable Bay (Awatere Valley)	\$13	\$65
Jules Taylor (Marlborough)	\$15	\$75

WINE SELECTION (CONT.)

SYRAH & SHIRAZ

	GLASS	BOTTLE
Brookfields Back Block Syrah (Hawkes Bay)	\$13	\$65
Grant Burge Miamba (Barossa, Australia)	\$14	\$70
Taylor Jaraman (Clare Valley, Australia)	\$18	\$90

PINOT NOIR

House Wine (Waipara)	\$11	\$55
Babich Pinot Noir (Marlborough)	\$13	\$65
Gibbston Valley Gold River (Central Otago)	\$14	\$70
Akarua RUA Pinot Noir (Central Otago)	\$16	\$80

CABERNET, MERLOT, OTHER VARIETIES

House Wine Cabernet Merlot (Hawke's Bay)	\$11	\$55
Allan Scott Merlot (Marlborough)	\$14	\$70
Brookfield's Sundried Malbec/Merlot (Hawke's Bay)	\$17	\$85



BEVERAGE LIST

BOTTLED BEER

Heineken	\$11
Heineken Light	\$11
Heineken 0%	\$11
Sol	\$11
Monteith's Apple Cider	\$11
Monteith's Selection	\$11
Tuatara Hazy IPA Craft Beer	\$13

RTDS

Pals	\$12
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NON ALCOHOLIC

Coke / Diet Coke	\$6
Lemonade	\$5
Orange Juice	\$5
Apple / Cranberry / Pineapple Juice	\$5
Ginger Beer	\$8

SPIRITS

House Spirits (Vodka, Gin, Rum, Bourbon, Whiskey)	\$11
Absolut Vodka	\$12.50
Bombay Sapphire Gin	\$12.50
Mount Gay Rum	\$12.50
Canadian Club	\$12.50
Makers Mark Bourbon	\$12.50



PRIVATE DINING



PRIVATE DINING SET MENU OPTION 1

**TWO COURSE SET MENU
\$75PP**

**THREE COURSE SET MENU
\$89PP**

ON THE TABLE

Locally sourced artisan sourdough bread selection with roast garlic and herb compound butter, EVOO (Extra Virgin Olive Oil)

ENTRÉES

Soup of the Evening (V) / Served with toasted sourdough

Burnt garlic and butternut hummus (V/VG/DF/GF*) / Roasted curried cauliflower, pickled sirka onion, crispy chickpeas, corn crisps

Jack Daniels Smokey BBQ bourbon pork ribs (DF/GF) / Slow cooked baby ribs, house made bourbon sauce, crispy shallots

MAIN

Truffle linguine (V) / Three mushroom creamy ragu, parmesan, brioche crumbs, truffle oil

Angus scotch fillet 200 g (GF) / Creamy potato mash, local greens, truffle mushroom sauce

Waitoa grilled chicken (GF) / Maple roasted root vegetables, buttered greens, thyme and pinot jus

Pan fried Fish of the day / Served with Creamy mussel broth, wok greens, carrots, salsa Verde

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DESSERT

Triple chocolate truffon (n*) / Chocolate hazelnut soil, chocolate bark, Orange choc-chip ice cream

Lemon lime baked cheese cake (GF) / Lemon curd, blueberry granola, mango raspberry sorbet

Ice cream and sorbet selection / Flavour of the day

All courses will be served as an alternate serve, therefore please select 2 options

If you or your guests have any specific dietary requirements, please do let us know as we can cater for all food allergies.

PRIVATE DINING SET MENU OPTION 2

**TWO COURSE SET MENU
\$69PP**

**THREE COURSE SET MENU
\$79PP**

ENTRÉES

Soup of the Evening (V) / Served with toasted sourdough

Burnt garlic and butternut hummus (V/VG/DF/GF*) / Roasted curried cauliflower, pickled sirka onion, crispy chickpeas, corn crisps

MAIN

Market Fish & Chips / Beer battered, shoestring fries, tartare sauce, house salad

Curried Eggplant & Cauliflower (V/VG/DF/GF) / Coconut Spiced Curry, steamed rice, poppadum, mango relish

Wakanui Angus Sirloin 250gm (GF) / Creamy potato mash, local greens, thyme & pinot jus

DESSERT

Salted Caramel Chocolate Brownie / Caramel sauce, raspberry compote, chocolate crumbs, vanilla ice-cream

NY Style Baked Cheesecake / Lemon curd, berry burst sorbet

All courses will be served as an alternate serve, therefore please select 2 options

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RIMU ROOM & LOUNGE

Rimu Room offers private dining with elegance and sophistication that will make your function a success. This fully private room boasts a solid Rimu table that can accommodate up to 18 people, perfect for board meetings or lunch & dinner engagements. Situated off the Rimu Room is the Rimu Lounge, accommodating up to 60 guests in a cocktail-style setting. This space exudes warmth and charm, offering the ideal ambiance for unwinding over drinks and delectable bites. Its versatility extends beyond, with configurations available for banquets or classroom-style arrangements to suit your event needs.



THE ROOFTOP

As Auckland's only dedicated rooftop events venue, The Rooftop has hosted a wide range of events including international music acts, weddings, corporate events, birthday parties and more. Boasting breathtaking views of the Waitemata Harbour, The Rooftop also has a partially retractable roof. This space has a capacity of 130 guests in cocktail style.



ENQUIRIES

(09) 375 5900

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RYDGES

AUCKLAND