

RYDGES

AUCKLAND

MEETINGS & EVENTS

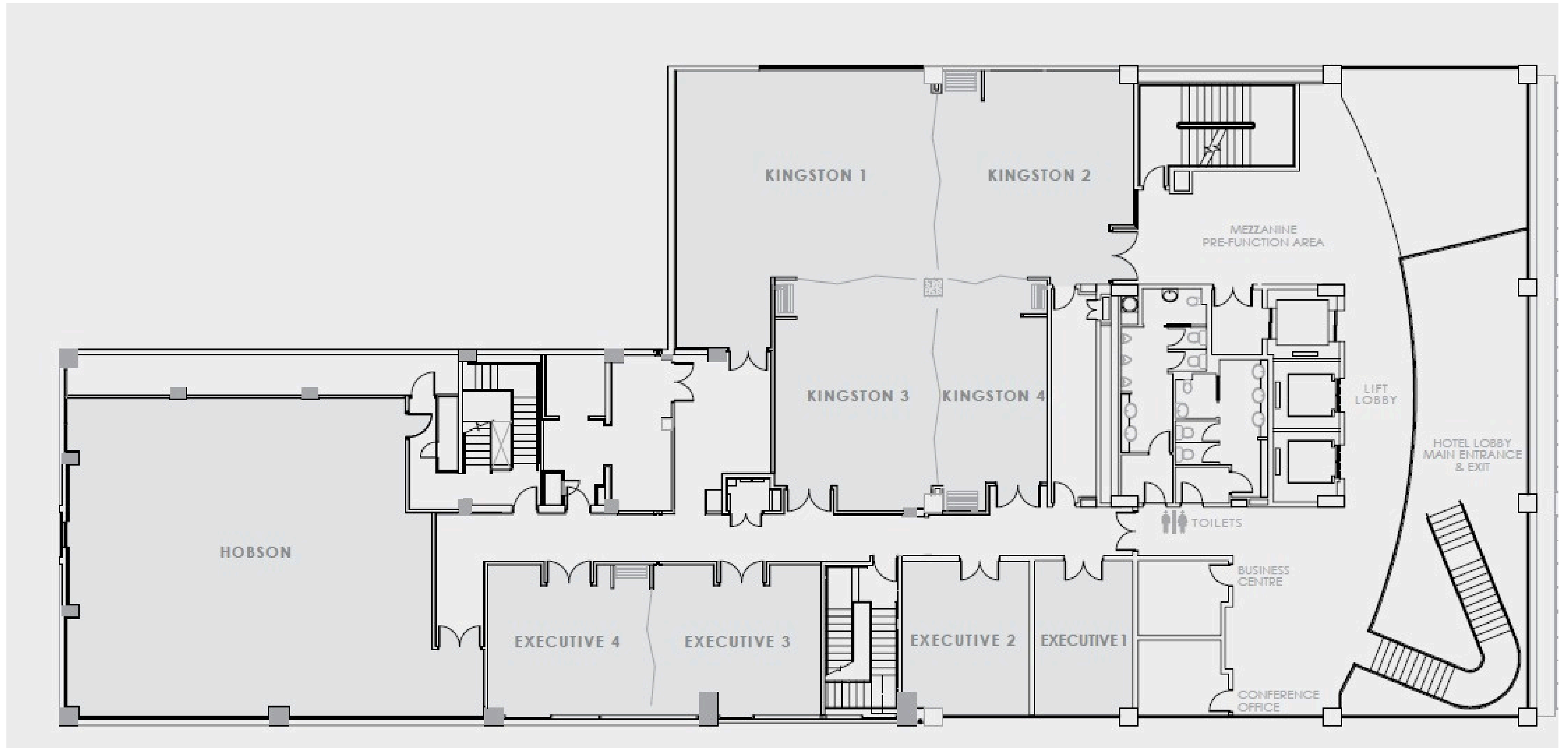


CONFERENCE SPACES

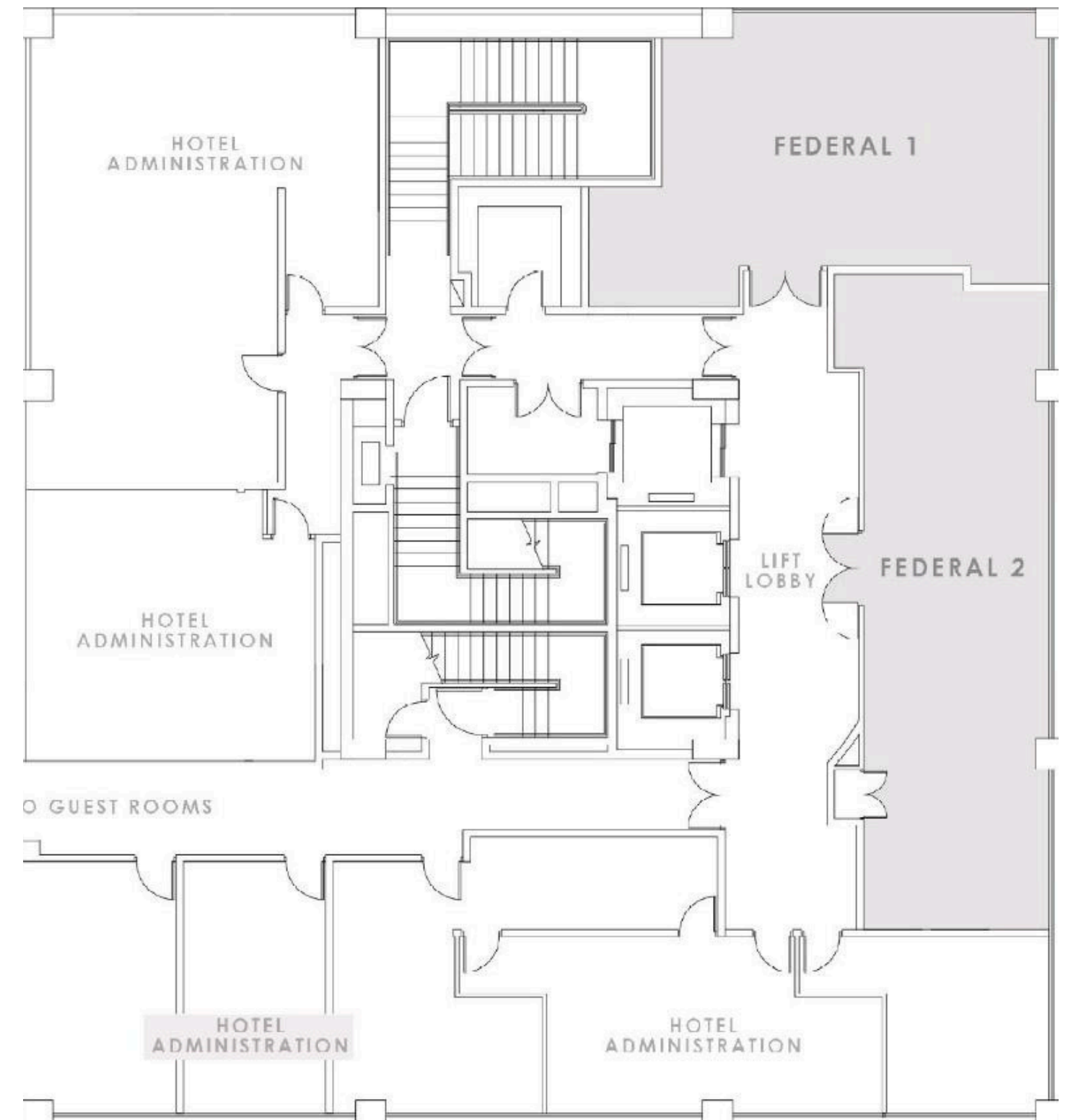
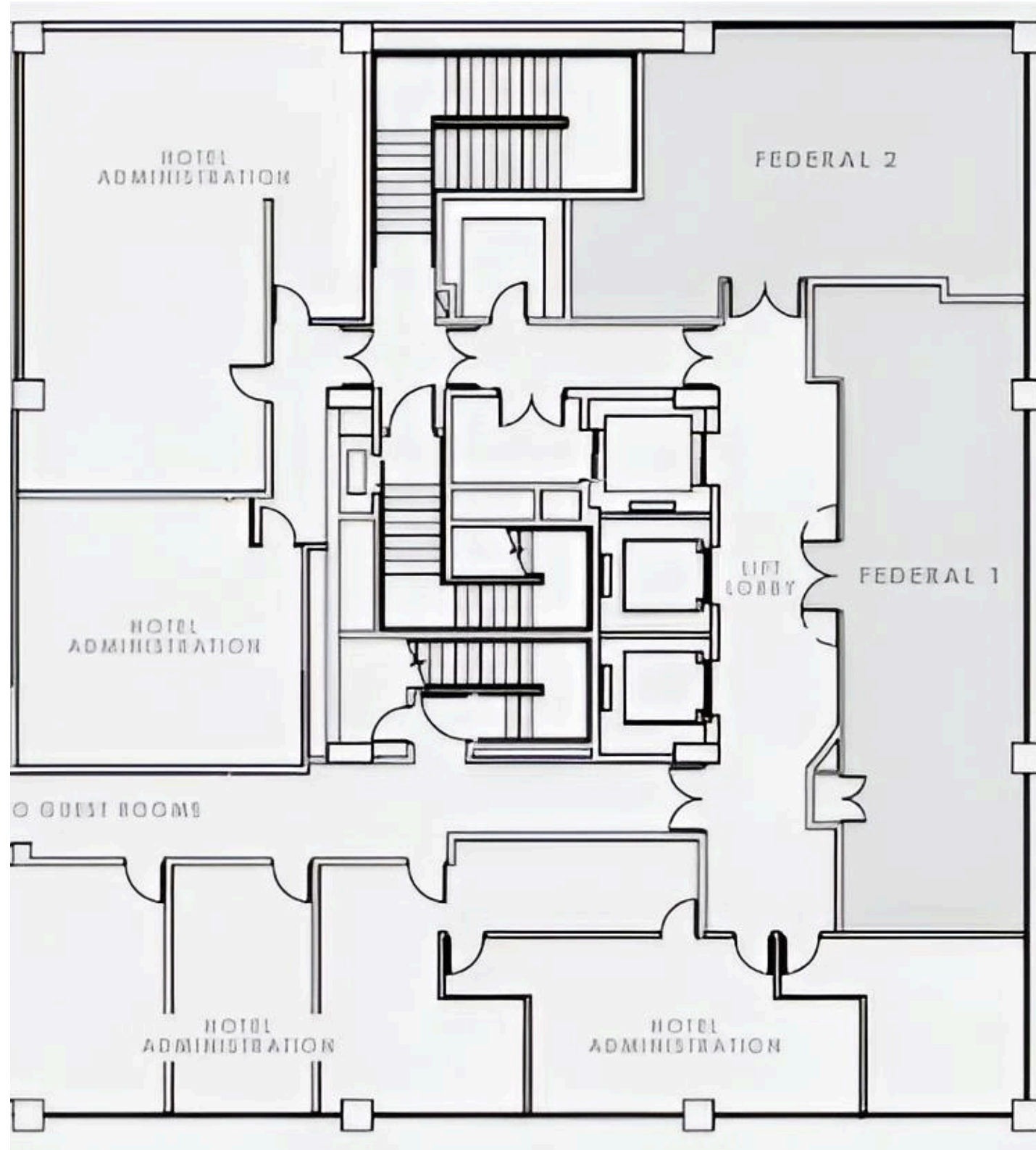
Our conference centre has 12 individual spaces including the Rooftop Terrace, able to cater for up to 250 guests. With floor to ceiling windows, providing plenty of natural light into a majority of spaces, featuring the latest built-in audio and visual equipment, with free high speed Wi-Fi available anywhere, anytime within the hotel.

ROOM	BANQUET	BOARDROOM	CABARET	CLASSROOM	COCKTAIL	THEATRE	U-SHAPE
<u>Rooftop Terrace</u>	110	-	88	-	120	120	-
<u>Hobson Ballroom</u>	120	48	96	108	150	200	42
<u>Kingston 1+2+3+4</u>	150	-	120	126	200	250	-
<u>Kingston Room 1</u>	50	30	40	48	70	70	30
<u>Kingston Room 2</u>	40	24	32	39	50	50	20
<u>Kingston Rooms 1+2</u>	90	-	72	72	120	120	43
<u>Kingston Room 3</u>	30	12	24	24	30	30	18
<u>Kingston Room 4</u>	20	12	16	12	20	27	12
<u>Kingston Rooms 3+4</u>	50	24	40	36	50	60	30
<u>Executive Room 1</u>	-	10	-	-	-	-	-
<u>Executive Room 2</u>	-	12	-	-	-	-	-
<u>Executive Room 3</u>	10	14	8	15	20	20	12
<u>Executive Room 4</u>	10	14	8	15	20	20	12
<u>Executive Room 3+4</u>	30	36	24	30	40	50	30
<u>Federal Room 1</u>	40	32	32	21	50	50	21
<u>Federal Room 2</u>	40	24	32	24	40	40	21
<u>Rimu Room</u>	-	22	-	-	-	-	18
<u>Rimu Lounge</u>	45	25	-	25	60	-	25

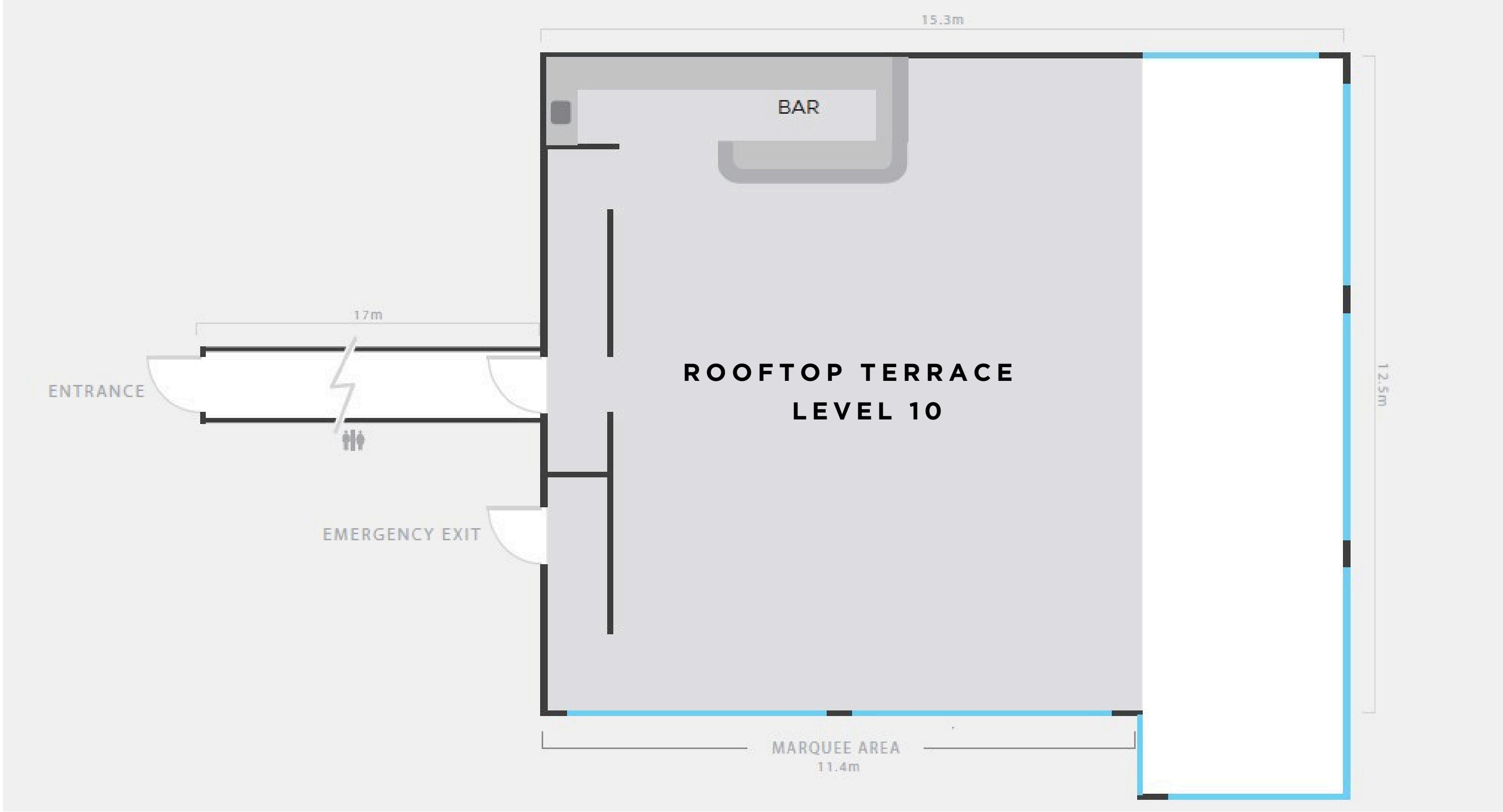
FLOOR PLANS | LEVEL 1



FLOOR PLANS | LEVEL 2



FLOOR PLANS | LEVEL 10



WELCOME

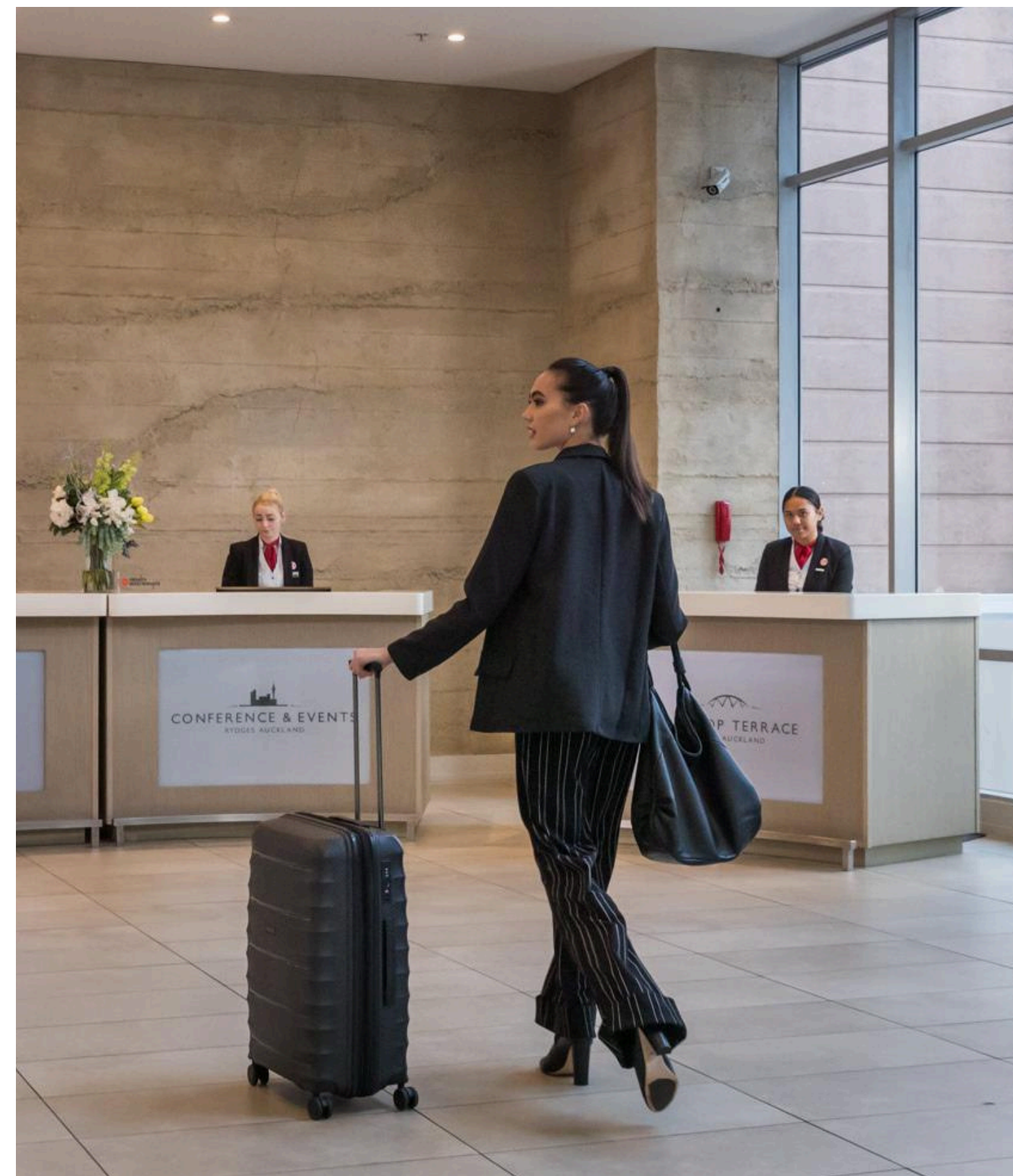
Our Conference & Events menus have been meticulously curated to deliver refined culinary experiences, complemented by impeccable service and elegant presentation.

Designed for corporate meetings, conferences, and distinguished social occasions, each offering reflects a harmonious balance of flavour, efficiency, and premium quality—befitting a five-star environment.

All menus may be tailored to accommodate specific dietary requirements, cultural preferences, and seasonal availability.

MENU CATEGORIES OVERVIEW

- Day delegate packages
- Morning & afternoon tea
- Working lunches
- All Day Catering options
- Breakfast options
- Buffet menus with carvery options
- Plated set menus
- Cocktail & canapés
- Platters
- Walk and fork menus
- Beverage packages



DAY DELEGATE PACKAGE



DAY DELEGATE PACKAGE OPTIONS

MINIMUM 20 DELEGATES

A comprehensive full-day dining experience thoughtfully designed to promote productivity, comfort, and refined indulgence.

DAY DELEGATE PACKAGE | \$95PP

- Plenary venue hire
- A flipchart or whiteboard
- Unlimited Wi-Fi
- Arrival Tea and Coffee
- Morning Tea – Includes two catering items Lunch – Working Style Lunch
- Afternoon Tea – Includes two catering items

BUSINESS HOUR | \$35PP

Hour of house beers and wines:

- 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

HALF DAY DELEGATE PACKAGE | \$85PP

- Plenary venue hire
- A flipchart or whiteboard
- Unlimited Wi-Fi
- Arrival Tea and Coffee
- Morning Tea or Afternoon Tea – Includes two catering items Lunch – Working Style Lunch

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

MORNING & AFTERNOON TEA | \$19.50PP

MORNING TEA | Two Catering Items

A sophisticated mid-morning interlude featuring a selection of artisanal savoury and sweet items, accompanied by freshly brewed coffee and a curated selection of blended and herbal teas.

Option 1 (Mon/ Thurs/ Sun)

Smoked King Salmon & Cultured Cream Cheese on Buttered Brioche Warm
Classic Cinnamon Brioche Slice with Vanilla Glaze (V)

Option 2 (Tues/ Fri)

Wild Forest Mushroom Vol-au-Vent with Black Truffle Essence (V) Traditional Pain
au Chocolat with Dark Chocolate (V)

Option 3 (Wed/ Sat)

Curried Free-Range Egg Mayonnaise on Soft Milk Bun
Mango & Coconut Chia Pudding with Toasted Coconut and Seasonal Fruit
(V/VG/DF/NGA)

AFTERNOON TEA | Two Catering Items

An indulgent afternoon offering showcasing delicate patisserie and timeless classics, served with freshly brewed coffee and a curated selection of blended and herbal teas.

Option 1 (Mon/ Thurs/ Sun)

Traditional Portuguese Custard Tart with Caramelized Puff Pastry (V) Salted
Caramel & Brown Butter Slice with Biscuit Crumble (V)

Option 2 (Tues/ Fri)

Chocolate & Raspberry Lamingtons with Whipped Vanilla Cream (V) Selection of
Melt-in-the-Mouth Butter Shortbreads (V)

Option 3 (Wed/ Sat)

Lemon & Passionfruit Tart with Citrus Curd and Delicate Pastry (V) Freshly Baked
Sweet Muffin - Chef's Daily Selection (V)

(DF) Dairy Free, (NGA) No Gluten Added, (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.

Menu is subject to change seasonally.

WORKING LUNCH | \$55PP

MINIMUM 20 DELEGATES

OPTION 1 | MONDAY, THURSDAY & SUNDAY

Fresh-Baked Turkish Flatbreads with Silken Chickpea Hummus (V/VG/DF)
Mediterranean Garden Salad with Kalamata Olives, Aged Feta, Cucumber, and Red Onion (V/VG/DF/NGA)
Bombay Potato Salad with Coriander, Tomato, and Fragrant Spices (V/VG/DF/NGA)
Slow Simmered Korma with Aromatic Spices, Toasted Almonds, and Fresh Coriander (Chicken or Seasonal Vegetables) (DF/NGA/N*)
Steamed Jasmine Rice (V/VG/DF/NGA)
Chef's Selection of Mini Cheesecakes (V) and Vanilla & Berry Mille-Feuille Slice (V) Seasonal Fruit Selection (V/VG/DF/NGA)
Freshly Brewed Coffee & a Selection of Premium Teas
Accompanied by Chilled Non-Alcoholic Beverages

OPTION 3 | WEDNESDAY & SATURDAY

Roasted Broccoli & Cauliflower Salad with Grapes, Walnuts, and Light Herb Dressing (V/NGA/N)
Asian-Style Slaw with Edamame, Spring Onion, Chilli, Lime & Coriander Dressing, Crispy Shallots (V/VG/DF/NGA)
Bánh Mì Selection Traditional Vietnamese Baguette with Roast Beef or Crispy Tofu Teriyaki style Noodles with Seasonal Asian Greens and Spring Onion (V/VG/DF)
Lemon & Berry Layered Gateau (V) and Chocolate Bavarian Slice (V)
Seasonal Fruit Selection (V/VG/DF/NGA)
Freshly Brewed Coffee & a Selection of Premium Teas
Accompanied by Chilled Non-Alcoholic Beverages

OPTION 2 | TUESDAY & FRIDAY

Warm Brioche Rolls with Butter(V)
Crisp Cos Lettuce Salad with Caesar Dressing, Aged Parmesan, and Herb Croutons (V)
Chickpea & Feta Salad with Cucumber, Vine-Ripened Tomato, Red Onion, and Tzatziki (V/NGA)
Herb-Crusted Free-Range Chicken Thigh with Tomato, Olives, and Fresh Parsley (DF/NGA)
Artisan Pasta with Cherry Tomato, Sweet Corn, EVOO, Chilli Flakes, and Parmesan (V)
Classic Tiramisu with Espresso-Soaked Savoiardi (V)
Warm classic Double Chocolate Brownie (V/NGA)
Seasonal Fruit Selection (V/VG/DF/NGA)
Freshly Brewed Coffee & a Selection of Premium Teas
Accompanied by Chilled Non-Alcoholic Beverages

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DDP OPTION 1 | MONDAY, THURSDAY & SUNDAY

MORNING TEA

Smoked King Salmon & Cultured Cream Cheese on Buttered Brioche

Warm Classic Cinnamon Brioche Slice with Vanilla Glaze (V)

WORKING LUNCH

Fresh-Baked Turkish Flatbreads with Silken Chickpea Hummus (V/VG/DF)

Mediterranean Garden Salad with Kalamata Olives, Aged Feta, Cucumber, and Red Onion (V/VG/DF/NGA)

Bombay Potato Salad with Coriander, Tomato, and Fragrant Spices (V/VG/DF/NGA)

Slow Simmered Korma with Aromatic Spices, Toasted Almonds, and Fresh Coriander (Chicken or Seasonal Vegetables) (DF/NGA/N*)

Steamed Jasmine Rice (V/VG/DF/NGA)

Chef's Selection of Mini Cheesecakes (V) and Vanilla & Berry Mille-Feuille Slice (V)

Seasonal Fruit Selection (V/VG/DF/NGA)

Freshly Brewed Coffee & a Selection of Premium Teas

Accompanied by Chilled Non-Alcoholic Beverages

AFTERNOON TEA

Traditional Portuguese Custard Tart with Caramelized Puff Pastry (V)

Salted Caramel & Brown Butter Slice with Biscuit Crumble (V)

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DDP OPTION 2 | TUESDAY & FRIDAY

MORNING TEA

Wild Forest Mushroom Vol-au-Vent with Black Truffle Essence (V)

Traditional Pain au Chocolat with Dark Chocolate (V)

WORKING LUNCH

Warm Brioche Rolls with Butter(V)

Crisp Cos Lettuce Salad with Caesar Dressing, Aged Parmesan, and Herb Croutons (V)

Chickpea & Feta Salad with Cucumber, Vine-Ripened Tomato, Red Onion, and Tzatziki (V/NGA)

Herb-Crusted Free-Range Chicken Thigh with Tomato, Olives, and Fresh Parsley (DF/NGA)

Artisan Pasta with Cherry Tomato, Sweet Corn, EVOO, Chilli Flakes, and Parmesan (V)

Classic Tiramisu with Espresso-Soaked Savoiardi (V)

Warm classic Double Chocolate Brownie (V/NGA)

Seasonal Fruit Selection (V/VG/DF/NGA)

Freshly Brewed Coffee & a Selection of Premium Teas

Accompanied by Chilled Non-Alcoholic Beverages

AFTERNOON TEA

Chocolate & Raspberry Lamingtons with Whipped Vanilla Cream (V)

Selection of Melt-in-the-Mouth Butter Shortbreads (V)

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DDP OPTION 3 | WEDNESDAY & SATURDAY

MORNING TEA

Curried Free-Range Egg Mayonnaise on Soft Milk Bun

Mango & Coconut Chia Pudding with Toasted Coconut and Seasonal Fruit (V/VG/DF/NGA)

WORKING LUNCH

Roasted Broccoli & Cauliflower Salad with Grapes, Walnuts, and Light Herb Dressing (V/NGA/N)

Asian-Style Slaw with Edamame, Spring Onion, Chilli, Lime & Coriander Dressing, Crispy Shallots (V/VG/DF/NGA)

Bánh Mì Selection Traditional Vietnamese Baguette with Roast Beef or Crispy Tofu Teriyaki style Noodles with Seasonal Asian Greens and Spring Onion (V/VG/DF)

Lemon & Berry Layered Gateau (V) and Chocolate Bavarian Slice (V)

Seasonal Fruit Selection (V/VG/DF/NGA)

Freshly Brewed Coffee & a Selection of Premium Teas

Accompanied by Chilled Non-Alcoholic Beverages

AFTERNOON TEA

Lemon & Passionfruit Tart with Citrus Curd and Delicate Pastry (V)

Freshly Baked Sweet Muffin Chef's Daily Selection (V)

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ALL DAY CATERING



ALL DAY CATERING PACKAGE

MAXIMUM 19 DELEGATES

ALL DAY CATERING PACKAGE | \$75PP

- 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 | \$65PP

- Unlimited Wi-Fi
- Arrival Tea and Coffee
- Morning Tea or Afternoon Tea - Includes one catering item
- Lunch* - Plated Lunch, orange juice, tea and coffee

*Pre-orders to be placed on the same day prior to lunch time.

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BREAKFAST



BREAKFAST OPTIONS

MAXIMUM 40 DELEGATES

PLATED BREAKFAST | \$44PP

A refined morning experience showcasing a harmonious balance of classic breakfast favorites, thoughtfully prepared using premium ingredients.

Fluffy Free-Range Scrambled Eggs, Crisp Streaky Bacon, Slow-Roasted Vine Tomatoes, Sautéed Seasonal Mushrooms, Pork & Fennel Artisan Sausage, Golden Hash Brown
Selection of Artisan Toasts (Gluten-Free options available upon request)

BEVERAGE SELECTION

Chilled Premium Non-Alcoholic Beverages

Freshly Brewed Filtered Coffee & Curated Selection of Fine Blended & Herbal Teas

ENHANCEMENTS | \$6PP

Pre-Set Breakfast Indulgence

(Served to the table prior to guest arrival – one selection)

Selection of Freshly Baked Fruit Danishes Classic Pain au Chocolate

House-Baked Gourmet Muffins

Seasonal Fresh Fruit Platter

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BREAKFAST OPTIONS (cont.)

MINIMUM 20 DELEGATES

CONTINENTAL BREAKFAST BUFFET | \$28PP

Artisan Cereal Selection served with Dried Fruits and Roasted Nuts (V/DF)

Seasonal Market Fruits featuring a selection of freshly sliced, peak-season produce (VG/DF/NGA)

Natural & Lightly Sweetened Greek Yoghurt (NGA/V)

Classic Bircher Muesli with soaked oats and subtle citrus notes (V)

Artisanal Preserves & Cultured Butter (V/NGA)

Toasted Granola with Low-Fat Yoghurt (V)

Chef's Bakery Selection including Butter Croissants, Fruit Danishes, Pain au Chocolate, Gourmet Muffins, and Artisan Toasts

Charcuterie Selection featuring premium cold cuts (NGA/DF)

New Zealand Artisan Cheese Selection (NGA)

HOT FULL BUFFET BREAKFAST | \$42PP

Fluffy Free-Range Scrambled Eggs (NGA), Crisp Streaky Bacon, Pork & Fennel Artisan Sausages, Slow-Roasted Vine Tomatoes, Baked Beans in a Rich Tomato Sauce, Sautéed Seasonal Mushrooms, Golden Hash Browns, Selection of Artisan Toasts served with Cultured Butter and House-Made Preserves.

GRAND BUFFET BREAKFAST | \$49PP

Full selection of all items listed on the Continental and Hot Buffet menus

BEVERAGE SELECTION

Chilled Premium Non-Alcoholic Beverages

Freshly Brewed Filtered Coffee & Curated Selection of Fine Blended & Herbal Teas



BUFFET MENU



PREMIUM BUFFET MENU

MINIMUM 25 DELEGATES

Designed to deliver abundance without compromise, our premium buffets combine variety, elegance, and exceptional flavour.

Two Course: Breads, Mains, Sides and Entrée or Desserts | \$79pp

Three Course: Breads, Entrée, Mains, Sides and Desserts | \$99pp

Add on: One Entrée – \$10pp | One Main – \$15pp | One Side - \$8pp

Artisan Breads

Selection of Freshly Baked Artisan Breads served with Cultured Butter

ENTREES (ANY THREE)

Chef’s Soup of the Day crafted daily using seasonal ingredients (NGA/DF/V/VG)

Mediterranean Garden Salad with Kalamata Olives, Aged Feta, Cucumber, and Red Onion (V/NGA)

Market Leaf Salad with Vine-Ripened Tomatoes, Cucumber, and Aged Balsamic Dressing (V/VG/DF/NGA)

Creamy Pesto Pasta Salad with Parmesan, Baby Spinach, and Extra Virgin Olive Oil (V)

Bombay Potato Salad with Coriander, Tomato, and Fragrant Spices (V/VG/DF/NGA)

Brown Rice & Garden Vegetable Salad with Smoky Chipotle Tomato Dressing (V/VG/DF/NGA)

Roasted Broccoli & Cauliflower Salad with Grapes, Walnuts, and Light Herb Dressing (V/NGA/N)

Asian-Inspired Slaw with Edamame, Fresh Herbs, and Sesame Dressing (V/VG/DF/NGA)

Refreshing Chickpea & Feta Salad with Cucumber, Tomato, Red Onion, Parsley, and Tzatziki (V/NGA)

Mexican Corn Pasta Salad with Roasted Peppers, Sweet Corn, and Chunky Tomato Salsa (V/DF)

MAINS (ANY FOUR)

Herb-Crusted Free-Range Chicken Thigh with Tomato, Olives, and Fresh Parsley (DF/NGA)

Lemon & Cracked Pepper Chicken Breast with Light Aromatic Jus (DF/NGA)

Slow-Roasted Lamb Shoulder with Rosemary, Minted Peas, and Natural Jus (NGA/DF)

Bourbon-Glazed Pork Ribs with Crispy Shallots (NGA/DF)

Slow Simmered Korma with Toasted Almonds and Fresh Coriander (Chicken or Seasonal Vegetables) (DF/NGA/N*)

Asian inspired Thai Spiced Curry with Seasonal Vegetables and Tofu (Chicken or Vegetarian) (V/VG/NGA/DF)

Slow-Cooked Black Angus Sirloin with Rich Beef Jus, Baby Spinach, and Watercress (NGA/DF)

Premium Angus Scotch Fillet with Wholegrain Mustard Crust and Red Wine Jus (NGA/DF)

Market Fish of the Day with Green Herb Butter and Edamame (NGA)

Harissa-Roasted New Zealand Salmon with Cherry Tomatoes and Mediterranean Olives (NGA/DF)

Mediterranean Baked Pasta with Tomato, Sweet Corn, Charred Capsicum, and Mozzarella (V)

Truffle infused Baked Macaroni & Cheese (V)

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PREMIUM BUFFET MENU (cont.)

SIDES (ANY THREE)

Roasted Gourmet Potatoes with Garlic-Chilli Butter (NGA/V)

Steamed Jasmine Rice (V/VG/DF/NGA)

Roasted Broccoli & Green Beans with Sesame Dressing and Toasted Almonds (V/VG/DF/NGA/N)

Maple-Glazed Baby Carrots with Dukkah (NGA/DF/V/VG)

Asian-Style Stir-Fried Mushrooms & Greens with Sesame and Crispy Shallots (NGA/DF/V/VG)

DESSERTS

Chef's Selection of Fine Cakes & Pâtisserie (including Chocolate Brownie, Cheesecake, Tiramisu, Black Forest Gateau, and Seasonal Fruit Mousses)

Seasonal Fresh Fruit Platter (NGA/DF/V/VG)

CARVERY | \$11PP

Choose One

Triple-Glazed Champagne Ham off the Bone with Honey Mustard

Prime Grass-Fed New Zealand Beef Scotch Roll with Creamy Horseradish Herb-Crusted Lamb

Shoulder with Rosemary Jus and Mint Jelly

Slow-Roasted Pork Belly with Crisp Crackling and Granny Smith Apple Sauce

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The image is a collage of three food-related photographs. The top half features a bowl of roasted vegetables, including broccoli, yellow and red bell peppers, and purple onions, garnished with small cubes of white cheese. The bottom left shows a bowl of golden-brown soup or stew. The bottom right is a close-up of a plated dish featuring a piece of roasted meat, possibly pork belly, topped with a slice of cheese and garnished with fresh herbs. A small white bowl of salt is also visible in the background.

CHEF'S SIGNATURE PLATED MENU

PLATED MENU

An elevated dining experience showcasing premium local produce, refined presentation, and seamless service.

Two course set menu: Main and Entrée or Dessert | \$79pp

Three course set menu: Entrée, Main and Dessert | \$99pp

Carefully curated entrée, main, and dessert selections are served in alternating fashion to ensure a smooth dining experience.

ARTISAN BREADS

Locally Baked Artisan Ciabatta
served with Cultured Butter, Salsa Verde, and Extra Virgin Olive Oil

ENTRÉES (Choose 2 for alternate drop)

Bombay-Style Potato & Broccoli Salad (V/VG/DF/NGA)
with Aromatic Spices, Pickled Onion, Vegan Aioli, Mint, and Fresh Coriander
Silken Hummus with Artisan Crisps (DF/V/VG)
with Pickled Beetroot, Dukkah, Parsley, and Extra Virgin Olive Oil
Marlborough Cold-Smoked Salmon (NGA)
with Avocado Crème Fraîche, Wakame, Pickled Cucumber, Truffle Ponzu, and Micro Herbs

MAINS (Choose 2 for alternate drop)

Savannah Prime Angus Eye Fillet (200g) (NGA)
with Crisp Potato Gratin, Sautéed Garlic Spinach, Roasted Baby Carrots, and Pinot Noir & Thyme Jus
Lemongrass-Spiced Chicken Breast (NGA)
with Pumpkin Purée, Herb Rosti, Garlic Spinach, and Red Wine Reduction
Roasted New Zealand Salmon Fillet (NGA)
with Kumara Rosti, Asian Greens, Marinated Mussels, and Red Pepper Salsa Verde
Crisp Kumara & Seasonal Vegetable Pattie (V/VG/NGA/DF)
with Smoked Butternut Purée, Garlic Spinach, and Red Pepper Salsa Verde

DESSERTS (alternate drop)

Lemon Roulade
with Crushed Meringue, Berry Compote, and Vanilla Cream
Triple Chocolate Cheesecake
with Passionfruit Curd and Strawberry Mousse

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CANAPÉS & PLATTERS



WALK & FORK MENU

MINIMUM 25 DELEGATES

A modern and stylish approach to dining, offering elegant hand-held and bowl-served selections, perfect for

5 SELECTIONS | \$58 PER GUEST

7 SELECTIONS | \$69 PER GUEST

9 SELECTIONS | \$90 PER GUEST

SAVOURY SELECTIONS

Mini Lamb & Pesto Sliders in Buttery Brioche with Pesto Garlic Ciabatta Fingers (V)

Toasted Artisan Bread with Herb Butter

Asian inspired Teriyaki Noodle Bowls (V/VG) with Asian Greens and Light Soy Glaze
(individually served)

Crisp Rosemary Potato Wedges (V/GF) with Parmesan and Garlic Aioli

Spiced Crumbed Chicken Tenders with Orange, Cinnamon & Honey Glaze

Traditional Mini Yorkshire Puddings filled with Roast Beef, Caramelized Onion, and
Rich Jus

Slow simmered Korma Curry & Rice Bowls (Chicken or Vegetarian) with Fragrant
Spices (individually served)

Truffle-Infused Mushroom Arancini (V) with Spiced Aioli

Mini Fish & Chips Cones with Classic Tartare Emulsion

SWEET SELECTION

Double Chocolate Brownie Bites (V)

Mini Cheesecake Selection (V)

Classic Tiramisu slice (V)

GRAZING STATIONS

Artisan Cheese Board(V) Aged Cheddar, Brie, and Blue Cheese served with Crackers,
Seasonal Fruits, and Spiced Nuts

Charcuterie Selection Assorted Premium Cured Meats, Pickles, Dips, and Artisan Breads
Seafood Station (NGA) Smoked Salmon, Poached Prawns, and Marinated Mussels served
with Lemon Wedges, Cocktail Sauce, and Sweet Chilli Emulsion

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REFRESHINGLY LOCAL

RYDGES.COM

CANAPÉS

A curated selection of hot and cold canapés crafted with premium ingredients and contemporary presentation. Refined bite-sized creations, perfect for networking receptions and elegant pre-dinner gatherings.

1 HOUR FUNCTION

3 Selections \$28pp | 5 Selections \$38pp | 7 Selections \$52pp

2 HOUR FUNCTION

3 Selections \$45pp | 5 Selections \$60pp | 7 Selections \$75pp

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

Caprese Skewer Buffalo Mozzarella, Heirloom Cherry Tomato, Extra Virgin Olive Oil (NGA/V)

Baked Falafel with Silken Beetroot Hummus and Dukkah (DF/NGA/V/VG)

Artisan Cheese Croûte with House-Made Relish and Seasonal Grapes (V)

Beetroot & Plum Bliss Balls with Whipped Ricotta (V)

Crisp Sweet Corn Fritters with Smoked Tomato & Chipotle Relish (V)

Crisp Market Fish Bites with Classic Tartare Emulsion (DF)

Blini Canapés with Smoked Salmon, Avocado Purée, and Citrus Dressing

Coconut-Crusted Prawns with Sweet Chilli Glaze (NGA/DF)

Mini Lamb Sliders in Buttery Brioche with Salsa Verde

Angus Beef Crostini with Basil Pesto on Toasted Sourdough (DF)

Japanese-Style Karaage Chicken with Pickled Vegetables and Chipotle Aioli

Sweet Selection

Miniature Cheesecake Assortment

Chocolate Éclairs filled with Rich Pastry Cream

Dark Chocolate & Raspberry Delice (VG)

(DF) Dairy Free, (NGA) No Gluten Added, (V) Vegetarian, (VG) Vegan, Please advise staff of any dietary requirements prior to ordering. Menu is subject to change seasonally.

MINIMUM 25 DELEGATES



PLATTERS

Artfully curated selections designed for relaxed yet luxurious shared dining experiences.

VEGETARIAN GRAZING TABLE | \$79

Beetroot & plum bliss balls, crisp Falafel with subtle spices, charred seasonal vegetables, marinated Mediterranean olives, golden fried dumplings, silken chickpea hummus with Artisan crisps, spiced roasted nuts

CHARCUTERIE SELECTION | \$89

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

SEAFOOD PLATTER | \$99

Salt and pepper squid, marinated mussels, prawn nobashi crumbed, smoked salmon, fish bites, aioli, sweet chili sauce

DESSERT SELECTION | \$75

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

ARTISAN CHEESE BOARD | \$65

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

SEASONAL FRUIT PLATTER | \$55

Freshly cut seasonal fruits, coconut yoghurt

PRICES ARE PER PLATTER
EACH PLATTER WILL SERVE 6-8 GUESTS



A close-up photograph of a glass filled with a dark liquid, likely whiskey, topped with several ice cubes and a wedge of yellow lemon. The glass sits on a light-colored wooden surface. In the background, a dark bottle and a copper-colored spoon are blurred. A semi-transparent maroon rectangle is overlaid on the left side of the image, containing the text 'BEVERAGE PACKAGE' in white, serif, all-caps font.

BEVERAGE PACKAGE

BEVERAGE PACKAGES

SUPERIOR BEVERAGE PACKAGE | CHOOSE 4 WINES

Choose 4 wines:

House Sparkling / House Sauvignon Blanc / House Chardonnay / House Pinot Gris / House Pinot Noir / House Cabernet Merlot / House Rose / 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:

The Maker Jewel Sparkling / Jules Taylor Sauvignon Blanc / Jules Taylor Pinot Gris / Jules Taylor Chardonnay / Jules Taylor Pinot Noir / Allan Scott Merlot / Brookfields Back Block Syrah / Jules Taylor Rose / Monteith's Apple Cider / Monteith's Selection / Sol Beer / Heineken / Heineken 0% / Tiger Crystal / 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 Sauvignon Blanc / Te Mata Estate Chardonnay / Man O War Rose / Jules Taylor Pinot Gris / Rabbit Ranch Pinot Gris / Rabbit Ranch Pinot Noir / Akarua Rua / Pinot Noir / Grant Burge Miamba Shiraz / Brookfields Ohiti Cabernet Sauvignon / Monteith's Apple Cider / Monteith's Selection / Sol Beer / Heineken / Heineken 0% / Tuatara Hazy IPA / Tiger Crystal / Orange juice & Soft drinks / House Spirits

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 Cordon Rouge Cuvee NV (France)		\$145
Pol Roger Brut Reserve NV (France)		\$165

SPARKLING WINE

The Maker ‘The Jewel’ Brut (France)	\$11	\$55
Santa Magherita DOCG Prosecco (Italy)	\$15	\$75
Deutz NV Brut (Marlborough)		\$75

ROSE & AROMATICS

Maker Monarch Rose (Gisborne)	\$11	\$55
Chateau Routas Rose (France)	\$14	\$70
Man O’War Pinque Rose (Waiheke Island)	\$15	\$75

SAUVIGNON BLANC

	GLASS	BOTTLE
House Wine (Marlborough)	\$11	\$55
Sacred Hill (Hawkes Bay)	\$12	\$60
Jules Taylor (Marlborough)	\$15	\$75
Spy Valley (Marlborough)	\$15	\$75

CHARDONNAY

House Wine (Marlborough)	\$11	\$55
Jules Taylor (Marlborough) Te	\$15	\$75
Mata Estate (Hawke’s Bay)	\$16	\$80

PINOT GRIS

House Wine (Marlborough)	\$11	\$55
Sacred Hill (Hawkes Bay)	\$12	\$60
Jules Taylor (Marlborough)	\$14	\$70
Rabbit Ranch (Central Otago)	\$13	\$65

WINE SELECTION (cont.)

	GLASS	BOTTLE
SYRAH & SHIRAZ		
Brookfields Back Block Syrah (Hawkes Bay)	\$13	\$65
Grant Burge Miamba Shiraz (Barossa, Australia)	\$15	\$75
Te Mata Estate Shiraz (Hawkes Bay)	\$16	\$85
PINOT NOIR		
House Wine (Waipara)	\$11	\$55
Jules Taylor (Marlborough)	\$15	\$75
Akarua RUA Pinot Noir (Central Otago)	\$15	\$75
Rabbit Ranch (Central Otago)	\$15	\$75
CABERNET, MERLOT, OTHER VARITIES		
House Wine Cabernet Merlot (Hawke's Bay)	\$11	\$55
Allan Scott Merlot (Marlborough)	\$14	\$70
Brookfields Ohiti Cabernet Sauvignon	\$13	\$65
Grant Burge 'Holy Trinity' GSM	\$18	\$95



BEVERAGE LIST

BOTTLED BEER

Heineken	\$11
Heineken 0%	\$11
Sol	\$11
Monteith's Apple Cider	\$11
Monteith's Selection	\$11
Tiger Crystal	\$11
Tuatara Hazy Pale Ale	\$12

RTDS

Pals	from \$13
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SPIRITS

House Spirits (Vodka, Gin, Rum, Bourbon, Whiskey)	\$11
Premium Spirits	from \$12

NON ALCOHOLIC

Coke / Diet Coke / Lemonade	\$6
Orange / Apple / Cranberry / Pineapple Juices	\$6
Ginger Beer	\$6



PRIVATE DINING



PRIVATE DINING | SET MENU

Two course set menu: Mains and Entrée or Desserts | \$75pp

Three course set menu: Entrée, Mains and Desserts | \$89pp

ON THE TABLE

Locally sourced artisan ciabatta breads with butter, salsa verde and EVOO (Extra Virgin Olive Oil)

ENTRÉES (Choose 2 for alternate drop)

Soup of the Evening (V/VG/DF/NGA) / Seasonal freshly made on the day

Loaded Hummus and Crisps (V/VG/DF/NGA) / Crispy chickpeas, dukkah, parsley, EVOO, corn crisps

Jack Daniels Smokey BBQ Bourbon Pork Ribs (DF/NGA) / Slow cooked baby ribs, house made bourbon sauce, crispy shallots, parsley, lemon

MAINS (Choose 2 for alternate drop)

Savannah Prime Angus Sirloin 250g (NGA) / Potato mash, market greens, pinot and thyme jus, watercress

Waitoa Grilled Chicken Breast (NGA) / Potato mash, market greens, pinot and thyme jus, watercress

Truffle Mushroom Pasta / Native mushroom sauce, parmesan, spinach, truffle oil, parsley

DESSERTS (alternate drop)

Dark Chocolate Torte (NGA) / Chocolate flake, strawberry compote and ice cream

Lemon and Lime Baked Cheesecake (NGA) / Macerated berries, lime curd and ice cream

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.

(DF) Dairy Free, (NG) No Gluten Added, (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. Menu is subject to change seasonally.



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.

REFRESHINGLY LOCAL

RYDGES.COM



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.



59 Federal Street, Auckland 1010, New Zealand

ENQUIRIES

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