



RYDGES

AUCKLAND

FESTIVE DINING

REFRESHINGLY LOCAL

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

MORE CELEBRATIONS ON EVERY LEVEL

Gather your team, clients, family or friends and celebrate the festive season in the heart of Auckland.

Whether you're planning a relaxed Christmas lunch, an elegant dinner or a lively cocktail-style event, our festive packages are designed to make end-of-year entertaining effortless.

With versatile event spaces, carefully curated menus, festive touches throughout and a dedicated team to handle the details, we'll help you create a celebration that suits your style. From rooftop gatherings with stunning city views to intimate private functions, every event is thoughtfully tailored to bring people together and end the year on a high.



EVENT SPACES

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	-	120	120	-
Hobson Ballroom	120	48	96	108	150	200	42
Kingston 1+2+3+4	150	-	120	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	72	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



THE ROOFTOP

Elevate your festive celebration at Auckland's only dedicated rooftop events venue. Boasting sweeping views of the Waitematā Harbour and a partially retractable roof, The Rooftop offers a unique setting for end-of-year gatherings, Christmas parties and corporate celebrations. With capacity for up to 130 guests cocktail style, it's the perfect space to bring colleagues, clients, family or friends together for a memorable festive occasion above the city.



DINNER PARTY PACKAGES

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FESTIVE DINNER PARTY

MINIMUM 50 GUESTS

Bring your team together for a memorable festive celebration featuring exceptional food, festive touches and seamless service. We'll take care of the details so you can relax and enjoy the occasion.

INCLUSIONS

- Venue hire - conference space or rooftop terrace
- Christmas themed drink on arrival
- A scrumptious buffet or plated meal
- Festive theming
- Complimentary one night stay at Rydges Auckland for the organiser on the night of the event
- DJ for 3 hours

BEVERAGE + ADD-ON OPTIONS

- Beverage options - packages / bar tab / cash bar
- Canapé hour can be organised prior the dinner function
- Discounted accommodation rates
- Additional DJ hours
- Photobooth (price on request)



FESTIVE BUFFET MENU

MINIMUM 50 GUESTS

Conference Space | \$130pp **Rooftop Terrace** | \$160pp

ASSORTED BREADS AND DIPS

Charcuterie platter with cold cuts and cheese, dried fruits, pickles and relishes
Cheese platter with assorted cheeses, spiced nuts, quince paste, crackers

GAZPACHO SHOTS

Chilled tomato soup with compressed watermelon (V/VG/DF/NGA)

SALAD

Bombay potato salad with onion, coriander, tomatoes, chili (V/VG/DF/NGA)
Pulled chicken bang bang salad with coriander, cucumber, pickled vegetables, cashew nuts (DF/NGA/N)
Mediterranean salad with tomatoes, cucumber, olives, feta, onion, red vinaigrette (V/VG/NGA)
Garden leafy salad with condiments and dressings (NGA/DF/V/VG)

CARVERY

Sage and cranberry stuffed turkey (NGA /DF)
Manuka smoked free farm ham sirloin (NGA/ DF)
Accompanied by apple sauce, minted jus, mustard

(V) Vegetarian, (VG) Vegan, (DF) Dairy Free, (NGA) No Gluten Added, 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.

MAINS

Pepper-crusted prime rib roast with mushroom-armagnac (NGA/DF)
Thyme and lemon baked chicken breast with creamy herb volute (NGA)
Moroccan spiced salmon fillets, lemon, cilantro (NGA/DF)
Truffle mushroom rigatoni pasta (V)

SIDES

Green beans and asparagus, salsa verde, fried shallot (V/VG/DF/NGA)
Roasted gourmet potatoes, garlic butter (NGA/V)
Maple glazed roasted root vegetables (NGA/DF/V/VG)

DESSERTS

Christmas pudding with brandy custard
Raspberry belgium slice with fresh berries (V)
Warm apple crumbled, vanilla custard cream (V)
Caramel banoffee (V)
Tiramisu
Warm double chocolate brownie, whipped cream (V/NGA)
Freshly cut seasonal fruits (V/VG/DF/NGA)
Selection of tea, coffee

ADD-ON OPTION | \$15pp

Seafood platter with marinated mussels, smoked salmon, cooked shrimps, oysters

FESTIVE PLATED MENU

MINIMUM 50 GUESTS

Conference Space | \$115pp **Rooftop Terrace** | \$145pp

TO SHARE

Locally sourced artisan bread roll selection with butter & EVOO

ENTRÉE

Deconstructed shrimp cocktail with iceberg lettuce, cocktail sauce, avocado, smoked paprika dust (NGA/DF)

Burrata salad with heritage tomato, endive, olive crumbs, pine nuts, balsamic vinaigrette (V/ NGA /N*)

Smoked chicken liver parfait with olive and fig cracker, sour cherries, black olive crumb, watercress

MAINS

Savannah prime angus eye fillet with maple-glazed carrot, potato mash, pinot & thyme jus, watercress (NGA)

Chorizo stuffed Waitoa grilled chicken with potato mash, garlic buttered spinach, peppercorn sauce (NGA)

Baked New Zealand salmon with choy, kumara roastie, garlic prawn skewers, salsa verde, lemon vinaigrette (NGA)

DESSERTS

Warm Christmas fruit cake with chantilly cream, french vanilla ice-cream

Deconstructed Pavlova with macerated berries, custard cream, doris plum sorbet

Selection of tea, coffee

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COCKTAIL PARTY PACKAGES

FESTIVE COCKTAIL PARTY

MINIMUM 50 GUESTS

Celebrate the season with a relaxed cocktail-style event featuring festive canapés, drinks and great company. Perfect for mingling, networking and toasting the year that's been.

INCLUSIONS

- Venue hire – Conference Space or Rooftop Terrace
- Christmas Themed drink on arrival
- Roving canapes for 2 hours
- Cheese & dessert platters
- Festive theming
- Complimentary one night stay at Rydges Auckland for the organiser on the night of the event
- DJ for 3 hours

BEVERAGE + ADD-ON OPTIONS

- Beverage options – packages / bar tab / cash bar
- Discounted accommodation rates
- Additional DJ hours
- Photobooth (price on request)



FESTIVE CANAPÉS MENU

MINIMUM 50 GUESTS

Conference Space | \$105pp **Rooftop Terrace** | \$135pp

CHOOSE FIVE OPTIONS

Falafel, butternut hummus, parsley (NGA /DF/V/VG)

Goats cheese and beetroot profiteroles (VG)

Crab empanadas, tomato relish

Mini sausage rolls, cranberry relish

Chilled prawns and avocado cups (NGA)

Chicken liver parfait, sweet onion relish, pickle

Miso glazed pork belly bites, sesame, coriander

Smoked salmon mousse, filo tartlets, caper salsa

Mini pavlova, blueberries, custard cream

Christmas fruit cake bites, chantilly cream, strawberry

Chocolate mousse cake, cocoa cream

Strawberry layered slice, strawberry cream

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PLATTERS ADD ON

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

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



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% / Export Ultra Low Carb (99%) / 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 / 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 / Export Ultra Low Carb (99%) / 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)		\$120
Pol Roger Brut Reserve NV (France)		\$145

SPARKLING WINE

The Maker ‘The Jewel’ Brut (France)	\$11	\$55
Santa Magherita DOCG Prosecco (Italy)	\$13	\$70
Deutz NV Brut (Marlborough)		\$65

ROSE & AROMATICS

Maker Monarch Rose (Gisborne)	\$11	\$55
Chateau Routas Rose (France)	\$12	\$60
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)	\$12	\$55

CHARDONNAY

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

PINOT GRIS

House Wine (Marlborough)	\$11	\$55
Sacred Hill (Hawkes Bay)	\$13	\$75
Jules Taylor (Marlborough)	\$14	\$70

WINE SELECTION (cont.)

SYRAH & SHIRAZ

	GLASS	BOTTLE
Brookfields Back Block Syrah (Hawkes Bay)	\$13	\$65
Grant Burge Miamba Shiraz (Barossa, Australia)	\$13	\$65
St Hallet Faith Shiraz	\$13	\$65

PINOT NOIR

House Wine (Waipara)	\$11	\$55
Jules Taylor (Marlborough)	\$13	\$65
Akarua RUA Pinot Noir (Central Otago)	\$15	\$75

CABERNET, MERLOT, OTHER VARITIES

House Wine Cabernet Merlot (Hawke's Bay)	\$11	\$55
Allan Scott Merlot (Marlborough)	\$12	\$60
Brookfields Ohiti Cabernet Sauvignon	\$13	\$65
Grant Burge 'Holy Trinity' GSM	\$15	\$75



BEVERAGE LIST

BOTTLED BEER

Heineken	\$11
Heineken 0%	\$11
Sol	\$11
Monteith's Apple Cider	\$11
Monteith's Selection	\$11
Export Ultra Low Carb 99%	\$11
Tuatara Hazy Pale Ale	\$12

RTDS

Pals	\$12
White Claw	\$13

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

NON ALCOHOLIC

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





ENQUIRIES

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