



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 Package | \$130pp **Rooftop Terrace Package** | \$160pp

SEAFOOD & CHILLED SPECIALTIES

Steamed New Zealand Green-Lipped Mussels, with White Wine, Garlic & Parsley

Poached Prawn Platter with Classic Marie Rose sauce & Fresh Lemon Wedges

House-Cured Sliced Salmon, garnished with dill crème fraiche, capers & rye crisps

ANTIPASTI & SALADS

Classic Caprese Salad - Bocconcini, Heirloom Tomatoes, Basil & Aged Balsamic

Selection of cold cured meats with pickles

Broccoli, Cauliflower Salad, Grapes, Walnuts, Green Onion, Mayo

Baby Leaves, Cucumber, Radish & Champagne Vinaigrette

ARTISAN BREADS

Selection of sourdough, focaccia & dinner rolls

Whipped butter & extra virgin olive oil

HOT SELECTION

Slow-Roasted Canterbury Beef Sirloin Sliced and finished with rosemary jus

Honey-Glazed Champagne Ham, roasted with clove & orange, spiced pineapple relish

Pan-seared Market Fish, finished with Lemon Beurre Blanc & Fried Capers

Poached Chicken Breast with Sliced Peppers & Ginger Soy Dressing

Thai Inspired Vegetable Curry with Asian Greens

SEASONAL ACCOMPANIMENTS

Roasted Potatoes with Harissa Butter

Maple-Glazed Carrots & Parsnips

Steamed Green Beans, finished with Sesame Dressing & Almonds

Truffle Mac & Cheese Pasta

Steamed Jasmin Rice

FESTIVE DESSERTS

Traditional Christmas Pudding, Brandy Anglaise

Dark Chocolate Yule Log

Vanilla Bean Pavlova with Berries & Kiwifruit

Spiced Christmas Mince Tarts

Tiramisu

Assorted Cheesecakes

CHEESE STATION

Selection of New Zealand & Imported Cheeses

Quince paste, Dried Fruits & Crackers

While we will take all reasonable efforts to accommodate dietary requirements, we cannot guarantee that any menu item will be free from allergens or foods that may cause intolerances due to potential cross-contamination in our kitchens or from our suppliers. Please ensure all attendees with dietary requirements, allergies or intolerances are made aware of this.

FESTIVE PLATED MENU

MINIMUM 50 GUESTS

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

ARTISAN BREADS TO SHARE FOR TABLE

Selection of sourdough, focaccia & dinner rolls (gluten free bread available on request)

Served with whipped butter & extra virgin olive oil

FIRST COURSE - COLD

Marlborough Smoked Salmon (NGA) accompanied with avocado crème fraiche,

Wakame, pickled cucumber, truffle ponzu, micro herbs

Whipped Goats' Cheese & Roasted Beetroot Salad, finished with candied walnuts, rye croutons, honey & orange thyme vinaigrette

SECOND COURSE - HOT

Savannah Prime Angus Eye Fillet 200 G (NGA) served with crisp gratin potato, garlic

spinach, balsamic onion relish, pinot & thyme jus, garnished with watercress

Christmas Spiced Grilled Chicken Breast (NGA) served with cranberry relish, potato and herb rosti, chorizo, garlic spinach, red wine jus

THIRD COURSE - DESSERT

Classic Christmas Pudding Reimagined accompanied with brandy anglaise & vanilla bean ice cream

Modern Christmas Pavlova, finished with summer berries mousse, kiwifruit, passionfruit curd & mint

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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

VEGETARIAN & VEGAN DELIGHTS

Mini Caprese Skewers with Mozzarella, Cherry Tomatoes & Basil Oil (NGA, V)

Beetroot & Plum Bites with Whipped Ricotta (V)

Truffle Arancini (V)

SEAFOOD FAVORITES

Crispy Fish Bites with House Tartare (DF)

Blinis with Smoked Salmon, Avocado & Lemon Dressing

Coconut Crumbed Prawns with Sweet Chilli (NGA, DF)

FESTIVE MEAT SELECTION

Mini Lamb Sliders on Brioche with Salsa Verde

Angus Beef Crostini with Pesto on Sourdough (DF)

Karaage Crispy Chicken with Pickle & Chipotle Aioli

CHRISTMAS SWEETS

Mini Assorted Cheesecakes

Chocolate Fudge Brownie Bites

Christmas Pudding Bite

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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% / 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)	\$15	\$75
Te 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.)

SYRAH & SHIRAZ

	GLASS	BOTTLE
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





ENQUIRIES

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