

RYDGES

LATIMER CHRISTCHURCH

CONFERENCE & EVENTS MENU KIT

REFRESHINGLY LOCAL

RYDGES.COM

Rydges Latimer Christchurch will cater for special dietary requirements e.g. gluten and/or lactose intolerance, vegetarian, vegan, at no additional charge.

Whilst every precaution has been taken to ensure that these menu items are allergen-free, certain items may still contain traces of allergic ingredients due to wheat and dairy products being prepared in the kitchen.

Menu items are subject to change due to seasonal availability.

All food and beverage prices shown are for the 2026 calendar year, are in New Zealand dollars (NZD) and are inclusive of GST.

15% surcharge applies to all events held on a Public Holiday.



BREAKFAST

01



BREAKFAST

CONTINENTAL BUFFET

\$35.00 pp

Minimum of 30 guests

Fruits, pastries & cereals, a selection of Homegrown Juice Co. cold pasteurised juices, tea, and freshly brewed Vittoria coffee

FULL BUFFET

\$42.00 pp

Minimum of 30 guests

Fruits, pastries & cereals, a selection of Homegrown Juice Co. cold pasteurised juices, tea, and freshly brewed Vittoria coffee, plus:

Locally made streaky bacon (df, gf)
Rydges Latimer agria hash browns (gf, v)
Free range pork sausages (df, gf)
Free range beef sausages (df, gf)
House-made baked beans (df, gf, v, ve)
Free range scrambled eggs (gf, v)
Fluffy American-style pancakes (v)
Sautéed field mushrooms (df, gf, v, ve)
Grilled tomatoes (df, gf, v, ve)

GRAZING

\$42.00 pp

Minimum of 20 guests

Your choice of 1 hot + 2 cold items
Includes beverages
Served on platters

HOT ITEMS

Egg, bacon & cheese English muffin
Corn fritter w tomato avocado salsa (v, df, ve)
Waffle w bacon, banana & maple syrup
Freshly baked ham & cheese croissant w pesto
Spinach & mushroom frittata w tomato relish (gf, v)

COLD ITEMS

Freshly baked pastries (v)
Bagel w smoked salmon, roquette & dill cream cheese
Maple chia pudding w sweet berries (df, gf, v, ve)
Crumpets w berry compote, cinnamon cream & golden syrup (v)
Coconut & almond bircher muesli w caramelised peach & honey

BEVERAGES

Homegrown Juice Co. cold pasteurised juices
Tea & freshly brewed Vittoria coffee

(df) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (ve) Vegan

DAY DELEGATE PACKAGES

02

A black and white landscape photograph of a lake surrounded by mountains and hills. The scene is captured from an elevated perspective, showing the lake in the middle ground and the surrounding terrain in the foreground and background. The mountains in the distance are rugged and layered. The foreground shows rolling hills with some sparse vegetation. The overall tone is serene and natural. The number '02' is overlaid in a light blue, sans-serif font on the right side of the image.

DAY DELEGATE PACKAGE

Minimum of 40 guests \$99.00 pp

INCLUSIONS:

- Plenary room with floor-to-ceiling windows
- Plenary room set up
- Day catering based on daily Set Menus
- High-speed WIFI internet
- Iced water & lollies for the table
- A selection of writing pads & pens
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference



SET MENU ONE

ON ARRIVAL

Freshly brewed Vittoria coffee & tea selection

MORNING TEA

Pain au chocolat (v)

Aged cheddar cheese scone and herb butter (v)

A selection of Homegrown Juice Co. cold pasteurised juices

Freshly brewed Vittoria coffee & tea selection

BUFFET LUNCH

New York ciabatta BLT w bacon, lettuce, tomato and relish

Avocado and vegetable wrap w sundried tomato, red onion and rocket (df, v, ve)

Slow cooked beef brisket w chimichurri sauce (df, gf)

Herb crusted baked cauliflower w three cheese sauce (gf, v)

Caesar salad w crispy bacon, soft boiled eggs, croutons, cos lettuce, caesar dressing

Spiced butternut pumpkin salad w toasted pecans, feta, spinach w balsamic vinaigrette (gf, v)

Seasonal fruit bowl

Apple crumble slice (v)

Freshly brewed Vittoria coffee & tea selection

BUFFET LUNCH

Carrot cake w cream cheese icing (v)

Freshly brewed Vittoria coffee & tea selection

SET MENU TWO

ON ARRIVAL

Freshly brewed Vittoria coffee & tea selection

MORNING TEA

Nan's banana bread w maple roasted walnut butter (v)

Classic Marmite and cheddar scroll (v)

A selection of Homegrown Juice Co. cold pasteurised juices

Freshly brewed Vittoria coffee & tea selection

BUFFET LUNCH

Rydg's reuben sandwich w pastrami, sauerkraut, gherkin, Swiss cheese thousand island dressing on local focaccia

Mediterranean veggie wrap w halloumi, capsicum, sundried tomato, spring onion, olive and chutney

Teriyaki chicken and Asian vegetable stir fry (df, gf)

Seasonal vegetable yellow curry served with fragrant rice (df, gf, v, ve)

Thai beef noodle salad w marinated black angus beef, sprouts, mint, cucumber, soy and sweet chili dressing (df)

Super green salad w broccoli, edamame beans, leafy greens, goji berries, red onion, avocado and herb dressing (df, gf, v, ve)

Seasonal fruit bowl

Chocolate bounty slice (gf, v)

Freshly brewed Vittoria coffee & tea selection

AFTERNOON TEA

70% dark chocolate muffin (v)

Freshly brewed Vittoria coffee & tea selection

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SET MENU THREE

ON ARRIVAL

Freshly brewed Vittoria coffee & tea selection

MORNING TEA

Lamingtons w chantilly cream and freeze-dried raspberries (v)
Freshly baked croissants w champagne ham, Swiss cheese and basil pesto
A selection of Homegrown Juice Co. cold pasteurised juices
Freshly brewed Vittoria coffee & tea selection

BUFFET LUNCH

Chicken caesar wrap w soft boiled egg, parmesan cheese, anchovies, romaine lettuce
Moroccan style lamb tagine w slow cooked Canterbury lamb, aromatic spices, chickpeas, apricot and toasted pistachios (gf, df)
Creamy potato gnocchi w roasted butternut pumpkin, sage, kale and pine nut (v)
Carrot and quinoa super salad w hemp hearts, lollo rosso, toasted seeds, Rydges rooftop honey dressing (df, gf, v)
Crunchy mediterranean chickpea salad w cucumber, broccoli, red onion, cherry tomatoes, red wine vinaigrette (gf, df v, ve)
Seasonal fruit bowl
Chocolate caramel slice (v)
Freshly brewed Vittoria coffee & tea selection

AFTERNOON TEA

Chocolate brownies w whipped cream (gf, v)
Freshly brewed Vittoria coffee & tea selection

SET MENU FOUR

ON ARRIVAL

Freshly brewed Vittoria coffee & tea selection

MORNING TEA

Freshly baked raspberry white chocolate muffins (v)
House made Rydges sausage rolls w tomato chutney
A selection of Homegrown Juice Co. cold pasteurised juices
Freshly brewed Vittoria coffee & tea selection

BUFFET LUNCH

Tandoori chicken wrap w spiced chicken thigh, red onion, tomatoes, mesclun and cucumber raita
Roasted vegetables on rye w kumara, pumpkin, capsicum, leafy greens and beetroot hummus (v)
Wild venison and merlot pie w sweet potato top (gf)
Orzo pasta salad w sundried tomatoes, artichoke, feta and fresh herb dressing (v)
Super slaw w shredded vegetables, seeds, broccoli, carrot and honey mustard dressing (gf, df, v)
Seasonal fruit bowl
Ginger crunch slice (v)
Freshly brewed Vittoria coffee & tea selection

AFTERNOON TEA

White chocolate and caramel cookies (v)
Freshly brewed Vittoria coffee & tea selection

DAY CATERING

03



DAY CATERING

TEA BREAKS

Freshly brewed Vittoria coffee & tea selection	\$7.00 pp
All day freshly brewed Vittoria coffee & tea selection	\$16.00 pp
Freshly brewed Vittoria coffee, tea, and a selection of Homegrown Juice Co. cold pasteurised juices	\$10.00 pp
Tahi Break - freshly brewed Vittoria coffee & tea selection, savoury OR sweet item (based on daily Set Menu)	\$12.50 pp
Rua Break - freshly brewed Vittoria coffee & tea selection, savoury and sweet item (based on daily Set Menu)	\$18.50 pp
Tahi/Rua Break - select your own item(s) from any daily Set Menu	\$5.00 pp

LATIMER DAY CATERING PACKAGE \$68.00 pp

Up to 40 guests

Arrival coffee & tea, morning tea, working lunch, afternoon tea

Working lunch may be substituted for Bloody Mary's express lunch for bookings up to 20 guests



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ENHANCE YOUR CATERING

BARISTA COFFEE CART (INCL. STAFF)

Full Day (8 hours)	\$850.00 per day
Half day (4 hours)	\$450.00 per day
Coffees - minimum order of 60	\$7.00 each

DAY CATERING OPTIONAL EXTRAS

Add morning or afternoon tea item	\$6.50 pp
Seasonal fruit bowl	\$75.00 each
Sliced fruit platter	\$5.00 pp
Chia Sisters organic pressed juices (limited selection)	\$5.00 pp
Homegrown Juice Co. cold pasteurised juices	\$4.50 pp
Smoothies	\$6.50 ea
Antipodes bottled water (500mL)	\$8.00 each
Pump bottled water (750mL)	\$6.00 each
Soft Drink (bottle)	\$5.50 each
Energy drink (can)	\$8.00 each
Tip Top™ creamy vanilla ice cream cup (100mL)	\$7.00 each

POST-CONFERENCE NETWORKING

Enjoy 1 hour of networking drinks and platters for \$45.00 per person (minimum 10 pax)



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DAY CATERING

BLOODY MARY'S EXPRESS LUNCH

\$38.00 pp

Up to 20 guests

Pre-ordered meal served in Brasserie with freshly brewed Vittoria coffee & tea selection, Homegrown Juice Co. cold pasteurised juice or a soft drink

Based on a seasonal Bistro-style menu

Pre-orders take on the day of the event by 10:30am

BUFFET LUNCH

\$46.00 pp

Minimum of 40 guests

Includes filled roll or wrap, salad, hot main, sweet item, seasonal fruit bowl, freshly brewed Vittoria coffee & tea selection

Based on a daily Set Menu

WORKING LUNCH

\$38.00 pp

Up to 40 guests

Includes filled roll or wrap, salad, sweet item, seasonal fruit bowl, freshly brewed Vittoria coffee & tea selection

Based on a daily Set Menu

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PLATTERS, CANAPÉS, SMALL PLATES

04

PLATTERS

Minimum of 10 guests per platter

CHARCUTERIE

\$20.00 pp

Locally made cured lamb salami
Gluten free beef pastrami
Spicy chorizo, pepperoni salami
Good Honest Bakery focaccia and ciabatta
Cornichons, lemon & garlic hummus pepperoncini
Barkers sweet caramelised onion relish
Whipped confit garlic butter

BAR

\$15.00 pp

Panko crumbed cauliflower
Jalapeno cheddar cheese bites
Prawn twisters
Battered onion rings
Vegetable spring rolls
Beef dripping agria fries
Selection of traditional sauces

BREAD AND DIPS

\$10.00 pp

A selection of Good Honest Bakery breads;
Traditional focaccia
Sourdough baguette
Ciabatta loaves
House-made dukkah
Barkers roast vegetable chutney
La mole rosemary grissini
House made dukkah
Barkers roast vegetable chutney
La mole rosemary grissini

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CHEESE

\$25.00 pp

Special Reserve brie
Totara tasty aged cheddar
Kikorangi Vintage Blue
Rutherford & Meyer natural wafers
La Mole Pancrek rosemary crackers
Rydges Latimer Hotel rooftop honey
Rutherford & Meyer quince fruit paste
Fresh grapes and orange
Mixed selection of olives
Pickled baby silverskin onions
Green tomato & jalapeno chutney
Barker's pear & fig relish

DESSERT

\$12.00 pp

Triple chocolate fudge brownie
Lemon meringue tartlets
Vanilla cream puffs
Fresh strawberries
Dark chocolate dipping sauce



CANAPÉS

Minimum of 20 guests

1 hour service | 4 items \$28.00 pp

2 hour service | 6 items \$39.00 pp

3 hour service | 8 items \$52.00 pp

Additional Items \$7.00 pp

Split/Part-Hour service \$5.50 pp



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HOT

Black angus beef slider, caramelised red onion, smoked cheddar

Braised Canterbury lamb croquette w mint sauce and aioli (df)

Confit duck & kumara pies, sage and onion marmalade

Satay chicken skewers, roasted cashew dukkha (gf, df)

Mushroom arancini, polenta crumbed w aioli (df, gf, v, ve)

Vintage aged cheddar pan de yuca cheese breads (gf, v)

Crispy fried pork belly, chipotle, pickled green apple (gf, df)

COLD

Yellowfin tuna tartare, wasabi mayo, toasted sesame (gf, df)

Hot smoked salmon mousse, pastry cigar, horseradish

Blackened prawn tostada, avocado, pico de gallo

Tomato & mozzarella bruschetta, ricotta, balsamic (v)

Vegetable and rice noodle spring rolls, nuoc cham (df, gf, v, ve)

Seared wild venison, beetroot and horopito relish

Wagyu beef tartare, sourdough crostini, black garlic aioli (df)

SWEET

Salted caramel macaroons (gf, v)

Lemon meringue tartlets (gf, v)

Rich chocolate brownie (gf, v)

SMALL PLATES

Minimum of 20 guests

4 small plates | 2 hot & 2 cold items

\$64.00 pp

HOT

Chicken curry don (Japanese curry on rice)

Fish & chip cone

Thai red beef cheek curry w jasmine rice (df, gf)

Beef sliders w cheese, house relish, iceberg & red onion

Linguine, cherry tomato confit, oregano & courgettes (df, v, ve)

Chipotle pulled pork taco w pickled cucumber, carrot & coriander salad

Fried chicken bao bun, slaw, lime & aioli

Mini hot dogs w cheese kranzky, mustard & sauerkraut

COLD

Hot smoked salmon, potato & roquette salad w capers & lemon (gf)

Mini antipasto plate, salami & cured ham, olives, sundried tomato w cannellini tomato dip (df, gf)

Prawn, mussel & hot smoked salmon served on cress & cos leaves w house thousand island dressing (df, gf)

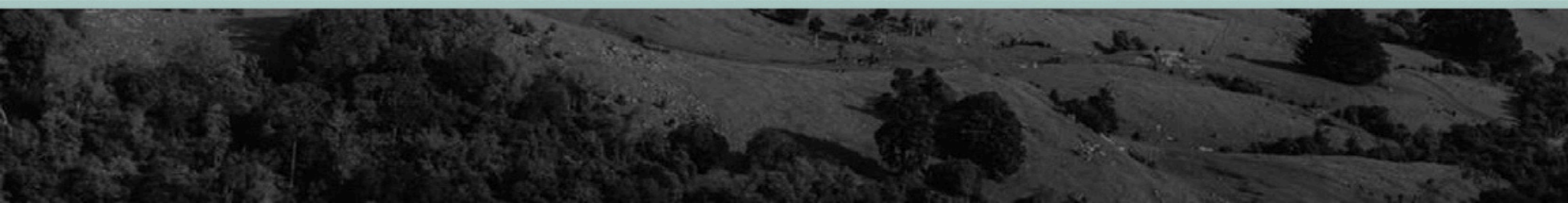
Roquette salad w smoked cottage cheese, maple toasted pecans & crushed blueberry dressing (gf, v)



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LUNCHEON

05



PRIX FIXE LUNCH

Minimum of 30 guests

2 course \$70.00pp select one entrée & main, or main & dessert

3 course \$90.00pp select one entrée, main & dessert

ENTREE

Haku kingfish crudo

Citrus, avocado, ginger jelly, coriander yuzu dressing

Tomato and ricotta bruschetta

Honey ricotta, prosciutto, semi dried cherry tomatoes

MAIN

300g Greenstone Creek Scotch

Garlic and thyme gratin, seasonal vegetables, port & thyme jus, served medium

Free range chicken supreme

Parsnip vanilla puree, oyster mushrooms, cognac & dijon veloute

Butternut pumpkin risotto

Pecorino romano, macadamia, preserved lemon

DESSERT

Jersey milk & honey panna cotta

Lemon curd, freeze-dried Manuka honey, vanilla sponge

Duo of New Zealand made cheeses

Market cheeses served with wafers, walnut loaf, chutney & quince paste



DINNER

06



CLASSIC DINNER

Minimum of 40 guests

2 course Dinner \$80.00pp select entrée & main, or main & dessert (includes alternate main course)

3 course Dinner \$98.00pp select entrée, main & dessert (includes alternate main course)

Add alternate drop for \$5.50 per person per course

ENTREE

Haku farmed kingfish Ika Mata, yuzu kosho, pickled ginger, kumara crisps (gf, df)
Wild venison Rillettes, house-made piccalilli, petite salad, blackberry jelly, (gf, df)
Burrata & crispy oyster mushrooms, smoked tomato jam, almond skordalia, nori (v, gf)

MAIN

All mains served with potato gratin and seasonal vegetables

Pure south angus beef fillet, onion soubise, field mushroom jus (gf, df)
Long line caught market fish, spinach & pea purée, kaffir lime (gf, df)
Canterbury lamb rump, butternut pumpkin, gremolata (gf, df)
Free range chicken supreme, caramelised cauliflower, sauce chasseur (gf, df)

Roasted vegetables and garden salad for the table to share (gf, df, v, ve)

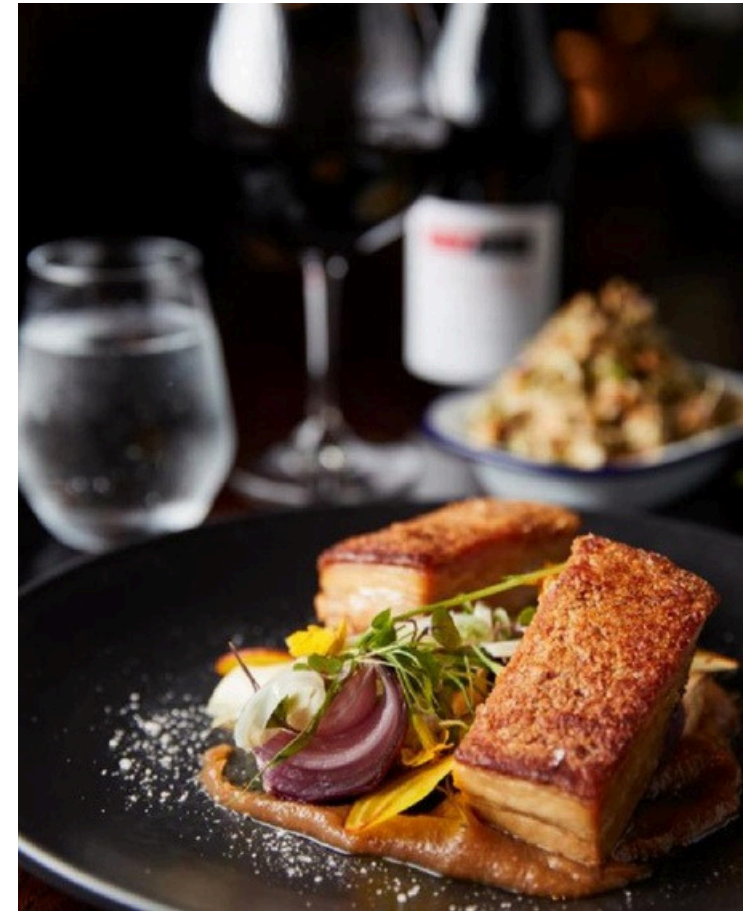
DESSERT

Warm sticky date pudding w butterscotch sauce, creme anglaise (v)
Toasted lemon meringue pie w orange white chocolate ganache, freeze dried mandarin (v)
70% Dark chocolate brownie, vanilla bean ice cream, raspberry coulis (v)

BEVERAGES

Freshly brewed Vittoria coffee & tea selection

(df) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (ve) Vegan



BUFFET DINNER

Minimum of 40 guests

Buffet Dinner

\$84.00 pp

Includes: Fresh bakery breads w hummus, dukkah, olive oil (v), fresh salads, dessert platters
Plus your choice of: Three hot mains, three vegetable dishes

SALADS

Caesar w romaine, crispy bacon, parmesan & garlic croutons
Fusilli pasta & sundried tomato salad w pesto dressing (gf, v)

HOT MAINS

Roast chicken thigh w aromatic spices & green tomato pickle (df, gf)
Mushroom, tomato & olive braised beef blade steak (df, gf)
Lamb shoulder chops w rosemary & honey (df, gf)
Fresh market fish w Thai green curry sauce (df, gf)
Orange & pineapple glazed champagne ham w mustards & chutneys (df, gf)
Roast pork loin w bacon, sage & peach chutney (df, gf)
Potato gnocchi in a pumpkin, sage & pine nut cream sauce (v)
Pumpkin & kumara lasagne (v)
Curried chickpeas, dahl & spinach (df, gf, v, ve)

VEGETABLES

Classic cauliflower & cheese (v)
Moroccan style carrots, chickpeas & apricot (df, gf, v, ve)
Soy & ginger bok choy & beans (df, gf, v, ve)
Roasted agria potatoes w rosemary salt (df, gf, v, ve)
Steamed new season potatoes, mint butter (gf, v)
Steamed broccoli w almonds & lemon zest (df, gf, v, ve)
Cumin dusted pumpkin w chives (df, gf, v, ve)

DESSERTS

Lemon meringue tart (v)
Chocolate coated profiteroles
Double chocolate brownie
Strawberry cheesecake
Salted caramel walnut donuts

BEVERAGES

Freshly brewed Vittoria coffee & tea selection

(df) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (ve) Vegan

BEVERAGES

07



BEVERAGE PACKAGES

Minimum of 40 guests

LATIMER

The Rebel Range - Sauvignon Blanc, Pinot Gris, Rose, Chardonnay, Merlot & Pinot Noir

Monteith's & Heineken Beer

Juices & Soft Drinks

1 Hour	\$35.00 pp
2 Hour	\$42.00 pp
3 Hour	\$55.00 pp
4 Hour	\$65.00 pp

DELUXE

The Market Range - Brut Cuvee, Sauvignon Blanc, Pinot Gris, Chardonnay, Merlot, Pinot Noir, Rose

Monteith's & Heineken, Corona, Tiger Beer

Juices & Soft Drinks

1 Hour	\$39.00 pp
2 Hour	\$49.00 pp
3 Hour	\$62.00 pp
4 Hour	\$72.00 pp

WAIPARA COLLECTION

Wines sourced from local vineyards in the Waipara region Pegasus Bay, Black Estate & Greystone

(includes wines from the Deluxe Package)

Monteith's, Heineken, & Local Craft Beers

Juices & Soft Drinks

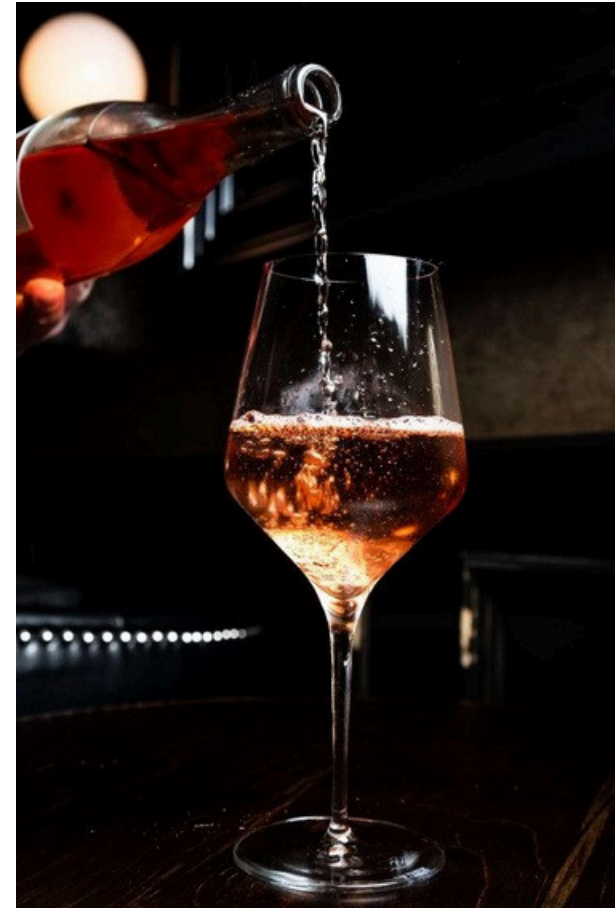
1 Hour	\$58.00 pp
2 Hour	\$72.00 pp
3 Hour	\$86.00 pp
4 Hour	\$96.00 pp

Add/Upgrade to G.H. Mumm Cordon Rouge Champagne

\$12.00 pp, per hour

Add Cocktails (max 2 options, bartenders choice)

\$10.00 pp, per hour



BEVERAGES ON CONSUMPTION

Beverages priced by the bottle - select any from this list

WINE, SPARKLING, CHAMPAGNE

The Rebel - Sauvignon Blanc, Pinot Gris, Rose, Chardonnay, Pinot Noir	\$55.00
The Maker - Brut Cuvee, Sauvignon Blanc, Pinot Gris, Chardonnay, Merlot, Pinot Noir, Rose	\$60.00
Da Luca Prosecco	\$60.00
Jules Taylor Marlborough Sauvignon Blanc	\$80.00
Nga Waka Martinborough Chardonnay	\$80.00
Nevis Bluff Central Otago Pinot Gris	\$80.00
Peregrine Saddleback Central Otago Pinot Noir	\$86.00
Trinity Hall Hawkes Bay Syrah	\$78.00
G.H. Mumm Cordon Rouge Champagne	\$150.00

NON-ALCOHOLIC

Coca Cola, Coca Cola No Sugar, Sprite, L&P	\$6.00
Juice (per glass) Lemon Lime Bitters	\$7.00
Red Bull	\$10.00

BOTTLED/CANNED BEER (330mL)

Corona	\$14.00
Heineken	\$14.00
Heineken 0.0%	\$13.00
Heineken Silver	\$12.00
Monteith's Crushed Apple Cider	\$14.00
Monteith's Golden Light 2.5%	\$13.00
Orchard Thieves Berry Cider	\$14.00
Tiger Crystal	\$14.00

DRAUGHT BEER (330mL)

*available in Savoy West room only

Heineken	\$15.00
Heineken Drittin Indian Pale Ale	\$14.00
Monteith's Wayfarer Pilsner	\$14.00

A more comprehensive beverage list can be provided on request. A card-only Cash Bar may be set up for your event, based on a minimum beverage spend. Please speak to your Event Coordinator for more information.

RYDGES

LATIMER CHRISTCHURCH

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30 Latimer Square, Christchurch Central City, Christchurch 8011

ENQUIRIES

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REFRESHINGLY LOCAL

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