



RYDGES

AUCKLAND

# MEETINGS & EVENTS

REFRESHINGLY LOCAL

[RYDGES.COM](http://RYDGES.COM)

# CONFERENCE SPACES

Our conference centre has 12 individual spaces including the Rooftop Terrace, able to cater for up to 240 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 WiFi available anywhere, anytime within the hotel.

Room	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Roof Top Terrace	130	-	104	-	150	150	-
Hobson Ballroom	130	48	104	110	150	200	42
Kingston 1+2+3+4	150	-	120	140	240	250	-
Kingston Room 1	50	30	40	45	70	70	30
Kingston Room 2	40	24	32	40	50	50	20
Kingston Rooms 1+2	90	-	72	100	120	120	-
Kingston Room 3	30	20	24	30	30	30	18
Kingston Room 4	20	15	16	12	20	20	15
Kingston Rooms 3+4	50	36	40	36	50	50	30
Executive Room 1	-	10	-	-	-	-	-
Executive Room 2	-	12	-	-	-	-	-
Executive Room 3	10	15	8	15	20	20	15
Executive Room 4	10	15	8	15	20	20	15
Executive Room 3+4	30	36	24	30	40	50	30
Federal Room 1	40	32	24	21	50	50	30
Federal Room 2	30	24	24	24	40	40	21

# DAY DELEGATE PACKAGE

01

# DAY DELEGATE PACKAGE OPTIONS

## DAY DELEGATE CLASSIC PACKAGE

Plenary venue hire  
A flipchart or whiteboard  
Unlimited wifi  
Arrival tea and coffee  
Morning tea - includes one catering item  
Lunch - light lunch option that includes 2x selections of sandwiches / wraps and a fruit platter  
Afternoon tea - includes one catering item

## DAY DELEGATE DELUXE PACKAGE

Plenary venue hire  
A flipchart or whiteboard  
Unlimited wifi  
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

### **BUSINESS HOUR** | \$25.00pp | 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 \$10.00pp

## DAY DELEGATE PREMIUM PACKAGE

Plenary venue hire  
A flipchart or whiteboard  
Unlimited wifi  
Express breakfast served with tea and coffee  
Morning tea - includes one catering item  
Full buffet lunch  
Afternoon tea - includes one catering item

## MINDFULNESS PACKAGE

Our newest delegate package targets corporate health and wellbeing. It offers nutritious food options to assist in increasing energy levels, productivity, performance and engagement whilst introducing mindfulness into the workplace

Plenary venue hire  
A flipchart or whiteboard  
Unlimited wifi  
Mindfulness fact sheet  
Arrival tea and coffee  
Express healthy breakfast and superfood smoothie  
Morning tea - includes one healthy item (e.g. healthy hummus and carrot sticks)  
Full healthy buffet lunch  
Afternoon tea - includes one healthy item ( e.g. raw cocoa chocolate slice)



# MONDAY MENU

Minimum numbers apply

## MORNING TEA

Savoury Scones with Leek, Onion and Smoked Cheddar, Herb Butter

## WORKING LUNCH

### MAIN FARE

Persian Spiced Lamb Skewers, Greek Yoghurt Dip (gf, df-optional)

Roasted Baby Beetroot Salad, Quinoa and Feta (v, gf, df-optional)

Beef Goulash, Sauté Mushroom and Peppers, Sour Cream, Penne Pasta

Chicken and Prawn Spring Rolls, Vietnamese Mint, Sweet Chilli Dipping Sauce (gf, df)

Roast Pumpkin, Feta, Babaganoush, Grill Capsicum and Rocket Wraps (v)

### TO FINISH

Lemon and Coconut Slice

Seasonal Fresh Fruit Platter (gf)

### BEVERAGES

Chilled Orange Juice

Freshly Brewed Coffee & a selection of Blended & Herbal Teas

## AFTERNOON TEA

Spiced Blueberry and Apple Bran Muffins

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,



# TUESDAY MENU

Minimum numbers apply

## MORNING TEA

Smoked Chicken Filled Croissant with Tomato, Brie and Salad

## WORKING LUNCH

### MAIN FARE

Mild Spiced Butter Chicken with Raita, Masala Rice and Pappadum (gf-optional)

Baby Cos Salad, Red Onion, Cherry Tomato, Ranch Dressing (v, gf)

Chana Aloo Paratha Flatbread Wraps, Coriander Sauce (v)

Smoked Salmon Sushi served with Pickled Ginger and Wasabi (gf, df)

Pork Belly Steamed Bao, Hoisin Sauce, Coriander, Crushed Peanuts

### TO FINISH

Apple Strudel

Seasonal Fresh Fruit Platter (gf)

### BEVERAGES

Chilled Orange Juice

Freshly Brewed Coffee & a selection Of Blended & Herbal Teas

## AFTERNOON TEA

Date, Cocoa and Coconut Bliss Balls

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,



# WEDNESDAY MENU

Minimum numbers apply

## MORNING TEA

Freshly Baked Chicken Sausage Rolls, Roasted Pepper Jam

## WORKING LUNCH

### MAIN FARE

Southern Fried Buttermilk Chicken Skewers, Ranch Dip

Greek Salad, Vine Tomato, Peppers, Cucumbers, Red Onions, Olives and Feta (gf df – optional)

Mee Goreng, Fried Egg Noodles Tofu, Pak Choy, Spring Onions, Chilli Sambal (v, df)

Persian Lamb Meatball Filled Pitas, Onions, Cucumber, and Tzatziki

Classic Club Sandwich, Chicken Mayo, Bacon, Egg, Lettuce, Tomato

### TO FINISH

Chocolate Brownie with Fresh Cream

Seasonal Fresh Fruit Platter (gf)

### BEVERAGES

Chilled Orange Juice

Freshly Brewed Coffee & a selection Of Blended & Herbal Teas

## AFTERNOON TEA

Date Scones with Strawberry Jam and Fresh Cream

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,





# THURSDAY MENU

Minimum numbers apply

## MORNING TEA

Mini Mushroom and Goats Cheese Savouries

## WORKING LUNCH

### MAIN FARE

Malaysian Chicken and Prawn Laksa, Rice Noodles, Lemongrass, Fresh Chilli (gf, df)  
Crunchy Slaw with Edamame, Red Cabbage, Spring Onion, Mint and Peanut Dressing (v, gf, df)  
Steak and Mushroom Melt with Onion Jam, Cheddar and Aioli Dressing  
Chicken Teriyaki Sushi served with Pickled Ginger and Wasabi (gf, df)  
Falafel, Cucumber, Tomato, Peppers, Onion and Feta Wraps (v)

### TO FINISH

Vanilla Custard Slice  
Seasonal Fresh Fruit Platter (gf)

### BEVERAGES

Chilled Orange Juice  
Freshly Brewed Coffee & a selection Of Blended & Herbal Teas

## AFTERNOON TEA

Banana and Walnut Bran Muffins

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,





# FRIDAY MENU

Minimum numbers apply

## MORNING TEA

Shaved Ham, Cheese, Onion and Mustard Pickle Club Sandwiches

## WORKING LUNCH

### MAIN FARE

Fish and Chips, Tempura Battered Market Fish, Tartare and Lemon

Broccoli and Green Bean Salad, Kale and Shaved Almond, Lemon Vinaigrette (v, gf, df)

Beef Pastrami Rueben Sandwich, Swiss Cheese, Sauerkraut

Chargrilled Eggplant Wrap with Roasted Red Pepper, Tomato, Lettuce and Aioli (v)

Chicken Tikka Skewers with Minted Yoghurt (gf)

### TO FINISH

Caramel and Chocolate Slice

Seasonal Fresh Fruit Platter (gf)

### BEVERAGES

Chilled Orange Juice

Freshly Brewed Coffee & a selection Of Blended & Herbal Teas

## AFTERNOON TEA

Freshly Baked Almond Frangipane Croissants

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,



BREAKFAST

02



# BREAKFAST OPTIONS

\$21.00pp

Minimum numbers apply

## EXPRESS BREAKFAST

Each of your guests will be served the following:

Selection of Freshly Baked Danishes & Muffins (v)

Warm Croissant Filled with Bacon, Cranberry & Brie

Individual Granola Parfait, with Berries and Natural Greek Yoghurt(v)

Seasonal selection of Freshly Sliced Fruit served with Manuka Honey Yoghurt (v, gf)

### Beverage Selection:

Chilled Orange Juice

Freshly Brewed Coffee & a selection of Blended & Herbal Teas

### ADD-ON / \$3.00 per selection, per person

Warm Croissant Filled with Beefsteak Tomato and Camembert (v)

Single serve Eggs Benedict with Champagne Ham and Hollandaise Sauce

Bagels with Smoked Salmon and Cream Cheese

Spinach and Artichoke Frittata (v)

Grilled Mushroom and Brie Ciabatta Melts (v)



(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,



# BREAKFAST OPTIONS (CONT.)

\$30.00pp

Set Menu

\$34.00pp

Alternate Serve

## PLATED BREAKFAST

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

Selection of Freshly Baked Fruit Danishes, Pain Au Chocolate, Muffins with Butter & Preserves

Seasonal selection of Freshly Sliced Fruit served with Manuka Honey Yoghurt

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

Sweetcorn Fritters with Courgette and Jalapeño, Poached Eggs, Guacamole and Salsa Fresca (v)

Full Breakfast with Poached Eggs, Streaky Bacon, Tomato, Mushrooms, Kransky Sausage, Hash Brown and Toast (gf optional)

Smashed Avocado served on Toasted Ciabatta, with Poached Eggs, Feta Cheese and Spiced Dukkah (V)

Hotcake Stack, Crispy Streaky Bacon, Caramelised Banana, Maple Syrup, Toasted Pecans

Hot Smoked Salmon Served on Kumara Rosti, Scrambled Eggs, Hollandaise, Fresh Watercress (gf)

**Beverage Selection:**

Chilled Orange Juice

Freshly Brewed Coffee & a selection of Blended & Herbal Teas

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,



# BREAKFAST OPTIONS (CONT.)

Minimum numbers apply

## CONTINENTAL BREAKFAST BUFFET

\$25.00 per person

Assortment of Cereals, Dried Fruits and Nuts  
Seasonal selection of Freshly Sliced Fruit  
Natural and Sweetened Greek Yoghurt  
Classic Bircher Muesli with Orange Juice,  
Toasted Nuts and Low Fat Yoghurt

Bakery selection of Danishes, Croissants, Muffins  
& Sliced Toast Breads with Butter & Preserves  
A selection of Cold Sliced Meats  
NZ Cheese Selection

### Beverage Selection:

Chilled Orange Juice and Freshly Brewed Coffee & a selection of Blended & Herbal Teas

## HOT BREAKFAST BUFFET

\$30.00 per person

Scrambled Eggs with Chives  
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

\$35.00 per person

Full Selection of Items Listed on the Continental & Hot Buffet Menus



# DINNER BUFFET MENU

03



# DINNER BUFFET

Minimum 20 guests

## Classic Dinner Buffet | \$70 per person

Includes: 1x Appetizer, 3x Salads, 2x Mains, 2x Sides, 2x Desserts

## Superior Dinner Buffet | \$79 per person

Includes: 1x Appetizer, 3x Salads, 3x Mains, 3x Sides, 3x Desserts

## Deluxe Dinner Buffet | \$95 per person

Includes: 2x Appetizers, 4x Salads, 3x Mains, 1x Carvery, 3x Sides, 3x Desserts

### APPETIZERS

Seafood Platter of Mussels, Prawns & Cured Salmon, selection of Condiments (gf)

Selection of Cold Charcuterie Meats, Grilled Vegetables and Olives with Relishes and Mustards (gf)

Sushi Selection, Teriyaki Chicken, Pickled Vegetable and Smoked Salmon (gf)

Mezze Platter, Dolma, Falafel, Hummus, Babaganoush, Grilled Vegetables & Olives, Tabouli, Lebanese Bread (v)

### SALADS

Manuka Smoked Chicken, Mixed Greens and Dried Cranberry Chop Salad (gf)

Thai Vegetable Salad with Rice Noodles, Papaya and Nam Jim Dressing (gf, h)

Baby Spinach Salad, BBQ Corn, Perlas, Buttermilk Dressing (v, gf)

Roasted Beetroot, Feta, Pecan and Rocket Salad (v, gf, h)

Honey Soy Chicken Salad, Rice Noodle, Peanuts and Greens (gf, h)

Potato Salad, Egg and Chive Crème Fraiche (v, gf)

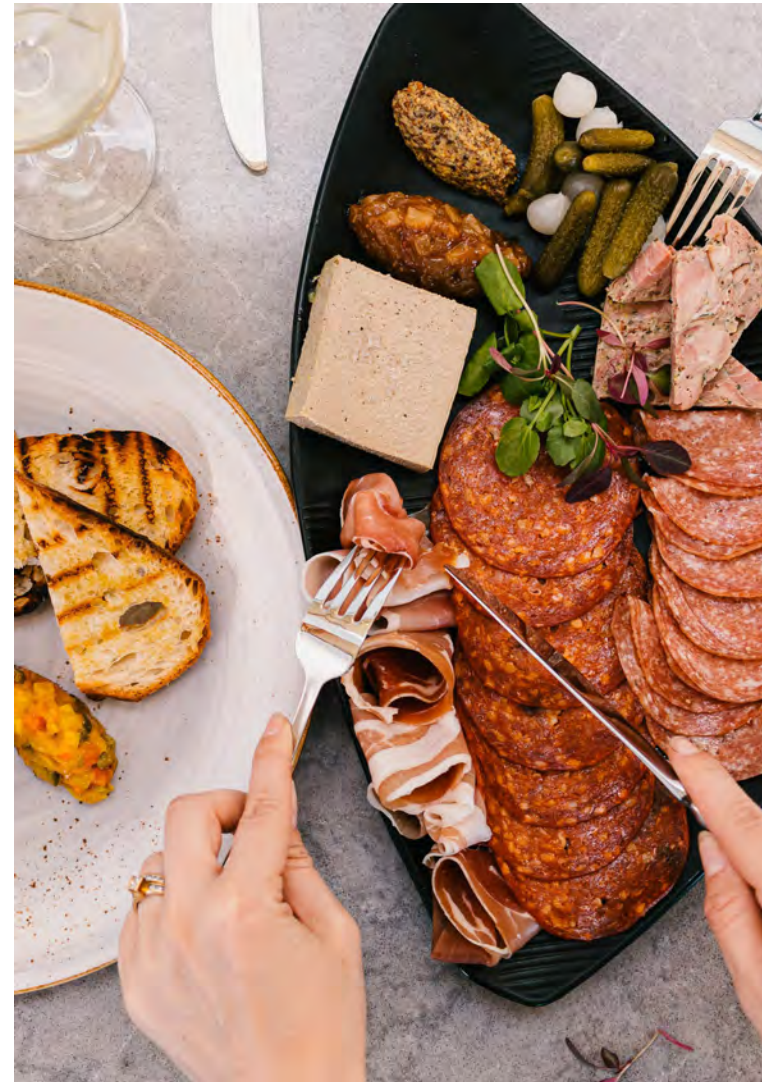
Greek Salad, Vine Tomato, Cucumber, Peppers, Red Onion and Feta (v, gf, h)

Farfalle Pasta Salad, Roast Pepper Pesto, Watercress and Feta (v)

Baby Cos Leaves, White Anchovy Dressing, Brioche Croutons

Mixed Leaves, Fennel, Watercress and Red Chard, French Dressing (v, gf, h)

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,



# DINNER BUFFET (CONT.)

## MAINS

Baked Chicken Supreme, Baby Leeks and Swiss Brown Mushroom Fondue  
Grilled Beef Scotch Fillet, Pearl Onions, Baby Vegetables, Grainy Mustard (gf)  
Roasted Market Fish with Clams, Cockles and Saffron Pernod Sauce (gf)  
Roasted Pork Loin, Sauerkraut, Poached Apple and Crispy Crackle (gf)  
Pan Fried Salmon Fillets, Ginger Seared Pak Choy, Teriyaki Glaze (gf)  
Beef Massaman Curry, Mildly Thai Spiced, Cashew and Coconut Cream (gf)  
Moroccan Lamb Tagine, Root Vegetables Fruits and Nuts (gf)  
Pumpkin Gnocchi, Gorgonzola Cream, Wild Arugula & Pine Nuts (v)  
Spinach and Ricotta Tortellini, Sundried Tomato Pesto, Rocket (v)

## CARVERY STATION With Your Own Chef - \$9pp, per item

Manuka Baked Champagne Ham with Maple Glaze and a Trio of Mustards (gf)  
Roasted Sirloin with Béarnaise Sauce and Wine Jus (gf)  
Roasted Leg of Lamb, Traditional Mint Sauce (gf)  
Moroccan Spiced Chicken, Apricot and Date Stuffing, Lemon Butter Sauce

## SIDES

Creamy Potato and Garlic Gratin (v, gf)  
Buttermilk Whipped Potato (v, gf)  
Manuka Honey Glazed Root Vegetables (v, gf)  
Medley of Seasonal Vegetables, Watercress Pesto (v, gf, h)  
Cauliflower and Blue Cheese Gratin (v)

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,

## DESSERTS

Warm Baked Cherry Clafoutis, Fresh Cream  
Passion Fruit and Mango Meringue Fool (gf)  
Butterscotch Pecan Pudding, served with Crème Anglaise  
Tiramisu, Coffee Sponge Biscuit, Sweet Mascarpone  
Baked Lemon Soufflé served with Fresh Cream  
Dark Chocolate Mousse with Poached Raspberries (gf)  
Mini Pavlova's with Vanilla Cream, and Fresh Fruit Salsa (gf)  
Key Lime Pie, Italian Meringue  
Pohutakawa Honey Crème Brulee (gf)  
Seasonal Fruit Platter (gf)



# PLATED DINNER

04



# PLATED DINNER

*All meals are served with dinner rolls with butter to start and tea & coffee to finish.*

## ENTRÉES

Duck Confit Salad, Aromatic Greens, Cucumber, Sprouts, Water Chestnuts,  
Palm Sugar Dressing (gf, df)

Foraged Mushroom Risotto, Portobello And Porcini, Shaved Pecorino And Black  
Truffle Oil (v, gf)

Prosciutto Salad, Charred Melon, Gorgonzola Cheese, Mache, Raspberry Balsamic (gf)

Creole Fish Soup, with Green Shell Mussels, Prawns, Market Fish and Chorizo

Butternut Pumpkin and Asparagus Tart, Peppers and Feta, Parmesan Rocket Salad (v)

## MAIN

Angus Beef Sirloin, Garlic Potato Dauphinoise, Vine Tomatoes, Seasonal Greens,  
Caramelised Shallots and Red Wine Jus (gf)

Chicken Supreme, Stuffed with Goat Cheese and Spinach, Creamy Polenta, Tomato  
and Olive Salsa (gf)

Roasted Lamb Rump, Medley of Roasted Seasonal Root Vegetables, Kumara Puree,  
Minted Jus (gf, df)

Pan-fried Salmon Fillet, Herb Crushed Roasted Potato, Caper, Fennel and Citrus,  
Buerre Blanc (gf)

Roasted Vegetable Filo Pie, Pumpkin, Tempeh Ragout, Charred Peppers, Spinach,  
Mozzarella (v)

## DESSERT

Classic Chocolate Brownie, Raspberries, Hot Chocolate, Black Doris Plum Ice Cream  
Pistachio Crème Brulee, Caramelised Peach, Ginger Almond Biscotti (gf-optional)

Lemon Syrup Pudding, Citrus Compote, Vanilla Bean Ice Cream, Lemon Wafer

Passion-fruit Panna Cotta, Mango Salsa, Freeze Dried Lychee, Coconut Shortbread

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,

# \$65.00pp\*

Two Course Set Menu

# \$79.00pp\*

Three Course Set Menu

\*Cost includes set entrée, set main and set dessert

Meals can be served **alternate serve** for the following surcharges  
per person:

Main only	\$4
2 courses	\$6
3 courses	\$8

For an **additional choice on the day** the following surcharge will  
apply per person, per choice:

Entrée	\$4
Main	\$6
Dessert	\$4



FOOD STATION

05

# LIVE COOKING STATION

\$30.00pp

Based on 1 hour –  
per person, per station

## CARVERY

Your choice of Champagne Ham, Beef Sirloin or Leg of Lamb, served up with Traditional Condiments, Freshly Baked Dinner Rolls, Asparagus and Green Bean Salad, Spice Roasted Kumara and Carrot Salad, Mixed Leaves and Vinaigrette

## BBQ (ROOFTOP TERRACE ONLY)

Prawn Skewers in Garlic Butter, Malaysian Style Peanut Chicken Satays served Fresh off the BBQ with Freshly Baked Dinner Rolls, Potato Egg and Chive Salad, Classic Coleslaw, Mixed Leaves and Vinaigrette

## ASIAN INSPIRED

Freshly Rolled Vietnamese Style Chicken or Avocado Spring Rolls, BBQ Pork Belly Bao, and a selection of Steamed Dim Sim and Gyoza

## MEXICAN

Make Your Own Beef and Bean Nachos with Tortilla Chips, Blackened Fish Tacos, Mini Chicken Fajita Salad Bowls all served with Guacamole and Salsa Fresca





# CANAPÉS & PLATTER

06

# CANAPÉS

Minimum numbers apply

## 1 Hour Function

4 Selections	\$20
6 Selections	\$25

## 2 Hour Function

6 Selections	\$30
8 Selections	\$35

Additional canapé selections can be included \$5 per item

## HOT CANAPÉ SELECTION

Chicken Satay, Malaysian Style, Sambal Peanut Sauce (gf, df)  
Sweetcorn, Jalapeno and Mozzarella Fritter, Green Tomato (v)  
Confit Pork Belly, Apple Cider Purée, Crispy Crackle (gf, df)  
Crispy Coconut Tiger Prawns, Sour Tamarind Dipping Sauce (gf, df)  
Pork Belly Bao, Steamed Black Hun, Hoisin, Coriander, Peanuts (df)  
Mini Wagyu Burger, Ball Park Mustard, Pickles, Kumara Roll

## COLD CANAPÉ SELECTION

Island Style Marinated Snapper, Coconut, Chili and Lime (gf, df)  
Smoked Salmon and Herb Cream Cheese Roulade, Caviar  
Pickled Vegetable Sushi, Wasabi Mayo and Pickled Ginger (v, gf, df)  
Rustic Tomato Bruschetta, Goat's Cheese, Pickled Onion (v)  
Roast Chicken Rice Paper Rolls, Vietnamese Mint, Nuoc Cham (gf, df)  
Kikorangi Blue Cheese, Sourdough Crostini, Manuka Honeycomb (v)

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,

## FORK AND BOWL

Strip Steak Fajitas, Gajiou, Peppers, Onions and Red Rice (gf)  
Beer Battered Snapper and Chips, Tartare Sauce  
Chilled Tiger Prawns, Hot Sauce, Lime Mayo, Iceberg Lettuce (gf)  
Kung Pao Chicken, Bamboo Slaw and Steamed Rice (gf)  
Kumara Poutine, Confit Duck, Blue Cheese and Peppercorn Sauce  
Pork Taco, Pulled Meat, Black Mole, Crème Fraiche and Pineapple Relish  
Chicken and Lemongrass Dim Sim, Kecap Manis and Sweet Chilli  
Pad Thai Noodles, Fragrant Greens, Tofu and Roasted Peanuts (v, gf)  
Perogie, Potato and Cheddar, Crispy Bacon, Sour Cream and Chives



# PLATTERS

Minimum numbers apply

## BAR SNACK | \$30 each

Selection of Roasted Nuts, Salted Pretzels, Crisps and Bread Sticks

## TOTOPO'S | \$35 each

Classic Corn Tortilla Chips, Guacamole, Red and Green Salsa

## CRUDITIES | \$35 each

Seasonal Fresh Vegetables, Grissini, Sesame Lavoush and White Bean Dip

## ANTIPASTO | \$60 each

Cured Sliced Meats, Grilled Vegetables, NZ Cheeses, Olives with Fresh Sourdough

## ASIA | \$65 each

Vegetable Pakora, Pork Dim Sim, Chicken & Lemongrass Dumplings, Dipping Sauces

## SUSHI | \$65 each

A variety of Teriyaki Chicken, Pickled Vegetable and Smoked Salmon, with Traditional Condiments

## SATAY | \$65 each

Malaysian Chicken, Spiced Lamb Kofta and Tempura Prawns

## CHEESE | \$75 each

NZ Brie, Blue and Aged Cheddar, with Honeycomb, Fig Chutney, Sourdough and Wafers

(d) Dairy Free, (gf) Gluten Free, (v) Vegetarian, (vg) Vegan,





# BEVERAGE PACKAGE

07

# BEVERAGE PACKAGES

## SUPERIOR BEVERAGE PACKAGE

The Maker 'The Jewel' Brut France / Straw Island  
Sauvignon Blanc, Pinot Gris, Merlot / Export Citrus,  
Monteiths Original, Heineken, Sol / Orange Juice &  
Soft Drinks

1 Hour Package	\$24.00pp
2 Hour Package	\$39.00pp
3 Hour Package	\$49.00pp
4 Hour Package	\$59.00pp
5 Hour Package	\$69.00pp

## DELUXE BEVERAGE PACKAGE

Veuve du Vernay Brut Sparkling Wine Bordeaux, France /  
Wairau River Sauvignon Blanc Marlborough / Kumeu  
Village Pinot Gris Kumeu / Allan Scott Merlot  
Marlborough / Greyrock Pinot Noir Hawkes Bay / Export  
Citrus, Monteiths Original, Tiger, Heineken, Sol / Orange  
Juice & Soft Drinks

1 Hour Package	\$34.00pp
2 Hour Package	\$49.00pp
3 Hour Package	\$59.00pp
4 Hour Package	\$69.00pp
5 Hour Package	\$79.00pp

## PREMIUM BEVERAGE PACKAGE

Deutz Marlborough Cuvee NV Sparkling Wine  
Marlborough, NV / SOHO Black Collection Stella /  
Sauvignon Blanc Marlborough / Nevis Bluff Pinot Gris  
Central Otago / Peter Lehman Hill & Valley Shiraz  
Barossa Valley / Squealing Pig Pinot Noir Central Otago  
House Spirits / Export Citrus, Monteiths Original, Tiger,  
Heineken, Sol / Orange Juice & Soft Drinks / Antipodes  
Still & Sparkling Water

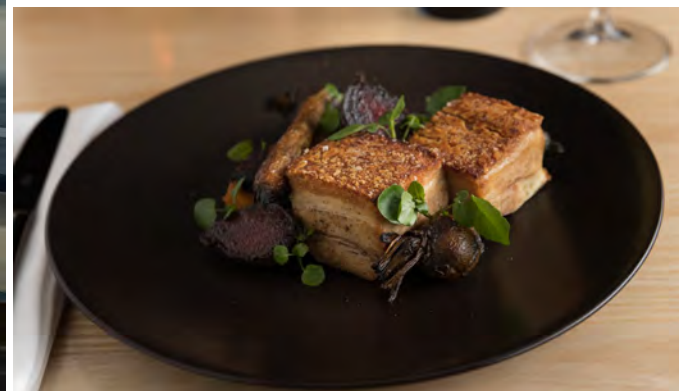
1 Hour Package	\$44.00pp
2 Hour Package	\$59.00pp
3 Hour Package	\$69.00pp
4 Hour Package	\$79.00pp
5 Hour Package	\$89.00pp



PRIVATE DINING

08





## RIMU ROOM

Rimu Room offers private dining with elegance and sophistication that will make your function a success. Choose from beautifully crafted menus that showcase the very best of New Zealand contemporary cuisine. This fully private room boasts a solid Rimu table that can accommodate up to 18 people, perfect for board meetings or lunch & dinner engagements.



# RYDGES

AUCKLAND

## RYDGES AUCKLAND

59 Federal Street, Auckland 1010, New Zealand

### ENQUIRIES

(09) 375 5900

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### REFRESHINGLY LOCAL

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