

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 2024 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

\$24.00 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

\$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, plus:

Locally made streaky bacon (df, gf)

Rydges Latimer agria hash browns (gf, v)

Free range pork sausages (df, gf)

Canterbury beef sausages (df, gf)

House made baked beans (df, gf, v, ve)

Free range scrambled eggs (gf, v)

Fluffy American-style pancakes (v)

Sauteed field mushrooms (df, gf, v, ve)

Grilled tomatoes (df, gf, v, ve)

GRAZING

\$36.00 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 (v)

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



DAY DELEGATE PACKAGE

Minimum of 30 guests

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

AFTERNOON TEA

Carrot cake w cream cheese icing (v)

Freshly brewed Vittoria coffee & tea selection

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

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

Rydges reuben sandwich w pastrami, sauerkraut, gherkin, Swiss cheese, thousand island dressing on local focaccia

Mediterranean veggie wrap w haloumi, capsicum, sundried tomato, spring onion, olive and chutney (v)

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

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
Whitestone brie, tomatoes and piccadilly on Turkish loaf
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 nuts (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

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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)
Maple roasted root vegetable medley w candied walnuts (gf, df, v, ve)
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	\$6.50 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	\$8.50 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



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LATIMER DAY CATERING PACKAGE **\$64.00 pp**

Up to 30 guests

Arrival coffee & tea, morning tea, working lunch, afternoon tea
based on daily Set Menu

* Working lunch may be substituted for Bloody Mary's plated lunch for bookings of up to 20 guests

AVON DAY CATERING PACKAGE **\$75.00 pp**

Minimum of 30 guests

Arrival coffee & tea, morning tea, buffet lunch, afternoon tea
based on daily Set Menu

DAY CATERING

BLOODY MARY'S PLATED LUNCH \$32.00 pp

Up to 20 guests

Plated meal served in Bloody Mary's Restaurant 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 taken on the day of the event

BOXED LUNCH \$32.00 pp

Minimum of 10 guests

Includes filled roll or wrap, salad, sweet item, piece of fruit, bottle of water

Based on daily Set Menu

WORKING LUNCH \$32.00 pp

Up to 30 guests

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

Based on daily Set Menu

BUFFET LUNCH \$42.50 pp

Minimum of 30 guests

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

Based on daily Set Menu

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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	\$6.00 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 each
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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PLATTERS, CANAPÉS, SMALL PLATES

04



PLATTERS

Designed for 10 guests to share

CHARCUTERIE

\$195.00 each

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

\$140.00 each

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

BREAD & DIPS

\$92.50 each

A selection of Good Honest Bakery breads;

Traditional focaccia
Sourdough baguette
Ciabatta loaves

House made dukkah
Barkers roast vegetable chutney
La Mole rosemary grissini
Olive oil & balsamic
Whipped confit garlic butter
Garlic & lemon hummus

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CHEESE

\$205.00 each

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 & jalapeño chutney
Barker's pear & fig relish

DESSERT

\$105.00 each

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	\$24.00 pp
2 hour service 6 items	\$37.00 pp
3 hour service 8 items	\$52.00 pp
Additional Items	\$6.00 pp
Split/Part-Hour service	\$5.50 pp



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HOT

Black angus beef slider, caramelized 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 pun de yuca cheese breads (gf, v)
Crispy fried pork belly, chipotle, picked green apple (gf, df)

COLD

Yellowfin tuna tartare, wasabi mayo, toasted sesame (gf, df)
Hot smoked salmon mouse, 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

\$58.00 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



PLATED LUNCHEON

Minimum of 30 guests

2 course	\$64.00 pp	select one entrée & main, or main & dessert
3 course	\$79.00 pp	select one entrée, main & dessert

Our Plated Luncheon menu is seasonal, please see sample menu below (as a guide only):

ENTRÉE

Yellowfin tuna crudo with pickled ginger, avocado puree, rock melon, crispy chilli oil (df, gf)
Heirloom tomatoes with Wairiri buffalo stracciatella, white anchovies, smoked tomato jam (df, gf, v, ve)

MAIN

180g angus beef fillet with garlic gratin, green beans, port & thyme jus (df, gf)
Pan fried Akaroa salmon with aubergine, fennel, orange, crayfish vanilla sauce
Spiced roasted cauliflower with Farm fresh labneh, almonds, green grapes, red pepper romesco (df, gf, v, ve)

DESSERT

Dark chocolate & cherry tart with textures of chocolate, pistachio & cherry
Duo of New Zealand made cheeses with crackers, quince & preserves (gf)

BEVERAGES

Freshly brewed Vittoria coffee & tea selection

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DINNER

05



CLASSIC DINNER

Minimum of 40 guests

2 course Dinner \$74.00 pp select entrée & main, or main & dessert (includes alternate main course)

3 course Dinner \$85.00 pp select entrée, main & dessert (includes alternate main course)

Add alternate drop for \$5.50 per person per course

ENTRÉE

Mushroom walnut pate w lavosh cracker & pickled pear salad (df, gf*, v, ve)

Poached salmon, roquette w dill, preserved lemon caper potato salad (df, gf)

Beef loin carpaccio w matchstick potato, roquette & aioli (df, gf)

Cured duck w orange reduction, beetroot apple salad (df, gf)

MAIN

Free range chicken breast w kumara puree, silverbeet & porcini mushroom jus (df, gf)

Market fish, pea & spinach puree, lemon, dill crushed potato, chermoula dressing (gf, df)

Canterbury beef fillet served medium rare w horseradish mash, beans, peas & mushroom jus (gf)

Lamb shank, soft herb polenta, gremolata, baby carrots & chargrilled shallots (gf)

Harissa roasted carrots, au puy lentils, shaved courgette & radish salad, tahini dressing (gf, df, v, ve)

DESSERT

Warm sticky date pudding w ginger crumb, butterscotch sauce & crème anglaise (v)

Chocolate kahlua torte w raspberry sorbet & orange star anise syrup (v)

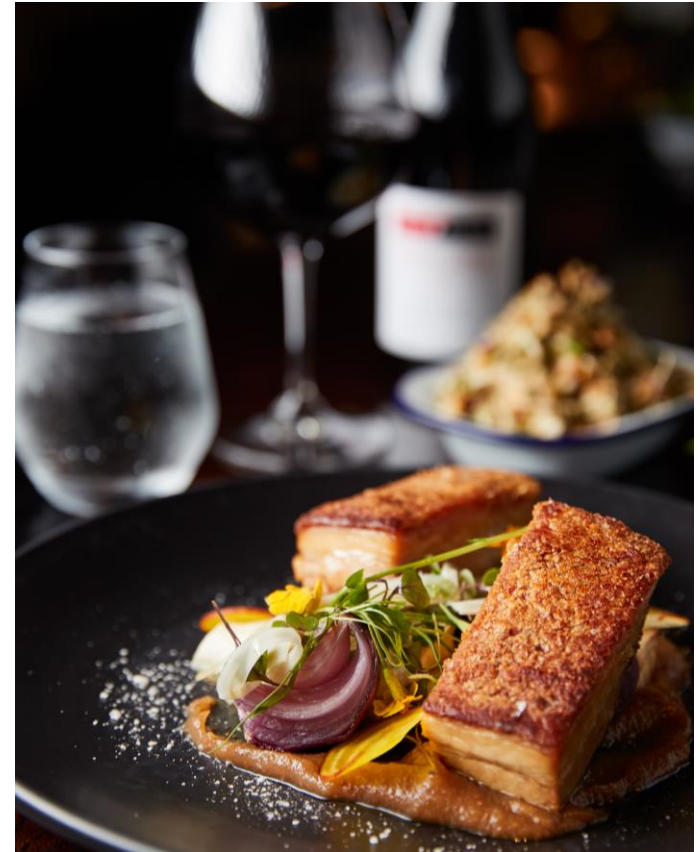
Lemon meringue tartlet w freeze dried berries, thyme & berry coulis (v)

Coconut panna cotta w blueberry compote & nut crumble (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 **\$79.00 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

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BEVERAGES

06



BEVERAGE PACKAGES

Minimum of 40 guests

LATIMER

Montana Festival Block Sauvignon Blanc, Pinot Gris, Chardonnay,
Merlot Cabernet & Pinot Noir

Monteith's Beer

Homegrown Juice Co. cold pasteurised juices & Soft Drinks

1 Hour \$30.00 pp

2 Hour \$40.00 pp

3 Hour \$51.00 pp

4 Hour \$57.00 pp

DELUXE

Brancott Estate Brut Cuvée, Sauvignon Blanc, Pinot Gris, Chardonnay,
Merlot, Pinot Noir, Blush Rosé

Monteith's & Heineken Beer

Homegrown Juice Co. cold pasteurised juices & Soft Drinks

1 Hour \$34.00 pp

2 Hour \$46.00 pp

3 Hour \$56.00 pp

4 Hour \$62.00 pp

WAIPARA COLLECTION

Greystone Pétillant Naturel & Syrah, Black Estate Sauvignon Blanc &
Pinot Gris, Pegasus Bay Pinot Noir & Chardonnay

Monteith's, Heineken & Tuatara Beers

Homegrown Juice Co. cold pasteurised juices & Soft Drinks

1 Hour \$52.00 pp

2 Hour \$70.00 pp

3 Hour \$86.00 pp

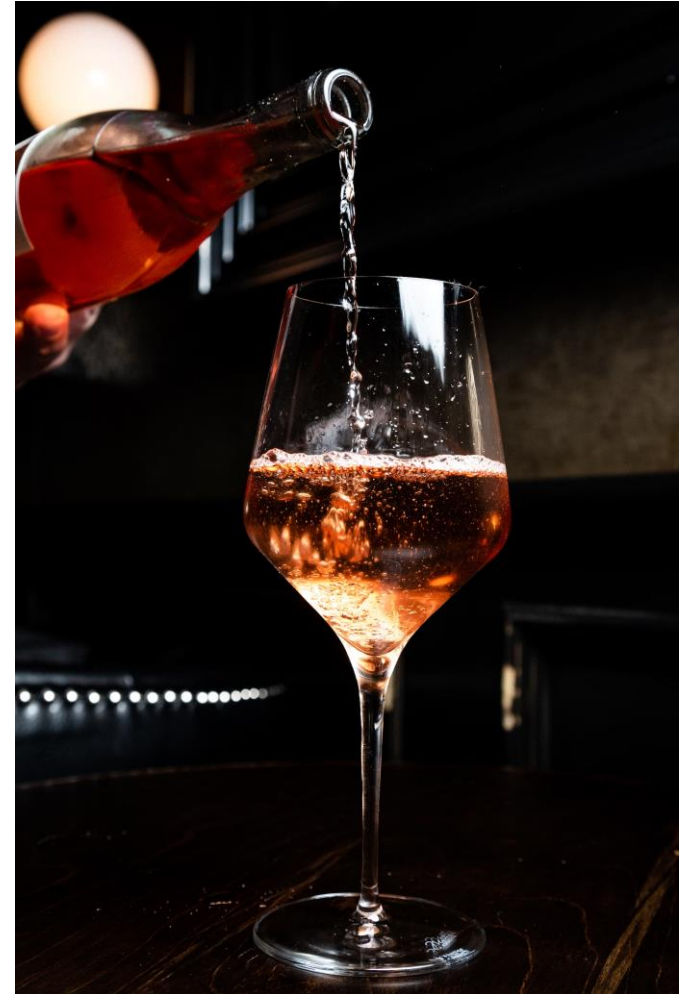
4 Hour \$96.00 pp

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

\$12.00 pp per hour

Add Cocktails (max 2 options, bartender's choice)

\$10.00 pp per hour



BEVERAGES ON CONSUMPTION

Beverages priced by the bottle - select any from this list

WINE, SPARKLING, CHAMPAGNE

Montana Festival Block Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir	\$55.00
Brancott Estate Brut Cuvée, Sauvignon Blanc, Pinot Gris, Chardonnay, Merlot, Pinot Noir, Blush Rosé	\$60.00
Greystone Pétillant Naturel	\$85.00
Greystone Syrah	\$98.00
Black Estate Sauvignon Blanc	\$85.00
Black Estate Pinot Gris	\$75.00
Pegasus Bay Pinot Noir	\$98.00
Pegasus Bay Chardonnay	\$85.00
G.H. Mumm Cordon Rouge Champagne	\$130.00

NON-ALCOHOLIC

Coca Cola, Coca Cola No Sugar, Sprite, L&P	\$5.00
Homegrown Juice Co. cold pasteurised juices (per glass)	\$6.50

BOTTLED/CANNED BEER (330ml)

Corona	\$13.00
Heineken	\$13.00
Heineken Light 2.5%	\$10.00
Heineken 0.0%	\$10.00
Heineken Silver	\$13.00
Monteith's Crushed Apple Cider	\$12.00
Tuatara Hazy Pale Ale	\$15.00
Tuatara West Coast IPA	\$15.00

DRAUGHT BEER (330ml)

*available in Savoy West room only

Heineken	\$13.00
Monteith's Tight Lines Pale Ale	\$13.00
Monteith's Wayfarer Pilsner	\$13.00

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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