

RYDGES

LATIMER CHRISTCHURCH

# CONFERENCE & EVENTS MENU KIT

REFRESHINGLY LOCAL

[RYDGES.COM](http://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 agraria 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 chimi churri 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 vegie 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)

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



# 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 |
| <b>Additional Items</b>        | \$6.00 pp  |
| <b>Split/Part-Hour service</b> | \$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 kransky, 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 \$75.00pp** select one entrée & main, or main & dessert  
**3 course \$90.00pp** 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)

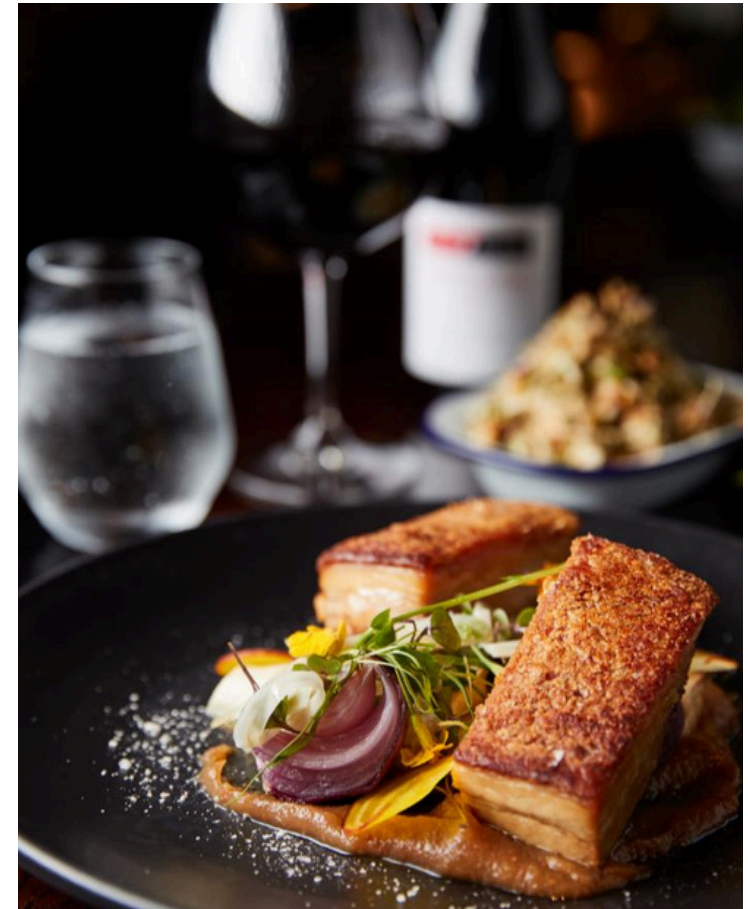
Lemon meringue tartlet w freeze dried berries, thyme & berry coulis (v)

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

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

# BEVERAGES

06



# BEVERAGE PACKAGES

Minimum of 40 guests

## L A T I M E R

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

## D E L U X E

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

## W A I P A R A C O L L E C T I O N

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

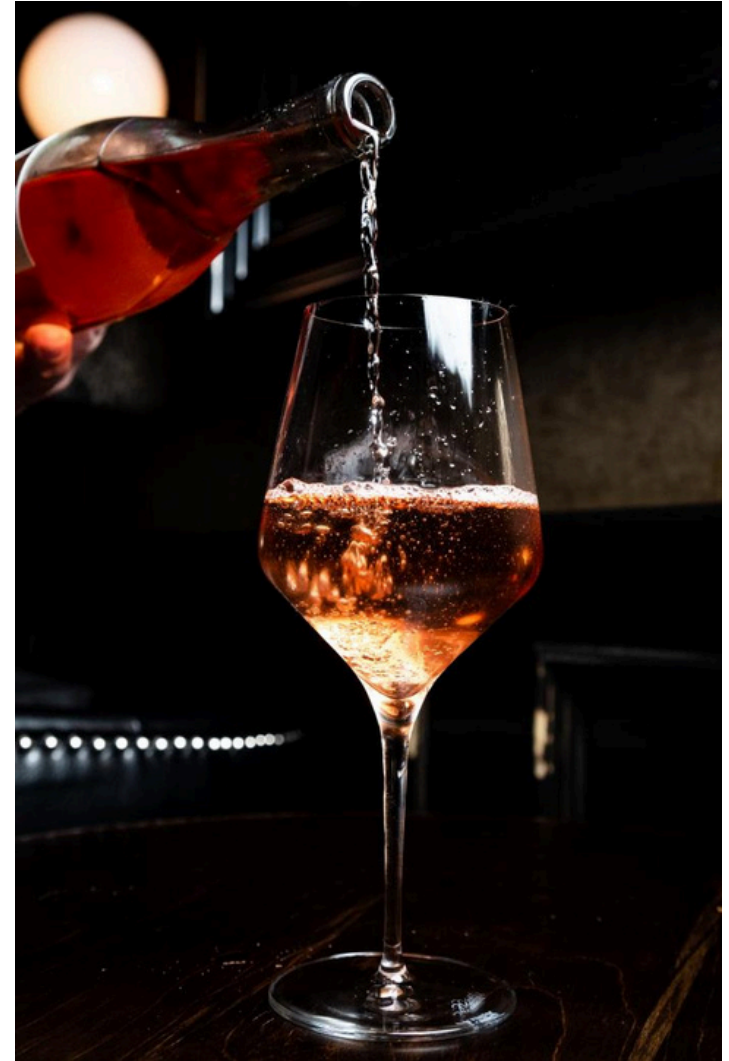
4 Hour \$96.00 pp

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. For events of 40 guests and above a minimum \$500 prepaid Bar Tab is required.*

*A \$500 staffing fee will apply for events with a Cash Bar only. Please speak to your Event Coordinator for more information.*

# RYDGES

LATIMER CHRISTCHURCH

## RYDGES LATIMER CHRISTCHURCH

30 Latimer Square, Christchurch Central City, Christchurch 8011

### ENQUIRIES

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REFRESHINGLY LOCAL

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