



RYDGES

HOTELS · RESORTS

YOUR SPECIAL DAY

WEDDINGS AT RYDGES ROTORUA

REFRESHINGLY LOCAL

RYDGES.COM



WEDDING PACKAGES

A Day To Treasure For A Lifetime

We have tailor made a selection of wedding packages for your special day, alternatively our wedding specialist is on hand to discuss your aspirations to craft a bespoke menu for you and your guests.

Our culinary team are masters at preparing the finest produce with an innovative edge, whether your preference is a set menu, buffet or cocktail style.

Packages available from \$79 per person

Weddings Specialist

From broad brushstrokes to the tiniest (but all- important!) details, our wedding specialist has it covered. We'll take care of all the planning and organising from selecting the right venue to curating the perfect menu.

Captivate with creative detail - we are able to connect you with our list of respected wedding suppliers across the city to select from a diverse array of distinctive decorative options.

WEDDING CELEBRATION PACKAGES

Minimum number of 40 guests

All inclusions are subject to availability



Essentials Package - \$79pp

Includes the following:

Room hire, with your choice of set up, black or white linen, cutlery, crockery and glassware

An award winning Chapman's buffet dinner

Microphone and sound system



Indulgence Package - \$89pp

Includes the following:

Room hire, with your choice of set up, black or white linen, cutlery, crockery and glassware

An award winning Chapman's buffet dinner

Microphone and sound system

Centrepieces

Your choice of black or white chair covers



Deluxe Package - \$109pp

Room hire, with your choice of set up, black or white linen, cutlery, crockery and glassware

Alternate drop, 3 course plated dinner menu of your choice

Microphone and sound system

Centrepieces

Your choice of black or white chair covers

Welcome drink on arrival for each guest

CHAPMAN'S BUFFET MENU

Minimum number of 40 guests

Deluxe seafood upgrade available at an additional \$20pp

Bakers assortment of freshly baked rolls

Soup selection

Seafood chowder

Salads

Rocket pear and parmesan

Charred corn, watercress, coriander, chili

Cumin roasted cauliflower, blue cheese

Greek salad

Potato, bacon, soft egg and chives

Red and green coleslaw, dried fruits, sunflower seeds

Assorted Dressings and Condiments

Champagne ham, Danish salami, manuka smoked chicken

From the carvery

Chefs' choice, pork, beef

Cold seafood selection

Marinated NZ ½ shell mussels

Marinated fish, coconut, lemon, spring onion

Shrimps with seafood dressing

Hot selection

Roast potato, kumara and pumpkin, thyme and rosemary

Spinach and ricotta ravioli, garlic cream and wok tossed seasonal vegetables

Thai green chicken curry, coriander and basil

Stir fry beef, Asian vegetables, char Sui sauce

Steamed jasmine rice

Desserts

Selection of desserts made daily from our pastry kitchen

NZ cheese selection with crackers



ALTERNATE DROP MENU

Included in the Deluxe Package

Choice of two starters

Choice of two mains

Choice of two desserts

All served in an alternate drop sequence

Soup options are classed under the 'starters' category

An additional charge of \$15 per person, if an additional choice from each course is required

A minimum of 40 guests is required

Dietary requirements can be accommodated with advanced notice



ALTERNATE DROP MENU

Shared Breads & Dips Platter on table

Entrée

Beef Salad

Carrot, bamboo shoots, spring onion, coriander, napa cabbage

Prawn & Mussel Risotto

Wine simmered creamy risotto served with garlic prawn, truffle oil

Smoked Chicken Salad

Shredded cabbage, baby rocket, avocado, cherry tomato, candied walnut, lime chili dressing

Roasted Mediterranean Vegetable & Marinated Feta

Courgettes, cherry tomato, pepper, olive, sweet sherry vinaigrette

Salmon Caesar

Cos lettuce, crotons, anchovies, parmesan, dressing



ALTERNATE DROP MENU

Mains

Eye Filet

Cauliflower puree, Dutch carrot, caramelized leek, red wine jus

Chicken Breast

Stuffed with semi dried tomatoes, basil, feta on potato gratin, creamy pesto & pine nut sauce

Spinach & Ricotta Pansotti

Served with wild mushroom, truffle oil & aged pecorino cheese

Honey Miso Glazed Salmon

Sautéed bok choy, potato gratin & garlic baby carrots

Horopito Rubbed Lamb Rump

Grilled to medium, minted peas, potato gratin, broccolini & pinot noir jus

Sweet Temptation Shared Platter

Selection of bite size desserts

Tea and Coffee

BEVERAGE PACKAGES

Beverage package items

NZ local beer, House wine (chardonnay, sauvignon blanc & cabernet merlot), House sparkling wine, fruit juice, mineral water & soft drinks

Two hour package - \$55pp

Must have substantial snacks throughout function: - hot & cold selection or dinner

Three hour package - \$65pp

Must have substantial snacks throughout function: - hot & cold selection or dinner

Food is not included in this pricing

REFRESHINGLY LOCAL

RYDGES.COM





RYDGES

HOTELS · RESORTS

RYDGES ROTORUA

10 Tryon Street, Whakarewarewa, Rotorua, 2010

New Zealand

+64 7 349 9710

events_rydgesrotorua@evt.com

REFRESHINGLY LOCAL

RYDGES.COM