

RYDGES

ROTORUA

MEETINGS &
EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

CONFERENCE & EVENT SPACES

Rydges Rotorua hotel and conference venue boasts 7 flexible spaces, with views of the stunning Redwood Forest and Whakarewarewa Geothermal Park. Our facilities cater for conferences, meetings, events and functions from 6 to 600 guests, with high speed unlimited Wi-Fi and integrated audio visual equipment.

Venue	Banquet	Cocktail	Cabaret	Classroom	Boardroom	Theatre	U-shape
Pohutu Conference Centre	300	750	252	250	-	500	-
Te Puna Aroha	160	300	144	140	80	300	80
Totara	100	200	81	80	40	150	50
Kauri	50	100	45	30	30	70	30
Kowhai	40	60	45	30	20	50	20
Manuka Boardroom	-	30	-	-	15	25	-
Rimu Boardroom	-	12	-	-	12	-	-
Hotel Lobby	-	300	-	-	-	-	-



DAY DELEGATE PACKAGES

01



DAY DELEGATE PACKAGES

Minimum numbers apply

Full day delegate package - \$85pp

Welcome tea and coffee on arrival

Morning tea with one item

Working lunch buffet menu in Chapman's Restaurant

Afternoon tea with one item

Venue hire

Screen, whiteboard & pens, flipchart

Water, mints, conference pads and pens

Half day delegate package - \$75pp

Welcome tea and coffee on arrival
Morning tea/Afternoon tea with one item

Working lunch buffet menu in Chapman's Restaurant

Venue hire

Screen, whiteboard & pens, flipchart

Water, mints, conference pads and pens

Data projector and break out rooms are available on request, at an additional cost.



EVENING CATERING

02



EVENT PACKAGES

All packages can be upgraded to Alternate drop, 3 course plated dinner menu of your choice at \$20 per person

Minimum numbers apply
All inclusions are subject to availability



Essentials 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



Indulgence Package - \$99pp

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 - \$119pp

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

Chocolate Fountain

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 numbers apply

The menu is subject to change based on seasonality and product availability

Freshly baked bread rolls

Soup selection

Seafood chowder

Salads

Caesar Salad with all the condiments

Mixed green leaves

Selection of 4 seasonal house-made fresh salads

Assorted dressings and condiments

Charcuterie

Sliced ham

Smoked chicken

Smoked fish

Salami

Pickles

Local cheese selection with crackers, dried fruits, grapes, and honey

From the carvery

Roast of the day with gravy and condiments

Cold seafood selection

New Zealand Shelled Mussels

Marinated Fish with Coconut, Lemon, and Spring Onion

Prawn Cocktail Salad

Baked Salmon

Half-Shelled Oysters with Lemon

Hot selection

Steamed jasmine rice

Roast potatoes, root vegetables, and rosemary

Thai green chicken curry with coriander

Steamed vegetables with extra virgin olive oil

Pasta with spinach, tomato, basil, and parmesan

Crumbed hoki bites

Desserts

Fresh fruit salad

Whipped cream and berry compote

Chocolate mousse

Panna cotta

Hot pudding of the day

Assortment of chef's selection of 5 sweet slices

CANAPÉS

1 hour of service – 2 hot and 2 cold canapés- \$28pp

Additional canapé \$7pp

Cold

Toasts/crostini

Smoked salmon and dill crème fraiche

Smoked trevally with lemon parsley mayo

Tomato and buffalo mozzarella with basil [v]

Prosciutto, plum jam and feta

Hot

Tempura prawns with sriracha

Halloumi fries with yoghurt and harissa dip [v]

Cheesy herby pork bites

Meat balls and tomato



PLATTERS

Selections designed to complement any networking drink and tempt the palate.

Each platter serves approximately 10 guests.

Breads and dips - \$65

Selection of ciabatta, sourdough and focaccia with truffled mascarpone and butter [v]

Antipasti - \$120

Salami, smoked chicken, sliced ham, prosciutto, olives, pickles, relishes, grilled vegetables, pate, bread and olive oil

Cheese board - \$120

Brie, cheddar, blue, crackers, fruit paste, grapes, dried fruits, crackers

The vegetarian - \$120

Crudités, hummus, olives, pickles, falafel, samosas, grilled vegetables, crostini

Chicken skewers - \$140

2 flavours of chicken skewers with dipping sauces

Dumplings - \$120

A selection of pork, chicken and vegetarian dumplings with soy and chili oil

Fryer \$120

Fried chicken, salt and pepper squid, fish goujons, spring rolls with tomato ketchup, sriracha, aioli

Sweet Platter \$120

Freshly sliced fruit, assorted sweet slices, mini profiteroles, macaroons whipped cream



ALTERNATE DROP MENU

Choice of two starters

Choice of two mains

All served in an alternate drop sequence

Dessert served as share platters on each table

An additional charge of \$20 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 bread & dips platter on table

Entrée

Ham hock terrine, pickles, truffle aioli (GF)

Buffalo mozzarella, tomatoes, basil, aged balsamic, extra virgin olive oil (V)

Miso-glazed salmon, slaw, sesame dressing

Prawn salad with avocado, edamame, and cocktail dressing (GF)

Crispy pork belly, gochujang, apple, mint, and coriander



ALTERNATE DROP MENU

Mains

Roasted fillet of salmon with potatoes, fennel, radish, and lemon butter sauce (GF)

Roasted lamb rump with salt-baked kumara, baby carrots, pumpkin seeds, and mint (GF)

Roasted chicken breast, potato gratin, baby carrots, truffle jus (GF)

Beef fillet, potato mash, green beans, red wine jus (GF)

Confit duck leg, kumara mash, bok choy, orange jus (GF)

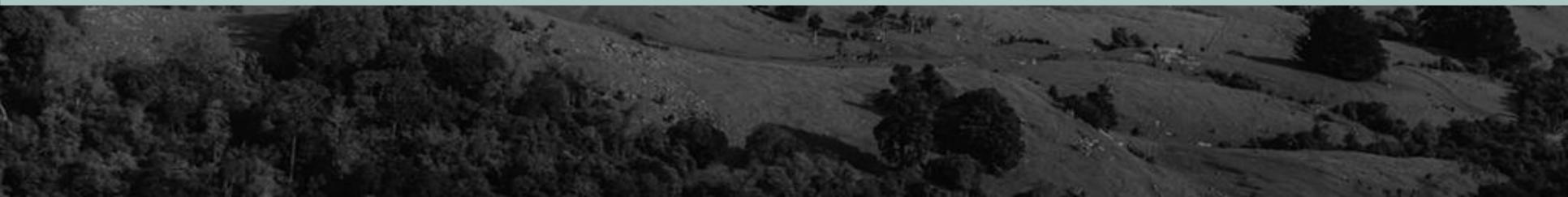
Sweet Temptation Shared Platter

Selection of bite size desserts

Tea and Coffee

BEVERAGE PACKAGES

03



BEVERAGE PACKAGES

Beverage package items

Selection of beer and house wines (chardonnay, sauvignon blanc & cabernet merlot), house sparkling wine, fruit juice, mineral water & soft drinks

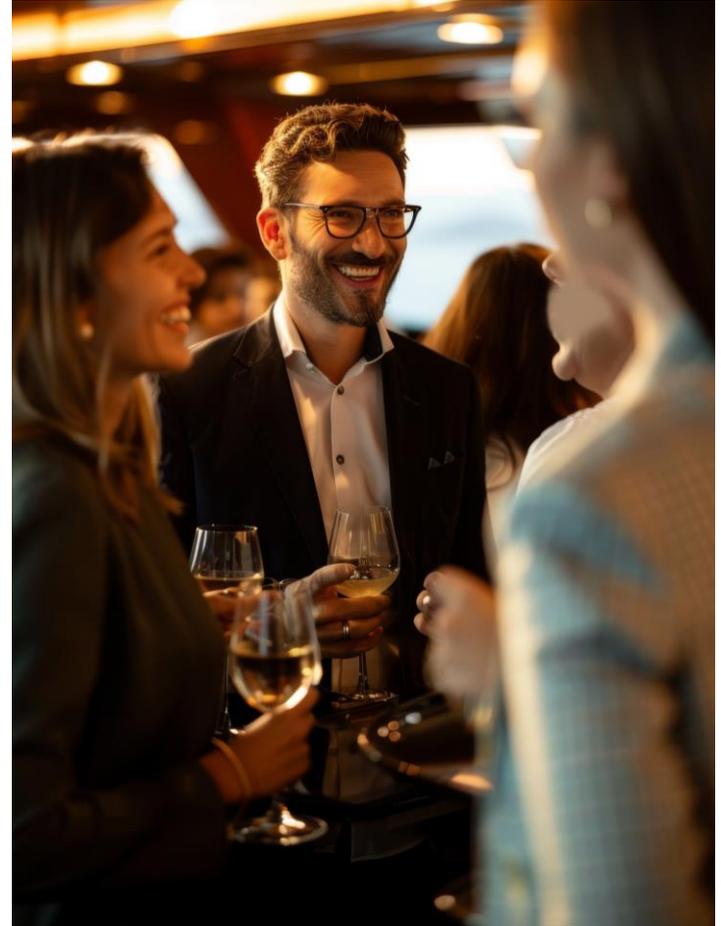
Two hour package - \$60pp

Must have light snacks

Three hour package - \$70pp

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

Food is not included in this pricing





RYDGES

HOTELS · RESORTS

RYDGES ROTORUA

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ENQUIRIES

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