

RYDGES

WELLINGTON AIRPORT

MEETINGS & EVENTS

REFRESHINGLY LOCAL

[RYDGES.COM](https://www.rydges.com)

CONFERENCE & EVENT SPACES

Our purpose-built conference and events centre is the perfect venue for all occasions, hosting up to 200 guests.

Choose from our 12 flexible meeting spaces and two restaurants offering a wide range of features, including natural light and expansive views over the terminal and runway. With individually controlled air conditioning and lighting, integrated audio visual equipment and complimentary Wi-Fi – booking a venue for your event has never been easier!

Room (incl. room splits)	Boardroom	Cabaret	Classroom	U-Shape	Theatre	Banquet	Cocktail
Miramar	38	54	38	38	80	64	100
Shark + Shelly	24	36	24	24	50	40	60
Evans	16	20	16	16	25	16	25
Shark	16	20	16	16	25	16	25
Shelly	12	12	12	12	15	12	20
Breaker	38	54	40	38	96	64	100
Eve + Flax	24	36	24	24	50	40	60
Eve	16	20	16	16	25	16	25
Reef	16	20	16	16	25	16	25
Flax	12	12	12	12	15	12	20
Weka	24	28	20	24	40	28	40
Manuka	24	28	24	24	40	28	50
Nikau	10	-	-	-	-	-	-
Kauri	6	-	-	-	-	-	-
Rata	6	-	-	-	-	-	-
The Library	12	-	-	-	-	-	-
Whiskey Lima Golf	-	128	-	-	-	150	200
Peloton	-	-	-	-	-	-	95

DAYTIME CATERING

01

A black and white landscape photograph of a lake surrounded by mountains and hills. The text "DAYTIME CATERING" is at the top left, and "01" is a large number on the right side.

CATERING PACKAGES

BUSINESS CLASS PACKAGE

- Arrival Tea & Coffee
- Morning Tea
- Business Class Working Lunch
- Afternoon Tea

**Minimum of 8 delegates required*

FIRST CLASS PACKAGE

- Arrival Tea & Coffee
- Morning Tea
- First Class Buffet Lunch *served in our WLG restaurant*
- Afternoon tea

**Minimum of 20 delegates required*



BUSINESS CLASS MENU

\$58.00pp

Minimum of 8 delegates

ON ARRIVAL

Freshly brewed coffee & tea selection

MORNING TEA

Bircher muesli pots, toasted nuts and organic yoghurt (v)

Homemade cheddar cheese and spring onion scones with salted butter (gf, v)

WORKING LUNCH

Roasted beef silverside, horseradish sauce, and mesclun salad, on Arobake bread (df)

Grilled open sandwich of Colby cheese, red onion, mushroom and tomato (v)

Thyme roasted winter vegetable salad, feta cheese, baby spinach and cranberries (gf, v)

Seasonal fruit platter (df, gf, v, vegan)

Chef's selection of sweet treats

AFTERNOON TEA

Mini kumara rosti, sour cream and sweet chilli sauce (gf, v)

Glazed chocolate cake, Chantilly cream (v)



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

Menus are sample menus only. Hotel works off a fixed rotating menu.

FIRST CLASS MENU

\$63.00pp

Minimum of 20 delegates

ON ARRIVAL

Brewed Coffee & Tea Selection

MORNING TEA

Bircher muesli pots, toasted nuts and organic yoghurt (v)

Homemade Cheddar Cheese and Spring Onion Scones with Smoked Butter (v, gf)

BUFFET LUNCH

Shaved Ham, Cos Lettuce, Roma Tomato and Caramelized Onion on Whole Grain Bread

Curried Free Range Egg Mayonnaise and Alfalfa Cress Sandwiches (v)

Confit Beetroots, Baby Spinach, Preserved Lemon and Buckwheat Salad (v, gf, df, vegan)

Semolina Pasta with Bolognese Ragu, Shaved Parmesan

Wok Fried Seasonal Vegetables, Rice Noodles, House Sauce and Crispy Shallots (v, gf, df)

Fruit Platter (v, gf, df, vegan)

Chef's Selection of Sweet Treats

AFTERNOON TEA

Sweetcorn Fritters, Sour Cream and Sweet Chili Sauce (v, gf, df)

Cream Cheese Iced Carrot Cake (v)



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

Menus are sample menus only. Hotel works off a fixed rotating menu.

PLATTERS

Fruit Platter / Sweet Platter / Breads & Dips Platter

\$5.00 per person

Cheese Platter / Salumi Platter

\$10.00 per person

Seafood Platter

\$12.00 per person

ADDITIONAL OPTIONS

Tea and coffee - \$5pp

Barista Coffee Upgrade – Additional \$2pp, per break

Tea break food item - \$7pp, per item

Morning tea/afternoon tea package - \$13.50pp

Freshly brewed coffee & selection of teas

Chef's choice of 2x tea break items

Dietary requirements - \$5.00pp per day, \$3.00pp per half day

A la carte plated lunch - \$28pp

Served in our WLG Restaurant with tea & coffee

Business class lunch - \$31pp

Served with tea & coffee

First class lunch - \$38pp

Served in our WLG Restaurant with tea & coffee

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

Menus are sample menus only. Hotel works off a fixed rotating menu.

EVENING DINING CATERING

02

GATE 1 BUFFET MENU*

\$75.00pp

Minimum 20 guests

TO START

A selection of fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters

HOT SELECTION

Whole roast beef sirloin, sautéed mushrooms and pan jus

Rolled pork belly, house made apple and thyme sauce

Pan fried fish fillet, preserved lemon salsa

VEGETABLES AND SIDES

Steamed baby potatoes, compound butter

Pan tossed seasonal vegetables with spiced seeds

Gourmet grains salad

DESSERT

A selection of house made desserts served 'petite'

ADD-ONS

Selection of Platters

Please see selection available on page 7

Canapé Package

\$20.00 pp

A selection of four individually served bites on arrival

Entrée – Individually plated

\$15.00 pp

Individually served entrée advised by the chef prior to arrival

*Menus are sample menus only. Hotel works off a fixed rotating menu.



GATE 2 FAMILY STYLE MENU*

\$75.00pp

Minimum numbers apply

TO START

A selection of fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters

HOT SELECTION – Served to the table

Whole roast beef sirloin, sautéed mushrooms and pan jus

Rolled pork belly, house made apple and thyme sauce

Pan fried fish fillet, preserved lemon salsa

VEGETABLES AND SIDES

Steamed baby potatoes, compound butter

Pan tossed seasonal vegetables with spiced seeds

Gourmet grains salad

DESSERT

A selection of house made desserts served 'petite'

ADD-ONS

Selection of Platters

Please see selection available on page 7

Canapé Package

\$20.00 pp

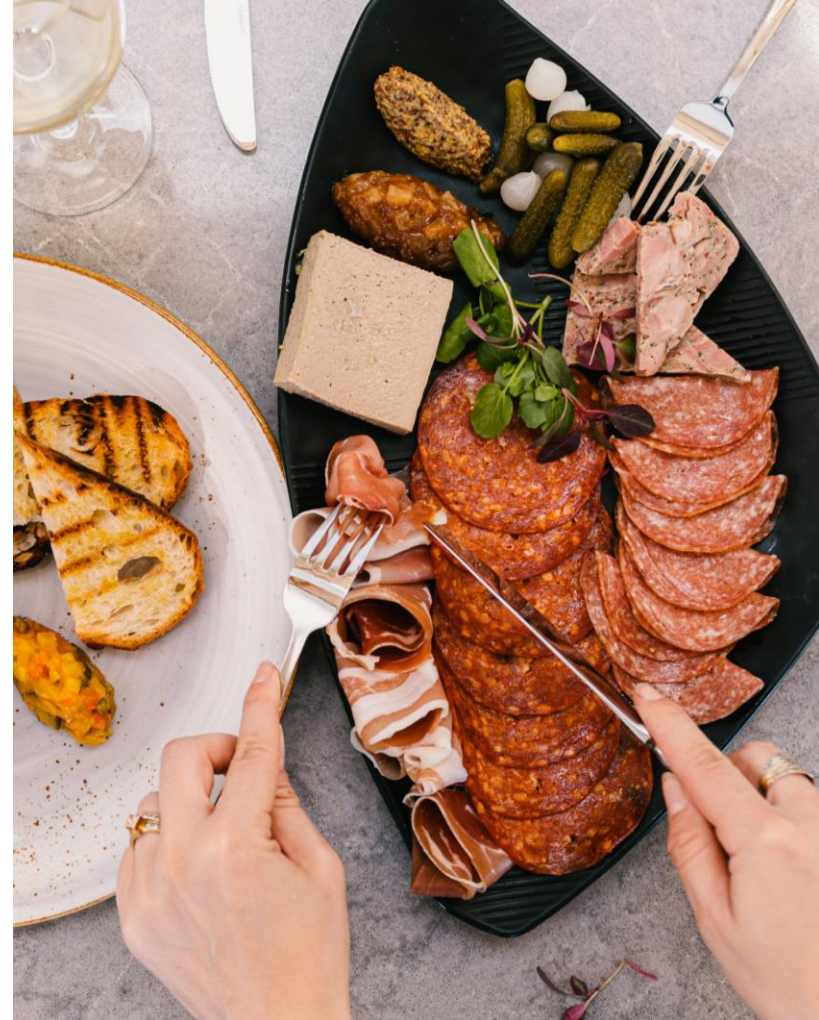
A selection of four individually served bites on arrival

Entrée – Individually plated

\$15.00 pp

Individually served entrée advised by the chef prior to arrival

*Menus are sample menus only. Hotel works off a fixed rotating menu.



GATE 3 PLATED MENU

\$89.00pp

Minimum numbers apply

TO START

Platter to share

Sharing platters of fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters

MAIN

All served with pan jus, baby herbs and salad garnish

Choose from:

28-day aged Hereford prime tenderloin

Herb and lemon marinated chicken

Pan fried catch of the day

A selection of three WLG sides served on the table to share

DESSERT

A selection of our house made desserts served 'petit' to share

ADD-ONS

Selection of Platters

Please see selection available on page 8

Canapé Package

A selection of four individually served bites on arrival

\$20.00 pp

Entrée – Individually plated

Individually served entrée advised by the chef prior to arrival

\$15.00 pp

*This menu is subject to change based on season and availability of products



CELEBRATION PACKAGES

03



COCKTAIL HOUR

\$65.00pp

Minimum 6 guests,
based on 1 hour

BUSINESS CLASS

SHARING PLATTERS

Fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters

New Zealand cheese selection with oat crackers and preserves

A selection of cured meats, preserves and pickles

BEVERAGES *(wines subject to availability)*

Villa Maria EG Sauvignon Blanc, Marlborough

Church Road Chardonnay, Hawke's Bay

Montana Rosé, Marlborough

Festival Block Pinot Noir, Marlborough

Church Road Syrah, Hawke's Bay

Brancott Estate Brut Cuvée, Marlborough

Parrot dog selection

Heineken (Original, Light, Zero)

Orchard Thieves Apple Cider

Soft Drinks & Juices



*This menu is subject to change based on season and availability of products

COCKTAIL HOUR

\$85.00pp

Minimum 10 guests,
based on 1 hour

FIRST CLASS

SHARING PLATTERS

Fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters

New Zealand cheese selection with oat crackers and preserves

A selection of cured meats, preserves and pickles

CHEF'S SELECTION OF CANAPÉS*

Kikorangi blue cheese and fresh pear on parmesan sable (v)

Cold smoked south island salmon on blinis with dill sour cream

Wild mushroom and buffalo mozzarella cheese arancini with Chipotle aioli (v)

Satay chicken kebabs with peanut sauce

BEVERAGES *(wines subject to availability)*

Villa Maria EG Sauvignon Blanc, Marlborough

Church Road Chardonnay, Hawke's Bay

Church Road Gwen Rose, Hawke's Bay

Duke of Cromwell Pinot Noir, Central Otago

Church Road Syrah, Hawke's Bay

Brancott Estate Brut Cuvée, Marlborough

Parrot dog selection

Heineken (Original, Light, Zero)

Orchard Thieves Apple Cider

Soft Drinks & Juices

*This menu is subject to change based on season and availability of products



BEVERAGE PACKAGES

04

BEVERAGE PACKAGES

BUSINESS CLASS BEVERAGE PACKAGE

WINE

Selection of House Wines

BEER & CIDER

Selection of tap beer

Heineken (Original, Light, Zero)

Selection of ciders

Selection of soft drinks and juices

1 Hour Package \$40.00pp

2 Hour Package \$55.00pp

3 Hour Package \$70.00pp

Additional hours \$15.00pp

FIRST CLASS BEVERAGE PACKAGE

WINE

Duke of Cromwell Pinot Noir / Te Mania Syrah / Ata Rangi 'Te Wā' Sauvignon Blanc

Nevis Bluff Rosé / Duke of Cromwell Pinot Gris / Brancott Cuvée

BEER & CIDER

Selection of tap beer

Heineken (Original, Light, Zero)

Selection of ciders

Selection of soft drinks and juices

1 Hour Package \$55.00pp

2 Hour Package \$70.00pp

3 Hour Package \$85.00pp

Additional hours \$15.00pp

NON-ALCOHOLIC BEVERAGE PACKAGE

SELECTION OF SOFT DRINKS AND JUICES

Coke / Coke No Sugar / Dry Ginger Ale / Sprite

Orange Juice / Apple Juice / Cranberry Juice

1 Hour Package \$15.00pp

2 Hour Package \$25.00pp

3 Hour Package \$35.00pp

Additional hours \$10.00pp

**Cannot be used in conjunction with a cash bar. Beverages are sample only and subject to availability at time of booking.*



FOOD & BEVERAGE OUTLETS

05



PRIVATE DINING AT THE LIBRARY

The Library at Whiskey Lima Golf offers a unique private dining experience in Wellington – The Library is sure to take your culinary experience to the next level.

Seating up to 12, The Library provides a more intimate private dining experience for your next occasion. Separated from the main restaurant by frosted glass sliding doors, this Wellington venue is perfect for hosting smaller celebrations.

Book our exclusive menu only available in the Library, or celebrate any occasion with personalised menus. The choice is yours!

THE LIBRARY PRIVATE DINING MENU

\$105.00pp
or

\$149.00pp
With Wine Pairing

TO START

A selection of fresh locally sourced artisan breads served with a selection of spreads, dips and compound butters

ENTRÉE – Individually plated

Roasted South Island salmon, black quinoa, radish and watercress

MAIN - Shared

Char grilled ribeye steak

Cola Marinated pork baby back ribs

Pan-fried fish fillet

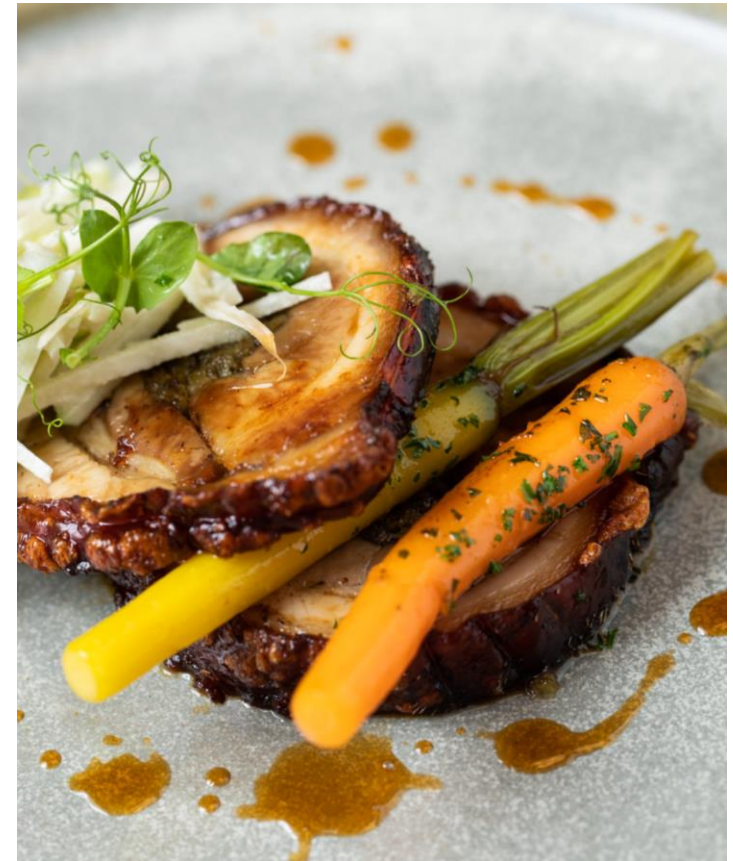
All served with pan jus, baby herbs, salad garnish & served on the table with a selection of WLG sides to pass around.

DESSERT - Shared

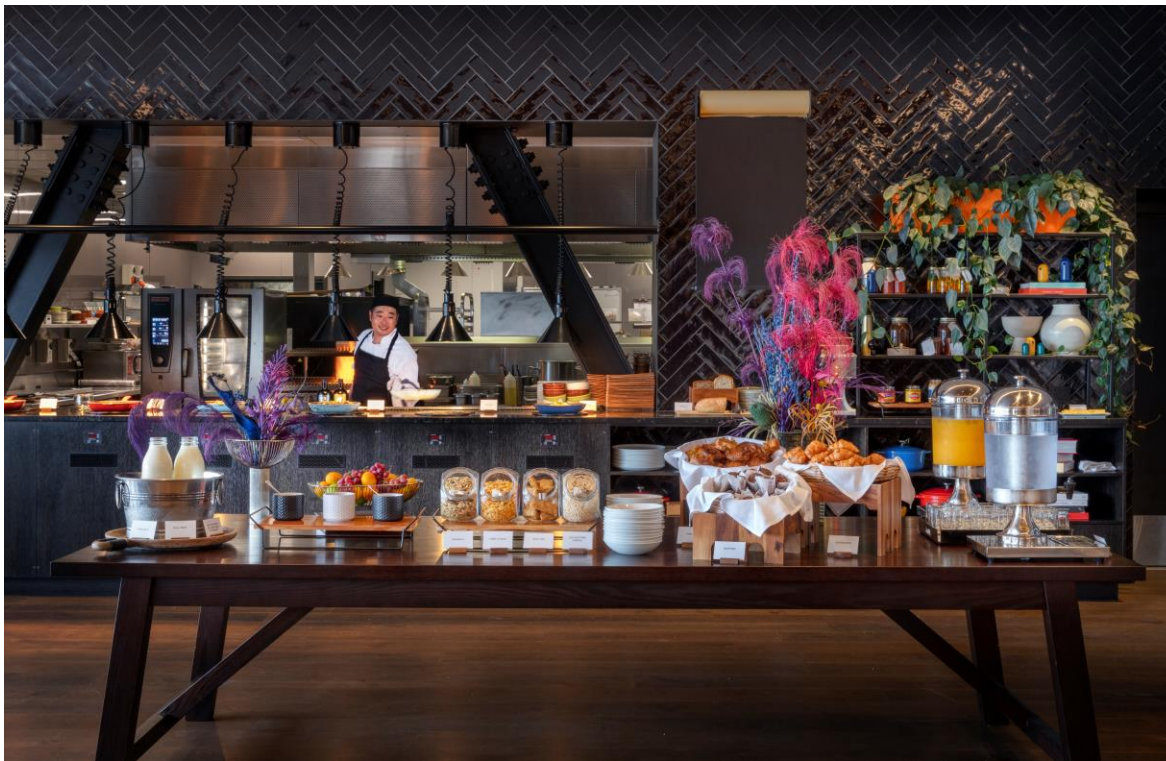
A selection of our house made desserts served 'petite' to share, accompanied by a selection of NZ cheeses with oat crackers and preserves.

PETIT FOURS – Served with tea and coffee

Chef's creation



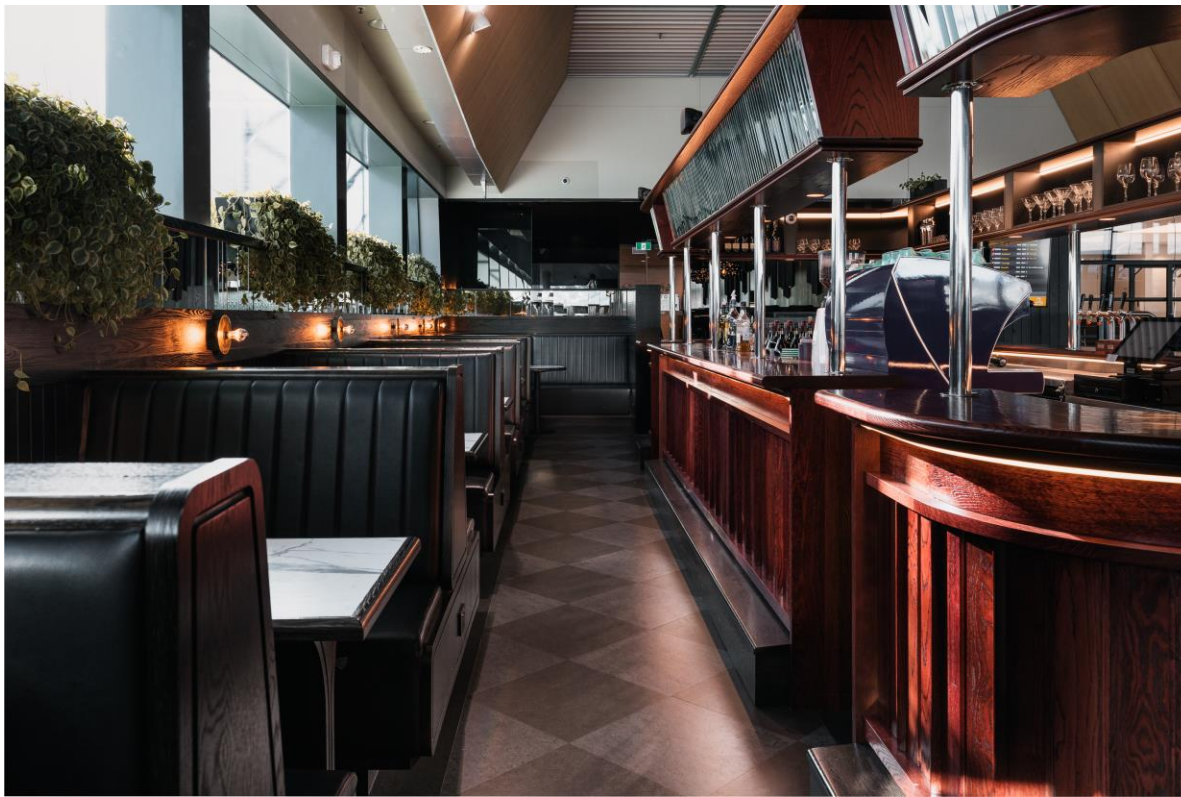
*This menu is subject to change based on season and availability of products



EXCLUSIVE VENUE HIRE AT WHISKEY LIMA GOLF

If you're looking for a spacious venue filled with natural light and an in-house bar for your next event, look no further than Whiskey Lima Golf.

Our 150-seat restaurant is the ideal spot for a large sit-down lunch or dinner, and provides a generous amount of room to mix and mingle for larger cocktail functions (up to 200 people). Let our dedicated events team take care of your function while you and your guests sit back and relish our restaurant's incredible food and atmosphere.



EXCLUSIVE VENUE HIRE AT PELOTON BAR + EATERY

After a slightly more intimate venue for your event? Accommodating up to 95 people cocktail style, Peloton Bar & Eatery offers a sophisticated and relaxing environment for your guests to enjoy.

Nestled above the departures hall on a nifty mezzanine level with views across the runway, Peloton Bar & Eatery is the perfect hideaway to step into and unwind. The secluded location provides a unique respite from the crowds below, creating an element of exclusivity for your private event.

RYDGES

WELLINGTON AIRPORT

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28 Stewart Duff Drive, Rongotai, Wellington, 6022

ENQUIRIES

(04) 896 9173

conferenceNZ@evt.com

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