



RYDGES

WELLINGTON

MEETINGS & EVENTS

REFRESHINGLY LOCAL

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

CONFERENCE SPACES

Our self-contained conference centre can cater for up to 230 conference guests. Everything you need is located on the one floor including five conference spaces, a dedicated catering kitchen and an on-site audio visual technician.

Room	Area	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U- Shape
Grand Space	325m2	220	50	160	120	250	230	50
Space 1	59m2	40	21	32	30	55	55	24
Space 2	54m2	40	21	32	30	55	55	24
Space 1 & 2	113m2	70	48	56	48	75	100	42
Space 3	62m2	40	21	32	30	55	55	21
Pre - Function	116m2	N/A	N/A	N/A	N/A	150	N/A	N/A

DAY DELEGATE PACKAGE

01



CATERING PACKAGE

\$75pp + Room Hire

Suitable for groups of 18 - 29 guests

PACKAGE INCLUSIONS

- Day catering
- Full conference room set up
- Iced water
- Writing pads & pens for each delegate
- Mints for the table
- Unlimited, high-speed WI-FI
- Instant response service during your conference
- Coordination & support during the lead-up to your conference



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HALF DAY DELEGATE PACKAGE

From \$84pp

Minimum 30 guests

PACKAGE INCLUSIONS

- Plenary room hire
- Day catering
- Full conference room set up
- Iced water
- Writing pads & pens for each delegate
- Mints for the table
- Unlimited, high-speed WI-FI
- Instant response service during your conference
- Coordination & support during the lead-up to your conference



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DAY DELEGATE PACKAGE

From \$90pp

Minimum 30 guests

PACKAGE INCLUSIONS

- Plenary room hire
- Day catering
- Full conference room set up
- Iced water
- Writing pads & pens for each delegate
- Mints for the table
- Unlimited, high-speed WI-FI
- Instant response service during your conference
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DAILY DELEGATE MENU

DAY ONE

ON ARRIVAL

Freshly Brewed Coffee and a selection of teas

MORNING TEA

Trio of Charged Super Juice Shots (v)
Gareth's 'Famous in Wellington' Sausage Rolls Banana Bread with Maple Butter (v)

WORKING STYLE LUNCH

Seasonal Garden Salad, Vinaigrette Dressing (v, gf, df)
Classic Four Bean, Corn and Pea Salad, Toasted Cumin Herbs (v, gf, df)
'BLT' Wraps - Smoked Bacon, Lettuce, Tomato, Mayo
Cajun Buttermilk Fried Chicken, Drum, Slaw, Ranch Dressing (gf)
Red Velvet Pots, Crème Anglaise (v)
Seasonal Fruit Bowl (v, gf, df)

Add Buffet Dish For Extra - \$5pp

Penne Gratin - Baked Penne Pasta with Smoked Tomato Pomodoro, Seasonal Vegetables, Parmesan and Pumpkin Seed Crumble (v)

AFTERNOON TEA

Lemonade Scones, Jam and Cream (v)
Lavosh Crisps, Harissa Hummus Dip (v, df)

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



DAILY DELEGATE MENU

DAY TWO

ON ARRIVAL

Freshly Brewed Coffee and a selection of Teas

MORNING TEA

Trio of Charged Super Juice Shots (v)

Jade's 'Secret Recipe' Bacon and Egg Slice, Relish

Salted Caramel Slice Brownie (v, gf)

WORKING STYLE LUNCH

Seasonal Garden Salad, Vinaigrette Dressing (v, gf, df)

Cucumber and Crispy Noodle Salad, Charred Peppers, Mesclun, Sesame Dressing (v,df)

Open Focaccia Melts with Capers, Fire Roasted Capsicum, Mozzarella, Herbs (v)

'Fish and Chips' - Crumbed Fish of the Day, Rosemary Polenta Fries, Tartare

Rose Pannacotta Pots, Meringue, Berry Coulis (v, gf)

Seasonal Fruit Bowl (v, gf, df)

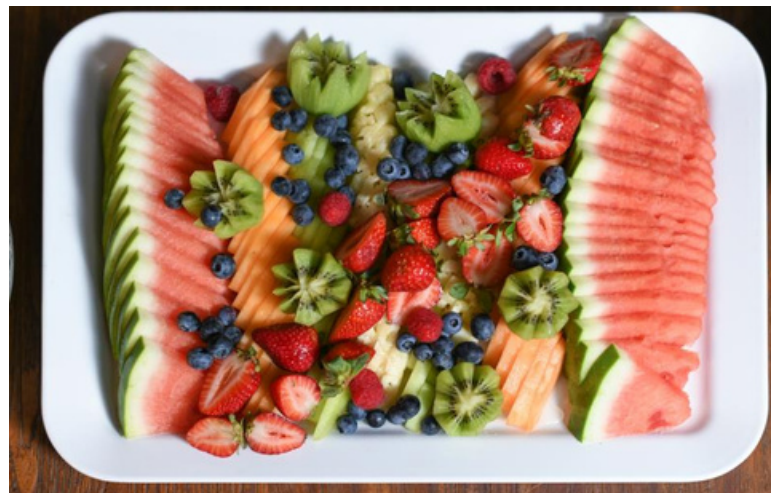
Add Buffet Dish For Extra \$5pp

Toasted Cumin and Rosemary Lamb Meatballs, Black Bean, Corn and Quinoa Pilaf, Smoked Tomato 'Pomodoro' (gf, df)

AFTERNOON TEA

Mini Cucumber Sliders, Beetroot Feta Whip (v)

Mrs Higgins Cookie of the Day (v)



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

DAILY DELEGATE MENU

DAY THREE

ON ARRIVAL

Freshly Brewed Coffee and a selection of Teas

MORNING TEA

Trio of Charged Super Juice Shots (v)

Croissants filled with Swiss Cheese, Piccalilli, Sweet Tomato Relish (v) Yoghurt Pots, Passionfruit and Peach (v, gf)

WORKING STYLE LUNCH

Seasonal Garden Salad, Vinaigrette Dressing (v, gf, df)

Quinoa, Feta and Olive Salad with Cos Lettuce, Roasted Carrot (v, gf)

Shaved Ham and Cheddar Toasted Baguettes, Aioli, Red Onion

Roast Pork Belly Bites, Garlic Rice, Korean BBQ Sauce, Spring Onion (gf, df)

Chocolate Mousse Pots, Brownie Crumble (v, gf)

Seasonal Fruit Bowl (v, gf, df)

Add Buffet Dish For Extra \$5pp

Chickpea, Olive and Potato Tagine Casserole, Preserved Lemon and Herb CousCous(v, gf, df)

AFTERNOON TEA

Tortilla crisps, salsa de queso, herb oil (v)

Classic carrot cake, cream cheese icing (v)



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BREAKFAST

02



BREAKFAST OPTIONS

Minimum numbers apply

LIGHT BREAKFAST

\$28pp | Minimum 20, Maximum 80 guests

Pre-set on the tables before guest arrival

Sliced Tropical Fruit Platter (v, gf, df)

Berry Crunch Yoghurt Cups (v)

Danish Pastries (v)

Petite Bagels, Streaky Bacon, Avocado, Tomato Relish or Sliced Leg Ham, Avocado, Gruyere, Tomato

Served on a station in the room:

Jugs of Chilled Orange Juice (v, gf, df)

Freshly Brewed Coffee and a selection of Teas

Almond Biscotti (v)

PLATED BREAKFAST

\$38pp | Minimum 10, Maximum 100 guests

Includes the above light breakfast selection, plus one of the following set-plated options:

Eggs Benedict with Leg Ham, Poached Eggs and Hollandaise

Smoked Salmon Potato Cakes with Grilled Tomato, Poached Eggs and Hollandaise (gf)

Bacon, Poached Eggs, Palliser Bay Sausage, Hash Browns, Grilled Tomato, Crusty Toast (df)

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



BREAKFAST OPTIONS (CONT.)

Minimum numbers apply

HEALTHY BUFFET BREAKFAST

\$29pp | Minimum 20 guests

Chia and Coconut Pudding (v, gf)
Berry Crunch Yoghurt Cups (v) Bircher's
Muesli Jars (v)
Sliced Fresh Fruit Platters (v, gf, df)
Cranberry and Nut Bliss Bites (v, gf, df)

Spirulina and Fruit Smoothie Shots
A selection of Juices in Glass Bottles
Multigrain and Five Grain Loaves with a
selection of spreads
Freshly Brewed Coffee and a selection
of Teas

BUFFET BREAKFAST

\$39pp | Minimum 20 guests

Sweet Muffins (v)
Sliced Tropical Fruits (v, gf, df)
Bircher's Muesli (v)
Berry Crunch Yoghurt Cups (v)
Freshly Baked Croissants and Danishes (v)
Continental Meats and Cheeses Platter
Scrambled Eggs with Chives (v, gf)
Slow Roasted Tomatoes (v, gf, df)

Homemade Hash Browns (v, df)
Crispy Bacon (gf, df)
Palliser Bay Sausages
Glass of Chilled Orange Juice (v, gf, df)
Freshly Brewed Coffee and a selection
of Teas



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CANAPÉS

03



CANAPÉ OPTIONS

Minimum 20 guests

Five light canapés served over a one hour period | \$30pp

- Sticky Pork Bites Tossed in a Sesame Glaze (df)
- Crispy Vegetable Bites, Chickpea Batter with a Minted Yogurt Sauce (v, gf)
- Buttermilk Chicken served with a Honey Minted Yoghurt (gf)
- Thai Fishcakes with a Lime and Chili Mayo (gf, df)
- Lamb Meatballs with a Roasted Tomato Relish (gf, df)
- Arancini - Crispy Risotto Balls with a Basil Mayonnaise (v, gf)
- Smoked Chicken Filo Baskets with a Salsa Verde
- Herb and Olive, Feta Whip, Savoury Pastry (v)
- Assorted Sushi with Picked Ginger, Wasabi and Soy (gf, df)
- Mini Fruit Tartlets (v)
- Mini Lemon Curd Tartlets (v)
- Individual Fruit Skewers (v, gf, df)



Substantial canapés | \$10pp

- Parmesan and Lemon Chicken Goujons with a Citrus Dip
- Lamb and Mint Sliders, Buttermilk Bun
- Pulled Pork and Apple Relish Sliders



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BUFFET

04



BUFFET

From \$85pp
Minimum 30 guests

TO START

Selection of breads, served with Dips and Oils (v)
A selection of Sliced European Meats

ENTRÉE

Four Bean Salad, Red Onion, Tomato Pesto, Feta (v, gf)
Caesar Salad, Cos, Bacon, Parmesan, Croutons and Soft Boiled Eggs
Garden Salad with a Balsamic Dressing (v, gf, df)

MAIN

White Bean, Pea and Potato Cassoulet, Preserved Lemon (v, gf, df)
Oven Roasted Sirloin of Beef with Mustard, Herb Crust served with Honey
Roasted Vegetables, Port Wine Jus (gf, df)
Smokey Paprika Chicken Thigh with Vine Tomato and Lemon (gf, df)
Twice Cooked Pork belly with Bok-Choy, Asian Dressing (gf, df)
Steamed Jasmine Rice (v, gf, df)
Sautéed Seasonal Greens, Toasted Almonds (v, gf, df)
Rosemary Roasted New Potatoes (gf)

DESSERT

A selection of House Made Desserts served 'Petite' to share
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee and a selection of Teas

DELUXE ADD-ONS

Truffled Creamy Mushroom Soup **\$6pp**
Seafood Station, a selection of Cold Seafood including Oysters and Green Lipped Mussels (gf) **\$10pp**
Baked Whole Side of Salmon, Lemon, Gremolata (gf, df) **\$8pp**
Carvery - Honey Glazed Champagne Ham on the Bone **\$10pp**
Lamb Shoulder, Braised Served with Gremolata **\$8pp**
Cheese Board, a selection of NZ Cheese with Oat Crackers and Preserves **\$5pp**



PLATED DINNER

05

A black and white landscape photograph of a lake surrounded by mountains and hills. The text '05' is overlaid in a large, light blue font on the right side of the image.

TWO-COURSE SET MENU

\$79pp

Minimum 10 guests

Maximum 80 guests

ON ARRIVAL

A complimentary selection of Fresh Locally Sourced Artisan Breads served with a selection of Spreads, Dips and Compound Butters (v)

MAIN

All mains served with Smoked Garlic Puree

A choice of two options served as an alternative drop

Wakanui Ribeye Steak (300g) with Horseradish

Roasted NZ Pork Belly with Grain Mustard Market Fish with Caper Salsa

A selection of sides for the Table to share

DESSERT

A selection of our House Made Desserts served 'petite' to share



**Sample menu only - Changes regularly based on seasonality and local produce availability*

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THREE-COURSE SET MENU

\$89pp

Minimum 10 guests
Maximum 80 guests

ON ARRIVAL

A complimentary selection of Fresh Locally Sourced Artisan Breads served with a selection of Spreads, Dips and Compound Butters (v)

ENTRÉE

Cured Salmon with Verjus

OR

Charcuterie - a selection of Cured Meats, Preserves and Pickles

MAIN

All mains served with Smoked Garlic Puree

A choice of two options served as an alternative drop.

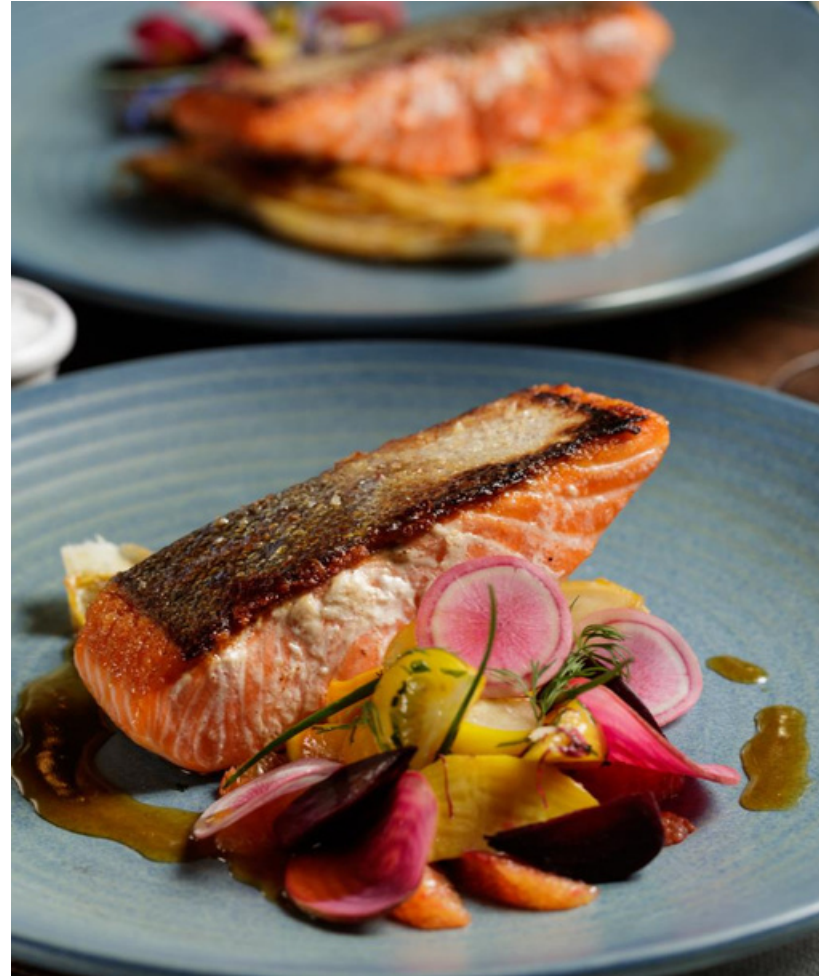
Wakanui Ribeye Steak (300g) with Horseradish Roasted NZ Pork Belly with Grain Mustard

Market Fish with Caper Salsa

A selection of sides for the Table to share

DESSERT

A selection of our house-made desserts served 'petite' to share



**Sample menu only - Changes regularly based on seasonality and local produce availability*

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FOUR-COURSE SET MENU

\$99pp

Minimum 10 guests
Maximum 80 guests

ON ARRIVAL

A complimentary selection of Fresh Locally Sourced Artisan Breads served with a selection of Spreads, Dips and Compound Butters (v)

TO START

Charcuterie - a selection of Cured Meats, Preserves and Pickles

ENTRÉE

Cured Salmon with Verjus

MAIN

All mains served with Smoked Garlic Puree

A choice of two options served as an alternative drop

Wakanui Ribeye Steak (300g) with Horseradish

Roasted NZ Pork Belly with Grain Mustard Market Fish with Caper Salsa

A selection of sides for the Table to share

DESSERT

A selection of our House Made Desserts served 'petite' to share and accompanied by a selection of NZ Cheese with Oat Crackers and Preserves (v)

**Sample menu only - Changes regularly based on seasonality and local produce availability*



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BEVERAGE PACKAGE

06



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

House Chardonnay / House Sauvignon Blanc / Orlando Bay of Stones Cuvee / House Merlot Cabernet / Selection of New Zealand Beers / Orange Juice and Soft Drinks

1 Hour Package	\$35pp
1 1/2 Hour Package	\$40pp
2 Hour Package	\$45pp
3 Hour Package	\$52pp
4 Hour Package	\$57pp
5 Hour Package	\$66pp

PREMIUM BEVERAGE PACKAGE

Orlando Bay of Stones Chardonnay / Orlando Bay of Stones Sauvignon Blanc / Orlando Bay of Stones Cuvee / Montana Festival Block Pinot Noir / Orlando Bay of Stones Cabernet/Sauvignon / Selection of NZ Beers / Orange Juice and Soft Drinks

1 Hour Package	\$39pp
1 1/2 Hour Package	\$45pp
2 Hour Package	\$51pp
3 Hour Package	\$62pp
4 Hour Package	\$68pp
5 Hour Package	\$77pp

**Sample menu only *Cannot be used in conjunction with a cash bar*



BEVERAGE PACKAGES

EXECUTIVE BEVERAGE PACKAGE*

Montana Festival Block Chardonnay / Montana Festival Block Sauvignon Blanc / Brancott Estate Reserve Brut Cuvee / Montana Festival Block Pinot Noir / Montana Festival Block Merlot/Cabernet / Selection of NZ Beers / Orange Juice and Soft Drinks

1 Hour Package	\$47pp
1 1/2 Hour Package	\$54pp
2 Hour Package	\$59pp
3 Hour Package	\$71pp
4 Hour Package	\$81pp
5 Hour Package	\$95pp

BEVERAGES ON CONSUMPTION*

All beverages are charged on a consumption basis. Minimum spend applies.

If requested, your spend can be monitored during your event and updates can be given at pre-arranged levels or times.

Cash bar also available on request

**Sample menu only *Cannot be used in conjunction with a cash bar*



PRIVATE DINING AT PORTLANDER

07





PRIVATE DINING AT PORTLANDER

Portlander's private dining space is the ideal venue for your next private dining affair. Divided from the main restaurant by lush velvet curtains and fresh trestle vines to help set the scene and provide a great experience for any gathering. Portlander's private dining serves as an outstanding venue to host your next birthday, work function or cocktail reception.

Private Dining Area	Seated	Cocktail
Hunter	12-18max	30
Gatherer	12 max	N/A
Hunter & Gatherer	19-28max	40



RYDGES

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75 Featherston Street, Pipitea, Wellington 6011

ENQUIRIES

(04) 498 3777

conferenceNZ@evt.com