



RYDGES

WELLINGTON

MEETINGS & EVENTS

REFRESHINGLY LOCAL

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

CONFERENCE SPACES

Our self-contained conference centre can cater for up to 220 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 PACKAGES

\$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 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 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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FULL 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 table
- Unlimited, high-speed WI-FI
- Instant response service during your conference
- Coordination & support during the lead-up to your conference



DAILY DELEGATE MENU

DAY ONE

MORNING TEA

Savoury Muffins

Yoghurt crunch, topped with blueberries

LUNCH

Seasonal garden salad, vinaigrette dressing

Beetroot, quinoa and feta salad with baby spinach, toasted almonds

Roast beef, caramelised onion, horseradish aioli baguettes

Buttermilk chicken, herbed brown rice, sriracha mayo, spring onions

Deconstructed lemon meringue pie

Fresh fruit platter

AFTERNOON TEA

Cheese scones with a whipped cream cheese, herb filling

Caramel and white chocolate cookies



DAILY DELEGATE MENU

DAY TWO

MORNING TEA

Sausage rolls, tomato chili relish

Raspberry and white chocolate muffins

LUNCH

Seasonal garden salad, vinaigrette dressing

Beetroot, quinoa and feta salad with baby spinach, toasted almonds

Broccoli, red onion salted almonds, red grapes, vegan mayo

Chicken wraps, shredded chicken, salad, mango chili mayo

Twice cooked pork bites, tomato chili relish, Asian slaw, sesame dressing

Affogato panna cotta, whipped cream, shaved chocolate

Fresh fruit platter

AFTERNOON TEA

Chocolate mud cake

Mini bagels, smoked chicken, lemon pepper mayo



DAILY DELEGATE MENU

DAY THREE

MORNING TEA

Grilled courgette and feta quiche
Banana loaf

LUNCH

Seasonal garden salad, vinaigrette dressing
Ranch salad, iceberg, chopped tomato, spring onion, bacon, cheese, buttermilk dressing
Roast vegetable focaccia melt
Lamb meatballs, smoked paprika pomodoro, black bean quinoa and corn pilaf
Chocolate mousse topped with berry crumble
Fresh fruit platter

AFTERNOON TEA

Sweet scones
Avocado cream cheese whip, lavosh



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)

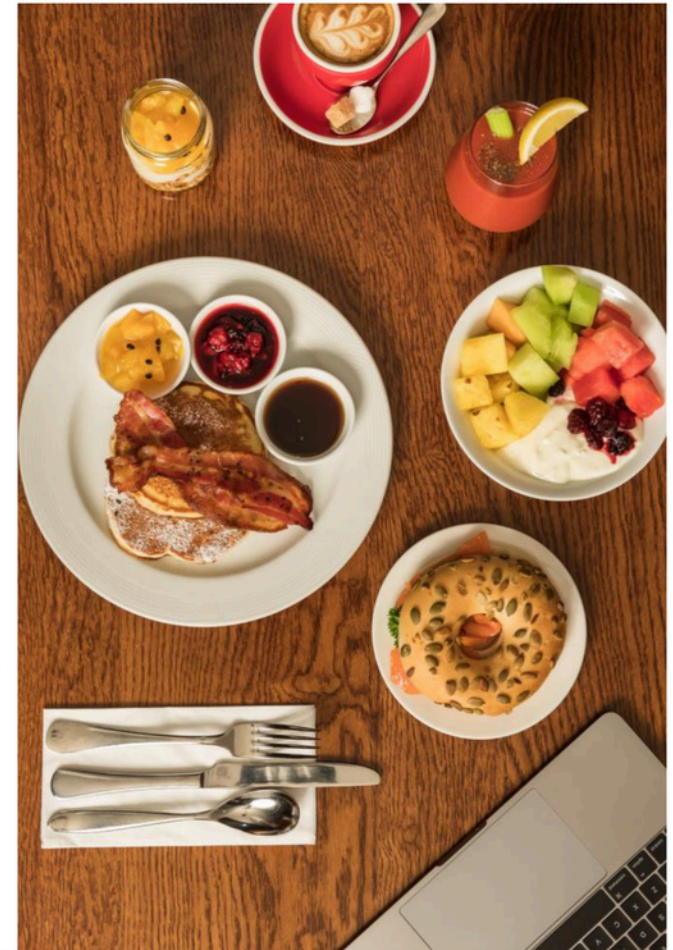
Spirulina and Fruit Smoothie Shots
A selection of Juices in Glass Bottles
Multigrain and Five Grain Loaves with a
selection of spreads
Freshly Brewed Coffee and a selection
of Teas

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



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

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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 File Baskets with a Salsa Verde
Herb and Olive, Feta Whip, Savoury Pastry (v)
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

ENTREE

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

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



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PLATED DINNER

05



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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BEVERAGE PACKAGE

06

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

House Chardonnay / House Sauvignon Blanc / Brancott Estate Reserve Brut Cuvee /
House Merlot Cabernet / Selection of New Zealand Beers / 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

Church Road Chardonnay / Nga Pari Sauvignon Blanc / Brancott Estate Reserve Brut
Cuvee / Duke of Cromwell Pinot Noir / Montana Festival Block Cabernet / Selection of
New Zealand Beers / 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*



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BEVERAGE PACKAGES

EXECUTIVE BEVERAGE PACKAGE*

Kahurangi Chardonnay / Church Road Sauvignon Blanc / Brancott Estate Reserve Brut Cuvee / Nga Pari Pinot Noir / Montana Festival Block Merlot/Cabernet / Selection of NZ Beers / 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



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ENQUIRIES

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