

RYDGES

WELLINGTON AIRPORT

MEETINGS & EVENTS

REFRESHINGLY LOCAL

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CONFERENCE & EVENT SPACES

Discover the ideal setting for your next event at our state-of-the-art conference and events centre.

With the capacity to accommodate up to 300 guests, our purpose-built venue offers a variety of versatile meeting spaces to suit your needs.

Enjoy sweeping views of the terminal and runway from our convenient venues, with easy access from the terminal floor.

Plus, each space comes equipped with individualised climate control, integrated audio-visual equipment, and complimentary Wi-Fi, making booking your event venue a seamless experience.

Room (incl. room splits)	Boardroom	Cabaret	Classroom	U-Shape	Theatre	Banquet	Cocktail
Karaka	24	60	38	30	120	80	100
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	108	64	100
Reef + 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
The Library	12	-	-	-	-	-	-
Whiskey Lima Golf	-	128	-	-	-	160	300
Peloton	-	-	-	-	-	-	95
Good Day (Upper Deck)	-	-	-	-	-	-	120
United Brew Works	-	-	-	-	-	-	120

DAYTIME CATERING

01

CATERING PACKAGES

BUSINESS CLASS PACKAGE

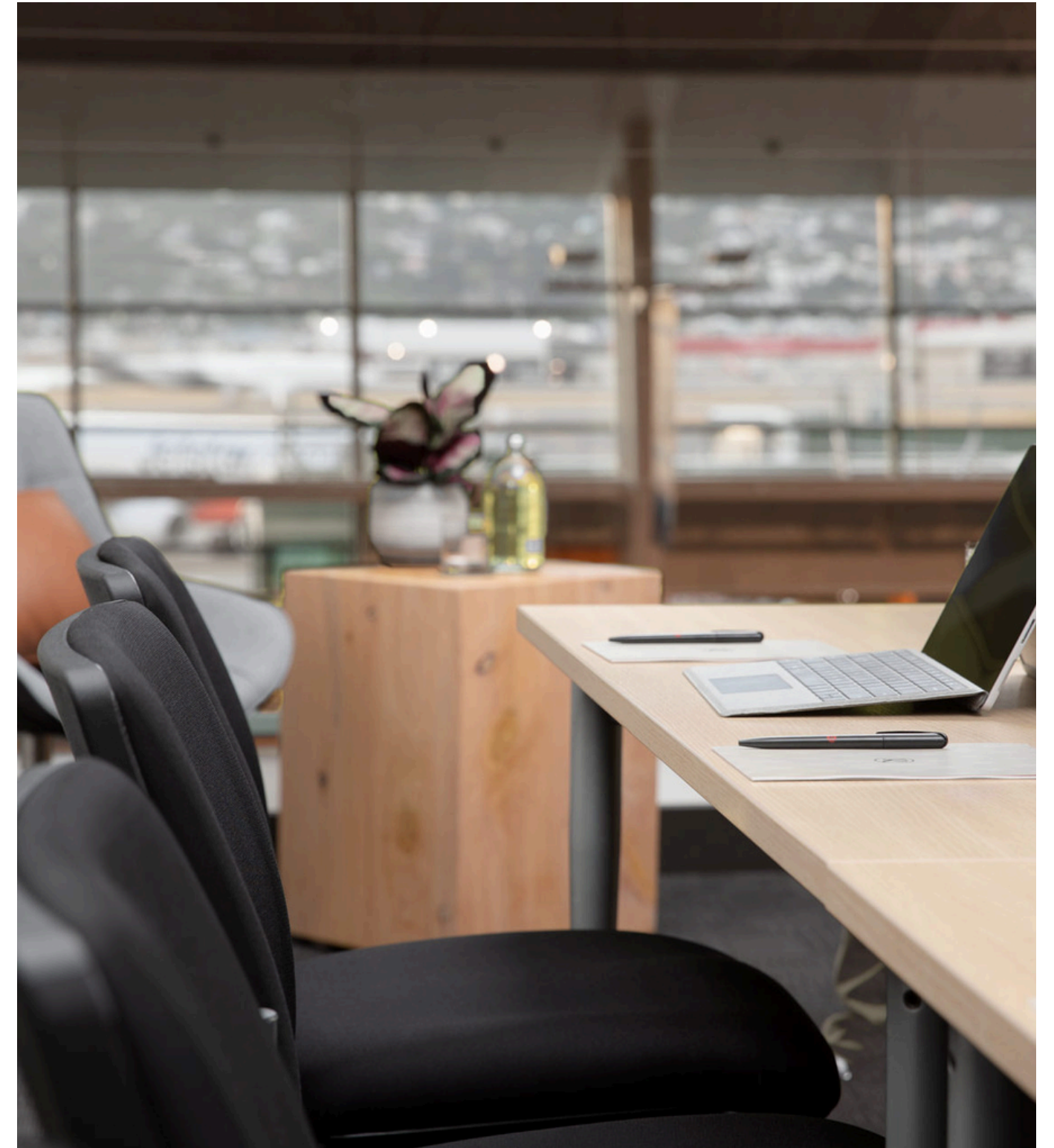
- Arrival Tea & Coffee
- Morning Tea
- Business Class Working Lunch
- Afternoon Tea

**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

\$66.00pp

Minimum of 8 delegates

ON ARRIVAL

Freshly brewed coffee and tea selection

MORNING TEA

Fresh fruit and coconut vanilla yoghurt pots
Homemade cheddar cheese and sundried tomato scones with butter
Chef's choice of smoothie shots and juices

WORKING LUNCH

Smoked salmon, lemon mayonnaise, cucumber, rocket, open sandwich
Organic quinoa, Swiss chard, orange, radish, drunken raisins, citrus dressing and toasted almonds
Seasonal garden salad, vinaigrette dressing
Sliced fruit platter
Chef's selection of sweet treats

AFTERNOON TEA

Caramelised onion and feta cheese tartlets
Mango syllabub, raspberry jelly, fruit compote, chocolate crumble



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

FIRST CLASS MENU

\$72.00pp
Minimum of 20 delegates

ON ARRIVAL

Freshly brewed coffee and tea selection

MORNING TEA

Fresh fruit and coconut vanilla yoghurt pots

Homemade cheddar cheese and sundried tomato scones with butter

Chef's choice of smoothie shots and juices

WORKING LUNCH

Smoked salmon, lemon mayonnaise, cucumber, rocket, open sandwich

Organic quinoa, Swiss chard, orange, radish, drunken raisins, citrus dressing and toasted almonds

Seasonal garden salad, vinaigrette dressing

Rice noodles, wok-fried veg, plum sauce, baked tempeh

Crispy soy and honey glazed pork belly bites, roasted pineapple, crispy shallots, spring onions

Sliced fruit platter

Chef's selection of sweet treats

AFTERNOON TEA

Caramelised onion and feta cheese tartlets

Mango syllabub, raspberry jelly, fruit compote, chocolate crumble



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

ADDITIONAL OPTIONS

TEA AND COFFEE - \$5pp

Barista coffee upgrade – Additional \$2pp, per break

CHEF’S CHOICE TEA BREAK FOOD ITEM - \$7.50pp, per item

MORNING TEA/AFTERNOON TEA PACKAGE - \$15pp

Freshly brewed coffee and tea selection Chef’s choice of 2
tea break items

A LA CARTE PLATED LUNCH - \$34pp

Served in our Whiskey Lima Golf Restaurant with tea and coffee

BUSINESS CLASS LUNCH - \$36pp

Served with tea and coffee

FIRST CLASS LUNCH - \$43pp

Served in our Whiskey Lima Golf Restaurant with tea and coffee

DIETARY REQUIREMENTS - \$5.00pp per day, \$3.00pp per half day



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PLATTERS

Minimum of 6 delegates

FRUIT
\$5.00 per person

SWEET
\$5.00 per person

BREAD AND DIPS
\$6.00 per person

CHEESE
\$15.00 per person

SALUMI
\$15.00 per person

SEAFOOD
\$17.00 per person



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EVENING DINING CATERING

02

GATE 1 BUFFET MENU*

\$83.00pp
Minimum of 20 delegates

TO START

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

HOT SELECTION - Served from the buffet

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 grain salad

DESSERT

A selection of house-made desserts served 'petite'

ADD-ONS

Selection of Platters \$5-\$15pp

Please refer to the platters page

Entrée - Individually plated \$15pp

Individually served entrée advised by the chef prior to arrival

Canapé Package \$28pp

A selection of four individually served bites on arrival



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

GATE 2 FAMILY STYLE MENU*

\$83.00pp
Minimum 12 delegates

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 grain salad

DESSERT

A selection of house-made desserts served 'petite'

ADD-ONS

Selection of Platters \$5-\$15pp
Please refer to the platters page

Entrée - Individually plated \$15pp

Individually served entrée advised by the chef before arrival

Canapé Package \$28pp

A selection of four individually served bites on arrival

*Minimum 20 delegates

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



GATE 3 PLATED MENU

\$99.00pp

Minimum numbers apply

TO START

A selection 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 sides from the Whiskey Lima Golf menu served on the table to share

DESSERT

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

ADD-ONS

Selection of Platters \$5-\$15pp

Please refer to the platters page

Entrée - Individually plated \$15pp

Individually served entrée advised by the chef before arrival

Canapé Package \$28pp

A selection of four individually served bites on arrival

*Minimum 20 delegates



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

GATE 4 WALK & FORK DINNER

Build your own menu with a selection of items at \$16 per item per person

- Wok fried vegetables, rice noodles, Szechuan sauce
- Kikorangi blue cheese & fresh pear galettes
- Toad in the hole, caramelised onion relish, red wine jus
- Smoked salmon, cream cheese, baby spinach & caper 'muffins'
- Slow-cooked pork belly bao buns, Asian slaw
- Aromatic Thai spiced fish curry, coconut rice
- Wild mushroom risotto with Italian parsley, shaved parmesan truffle oil
- Market fish soft shell tacos, chipotle mayo, pico de gallo
- Braised lamb and lentil ragout, flatbread, hummus
- Spinach, roasted pumpkin and pine nut pappardelle, parmesan, lemon & crisp sage
- Market fish 'Ika mata' iceberg lettuce cup
- Peanut satay chicken skewers (x2), roasted peanuts, coconut chips, Indonesian rice
- Smoked South Island hoki croquettes, soy and sesame mayonnaise
- Southern fried chicken wrap with spicy lime mayonnaise and coleslaw
- Market fish and chips, lemon and tartare sauce
- Crispy squid, lemon pepper, aioli
- Jackfruit & kumara curry, sprouts and bamboo shoots
- Beef burger sliders, Swiss cheese, caramelised onions, chipotle mayonnaise and pickles
- Eggplant katsu, steamed rice, shaved wombok, tonkatsu sauce & crispy onions
- Braised lamb shoulder with creamed potatoes and salsa verde
- Classic Caesar salad plain or with charred chicken. (\$2 added for chicken)
- Chargrilled king prawns (x 3), brown rice, garlic, ginger, chilli, seaweed & lemon



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

CELEBRATION PACKAGES

03

COCKTAIL HOUR

\$71.00 pp

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

House Selection Sauvignon Blanc

House Selection Chardonnay

House Selection Merlot Cabernet

House Selection Sparkling Wine

Selection of Beers and Cider

Soft Drinks and Juices



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

COCKTAIL HOUR

\$75.00pp

Minimum 20 guests based on 1 hour

FIRST CLASS

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

House Selection Sauvignon Blanc

House Selection Chardonnay

House Selection Merlot Cabernet

House Selection Sparkling Wine

Selection of Beers and Cider

Soft Drinks and Juices

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



BEVERAGE PACKAGES

04

BEVERAGE PACKAGES

BUSINESS BEVERAGE PACKAGE

House Selection Sauvignon Blanc
House Selection Chardonnay
House Selection Merlot Cabernet
House Selection Sparkling Wine
Selection of Beers and Cider
Soft Drinks and Juices

1 Hour Package	\$35.00pp
2 Hour Package	\$45.00pp
3 Hour Package	\$55.00pp

FIRST-CLASS BEVERAGE PACKAGE

Premium Selection Sauvignon Blanc
Premium Selection Chardonnay & Pinot Gris
Premium Selection Merlot Cabernet & Pinot Noir
Premium Selection Sparkling Wine
Selection of Beers and Cider (incl. draught)
Soft Drinks and Juices

1 Hour Package	\$45.00pp
2 Hour Package	\$55.00pp
3 Hour Package	\$65.00pp

NON-ALCOHOLIC BEVERAGE PACKAGE

Selection of Soft Drinks/ Juices
Coke/ Coke No Sugar/ Dry Ginger/ Sprite
Orange juice/ Apple juice/ Cranberry juice

1 Time Serving	\$8.00pp
Full Day Package	\$30.00pp

*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

Our exclusive private dining space, The Library, offers an intimate and refined setting for gatherings of up to 12 guests.

Located just off the main restaurant, it's perfectly suited to smaller events, celebratory dinners, and meaningful milestones that call for a more personal touch. The space is designed to feel warm and private, allowing guests to relax and connect without distraction. An expertly curated, exclusive menu enhances the experience, showcasing thoughtful flavours and seasonal highlights. For those looking to personalise the occasion further, our dedicated Conference & Events team is on hand to tailor every detail to your needs. The Library is where memorable moments are enjoyed in a setting that feels quietly special.

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THE LIBRARY PRIVATE DINING MENU

\$114.00pp
or
\$163.00pp
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

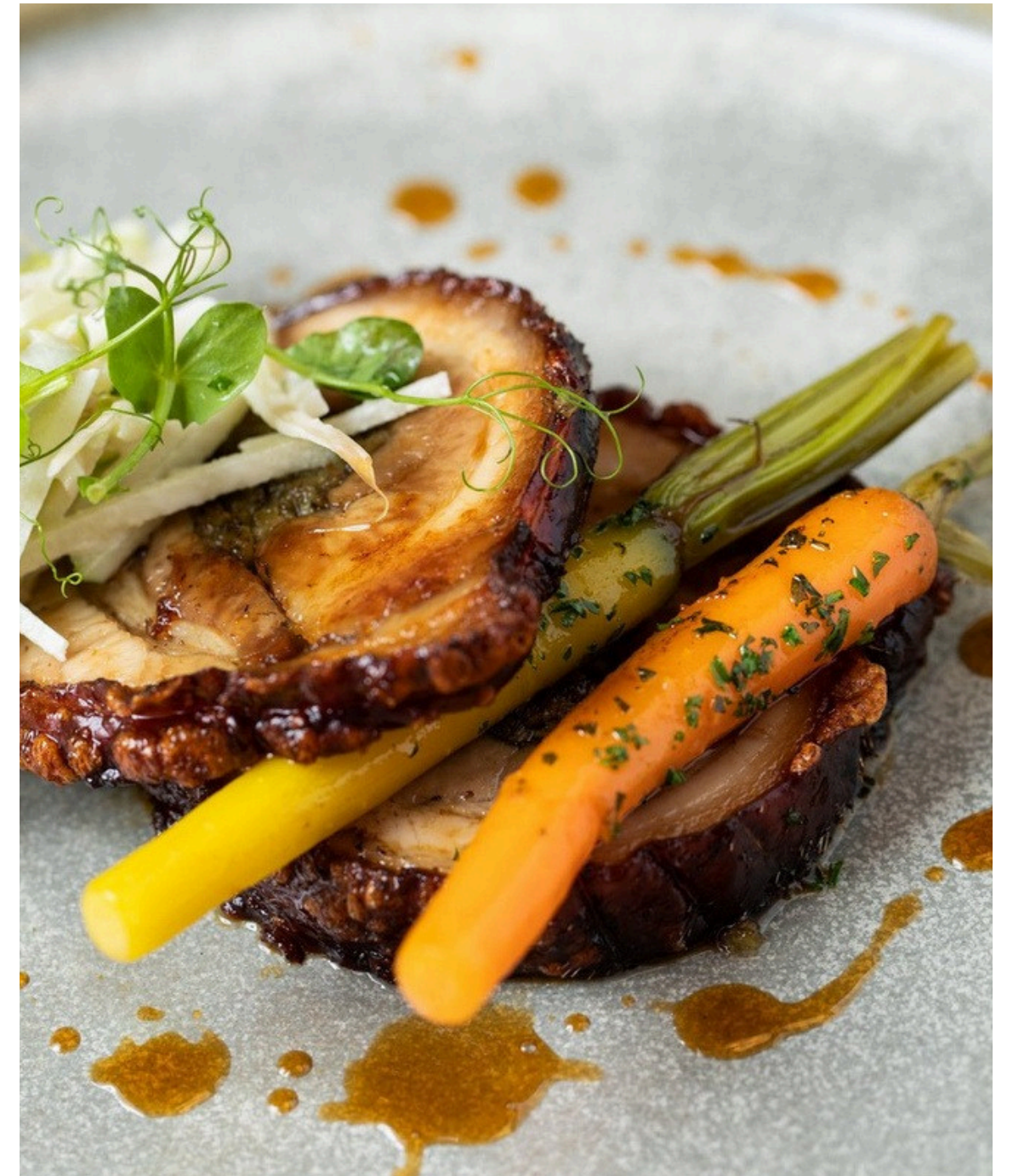
All are served with pan jus, baby herbs, salad garnish & served on the table with a selection of WLG sides to pass around.

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



WHISKEY LIMA GOLF

Host your next event in WLG and give your guests an experience that feels both effortless and unforgettable. With a generous, open-plan space, WLG is designed to comfortably accommodate everything from corporate gatherings to stylish celebrations. The built-in bar becomes a natural focal point, keeping the energy flowing and your guests well looked after throughout the event. Flexible layouts allow you to shape the space to suit your vision, whether that's formal, relaxed, or something in between. From lighting to seating and styling, the venue adapts to you, not the other way around. It's a space that feels polished yet personal.

Simply put, WLG gives you the freedom to make your event truly your own.



PELTON BAR + EATERY

Peloton Bar & Eatery is the perfect setting for smaller, more intimate events where atmosphere and views take centre stage. Designed for gatherings that value connection and detail, the space offers a refined yet relaxed environment ideal for private celebrations or bespoke corporate occasions. Sweeping views over the runway create a unique and ever-changing backdrop, adding a sense of occasion without overpowering the moment. Thoughtful layouts allow for a personalised setup that suits your event style, from seated dinners to elegant cocktail affairs.



GOOD DAY

Good Day offers a standout setting for cocktail-style events, combining modern design with truly iconic views. Located within Wellington International Airport's main terminal, the venue boasts sweeping views over the runway alongside stunning ocean vistas across Lyall Bay. Designed to host up to 120 guests, Good Day strikes the perfect balance between spacious and social, creating an atmosphere that feels lively yet considered. The unique location adds a sense of movement and energy, making every event feel dynamic and memorable. Ideal for networking events, celebrations, or stylish evening functions, the space lends itself effortlessly to flowing conversations and great hospitality.

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UNITED BREW WORKS

Break away from the traditional conference room and host your next corporate event in a venue that offers something genuinely unique. Located on the ground floor of Wellington International Airport, United Brew Works combines the convenience of an airport location with the character and atmosphere of a working brewpub, creating a memorable setting for meetings, networking events, presentations, and corporate functions. The versatile space is ideal for everything from team lunches and client dinners to conference breakouts and exclusive events. With a range of flexible seating configurations, dedicated food and beverage packages, and the option to incorporate locally brewed craft beers into your event experience, United Brew Works provides a refreshing alternative to conventional event venues.

RYDGES

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ENQUIRIES

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