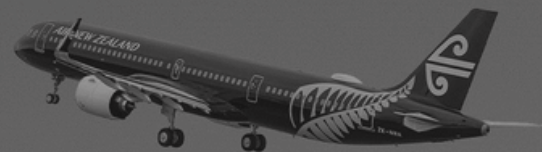


RYDGES

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
<b>Karaka</b>	24	60	38	30	120	80	100
<b>Miramar</b>	38	54	38	38	80	64	100
<b>Shark + Shelly</b>	24	36	24	24	50	40	60
<b>Evans</b>	16	20	16	16	25	16	25
<b>Shark</b>	16	20	16	16	25	16	25
<b>Shelly</b>	12	12	12	12	15	12	20
<b>Breaker</b>	38	54	40	38	108	64	100
<b>Eve + Flax</b>	24	36	24	24	50	40	60
<b>Eve</b>	16	20	16	16	25	16	25
<b>Reef</b>	16	20	16	16	25	16	25
<b>Flax</b>	12	12	12	12	15	12	20
<b>Weka</b>	24	28	20	24	40	28	40
<b>The Library</b>	12	-	-	-	-	-	-
<b>Whiskey Lima Golf</b>	-	128	-	-	-	160	300
<b>Peloton</b>	-	-	-	-	-	-	95

# DAYTIME CATERING

01

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# 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

**\$63.00pp**

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

**\$68.00pp**  
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 - \$7pp, per item**

## **MORNING TEA/AFTERNOON TEA PACKAGE - \$14.50pp**

Freshly brewed coffee and tea selection

Chef's choice of 2 tea break items

## **A LA CARTE PLATED LUNCH - \$32pp**

Served in our Whiskey Lima Golf Restaurant with tea and coffee

## **BUSINESS CLASS LUNCH - \$34pp**

Served with tea and coffee

## **FIRST CLASS LUNCH - \$41pp**

Served in our Whiskey Lima Golf Restaurant with tea and coffee

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



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

# PLATTERS

Minimum of 6 delegates

## FRUIT

\$5.00 per person

## SWEET

\$5.00 per person

## BREAD AND DIPS

\$5.00 per person

## CHEESE

\$13.00 per person

## SALUMI

\$13.00 per person

## SEAFOOD

\$15.00 per person



EVENING DINING CATERING

02

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# GATE 1 BUFFET MENU\*

**\$79.00pp**

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

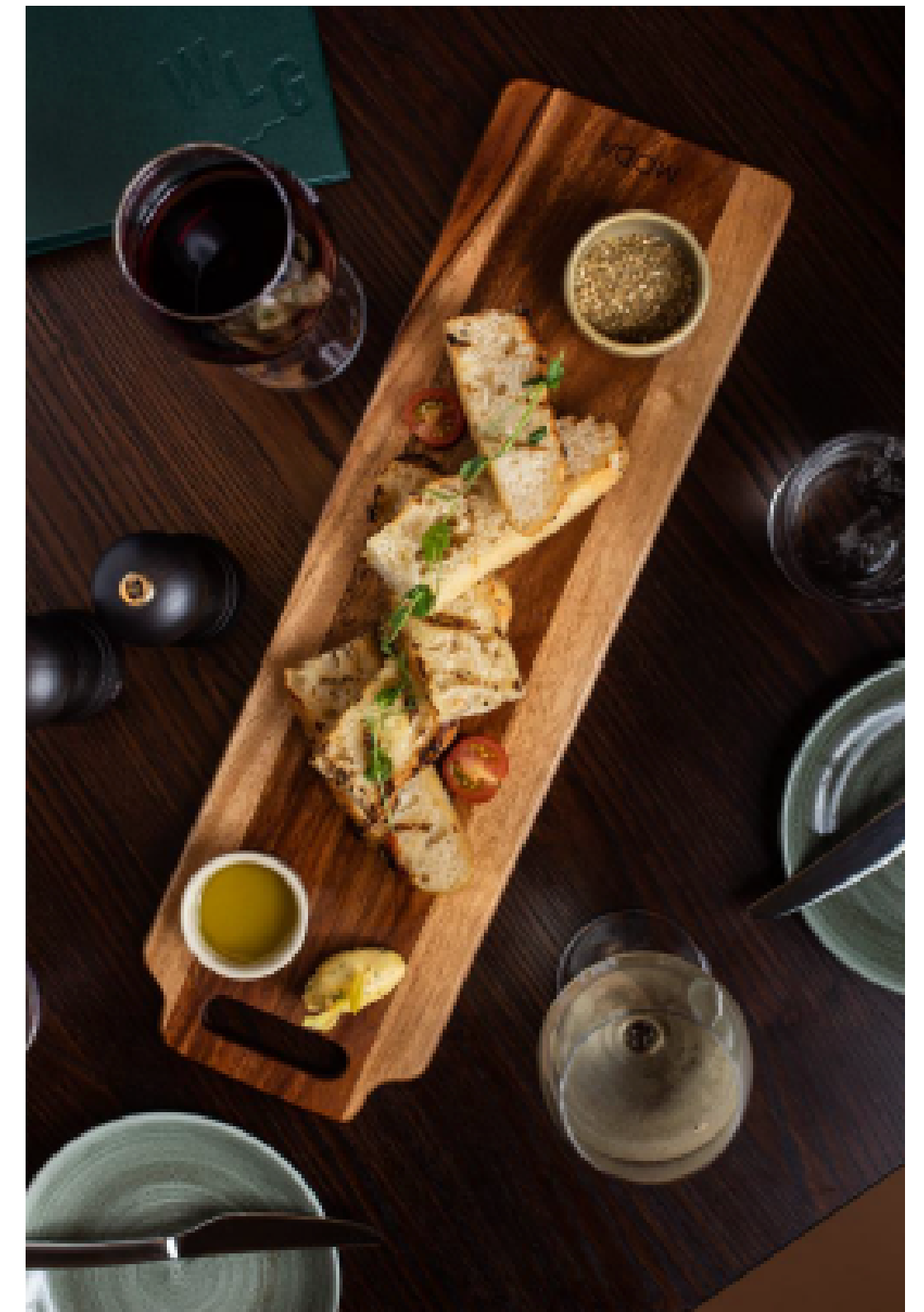
Please refer to the platters page

Entrée - Individually plated \$15pp

Individually served entrée advised by the chef prior to arrival

Canapé Package \$20pp

A selection of four individually served bites on arrival



# GATE 2 FAMILY STYLE MENU\*

**\$79.00pp**

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 \$20pp

A selection of four individually served bites on arrival



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

# GATE 3 PLATED MENU

**\$94.00pp**

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 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 \$5.00 -\$15.00 pp

Please refer to the platters page

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 before arrival



\*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 \$15 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 sauce tartare
- 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

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# COCKTAIL HOUR

**\$69.00pp**

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

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

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# COCKTAIL HOUR

\$99.00pp

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

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

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# 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	\$40.00pp
2 Hour Package	\$50.00pp
3 Hour Package	\$60.00pp

## FIRST-CLASS BEVERAGE PACKAGE

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

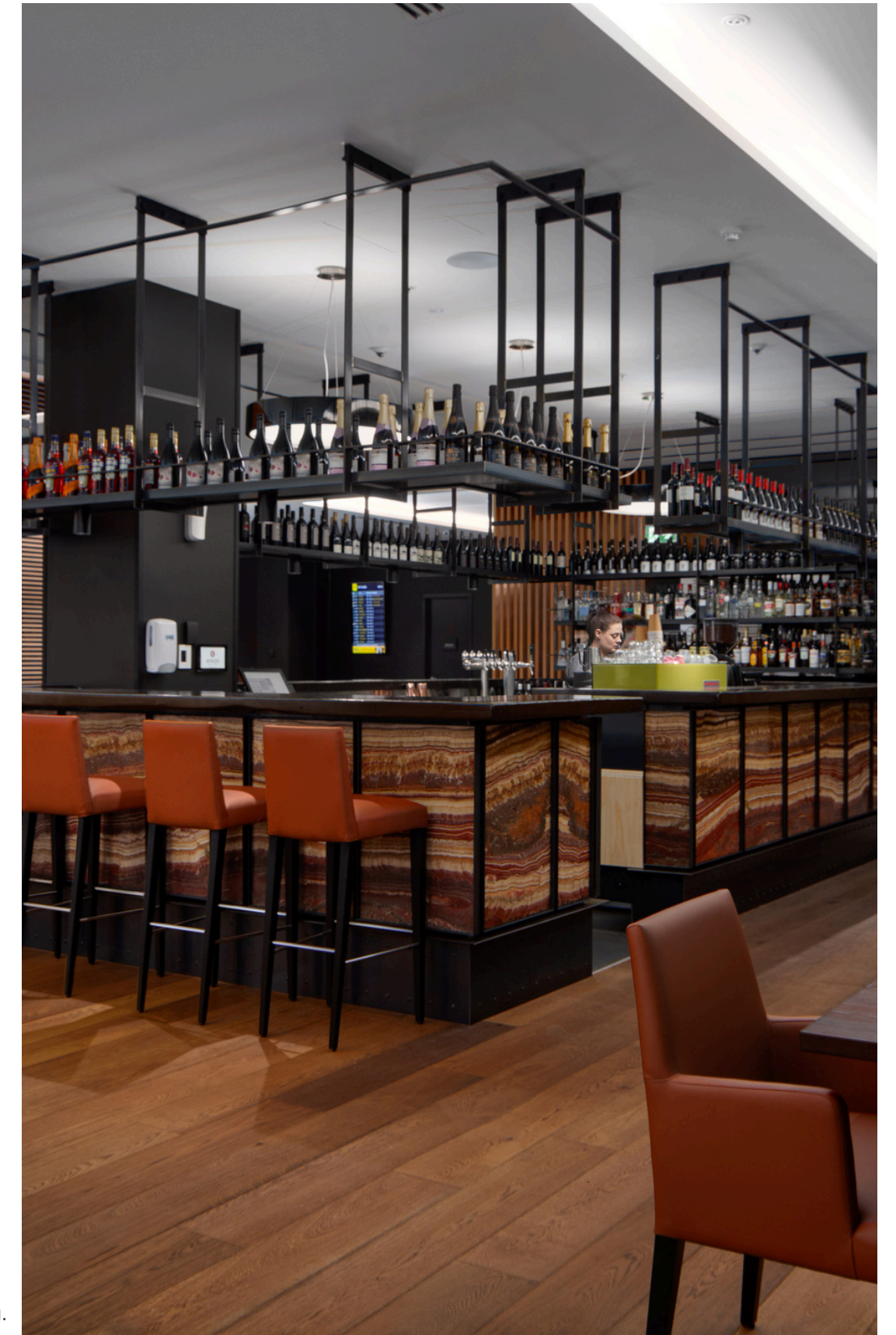
1 Hour Package	\$55.00pp
2 Hour Package	\$65.00pp
3 Hour Package	\$75.00pp

## 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

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## PRIVATE DINING AT THE LIBRARY

Our exclusive private dining space, known as The Library, provides an intimate setting for gatherings of up to 12 individuals.

Conveniently situated adjacent to our main restaurant, The Library is the ideal choice for hosting smaller events, celebratory dinners, and significant milestones. Our carefully crafted, exclusive menu is tailored to enhance your experience in this unique setting. Alternatively, you can also consult with our dedicated Conference & Events team to discuss your specific event requirements.

# THE LIBRARY PRIVATE DINING MENU

**\$109.00pp**  
or

**\$155.00pp**  
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

Whiskey Lima Golf has all your favourites gracing one menu. It's the perfect place to grab a bite before or after your flight.

Whiskey Lima Golf takes its foodspiration from the popular bistro, bars and restaurants abroad showcasing local produce on the plate and in the glass. Our dining ethos is built upon utilising local produce and suppliers from the Marlborough to the Wairarapa. It's familiar cuisine done well.

If you're looking to have a drink at Wellington Airport, you'll find a range of local and imported beers, wines and spirits being served at our on-site bar.



## PELOTON BAR + EATERY

Nestled above the departures hall on an exclusive mezzanine level with views across the runway, Peloton Bar & Eatery is the perfect pre-flight hideaway to step into and unwind. Whether you're looking for a quick, delicious takeaway or want to savour a delectable meal before your journey, Peloton is the ideal destination to relax and rejuvenate.



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WELLINGTON AIRPORT

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ENQUIRIES

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