



RYDGES

WELLINGTON

FESTIVE DINING KIT

REFRESHINGLY LOCAL

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

FESTIVE MENUS

01

FESTIVE PLATED MENU

On Arrival

A glass of bubbles & christmas cracker

To Start

Festive table top charcuterie to share served with a selection of fresh locally sourced artisan breads and a selection of dips and compound butters

Main

Choose one:

Wakanui Ribeye, 300g, horseradish

Roasted NZ Pork Belly, grain mustard

Market Fish, caper salsa

All served with smoked garlic puree, baby herbs, port wine jus and a selection of seasonal sides & salads for the table

Dessert

A selection of festive individual petite desserts to share

Sample menu only - all dishes based on seasonality and availability

\$70PP

2-course set menu

\$80PP

3-course set menu



FESTIVE BUFFET MENU

\$79PP

minimum 40 guests

On Arrival

A selection of artisan breads, dips, charcuterie, cured meats, preserves and a selection of gourmet salads

Mains

Pan roasted marinated chicken breast, salsa verde, warm pearl barley and herb pilaf

Herb crusted market fish of the day, rosemary roasted potatoes

Medley of steamed seasonal vegetables, Kapiti olive oil, Marlborough Sea salt

Roasted root vegetables, confit garlic, thyme

Carvery

Glazed ham on the bone, slow roasted pasture-fed Pure South Sirloin served with a selection of sauces, mustards and dressings

To Indulge

A selection of festive 'petite' individual desserts to share

Sample menu only - all dishes based on seasonality and availability



BEVERAGE PACKAGE

02

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	\$28.00pp
1 ½ Hour Package	\$33.00pp
2 Hour Package	\$38.00pp
3 Hour Package	\$46.00pp
4 Hour Package	\$50.00pp
5 Hour Package	\$59.00pp

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	\$31.00pp
1 ½ Hour Package	\$37.00pp
2 Hour Package	\$43.00pp
3 Hour Package	\$54.00pp
4 Hour Package	\$60.00pp
5 Hour Package	\$69.00pp

** 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	\$37.00pp
1 ½ Hour Package	\$44.00pp
2 Hour Package	\$49.00pp
3 Hour Package	\$61.00pp
4 Hour Package	\$71.00pp
5 Hour Package	\$85.00pp

Beverages On Consumption*

All beverages are charged on a consumption basis.

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

** Cannot be used in conjunction with a cash bar*



FESTIVE PRIVATE DINING AT PORTLANDER

03



FESTIVE 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 - 18 max	30
Gatherer	12 max	N/A
Hunter & Gatherer	19 – 28 max	40

FESTIVE PLATED MENU

On Arrival

A glass of bubbles & christmas cracker

To Start

Festive table top chachuterie to share served with a selection of fresh locally sourced artisan breads, smoked- and herb butter

Main

Choose one:

Wakanui Ribeye, 300g, horseradish

Roasted NZ Pork Belly, grain mustard

Market Fish, caper salsa

All served with smoked garlic puree, baby herbs, port wine jus and a selection of seasonal sides & salads for the table

Dessert

A selection of festive individual petite desserts to share

Sample menu only - all dishes based on seasonality and availability

\$80PP

2-course set menu

\$90PP

3-course set menu



FESTIVE GRAZING TABLE

\$110PP

To Start

Ploughman's table, a selection of artisanal breads sourced locally, served with dips, spreads and butters with a selection of cured meats, preserves and pickles

Akaroa cured salmon, kaffir lime powder, crème fraiche

Individual grain salads, goats cheese, sherry vinegar dressing

Palliser bay station lamb meatballs, cumin seed yoghurt

To Relish

Hero dish:

Pasture fed OP ribeye on the bone

Secondary mains for the table:

Roasted NZ pork belly, gourmet potatoes, jus lie

Seared market fish of the day, salsa verde, pea tendrils

Served with a selection of Portlander style sides, sauces and accompaniments

Sample menu only - all dishes based on seasonality and availability

To Indulge

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

A selection of NZ cheese with crackers and preserves for an additional





RYDGES

WELLINGTON

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ENQUIRIES

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