

Sudbury

WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

SUDBURY MENUS

We understand the difference good food makes to an event. Our food is fresh, seasonal and simple – focussing on quality ingredients and good cooking techniques to maximise flavour and provide a modern spin on classic dishes and flavours. Enjoy the experience of outstanding hospitality at Sudbury!

2017/18

www.sudbury.co.nz

CANAPÉS

MEAT

Pork belly, pickled peach, white balsamic
Prosciutto roll-up, seasonal fruit, cheese, vincotto
Crispy boneless chicken wings, house rub, blue cheese dressing
Duck rillettes, cherry jam, sourdough
Beef roulade, truffle mousse, crispy bacon
Lamb back strap roulade, vadouvan, preserved lemon labneh
Ham hock croquette, black romesco
Crispy lamb, smoked hummus, green goddess dressing, flat bread
Beef tartare, smoked oyster mayo, seaweed cracker
Miso salmon, pickled cucumber, lavosh cracker
Smoked fish fingers, seaweed tartare, lemon
Seafood cocktail – mussels, prawns, salmon caviar, avocado
Cured kingfish, pickled fennel, soy dashi gel
Cured tuna ham, buttermilk, celery

VEGETABLE

Goat's cheese beignets, spiced honey
Tomato tarte tatin, goat's cheese, shallots
Rice paper rolls, seasonal vegetables, shiso leaves, yuzu dressing
Arancini - pea, fennel, mint
Date leather, baby lettuce, crispy almonds
Corn fritters, chilli jam, coriander crème fraîche
Lettuce cups, avocado, pickled cucumber, jalapeno, sesame brittle
Eggplant caponata, mozzarella, pinenuts
Club sandwiches – egg, chive salad
Mushroom mousse, truffle toast, vinegar reduction
Lemongrass rice cakes, eggplant pickle, cherry tomatoes
Smoked corn wontons, spinach, coriander
Manchego & mozzarella croquette, cauliflower piccalilli

SUDBURY MENUS 2017

SWEET

Earl grey dark chocolate truffle

Pistachio cake, lemon glaze

Red velvet cake, crème cheese, raspberries

Chocolate ganache profiteroles

Pavalova, fresh berries, custard

Macarons

Blackcurrant marshmallow

Salted caramel popsicle

After dinner mints

Lemon curd tarts, Italian meringue

BANQUET

PROTEIN

Beef sirloin, smoked kumara puree, salsa verde, onion rings
Roast chicken, mushrooms, crispy kale, bread pudding, chicken jus
Crispy pork belly, agro dolce peppers, parsley and shallot salad
Lamb rump, roasted and smoked carrots, lentils, goat's curd
Roast market fish, cucumber kimchi, lobster butter, lotus chips
Miso salmon, cos salad, roasted rice, Asian herbs, nam jim
Gnocchi, mushroom ragu, buffalo mozzarella, oregano
Quinoa risotto, grilled kumara, peas, seasonal greens, comte cheese

VEGETABLES AND SALADS

Iceberg wedge, buttermilk ranch dressing, pickled red onions
Asparagus, miso vinaigrette, crispy red rice
Green bean, whitlof, chevre, almonds
Heirloom tomato, basil, baby capers, shallot, buffalo mozzarella
Mixed grain salad, kale, toasted seeds and almonds, basil dressing
Seasonal greens - blanched, raw and roasted, soft herb dressing, feta
Spiced chickpea, raw vegetables, avocado, coriander dressing
Spicy beetroot, poached leek, walnut, cheese salad
Basmati pilaf, crispy quinoa, chickpea, crispy shallot, currants

SUDBURY MENUS 2017

POTATOES AND GREENERY

Smoked baby potatoes, chimichurri, walnuts

Duck fat roasted potatoes, garlic, rosemary salt

Potato, cucumber, pickles, herbs, mayo

Rocket, fennel

Shaved cabbage, pea, chilli, radish, parmesan

Secret Garden mixed leaves, house dressing

DESSERT

Miso apple pie, ginger custard, ice cream

Lemon & herb polenta cake, whipped ricotta, stone fruit salad

Vanilla pannacotta, strawberry, tarragon, black pepper, almond crunch

Salted caramel and chocolate torte, hazelnut, burnt orange

Strawberry sundae - shortcake crumble, strawberry compote, fresh strawberry

Semolina, coconut, gin marmalade cake, orange blossom yoghurt

Lemon tart, poached fruit, crème fraiche

Chocolate mousse, chocolate crack, raspberry compote, fresh seasonal fruit

OPTIONS

SEABISCUIT

Please select five pre-dinner canapés for your guests

Please select two Protein

Please select two Vegetables or Salads

Please select two Potatoes or Greenery

Please select one Dessert option

(Served with freshly ground coffee and deluxe tea)

\$115 per person

PHAR LAP

Please select five pre-dinner canapés for your guests

Please select two Protein

Please select three Vegetables or Salads

Please select three Potatoes or Greenery

Please select one Dessert option

(Served with freshly ground coffee and deluxe tea)

\$125 per person

BARBEQUE

SEAFOOD

Fishcakes, sauce gribiche

Miso salmon, nam jim, pickled mung beans

Herbed panko crumbed market fish, lemon mayo

POULTRY

Chermoula chicken and quinoa skewers

Grilled chicken wings, BBQ sauce

Lemongrass chicken fritters, peanuts, coriander

MEAT

Cameron Harrison sausages

Wagyu brisket mince burgers

Pork Scotch fillet steaks, agro dolce peppers

GRAINS, PASTA AND POTATOES

Potato salad, cornichons, herbs, sour cream dressing

Mixed grain salad, seasonal greens, basil coriander dressing

Israeli couscous, charred capsicum, corn

VEGETABLES AND SALADS

Grilled broccoli salad, feta, pickled red onions

Green beans, zucchini, peas, house dressing

Slow roast beetroot, lentils, rocket, goat's cheese dressing

Tomato, cucumber, pickled red onion

SUDBURY MENUS 2017

GREENERY

Iceberg wedges, buttermilk dressing

Baby cos Caesar, croutons, slow cooked egg

Loaded slaw, celery seed dressing, fried peanuts

DESSERT

Baked white chocolate cheesecake, cherries, cream

Milk pie, poached rhubarb

Double chocolate brownie, poached berries, crème fraiche

Pimped out fruit salad, ice cream

Frangipane tart, custard, roasted fruit

Platter – cheese, fruit, accompaniments

PRICING

TRIGGER

Please select five pre-dinner canapés for your guests

Please select two seafood or poultry

Please select one meat

Please select one Grains, Pasta or Potatoes

Please select one Greenery

Please select one Dessert option

(Served with freshly ground coffee and deluxe tea)

\$120 per person

PREMIUM BARBEQUE

SEAFOOD

Chilli king prawns, garlic, herbs

Fish slider, watercress, lemon mayo

Local seared Albacore tuna loin, caponata dressing

POULTRY

Skewers - chicken, prosciutto, haloumi, cherry tomato glaze

Duck breast, pickled peach relish

Lemongrass chicken fritters, peanuts, coriander

MEAT

Eye fillet minute steaks, truffle butter

Double cut lamb chops, chimichurri sauce

Texas style BBQ smoked pork ribs, mop sauce

GRAINS, PASTA AND POTATOES

Jersey Benne potatoes, chorizo, charred corn, chipotle aioli

Soba noodle salad, pickled shiitakes, seaweed, sesame and miso dressing

Orecchiette pasta, pancetta, lemon, chilli, buffalo mozzarella

Chargrilled kumara, roasted capsicum, chickpea, herbed mustard dressing

VEGETABLES AND SALADS

Shaved zucchini, snow pea, mint, baked ricotta salad

Slow roasted Heirloom carrots, smoked yoghurt, pomegranate dukkah

Grilled asparagus, slow cooked egg, parmesan sauce, herb emulsion

SUDBURY MENUS 2017

GREENERY

Wild rocket, orange, citrus, olive, avocado, fennel

Classic style cobb salad, croutons, aged balsamic

Fattoush, tahini dressing, sumac, sesame

DESSERT

Baked white chocolate cheesecake, cherries, cream

Milk pie, poached rhubarb

Double chocolate brownie, poached berries, crème fraiche

Pimped out fruit salad, ice cream

Frangipane tart, custard, roasted fruit

Platter – cheese, fruit, accompaniments

PRICING

BONECRUSHER

Please select five pre-dinner canapés for your guests

Please select one seafood or poultry

Please select one meat

Please select one Grains, Pasta or Potatoes

Please select one Vegetables or Salads

Please select one Greenery

Please select one Dessert option

(Served with freshly ground coffee and deluxe tea)

\$130 per person

SAMPLE PLATED MENU

TO START

Housemade bread and butter

Grilled asparagus with slow cooked egg, crisp pancetta and
herbed parmesan puree (GF)

MAIN

Aged beef sirloin with oxtail cannelloni, spinach puree and glazed shallots

or

Seared market fish with chorizo, Cloudy Bay clam and chickpea stew with
Old Bay mayonaise and grilled bread

Served with seasonal salad and roast potatoes for the table

TO FINISH

Lemon tart with Zany Zeus crème fraiche and roasted rhubarb
and rhubarb syrup

PLATED PRICING

PALAMINO \$125 PER PERSON

Please select five pre-dinner canapés for your guests

Please select one entree

Please select two main dishes – served alternate drop

Please select one sweet option

Served with freshly ground coffee and deluxe tea

ARABIAN \$145 PER PERSON

Please select six pre-dinner canapés for your guests

Please select two entrees – for your guests to order on the day

Please select two main dishes – served alternate drop

Please select one sweet option

Petit fours

Served with freshly ground coffee and deluxe tea

NOTES

Gluten free (GF), Dairy free (DF)
All mains are gluten free and can be made dairy free.

TERMS AND CONDITIONS

Many of the items on this menu are dependent on the availability of seasonal produce. If a particular ingredient is not available at the time, the next best available ingredient will be used in its place. We will let you know prior to your event if this situation occurs.

Dietary options will be catered for but must be advised in advance. People with dietary requirements will receive separate meals if required. Meals will be decided by the chefs to meet their dietary requirements.

The menus include all staffing (wait staff, chefs, bar staff, dishwasher) plus all tableware, glassware and napkins. There is a 15% surcharge for public holidays and where the holiday has been Mondayised.