

Sudbury

WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

Sudbury Conference Menus

2023/24

We understand the difference good food makes to an event. That's why we have partnered with award-winning chef, Mark Harman, founder of Artisan Kitchen. Enjoy the experience of outstanding hospitality at Sudbury!

This menu applies for the 2023/2024 season only, ending June 2024



www.sudbury.co.nz

Canapés

GARDEN

Baby beetroot, goats chevre, orange {gf, v}

Tomato and feta bruschetta with balsamic glaze {v}

Tempura nori pickled vegetables, wasabi mayo {gf, v, df, pb}

Tomato mozzarella arancini, sweet chilli aioli {v}

LAND

Smoked duck, kikorangi, pear, walnut, wonton crisp

Lamb rump, crushed pea, minted yoghurt, dukkah

Pork belly, apple-rhubarb relish, watercress {gf, df}

Roast beef, parmesan polenta, tomato relish {gf}

SEA

Citrus cured salmon tostada, whipped feta, pickled cucumber

Blackened prawns pineapple chilli jam {gf, df}

Flash fried salt and pepper squid, lemon aioli

Salmon dill fishcake aioli crispy caper

Mains

TO BEGIN

Freshly baked dinner roll, black salt butter

RED MEAT

Manuka Smoked Beef Brisket with red wine and caramelised onion jus {gf,df}

Beef cheek with red currant and rosemary jus {df, gf}

Harissa Roast Lamb leg tahini yoghurt pomegranate {gf}

WHITE MEAT

Crispy roast Pork Crackling apple sauce {df, gf}

Grilled Moroccan Chicken with romesco sauce {df, gf}

Honey Mustard Glazed Champagne Ham with seeded mustard mayo {gf,df}

SEAFOOD

Cajun baked fish with mint yoghurt {gf}

Hot Manuka Smoked side of Salmon with citrus cream {gf}

VEGETARIAN

Whole roast cauliflower, turmeric spice rub, lemon tahini drizzle, sriracha,
fresh herbs {gf, pb, df, v}

Marinated eggplant and roast capsicum moussaka {v}

Sides

HOT VEGETABLES

Cheesy broccoli and cauliflower mornay {v}

Garlic and rosemary roast baby potatoes {gf, df, v, pb}

Honey and Thyme Roast root vegetables with pickled onion {v, df, gf, pb}

Creamy agria potato and Grana Padano gratin {gf, v}

SALADS

Wild rocket goats' cheese poached pear candied walnut & rosemary caramel {gf, v}

Maple roasted pumpkin mesclun roasted grapes {df, gf, v, pb}

Beetroot quinoa orange with feta toasted seeds {gf, v}

Moroccan Pasta Roast vegetables pesto spinach {v}

Turmeric spiced cauliflower capsicum pearl barley toasted almond smoked yoghurt {v}

Sweet Petit Fours

Apple tart tatin honey thyme custard

Petite lemon passionfruit meringue

Chocolate torte and salted caramel ganache

Maple walnut cream profiterole

Mini pavlova berry cream and rosemary caramel {gf}

Strawberry mousse cake

Steeplechase supper

\$21 pp (please select two items) served at 10pm

Beef slider, cheddar, tomato relish, gherkin, aioli

Chicken and vegetable filo parcel

Ham cheese and salad bun

Pork and fennel sausage roll

Roast vegetable frittata {gf}

Pricing Options

Kentucky Derby

Please select four canapés

Please select two main dishes

Please select four side dishes

\$125 per person

Wellington Cup

Please select five canapés

Please select two main dishes

Please select four side dishes

Please select two desserts

\$139 per person

ASCOT

Please select five canapés

Please select either a plated or antipasto entree

Please select two main dishes

Please select four side dishes

Please select three desserts

\$170 per person

Terms & 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 surcharge for public holidays and where the holiday has been Mondayised.

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