



WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

SUDBURY MENUS

We understand the difference good food makes to an event. That's why we have partnered with Canape Company – a boutique caterer, passionate about delivering fabulous and creative cuisine. Enjoy the experience of outstanding hospitality at Sudbury!

2018/19

www.sudbury.co.nz



CANAPES

- Yorkshire puddings, rare beef & horseradish
- Arancini with roasted pepper & mozzarella, chipotle aioli (v, g/f)
- Miso eggplant fritters, pickled radish & crispy seaweed (v, g/f)
- Wonton baskets, chicken massaman curry, kaffir lime, almonds & Thai salad
- Horseradish blinis, watercress, beetroot & gin cured salmon
- Mini fig & venison burgers
- Potato rosti of pork, mint, orange, fennel & haloumi (g/f)
- Mussel fritters with dill & capers, citrus mayonnaise (g/f)
- Mini pita breads, peanut turmeric & coriander seed hummus,
tzatziki & pomegranate (v)
- Summer rolls, Vietnamese mint, nuts & herbs, Nuoc Cham dipping sauce (v, g/f)
- Parmesan polenta squares, lamb, pea, mint & feta (g/f)

SEASONAL CANAPÉS

(depending on availability)

- Coconut, prawn, Thai basil skewers on watermelon
- Asparagus artichoke almond tarts, feta & mint (v)
- Turkey leek tarragon cranberry mini pies with asparagus & camembert

MARKET CANAPÉS

(priced at market cost)

- Whitebait fritters served simply with squeezed lemon (g/f)
- Crayfish canapé sandwiches, dill & caper aioli
- Oysters served in the shell on ice 3 ways:
- Natural, shallot pepper & champagne vinegar, ginger chili & lime

CHEFS SLIDER OR TACO STATION

\$10 per person for two sliders or two tacos in addition to canapés

Pulled pork orange & fennel salad ginger & caramel sauce

Red Thai chicken with chili, mint & kaffir lime

Lamb with rocket & tomato relish

Beef & béarnaise (sliders only)

Rocket & Halloumi with tomato chili jam (v)

Mexican bean salad with tomato, coriander & fresh oregano (v) (taco only)

Please note that some ingredients such as asparagus, strawberries, nectarines, pomegranates, watermelon are only available seasonally. We will let you know if the item you ordered is unavailable on the date of your event. For Oysters, crayfish & whitebait please enquire for market cost.

SHARED ENTREE PLATTERS

Antipasto twice crumbed stuffed olives, venison, smoked
paprika croquettes on Manuka sticks, chipotle aioli

Mini home-made pita breads, peanut & coriander seed hummus,
tzatziki, cucumber, tomato and pomegranate seeds

MAINS

Rosemary & garlic butterflied leg of lamb, salsa of artichokes, preserved lemon & almonds, house made mint sauce (g/f)

Rare beef butt fillet, simply with mushroom & green peppercorn sauce (g/f)

Beef cheeks braised with orange & star anise, rich beef jus, crispy parsnip (g/f)

Pork belly, celeriac purée with star anise infused jus (g/f)

Spanish chicken, prosciutto, saffron rice with tomato, fig & almonds (g/f)

Lemon & garlic roasted chicken, olives, almonds & fresh oregano (g/f)

Mediterranean chicken, red wine, apricots, capers & thyme (g/f)

We can tailor a special dish for you including eye fillet, duck, venison, quail & salmon from \$8.50 per person.

VEGETARIAN

(individual serves)

Terrine of roasted capsicum, pumpkin, mushroom, eggplant, Gouda

All mains come with your choice of either baby potatoes with fresh herbs or crunchy roasted golden agrias

SALADS

Baby spinach, turtle beans, roasted kumara & nectarine with candied walnuts (g/f)

(a great accompaniment to the beef cheeks)

Orange, fennel, mint & halloumi salad (g/f) (a great accompaniment to the pork belly)

Black rice, edamame beans with kaffir lime, sesame & ginger dressing (g/f)

(a great accompaniment to the beef cheeks)

Fennel, apple & hazelnut slaw (fantastic with lamb, pork & chicken dishes) (g/f)

Roasted baby carrot, golden & shoji beetroot, feta, pomegranate, sumac & pumpkin (g/f)

Broccoli, Brussel sprout, eggplant, zucchini with sesame ginger dressing (g/f)

Cauliflower, baby spinach, golden raisin, quinoa salad with Harissa yoghurt dressing
& dukkah (g/f)

Rocket, tomato, basil & cucumber salad with parmesan & honey balsamic dressing (g/f)

Asparagus, mint, pea & feta salad with preserved lemon (g/f)

All mains are served with bread & butter

DESSERT

LARGE CAKES

Tiramisu, chocolate swirls

Sticky date & caramel with pear chips

Chocolate raspberry with ganache & chocolate swirls

Orange & almond, cream cheese icing & dried orange (g/f)

Sticky date & caramel with pear chips

Lemon & strawberry cream cakes, white chocolate shards

Coffee & candied walnut sponge, buttercream rosette

CHEESECAKES

Lemon topped with dried lemon, mint & white chocolate

Cherry with jellied cherry & Chambord liqueur

TRIFLES, MOUSSE & FRUIT

Lemon posset, sugared almond shortbread

Salted caramel, chocolate mousse & caramel pop corn

Raspberry, Turkish delight trifles with light yoghurt cream

Simply fresh fruit salad

Spiced fruit compote

Petite fours - Canape desserts made into bite size

ADDITIONAL

Wedding cake accompaniments - fresh berries, creme fraiche & cream

\$6 per person

Wedding cheesecake accompaniments - fruit quince, hand-made jellies,
house toasted lavosh, baguettes & fresh fruit

\$7 per person

STEEPLECHASE

SUPPER

(served from 10pm)

Mini Cajun chicken tacos, fennel & oregano slaw, tomato & avocado

Baby roti with butter chicken or chicken massaman curry, kaffir lime

Pulled pork sliders, apple, fennel slaw & chipotle

\$6 per item

PRICING OPTIONS

WELLINGTON CUP

Please select five canapés

Please select two main dishes

Please select three side dishes

Please select your choice of potatoes

Please select two desserts

\$105 per person

ASCOT

Please select seven canapés

Shared entree platters

Please select two main dishes

Please select three side dishes

Please select your choice of potatoes

Please select three desserts

\$130 per person

CHILDREN'S DINING

We offer discounted child-friendly meals. Children up to the age of 14 can either eat from the banquet at full price or you can choose one meal from the following kid's menu for all the children.

Freshly caught beer battered fish & chips, tartare sauce

Pulled pork tacos with avocado & tomato salsa

Buttermilk fried chicken, tomato & cucumber salad

Stuffed pasta orecchiette with Bolognese

Dessert - From the main tables

\$60 per child up to 14 years old

CHILDREN'S CANAPE SNACK BOX

Canape Company mini burger

Strawberry & marshmallow kebabs

Crudite with hummus

House made cheese-straws

\$10 per child

WELLINGTON CUP SAMPLE MENUS

Mussel fritters with dill & capers, citrus mayonnaise (g/f)

Mini pita breads, peanut turmeric & coriander seed hummus, tzatziki & pomegranate (v)

Summer rolls, Vietnamese mint, nuts & herbs, Nuoc Cham dipping sauce (v, g/f)

Yorkshire puddings, rare beef & horseradish

Horseradish blinis, watercress, beetroot & gin cured salmon

Beef cheeks braised with orange & star anise, rich beef jus, crispy parsnip (g/f)

Pork belly, celeriac purée with star anise infused jus (g/f)

Baby spinach, turtle beans, roasted kumara & nectarine with candied walnuts (g/f)

Orange, fennel, mint & halloumi salad (g/f)

Black rice, edamame beans with kaffir lime, sesame & ginger dressing (g/f)

Your choice of potatoes

Breads & Butter

Chocolate raspberry with ganache & chocolate swirls

Lemon & strawberry cream cakes, white chocolate shards

ASCOT SAMPLE MENUS

Horseradish blinis, watercress, beetroot & gin cured salmon

Yorkshire puddings, rare beef & horseradish

Arancini with roasted pepper & mozzarella, chipotle aioli (v, g/f)

Miso eggplant fritters, pickled radish & crispy seaweed (v, g/f)

Wonton baskets, chicken massaman curry, kaffir lime, almonds & Thai salad

Parmesan polenta squares, lamb, pea, mint & feta (g/f)

Coconut, prawn, Thai basil skewers on watermelon

SHARED ENTREE PLATTERS

Antipasto twice crumbed stuffed olives, venison, smoked paprika croquettes on
Manuka sticks, chipotle aioli

Mini home-made pita breads, peanut & coriander seed hummus, tzatziki, cucumber,
tomato and pomegranate seeds

Rosemary & garlic butterflied leg of lamb, salsa of artichokes, preserved lemon &
almonds, house made mint sauce (g/f)

Spanish chicken, prosciutto, saffron rice with tomato, fig & almonds (g/f)

Fennel, apple & hazelnut slaw (fantastic lamb, pork & chicken dishes) (g/f)

Roasted baby carrot, golden & shoji beetroot, feta, pomegranate, sumac & pumpkin (g/f)

Asparagus, mint, pea & feta salad with preserved lemon (g/f)

Your choice of potatoes

Breads & Butter

Orange & almond, cream cheese icing & dried orange (g/f)

Cherry cheesecake with jellied cherry & Chambord liqueur

Lemon posset, sugared almond shortbread

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.