

Sudbury

WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

SUDBURY MENUS

2021/22

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



www.sudbury.co.nz

CANAPÉ OPTIONS

RED MEAT

Venison carpaccio, kumara rosti, beetroot gel, parmesan custard GF

Chicken liver parfait, beurre noisette crumb, plum jubes, savoury cone

Beef fillet wrapped in smoked bacon, green peppercorn reduction GF
(DF available without source)

Beef terrine, chives, burnt onion puree, cracker GF, DF

Pulled lamb tagine tart, almond and lemon crust DF

Kashmiri lamb kofta, coriander coconut yoghurt, tomato relish, potato sev GF, DF

WHITE MEAT

Butter chicken, butter naan tarts, kachumber

Chicken satay sosatie skewer GF

Confit duck adobo pops, citrus mayo GF, DF

Sticky Korean pork dumplings, gochujang reduction DF

SEAFOOD

Citrus cured salmon, preserved lemon salsa, charcoal cracker, pandan dust GF, DF

Green lip mussel curd, lemongrass seeded crust GF, DF

Thai prawn spring rolls, chili, carrot, cabbage, Thai water dressing DF

Cape Malay fish cakes, tomato chutney DF

Pickled scallops, roe emulsion, activated charcoal cracker GF, DF

King prawn rilletes, petit blini, yuzu cream, caper crumbs, fennel tips

VEGETARIAN

Beetroot arancini bites, provolone, green chili verde VG, GF

Charred sumac cauliflower, gremolata, crispy shallot, puffed quinoa VG, GF

Caprese skewer - baby tomato, bocconcini, basil, balsamic vinaigrette VG, GF

Grilled eggplant, paneer cheese, coriander, peanut chutney VG, GF

Apricot, blue cheese tarte tatins, caramelised apricot, Kapiti blue cheese, puff pastry VG

TAPA OPTIONS

Cape Malay line fish, cumin potatoes, sweet tomato salsa GF

Slow braised beef, Pinot noir, peated whiskey, caramelised baby onions,
cauliflower whip GF

Durban style lamb curry, green pea, coriander basmati rice, pickled carrot salad GF

Steamed bao bun, char siu shredded chicken, pickled cucumber ribbons

Charred sumac cauliflower, soft shell taco, chilli gremolata, crispy shallot VG

Thai jungle paneer cashew curry, coriander roti VG

Mee goreng tofu, homemade spice mix, peanuts, kaffir lime leaves VG, DF

TABLE BUFFET OPTIONS

TO BEGIN

Freshly baked dinner roll, black salt butter

PLATED ENTRÉE

Chicken thigh, Syrian hummus, preserved lemon, young spinach,
Israeli couscous, tahini drizzle GF

Matcha, pumpkin seed crusted salmon, coconut steamed quinoa, whipped citrus
buttermilk, salmon crackling GF

Lamb roulade, Zany Zeus haloumi, baby spinach, pistachio crumble, red pepper purée,
polenta, parmesan, pesto oil GF

Twice cooked pork belly, crisp apple fennel slaw, fried sage leaf, romesco sauce GF, DF

Golden shallot and orange custard, pani puri, citrus zest VG

MAINS

RED MEAT

- Kuzu lamb leg tandir, minted yogurt, cumin, lemon dressing GF
- Roasted beef rump, prosciutto, horseradish sauce GF, DF
- Café de Paris butter seared beef sirloin, garden vegetable crisps, jus GF
- Durban style lamb curry, green pea, coriander, basmati rice,
pickled carrot salad GF, DF

WHITE MEAT

- Charred chicken thighs, spicy coriander, cashew sauce GF, DF
- Tawny port Chicken Coq au vin, roasted mushrooms,
NZ free range bacon lardons GF, DF
- Fix and Fogg peanut butter chicken breast, Korean chilli spiked
aioli GF, DF
- Ginger, whiskey syrup pork scotch, calvados cream,
crispy crackling GF
- Champagne ham, Foxton Fizz cola, sumac glaze, plum chutney GF, DF

SEAFOOD – SURCHARGE OF \$3.00 PER GUEST

- Citrus pesto crusted fish fillet, oven roasted tomato, sweet paprika cream GF
- Pan fried salmon fillet, verjuice, thyme, juniper berry glaze GF, DF

VEGETARIAN

- Pan-fried haloumi, dukkah crusted gourmet mushrooms,
capsicum confit VG, GF
- Twice baked kumara souffle, sautéed baby spinach, candied
walnuts, balsamic drizzle VG
- Thai jungle paneer cashew curry, coconut pilaf rice VG, GF

SIDES

POTATOES

Gourmet potatoes, honey, mustard, thyme VG, GF, DF

Patatas bravas, spicy tomato sauce, garlic aioli VG, GF

Bombay potatoes, cumin, fried onion, coriander, Kashmiri masala VG, GF, DF

VEGETABLES AND SALADS

Roasted root vegetables, Grana Padano, Evo oil, Marlborough Sea salt VG, GF

Orzo, Mediterranean vegetables, mint salsa verde, rocket VG, GF

Red quinoa, smoked kumara, black garlic dressing VG, GF, DF

Roasted butternut, southern vinaigrette, cumin yoghurt, pumpkin seeds VG, GF

Charred broccoli, beetroot labneh, Medjool dates, smoked almonds VG, GF

Israeli cous cous, baby spinach, apple miso emulsion VG, DF

Bulgur tabbouleh, figs, lemon, honey ginger vinaigrette VG

Green leaf, roasted pears, blue cheese, sesame ginger dressing VG, GF

PÂTISSIÈRE
CHEFS' DESSERT
SELECTION

POTTED

Petit Soji pots, semolina, fresh cream, almonds

Smoked manuka honey panna cotta, toffee popcorn GF

Rich chocolate mousse, cookie crumbs GF

Burnt stone fruit clafouti, vanilla mascarpone

CANAPÉ

Deconstructed cheesecake – caramel wafer, Baileys crème fraiche, chocolate coated
honeycomb GF

Petit lemon meringue tartlets

Decadent chocolate, Cointreau, cranberry morsels GF

Rhubarb, berry and rose financier, brown butter, sunflower crumble

Cappuccino mini eclairs

ADDITIONAL

Wedding cake accompaniments - Chantilly cream and summer berry compote

Wedding cheesecake accompaniments - quince paste, house roasted nuts, grapes and
a selection of assorted flatbread and Falwassar crackers

STEEPLECHASE SUPPER

\$14 pp (please select two items) served at 10pm

Horopito venison burger, vine tomato, charred greens, beetroot ketchup DF

12 hour braised lamb tagine pie, carrot, cardamom crush (GF on request)

Southern fried chicken, rainbow ranch slaw, cheeky bourbon drizzle

Steamed bao bun, smoked portobello mushroom, Cypriot halloumi, apple piccalilli VG

Mini Mac n Cheese VG (GF on request)

Selection of Turkish bread pizza melts including - free range chicken,
cumin, gouda, oregano / basil pesto, spinach, tomato, Danish feta, torn mint,
toasted sesame seeds VG

PRICING OPTIONS

KENTUCKY DERBY

Please select four canapés

Please select two main dishes

Please select three side dishes

Please select your choice of potatoes

Serving your wedding cake as dessert

\$99 per person

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

\$112 per person

ASCOT

Please select seven canapés

Please select one plated entrée

Please select two main dishes

Please select three side dishes

Please select your choice of potatoes

Please select three desserts

\$137.50 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 choose a kid's meal which includes a snack box and the choice of one main for all the children.

CANAPE SNACK BOX

– includes optional activity sheet and colouring crayons

Roasted chicken wrap (GF on request)

Seasonal fresh fruit slice GF

Proper vegetable crisps GF

Chocolate fudge brownie GF

MAIN COURSE

Mini beef burger, baked kumara wedges, veg soldiers, house made tomato sauce

Pita bread pizzas - ham, cheese, ham, cheese, tomato sauce

Cauliflower 'n' cheese, veg soldiers VG (GF on request)

Sausage and Mash - pork sausages, mashed potato, peas, gravy (VG on request)

DESSERT

Standard menu selection

\$75 per child up to 14 years old*

**\$80 with activity sheet and colouring crayons*

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. Special meals carry a surcharge of \$10 per person.

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.