Sudbury

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!

***VG:** Vegan **V:** Vegetarian **GF:** Gluten-Free **DF:** Dairy-Free*

2026/27

www.sudbury.co.nz

CANAPÉ
COMPANY

CANAPES

Vegan Oyster Hashbrowns *{VG V GF}*

Witlof with tarragon smoked chicken *{GF}*

Selection of fish spoons with seaweed salad and wasabi pea ponzu & ceviche
(fish of the day) *{GF DF}*

Vegetable pakoras with asian salsa and deep fried curry leaf *{VG V GF DF}*

Bombay vegan curry panipuri topped with date tamarind, chutney, and fried curry leaf *{VG V DF}*

Coconut prawn skewers with Thai basil, kewpie, and chilli lime dressing *{DF}*

Goats cheese and beetroot lavosh with beetroot gel and chervil *{V GF}*

Spinach, feta, and halloumi fritters with dill and tomato chili jam *{V GF}*

LAVOSH

Seeded lavosh topped with rare beef and whisky marmalade *{GF DF}*

Seeded lavosh topped with burnt orange miso duck and walnut, pomegranate salsa *{GF DF}*

Seeded lavosh topped with balsamic roasted figs, blue cheese, candied walnut,
and prosciutto *{V GF}*

SKEWERS

Coconut prawn skewers with Thai basil, kewpie, and chilli lime dressing *{DF}*

Beef, bacon, and mushroom skewers *{GF DF}*

Tamarind beef, eggplant, chili, and Thai basil skewers *{GF DF}*

Caprese skewers with cherry tomato, basil, and bocconcini *{V GF}*

Pork, pineapple skewers with thai basil and chili *{GF DF}*

Moroccan lamb kofta with pistachio, pomegranate, mint salsa, and yoghurt *{GF}*

Prosciutto and rockmelon skewers *{GF}*

SLIDERS AND STEAMED BUNS

Pulled pork sliders with apple, fennel slaw and chipotle aioli *{DF}*

Pulled jackfruit sliders with apple, fennel slaw, and chipotle aioli *{VG V DF}*

Thai chicken curry steamed buns with kewpie, kaffir lime, and chili

Hoisin ginger pork steamed buns with asian slaw and pickled ginger *{DF}*

Baby kiwi beef burgers with lettuce, cheese, pickle, and tomato jam *{DF}*

Whisky beef and onion marmalade slider

ROSTIS

Smoked chicken potato rosti with green goddess (dill, capers, chervil) topping *{GF DF}*

Oyster mushroom potato rosti with bean puree, chervil and truffle powder *{VG V GF}*

Yorkshire puddings with rare beef, horseradish, quince, and kikorangi pear chips

Roasted red pepper arancini *{V}*

Cauliflower, beetroot and eggplant bite on homemade caraway rye *{VG V DF EF}*

MAINS

Roasted ginger miso orange chicken with a walnut pomegranate salsa *{GF DF}*

Mediterranean chicken with prunes, apricots, olives, and capers with fresh herbs *{GF DF}*

Slow cooked lamb shoulder with fig, pistachio, and pomegranate *{GF DF}*

Sticky ginger and star anise glazed pork belly with crispy kumara *{GF DF}*

Pumpkin, aubergine & red pepper jungle curry with coconut and lime (served with rice) *{VG V GF DF}*

Fresh salmon with preserved lemon, burnt butter, nori, crispy capers, and dill *{GF + $6.00}*

Beef cheek pies rich beef jus star anise orange

Okonomiyaki fritters with sticky tofu, pickled ginger and dried seaweed *{VG V DF}*

Eggplant Schnitzel served on white bean puree w/ salsa verde & crispy fried capers *{VG V GF DF}*

SIDES

Crunchie roasted agria potatoes with flaky salt and rosemary *{VG V GF DF}*

Baby potato salad with dill, preserved lemon, aoili, crispy capers, and spiced almond dukkah *{V GF}*

Broccoli and Zucchini salad with edamame, pearl barley, oyster mushrooms, and orange miso ginger dressing *{VG V DF}*

Apple, fennel, and hazelnut salad with fresh greens and sherry vinaigrette *{VG V GF DF}*

Puy lentil and beetroot salad with charred pumpkin, caramelized onion maple candied walnuts, pomegranate and radish sprouts *{VG V GF DF}*

Green soba noodle salad with seasonal asparagus, beans, pickled ginger, wasabi pea, and mint *{VG V DF}*

Roasted root vegetable salad with baby spinach, maple roasted peanuts, pumpkin seeds, and tamarind dressing *{VG V GF DF}*

Mexican bean salad with corn, tomato, avocado, and smoked eggplant hummus *{VG V GF DF}*

Mekong noodle salad with mung beans, ginger, coconut, fresh herbs, and chili lime sticky pork *{DF}*

Red Nadine Potatoes with garlic, lemon, dill & capers topped with fried fennel & Italian parsley *{VG V GF}*

Orange Fennel halloumi red onion mint and mesclun salad with sherry vinaigrette *{V}*

Parsnip, pear and parmesan with roasted almonds and balsamic onions *{VG V DF}*

Garden harvest salad with peas, mint, cucumber, avocado and lemon dressing *{VG V DF}*

DESSERT

Mini shooter desserts, including: passionfruit pineapple and kaffir lime pannacotta, raspberry Turkish delight trifles, salted caramel apricot donut trifles with rosemary and praline, classic chocolate mousse with caramel popcorn *{V}*

A selection of sweets, including: rocher cakes, gingerbread kikorangi oreo's with apple fennel slaw *{GF}*, classical fruit and nut biscotti *{V}*

SUPPER $26 PP

(please select two items) served at 10pm

Manape sized bao bun filled with our curry of the day *{VG or V upon request}*

Satay vegetable bao bun w/ slaw, ginger, hoisin *{VG or V upon request}*

Pork fennel sausage rolls canapé sauce

Cajun chicken skewers chipotle dip

PRICING OPTIONS

KENTUCKY DERBY

Please select four canapés

Please select two main dishes

Please select four side dishes

Serving your wedding cake as dessert

$155 per person

WELLINGTON CUP

Please select five canapés

Please select two main dishes

Please select four side dishes

Please select two desserts

$172 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

$199 per person

CHILDREN'S DINING

CANAPE SNACK BOX

Hummus
Vegetable sticks
Sausage roll
Seasonal fresh fruit
Doughnut

MAIN COURSE

Beef burger, fried chicken, chips and vegetable sticks

DESSERT

Standard menu selection

$109 per child up to 12 years old

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.