



SUDIMA HOTEL
CHRISTCHURCH AIRPORT

MORNING/AFTERNOON TEAS

BEVERAGE SELECTION

- Tea and Coffee (with additional food items below), per person \$2.50
- Tea and Coffee on arrival (without catering), per person \$2.75
- Chilled Fruit Juices – orange, apple, tomato, grapefruit (per litre) \$9.00

ADDITIONAL ITEMS - all \$3.50 per selection per person

- Fresh baked biscuits
- Muffins (choice of berry, chocolate or plain), served with condiments
- Scones (choice of chunky date, cheese and onion, or plain) with condiments
- Cake (choice of carrot, chocolate or banana)
- Glazed fruit Danish
- Assorted club sandwiches
- Assorted savouries
- Assorted mini quiche

Prices GST exclusive



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WORKING LUNCH BUFFET

\$22.00 per person

**Our Chef will select a different menu from the following each day
Minimum 10 people**

- Assorted club sandwiches
 - Tandoori chicken wraps
 - Smoked salmon open sandwich with caper dressing
 - Kiriimi hoki fish pieces with dipping sauce
 - Gourmet sausage rolls with herb, spices and seeds
 - Assorted filled rolls with vegetarian and meat options
 - Filled poppy bagel with cream cheese, bacon and tomato
 - Grilled vegetable-filled croissant with pesto and brie
 - Thai style fish cakes with sweet chilli
 - Chicken drums with chipotle sauce
 - Vegetarian frittata
 - Vegetarian quiche
 - Smoked chicken and cranberry quiche
 - Bacon and egg pie
 - Beef and vegetable lasagne
 - Pumpkin and spinach lasagne
 - Pizza of the day on pita bread
 - Fish and prawn curry (mild)
 - Crumbed chicken schnitzel topped with tomato, grilled cheese and salsa
 - Meat balls with rich barbecue sauce
 - Pasta of the day
 - Sweet and sour pork with vegetables
 - Lamb and vegetable stir-fry
 - Chef's creation of the day
 - Beef satay skewers
 - Cheesecake of the day
- Plus**
- Steamed rice or Ebly (puffed wheat)
 - Mixed leaf salad with Italian balsamic dressing
 - Carrot, chocolate or banana cake
 - Fresh fruit platter
 - Self-service espresso coffee and selection of teas

Prices GST exclusive



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COCKTAIL SELECTION

(minimum of 15 people)

two pieces per person
at \$3.50 per selection per person

- Ham, brie and melon on Melba toast
- Saffron & poppy profiteroles with Akaroa salmon
- Pork & shitake mushroom dumplings, roast pepper relish
- Spicy lamb tortilla rolls
- Petite pinwheel sandwiches with selected fillings
- Potato rosti with prawn & pesto cream
- Caramelized onion & blue cheese pita pizzas
- Seared lamb with herb dressing in petite roll
- Mini chorizo wrapped in brioche
- Mini roasted bell pepper & feta pizza
- Pumpkin risotto balls with shrimp & coriander
- Thai chicken balls (spicy)
- Vegetarian tartlets
- Toffee coated seasonal fruits with pashmak
- Chocolate coated petite fours
- Fresh fruit tartlets
- Cheese selection \$4.50
- Tea and Coffee \$2.50
- Chilled Fruit Juice (per litre) – orange, apple, pineapple, tomato \$9.00

Prices GST exclusive



SUDIMA HOTEL
CHRISTCHURCH AIRPORT

BUFFET MENU 1

(Minimum of 20 people)

\$36.00 plus GST per person

To Start

- Tomato with fresh herb soup
- served with a fresh baked bread roll

Salad Selection

- Gourmet potato with wholegrain mustard dressing on iceberg lettuce
- Mixed leaves with julienne of vegetables
- Thai beef with mild chilli and peanut dressing
- Baby beetroot with wood roasted cipolline onions
- Marinated button mushroom with Spanish onion
- Smoked lime and chilli mussels
- Tomato, cucumber and red onion
- Courgette and watercress with light pesto oil
- All served with condiments and dressings

Hot Selection

- Medley of char grilled and slow roasted vegetables
- Buttered gourmet potatoes
- Medallions of prime aged sirloin
- Sauté of seasoned chicken pieces
- Pan seared fresh fish with prawn and vegetable stir fry

Dessert

- Platter of seasonal fresh fruits
- Chocolate mud cake beside warm chocolate sauce
- Warm apple strudel
- Vanilla ice cream

To Finish

- Tea and coffee
- Chocolate dipped shortbread

Please note: some items may change at any time due to seasonal availability

Prices GST exclusive



SUDIMA HOTEL
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BUFFET MENU 2

(Minimum of 20 people)

\$44.50 plus GST per person

To Start

- Tomato with fresh herb soup
- served with a fresh baked bread roll

Salad Selection

- Gourmet potato with wholegrain mustard dressing on iceberg lettuce
- Mixed leaves with julienne of vegetables
- Thai beef with mild chilli and peanut dressing
- Baby beetroot with wood roasted cipolline onions
- Marinated button mushroom with Spanish onion
- Smoked lime and chilli mussels
- Tomato, cucumber and red onion
- Courgette and watercress with light pesto oil
- All served with condiments and dressings

Hot Selection

- Medley of char grilled and slow roasted vegetables
- Buttered gourmet potatoes
- Medallions of prime aged sirloin
- Sauté of seasoned chicken pieces
- Pan seared fresh fish with prawn and vegetable stir fry

Carvery

- Beer and mustard glazed champagne ham

Dessert

- Platter of seasonal fresh fruits
- Chocolate mud cake beside warm chocolate sauce
- Warm apple strudel
- Vanilla ice cream
- Chef's cheesecake
- Selection of fruit tartlets

To Finish

- Tea and coffee
- Chocolate dipped shortbread

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SUDIMA HOTEL
CHRISTCHURCH AIRPORT

SET MENU

\$34.00 plus GST per person

for 12 - 20 people

MAIN COURSE

Grilled Aged Beef Porterhouse
on mustard potatoes, green beans
and horseradish Yorkshire pudding

or

Marinated Chicken Butterfly Breast
over medley of seasonal vegetables and soba noodles
finished with a light sun-dried tomato and walnut pesto

DESSERT

Chef's Cheesecake
with soft-whipped cream

or

Fresh Fruit Plate
with Midori syrup and sponge fingers

Freshly brewed Coffee & Tea

Prices GST exclusive



SUDIMA HOTEL
CHRISTCHURCH AIRPORT

SET MENU

\$38.00 plus GST per person

for 12 – 20 people

STARTER

Crusty Baguette Slices
with whipped garlic butter

MAIN COURSE

Merino Sweet Briar Lamb Steak
on scalloped potatoes and crisp garden salad
or
Seafood Selection of the Day

DESSERT

Ice Cream Gateau
on vanilla bean anglaise
or
Fresh Fruit Platter
with Midori syrup and sponge fingers

Freshly brewed Coffee & Tea

Prices GST exclusive



SUDIMA HOTEL
CHRISTCHURCH AIRPORT

SET MENU

\$44.00 plus GST per person

for 20 – 60 people

STARTER

Truffle-Infused Pumpkin Soup

ENTRÉE

Salad Nicoise

boiled potato, green beans, flaked tuna
bound with French vinaigrette

or

Vegetable Roulade

with fresh mozzarella, mixed leaves and avocado oil

MAIN COURSE

choice of two of the following:

Oven-Baked Ribeye of Beef

on rosti potato, ratatouille and micro-shoots

or

Date & Pecan Pocketed Chicken Supreme

over thyme-crushed potatoes, vegetable tartlet with port wine glaze

or

Spiced Crispy Fillet of Akaroa Salmon

over saffron risotto, balsamic tomatoes and glazed lime

or

Vegetable Ragout

encased with brioche, beside mixed leaves

DESSERT

choice of two of the following:

Sticky Date Pudding

with fig and honey ice cream

or

Caramelized Citrus & Sago Panna Cotta

on biscotti

or

Paris Brest

filled with butterscotch cream and poached pears

Freshly brewed Coffee & Tea

Prices GST exclusive



SUDIMA HOTEL
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SET MENU

\$46.75 plus GST per person

minimum 60 people

STARTER

choice of the following:

Tasting Platter per 5 people, consisting of:
wild game pate, seafood mousse,
selected of breads and crackers, marinated vegetable salad
or

Antipasto Platter per 5 people, consisting of:
European cuts, NZ cheeses, olives, tomato, pesto, vegetables
selection of breads and crackers

MAIN COURSE

choice of two of the following:

Oven-Baked Ribeye of Beef
on rosti potato, ratatouille and micro-shoots
or

Date & Pecan Pocketed Chicken Supreme
over thyme-crushed potatoes, vegetable tartlet with port wine glaze
or

Spiced Crispy Fillet of Akaroa Salmon
over saffron risotto, balsamic tomatoes and glazed lime
or

Vegetable Ragout
encased with brioche, beside mixed leaves

DESSERT

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WINE LIST

Sudima Selection	Region	Glass	Bottle
Medium (Breidecker)	Canterbury	\$6.50	\$26.00
Pinot Gris	Central Otago	\$7.50	\$30.00
Sauvignon Blanc	Marlborough	\$7.50	\$30.00
Chardonnay	Marlborough	\$7.50	\$30.00
Old Coach Road Red	Nelson	\$7.50	\$30.00
White Wines			
Seifried Gewürztraminer	Nelson	\$8.50	\$36.00
Astrolabe Riesling	Marlborough	\$8.50	\$34.00
Giesen Sauvignon Blanc	Marlborough	\$8.00	\$32.00
Dashwood Sauvignon Blanc	Marlborough	\$8.00	\$32.00
Clayridge Sauvignon Blanc	Marlborough	\$8.50	\$34.00
Grove Mill Chardonnay	Marlborough	\$8.50	\$36.00
Momo Chardonnay	Marlborough	\$9.00	\$38.00
Cracraft Chase "Woods Edge" Pinot Gris	Canterbury	\$9.00	\$38.00
Red Wines			
St Helena Pinot Noir	Canterbury	\$8.50	\$36.00
Latitude 41 Pinot Noir	Nelson/Marlborough	\$8.50	\$36.00
Lake Chalice Merlot	Hawkes Bay/Marlborough	\$8.50	\$36.00
Squawking Magpie Merlot Cabernet	Hawkes Bay	\$9.00	\$38.00
Mount Cass Cabernet Sauvignon	Waipara	\$9.00	\$38.00
Selaks "The Favourite" Syrah	Hawkes Bay	\$8.50	\$36.00
Dessert Wine			
Seifried Estate "Winemakers Collection" Riesling Ice Wine	Nelson	375ml	\$30.00
Sparkling Méthode Traditionnelle			
Deutz Marlborough Cuvee		750ml	\$54.00
Lindauer Brut		750ml	\$25.00
		200ml	\$8.00
Lindauer Fraise		200ml	\$8.00

Please ask our wait staff about the Wine of the Month.