

29 Wakefield Ave, Sumner



Clink Restaurant & Bar, SUMNER

FUNCTIONS AND EVENTS

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WELCOME TO CLINK

The destination in Sumner for craft beer, fine wines, cocktails and contemporary NZ cuisine.

Whether it be sharing small plates in the sunny and sheltered courtyard, huddling round the fire in the historic bar, or settling down to several courses in the restaurant, there will always be a good reason to do time at Clink.

Our team prides themselves in their well thought out beer, wine and cocktail lists, with the kitchen sourcing and preparing the best seasonal and local ingredients.

Visit our website for our lunch, dinner and pizza menus as well as upcoming gigs and events.

With 4 areas within the venue, Clink is the perfect place for your small or large function.

Birthday // Wedding // Family celebration // Corporate Party // Conference // Product launch or seminar we can tailor make menus to suit your requirements.

Venue Facilities

THE BAR



Set in the historic stone cottage with a central gas fire, Clink Bar offers a premium range of craft beers on tap, fine wines of NZ and abroad and a great selection of crafted seasonal cocktails.

With a capacity of 50 Clink Bar is perfect for cocktail parties to celebrate a birthday or gather some friends. Canopes or platters are available from \$10 per person

BAR HIRE FREE
Minimum 25 people
T'S & C'S APPLY

Slightly bigger group, no problem. we can extend out from the bar to the front area of the restaurant and even out to the courtyard if required, catering for up to 80 people.

Venue Facilities

THE FRONT ROOM



The front area of the restaurant comfortable caters for 35 people with the french doors looking out to the courtyard it is a lovely light space to have a gathering. Seated dinners with set menus available or a cocktail party with canopes and platters.

**AREA 1 HIRE FREE
MINIMUM 25 PAX**

CANOPES FROM \$10PP
2 COURSE SET MENU FROM \$45
3 COURSE SET MENU FROM \$55
5 COURSE TRUST THE CHEF MENU \$65

Menus change seasonally and can be tailor made to suit your requirements.
Gluten Free, Vegan and vegetarian catered for on request.

All enquiries to E:info@clink.co.nz or P:326 5353

FUNCTION AREA TWO



The side wing of our restaurant can easily accommodate a single table of up to 30 guests. With its high glass windows this airy space is perfect for formal dinner parties.

AREA 2 HIRE FREE
MINIMUM 25 PAX
2,3 OR 5 COURSE MENU

FUNCTION AREA THREE



Intimate dinner for up to 12 guests the Private Dining Room is perfect. It also makes an ideal meeting room with full table service offered.

AREA 3 HIRE FREE

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Shared Plate Set Menu

Sample menu only can be adapted to suit



SHARED PLATE MENU 2 COURSES \$45 or 3 COURSES \$55

STARTERS

Antipasto platters with fresh and cured meats, seafood, roasted and pickled veges, olives, house smoked treats, fresh ciabatta, crackers and a selection of spreads

or

A selection of 3 small plates from main menu

MAINS

Roast lamb rump with caramelised oranges and caper parsley sauce

Fresh fish, crispy skinned with béarnaise sauce

Sautéed broccoli with toasted almonds and pecorino

Duck fat roasted potatoes with rocket and parmesan

Roast mushrooms and pumpkin with feta and basil

DESSERT

Clink sundae, warm chocolate chip cookie, vanilla bean ice-cream, chocolate sauce, whipped cream, candied peanuts

Spiced apple, walnut and raisin crumble with walnut praline and warmed Crème Anglaise

Rich dark chocolate and cherry tart, poached pear sweet chutney, vanilla bean ice cream, red wine syrup, pistachio tuile

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2 courses \$48 // 3 courses \$60

Set menu can be altered to suit requirements

Starters

Balsamic roasted mushroom and baby beetroot warm salad with rosemary, paprika and parmesan lavosh

Duck confit and wild mushroom spring rolls with chilli aioli and rocket

Jamaican jerk spiced chicken, habanero chilli aioli, crushed toasted peanut, coriander

Mains

Roast pumpkin and feta tortellini in a rich mushroom and gorgonzola cream reduction, chunky basil pesto and parmesan shaves

New York cut aged Wakanui rib eye chargrilled with garlic potato gratin, caramelised shallots, sautéed seasonal greens and béarnaise sauce

Lamb rump marinated in Moroccan spices and slow cooked on cumin spiced pumpkin, lentils and baby spinach, topped with fruit chutney and port jus

Desserts

Spiced apple, walnut and raisin crumble with walnut praline and warmed Crème Anglaise
Clink sundae, warm chocolate chip cookie, vanilla bean ice-cream, chocolate sauce, whipped cream, candied peanuts

Rich dark chocolate and cherry tart, poached pear sweet chutney, vanilla bean ice cream, red wine syrup, pistachio tuile

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FUNCTION CATERING

Our kitchen team led by Rob Hope is currently working on a selection for catering at your home. Please enquire directly in the meantime for more information.



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