

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. Canapes or platters are available from \$18 per person

BAR HIRE

Minimum 35 people - minimum spend \$1500

T'S & C'S APPLY

Beverage package available on request

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 comfortably caters for 35 people and 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 canapes and platters.

AREA 1
MINIMUM 25 PAX
T'S & C'S APPLY

CANAPES FROM \$18pp
2 COURSE SET MENU FROM \$65
3 COURSE SET MENU FROM \$82
5 COURSE TRUST THE CHEF MENU POA

Menus change seasonally and can be tailor made to suit your requirements.
All dietary requirements can be 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 28 guests. With its high glass windows this airy space is perfect for formal dinner parties.

AREA 2
MINIMUM 25 PAX

2 COURSE SET MENU FROM \$65

3 COURSE SET MENU FROM \$82

5 COURSE TRUST THE CHEF MENU POA

Menus change seasonally and can be tailor made to suit your requirements.

Gluten Free, Vegan and vegetarian catered for on request.

FUNCTION AREA THREE



For an intimate dinner for up to 12 guests the Private Dining Room is perfect.

2 COURSE SET MENU FROM \$65

3 COURSE SET MENU FROM \$82

5 COURSE TRUST THE CHEF MENU POA

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FUNCTION AREA FOUR



Our courtyard which is mostly covered is a very sunny and usually sheltered area and is perfect for casual functions, cocktail parties and luncheons. With seating for 40 people it can be set up to suit all types of gatherings.

AREA 4
MINIMUM 40 PAX
T'S & C'S APPLY

CANAPES FROM \$18pp
2 COURSE SET MENU FROM \$65
3 COURSE SET MENU FROM \$82
5 COURSE TRUST THE CHEF MENU POA

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SAMPLE SET MENU

Set menu can be altered to suit requirements

SAMPLE SET MENU SHARED STARTER + MAIN \$60 3 COURSES \$75

Starters - to share between 4

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 current main menu **

Mains

Pepper crusted lamb loin, ginger roasted sweet potato, chilli jam, feta, green beans w shredded coconut, baby spinach, pan juices *

Fresh fish pan roasted served on herb crushed potatoes, sauteed seasonal greens, crispy pancetta, beurre noisette *

Warmed salad of roasted chickpeas, Israeli couscous, toasted pumpkin seeds, fresh herbs, roast eggplant on chargrilled courgette and house made labneh **
add chicken

Desserts

Coconut, passionfruit pannacotta, mango granita, cashew and coconut crumb, mango puree and pistachio tuile.

Chocolate almond torte, coconut tuile, coffee mousse, chocolate sauce, berry coulis **

Baked New York Cheesecake with chocolate shards and macerated berries

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SAMPLE SET MENU

Set menu can be altered to suit requirements

SAMPLE SET MENU STARTER + MAIN or MAIN + DESSERT \$65 3 COURSES \$82

Starters

Pepper crusted beef carpaccio, crispy nori, wasabi crème fraiche, kimchi, watercress.
Herb crumbed eggplant, fried haloumi, beetroot pesto, fresh basil.
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.
Canterbury lamb loin w roasted vegetables, fondant potatoes, red wine jus and black garlic aioli.
Canterbury Angus aged ribeye chargrilled with fondant potato, roast baby fennel, crispy pancetta, caper parsley sauce, red wine jus.

Desserts

Coconut, passionfruit pannacotta, mango granita, cashew and coconut crumb, mango puree and pistachio tuile.
Valrhona chocolate terrine, raspberry sorbet, pistachio crumb, whipped cream.
Mixed berry tartlet, vanilla creme custard, dried raspberry, toasted almonds and chocolate ganache

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Canape Menu

\$18 pp for 4 canapes

HOT CANAPES

Sesame and chilli prawn, avocado, rice cracker *

Goats cheese tartlets with basil pesto **

Spinach, herb and brie arancini **

Smoked fish croquettes, caper aioli

Thyme roast chicken, salsa verde, puff pastry

Roast mushroom and caramelised onion
on fried polenta * **

Rare beef, potato gratin, horseradish mayo *

Fennel and pork sausage roll, apple chutney

COLD CANAPES

Garlic crostini, onion and bacon marmalade, brie,

Dill crepes with cured salmon gravlax

Roast beetroot, goats cheese on
walnut cracker * **

Chargrilled vegetable, cream cheese mousse
on cucumber **

Rare tuna, bloody mary salsa, sesame rice cracker *

Smoked salmon on dark rye with white bean
puree and chilli jam

Duck liver parfait on oat cracker, quince jelly *

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Clink – Private Chef & Catering

From canapes delivered, 3 course set menu, grazing style dinner or 5 course degustation, Clink can create an in-home experience to suit your event. Call us to discuss and let us help you create an unforgettable occasion.



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