



C O R P O R A T E F U N C T I O N S
& E V E N T S –





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BOARDROOM

SEATED **12**



KEN IRVINE EAST/WEST

BANQUET	90
COCKTAIL/THEATRE	150
EAST BANQUET	40
EAST COCKTAIL	80
WEST BANQUET	40
WEST COCKTAIL	60



AUDITORIUM

COCKTAIL/THEATRE	500
COCKTAIL LIVE SHOW	500
SHOW DINING	430
BANQUET	420

**Capacities listed are exclusive of dance floor*



UPPER TERRACE

SEATED

40



CONSERVATORY

COCKTAIL

60



LOUNGE

SEATED

80

COCKTAIL

100



CONFERENCE PACKAGES

HALF DAY Morning or afternoon tea and lunch	\$45pp
FULL DAY Morning tea, lunch and afternoon tea	\$50pp
MORNING TEA ONLY	\$15pp
AFTERNOON TEA ONLY	\$10pp
TEA & COFFEE STATION	\$4pp

MORNING TEA

SEASONAL FRUIT PLATTER

(NF, GF, DF, V, VG)

CHEFS SELECTION OF PASTRIES AND MUFFINS

(V)

AFTERNOON TEA

CHARCUTERIE BOARD

With cured meats, cheeses and sweet and savoury bites

** Afternoon tea can be swapped for Scones with Jam & fresh cream on request.*

LUNCH

Choose two items and one salad

SELECTION OF ARTISAN SANDWICHES AND WRAPS

(V, NF)

MINI BEEF PIES

With tomato chutney (NF)

MINI CHICKEN AND VEGETABLE PIES

With tomato chutney (NF)

SPINACH AND FETA, CHEESY CHORIZO AND LORRAINE QUICHE SELECTION

(GF, NF)

MUSHROOM RISOTTO

Mixed mushrooms, olive oil and shaved parmesan cheese (V, VG)

NASI GORENG

Pork and prawn fried rice, satay chicken skewers, prawn cracker (GF)

SALADS

MEDITERRANEAN SALAD

(V, VG, GF, DF, NF)

POTATO SALAD

(V, VG, GF, NF)

GARDEN SALAD

(V, VG, GF, DF, NF)

**Price per person. Minimum 10 guests.*





A LA CARTE CORPORATE PACKAGE

HALF DAY \$48pp
Morning or afternoon tea and lunch

FULL DAY \$55pp
Morning tea, lunch and afternoon tea

TEA & COFFEE STATION \$4pp

MORNING TEA

SEASONAL FRUIT PLATTER

(NF, GF, DF, V, VG)

CHEFS SELECTION OF PASTRIES AND MUFFINS

(V)

AFTERNOON TEA

CHARCUTERIE BOARD

With cured meats, cheeses and sweet and savoury bites

** Afternoon tea can be swapped for Scones with Jam & fresh cream on request.*

LUNCH

Please see A La Carte Corporate Menu

Includes Garlic Bread to share



CANAPÉS

LIGHT CANAPÉS

MINI CHICKEN AND VEGETABLE PIES

With tomato chutney (NF)

MINI BEEF PIES

With tomato chutney (NF)

PEKING DUCK SPRING ROLLS

With sweet chili sauce

CHEESEBURGER SLIDER

With American mustard, ketchup (NF)

BBQ PORK PULLED SLIDER

With creamy slaw, cheese BBQ sauce (NF)

CHAR GRILLED LAMB SOUVLAKI SKEWERS

With confit garlic yoghurt (NF)

SMOKED SALMON CROSTINI

With whipped dill cream cheese, fried capers (P)

PRAWN SKEWERS

Marinated with sweet chilli sauce (P)

MINI SPRING ROLLS

With sweet chilli sauce (V)

VEGETARIAN ARANCINI

With roasted garlic aioli (V)

BAKED SPINACH AND CHEESE PASTIZZI

(V)

MIXED BERRY TARTLET

With blueberries, raspberries and strawberries (V)

WARM CHOCOLATE BROWNIE

With double whipped cream, chocolate sauce (V)

**Price per person. Minimum 10 guests. All guests must be on one of the Norths packages. Additional items are add ons only*

NORTHS PACKAGES

6 LIGHT CANAPÉS	\$35pp
5 LIGHT CANAPÉS & 1 SUBSTANTIAL CANAPÉ	\$38pp
5 LIGHT CANAPÉS & 2 SUBSTANTIAL CANAPÉS	\$46pp
ADDITIONAL LIGHT CANAPÉ	\$6pp
ADDITIONAL SUBSTANTIAL CANAPÉ	\$9pp

SUBSTANTIAL CANAPÉS

GRILLED CHICKEN SATAY SKEWERS

With steamed rice (GF)

CHICKEN BBQ WINGS

With seasoned chips

BEEF AND BLACK BEAN

Served with green vegetables, steamed rice

BATTERED FISH

With chips, tartare sauce and a lemon wedge (NF, P)

VEGETARIAN SAMOSAS

With cucumber and mint yoghurt (V)

CAPRESE SKEWERS

With baby bocconcini, cherry tomato, fresh basil, balsamic drizzle (V, NF)





ALTERNATE DROP

TWO COURSE \$65pp
Entrée and Main or Main and Dessert

THREE COURSE \$75pp

SIDES \$12pp

ENTRÉE

HARISSA CHICKEN SKEWERS

With cherry tomato, cucumber, Spanish onion and cous cous salad, yoghurt dressing

PROSCIUTTO PLATE

With goat cheese, wild rocket, slow roasted cherry tomatoes

SMOKED SALMON SALAD

With mixed leaf, cherry tomato, cucumber, cream cheese dressing (P)

MARINATED GRILLED PRAWN SALAD

With spinach, chopped tomato, slaw, fresh mint (P)

MEZZE PLATE

With hummus, dolmades, grilled mushroom, marinated olives (V)

DESSERT

TIRAMISU

Made from ladyfinger biscuits, coffee, mascarpone, cocoa (V)

CHOCOLATE BROWNIE

With double whipped cream, dried raspberries (V)

WARM ORANGE CAKE

With fresh mixed berries (NF, GF, DF, V, VG)

VANILLA PANNA COTTA MIXED BERRY COULIS

(V, NF)

MAIN

CHICKEN CASHEW

With green vegetables, steamed rice

HONEY SOY ROASTED MARYLAND CHICKEN

With roasted vegetables

SLOW ROASTED BEEF CHEEK

With steamed broccolini, sweet potato mash

LAMB SHANK

With creamy mash, green peas, beans, red wine jus

GRILLED BARRAMUNDI

With lemon & lime butter, warm pumpkin salad (P)

HERB CRUSTED SALMON

With cauliflower puree, roasted green beans (P)

MUSHROOM RISOTTO

With mixed mushrooms, olive oil and shaved parmesan cheese (NF, GF, V and DF & VG Option)

VEGETARIAN LASAGNA

With roasted pumpkin and spinach (V)

SIDES

ROASTED CHAT POTATOES

With rosemary butter (V, NF)

GARDEN SALAD

With tomatoes, cucumber, Spanish onion (NF, GF, DF, V, VG)

STEAMED VEGETABLES

(NF, GF, DF, V, VG)

BREAD

WARM BAKED BREAD ROLL

With butter (GF option available on request)

**Price per person. Minimum 10 guests.*



GRAZING PLATTERS

EACH PLATTERS CATERS FOR UP TO 10 GUESTS

PLATTERS

CHEESE SELECTION Australian brie, smoked, cheddar, dried fruit, quince paste, grapes (V)	\$90
ANTIPASTO, PROSCIUTTO Salami, olives, grilled capsicum, grilled eggplant, feta cheese, hummus, marinated olives (NF)	\$95
SEASONAL FRUIT SELECTION (NF, GF, DF, V, VG)	\$70
ARTISAN SANDWICHES Chicken schnitzel Turkish, vegetarian Turkish, tuna Turkish, chicken wrap, grilled vegetable wrap (NF, V options)	\$120
PETIT SLICES AND TARTLETS Chef's selection (V)	\$100

**Not for stand alone catering. Guests must be on a full catering package*



THE MEDITERRANEAN GRAZING

Indulge in our Mediterranean Grazing Package, featuring an array of cheeses, antipasto delights, wood-fired pizzas, and refreshing salads for a delicious and easy-going dining experience.

GRAZING SELECTION

\$35pp

CHARCUTERIE BOARD (ON ARRIVAL)

With cured meats, cheeses and sweet and savoury bites

CHEFS SELECTION OF AL TAGLIO PIZZAS

Vegetarian options available

CHEFS SELECTION OF SALADS



BEVERAGES

STANDARD BEVERAGE PACKAGE

4 HOURS	\$56pp	+ House bottled beer + House tap beer
3 HOURS	\$49pp	+ House white wine + House red wine
2 HOURS	\$42pp	+ House Sparkling + Soft drink and juice

**Details available upon request*

PREMIUM BEVERAGE PACKAGE

4 HOURS	\$68pp	+ Premium tap beer + Premium white wine
3 HOURS	\$60pp	+ Premium red wine + Premium Sparkling
2 HOURS	\$52pp	+ All standard beverage wines + Soft drink and juice

**Details available upon request*

NON-ALCOHOLIC PACKAGE

4 HOURS	\$25pp	+ Assorted Soft drink and juice
3 HOURS	\$20pp	
2 HOURS	\$15pp	

**Price per person. Minimum 10 guests.*

**Please be aware that products and prices are subject to change without prior notice.*

**All guests must be on the same beverage package.*

DRINK TICKETS

\$9.50 EACH

EACH TICKET IS VALID FOR ONE OF THE FOLLOWING:

- + Glass of house red, white or sparkling wine
- + Schooner of local draught beer
- + Soft drink and juice

**Drink tickets cannot be returned or refunded once purchased*

BAR TABS

Bar tabs can be prepaid at the time of booking or set up on the day of your event. These can include a pre-selected range of beverages or open up a bar tab to the value of your choice.





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