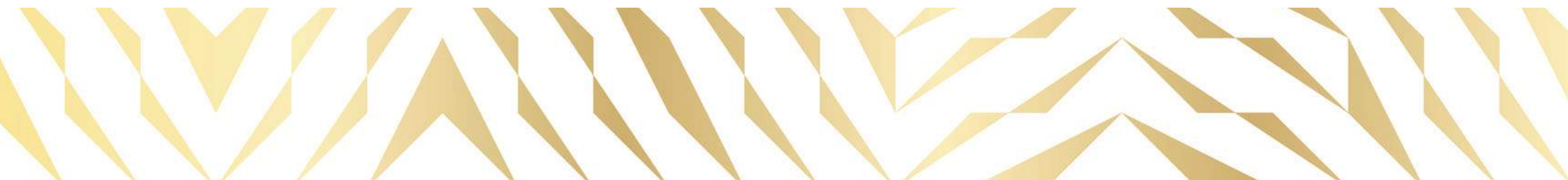




NORTHS **EVENTS**

Conference menus and packages





CONFERENCE MENUS AND PACKAGES

TABLE OF CONTENTS

<u>Conference packages</u>	<u>3</u>
<u>Coffee breaks menu</u>	<u>4</u>
<u>Platters</u>	<u>5</u>
<u>Buffet menu</u>	<u>6</u>
<u>Continental breakfast</u>	<u>7</u>
<u>Beverage packages</u>	<u>9</u>

CONFERENCE PACKAGES

FULL DAY / HALF DAY PACKAGES

Full day conference package \$65pp | Minimum 20 pax

Tea & coffee available for use all day

Morning tea and afternoon tea (*selection chosen from our Coffee Breaks Menu page 4*)

Choice of option 1 or 2 from the lunch menu selection below

Plus jugs of soft drink

Data projector and projector screen

Flipchart or whiteboard

Norths notepads, pens, mints and iced water

WIFI access

Half day conference package \$55pp | Minimum 20 pax

Tea & coffee available for use all day

Morning tea *OR* Afternoon tea (*selection chosen from our Coffee Breaks Menu, page 4*)

Choice of option 1 or 2 from the lunch menu selection below

Plus jugs of soft drink

Data projector and projector screen

Flipchart or whiteboard

Norths notepads, pens, mints and iced water

WIFI access

Lunch menu selection

Option 1 | Freshly made sandwiches and wraps accompanied with a fruit and cheese platter

Option 2 | Choice of two mains, two sides, and one dessert from our buffet menu (page 6)



MENUS

COFFEE BREAK MENU

Tea & coffee	\$4 pp
Biscuits	\$4 pp
Assorted muffins	\$4 pp
Passionfruit tart	\$6 pp
Banana bread	\$6 pp
Chocolate brownie	\$6 pp
Cupcake	\$6 pp

Minimum 10 pax apply





MENUS PLATTERS

Each platter caters for 10 pax.

<i>Antipasto platter</i>	\$95
Selection of cured meats, marinated vegetables, olives, dips, bread and cheese	
<i>Cheese selection</i>	\$90
Local and international cheese varieties served with crackers and quince paste	
<i>Seasonal fruit platter</i>	\$55
A selection of sliced fresh seasonal fruits	
<i>Classic sandwich platter</i>	\$100
Traditional triangle cut sandwiches on fresh white, grain, rye and dark rye breads served with an assortment of fillings	
<i>Premium sandwich platter</i>	\$120
Variety of delicious classic and gourmet fillings in a mixture of wraps, rolls, baguettes and sliced breads	
<i>Dessert platter</i>	\$95
Chefs selection of miniature desserts	

No minimum numbers apply. Each platter caters for 10 pax. All dietary requirements can be catered for with fourteen days notification prior to the event date, please liaise with your Events Manager. Menus and pricing are subject to change due to availability and seasons without prior notice.



MENUS

BUFFET MENU

Buffet Menu Option 1 \$45 pp
 Choice of 2 Salads
 2 Hot Selections
 2 Sides
 1 Dessert
 Served with freshly baked
 bread rolls and butter

Buffet Menu Option 2 \$55 pp
 Choice of 3 Salads
 3 Hot Selections
 2 Sides
 2 Desserts
 Served with freshly baked
 bread rolls and butter

Hot Selection

Porchetta served with thyme roasted apples and red wine jus (GF, DF)
 Roasted corn fed chicken Maryland with olives and cherry tomato (GF, DF)
 Roasted butternut pumpkin with toasted seeds, wild rocket and haloumi (V, GF, DF)
 Steamed cod served in banana leaf with harissa and lime (GF, DF)
 Stir fried Wagyu rump with green onion, peppers and sesame (GF, DF)

Salads

Tomato, basil and olive (V, GF, DF)
 Wild rocket, shaved parmesan and balsamic (V, GF, DF)
 Slaw with toasted seeds and citrus mayo (V, GF)

Sides

Seasonal steamed vegetables (V, GF, DF)
 Roasted new potatoes
 Roasted root vegetables (GF, DF)
 Steamed rice (GF, DF)

Dessert

Tiramisu - coffee and mascarpone served with savoiardi biscuits (V)
 Trifle - sherry jelly, coconut custard, fresh berries and cream (V)
 Banana bread and butter pudding (V)

Minimum numbers of 20 pax. Minimum numbers of 100 pax apply to Auditorium bookings. Not available in The Conservatory or The Terrace. All dietary requirements can be catered for with notification fourteen days prior to event date; please liaise with your Events Manager. Menus and pricing are subject to change due to availability and seasons without prior notice.

MENUS

CONTINENTAL BREAKFAST

Continental breakfast \$25 pp

Selection of freshly baked pastries and bagels
Toast served with butter and preserves
Seasonal fruit platter

Orange juice
Tea & coffee

Minimum numbers of 20 pax apply. All dietary requirements can be catered for with fourteen days notification prior to the event date. Please liase with your Events Manager. Menus and pricing are subject to change due to availability and seasons.



BEVERAGE **PACKAGES**

BEVERAGE PACKAGES

NON ALCOHOLIC AND ALCOHOLIC PACKAGES

Non alcoholic Package

Assorted soft drink – Pepsi, Pepsi Max, Lemonade, Solo, Mineral Water, Orange Juice

2 Hours	\$14 per person
3 Hours	\$18 per person
4 Hours	\$22 per person
5 Hours	\$26 per person

Standard Beverage Package

Assorted soft drink and orange juice

Draught Beer – Tooheys New, Hahn Super Dry

Bottled Beer – Tooheys Extra Dry, James Boag's Light

Wines and Sparkling – Baptiste Sparkling, Grazer Sauvignon Blanc, Grazer Shiraz

2 Hours	\$27 per person
3 Hours	\$35 per person
4 Hours	\$43 per person

Premium Beverage Package

Assorted soft drink and orange juice

Draught Beer – Tooheys New, Hahn Super Dry

Bottled Beer – Pure Blonde, Crown Lager, James Boag's Premium Lager, James Boag's Light

Wines and Sparkling – Oyster Bay Sparkling, Myka Sauvignon Blanc, Molly's Cradle Pinot Grigio, Sherwood Pinot Noir, Cape Baron Shiraz

2 Hours	\$30 per person
3 Hours	\$39 per person
4 Hours	\$48 per person

Minimum numbers of 20 pax apply, and Maximum of 100 pax apply in Auditorium for all beverage packages. Products and prices are subject to change without prior notice





BEVERAGE SERVICES FOR YOUR EVENT

Bar Tab

This option is very flexible in allowing you to choose your own Bar Tab dollar limit as well as your own specific selected beverage products which are only available to your guests on that Bar Tab.

The Organiser must provide the Events Manager with a credit card upon arrival which will be charged at the end of the event. Wristbands can be provided. Please note cash bar sales do not contribute to a bar tab spend.

Drink Tickets

\$8.5 per ticket

Each ticket is valid for one (1) of the following:

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

A predetermined number of Drink Tickets must be pre-purchased in advance. Minimum requirement of pre-purchased tickets is 20 tickets. Drink Tickets cannot be returned or refunded once purchased

BEVERAGE LIST

BEER, WINE & CIDER

	Glass		Glass	Bottle
<i>Draught Tap Beers</i>		<i>Sparkling Wines</i>		
Tooheys New	\$7.7	Baptiste	\$8	\$30
Hahn Super Dry	\$8.8	Oyster Bay Brut	\$10	\$44
James Squire -		Oyster Bay Sparkling Rosé	\$10	\$44
One Fifty Lashes	\$9.2	La Gioiosa Prosecco	\$11	\$40
Heineken	\$9.4	Moët Brut		\$145
<i>Light Bottled Beers</i>		<i>White Wines</i>		
Boag's Light	\$7.3	Grazer Sauvignon Blanc	\$8	\$30
		Grazer Chardonnay	\$8	\$30
		Bombshell Moscato	\$8.2	\$30
		Mollys Cradle Pinot Grigio	\$8.7	\$34
		Myka Sauvignon Blanc	\$10	\$43
		Bloch 50 Chardonnay	\$10.5	\$35
		Ingram Road Chardonnay		\$43
		Shaw & Smith Sauvignon Blanc		\$55
<i>Bottled Beers</i>		<i>Red Wines</i>		
XXXX Gold	\$6.4	Grazer Shiraz	\$8	\$30
Tooheys Extra Dry	\$7.8	Grazer Cabernet Sauvignon	\$8	\$30
VB	\$7.8	Cookoothama Cabernet Merlot	\$9	\$39
Pure Blonde	\$7.9	Barefoot Cabernet Sauvignon	\$10.5	\$35
Cooper's Pale Ale	\$8.2	Sandpiper Shiraz	\$11.2	\$44
Boag's Premium	\$8.2	Sherwood Pinot Noir	\$11.5	\$45
Crown Lager	\$8.3	Cape Baron Shiraz		\$50
Peroni	\$9			
Corona	\$9			
<i>Ciders</i>		<i>Rosé</i>		
Five Seeds Crisp	\$8.7	Dolly Rosé	\$8.5	\$30
Five Seeds Cloudy	\$8.7			





BEVERAGE LIST CONTINUED

	Glass		Glass
<i>Spirits</i>		<i>Liquors</i>	
Johnnie Walker Black	\$8.9	Kahlua	\$8.2
Bulleit Bourbon	\$8.9	Malibu	\$8.2
Jack Daniels Bourbon	\$8.9	Midori	\$8.2
Ketel One Vodka	\$8.9		
Tanqueray Gin	\$8.9		

<i>Non Alcoholic</i>	Glass	Jug
Pepsi	\$4.5	\$10.0
Pepsi Max	\$4.5	\$10.0
Lemonade	\$4.5	\$10.0
Solo	\$4.5	\$10.0
Orange Juice	\$4.0	\$11.0
Lemon, Lime and Bitters	\$4.2	\$11.0

Available wines are subject to differences between each Bar. Wine products are subject to change without prior notice. Available draught tap beers and bottled beers are subject to differences between each Bar. Beverage products and prices are subject to change without prior notice