



NORTHS **EVENTS**

Event menus and packages





EVENT MENUS AND PACKAGES

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MENUS

COFFEE BREAKS 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





Image: Cajun spiced popcorn shrimp with spicy dipping sauce
Chicken souvlaki skewers with cucumber, tzatziki and olives (GF)

MENUS

LITE BITE CANAPÉ SELECTIONS

\$5 each

Hot

- Chicken souvlaki skewers with cucumber, tzatziki and olives (GF)
- Chicken and camembert pies with house made tomato chutney
- Prawn and chive dumplings with chilli oil and light soy dipping sauce (L)
- Pork and cabbage pot stickers with char sui dipping sauce (L)
- Cajun spiced popcorn shrimp with spicy dipping sauce (GF)
- Corn fritters with romesco (contains nuts) (V)

Cold

- Creamed spinach and Bulgarian feta tartlet (GF, V)
- Smoked salmon, crème fraîche on croûton
- Rare roast beef with horseradish cream en crudité Oysters with lemon dressing (GF)

Dessert

- Winter berry trifle (GF, V)
- Seasonal fruit and chocolate tartlets (GF, V)
- Dark chocolate truffles (GF, V)

Events requiring a more substantial food offering please see Package Options on page 5.

Minimum spend of \$25 or \$35 per person applies. Minimum numbers of 20 pax apply.

Minimum numbers of 150 pax apply for Auditorium cocktail events.

Bespoke menus available upon request. 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

SUBSTANTIAL CANAPÉ SELECTIONS

\$7 each

Byron Bay pulled pork sliders with chipotle slaw
Wagyu sliders with fresh tomato, cheese and tomato sauce
Zucchini, corn and feta burgers with rocket and tzatziki (V)
Nasi Goreng noodle box (GF)
Wild mushroom risotto with shaved Parmigiano-Reggiano (V)

Package Options

- A more substantial food offering

5 Canapes + 2 Substantials \$35 pp

5 Canapes + 3 Substantials \$40 pp

5 Canapes + 4 Substantials \$45 pp

Minimum spend of \$25 or \$35 per person applies. Minimum numbers of 20 pax apply. Minimum numbers of 150 pax apply for Auditorium cocktail events. Bespoke menus available upon request. 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.



Image: Zucchini, corn and feta burgers (V)



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
Chef's selection of miniature desserts	

For Auditorium events minimum numbers of 150 pax apply. \$25 or \$35 per person spend applies for all events. 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

TABLE SHARE

Your selection of dishes from NORTHS Seated Menu on page 8 served in the middle of the table for guests to share - allowing everyone to try a variety of dishes.

All courses are served with sides of garden salad and crunchy Artisan bread served with Pepe Saya Butter.

1 Course \$45 pp

Your choice of 4 dishes chosen from entrée or main or dessert

2 Courses \$55 pp

Your choice of 4 dishes chosen from two courses, entrée, main or dessert

3 Courses \$65 pp

Your choice of 4 dishes chosen from each course, entrée, main and dessert

Minimum numbers of 20 pax apply. Minimum number of 100 pax for Auditorium dining. 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.





Image: Porchetta w/ new potatoes, pea puree, Dutch carrots and seeded mustard jus

300gr Beef fillet served medium w/ Parish mash, red wine jus and wild mushroom ragout

MENUS

SEATED MENU

Seated Menu - 2 Course \$50 pp

Seated Menu - 3 Course \$60 pp

Entrée

Antipasto plate for one - selection of cured meats, marinated vegetables, bread and cheese

Smoked Tasmanian salmon with capers, shaved onion and whipped avocado

Local mushroom and truffle risotto with shaved pecorino (V)

Chicken and leek terrine served with warm sour dough and onion jam

Zucchini frittata with shaved fennel and macadamia pesto (V)

Main

300gr Beef fillet served medium with Paris mash, red wine jus and wild mushroom ragout - (\$7 pp addition) (GF)

Wagyu beef cheeks served with sweet potato puree and broccolini (GF)

Tasmanian salmon served with colcannon, soft herbs and lemon dressing (GF)

Chicken Maryland served with romesco, asparagus and balsamic (GF, DF)

Porchetta served with new potatoes, pea puree and Dutch carrots with seeded mustard jus (GF, DF)

300gr Angus rump served with kipfler potatoes, roasted red onion, thyme and red wine jus (GF, DF)

Dessert

Flourless orange cake served with vanilla cream and berries (GF, V)

Dark chocolate brownie served with milk caramel and pink chocolate (V)

Lemon meringue tart with pistachio and ice cream (V)

Strawberries and cream meringue with champagne jelly (V)

Shared seasonal fruit and cheese platter (per table) (V)

Minimum numbers of 20 pax apply. Minimum numbers of 100 pax apply for Auditorium seated dining. All courses are of guest's choice; selection of two items per course. Bespoke menus are available upon request. 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.

FOR THE **KIDS** AND **OLDER KIDS**



KIDS PARTY PACKAGE INCLUSIONS

Let us take the hassle out of your planning. Come and celebrate with our brand new kids party package. Perfect for children's birthdays.

Inclusions:

- 2 hour room hire in The Conservatory space and access to our kids games room (save \$250)
- Food and beverage attendants who will ensure your party runs smoothly
- Online or hard copy party invitations for you to distribute
- Party food package (\$20 per child) page 12
- Party hats
- Our package can include an entertainer, a lolly buffet or party balloons

Little extras:

- Entertainer \$220 (1 hour)
- Lolly buffet \$150
- Professional balloon bouquets \$100 (x5 bunches, includes a number balloon)
- Catering available for adults

Minimum of 15 pax. Package is only available in The Conservatory. 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.

KIDS PARTY PACKAGE MENU

Kids party menu \$20pp

Fruit and vegetable sticks with hummus (GF, L, V)

Hot dog with tomato sauce and chips *or*
Cheeseburger with tomato sauce and chips

Unlimited jugs of cordial and water

Ice-cream (V)

Minimum of 15 pax. Package is only available in The Conservatory. 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.





Image: Lemon meringue tart with pistachio and ice cream

OLDER KIDS SEATED MENU

Seated Menu - 2 Course \$35 pp

Seated Menu - 3 Course \$45 pp

Entree

Antipasto plate for one - ham, yoghurt dip served with crudité's, cheese and bread stick

Bruschetta with roast tomato and fresh mozzarella (V)

Vegetarian tortellini with napoletana sauce (V, GF)

Main

Chicken schnitzel served with fries and salad (DF)

Wagyu sausages served with potato mash, roasted vegetables and ketchup (GF)

Beef lasagna served with salad

Chicken and cheese ravioli with rich tomato and basil sauce

Dessert

Flourless orange cake served with vanilla cream and berries (V, GF)

Dark chocolate brownie served with milk caramel and pink chocolate (V)

Lemon meringue tart with pistachio and ice cream (V)

Shared seasonal fruit and cheese platter (per table) (V)

Minimum numbers of 20 pax apply. Minimum numbers of 100 pax apply for Auditorium seated dining. All courses are of guest's choice; selection of two items per course. Bespoke menus are available upon request. 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.

BEVERAGE **SERVICES**

BEVERAGE PACKAGES

NON ALCOHOLIC AND ALCOHOLIC PACKAGES

Non alcoholic Package

Assorted soft drinks – 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 drinks 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 drinks 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 100pax 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

Minimum of 20 drink tickets are required to be pre-purchased.

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.