



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

The image shows a bright, modern restaurant interior. Large windows on the left side offer a view of trees outside. The room is furnished with long, light-colored stone tables and wooden chairs. Several potted plants are placed on the tables and hanging from the ceiling. The ceiling features a series of black cylindrical pendant lights. The overall atmosphere is clean, bright, and sophisticated.

# ELEVATE YOUR EXPERIENCE

**FROM GRAND OCCASIONS TO INTIMATE AFFAIRS,  
JUST LEAVE EVERYTHING TO US.**

From intimate sit-down affairs to elegant canapé events, corporate conferences and live concerts, our versatile event spaces provide the flexibility to bring your unique vision to reality. Whether you envision an atmosphere of sophistication or a vibrant ambiance, our dedicated team will work closely with you to curate an unforgettable experience. With meticulous attention to detail, we will ensure that your occasion surpasses all expectations.



# CONTENTS

## TABLE OF CONTENTS

Our spaces	4
<b>PACKAGES</b>	
Conference packages	6
Canapés	7
Two and Three Course Alternate Drop	8
Grazing Platters	9
Pizza al Taglio	10
Beverages	11



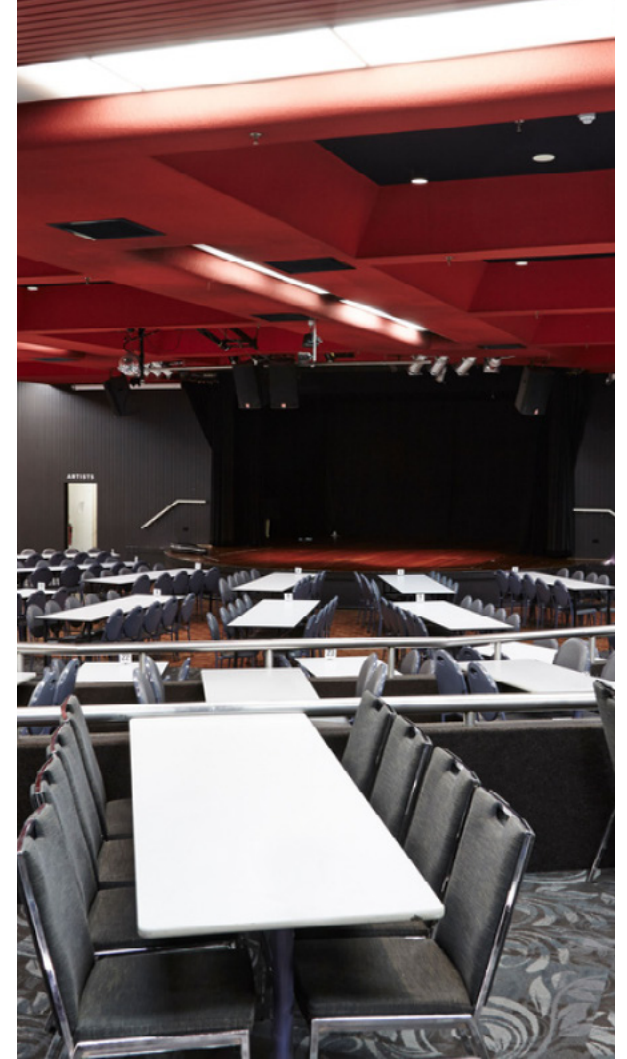
## BOARDROOM

SEATED	12
--------	----



## KEN IRVINE EAST/WEST

SEATED	90
COCKTAIL	120
EAST SEATED	50
EAST COCKTAIL	80
WEST SEATED	50
WEST COCKTAIL	70



## AUDITORIUM

SEATED	500
COCKTAIL	540
SHOW DINING	492
SEATED WITH DANCE FLOOR	444



## UPPER TERRACE

SEATED

45



## CONSERVATORY

COCKTAIL

60



## LOUNGE

SEATED

80

COCKTAIL

100

# CONFERENCE PACKAGES

## MORNING AND AFTERNOON TEA

Choose one item for morning tea and/or one item for afternoon tea:

### SEASONAL FRUIT PLATTER

(NF, GF, DF, V, VG)

### SCONES

With jam and fresh cream (V)

### CHEFS SELECTION OF PASTRIES AND MUFFINS

(V)

### SELECTION OF SLICES AND BAKED BISCUITS

(V)

### CHARCUTERIE BOARD

With cured meats, cheeses and sweet and savoury bites

## HALF DAY

Morning or afternoon tea and lunch

\$40

## FULL DAY

Morning tea, lunch and afternoon tea

\$45

## ADDITIONAL ITEMS

Coffee, tea and water station included

\$5

## LUNCH

Choose two hot or cold 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

(V, GF, NF)

### MUSHROOM RISOTTO

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

### CHICKEN 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.

# CANAPÉS

5 LIGHT CANAPÉS & 2 SUBSTANTIAL CANAPÉS	\$48
5 LIGHT CANAPÉS & 3 SUBSTANTIAL CANAPÉS	\$55
ADDITIONAL LIGHT CANAPÉ	\$6
ADDITIONAL SUBSTANTIAL CANAPÉ	\$9

## LIGHT CANAPÉS

### MINI BEEF PIES OR MINI CHICKEN AND VEGETABLE

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)

### MIXED BERRY TARTLET

With blueberries, raspberries and strawberries (V)

### WARM CHOCOLATE BROWNIE

With double whipped cream, chocolate sauce (V)

### BAKED SPINACH AND CHEESE PASTIZZI

(V)

## 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)





# TWO AND THREE COURSE ALTERNATE DROP

## 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)

## 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)

## TWO COURSE

Entrée and Main or Main and Dessert

\$65

## THREE COURSE

\$75

## SIDES

\$12

## 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)

## 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

MINIMUM OF TWO PLATTERS FOR EVERY TEN GUESTS

## PLATTERS

<b>CHEESE SELECTION</b> Australian brie, smoked, cheddar, dried fruit, quince paste, grapes (V)	<b>\$90</b>
<b>ANTIPASTO, PROSCIUTTO</b> Salami, olives, grilled capsicum, grilled eggplant, feta cheese, hummus, marinated olives (NF)	<b>\$95</b>
<b>SEASONAL FRUIT SELECTION</b> (NF, GF, DF, V, VG)	<b>\$70</b>
<b>ARTISAN SANDWICHES</b> Chicken schnitzel Turkish, vegetarian Turkish, tuna Turkish, chicken wrap, grilled vegetable wrap (NF, V options)	<b>\$120</b>
<b>PETIT SLICES AND TARTLETS</b> Chef's selection (V)	<b>\$100</b>
<b>SCONES WITH JAM AND CREAM</b> (V)	<b>\$80</b>

\*Price per person. Minimum 10 guests.



# PIZZA AL TAGLIO

RECTANGULAR PIZZAS TO SERVE 4 - 5  
Minimum of two pizzas for every ten guests

## PIZZA MENU

### MARGHERITA

Oregano, basil, EVOO, fior di latte, tomato base (V, NF)

\$50

### HAWAIIAN

Shaved ham, pineapple, fior di latte, tomato base (NF)

\$50

### MEAT LOVERS

Ham, pepperoni, bacon, fior di latte, tomato base (NF)

\$55

### VEGETARIANA

Artichoke, mushroom, olives, cherry tomato, fior di latte, tomato base (V, NF)

\$55

### SUPREME

Ham, pineapple, mushroom, olives, capsicum, basil, fior di latte, tomato base (NF)

\$55



# BEVERAGES

## STANDARD BEVERAGE PACKAGE

4 HOURS	<b>\$49</b>	+ House bottled beer
3 HOURS	<b>\$44</b>	+ House tap beer
2 HOURS	<b>\$39</b>	+ House white wine
		+ House red wine
		+ House Sparkling
		+ Soft drink and juice

*\*Details available upon request*

## DRINK TICKETS

**\$8.50 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*

## PREMIUM BEVERAGE PACKAGE

4 HOURS	<b>\$59</b>	+ Premium tap beer
3 HOURS	<b>\$54</b>	+ Premium white wine
2 HOURS	<b>\$49</b>	+ Premium red wine
		+ Premium Sparkling
		+ All standard beverage wines
		+ Soft drink and juice

*\*Details available upon request*

## 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.

## NON-ALCOHOLIC PACKAGE

4 HOURS	<b>\$25</b>	+ Assorted Soft drink and juice
3 HOURS	<b>\$20</b>	
2 HOURS	<b>\$15</b>	

*\*Price per person. Minimum 10 guests.*

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





(02) 9245 3000  
12 Abbott Street, Cammeray, NSW 2062  
[norths.com.au/events](http://norths.com.au/events)  
[events@norths.com.au](mailto:events@norths.com.au)