

A photograph of a modern dining room with large windows, wooden tables, and chairs. The image is overlaid with a dark, semi-transparent filter. The text "CELEBRATION OF LIFE" is written in a white, outlined, sans-serif font across the center. A white, stylized logo is positioned at the bottom center.

CELEBRATION
OF LIFE

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EVENT SPACES



UPPER TERRACE

SEATED **40**



CONSERVATORY

COCKTAIL **60**



LOUNGE

SEATED **80**

COCKTAIL **100**

*Room hire fees apply

CANAPÉS



BITES

\$6 EACH

COCKTAIL BEEF PIES | NF

Tomato relish

PEKING DUCK PANCAKES | NF, DF

Cucumber, shallots & hoisin sauce

SMOKED SALMON CROSTINI | NF

Caper and citrus cream, fresh herbs

SPINACH & RICOTTA ROLLS | V, NF

Tomato relish

COCKTAIL BEEF SAUSAGE ROLLS | NF

Tomato relish

VEGETARIAN ARANCINI | V, NF

Basil aioli

CHICKEN KARAAGE | NF, DF

Lemon mayo

CAPRESE SKEWERS | GF, V, NF

Bocconcini, cherry tomato, fresh basil & balsamic glaze

NORTHPACKAGES

4 BITES + 2 SUBSTANTIAL **\$42pp**

4 BITES + 3 SUBSTANTIAL **\$50pp**

SUBSTANTIAL

\$10 EACH

GRILLED CHICKEN SKEWERS | GF, DF

Pickled cucumber & steamed rice

GRILLED EGGPLANT KEBAB | NF, V

Tzatziki, hummus, salad & grilled flatbread

GRILLED PRAWN SKEWERS | GF, NF, DF

Marinated with sweet chilli sauce

CHEESEBURGER SLIDER | NF, VO

Tomato and mustard

COCKTAIL FISH & CHIPS | NF, DF

Tartare sauce and lemon

SWEET BITES

\$6 EACH

MIXED BERRY TARTLET | V

With blueberries, raspberries and strawberries

WARM CHOCOLATE BROWNIE | V

With double whipped cream, chocolate sauce

PORTUGUESE TART | V



**Price per person. Minimum 30 guests. All guests must be on one of the Norths packages. Additional items are add ons only*

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

GRAZING PLATTER ON ARRIVAL

Cured meats, grilled capsicum, grilled eggplant, feta cheese, hummus, marinated olives, bread & crackers

PIZZA PLATTERS

Margherita, Pepperoni, Ham & Pineapple, BBQ Chicken

GARDEN SALAD

Mixed leaf salad

FRIES

With tomato sauce

GRAZING MENU \$45pp

ADD-ONS

2 BITES \$10pp

3 BITES \$15pp





THEMED BUFFET



\$77 P P



CHINESE

- Prawn crackers
- Vegetarian spring rolls with sweet chilli sauce
- Steamed dumplings with black vinegar sauce
- Pickled cucumber salad
- Garden salad

MAINS

- Sauteed Asian greens with fried tofu and sweet soy | **VG, DF**
- Beef and black bean with brown onion, capsicum, green bean | **DF**
- Honey chicken with sesame seed, shallot, vermicelli rice noodles
- Steamed rice | **GF, V, DF**

DESSERT

- Almond jelly
- Fruit platter

MEXICAN

- Corn chips with salsa and guacamole
- Street style grilled chicken and pork tacos
- Garden salad

MAINS

- Slow cooked pork with orange and achiote paste
- Braised chicken in mole sauce
- Mexican rice with sofrito, cumin and garlic
- Grilled corn on the cob with fetta cheese and tajin powder
- Black beans simmered with coriander and garlic

DESSERT

- Churros with hot chocolate syrup
- Fruit platter

Minimum 50 guests.

INDIAN

- Naan bread
- Chutney, pickles and raita
- Papadums
- Roast pumpkin, coconut and quinoa salad with lime dressing
- Garden salad

MAINS

- Roasted eggplant and chickpea masala dhal
- Braised butter chicken curry with cream, yoghurt and tandoor spice
- Lamb rogan josh with spiced ginger, yoghurt and tomato curry
- Basmati rice

DESSERT

- indian sweets selection
- Fruit platter



GRAZING PLATTERS



EACH PLATTERS CATERERS FOR UP TO 10 GUESTS

PLATTERS

CHEESE PLATTER V	\$90
International & Australian cheese served with grapes, dried fruit, dates, quince paste, lavash & sliced bread	
GRAZING PLATTER	\$110
Cured meats, grilled capsicum, grilled eggplant, feta cheese, hummus, marinated olives, bread & crackers	
SANDWICHES AND WRAPS PLATTER	\$120
A selection of seasonal sandwiches and wraps	
PIZZA PLATTER	\$55
<i>One platter serves up to 5 guests</i>	
Pepperoni, Ham & Pineapple, Margherita, BBQ Chicken	
SEASONAL FRUIT SELECTION	\$80
SWEET SLICES AND TARTLETS	\$120

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

BEVERAGES



STANDARD BEVERAGE PACKAGE

2 HOURS	\$50pp	<ul style="list-style-type: none"> + House bottled beer + House tap beer + House white wine + House red wine + House Sparkling + Soft drink and juice
3 HOURS	\$60pp	

**Details available upon request*

PREMIUM BEVERAGE PACKAGE

2 HOURS	\$60pp	<ul style="list-style-type: none"> + Premium tap beer + Premium white wine + Premium red wine + Premium Sparkling + All standard beverage wines + Soft drink and juice
3 HOURS	\$70pp	

**Details available upon request*

DRINK TICKETS

\$10 EACH	<p>EACH TICKET IS VALID FOR ONE OF THE FOLLOWING:</p> <ul style="list-style-type: none"> + Glass of house red, white or sparkling wine + Schooner of local draught beer + Soft drink and juice <p><i>*Drink tickets cannot be returned or refunded once purchased</i></p>
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NON-ALCOHOLIC PACKAGE

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

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.



**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.*



Est. 1955

NORTHS

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