

A photograph of a modern conference room. The room features several round tables covered with white cloths, each surrounded by chairs. In the foreground, a table is set with water bottles and glasses. A large window on the right side of the room provides a view of a cityscape. The text 'CORPORATE EVENTS' is overlaid in the center in a white, outlined font.

# CORPORATE EVENTS

A stylized white logo, possibly a cursive 'N' or 'R', positioned at the bottom center of the image.

*N*

# ELEVATE YOUR EXPERIENCE

**OUR CATERING OPTIONS INCLUDE EVERYTHING FROM BREAKFAST CATERING AND THEMED BUFFETS TO CORPORATE DAY DELEGATE PACKAGES.**

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Norths is the ideal venue for your next corporate event, with versatile spaces that comfortably accommodate groups from 6 to 500 guests. From small team meetings and networking sessions to large-scale seminars, we offer a variety of rooms to suit your needs. From breakfast catering and themed buffets to full day delegate packages, our offerings are designed to provide an experience that truly stands out. With flexible packages and a dedicated team to support you, Norths ensures a seamless experience from start to finish.





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# OUR SPACES



BOARDROOM

SEATED **12**



KEN IRVINE EAST/WEST

BANQUET	<b>90</b>
COCKTAIL/THEATRE	<b>130</b>
EAST BANQUET	<b>40</b>
EAST COCKTAIL	<b>70</b>
WEST BANQUET	<b>40</b>
WEST COCKTAIL	<b>60</b>



AUDITORIUM

COCKTAIL/THEATRE	<b>500</b>
LIVE SHOW	<b>500</b>
SHOW DINING	<b>430</b>
BANQUET	<b>420</b>

*Please note these capabilities are exclusive of a dance floor*

# OUR SPACES



UPPER TERRACE

SEATED

40



CONSERVATORY

COCKTAIL

60



LOUNGE

SEATED

80

COCKTAIL

100

# BREAKFAST CATERING



## CONTINENTAL BREAKFAST

\$24PP

SELECTION OF MINI-DANISH PASTRIES AND MUFFINS

SLICED SEASONAL FRUIT PLATTER

CHILLED ORANGE JUICE

TEA & COFFEE STATION

## BREAKFAST BITE STATION

\$35PP

*Includes seasonal fruit platter, 2 cold + 2 hot bites, tea & coffee station + chilled orange juice*

### COLD

Assorted muffins

Assorted mini-Danish

Muesli and yoghurt pots

Smashed avocado and fetta bruschetta

Mini ham and cheese croissants

Mini tomato and cheese croissants

### HOT

Bacon and egg breakfast sliders

Assorted mini quiche

Blueberry pancake bites with maple syrup

Baked banana bread with salted caramel sauce | V

Spinach & roast vegetable frittata | GF

# DAY DELEGATE PACKAGE



## HALF DAY

INCLUDES MORNING OR AFTERNOON TEA + LUNCH

**\$48P**

## FULL DAY

INCLUDES MORNING TEA, LUNCH & AFTERNOON TEA

**\$58PP**

## MORNING TEA

**SEASONAL FRUIT PLATTER** | GF, NF, DF, V, VG

**MINI DANISH PASTRIES AND MUFFINS**

## AFTERNOON TEA

### CHARCUTERIE BOARD

Cured meats, cheese, olives, seasonal fruit and crackers

*Afternoon tea can be swapped for scones with jam & fresh cream on request*

## LIGHT LUNCH

Includes 2x salads of your choice and a mixed sandwich platter

**CHEFS SELECTION OF SANDWICHES & WRAPS** | VGO, GFO, NF, DFO

### SALAD SELECTION

Choose two

Chilled baby potatoes with fresh herb mayonnaise, wild rocket & shallots | V, GF, NF

Cucumber, tomatoes, kalamata olives, Spanish onion, parsley, feta & balsamic vinaigrette | V, GF, NF

Grilled sweetcorn, activated black rice, cherry tomatoes, shallots, rocket & honey mustard dressing | V, GF, DF, NF

House slaw with chipotle dressing | V, GF, DF, NF

Mixed green leaves, cucumber, tomatoes & house dressing | V, GF, DF, NF

Roasted carrots, sweet potato, sunflower seeds & smoked coconut yoghurt dressing | V, GF, DF, NF

Rocket, pear, parmesan with balsamic dressing | V, GF, DF, NF

Spice roasted cauliflower, chickpeas, roast eggplant & almonds with tahini | V, GF, DF, NF

*Minimum 10 Guests*



# DAY DELEGATE PACKAGE



## HALF DAY

INCLUDES MORNING OR AFTERNOON TEA + LUNCH

**\$55PP**

## FULL DAY

INCLUDES MORNING TEA, LUNCH & AFTERNOON TEA

**\$65PP**

## MORNING TEA

**SEASONAL FRUIT PLATTER** | GF, NF, DF, V, VG

**MINI DANISH PASTRIES AND MUFFINS**

## AFTERNOON TEA

### CHARCUTERIE BOARD

Cured meats, cheese, olives, seasonal fruit and crackers

*Afternoon tea can be swapped for scones with jam & fresh cream on request*

## HOT LUNCH

Includes 2x salads and 2x hot buffet options of your choice

### SALAD SELECTION

Choose two

Chilled baby potatoes with fresh herb mayonnaise, wild rocket & shallots | V, GF, NF

Cucumber, tomatoes, kalamata olives, Spanish onion, parsley, feta & balsamic vinaigrette | V, GF, NF

Grilled sweetcorn, activated black rice, cherry tomatoes, shallots, rocket & honey mustard dressing | V, GF, DF, NF

House slaw with chipotle dressing | V, GF, DF, NF

Mixed green leaves, cucumber, tomatoes & house dressing | V, GF, DF, NF

Roasted carrots, sweet potato, sunflower seeds & smoked coconut yoghurt dressing | V, GF, DF, NF

Rocket, pear, parmesan with balsamic dressing | V, GF, DF, NF

Spice roasted cauliflower, chickpeas, roast eggplant & almonds with tahini | V, GF, DF, NF

### HOT BUFFET SELECTION

Choose two

Penne pasta with beef bolognese sauce | NF

Rice noodles with stir-fried vegetables & sweet soy chilli sauce (chicken or vegetarian) | GF, NF, DF

Cut whole roasted orange and caraway chicken with garlic roasted potatoes | GF, NF, DF

Pumpkin, dahl and coconut curry with jasmine rice | GF, NF, DF

Fragrant butter chicken with fresh herbs and steamed rice

Beef stroganoff with green beans and steamed rice

### ADD ONS

SALAD \$15pp/ HOT BUFFET \$15pp

Minimum 30 Guests





# THEMED BUFFET

**\$77PP**



## 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

## 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

*Minimum 50 pax*

# ADDITIONAL CATERING



**TEA & COFFEE STATION | \$8PP**

**TEA & COFFEE STATION + CHILLED ORANGE JUICE | \$6PP**

**MORNING TEA ONLY | \$16PP**

**SANDWICH & WRAPS PLATTER | \$120 PER PLATTER**

A selection of seasonal sandwiches and wraps

**CHEESE SELECTION | \$90 PER PLATTER**

A selection of International & Australian cheese served with grapes, dried fruit, dates, quince paste, lavash & sliced bread

**GRAZING PLATTER | \$110 PER PLATTER**

A selection of cured meats, grilled capsicum, grilled eggplant, feta cheese, hummus, marinated olives, bread and crackers

**SWEET SLICES AND TARTLETS | \$120 PER PLATTER**

**SEASONAL SLICED FRUIT PLATTER | \$80 PER PLATTER**

# CORPORATE INCLUSIONS



**NOTE PADS AND PENS**

**FREE VENUE WIFI**

**TV SCREEN OR PROJECTOR SCREEN**

**AUDIO FACILITIES**

**HDMI & USB-C ADAPTORS**

**FLIPCHART OR WHITEBOARD**

**MICROPHONE AND LECTERN**

**CONFERENCING EQUIPMENT - BOARD ROOM ONLY**

*Equipment available on request*



Est. 1955

**NORTHS**

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