



SOCIAL FUNCTIONS

n

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 ambience, 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

PACKAGES

Grazing Platters 6

Canapés 7

The Mediterranean Grazing 8

Plated Meals 9

Beverages 10

SOCIAL SPACES



UPPER TERRACE

SEATED **40**



CONSERVATORY

COCKTAIL **60**



LOUNGE

SEATED **80**

COCKTAIL **100**

*Room hire fees apply

SOCIAL SPACES



KEN IRVINE EAST/WEST

BANQUET	90
COCKTAIL/THEATRE	150
EAST BANQUET	40
EAST COCKTAIL	70
WEST BANQUET	40
WEST COCKTAIL	60



AUDITORIUM

COCKTAIL/THEATRE	500
LIVE SHOW	500
SHOW DINING	430
BANQUET	420

*Capacities listed are exclusive of dance floor. Room hire fees apply



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*

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

NORTHSPACKAGES

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



PLATED MEALS



ENTRÉE

GRILLED CHICKEN SALAD | GF, DF, VGO

Cucumber, celery, artichoke, broccoli, quinoa, mixed leaf & green goddess dressing

LAMB KOFTA MEZZE PLATE | GFO

Artichokes, dolmades, tabbouleh, smoked eggplant & olive tapenade with flatbread

SMOKED SALMON | GF, DF, NF

Roasted heirloom carrots purée, orange, rocket, pepitas & smoked coconut yoghurt

CHARRED VEGETABLES | V, GFO

Herb ricotta, heirloom tomatoes, basil, aged balsamic & crostini

MAIN

GRILLED HERB CHICKEN BREAST | GF, NF, DF

Green beans, garlic roasted potatoes, roasted capsicum & red wine jus

SLOW COOKED BBQ BRISKET | GF, NF

Sweet potato puree, wilted kale, smoked parsley & crushed tomato salsa

ROASTED LAMB RUMP | GF

Creamy mashed potatoes, green beans & red wine jus

SEARED BARRAMUNDI FILLET | GF, DF, NF

Green pea & roasted corn buckwheat kasha, shaved fennel & basil

SEARED TASMANIAN SALMON | GF, NF

Potato & spinach rosti, rocket & edamame salad, lemon sumac dressing

ZA'ATAR ROASTED PUMPKIN | GF, VG

Sweet potato puree, wilted kale, smoked parsley & crushed tomato salsa

BREAD

WARM BAKED BREAD ROLL | GF on request

With butter

DESSERT

STICKY DATE PUDDING | V

Butterscotch sauce

WARM ORANGE CAKE | GF, DF, V

Fresh mixed berries

VANILLA PANNA COTTA MIXED BERRY COULIS | V, NF

SINGLE DROP

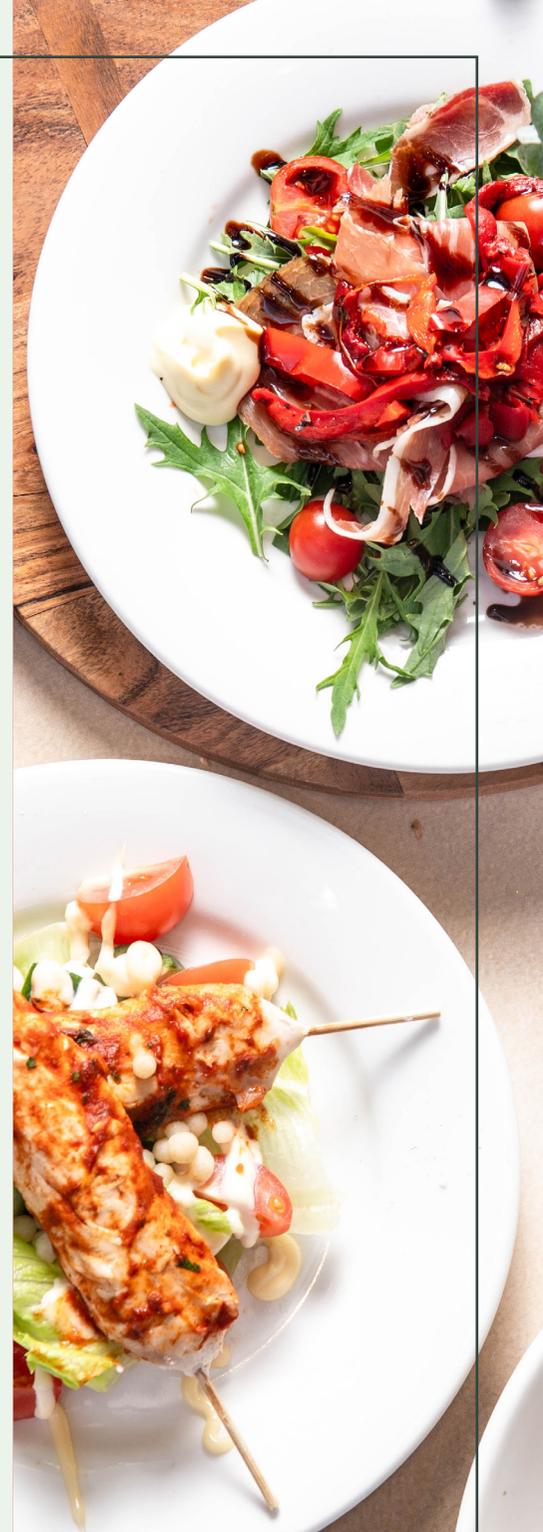
TWO COURSE **\$65pp**
Entrée and Main or Main and Dessert

THREE COURSE **\$75pp**
Entrée, Main and Dessert

ALTERNATE DROP CHOOSE TWO

TWO COURSE **\$72pp**
Entrée and Main or Main and Dessert

THREE COURSE **\$82pp**
Entrée, Main and Dessert



*Price per person. Minimum 30 guests.

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 <p><i>*Details available upon request</i></p>
3 HOURS	\$60pp	

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 <p><i>*Details available upon request</i></p>
3 HOURS	\$70pp	

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>
------------------	---

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

2 HOURS	\$15pp	<ul style="list-style-type: none"> + Assorted Soft drink and juice
3 HOURS	\$20pp	



**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

(02) 9245 3000

12 Abbott Street, Cammeray, NSW 2062

norths.com.au/events

events@norths.com.au