



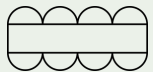
CELEBRATION OF LIFE
NORTHS





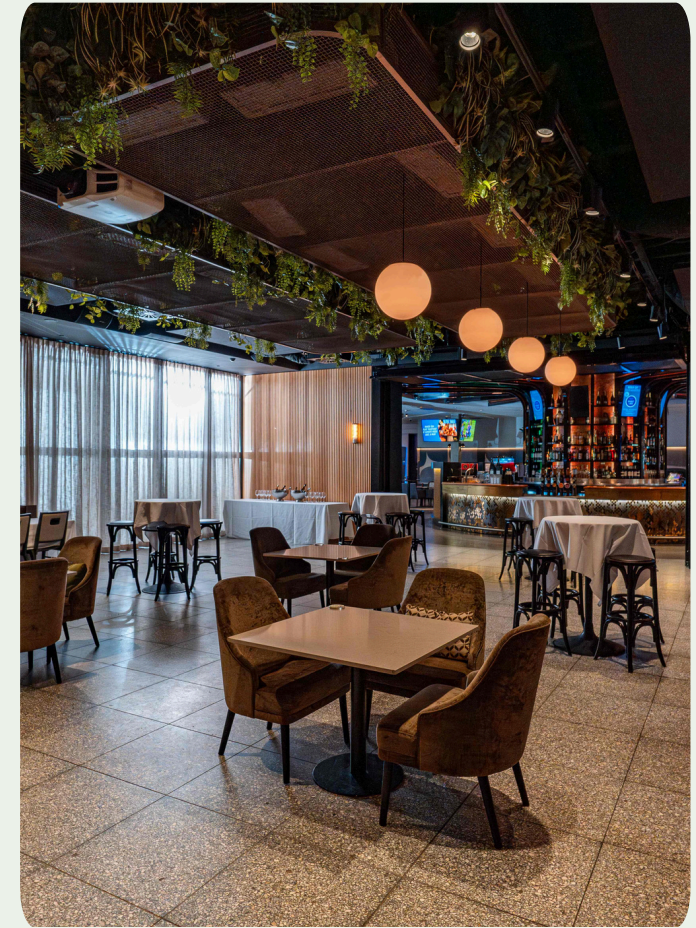
UPPER TERRACE

SEATED 40



CONSERVATORY

SEATED 30 COCKTAIL 60



LOUNGE

SEATED 80 COCKTAIL 100



CANAPES

4 BITES + 2 SUBSTANTIAL \$42pp

4 BITES + 3 SUBSTANTIAL \$50pp

BITES

\$6 EACH

Cocktail beef pies, tomato relish | **NF**

Peking duck pancakes, cucumber, shallots & hoisin sauce | **NF, DF**

Smoked salmon crostini, caper and citrus cream, fresh herbs | **NF**

Spinach & ricotta rolls, tomato relish | **V, NF**

Cocktail beef sausage rolls, tomato relish | **NF**

Vegetarian arancini, basil aioli | **V, NF**

Chicken karaage, lemon mayo | **NF, DF**

Caprese skewers, bocconcini, cherry tomato, basil, balsamic glaze | **GF, V, NF**

SUBSTANTIAL

\$10 EACH

Grilled chicken skewers, pickled cucumber, steamed rice | **GF, DF**

Grilled eggplant kebab, tzatziki, hummus, salad, grilled flatbread | **NF, V**

Grilled prawn skewers, sweet chilli sauce | **GF, NF, DF**

Cheeseburger slider, tomato & mustard | **NF, VO**

Cocktail fish & chips, tartare sauce, lemon | **NF, DF**

SWEET BITES

\$6 EACH

Mixed berry tartlet, blueberries, raspberries, strawberries | **V**

Warm chocolate brownie, whipped cream, chocolate sauce | **V**

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.*

GF= gluten free | **DF=** dairy free | **NF=** nut free | **V=** vegetarian | **VG=** vegan | **O=** optional





MEDITERRANEAN GRAZING

Indulge in our Mediterranean Grazing Package, featuring antipasto delights, wood-fired pizzas and refreshing salads for a delicious and easy-going dining experience.

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

Tomato sauce

GRAZING SELECTION	\$45pp
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ADD-ONS

2 BITES	\$10pp
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3 BITES	\$15pp
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**Price per person. 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 beans | 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 and yoghurt

Lamb rogan josh with spiced ginger, yoghurt and tomato curry

Basmati rice

DESSERT

Indian sweets selection

Fruit platter



GRAZING PLATTERS

EACH PLATTER CATERERS FOR UP TO 10 GUESTS

PLATTERS

CHEESE PLATTER	\$90
International & Australian cheese, 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

BEVERAGE PACKAGES

STANDARD PACKAGE

2 HOURS - \$50pp 3 HOURS - \$60pp

House bottled beer
House tap beer
House white wine
House red wine
House sparkling
Soft drink and juice

**Details available upon request*

PREMIUM PACKAGE

2 HOURS - \$60pp 3 HOURS - \$70pp

Premium tap beer
Premium white wine
Premium red wine
Premium sparkling
All standard beverage wines
Soft drink and juice

**Details available upon request*

NON-ALCOHOLIC PACKAGE

2 HOURS - \$15pp 3 HOURS - \$20pp

Assorted soft drink and juice

DRINK TICKETS

\$10 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*

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.





Est. 1955

NORTHS

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