



SOCIAL FUNCTIONS
NORTHS



ELEVATE YOUR EXPERIENCE

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.

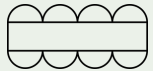
With meticulous attention to detail, we will ensure that your occasion surpasses all expectations.





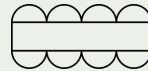
UPPER TERRACE

SEATED 40



CONSERVATORY

SEATED 30



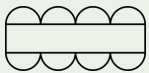
COCKTAIL 60





LOUNGE

SEATED 80

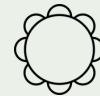


COCKTAIL 100



KEN IRVINE EAST/WEST

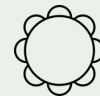
BANQUET 90



COCKTAIL/THEATRE 130



EAST BANQUET 40



EAST COCKTAIL 70



WEST BANQUET 40



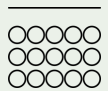
WEST COCKTAIL 60





AUDITORIUM

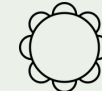
COCKTAIL/THEATRE 500



SHOW DINING 430



BANQUET 420



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	
<hr/>	
2 BITES	\$10pp
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3 BITES	\$15pp

**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

PLATED MEALS

BREAD

WARM BAKED BREAD ROLL | GFO

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, DF

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 buck wheat 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

DESSERT

STICKY DATE PUDDING | V

Butterscotch sauce

WARM ORANGE AND ALMOND CAKE | GF, DF, V

Fresh mixed berries

VANILLA PANNA COTTA | V, NF, GF

Mixed berry coulis

SINGLE DROP

TWO COURSE **\$65pp**

Entrée & Main or Main & Dessert

THREE COURSE **\$75pp**

Entrée, Main & Dessert

ALTERNATE DROP

CHOOSE TWO

TWO COURSE **\$72pp**

Entrée & Main or Main & Dessert

THREE COURSE **\$82pp**

Entrée, Main & Dessert





GRAZING PLATTERS

EACH PLATTER CATERS FOR UP TO 10 GUESTS

PLATTERS

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