

CORPORATE FUNCTIONS
NORTHS



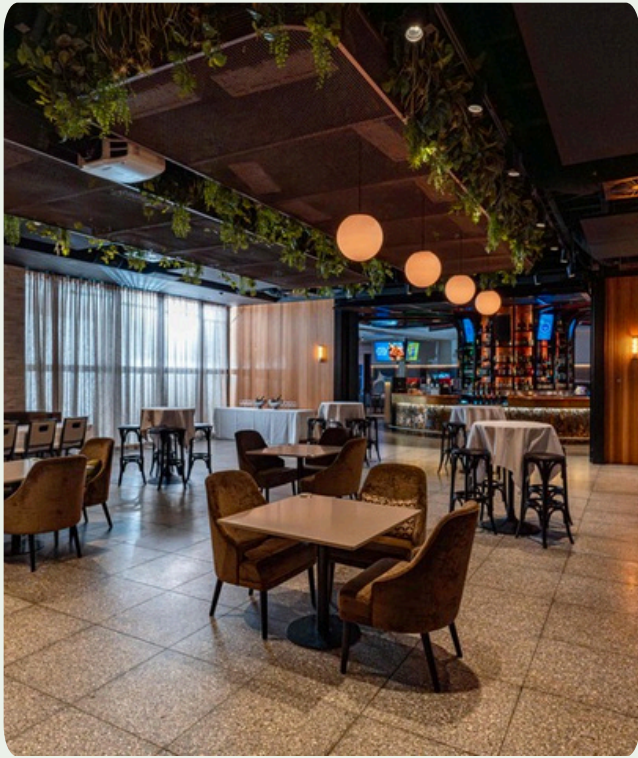
ELEVATE YOUR EXPERIENCE

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.

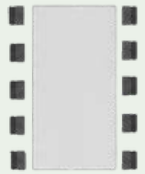
With meticulous attention to detail, we will ensure that your occasion surpasses all expectations.





LOUNGE

SEATED 80

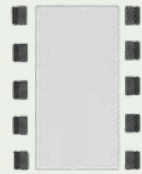


COCKTAIL 100



UPPER TERRACE

SEATED 40



CONSERVATORY

SEATED 30



COCKTAIL 60





BOARDROOM

SEATED
12



KEN IRVINE

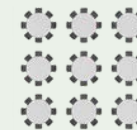
THEATRE
50



COCKTAIL
50



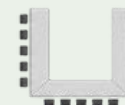
BANQUET
40



CLASSROOM
45



U-SHAPE
30



CABARET
32



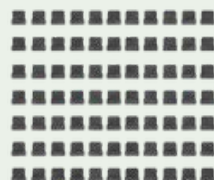


AUDITORIUM

COCKTAIL · 500



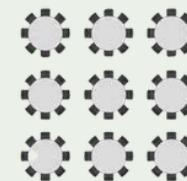
THEATRE · 500



SHOW DINING · 430



BANQUET · 420



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 sliders

Assorted mini-quiche

Blueberry pancake bites with maple syrup

Baked banana bread with salted caramel sauce

Spinach and roast vegetable frittata



DAY DELEGATE PACKAGE

HALF DAY

INCLUDES MORNING OR AFTERNOON TEA + LUNCH

\$48PP

FULL DAY

INCLUDES MORNING TEA, LUNCH + AFTERNOON TEA

\$58PP

MORNING TEA

SEASONAL FRUIT PLATTER
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 and 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,
rocket & shallots | V, GF, NF

Cucumber, tomatoes, 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 | 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*

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

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

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 and 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,
rocket & shallots | V, GF, NF

Cucumber, tomatoes, 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 | 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

Beef stroganoff with green beans and steamed rice

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

Butter chicken with fresh herbs and steamed rice

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

ADD AN ADDITIONAL SALAD/
HOT BUFFET FOR \$15PP

*Minimum 30 guests

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





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

**Minimum 50 pax*

ADDITIONAL CATERING



TEA & COFFEE STATION | \$4PP

TEA & COFFEE STATION & CHILLED ORANGE JUICE | \$8PP

MORNING TEA ONLY | \$16PP

SANDWICH & WRAPS PLATTER | \$120 PER PLATTER

A selection of seasonal sandwiches and wraps

CHEESE SELECTION | \$90 PER PLATTER

International & Australian cheese served with grapes, dried fruit, dates, quince pasta, lavash & bread

GRAZING PLATTER | \$110 PER PLATTER

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

SWEET SLICES AND TARTLETS | \$120 PER PLATTER

SEASONAL SLICED FRUIT PLATTER | \$80 PER PLATTER

CORPORATE INCLUSIONS



NOTE PAD 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



Est. 1955

NORTHS

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norths.com.au/events

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