



CORPORATE FUNCTIONS

NORTHS CAMMERAY

OUR PHILOSOPHY

At Norths, we understand that professional events require more than a venue, they require a well-considered environment where business can be conducted seamlessly and guests feel genuinely welcomed. From Annual General Meetings and conferences to seminars, presentations, training days, workshops and corporate forums, our team is experienced in delivering events where professionalism, efficiency and hospitality work hand in hand.

We offer a range of spaces and event formats to accommodate everything from intimate executive meetings and smaller corporate gatherings through to larger conferences and presentations. Each event is approached with careful consideration of the agenda, format, guest experience and operational requirements.

Our team works closely with organisers to ensure the details are managed from start to finish, including room configuration, food and beverage, timing, service and the practical requirements of the day. We understand the importance of events running to schedule, allowing organisers to focus on their guests, speakers and objectives.

While professionalism is at the heart of what we do, we believe corporate events should never feel impersonal. Our approach is warm, attentive and considered, creating a welcoming atmosphere that reflects positively on both the event and the organisation hosting it.

From an intimate executive meeting to a large-scale conference or AGM, Norths provides the space, service and expertise to deliver professional events with genuine hospitality.



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BREAKFAST CATERING

CONTINENTAL BREAKFAST — \$30 P.P

Selection of Mini-Danish Pastries & Muffins

Sliced Seasonal Fruit Platter

Chilled Orange Juice

Tea & Coffee Station

BREAKFAST BITE STATION — \$40 P.P

Includes Seasonal Fruit Platter, 2 Cold bites + 2 Hot Bites, Tea & Coffee Station, Chilled Orange Juice

COLD

Assorted Muffins · v

Assorted Mini-Danish · v

Muesli & Yoghurt Pots · v

Smashed Avocado & Fetta Bruschetta · v

Mini Tomato & Cheese Croissants · v

Mini Ham & Cheese Croissants

HOT

Bacon & Egg Sliders

Assorted Mini-Quiche

Blueberry Pancakes with Maple Syrup · v

Banana Bread with Salted Caramel Sauce · v

Spinach & Roast Vegetable Frittata · v

df = dairy free | dfo = dairy free option | gf = gluten free | gfo = gluten free option | v = vegetarian | vg = vegan | vgo = vegan option |

*12% Surcharge for Public Holidays
*A minimum of 20 guests apply.
*Dietary requirements available upon request



LIGHT LUNCH DAY DELEGATE PACKAGE

HALF DAY — \$55 P.P

Includes Morning Tea or Afternoon Tea & Lunch

FULL DAY — \$65 P.P

Includes Morning Tea, Lunch & Afternoon Tea

MORNING TEA

Seasonal Fruit Platter

Mini Danish Pastries & Muffins

SALADS

Cucumber, Tomatoes, Olives, Spanish Onion, Parsley, Fetta & Balsamic Vinaigrette · v gf nf

Rocket, Pear, Parmesan with Balsamic Dressing · v gf nf

SANDWICH & WRAPS PLATTER

A selection of seasonal sandwiches and wraps

AFTERNOON TEA

Charcuterie Board

OR Scones with Cream & Jam

*12% Surcharge for Public Holidays
*A minimum of 10 guests apply.
*Dietary requirements available upon request



HOT BUFFET DAY DELEGATE PACKAGE

HALF DAY — \$62 P.P

Includes Morning Tea or Afternoon Tea & Lunch

FULL DAY — \$72 P.P

Includes Morning Tea, Lunch & Afternoon Tea

MORNING TEA

Seasonal Fruit Platter

Mini Danish Pastries & Muffins

AFTERNOON TEA

Charcuterie Board OR

Scones with Cream & Jam

SALAD SELECTION — CHOICE OF ANY 2

Chilled Baby Potatoes with Fresh Herb Mayonnaise, Rocket & Shallots · v gf nf df

Cucumber, Tomatoes, Olives, Spanish Onion, Parsley, Fetta & Balsamic Vinaigrette · v gf nf

House Slaw with Chipotle Dressing · v gf nf df

Roasted Carrots, Sweet Potato, Sunflower Seeds & Smoked Coconut Yoghurt · v gf nf df

Rocket, Pear, Parmesan with Balsamic Dressing · v gf nf

Spice Roasted Cauliflower, Chickpeas, Roast Eggplant & Almonds with Tahini · v gf df

HOT BUFFET SELECTION — CHOICE OF ANY 2

Penne Pasta with Beef Bolognese Sauce · nf

Rice Noodles with Stir-Fried Vegetables & Sweet Soy Chilli Sauce (chicken or vegetarian) · gf df nf

Beef Stroganoff with Green Beans & Steamed Rice · gf

Pumpkin, Dahl & Coconut Curry with Jasmine Rice · vg gf nf df

Butter Chicken with Fresh Herbs & Steamed Rice · gf

Roasted Orange & Caraway Chicken with Garlic Roasted Potatoes · gf df nf

*12% Surcharge for Public Holidays

*A minimum of 20 guests apply.

*Dietary requirements available upon request



THEMED BUFFET

EXPLORE OUR THEMED BUFFETS FROM \$85 P.P.

MEXICAN

SIDES

- Garden Salad · vg
- Corn Chips with Salsa & Guacamole · v gf
- Street-Style Grilled Chicken & Pork Tacos

MAINS

- Mexican Rice with Sofrito, Cumin & Garlic · gf df
- Grilled Corn On The Cob with Fetta & Tajin · vgo df
- Slow-Cooked Pork with Orange & Achiote Paste · df gf
- Braised Chicken in Mole Sauce · df gf
- Black Beans Simmered with Coriander & Garlic · df gf vg

DESSERT

- Churros with Chocolate Syrup · v
- Fruit Platter · vg

CHINESE

SIDES

- Garden Salad · vg
- Prawn Crackers · df
- Vegetarian Spring Rolls with Sweet Chilli Sauce · v
- Steamed Dumplings with Black Vinegar Sauce
- Pickled Cucumber Salad · v

MAINS

- Sauteed Asian Greens with Fried Tofu & Sweet Soy · vg
- Beef & Black Bean Stir Fry with Brown Onion, Capsicum, Green Beans · gf df
- Honey Chicken with Sesame Seeds, Shallot, Vermicelli Rice Noodles · df
- Steamed Rice · df gf v

DESSERT

- Almond Jelly · v
- Fruit Platter · vg

INDIAN

SIDES

- Naan Bread · v
- Papadums · v gf
- Garden Salad · vg
- Chutney, Pickles and Raita · vg
- Pumpkin, Coconut & Quinoa Salad with lime dressing · vg gf

MAINS

- Roasted Eggplant and Chickpea Masala Dhal · vg gf
- Braised Butter Chicken with Cream and Yoghurt · gf
- Lamb Rogan Josh with Spiced Ginger and Yoghurt · gf
- Basmati Rice · vg gf

DESSERT

- Indian Sweets Selection
- Fruit Platter · vg

*12% Surcharge for Public Holidays
*A minimum of 50 guests apply.
*Dietary requirements available upon request



ADDITIONAL CATERING

TEA & COFFEE STATION — \$8 P.P

BARISTA COFFEE SERVICE — FROM \$300

TEA & COFFEE STATION + CHILLED ORANGE JUICE — \$12 P.P

MORNING TEA CATERING — \$20 P.P

A selection of danishes and fruit slices

ADDITIONAL SALAD/ HOT BUFFET — \$16 P.P

AFTERNOON TEA PLATTER — \$125 PER PLATTER

A selection of sweet slices and tartlets

SLICED FRUIT PLATTER — \$85 PER PLATTER

SANDWICH & WRAPS PLATTER — \$130 PER PLATTER

A selection of seasonal sandwiches and wraps

CHEESE PLATTER — \$95 PER PLATTER

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

GRAZING PLATTER — \$120 PER PLATTER

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

*12% Surcharge for Public Holidays.

*Each Platter Caters for up to 10 Guests.

*A minimum of 30 guests apply.

*Dietary requirements available upon request.



CORPORATE INCLUSIONS

NOTEPADS AND PENS

FREE VENUE WIFI

TV SCREEN OR PROJECTOR SCREEN

HDMI & USB-C ADAPTORS

FLIPCHART OR WHITEBOARD

MICROPHONE AND LECTERN

CONFERENCING EQUIPMENT - BOARDROOM ONLY

*12% Surcharge for Public Holidays
*A minimum of 30 guests apply.
*Dietary requirements available upon request

EVENT SPACES



BOARDROOM

A modern, light-filled space ideal for meetings, presentations and small group events. With a flexible layout and plenty of natural light, the Boardroom can be tailored to suit a range of business needs.

EVENT TYPE & CAPACITY: Seated 12



CONSERVATORY

An elegant event space that blends timeless charm with modern sophistication, creating the perfect setting for any occasion. Featuring abundant natural light and a versatile layout, it offers a welcoming atmosphere that can be tailored to bring any event vision to life.

EVENT TYPE & CAPACITY: Cocktail 60 Seated 40



KEN IRVINE

A versatile event space designed to accommodate all kinds of special occasions. Offering the flexibility to create an event that suits your needs.

EVENT TYPE & CAPACITY: Theatre 50 Classroom 39
U Shape 30 Cabaret 32
Cocktail 60 Banquet 40



LOUNGE

An intimate space that combines comfort with style, making it ideal for small gatherings, networking events, and private celebrations. Offering a relaxed setting that feels both welcoming and sophisticated.

EVENT TYPE & CAPACITY: Cocktail 100 Seated 80



AUDITORIUM

A purpose-built venue designed to host an array of large-scale events. Combining spacious seating with professional facilities, it provides a dynamic setting for engaging audiences and delivering memorable experiences.

EVENT TYPE & CAPACITY: Theatre 500 Show Dining 430
Cocktail 500 Banquet 420



UPPER TERRACE

An open-air space designed for effortless entertaining, offering a relaxed yet refined setting. With its versatile layout and inviting ambiance, it creates the perfect backdrop for unforgettable moments from day to night.

EVENT TYPE & CAPACITY: Cocktail 60 Seated 30



CONTACT US



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www.norths.com.au/events



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