SOCIAL FUNCTIONS

NORTHS CAMMERAY

OUR PHILOSOPHY

At Norths Cammeray, we believe every event should feel effortless, memorable, and genuinely personal. Set amongst the leafy surrounds of Sydney's Lower North Shore, our venue combines contemporary spaces, exceptional hospitality, and a welcoming atmosphere to create celebrations and corporate events that leave a lasting impression.

Whether you're hosting an intimate gathering, a milestone celebration, or a large-scale corporate function, our experienced events team is dedicated to bringing your vision to life with warmth, attention to detail, and seamless service from beginning to end.

Our culinary philosophy centres on quality, seasonality, and generosity. We partner with trusted local suppliers to source fresh ingredients, allowing our chefs to create menus that celebrate exquisite flavours and dishes, while catering thoughtfully to the needs of every guest.



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CANAPE PACKAGE

CLASSIC PACKAGE — $45 P.P

6 Canapés (4 Bites + 2 Substantial)

Cocktail Beef Pies, 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

Cocktail Fish & Chips, Tartare Sauce, Lemon · nf df

Cheeseburger Slider, Tomato & Mustard · nf vo

PREMIUM PACKAGE — $55 P.P

7 Canapés (4 Bites + 3 Substantial)

Cocktail Beef Pies, 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

Cocktail Fish & Chips, Tartare Sauce, Lemon · nf df

Cheeseburger Slider, Tomato & Mustard · nf vo

Grilled Prawn Skewers, Sweet Chilli Sauce · gf nf df

df = dairy free | dfo = dairy free option | gf = gluten free | gfo = gluten free option | v = vegetarian | vg = vegan | vgo = vegan option | (a) = Australian | (i) = imported

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



MEDITERRANEAN PACKAGE

EXPLORE OUR MEDITERRANEAN GRAZING PACKAGE FROM $55 P.P.

Indulge in our Mediterranean Grazing Package, featuring antipasto delights, 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
A Selection of Pizza’s Available: Margherita, Pepperoni, Ham and Pineapple, BBQ Chicken

GARDEN SALAD
Mixed Leaf Salad

BOWL OF FRIES
With Tomato Sauce

*Dietary Options Available

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



PLATED PACKAGE

SINGLE DROP

TWO COURSE — $69 P.P
Choice of:

- Entree & Main
- Main & Dessert

THREE COURSE — $79 P.P
Entree, Main & Dessert

ALTERNATE DROP

TWO COURSE — $75 P.P
Choice of:

- Entree & Main
- Main & Dessert

THREE COURSE — $85 P.P
Entree, Main & Dessert

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



PLATED MENU

ARRIVAL

Warm Baked Bread Roll · gfo

ENTRÉE

Grilled Chicken Salad — Cucumber, Celery, Artichoke, Broccoli, Quinoa, Mixed Leaf & Green Goddess Dressing · gfo df vgo

Lamb Kofta Mezze Plate — Artichokes, Dolmades, Tabbouleh, Smoked Eggplant & Olive Tapenade with Flatbread · gfo df

Smoked Salmon — Roasted Heirloom Carrots Purée, Orange, Rocket, Pepitas & Smoked Coconut Yoghurt · gf df nf (i)

Charred Vegetables — Herb Ricotta, Heirloom Tomatoes, Basil, Aged Balsamic & Crostini · gfo v

MAIN

Grilled Herb Chicken Breast — Green Beans, Garlic Roasted Potatoes, Roasted Capsicum & Red Wine Jus · gf nf dfo

Slow Cooked BBQ Brisket — Sweet Potato Puree, Wilted Kale, Smoked Parsley & Crushed Tomato Salsa · gf nf dfo

Roasted Lamb Rump — Creamy Mashed Potatoes, Green Beans & Red Wine Jus · gf

Seared Barramundi Fillet — Green Pea & Roasted Corn Buck Wheat Kasha, Shaved Fennel & Basil · gf nf df (i)

Seared Tasmanian Salmon — Potato & Spinach Rosti, Rocket & Edamame Salad, Lemon Sumac Dressing · gf nf df (a)

Za'atar Roasted Pumpkin — Sweet Potato Puree, Wilted Kale, Smoked Parsley & Crushed Tomato Salsa · gf vg df

DESSERT

Sticky Date Pudding — Butterscotch Sauce · v

Warm Orange & Almond Cake — Fresh Mixed Berries · gf df v

Vanilla Panna Cotta — Mixed Berry Coulis · gf nf v

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*12% Surcharge for Public Holidays
*A minimum of 30 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



PLATTERS

A selection of platters are available to add onto any package:

CHEESE PLATTER — $95
International & Australian Cheese, Grapes, Dried Fruit, Dates, Quince Paste, Lavash & Sliced Bread

GRAZING PLATTER — $120
Cured Meats, Grilled Capsicum, Grilled Eggplant, Feta Cheese, Hummus, Marinated Olives, Bread & Crackers

SANDWICHES AND WRAPS PLATTER — $130
A Selection of Seasonal Sandwiches and Wraps

PIZZA PLATTER — $58
Pepperoni, Ham & Pineapple, Margherita, BBQ Chicken
*One platter serves up to 5 guests

SEASONAL FRUIT SELECTION — $85

SWEET SLICES AND TARTLETS — $125

*12% Surcharge for Public Holidays
*Each platters caters up to 10 guests
*Dietary requirements available upon request



BEVERAGE PACKAGES

STANDARD PACKAGE
Includes a selection of house sparkling, wines, beer, soft drinks and juices

2 HOURS — $55 P.P

3 HOURS — $65 P.P

PREMIUM PACKAGE
Includes a selection of premium sparkling, wines, beer, soft drinks and juice

2 HOURS — $65 P.P

3 HOURS — $75 P.P

NON-ALCOHOLIC
Selection of soft drink, sparkling and still water

2 HOURS — $15 P.P

3 HOURS — $20 P.P

DRINK TICKETS
$10 Drink ticket, valid for any ONE of the following:

Any Glass of House Wine or House Sparkling

A Schooner of Local Draught Beer

Any Soft Drink of Juice

BAR TAB
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.

*12% surcharge for public holidays
*Drink tickets cannot be refunded, returned or used as future credit once purchased



EVENT ENHANCEMENTS

FOOD AND BEVERAGE ENHANCEMENTS

AV Packages

Lighting Packages

Signature and Arrival Cocktails

Equipment/Furniture Hire

DIAL UP THE FUN

Face Painting

Entertainers

Acoustic Duos

PREFERRED SUPPLIERS

We work with a selection of trusted, preferred suppliers to ensure the highest quality for your event. If you choose to engage external vendors, prior approval is required, and additional fees may apply for large builds or equipment. Please discuss any external supplier requests with us in advance to ensure they align with our venue requirements.

*15% Surcharge for Sundays
*20% Surcharge for public holidays
*All prices exclude GST

EVENT SPACES



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 **30**



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 **40**



LOUNGE

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

EVENT TYPE & CAPACITY: Cocktail **100** Seated **80**



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 **45**
U Shape **30** Cabaret **32**
Cocktail **50** Banquet **40**



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**



CONTACT US

(02) 9245 3000

events@norths.com.au

www.norths.com.au/events

12 Abbott Street, Cammeray, NSW 2062