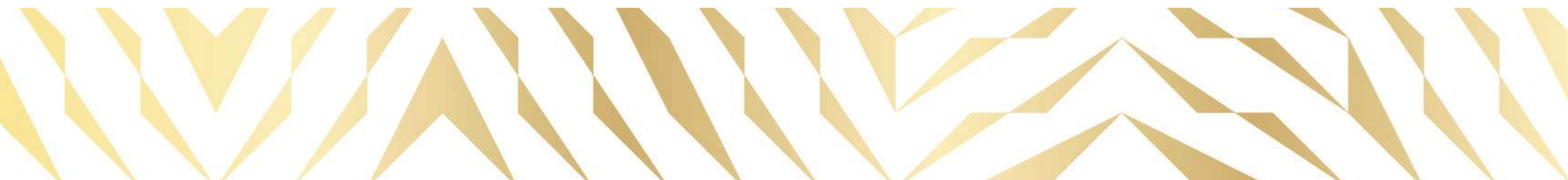




NORTHS **EVENTS**

Conference menus and packages





CONFERENCE MENUS AND PACKAGES

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CONFERENCE PACKAGES

HALF DAY / FULL DAY PACKAGES

Full day conference package \$65pp | Minimum 20 pax

Use of Nespresso Pod coffee machine and Twinings herbal teas
Morning tea and afternoon tea (selection chosen from our *Coffee Breaks Menu page 4*)
Choice of option 1 or 2 from the lunch menu selection below
Plus jugs of soft drink
Data projector and projector screen
Flipchart or whiteboard
NORTHS notepads, pens, mints and iced water
WIFI access

Half day conference package \$55pp | Minimum 20 pax

Use of Nespresso Pod coffee machine and Twinings herbal teas
Morning tea *OR* Afternoon tea (selection chosen from our *Coffee Breaks Menu, page 4*)
Choice of option 1 or 2 from the lunch menu selection below
Plus jugs of soft drink
Data projector and projector screen
Flipchart or whiteboard
NORTHS notepads, pens, mints and iced water

Lunch menu selection

Option 1 | Freshly made sandwiches and wraps accompanied with a fruit and cheese platter

Option 2 | Choice of two mains, two sides, and one dessert from our buffet menu (page 6)



MENUS

TEA AND COFFEE BREAKS

Nespresso coffee / Twinings tea	\$4 pp
Biscuits	\$4 pp
Assorted muffins	\$4 pp
Passionfruit tart	\$6 pp
Banana bread	\$6 pp
Chocolate brownie	\$6 pp
Cupcake	\$6 pp

Minimum 10 pax apply





MENUS PLATTERS

Each platter caters for 10 pax.

<i>Antipasto platter</i>	\$95
Selection of cured meats, marinated vegetables, olives, dips, bread and cheese	
<i>Cheese selection</i>	\$90
Local and international cheese varieties served with crackers and quince paste	
<i>Seasonal fruit platter</i>	\$55
A selection of sliced fresh seasonal fruits	
<i>Classic sandwich platter</i>	\$100
Traditional triangle cut sandwiches on fresh white, grain, rye and dark rye breads served with an assortment of fillings	
<i>Premium sandwich platter</i>	\$120
Variety of delicious classic and gourmet fillings in a mixture of wraps, rolls, baguettes and sliced breads	
<i>Dessert platter</i>	\$95
Chefs selection of miniature desserts	

No minimum numbers apply. Each platter caters for 10 pax. All dietary requirements can be catered for with fourteen days notification prior to the event date, please liase with your Functions Manager. Menus and pricing are subject to change due to availability and seasons without prior notice.



MENUS

BUFFET MENU

Buffet Menu Option 1 \$45 pp
Choice of 2 Salads
2 Hot Selections
2 Sides
1 Dessert
Served with freshly baked
bread rolls and butter

Buffet Menu Option 2 \$55 pp
Choice of 3 Salads
3 Hot Selections
2 Sides
2 Desserts
Served with freshly baked
bread rolls and butter

Hot Selection

Porchetta served with thyme roasted apples and red wine jus (GF, DF)
Roasted corn fed chicken Maryland with olives and cherry tomato (GF, DF)
Roasted butternut pumpkin with toasted seeds, wild rocket and haloumi (V, GF, DF)
Steamed cod served in banana leaf with harissa and lime (GF, DF)
Stir fried Wagyu rump with green onion, peppers and sesame (GF, DF)

Salads

Tomato, basil and olive (V, GF, DF)
Wild rocket, shaved parmesan and balsamic (V, GF, DF)
Slaw with toasted seeds and citrus mayo (V, GF)

Sides

Seasonal steamed vegetables (V, GF, DF)
Roasted new potatoes
Roasted root vegetables (GF, DF)
Steamed rice (GF, DF)

Dessert

Tiramisu - coffee and mascarpone served with savoiardi biscuits (V)
Trifle - sherry jelly, coconut custard, fresh berries and cream (V)
Banana bread and butter pudding (V)

Minimum numbers of 20 pax. Minimum numbers of 100 pax apply to Auditorium bookings. Not available in The Conservatory or The Terrace. All dietary requirements can be catered for with notification fourteen days prior to event date; please liaise with your Functions Manager. Menus and pricing are subject to change due to availability and seasons without prior notice.

MENUS

CONTINENTAL BREAKFAST

Continental breakfast \$25 pp

Selection of freshly baked pastries and bagels
Toast served with butter and preserves
Seasonal fruit platter

Orange juice
Use of Nespresso Pod coffee machine and Twinings herbal teas

Minimum numbers of 20 pax apply. All dietary requirements can be catered for with fourteen days notification prior to the event date. Please liase with your function manager. Menus and pricing are subject to change due to availability and seasons.



BEVERAGE **PACKAGES**

BEVERAGE PACKAGES

NON ALCOHOLIC AND ALCOHOLIC PACKAGES

Non alcoholic Package

Assorted Soft Drink – Pepsi, Pepsi Max, Lemonade, Solo, Mineral Water
Orange Juice

2 Hours	\$14 per person
3 Hours	\$18 per person
4 Hours	\$22 per person
5 Hours	\$26 per person

Standard Beverage Package

Assorted Soft Drink and Orange Juice
Draught Beer – Tooheys New, Hahn Super Dry
Bottled Beer – Tooheys Extra Dry, James Boag's Light
Wines and Sparkling – Pepperton Estate Sparkling, Grazer Sauvignon Blanc,
Grazer Shiraz

2 Hours	\$26 per person
3 Hours	\$34 per person
4 Hours	\$42 per person

Premium Beverage Package

Assorted Soft Drink and Orange Juice
Draught Beer – Tooheys New, Hahn Super Dry
Bottled Beer – Pure Blonde, Crown Lager, James Boag's Premium Lager, James
Boag's Light
Wines and Sparkling – Oyster Bay Sparkling, Myka Sauvignon Blanc, Molly's
Cradle Pinot Grigio, Sherwood Pinot Noir, Cape Baron Shiraz

2 Hours	\$29 per person
3 Hours	\$38 per person
4 Hours	\$47 per person

Minimum numbers of 20 pax apply, and Maximum of 100pax apply in Auditorium for all beverage packages. Products and prices are subject to change without prior notice





BEVERAGE SERVICES

FOR YOUR FUNCTION OR EVENT

Bar Tab

This option is very flexible in allowing you to choose your own Bar Tab dollar limit as well as your own specific selected beverage products which are only available to your guests on that Bar Tab.

The Event Organiser must provide Functions Manager with a credit card upon arrival which will be charged at the end of the event. Wristbands can be provided. Please note cash bar sales do not contribute to a bar tab spend.

Drink Tickets

\$8.5 per ticket

Each ticket is valid for one (1) of the following:

- Glass of house red white or sparkling wine
- Schooner of local draught beer
- Soft drink or Orange juice

A predetermined number of Drink Tickets must be pre-purchased in advance. Minimum requirement of pre-purchased tickets is 20 tickets. Drink Tickets cannot be returned or refunded once purchased

BEVERAGE LIST

BEER, WINE & CIDER

	Glass		Glass	Bottle
<i>Draught Tap Beers</i>				
Tooheys New	\$7.6			
Hahn Super Dry	\$8.7			
James Squire -				
One Fifty Lashes	\$9.1			
Heineken	\$9.3			
<i>Light Bottled Beers</i>				
Boag's Light	\$7.3			
<i>Bottled Beers</i>				
XXXX Gold	\$6.4			
Tooheys Extra Dry	\$7.8			
VB	\$7.8			
Pure Blonde	\$7.9			
Cooper's Pale Ale	\$8.2			
Boag's Premium	\$8.2			
Crown Lager	\$8.3			
Peroni	\$9			
Corona	\$9			
<i>Ciders</i>				
Five Seeds Crisp	\$8.7			
Five Seeds Cloudy	\$8.7			
<i>Sparkling Wines</i>				
Pepperton Estate		\$8	\$30	
Oyster Bay Brut		\$10	\$44	
Oyster Bay Sparkling Rosé		\$10	\$44	
La Gioiosa Prosecco		\$11	\$40	
Moët Brut			\$145	
<i>White Wines</i>				
Grazer Sauvignon Blanc		\$8	\$30	
Grazer Chardonnay		\$8	\$30	
Bombshell Moscato		\$8.2	\$30	
Mollys Cradle Pinot Grigio		\$10	\$34	
Myka Sauvignon Blanc		\$10	\$43	
Bloch 50 Chardonnay		\$10.5	\$35	
Ingram Road Chardonnay			\$43	
Shaw & Smith Sauvignon Blanc			\$55	
<i>Red Wines</i>				
Grazer Shiraz		\$8	\$30	
Grazer Cabernet Sauvignon		\$8	\$30	
Cookoothama Cabernet Merlot		\$9	\$39	
Barefoot Cabernet Sauvignon		\$10.5	\$35	
Sandpiper Shiraz		\$11.2	\$44	
Sherwood Pinot Noir		\$11.5	\$45	
Cape Baron Shiraz			\$50	
<i>Rosé</i>				
Dolly Rosé		\$8.5	\$30	





BEVERAGE LIST CONTINUED

	Glass		Glass
<i>Spirits</i>		<i>Liquors</i>	
Johnnie Walker Black	\$8.8	Kahlua	\$8.2
Makers Mark Bourbon	\$8.8	Malibu	\$8.2
Jack Daniels Bourbon	\$8.8	Midori	\$8.2
Ketel One Vodka	\$8.8		
Tanqueray Gin	\$8.8		

<i>Non Alcoholic</i>	Glass	Jug
Pepsi	\$3.9	\$10.0
Pepsi Max	\$3.9	\$10.0
Lemonade	\$3.9	\$10.0
Solo	\$3.9	\$10.0
Orange Juice	\$4.0	\$11.0
Lemon, Lime and Bitters	\$4.2	\$11.0

Available wines are subject to differences between each Bar. Wine products are subject to change without prior notice. Available draught tap beers and bottled beers are subject to differences between each Bar. Beverage products and prices are subject to change without prior notice