



FUNCTIONS

The Great Northern Hotel is one of Sydney's most stylish and beautifully refurbished Hotels. The Great Northern caters for a wide variety of corporate and social functions, from trivia nights and Christmas parties to birthdays and farewells. Intimately wood-panelled, the Hotel features an open sandstone fireplace, antique chesterfield lounges, walls covered in Historic local Photography, and an incredible atmosphere. The Great Northern is one of the North Shore's most popular meeting places, and functions can be held in many areas of the Hotel. The Hotel includes a sensational bistro, two bars, pool table room, an outstanding garden courtyard, drive-in bottleshop, TAB facilities and sports bar, and gaming room.

ROOM HIRE

Standing Functions:

1/3 Log Fire Room	40p minimum/50p maximum	\$150
2/3 Log Fire Room	50p minimum/80p maximum	\$250
Full Log Fire Room	80p minimum	\$350
Marquee	45p minimum	\$350

Seated Functions:

Please see Functions Manager to discuss room options. Functions from 10-40 guests will attract a hire charge of \$250, from 41-90 a charge of \$300, and over 90 guests of \$350.



FINGERFOOD MENUS

\$19 per head

3 items from Selection A
2 item from Selection B (or A)

\$23 per head

2 items from Selection A
4 items from Selection B (or A)

\$28 per head

1 item from Selection A
4 items from Selection B (or A)
2 item from Selection C (or A & B)

\$33 per head

3 items from Selection B (or A)
5 items from Selection C (or A & B)

Selection A

Tomato & Basil Bruschetta
Potato Wedges w/ Sour Cream & Sweet Chilli Sauce
Mini Spring Rolls w/ Sweet Chilli Sauce
Beer Battered Fish Pieces w/ Tartare Sauce
Selection of Open-Faced Baguettes
Diced Chicken Bites w/ Satay Sauce

Selection B

Beef Sliders w/ Assorted Condiments
Grilled Chicken Sliders w/ Satay Sauce
Assorted Gourmet Pizza Slices w/ Tangy Sauce & Toppings
Handmade Sausage Rolls w/ Tomato Sauce
Thai Fish Cakes w/ Sweet Chilli Sauce
Rockmelon Pieces wrapped in Prosciutto
Salt & Pepper Calamari w/ Lemon Mayonnaise
Mini Skewers of Chorizo, Capsicum & Olives
Thai Chicken Balls w/ Sweet Chilli Sauce
Vegetable Samosas w/ Pickled Cucumber Dipping Sauce
Mini Leek, Gruyere & Rocket Frittatas w/ Aioli & Roasted Capsicum

Selection C

Smoked Salmon on Mini Toasts w/ Dill & Cream Cheese
Salt & Pepper King Prawns w/ Lemon Mayonnaise
Fresh Local Oyster Platter (Natural & Kilpatrick)
Rare Roast Beef Bites w/ Seeded Mustard & Béarnaise Sauce
Duck Pancakes w/ Cucumber, Shallots & Hoisin Sauce
Marinated Tandoori Lamb Bites w/ Cucumber Raita
Selection of Fresh Japanese Sushi w/ Soy Sauce & Wasabi
Prawn & Vegetable Tempura w/ Lemon Soy Dipping Sauce
Caramelised Red Onion & Roasted Pumpkin Tartlets w/ Rocket Pesto & Feta

A selection of personal desserts are available at a cost of \$5 per head.
Individual cheese and fruit platters are available at a cost of \$65 per platter.



SIT DOWN MENU

Entrée

- Classic Stir Fried Asian Noodles w/ Chicken & Vegetables \$21
- Moroccan Lamb & Feta Salad w/ Yoghurt Dressing \$23
- Creamy Angel Hair Pasta w/ King Prawns \$24
- Half Dozen Oysters (Natural or Kilpatrick) \$23
- Salt & Pepper Seafood w/ Lime Mayonnaise \$23
- Chicken Caesar Salad \$21
- Chargrilled Whiting Fillets w/ Salsa Verde on Salad \$24
- Fettucine w/ Roast Pumpkin & Rocket Pesto \$21
- Lamb Fillets w/ Asparagus, Feta & Hazelnuts \$23
- Prawn & Vegetable Tempura w/ Lemon Soy Dipping Sauce \$23
- Chicken, Prosciutto & Haloumi Salad w/ Balsamic Vinaigrette \$24
- Chilled Peking Duck Pancakes w/ Hoisin, Shallot & Cucumber \$22

Main

- Eye Fillet Steak w/ Béarnaise, Peppercorn or Mushroom Sauce & Chips \$35
- Beer Battered Fish & Chips \$25
- Crumbed Chicken Parmigiana served w/ Chips \$25
- Crumbed Lamb Cutlets w/ Mash & Gravy \$26
- Grilled Chicken Fillets w/ Satay Sauce & Steamed Rice \$26
- Chargrilled Salmon w/ Asparagus in Lime Vinaigrette \$27
- Spiced Lamb Cutlets w/ Pumpkin Puree \$27
- Mustard Lamb Cutlets w/ Mint Aioli & Chargrilled Potatoes \$27
- Pan Fried Flathead w/ Thai Curry Sauce & Jasmine Rice \$27
- Steak Sandwich w/ Aioli and Chips \$27
- Sticky Peppered Veal Cutlet w/ Mash & Crunchy Coleslaw \$27
- Crispy Skin Trout w/ Watercress & Radish Salad \$27
- Portuguese Spiced Chicken Burger w/ Smashed Avocado & Chips \$25
- Honey Seared Salmon w/ Coriander Egg Noodles \$27
- Lamb Shank w/ Cannellini & Green Beans \$27

Sides

- Chips \$8
- Green Salad w/ Balsamic Dressing \$8
- Rocket & Parmesan Salad w/ Vinaigrette \$8
- Steamed Green Beans w/ Garlic, Oil & Seasoning \$8
- Mash \$8

Dessert

- Sticky Date Pudding \$10
- Tiramisu \$10
- Lemon Cheesecake \$10
- Chocolate Mudcake \$10

Coffee

- Tea / Coffee (espresso) \$4



BEVERAGE OPTIONS

Sparkling Wine & Champagne

Morgans Bay Brut Cuvee (SE Australia)	7.2
Yellowglen Peacock Lane by Samantha Wills Cuvee (SE Australia)	8.2

White Wine

Upside Down Sauvignon Blanc (Marlborough, NZ)	8.2
Secret Stone Sauvignon Blanc (Marlborough, NZ)	9.2
Stony Peak Chardonnay (SE Australia)	7.2
Devil's Lair Dancing With The Devil Chardonnay (Margaret River, WA)	9.2
T'Gallant Cape Shanck Pinot Grigio (Mornington Peninsula)	8.2
Leo Buring Clare Valley Riesling (Clare Valley, SA)	9.2
Rosemount Encore Moscato (SE Australia)	8.2

Red Wine

Rothbury Shiraz Cabernet Sauv (SE Australia)	7.2
Annie's Lane Cabernet Sauvignon Merlot (Clare Valley, SA)	8.2
Rosemount Little Berry Shiraz (McLaren Vale, SA)	9.2
Wynns The Gables Cabernet Shiraz (SE Australia)	9.2
Saltram 1859 Shiraz (Barossa Valley, SA)	9.2
Squealing Pig Pinot Noir <u>Rose</u> (Marlborough, NZ)	9.2
St Huberts The Stag Pinot Noir (Yarra Valley, VIC)	9.2

Alternatively, we are able to stock a variety of wines from the range on display in our Bottleshop or on our restaurant wine list Prices will be

set by management and start from the above prices. All wines sold over the bar for private Functions attract a mark up similar to our Wine List wines. Bottles of wine must be purchased and taken from the bar – staff will not pour glasses from wine purchased by the bottle.

A full range of **tap and bottled beers, spirits, RTDs and soft drinks** are also available. Please discuss specific choices with the Functions Manager.

Drink Service Options

- Bar Tabs may be run – with a specified limit or particular list of beverages available.
- Tray service is provided to rooms for 3 hours during the Function (or longer by negotiation).
- Guests are welcome to pay for their own drinks from the bar
- Please discuss any beverage requirements with our Functions Manager



ADDITIONAL COSTS & DETAILS

- At the Function Manager's discretion, for any Function it may be deemed necessary to employ further security. In this instance, all decisions will be discussed prior to confirmation of the Function. Costs may be passed on to customers in this circumstance.
- Bar closing times for Functions must be negotiated with the Functions Manager prior to the evening. The Hotel trades to 12am on weekends.
- Once you have confirmed your Function, Room Hire must be paid within 7 days to secure your booking. Confirmation of numbers must be made 7 working days prior to the Function. Charges for food will be based on the guaranteed numbers or the final head count, whichever is greater. All cancellations of bookings must be made within 14 working days notice.
- Payment can be made by most major credit cards, EFTPOS, cash or cheque. **Full payment must be made by the end of the night.** All prices are subject to change without notice.
- The Hotel reserves the right to refuse entry to any persons deemed intoxicated, inappropriately dressed, unable to produce acceptable ID, or those behaving in an offensive manner.
- Music options can be discussed with the Function Manager on request.
- Balloons and helium (blown up and tied with ribbon) are available at \$2 per balloon
- Functions where the majority of guests are under the age of 25 will attract an additional charge for security of \$100.
- Some audio visual equipment is available for use at all times, while additional equipment may be hired.