



FUNCTION MENUS

One of Sydney's most iconic pubs, the Great Northern offers unrivalled function facilities in the heart of the North Shore. 3 stunning rooms were launched on the first floor in 2025, catering for groups from 20 to 350. All feature incredible design, heritage styling and individual bars.

In addition, our ground floor offers multiple bar and restaurant areas suitable for less formal events – from the beer garden and covered marquee to the intimate fireplace in the dining room.

All areas work for sit down events but are particularly suitable for standing, fingerfood style functions – reunions, school parent meet and greets, engagements, 21sts, birthdays of all ages, sporting club events, work socials, and more.

To view the rooms or discuss the options for your event, please contact the Functions Manager on (02) 9419 4555, or via email manager@greatnorthernhotel.com.au to schedule an appointment.

ROOM HIRE

There are no room hire charges for functions, however a minimum spend of \$1500 applies to all functions. Use of a space for a conference, meeting or breakfast attracts a fee of \$350. All functions include wait staff for food. Guests may purchase drinks from the bar (or via bar tab), or additional wait staff for tray service are available at a cost of \$45 per hour (min 3 hours).

Terms and Conditions

- 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 onto customers in this circumstance.
- To confirm your function, a deposit of \$500 must be paid to secure your booking. Confirmation of numbers must be made 7 working days prior to the event. Charges for food will be based on the booked 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 or cash. **Full payment must be made by the end of the night.**
- 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, audio visual and decorating options, if required, can be discussed on request.
- A refundable security bond of \$500 is payable for all functions under the age of 25. Bond will be refunded except in circumstances of unreasonable damage or misbehaviour by guests.

FINGERFOOD MENUS

\$33 per head – 5 items

\$44 per head – 7 items

GF – Gluten Free; GFO – Gluten Free Options Available;

V – Vegetarian; VO – Vegetarian Options Available

Mini Spring Rolls w/ Sweet Chilli Sauce
Chicken Mini Skewers w/ Satay Sauce (GF)
Chicken Ribbon | Ham & Tomato Finger Sandwiches (VO)
Mushroom & Parmesan Arancini Balls (V)
Gourmet Beef Sliders w/ Tomato Relish
Grilled Chicken Sliders w/ Satay Sauce
Assorted Gourmet Pizza Slices w/ Tomato Sauce & Toppings (GFO | VO)
Handmade Sausage Rolls w/ Tomato Sauce
Salt & Pepper Calamari w/ Sweet Chilli Aioli
Mini Leek, Gruyere & Rocket Frittatas w/ Aioli & Roasted Capsicum (V)
Korean Fried Chicken w/ Blue Cheese Dip
Chilled Duck Pancake Cigars w/ Cucumber, Shallots & Hoisin Sauce
Selection of Fresh Japanese Sushi w/ Soy Sauce & Wasabi (GFO)
Prawn & Vegetable Tempura w/ Lemon Soy Dipping Sauce (VO)
Korean Soft Tacos w/ Bulgogi & Slaw
Grilled Flathead Tacos w/ slaw, avocado, feta, sour cream & sriracha mayo
Fresh Chicken Vietnamese Rolls w/ Hoisin Sauce (GF)

Personal Noodle Boxes add \$12 to the above

Chicken & Vegetable Hokkien Noodles w/ Sweet Chilli & Oyster Sauce (VO)
Garlic King Prawn Linguine w/ Lemon Crumb, Olive Oil, Chilli & Rocket
Beer Battered Fish Pieces w/ Chips & Tartare
Slow Cooked Lamb Curry w/ Basmati Rice (GFO)

Personal desserts are available at a cost of \$6 per head, or cheese platters at \$5 per head.

SIT DOWN MENU

2 Courses - \$65 per person

With Shared Cheese Platter for Dessert \$70 per person

Entrée

Chicken Caesar Salad w/ Sourdough Croutons, Bacon, Parmesan, Egg & House Dressing (GFO)
Garlic King Prawn Linguine w/ Lemon Crumb, Olive Oil, Chilli & Rocket
Chargrilled Whiting Fillets w/ Salsa Verde on Salad
Mediterranean Lamb & Roast Vegetable Salad w/ Feta, Rocket, Chilli, Pepitas & Tahini (VO)

Main

Eye Fillet Steak w/ Bearnaise Sauce, Mash & Vegetables (\$7 Surcharge) (GF)
Beer Battered Flathead Fillets w/ Chips & Salad
Crumbed Chicken Parmigiana w/ Chips & Salad
Grilled Barramundi w/ White Wine Cream Sauce, Asparagus & Lemon Potatoes (GF)
Roast Lamb Rack w/ Rosemary & Garlic Salsa Verde, Snow Peas & Potatoes (GF)
Thai Green Chicken Curry w/ Snow Peas, Beans, Basil & Jasmine Rice (GF)
Vodka Rigatoni w/ Tomato, Cream, Pancetta, Parmesan, Basil & Bocconcini (VO)