



# FUNCTION MENUS

To view the rooms or discuss the options for your event, please contact the Functions Manager on 94194555, or via email [manager@greatnorthernhotel.com.au](mailto:manager@greatnorthernhotel.com.au)

We offer a variety of rooms and spaces, catering for events up to 250 people. We specialize in birthdays, engagements, corporate events, christenings, 21sts, sporting club events and more.

## 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 central bar (or via bar tab), or additional wait staff for tray service are available at a cost of \$35 per hour (min 3 hours).

## Terms and Conditions

- At the Function's 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.
- 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 misbehavior by guests.

## FINGERFOOD MENUS

\$25 per head – 5 items

\$35 per head – 7 items

Mini Spring Rolls w/ Sweet Chilli Sauce  
Chicken Skewers w/ Satay Sauce  
Chicken Ribbon / Ham & Tomato Finger Sandwiches  
Mushroom & Parmesan Arancini Balls  
Gourmet Beef Sliders w/ Tomato Relish  
Grilled Chicken Sliders w/ Satay Sauce  
Assorted Gourmet Pizza Slices w/ Tomato Sauce & Toppings  
Handmade Sausage Rolls w/ Tomato Sauce  
Salt & Pepper Calamari w/ Sweet Chili Aioli  
Mini Leek, Gruyere & Rocket Frittatas w/ Aioli & Roasted Capsicum  
Smoked Salmon Blinis w/ Dill & Cream Cheese  
Fresh Local Oyster Platter (Natural & Kilpatrick)  
Chilled Duck Pancakes Cigars w/ Cucumber, Shallots & Hoisin Sauce  
Selection of Fresh Japanese Sushi w/ Soy Sauce & Wasabi  
Prawn & Vegetable Tempura w/ Lemon Soy Dipping Sauce  
Korean Soft Tacos w/ Bulgogi & Slaw  
Panko Crumbed Flathead Tacos w/ Mango Salsa

### Personal Noodle Boxes \$10 each

Chicken & Vegetable Hokkien Noodles w/ Sweet Chilli, Oyster & Sauce  
Chicken & Mushroom Penne w/ Tomato & Basil in Creamy Sauce  
Beer Battered Fish Pieces w/ Chips & Tartare  
Moroccan Lamb Salad w/ Olives, Feta & Pumpkin in Yoghurt Dressing  
Slow Cooked Lamb Curry w/ Basmati Rice

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

## SIT DOWN MENU

2 Courses \$55

w/ Shared Cheese Platter for Dessert \$60

### Entrée

Moroccan Lamb & Feta Salad w/ Yoghurt Dressing  
Garlic King Prawn Linguini w/ Lemon Crumb, Chili & Rocket  
Chargrilled Whiting Fillets w/ Salsa Verde on Salad

### Main

Eye Fillet Steak w/ Béarnaise Sauce, Mash & Vegetables (\$5 surcharge)  
Beer Battered Fish w/ Chips & Salad  
Crumbed Chicken Parmigiana w/ Chips & Salad  
Ocean Trout w/ Wild Rice Salad & Yoghurt Caper Sauce  
Lamb Shank w/ Cannellini, Green Beans & Mash  
Roast Pork w/ Mushroom Gravy, Crackling, Mash & Vegetables