



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.

In late 2007 renovations were completed to update the Hotel's existing facilities – providing exceptional new areas and features. Timeless and sophisticated, these improvements have made the heritage-listed Hotel unparalleled on the North Shore in its design and atmosphere.

Hiring Fees – Standing Functions:

1/3 Log Fire Room	40p minimum/50p maximum	\$110
2/3 Log Fire Room	50p minimum/80p maximum	\$220
Full Log Fire Room	80p minimum	\$330
Marquee	45p minimum	\$330

Hiring Fees – Seated Functions:

1/3 Log Fire Room	10p minimum/20p maximum	\$110
2/3 Log Fire Room	20p minimum/45p maximum	\$220
Full Log Fire Room	45p minimum	\$330
Marquee	30p minimum	\$330



FINGERFOOD MENUS

\$12 per head

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

\$16 per head

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

\$21 per head

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

\$25 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
Thai Style Money Bags w/ Sweet Chilli & Soy Sauce
Selection of Open-Faced Baguettes
Battered Fish Pieces w/ Tartare Sauce

Selection B

Chicken & Asparagus Vol au Vents
Home style Mini Meat Pies w/ Tomato Sauce
Thai Fish Cakes w/ Sweet Chilli Sauce
Diced Chicken Bites w/ Satay Sauce
Rockmelon Pieces wrapped in Prosciutto
Mini Skewers of Chorizo, Capsicum & Olives
Salt & Pepper Calamari w/ Lemon Mayonnaise

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
Individual Ginger & Coriander King Prawns
Duck Pancakes w/ Cucumber, Shallots & Hoisin Sauce
Marinated Tandoori Lamb Bites w/ Cucumber Raita
Selection of Fresh Japanese Sushi w/ Soy Sauce & Wasabi

- A selection of personal desserts are available at a cost of \$3.50 per head.
 - Cheese & Fruit Platters available at a cost of \$55



SIT DOWN MENU

(All meals served buffet style with a selection of salads and dinner rolls)

Entrée platters (for the table)

Tomato and Basil Bruschetta	5 (per head)
Selection of fresh Japanese sushi	6 (per head)
Fresh local oysters (natural and Kilpatrick)	7 (per head)
Duck pancakes w/ cucumber, shallots and hoisin sauce	7 (per head)
Mini skewers of chorizo, capsicum and olives	5 (per head)
Salt and pepper king prawns w/ lemon mayonnaise	7 (per head)

From the Grill

(cooked by your personal chef)

Rump, Scotch Fillet or T-Bone Steak (served with béarnaise, mushroom or red wine sauce)	25
Cajun marinated chicken fillet	20
Chicken breast stuffed with avocado and mushroom (served with pepper sauce)	22
Teriyaki chicken skewers	20
Sausages (served with gravy)	17
Tuna Steak	22
Honey soy pork spare ribs	21
Tandoori lamb fillet	22

Kids meals also available upon request.

From the Kitchen

Cold meat selection – rare roast beef, turkey breast & shaved ham (served w/ a selection of mustards & cranberry sauce)	20
Hot roast selection – beef, lamb, pork or ham (served w/ gravy and seasonal roasted vegetables instead of salad)	22

Sides

Chips	6
Mash	6
Green Salad	6
Seasonal vegetables	6

Desserts

Tiramisu	6
Chocolate mud cake	6
Lemon lime tart	6
Sticky Date pudding	6
Lemon Cheesecake	6

Tea and Coffee

Self serve \$2.20 per head
Espresso (smaller functions only) \$3 per head



BEVERAGE OPTIONS

Wine

The following **wines** are available by both the bottle and the glass as stated on the list below. Wine sold by the bottle must be done at the time of purchase – that is, if a guest only orders a glass of wine it will be charged as such – full bottles must be ordered and taken from the bar immediately. If you have any further requests or queries relating to our wine options, please feel free to discuss them with our Functions Manager.

Sparkling Wine & Champagne

Stony Peak Brut Cuvee	5.5	19
Seppelt Fleur de Lys PNC	6.5	25
Seppelt Salinger		55
Moet Brut Imperial		115

White Wine

Stony Peak Chardonnay	5.5	19
Beelgara Rascals Prayer Sauvignon Blanc		21
Zilzie Selection 23 Sauvignon Blanc		22
Fishers Circle WA Classic Dry White		23
Jamiesons Run Limestone Coast Sauv Blanc		24
Tulloch Verdelho		25
Penfolds Koonunga Hill Sem Sauv Blanc	6.5	25
Wolf Blass Yellow Label Chardonnay		25
Ingolby Chardonnay	7.5	29
Matua Valley Hawkes Bay Sauvignon Blanc	7.5	29
Secret Stone Marlborough Sauv Blanc	7.5	30
Wynns Coonawarra Chardonnay		31
Shadowood Eden Valley Pinot Gris		32
Leo Buring Clare Valley Riesling		33
Cartwheel Margaret River Chardonnay		36
Devils Lair Estate Range Margaret River Sauv Blanc		44

Red Wine

Stony Peak Shiraz Cabernet	5.5	19
Beelgara Rascals Prayer Shiraz		21
Zilzie Selection 23 Cabernet Merlot		22
Fishers Circle WA Shiraz Merlot Cabernet		23
Jamiesons Run Coonawarra Cab Shiraz Merlot		24
Penfolds Koonunga Hill Cab Merlot	6.5	25
Rosemount Diamond Label Cab Sauvignon		25
Gramps Shiraz		28
Ingolby McLaren Vale Cabernet Sauv	7.5	29
Secret Stone Marlborough Pinot Noir	7.5	31
Wynns Coonawarra Shiraz	7.5	31
Rosemount Show Reserve Maclaren Vale GSM		32
Maglieri McLaren Vale Shiraz		33
Pepperjack Barossa Valley Cabernet Sauv		40
Lindemans Hunter Valley Steven Vineyard Shiraz		48
Penfolds Bin 389 Cabernet Shiraz		75

Beer

A large variety of draught **beer** is available at all times, with standard full strength local beer (VB, Carlton Draught, Tooheys New, etc) priced at \$4.60 per 425ml schooner. A variety of premium local and imported beers, as well as light and mid strength beers, are also available on tap or in the bottle.

Spirits

The rooms have a wide selection of **spirits**, ranging from our house spirits (\$6.00), through to our top shelf spirits (\$7.90).

Soft Drinks

Post-mix **soft drinks** are available at \$3.50 per schooner, and fresh juices at \$3.70. Bottled soft drink & mineral water is \$3.50. Jugs of Iced Water are available free of charge.

Pre-Mixed Drinks

Pre-mixed drinks (Smirnoff Ice, Jim Beam & Cola etc.) are available at a cost of between \$9.50 - \$11.00 per bottle.

Guests may purchase their own drinks from the bar, or **bar tabs** may be run, with a specified limit or particular list of beverages available. Tray service or a private bar can be arranged at a cost of \$30 per staff member per hour.

Please discuss any beverage requirements with our Functions Manager.

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Telephone (02) 9419 4555 Facsimile (02) 9413 4462

www.greatnorthernhotel.com.au



BREAKFAST OPTIONS

Continental Breakfast - \$12.50 per head

BUFFET STYLE

Selection of pastries, danishes and fresh seasonal fruit.

Served with fresh juice, tea and coffee.

(Add \$2.90 per head for Cappuccino-style coffee).

Hot Breakfast - \$16.50 per head

BUFFET STYLE

Bacon, eggs, sausages, toast and fresh seasonal fruit.

Served with fresh juice, tea and coffee.

(Add \$2.90 per head for Cappuccino-style coffee).

MORNING OR AFTERNOON TEA OPTIONS

\$9.50 per head

Self serve tea and coffee and a small selection of fresh muffins, sandwiches, pastries or biscuits.

\$14.50 per head

Espresso tea and coffee and a large selection of fresh muffins, pastries, sandwiches or biscuits, together with a seasonal fresh fruit and cheese platter.

Lunch options can be chosen from any of the menus on the preceding pages.

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 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 \$1.50 per balloon (\$2.00 for specialty balloons). Table weights are available at a cost of \$4.50, and metallic table scatters at \$5.00. Other decorating options can be discussed with the Functions Manager.
- 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.
- Food and drinks must be purchased with all Function bookings.