



FUNCTIONS & EVENTS

NORTHBRIDGE GOLF CLUB



Thank you for considering Northbridge Golf Club for your function.

If you are celebrating a special occasion, would like to host a corporate event or are simply getting together with family and friends, our attention to detail will make your function a memorable experience for you and your guests.

Located within 15 minutes of the Sydney CBD, our function room and clubhouse offer spectacular views over the golf course and middle harbour. Its flexible layout allows us to cater for all kinds of special occasions including birthdays, engagements, wakes, weddings, Christmas parties, Corporate events and more.

Room Capacity

Seated - 180

Cocktail - 280

Our function room can be sectioned off to accommodate smaller occasions.

A room hire fee applies. The amount charged varies based on the space required, number of expected guests and function type. Full club members are entitled to a 20% discount on room hire. Our Function Manager will confirm pricing during your initial consultations.

On the following pages you will find a selection of menu options. These are intended as a guide only. We look forward to personalising menus to suit individual requirements.



Entrée Options (Alternate)

\$ 59 pp | two course set menu | main and dessert

\$ 65 pp | two course set menu | entrée and main

\$ 79 pp | three course set menu | entrée, main and dessert

SOFT SHELLED GRAB AND APPLE SALAD

with Lemon and brown Sugar Dressing G.F D.F

LAMB SKEWER

With Grilled Tortilla and Black Sesame Yoghurt G.F

FETTA AND GARDEN HERD TART

ANGUS BEEF MEAT BALLS (5)

In rich sugo with crusty roll & pecorino

PRAWN SALAD

with Avocado and Tomato G.F D.F

Mains Options (Alternate)

\$ 59 pp | two course set menu | main and dessert

\$ 65 pp | two course set menu | entrée and main

\$ 79 pp | three course set menu | entrée, main and dessert

NSW YOUNG SIRLION

with Thrice Cooked Potato, Asparagus and Grenache Shiraz Jus

MARKET SEASONAL FISH

with Broadbean, Roast Cherry tomato, Palm Heart and Lime Salad

FREE RANGE CHICKEN SUPREME

with Sweet Potato mash, Green bean and Black Mustard Seed Sauce

ROSEMARY RISOTTO

with Pea, Kale and Vegan Parmesan

PORK BELLY

with Fennel Puree, Greens and Spicy Jus



Dessert Options (Alternate)

\$ 59 pp | two course set menu | main and dessert

\$ 65 pp | two course set menu | entrée and main

\$ 79 pp | three course set menu | entrée, main and dessert



ETON MESS

Meringue, cream, seasonal berries, citrus jelly

NORTHBRIDGE HONEY PANNACOTTA

Served with figs

BISCOFF TART

With cream and Biscoff sauce

TURKISH TIRAMISU

With Rosewater Figs

GELATO

Three scoops, various flavours

Canapé/Cocktail Options

\$8 Per Piece | or

\$ 59 pp | Choose 8 Options

PANKO CRUMBED PRAWN

With Asian Sauce

MUSHROOM, SPINACH & MOZZARELLA ARANCINI

BACON & BLACK PEPPER TART

VEGETABLE MONEYBAGS

With Sesame Soy Sauce

PEKING DUCK SPRING ROLL

With BBQ Hoi Sin

CAULIFLOWER POPCORN

With Roastvege Sauce

JALAPENO STUFFED

With Cheese

SALT & SZEC PEPPER SQUID

With Tartare Sauce

CRAB TOAST

Blue Swimmer Crab on Rye

SMOKE SALMON ROSTI

With Crème fraîche



Grazing Station

\$ 30 pp

Styled Antipasto Selection including:

CHARCUTERIE MEATS

OLIVES

CHEESE

MARINATED VEGETABLES

DIPS

FRUIT

BREAD

On Arrival:

COCKTAIL CRAB CLAW

PUMPKIN ARANCINI

With Tahini Aoli





Premium Buffet Option

\$ 69 pp | Set Menu | Minimum 35 guests

STARTER

Platter of Marinated Vegetable, Pickle, Soft Cheese & Lavosh

MAIN

PEPOSE TOSCANO

Pepper Tuscan Beef with Rice

CHICKEN & MILD GREEN CHILLI PESTO PENNE RIGATONI

STEAMED SALMON

With Greens, New Potato & Parley Creme

ROAST CAULIFLOWER

With toasted almonds & pickled fennel

DUTCH POTATO SALAD

With Blue Congo & Dill

FENNEL BROCOLLI & COUSCOUS

GARDEN SALAD

SEASONAL VEGETABLES

BREAD ROLLS & CONDIMENTS



Children's Options

\$ 20 pp | Set Menu | Main and Dessert

Children up to 12 years of age

Choice of Main

LINGUINE

Fresh Napoli Sugo & Parmesan

KIDS CHICKEN BURGER

Cheese, Lettuce & Chips

FISH COCKTAIL & CHIPS

Dessert

VANILLA ICE-CREAM

With Chocolate sauce & sprinkles

Optional Extras

Two Rounds of Canapés | \$16 pp

Service of Celebration Cake | \$2 pp

Service of Celebration Cake with Ice-Cream | \$5 pp

Australian Cheese Tasting Platter with Crackers | \$12 pp

Antipasto Platter with Cured Meats, Pickles, Olives & Cheese | \$16 pp

Seasonal Fruit Platter | \$8 pp

Made-to-order Espresso Coffee | \$5 pp

Self-Serve Tea and Coffee Station | \$2 pp

Chair Covers | \$5 pp

Included Extras (On Request)

Dance Floor

Audio and AV for speeches and photo/video displays

Handheld Wireless Microphone

Lectern

Projector Display

Dietary Requirements

Knowing all dietary requirements before the date of your event helps us to ensure that everyone is catered for. Please include this on your invitations.

You do not need to include vegetarian, gluten free and dairy free options in your package selection. We will cater for these separately.

Function Beverages

The following three drinks options are available for functions:

- Drinks Package
- Bar Tab (May be unlimited or limited by value and/or drink type)
- Guests Pay as You Go (Guests purchase their own drinks)

If you select to run a bar tab, you may nominate what drinks you would like to be available and/or set a tab limit. Our bar staff will monitor this throughout your event. If requested, the bar tab may be increased on the night.

Licensing Laws dictate that no beverages may be consumed other than those supplied by the club.



Sparkling

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|---|-----|
| Craigmoor Sparkling 200ml Mudgee | 11 |
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| La Gioiosa Prosecco DOC 200ml Italy | 13 |
| Tatachilla Sparkling McLaren Vale | 32 |
| Arras Blanc de Blancs NV Tasmania | 60 |
| Moet & Chandon Imperial N.V. France | 120 |

White

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|--|----|
| Tatachilla Chardonnay McLaren Vale | 32 |
| Wild Oats Chardonnay Mudgee | 42 |
| Leo Buring Dry Riesling Cleare Valley | 43 |
| Tatachilla Sauvignon Blanc McLaren Vale | 32 |
| 821 South Sauvignon Blanc Marlborough N.Z. | 41 |
| Latitude 41 Sauvignon Blanc Nelson N.Z. | 48 |
| Pocketwatch Pinot Gris Central Ranges | 38 |
| Mudhouse Pinot Gris Marlborough N.Z. | 43 |
| Latitude 41 Pinot Gris Nelson N.Z. | 48 |

Wine List

Red

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| Josef Chromy Pepik Pinot Nior 2020 Tasmania | 50 |
| Chard Farm River Run Pinot Nior 2020 Central Otago | 61 |
| Tatachilla Shiraz Cabernet 2020 McLaren Vale | 32 |
| Grant Burge Benchmark Shiraz South Australia | 40 |
| Wykari Shiraz 2015 Clare Valley | 47 |
| Wynns The Gables Cabernet Sauvignon Coonawarra | 43 |
| Waykari Cabernet Sauvignon 2015 Clare Valley | 47 |
| Grant Burge Benchmark Merlot 2020 South Australia | 42 |
| PepperJack Malbec Argentina | 51 |
| Teusner Avatar GMS 2020 Barossa | 53 |

Rose

| | |
|-----------------|----|
| Provence France | 46 |
|-----------------|----|

Frequently Asked Questions

Prices/Venue Hire

All prices quoted are GST inclusive, where GST is applicable.

The room hire is \$440 which is payable as your deposit to secure the date for your event.

There is a \$150.00 per hour fee applicable for events that exceed the 4 hour package times.

Tentative Bookings/Confirmation

Dates can be tentatively booked and held for two weeks. Confirmation of your function must be received in writing with a completed and signed copy of the booking agreement, along with the required venue hire payment.

Final Numbers

Final guest numbers are required 7 days before the event date, which will confirm the minimum number to be charged. Payment for the meals is due 5 days prior to your event.

Menu Selections

It is necessary to provide your menu selection at least 14 working days prior to the date of your reception.

Dietary Requirements

Knowing all dietary requirements before 5 days the date of your event helps us to ensure that everyone is catered for. Please include this on your invitations. You do not need to include vegetarian, gluten free and dairy free options in your package selection. We will cater for these separately.

CLICK HERE OR SCAN THE QR
CODE TO VIEW OUR FULL
TERMS & CONDITIONS



Northbridge
Golf Club
Established 1935



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