



# FUNCTIONS & EVENTS

l u s s o  
kitchen



# EVENTS BY LUSSO KITCHEN

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At Northbridge Golf Club, we offer a relaxed and welcoming setting for a wide range of functions and special occasions. Whether you're planning a celebration, school parent function, relaxed family catch-up, corporate gathering, community function or celebration of life, our team will work with you to create an event that feels seamless and enjoyable.

Our flexible function packages can be tailored to suit your guest numbers, style and budget. We offer everything from shared platters, seated dining, buffets, BBQ and grazing options, all created with fresh ingredients, generous portions and quality hospitality.

Every event is unique, and we aim to make planning simple. Whether you're hosting an intimate gathering or a larger celebration, we'll help bring together the food, service and setting that best suits your occasion.

If you have something specific in mind, our team is happy to discuss your ideas and explore what's possible.

## BOOKING NOTE

To ensure we can prepare everything for your event, we require a minimum of 7 days' notice for all food and service bookings.

For questions, package selections or event enquiries, please email [northbridge@lussokitchen.com.au](mailto:northbridge@lussokitchen.com.au)

# GRAZING

Perfect for relaxed, social gatherings, our grazing board packages feature a generous selection of fresh, high-quality produce, from artisanal cheeses and cured meats to seasonal fruits, dips, and accompaniments. Choose from a range of sizes to suit your event, or opt for our grazing & pizza package for the ultimate shared dining experience, combining abundant grazing platters with freshly made wood-fired pizzas.

## GRAZING BOARD

**25 GUESTS - \$650**

**35 GUESTS - \$850**

**50 GUESTS - \$1000**

The following items are included;

A delicious selection of the finest local & imported cheeses, dips, freshly sliced cured meats, fresh seasonal & dried fruit, crackers & freshly baked breads.

## GRAZING BOARD + PIZZA

**\$35 per person**

(requires a minimum of 25 people)

The following items are included;

### Grazing Board

A delicious selection of the finest local & imported cheeses, dips, freshly sliced cured meats, fresh seasonal & dried fruit, crackers & freshly baked breads.

### Chef's Selection of Pizza's

(VO & GFO)

Please note that a minimum of 7 days' notice is required for all packages.



# PLATTERS

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## **\$40 per person – Choose 6 items from the list below**

Minimum 25 people required. Our platter package is designed for relaxed, social-style events and includes your choice of any 6 items from the Small Bites selection below, served on platters to the tables for guests to enjoy throughout the event.

## **Additional Small Bites – \$7 per person, per item**

Additional items from the Small Bites selection can be added for \$7 per person, per item selected.

## **More Substantial Selections – Add \$10 per person, per item**

For a more substantial offering, items listed under the More Substantial selection on the next page can be added to the above package for an additional \$10 per person, per item selected.

## **Roaming Waiter Service**

If you would prefer roaming waiter service for your event, please speak with our team. This can be arranged at an additional cost, subject to staff availability and event requirements.

A minimum of 7 days' notice is required for all food packages and service bookings.

## SMALL BITES

### **Porcini Mushroom & Green Pea Arancini Balls (V)**

Crispy risotto balls with porcini mushrooms and green peas, served with garlic aioli. 2pp

### **Salt and Pepper Calamari (I)**

Crispy squid rings seasoned with aromatic salt and pepper spices

### **Spinach and Feta Gozleme**

Traditional Turkish flatbread filled with creamy spinach and feta

### **Spicy Chicken Wings or BBQ Chicken Wings**

Tender marinated wings, served with chili mayo dipping sauce. Please select one option for the group. 2pp

### **Spicy Prawn Skewers (GF) (I)**

King prawns marinated in aromatic spices and grilled to perfection. 1pp

### **Portuguese Chicken Skewers (GF)**

King prawns marinated in aromatic spices and grilled to perfection. 1pp

### **Sushi (GF, VO, VGO) (M)**

Fresh selection of sushi

### **Grilled Teriyaki Salmon (GF) (A)**

Tender grilled salmon glazed with teriyaki sauce and served on crisp lettuce

### **Bocconcini with Cherry Tomato (V, GF)**

Fresh bocconcini topped with cherry tomatoes finished with fresh basil. 1pp

### **Beef or Chicken or Fish sliders**

Mini brioche buns with your choice of meat and house-made sauces. Please select one option for the group. 1pp

### **Mini Gourmet Pies or Sausage Rolls**

Classic Australian favourites made with premium ingredients. Please select one option for the group. 2pp

### **Japanese Style Oysters (A) (GFO)**

Natural oysters served with lime, soy and shallot dressing. 1pp

### **Homemade Vegetable Spring Rolls (V)**

Crispy golden spring rolls filled with seasoned fresh vegetables. 2pp

### **Fried Dim Sim**

Traditional-style dim sims with seasoned pork and cabbage filling, fried until golden. 2pp

### **Vegetable Samosa (V)**

Crispy pastry parcels filled with mildly spiced vegetables and aromatic herbs. 2pp

### **Tempura Prawns (I)**

Lightly battered king prawns fried until crisp and served with dipping sauce. 1pp

### **Pastizzi's (VO)**

Traditional flaky pastries with a selection of vegetarian or meat fillings. 2pp

### **Falafels (V, VG)**

House-made falafels with aromatic herbs and spices, fried until golden. 2pp

# PLATTERS

## MORE SUBSTANTIAL - \$10 PER PERSON, PER ITEM

### Lamb Souvlaki with Tzatziki (GF)

Mediterranean-spiced lamb shoulder skewers served with tzatziki dip. 1pp

### Chicken or Beef Tacos

Soft tortillas filled with seasoned chicken or beef and topped with jalapeño mayo, pickles, cabbage & pico de gallo. Please select one option for the group. 1pp

### Poké Bowl (GF, VO, VGO)

Brown rice with seaweed, pickled ginger, radish, grated carrot, edamame and cabbage, finished with sesame dressing. Please select one option for the group: miso eggplant, katsu chicken or baked salmon. 1pp

### Lamb Cutlets (GF)

Grilled lamb cutlets seasoned with Mediterranean spices and served with mint yoghurt. 1pp

### Sandwich Selection (VO, GFO)

Freshly made assorted finger sandwiches with a variety of classic fillings.

### Smoked Salmon (A)

Premium smoked salmon served with fresh garnishes and accompaniments.

### Homemade Spaghetti and Meatballs (GFO)

Traditional spaghetti served with house-made meatballs in rich tomato sauce.

### Hokkien Noodles (V)

Stir-fried hokkien noodles with fresh vegetables.

# ADD-ON PLATTERS

Our add-on platters are designed to complement your chosen function package and provide extra variety for your guests. They may also be ordered on their own. A minimum order of 20 people applies to all additional platters.

### Seasonal Fresh Fruit Platter - \$10 per person

Selection of the finest seasonal fruits, beautifully presented.

### Cheese Platter (VO, GFO) - \$8 per person

Selection of premium cheeses served with crackers, dried fruit and seasonal accompaniments.

### Fresh Crudité's & Hummus (V, VG) - \$8 per person

House made hummus served with fresh carrot, celery, cucumber and crackers

### Add Hot Chips - \$80 per platter

Hot chips can be added to your package for \$80 per platter.



# SET MENU

Create an elegant dining experience for your celebration with our thoughtfully curated set menu options. Perfect for groups of 50 or more, this refined service allows you to select two dishes from each course for alternate service, ensuring all your guests enjoy exceptional cuisine tailored to their preferences. All set menus include fresh bread rolls and butter.

**TWO COURSE: \$70 PER PERSON** - Select 2 entrées and 2 mains for alternate service.

**THREE COURSE: \$85 PER PERSON** - Select 2 entrées, 2 mains and 2 desserts for alternate service.

Minimum 50 guests required.

## ENTRÉE

### Crispy Pork Belly

Pear puree, pear and radish salad

### Golden Baked Fricassee of Salmon and Brie (A)

Salmon and brie in a pastry shell, caramelised red onion, capsicum, mesclun

### Oriental Chicken Tenderloin

Marinated and grilled chicken breast fillet, mesclun, fennel, red onion, coriander, apple, red capsicum, beans, snow pea sprouts, coriander dressing

### Mediterranean Fettuccine

Chicken, sundried tomato, fresh ricotta, olives, rocket, creamy white sauce

### Beef Tortellini

Pumpkin and sage, cherry tomatoes, fresh cream

### Spinach And Ricotta Cannelloni (V)

Napoli sauce, bechamel sauce, spinach, parmesan

### Penne Vegetarian (V)

Roasted zucchini, sweet potato, eggplant, pitted olives, rocket, parmesan, basil pesto

### Chicken and Wild Mushroom Risotto

Shallots, tarragon, prosciutto dust

### Vegetable Frittata (V)

Mesclun and tomato salad

### Thai Prawn Salad (GF) (I)

Cucumber, Spanish onion, cherry tomatoes, coriander, mint, lime, chilli in a Thai dressing topped with fresh prawns

### Arancini Balls (x3)

With peas, minced beef & mozzarella cheese served on a Napoletana sauce

## MAINS

### Massaman Lamb Shanks (GF)

Bok choy, rice

### Cranberry Glazed Slow-Roasted Pork

Apple and apricot salsa, potato au gratin

### Barramundi Fillet (A)

Australian barramundi served with eggplant ragu

### Beef Cheeks (GF)

8 hours slow cooked, mashed potato, vegetables

### Chicken Supreme

Garlic and herb beurre blanc, mashed potato, vegetables

### Chicken Boscaiola

Chicken breast, bacon, mushrooms, shallots, sweet potato mash, creamy white sauce

### Chia Crusted Salmon Fillet (GF) (A)

Roasted vegetables, potatoes, bearnaise sauce

### Porcini Mushroom Risotto (V)

With green peas, Spanish onion & truffle oil

## DESSERT

### Chocolate Mousse

Served with berry coulis

### Panna Cotta

### Classic Sticky Date Pudding

Butterscotch sauce with vanilla ice cream

### Berry Cheesecake

Served with berry coulis

### Tiramisu

Zabaglione soft cream, sponge, coffee liquor, cocoa

Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request. 05

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

# BUFFET

Perfect for larger celebrations, our buffet offerings provide an abundant feast that allows your guests to enjoy a variety of flavours and cuisines. With a minimum of 40 people, these generous spreads create a relaxed dining atmosphere where everyone can find their favourites.

## LUSSO CLASSIC BUFFET

**\$60 per person**

(requires a minimum of 40 people)

### MAINS

Choose 3 from the below selection

#### **Chicken Cacciatore** (GF)

Slow-cooked chicken in a rich tomato sauce with herbs and vegetables.

#### **Lamb Tagine**

Tender lamb slow-cooked with aromatic Moroccan spices.

#### **Hungarian Goulash**

Hearty beef stew cooked in a rich paprika-spiced sauce.

#### **Indian Butter Chicken**

Tender chicken pieces cooked in a creamy, mildly spiced butter sauce.

#### **Spinach and Ricotta Ravioli with Napolitana Sauce** (V)

Fresh pasta filled with spinach and ricotta, served with classic Napolitana sauce.

### SIDES

Choose 3 sides from the below selection

Mediterranean Vegetables and Napolitana Sauce

Chat Potatoes and Seasonal Vegetables

Steamed Rice

Creamy Potato Salad

Garden and Beetroot Salad

Pumpkin, Baby Spinach and Feta Salad

Coleslaw

Chickpea and Avocado Salad

Thai Vegetable Salad (Hot)

### DESSERTS

Individual Trifle

Individual Chocolate Mousse with Berries

## LUSSO PREMIUM BUFFET

**\$80 per person**

(requires a minimum of 40 people)

### MAINS

#### **Penne Primavera** (V)

Penne pasta with roasted vegetables, garlic, chilli and olives in a classic Napolitana sauce

#### **Mini Beef Fillet Steak with Mushroom Sauce** (GF)

Tender beef fillet served with a rich mushroom sauce

#### **Fresh King Prawns** (I)

Fresh king prawns served with lemon and dipping sauce

#### **Beef Burgundy**

Slow-cooked beef in a rich red wine sauce with vegetables

#### **Chicken Kiev**

Golden crumbed chicken filled with garlic butter

#### **Miso Glazed Salmon** (A)

Japanese Salad, Green Tea Noodles, Edamame, Carrot, Coriander, Shallots, Teriyaki Dressing, Seaweed Salad, Furikake

#### **Lamb Kofta** (GF)

Seasoned lamb skewers served with yoghurt sauce

#### **Roast Pork**

Slow-roasted pork served with crackling and gravy

### SIDES

Rice

Chips

Couscous and Baby Spinach with Sweet Potato

Greek Salad

Garden Salad

Seafood Salad

### DESSERTS

Individual Trifle

Individual Chocolate Mousse with Berries

Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request. 06

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

# SHARING

## ITALIAN SHARING PLATES

**\$35 per person**

(requires a minimum of 40 people)

**Selection of 3 pastas and 3 pizzas.**

Served with garden salad and wood-fired garlic bread

### PASTA

**Penne Arrabiata (V)**

Homemade napolitana and chilli sauce

**Spaghetti Bolognese**

Traditional bolognese sauce

**Tortellini Boscaiola**

Veal tortellini, cured bacon, mushroom, shallots, garlic cream sauce

**Gnocchi Pesto (V)**

Home-made gnocchi, pesto, cream sauce

**Penne Ragù**

Slow cooked beef cheek, oven baked vegetables, roasted tomato, red wine sauce

### PIZZA

**Primavera (V)**

Tomato base, cheese, grilled eggplant, artichoke, roasted capsicum, sun-dried tomatoes, Spanish onions

**Ham & Pineapple**

Tomato base, cheese, ham, pineapple

**Pepperoni**

Tomato base, cheese, pepperoni, jalapeño peppers

**Supreme**

Tomato base, cheese, pepperoni, ham, mushrooms, onions, red capsicum, pineapple, olives

**Meat Lovers**

BBQ base, bacon, pepperoni, Italian sausage and ham

**Capricciosa**

Tomato base, cheese, ham, artichoke, mushrooms, olives

\*Gluten free penne and pizza bases available on request. Vegan cheese available.



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(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

07

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

# SHARING

## SPORTING PACKAGE

**\$35 per person**

(requires a minimum of 12 people)

The following items are included;

**Porcini Mushroom & Green Pea Arancini Balls (V)**

**Gourmet Party Sausage Rolls**

**Gourmet Party Meat Pies**

**Spinach & Feta Gozleme (V)**

**Vegetable Spring Rolls (V)**

**Hot Chips & Aioli (V)**

PLEASE NOTE: Sporting activities are not included.

## MEMORIAL PACKAGE

**\$35 per person**

(requires a minimum of 25 people)

Please select **4** items from the list below;

**Assorted Finger Sandwiches (GFO, VO)**

**Gourmet Meat Pies**

**Gourmet Sausage Rolls**

**Porcini Mushroom & Green Pea Arancini Balls (V)**

**Portuguese Chicken Skewers (GF)**

**Assorted Pastizzi's (VO)**

**Vegetable Spring Rolls (V)**

**Assorted Pastries**

Please note that a minimum of 7 days' notice is required for all packages.

## BBQ PACKAGE

**\$65 per person**

(requires a minimum of 50 people)

The following items are included;

**Portuguese Chicken Skewers (GF)**

**Lamb Kofta (GF)**

**Beef Sausages (GF)**

**Minute Steak (GF)**

**Grilled Vegetable & Haloumi Skewers (V)**

**BBQ Corn (V)**

Served with;

**Potato Salad**

**Greek Salad**

**Hot Chips**

**Hummus**

**Bread & Butter**



# MORNING OR AFTERNOON TEA

Our morning and afternoon tea options are ideal for club events, meetings, community groups and social gatherings held earlier in the day. Designed for groups who would like a simple and convenient food offering while using the club facilities, these options can be arranged for both morning and afternoon bookings.

**MIXED PASTRIES - \$10 per person**

A selection of assorted pastries.

**ASSORTED SANDWICHES - \$10 per person**

A selection of freshly made finger sandwiches  
(VO, GFO)

**FRUIT PLATTER - \$10 per person**

A fresh selection of seasonal fruit.

Please speak with our team regarding availability and setup requirements. A staff charge applies for morning tea bookings required before 12pm. Please note that a minimum of 7 days' notice is required for all packages.



(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

# CHILDREN'S PARTIES

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Our children's packages are designed for relaxed group celebrations, parties and family-friendly events. Choose from children's baskets or children's platters, depending on the style of your event and how you would like the food served.

The children's platter package is served as shared platters for the table, while the children's baskets are served individually. Both options are simple, generous and designed to suit younger guests.

## CHILDREN'S BASKETS

**\$16 per person**

(requires a minimum of 10 children)

Individual baskets include;

**Mini Hot Dog**

**Chicken Nuggets**

**Hot Chips**

**Plus Kids Cone or Cup of Gelato**

Items from the **Kids Platters** list can also be added to this package for an additional **\$5 per person**, per item selected.

## CHILDREN'S PLATTERS

**\$26 per person**

(requires a minimum of 20 children)

Our kids platter package includes hot chips plus your choice of **4** items from the selection below, served on platters for the table to share.

**Sausage Rolls**

**Party Pies**

**Kid's Pizza** (GFO)

Cheese (V) or Ham & Cheese

**Chicken Tenders**

**Mini Hotdogs**

**Beef Sausages** (GF)

**Cheese Burger Sliders**

**Vegetable Spring Rolls** (V)

**Fish Bites** (I)

**Fairy Bread** (GFO)

**Assorted Sandwiches** (GFO, VO)

**Cheese Cubes and Cabonossi**

**Fresh Crudités & Hummus** (V, VG, GFO)

House made hummus served with fresh carrot, celery, cucumber and crackers.

Additional platters can be added for **\$5 per person**, per item selected.

Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Vegetarian or Vegan or Gluten Free option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

# CHILDREN'S SEATED MENU'S

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Our children's seated menus are designed for children aged 10 years or older, making them a great option for more structured celebrations such as birthdays, graduations, school events and special occasions.

Choose from a shared buffet-style menu or an alternate drop seated menu, depending on the style of your event. Both options are designed to be simple, generous and suited to group dining, while still offering a more organised experience for children and families.

A minimum of 50 children applies to children's seated menu bookings. Please note that a minimum of 2 supervising adults are required to remain for the duration of the event. Supervising adults are responsible for ensuring the area is left tidy at the end of the event. Additional cleaning charges may apply if required.

## CHILDREN'S BUFFET

**\$30 per person**

A shared buffet style selection created especially for children which includes;

**Bolognese Penne Pasta** (GFO)

**Kids Pizza** (GFO)

Cheese (V) or Ham & Cheese

**Chicken Tenders**

**Hot Chips**

## CHILDREN'S SET MENU

**ONE COURSE: \$30 per person**

Select 2 mains to be served alternate drop style.

**TWO COURSE: \$35 per person**

Select 2 mains and 2 desserts to be served alternate drop style.

### MAINS

**Chicken Schnitzel & Chips**

**Fish & Chips** (A)

**Penne Bolognese** (GFO)

**Butter Chicken & Rice** (GF)

**Grilled Chicken, Chips & Salad** (GF)

### DESSERT

**Ice Cream with toppings**

**Jelly Cups**

**Chocolate Mousse**

**Garlic Bread \$5 extra per person**

Please note that a minimum of 7 days' notice is required for all packages.