



FUNCTIONS & EVENTS

l u s s o
kitchen



EVENTS BY LUSSO KITCHEN



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.

FUNCTION BOOKINGS & PRICING

Food selections confirmed at the time of booking will secure the prices listed in the current Function Booklet. However please note that function pricing is subject to change.

Any changes to menu selections or event requirements after booking confirmation will be charged at the rates published in the current Function Booklet at the time the changes are made.

Final menu selections, guest numbers, and full payment are required at least 7 days prior to the event.

Wakes are exempt from these conditions.

For questions, package selections or event enquiries, please email 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 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, olives, 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, olives, 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

\$42 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 selection below, served on platters to the tables for guests to enjoy throughout the event.

Additional Selections – \$7 per person, per item

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.

PLATTER SELECTIONS

Porcini Mushroom & Green Pea Arancini Balls (V)

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

Bocconcini with Cherry Tomato (V, GF)

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

Homemade Vegetable Spring Rolls (V)

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

Pastizzi's (V)

Traditional flaky pastries with spinach & ricotta filling. 2pp

Mini Gourmet Pies

A classic Australian favourite made with premium ingredients. 2pp

Fried Dim Sim

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

Portuguese Chicken Skewers (GF)

Tender chicken marinated in Portuguese spices and grilled to perfection. 1pp

Spicy Chicken Wings or BBQ Chicken Wings

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

Beef sliders

Mini brioche buns with a premium beef patty and house-made sauces. 1pp

Japanese Style Oysters (GFO, A)

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

Tempura Prawns (I)

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

Spicy Prawn Skewers (GF, I)

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

Salt and Pepper Calamari (I)

Crispy squid rings seasoned with aromatic salt and pepper spices

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.

Fresh Crudités & Hummus (V, VG) - \$8 per person

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

Sandwich Selection (VO, GFO) - \$15 per person

Freshly made assorted sandwich triangles with a variety of classic fillings.

Assorted Sweet Treats - \$10 per person

A selection of freshly baked sweet treats.

Fruit Platter - \$10 per person

A fresh selection of seasonal fruit.

Hot Chips – \$80 per platter

Hot chips can be added to your package for \$80 per platter. Feeds approx 15 people.

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

Beef Tortellini

Napoletana sauce & bocconcini cheese

Penne Vegetarian (V)

Eggplant, capsicum, pitted olives, rocket, parmesan, basil pesto

Vegetable Frittata (V)

Mesclun and tomato salad

Arancini Balls

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

Zucchini Flowers (V)

Spinach, ricotta, parmesan, tempura batter, chilli mayo

MAINS

Duck Breast Risotto (GF)

Whole roasted duck breast, cooked medium rare, on a bed of cherry tomato, Spanish onion & spinach risotto

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)

Served with cauliflower & walnut salad

Porcini Mushroom Risotto (V)

With green peas, Spanish onion & truffle oil

Lamb Cutlets

Served with roast potatoes & red wine jus

DESSERT

Panna Cotta

Classic Sticky Date Pudding

Butterscotch sauce with vanilla ice cream

Berry Cheesecake

Served with berry coulis

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

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

\$75 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.

Slow-Roasted Lamb (GF)

Tender, slow-roasted lamb, cooked to perfection for a rich, succulent flavour.

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 Napoletana Sauce (V)

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

Grilled Salmon Fillet (A)

Perfectly cooked with a delicate, flaky texture.

SIDES

Chat Potatoes and Seasonal Vegetables

Steamed Rice

Garden Salad

Coleslaw

Bread roll & butter

DESSERT

Mini Sweet Pastries

BBQ BUFFET

\$65 per person

(requires a minimum of 40 people)

The following items are included;

BBQ Chicken Wings

Portuguese Chicken Skewers (GF)

Lamb Kofta (GF)

Beef Sausages (GF)

Grilled Vegetable & Haloumi Skewers (V)

BBQ Corn (V)

Served with;

Potato Salad

Greek Salad

Hot Chips

Hummus

Bread & Butter

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

SHARING

SPORTING PACKAGE

\$36 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

Assorted Pastizzi's (VO)

Vegetable Spring Rolls (V)

Hot Chips & Aioli (V)

PLEASE NOTE: Sporting activities are not included.

MEMORIAL PACKAGE

\$38 per person

(requires a minimum of 25 people)

Assorted Sandwich Triangles (GFO, VO)

Gourmet Party Meat Pies

Porcini Mushroom & Green Pea Arancini Balls (V)

Portuguese Chicken Skewers (GF)

Vegetable Spring Rolls (V)

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

Our children's packages are designed to cater for a range of celebrations, parties, school events and family-friendly occasions. Choose from individually served children's baskets, shared platters for the table or seated menus for a more structured dining experience.

Our seated menus are designed for children aged 10 years and older, making them ideal for birthdays, graduations and special occasions. With flexible options to suit different ages and event styles, there's something for every celebration.

CHILDREN'S BASKETS

\$17 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. A 20 person minimum applies to all platters.

CHILDREN'S PLATTERS

\$26 per person

(requires a minimum of 20 children)

Served on platters for the table to share.

Party Sausage Rolls

Kid's Pizza (GFO)

Cheese (V) OR Ham & Cheese

Chicken Nuggets

Hot Chips

Fairy Bread (GFO)

CHILDREN'S SET MENU

\$35 per person

(requires a minimum of 40 children)

Includes garlic bread, your choice of two mains from the selection below, and ice cream for dessert.

MAINS

Chicken Schnitzel & Chips

Fish & Chips (I)

Penne Bolognese (GFO)

DESSERT

Ice Cream with Topping

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