



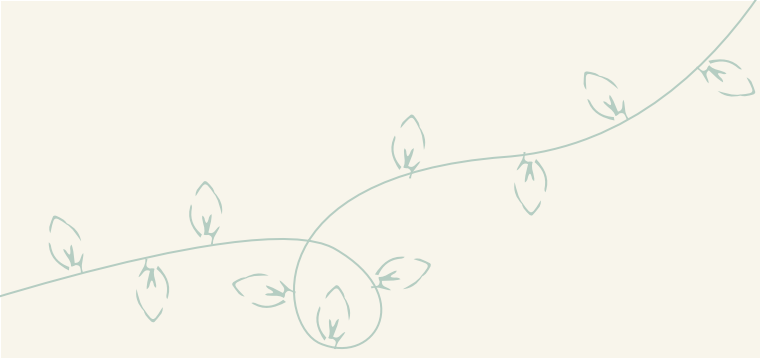
CHRISTMAS 2022

Functions & Events

PACKAGES AVAILABLE 10/11/22 - 23/12/22







Things to Note

Here at The Greens we do not charge hire fees or minimum spends. To book an event with us you are simply required to select one of our per head catering packages to be chosen for all guests.

FUNCTIONS & EVENTS

All functions at The Greens are for a strictly **4 hour period**, all functions must start or conclude with your 90 minute bowls sessions.

A 90 minute bowls session comes included in all catering packages. **Bowls is unable to be booked without a catering package.**

Our Christmas packages commence on **Thursday 10th November** and conclude on **Friday 23rd December.**

All catering packages require a **minimum of 10 guests.**



INCLUSIONS

Food Stations

\$94pp

FOOD STATIONS ARE AVAILABLE MONDAY - SATURDAY

Our flexible Food Stations package draws on market stall style dining with guests welcome to eat as much or as little from all 6 stations for the 4 hour duration of your event.

The Food Stations are accessible to all events in the venue and are operated by a chef and wait staff who prepare and serve all food. The Food Stations are designed to cater for all dietary requirements with options for everyone and our chefs are able to assist guests on the day with any dietary needs. We host our Food Stations outside in our undercover Courtyard.

FUNCTIONS & EVENTS

SMOKED BAR

Smoked Chicken Wings, Dill Pickles, Come Back Sauce (GF, DF)

Smoked Burger, Potato Bun, Bourbon Cheese Sauce, Lightly Pickled Red Onion (VG & GF Options Available)

SEAFOOD BAR

Cooked Skull Island Tiger Prawns, Lemon Salt, Marie Rose Sauce, Shallots (GF, DF)

SALAD BAR

Smoked Chicken, Grilled Broccolini, Bacon Bits, Toasted Almonds, Bronzed Fennel, Salad Cream (GF)

Semi Dried Cherry Tomatoes, Snake Beans, Cucumber, Green Olives, Arrowhead Spinach, Marinated Feta (V, GF)

Roast Pumpkin, Kale, Radicchio, Pickled Fennel, Baby Quakes, French Dressing (VG, GF, DF)

NACHOS BAR

Mexican Spiced Pulled Pork, Kidney Beans, Guacamole, Cheddar Cheese Sauce, Pickled Jalapeños, Totopos (GF)

Hot Smoked Chickpea Salsa, Kidney Beans, Guacamole, Vegan Cheese Sauce, Pickled Jalapeños, Totopos (VG, GF, DF)

OPEN BAGEL BAR

Smoked Salmon, Mozzarella, Pickled Onions, Watercress

Pastrami, Sauerkraut, Garlic Pickles, Swiss Cheese, Seeded Mustard Mayonnaise

Semi Dried Tomato Pesto, Charred Pumpkin, Herbed Yoghurt, Fried Capers (V)

ICE CREAM BAR & UNLIMITED SOFT DRINK FOR ALL GUESTS PLUS - 90 MINUTE BOWLS SESSION WITH UMPIRE & TROPHY



4 Course Table Share

\$110pp

Our 4 Course Table Share is a more formal dining experience served family style. The 4 Course is hosted in our Dining Room and tables come set with Christmas theming and bon bons for an added festive touch. This package is available 7 days a week throughout the Christmas period.

FUNCTIONS & EVENTS

INCLUSIONS

ARRIVAL

Confit Garlic Focaccia Pull Apart, Soft Herbs, Smoked Butter (V)

SHARED ENTREES

Smoked Ham Hock Rilletes, Piccalilli, Radish, Pea Tendrils, Truffle Mayonnaise (GF, DF)

Cobia Pastrami, Roasted Peppers, Pickled Onion, Red Dandelion, Mixed Seed Granola (GF, DF, Contains Seeds & Nuts)

Marinated Burrata, Heritage Cherry Tomatoes, Basil Oil, Pickled Watermelon Rind (V, GF)

SHARED MAINS

Roast Turkey Crown, Sourdough and Bacon Stuffing (Served on the Side), Green Beans, Oranges, Almonds, Dried Cranberry Gravy (GF, DF with no stuffing)

Hot Pickle Corned Beef, Roast Potatoes, Charred Cos Harts, Parsley Sauce, Seeded Mustard

Baked Miso Eggplant, Whipped Tahini, Soy Pickled Daikon, Pea Tendrils, Dashi Broth, Edamame Crunch (VG, DF)

DESSERT

Christmas Style Tiramisu, Coffee Soaked Panettone, Vanilla Mascarpone, Dark Chocolate, Cherry Sorbet (V)

PLUS - 90 MINUTE BOWLS SESSION WITH UMPIRE & TROPHY

\$55pp

Burgers & Bowls

BURGERS AND BOWLS ARE AVAILABLE SUNDAYS ONLY

FUNCTIONS & EVENTS



INCLUSIONS

BURGERS

Wagyu Beef Burger with Dill Pickles, Homemade Ketchup, Cheddar Cheese, Cos Lettuce, Tomato, Onion Jam on a Potato Bun & a Side of Shoestring Fries (GF, DF, V, VG options available)

UNLIMITED SOFT DRINK FOR ALL GUESTS

PLUS - 90 MINUTE BOWLS SESSION WITH UMPIRE & TROPHY

Beverages

STANDARD BEVERAGE PACKAGE

All Tap Beers & Bottle Light Beer

Circa Sauvignon Blanc

Ara Pinot Gris

Luna Rosa Rosado Rose

Chain of Fire Pinot Noir

Barefoot merlot

NV Josef Chromy Sparkling

\$75

PREMIUM BEVERAGE PACKAGE

All Standard Beverage Package Inclusions

All Bottled & Canned Beer

All Bottled & Canned Cider

Marquis De Pennautier Rose

Ad Hoc Shiraz

Wildflower Chardonnay

0% Giesen Sauvignon Blanc (Non-Alcoholic)

0% Lyres Classico Prosecco (Non-Alcoholic)

Piper Heidsieck Brut NV

\$95

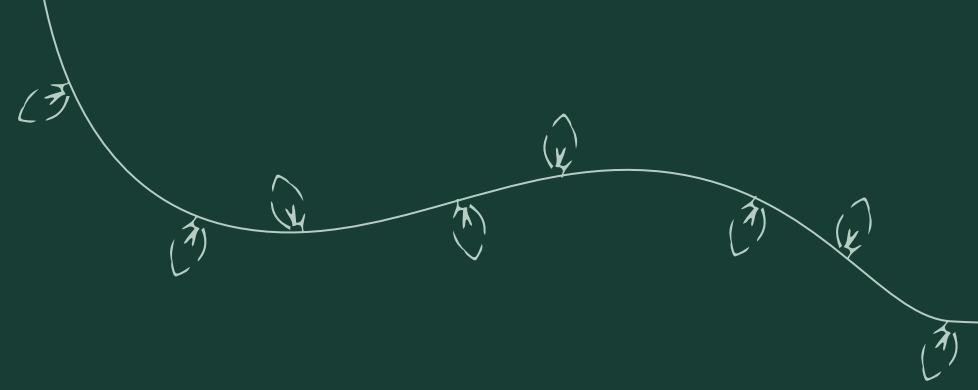
BAR TAB

A bar tab can be set up on arrival to be charged upon consumption at the conclusion of your event.

A valid ID and credit card is required to be held by reception as security.

PAY AS YOU GO

Guests are welcome to purchase their own drinks throughout your event.



Contact

EVENTS AT THE GREENS

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