

BUILT



1887

GREENWOOD

NORTH SYDNEY . AUSTRALIA



EVENTS

WINTER/SPRING 2017



WELCOME

Nestled in the heart of North Sydney, Greenwood Hotel offers an exclusive heritage setting for your next event. From its humble beginnings in 1878, Greenwood's sandstone walls were home to a local school until it was transformed into a pub establishment in 1992.

The Greenwood Hotel has undergone a complete transformation to offer you sun drenched courtyards, bright, spacious rooms and traditional architecture preserved amongst modern decor and Will Dangar designed gardens.

AHA Chef of the Year Brad Sloane is proud to bring you and your guests simple, modern dishes with creative flare. Brad has worked alongside culinary icons Matthew Kemp and Marco Pierre White, which has given him the perfect amount of experience to offer you beautifully crafted dishes made with the finest seasonal ingredients. Brad's cuisine can be crafted to suit any budget and format; from canapés and cocktails, to long lazy lunches.

All Greenwood functions are treated to no minimum spends or room hire fees. A unique heritage listing, Greenwood offers character and charm, promising an honest and rustic experience for you and your guests.

For further information, we invite you to contact our Functions & Events Manager on 9964 9477, or email functions@greenwoodhotel.com.

36 Blue Street, North Sydney | www.greenwoodhotel.com

 @greenwoodhotel

 /GreenwoodHotel



NO ROOM HIRE FEES, NO MINIMUM SPENDS!

Exclusion dates apply.

INDOOR SPACES

THE CHAPEL



The Chapel is the Greenwood Hotel's largest space and is located in the eastern wing of the building. This wide, rectangular space features polished floorboards, a cathedral ceiling and tall arched windows. Ideally suited to corporate events, launches, large celebrations and birthdays, the Chapel can comfortably accommodate dance floor space as well as seating and tables. Booking of the Chapel can include a portion of either courtyard space upon request.

Capacity:

70 guests seated | 80-350 guests standing
1000 guests standing with portion of a courtyard



LOUNGE BAR

Best suited for moderately sized functions of any nature, the Lounge Bar features an L-shaped lounge that wraps the wall and a raised platform at the front of the room.

Capacity:

30 guests seated | 100 guests standing
300 guests standing with a portion of courtyard



COCKTAIL BAR

The Cocktail Bar is located in the heart of the Greenwood Hotel. With leather booth seating, high south-facing windows and polished floorboards throughout, this modestly-sized bar is best suited to small birthday parties, intimate celebrations or casual work drinks. Booking of the Cocktail Bar can include a portion of courtyard space upon request.

Capacity:

30 guests seated | 70 guests standing
150 guests standing with a portion of courtyard





OUTDOOR SPACES

SOUTHERN COURTYARD

The Southern Courtyard is the smaller of our two outdoors areas and features an undercover awning area as well as several outdoor picnic style tables. The Southern courtyard is available in conjunction with hire of the Chapel Bar only.

Capacity:

500 guests standing



NORTHERN COURTYARD

The largest setting on the Greenwood grounds, our Northern Courtyard is drenched with sunlight all day, and offers sunset glimpses in the early evening. Embraced by three sandstone walls, and watched over by our Chapel's steeple, the area can comfortably accommodate both outdoor sit-down and stand up receptions.

Capacity:

250 guests seated | 1200 guests standing



CANAPÉS

LIGHT

Caramelised Onion & Goats Chevre Tart (V).....	3.5
Jalapeño & Bacon Croquetas, Smoked Cheddar, Tomatillo Chutney, Saffron Aioli.....	3.5
Seared Beef Tartar Cracker, Truffle Aioli, Cornichon, Crispy Shallots, Baby Parsley	3.5
Heirloom Tomato Bruschetta, Goat's curd, Olive Tapenade, Basil (V).....	3.5
Sydney Rock Oysters, Ponzu Dressing, Salmon Roe (GF).....	3.5
Fried Parmesan Polenta, Goats Feta with Rocket Pesto (GF,V).....	3.5
Field Mushroom & Pine Nut Arancini with Salsa Verde (V).....	3.5
Sweetcorn & Coriander Fritter with Guacamole & Jalapeño Cream (V).....	3.5
Zucchini Flower Frito, Italian Cheeses, Pine Nut, Lemon (V).....	5

SKEWERS

Dukkah Spiced Lamb, Cumin Yoghurt (GF).....	5
Satay Chicken, Peanut & Coconut Sauce (GF).....	5
Chimichurri Beef (GF).....	5
Chorizo & Salmon, Paprika Aioli (GF).....	5
Spiced King Prawn, Chilli Jam (GF).....	6

SUBSTANTIAL

Pork Belly Steamed Buns, Coriander, Peanuts, Hoisin & Pickled Lettuce.....	6
Roast Beef Baguette, Horseradish, Red Onion Marmalade.....	6
Classic Aussie Beef Pie, Beetroot Relish.....	6
Lamb Shank & Rosemary Pie, Tomato Jam.....	6



BOXES

Herb Crusted Fish, Chips, Tartare & Lemon.....	6.5
Tuna Tataki Noodle Box, Wasabi Mayo & Crispy Shallots.....	8
Penne, Roast Pumpkin, Leeks, Broad Beans, Pine Nut, Gorgonzola & Buernostte.....	8
Gnocchi, Confit Duck, Baby Kale, Pickled Beetroot & Porcini Jus.....	8
Rigatoni, Braised Beef Cheek, Mushroom Ragu, Cherry Tomato, Chilli & Salsa Verde.....	8

SLIDERS

Kaarage Chicken, Kimchi Slaw & Sesame Aioli	6.5
5 Spice Pork Belly, Pickled Cucumber & Pepper Relish.....	6.5
Wagyu Beef, Cheddar & Green Tomato Chutney.....	6.5
Veal, Ricotta Meatball, Smoked Mozzarella & Basil	6.5
Crispy Fish, Italian Slaw & Harissa Aioli.....	6.5
Falafel, Eggplant Chutney & Harrissa Yoghurt (V).....	6.5

DESSERT

Lemon Meringue Tart.....	5
Chocolate Brownie, Peanut brittle, Marscopone Cream.....	5
Gelato Cones.....	5



METRE LONG PIZZA BOARDS

ALL \$65 (GLUTEN FREE BASE AVAILABLE ON REQUEST \$70)

Pepperoni Pig

Slow Roasted Pork Belly, Pepperoni, Jalapénos, Roasted Capsicum & Cherry Tomato

Meatballs

Veal & Ricotta Meatballs, Smoked Mozzarella, Cherry Tomato, Olive & Basil

Hawaii Five-O

Double Smoked Ham, Caramelised Pineapple & Rosemary

Capricosa

Sopressa Salami, Ham, Field Mushrooms, Artichoke, Olive & Basil

Portuguese Chicken

Peri Peri Marinated Chicken, Spanish Onion, Olive, Cherry Tomato & Fresh Oregano

Spicy Prawn & Sausage

Chilli, Cherry Tomato, Garlic, Parsley & Saffron Aioli

Mediterranean (V)

Grilled Eggplant, Zucchini, Air-dried Cherry Tomato, Kalamata Olives, Goat's Chevre & Basil

Roast Pumpkin (V)

Buttered Leek, Baby Spinach, Gorgonzola, Pine Nuts & Crispy Sage

Margherita (V)

Fiore de Latte, Fresh Tomato & Basil



PLATTERS

Calamari Platter.....	50
Salt & Pepper Calamari with Sriracha Aioli & Lemon	
Spiced Korean Chicken Wing Platter.....	50
Cheese Platter.....	140
Selection of Local & International Farmhouse Cheeses with Seasonal Fruit, Housemade Chutney, Nuts, Lavosh & Membrillo	
Anti Pasti	140
Selection of Jamon Serrano, Salami & Bresaola, Fiore De Latte, Beetroot Relish, Grilled Eggplant, Artichokes, Sicilian Olives, Baby Pickles & Baked Bread (Gluten Free Crackers Additional \$10)	
Churros, served with Bitter Sweet Chocolate Sauce	50



SET MENUS

Available for functions between 30 and 130 guests.
All items are served as alternate serve.

THE TEACHER'S TEA

PIZZA BREAD + MAIN | \$40 PER HEAD

THE DEAN'S BANQUET

PIZZA BREAD + ENTREE + MAIN | \$55 PER HEAD

THE HEADMASTER'S FEAST

PIZZA BREAD + ENTREE + MAIN + DESSERT | \$70 PER HEAD

Selection of Pizza Breads

Potato, Rosemary & Anchovy
Serrano, Rocket & Parmesan

Entrees | Choose 2

Spiced Squid with Aromatic Leaf, Bean Sprouts, Cherry Tomato, Chilli, Cashew & Sriracha Aioli (GF)
Crispy Duck with Red Cabbage, Orange, Hazelnuts, Parmesan, Puy Lentil & Sherry Dressing (GF)
Tuna Tataki, Buckwheat Noodle, Yuzu, Cucumber, Sprouted Mung Beans, Shallots & Wasabi Aioli

Mains | Choose 2

Roasted Angus Scotch Fillet, Brocolini, Potato Gratin, Mushrooms, Pickled Beetroot Purée & Red Wine Jus (GF)
Beef Bourguignon Pie, Brocolini, Spec, Smoked Truffled Mash & Red Wine Jus
Char Grilled Tasmanian Salmon, Peas, Butter Beans, Bacon, Leeks & Soubise Sauce (GF)

Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Candied Walnuts & Double Cream
Cream Brûlée, Cardamon, Orange & Pistachio Biscotti
Selection Of Cheeses, House Made Quince Paste & Lavosh



BEVERAGE PACKAGES

PREMIUM PACKAGE

2 HOURS \$45 PER HEAD | 3 HOURS \$55 PER HEAD*

BTW Sparkling | *South Eastern Australia*
BTW Pinot Grigio | *South Eastern Australia*
BTW Cabernet Merlot | *South Eastern Australia*
James Boags Premium Light
House Tap Beers
Soft Drinks & Juices

PLATINUM PACKAGE

2 HOURS \$55 PER HEAD | 3 HOURS \$65 PER HEAD*

Marco Polo Prosecco | *Friuli, Italy*
Babydoll Sauvignon Blanc | *Marlborough, New Zealand*
Delle Venezie "Ponte" Pinot Grigio | *Veneto, Italy*
Thistle Ridge Pinot Noir | *Waipara, New Zealand*
The Wark Family 'Teusner' Shiraz | *Barossa Valley, South Australia*
All Draught & Packaged Beers
Mineral Water, Soft Drink & Juices
House Spirits & Mixers
James Boags Premium Light

*Additional hours available on request



ADDITIONALS

AUDIO VISUAL

We have the following equipment available for use, subject to availability and at no charge:

- 4 x CDJ Players
- 2 x Mixers
- 2 x Hand Held Microphones
- Speakers

Any extra audio visual equipment will be at the client's cost unless by prior arrangement. All equipment must be returned in the same condition and at the conclusion of a function or a fee will be charged.

ENTERTAINMENT

Greenwood's resident DJs will happily entertain you and your guests. Prices may vary, and are at your own cost. Alternatively, we welcome you to invite your own DJ, who will have full access to our equipment.

Live music and bands are permitted, however please be advised this is suitable for indoor performance only unless with prior consent of the Hotel. Bands must supply all of their own equipment, and performance is only suitable when a function has exclusive use of the area.

Any additional equipment required for your event can be organised through our production company at a further cost. Please contact the Functions & Events Manager for further information.

SECURITY

Professional security guards are provided Monday - Friday free of charge. Weekend functions require 1 guard per 100 guests at a charge of \$40 per hour. A minimum of 2 security guards applies 21st Birthday's.

