

BUILT



1887

GREENWOOD

NORTH SYDNEY . AUSTRALIA



EVENTS

WINTER / SPRING 2018

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

A minimum of 30 pieces must be ordered from the following:

LIGHT

Caramelised Onion & Goats Chevre Tart (V).....	3.5
Heirloom Tomato Bruschetta, Goat's curd, Olive Tapenade, Basil (V).....	4
Sydney Rock Oysters, Ponzu Dressing, Salmon Roe (GF).....	4
Fried Parmesan Polenta, Goats Feta with Rocket Pesto (GF,V).....	4
Field Mushroom & Pine Nut Arancini with Salsa Verde (V).....	4
Sweetcorn & Coriander Fritter with Guacamole & Jalapeño Cream (V).....	4
Seared Beef Tartar Cracker, Truffle Aioli, Cornichon, Crispy Shallots, Baby Parsley	4.5
Zucchini Flower Frito, Italian Cheeses, Pine Nut, Lemon (V).....	5.5

SKEWERS

Satay Chicken, Peanut & Coconut Sauce (GF).....	5.5
Chimichurri Beef (GF).....	5.5
Chorizo & Salmon, Paprika Aioli (GF).....	6
Dukkah Spiced Lamb, Cumin Yoghurt (GF).....	6
Spiced King Prawn, Chilli Jam (GF).....	6.5

SUBSTANTIAL

Pork Belly Steamed Buns, Coriander, Peanuts, Hoisin & Pickled Lettuce.....	6.5
Roast Beef Baguette, Horseradish, Red Onion Marmalade.....	6.5
Classic Aussie Beef Pie, Beetroot Relish.....	6.5
Lamb Shank & Rosemary Pie, Tomato Jam.....	6.5



BOXES

Herb Crusted Fish, Chips, Tartare & Lemon.....	7
Penne, Roast Pumpkin, Leeks, Broad Beans, Pine Nut, Gorgonzola & Buernostte.....	8.5
Gnocchi, Confit Duck, Baby Kale, Pickled Beetroot & Porcini Jus.....	8.5
Rigatoni, Braised Beef Cheek, Mushroom Ragù, Cherry Tomato, Chilli & Salsa Verde.....	8.5
BBQ Sesame Chicken Cucumber, Bean Sprouts, Chilli, Coriander, Baby Gem, Cripsy Shallots & Roast Sesame & Ginger Dressing (GF).....	8.5
Squid Salad Aromatic Leaf, Bean Sprout, Chilli, Coriander, Cherry Tomato, Cashews, Tamarind & Siracha Aioli.....	8.5

SLIDERS

Kaarage Chicken, Kimchi Slaw & Sesame Aioli	7
5 Spice Pork Belly, Pickled Cucumber & Pepper Relish.....	7
Wagyu Beef, Cheddar & Green Tomato Chutney.....	7
Crispy Fish, Italian Slaw & Harissa Aioli.....	7
Falafel, Eggplant Chutney & Harrissa Yoghurt (V).....	7

DESSERT

Lemon Meringue Tart.....	5.5
Chocolate Brownie, Peanut brittle, Marscopone Cream.....	5.5
Gelato Cones.....	5.5



METRE LONG PIZZA BOARDS

ALL \$70 (GLUTEN FREE BASE AVAILABLE ON REQUEST \$80)

Tony Pepperoni

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

Chilli Carni

Pulled Beef, Mushroom, Ricotta, Cherry Tomato & Chimichurri

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

Margherita (V)

Fiore de Latte, Fresh Tomato & Basil



PLATTERS

Calamari Platter.....	60
Salt & Pepper Calamari with Sriracha Aioli & Lemon	
Spiced Korean Chicken Wing Platter.....	60
Cheese Platter.....	160
Selection of Local & International Farmhouse Cheeses with Seasonal Fruit, Housemade Chutney, Nuts, Lavosh & Membrillo	
Anti Pasti	160
Selection of Jamon Serrano, Salami & Bresaola, Fiore De Latte, Beetroot Relish, Grilled Eggplant, Artichokes, Sicilian Olives, Baby Pickles & Baked Bread (Gluten Free Bread 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 DEAN'S BANQUET

PIZZA BREAD + ENTREE + MAIN | \$65 PER HEAD

THE HEADMASTER'S FEAST

PIZZA BREAD + ENTREE + MAIN + DESSERT | \$80 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)
Seared Tuna with Avocado, Heirloom Tomato, Kalamata Olives, Soy Bean, Sauce Gribiche (GF)

Mains | Choose 2

Roasted Angus Scotch Fillet, Broccolini, Potato Gratin, Mushrooms, Pickled Beetroot Purée & Red Wine Jus (GF)
Shepherd's Pie with Peas, Broccolini, Gremolata, Eggplant Puree & Pecorino Crust
Chargrilled Tasmanian Salmon with Pearl Cous Cous, Aged Chorizo, Pickled Peppers, Baby Spinach & Rouille

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 OPTIONS

BEVERAGE PACKAGES

- PREMIUM PACKAGE -

2 HOURS \$50 PER HEAD

3 HOURS \$60 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 (subject to room choice)

Soft Drinks & Juices

- PLATINUM PACKAGE -

2 HOURS \$60 PER HEAD

3 HOURS \$75 PER HEAD

Bellino Prosecco | Veneto, Italy

Babydoll Sauvignon Blanc | Marlborough, New Zealand

Viti Coltore "Ponte" Pinot Grigio | Veneto, Italy

Thistle Ridge Pinot Noir | Waipara, New Zealand

Round 2 Cabernet Sauvignon | Clare Valley, SA

All Draught & Packaged Beers

Mineral Water, Soft Drink & Juices

House Spirits & Mixers

*Additional hours available on request

*No shots

- DELUXE PACKAGE -

2 HOURS \$150 PER HEAD

3 HOURS \$180 PER HEAD

Veuve Clicquot | Champagne, France

Scarborough Chardonnay | Hunter Valley, NSW

Majella Riesling | Coonawarra, SA

Sezane Rose | Provence, France

Thistle Ridge Pinot Noir | Waipara, New Zealand

Teusner 'The Family' Shiraz | Barossa Valley, South Australia

Unlimited Cocktail of your choice

(Aperol Spritz | Espresso Martini | Cosmopolitan | Margarita)

House Spirits & Mixers

All Draught & Packaged Beers

Mineral Water, Soft Drink & Juices

BAR TABS

Bar tabs can be set up prior to your arrival.

A valid ID and credit card is required to be held behind the bar as security. Bar tabs can be set up with requested beverages and a monetary limit, alternatively you can arrange an open tab for the duration of your event.

CASH BAR

The Greenwood Hotel can facilitate a cash bar and pay as you go option.



ADDITIONALS

PRODUCTS & SERVICES

The Greenwood Hotel offers a range of additional products and services to ensure your event is a memorable one. Enquire about a quote:

- Massage Angels
- DJs
- TV's
- Promotional Waitresses for tray service
- Photobooth (5 hours)
- Photographer + USB with photos (2 hours)
- Transport
- Flowers, balloons, event stylist

21ST BIRTHDAYS

- Minimum 2 security guards
- Minimum food spend per head

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.



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.

- Microphone free of charge
- DJ Equipment Hire \$100 (subject to availability)

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

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.