



GREENWOOD

NORTH SYDNEY, AUSTRALIA

EVENTS // SUMMER 2019

THE SPACE



INDOOR

LOUNGE BAR

The Lounge Bar Greenwood's newly opened up space, located on the western wing of the venue. With leather booth seating, feature planting, high south-facing windows and polished floorboards throughout, this room is perfectly suited to small birthday parties, intimate celebrations or casual work drinks. Booking of the Lounge Bar can include a portion of courtyard space upon request.

CAPACITY

70 seated

120 standing

500 standing with a portion of courtyard

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 seated

80-350 standing

1000 standing with portion of courtyard



THE SPACE



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 seated

1200 standing

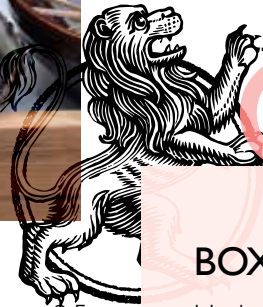
SOUTHERN COURTYARD

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.

CAPACITY

500 standing





CANAPÉS

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, Goat's 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 Ragu, Cherry Tomato, Chilli & Salsa Verde	8.5
BBQ Sesame Chicken, Cucumber, Bean Sprouts, Chilli, Coriander, Baby Gem, Crispy Shallots & Roast Sesame & Ginger Dressing (GF)	8.5
Salt & Pepper Squid, 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 & Harissa Yoghurt (V)	7

DESSERT

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

*A minimum of 30 pieces must be ordered from CANAPÉS list

PIZZA

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



CALAMARI 60

Salt & Pepper Calamari with
Sriracha Aioli & Lemon

SPICED KOREAN CHICKEN WING 60

CHEESE 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 50

served with Bitter Sweet Chocolate Sauce





SET MENUS

AVAILABLE FOR FUNCTIONS OF 30 - 130

All items are served as alternate serve.

THE DEAN'S BANQUET 65 PER HEAD
PIZZA BREAD + ENTREE + MAIN

THE HEADMASTER'S FEAST 80 PER HEAD
PIZZA BREAD + ENTREE
+ MAIN + DESSERT

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



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

Villa Sandi 'Il Fresco' Prosecco | Veneto IT
Babydoll Sauvignon Blanc | Marlborough, NZ
Cantina Danese Pinot Grigio | Veneto IT
Thistle Ridge Pinot Noir | Waipara, NZ
Round 2 Cabernet Sauvignon | Clare Valley, SA

All Draught & Packaged Beers
Mineral Water, Soft Drink & Juices
House Spirits & Mixers

DELUXE PACKAGE

2 HOURS 150 PER HEAD
3 HOURS 180 PER HEAD

Veuve Clicquot | Champagne, France
Howard Park Chardonnay | Margaret River, WA
Majella Riesling | Coonawarra, SA
Sezane Rose | Provence, France
Thistle Ridge Pinot Noir | Waipara, NZ
Teusner 'The Family' Shiraz | Barossa Valley, SA

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.

ADDITIONAL



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.

The Greenwood Hotel offers a range of additional products and services to ensure your event is memorable;

- Massage Angels
- DJs
- 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 requirements

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.

Please contact the Functions & Events Manager for further information.

