



FUNCTIONS AT

— *the* —
NORTH SPOON





FUNCTION VENUE IN SYDNEY'S NORTH SHORE

Looking for the perfect spot for your next event in North Sydney? You've come to the right place. Located in McMahons Point, The North Spoon offers a unique event space for anything from intimate celebrations to large-scale events.

You can comfortably seat 70 people in the venue, or 120 people standing for a cocktail style soiree. Whether you're hosting a birthday celebration, engagement party, Christmas party or corporate event/launch our friendly team can cater to it!

We know no two events are the same which is why we have created a variety of food and beverage packages that can be customised to suit your individual requirements. With a focus on quality ingredients from local producers, farmers and artisans our culinary team will work closely with you to ensure the experience is reflective of what you envisioned.

Whether you know what you're after or still in the process of planning your next event, our team is available to chat through ideas you have to bring your event to life at The North Spoon.

We cater for a wide range of dietary requirements, as indicated by the following:
(v) vegetarian | (gf) gluten free | (vg) vegan | (df) dairy free | * option available



INDOOR EVENTS

Craving that long table lunch space to call yours? The North Spoon's chic, sun-drenched space is perfect for lazy, long brunches or lunches to celebrate a birthday, bridal or baby shower, breakfast meetings, product launches and other monumental occasions.

We have a range of indoor options including intimate or long, grazing style tables, cocktail setup with access to your own bar and lounge seating that allows conversation and good times to flow effortlessly. This space is as much yours, as it is ours and we can arrange it to be as fun, or professional as you wish with the option to style it yourself, or let our team do the hard work for you.

ALFRESCO EVENTS

Take advantage of Sydney's balmy evenings and host your next event outdoors at The North Spoon. With a lush setup you can treat yourself, and your guests to a lunch-time or early-evening style event where the seasonal menu matches the weather.

Whether you're planning an intimate cocktail party, birthday dinner, engagement party, or looking to impress a new client the outdoor setting will have you feeling miles away from North Sydney's CBD. With the option to decorate as you please, or use our festive Festoon lighting your event is guaranteed to really sparkle. Sit back and relax as our team takes care of the drinks and food so you can focus on what's most important - celebrating with those around you.





GRAZING BOARDS

Antipasto board

4pax - \$50 | 8pax \$95 | 12pax - \$140

Prosciutto, salami, grilled vegetables, marinated mushroom, semi dried tomatoes, pecorino, pumpkin frittata, bocconcini, bread

Charcuterie board

4pax - \$50 | 8pax \$95 | 12pax - \$140

Choice of meats:

Ham, prosciutto, bresaola, salami, brisket, chicken liver cranberry pate

Bocconcini, pecorino, pickled veg, cornichons, mustard

Seafood cold platter

4pax - \$100 | 8pax - \$180 | 12pax - \$240

Prawns, fresh oysters, ceviche, cured salmon (raw/seared salmon option)

Pickled onion, pickled cauliflower

Cocktail sauce, gazpacho, cracker choice

SET MENUS



ENTREES

Confit Salmon - mixed grains, salmon tartare and avocado dressing

Beetroot Cured Trout - yuzu gel, red vein sorrel, roast beetroot, pickled fennel and crème fraiche

Pasta - squid ink tagliatelle, calamari, garlic, chilli and white wine butter sauce

Beef Carpaccio - olive tapenade, nasturtiums, bread, truffle & parmesan oil

Duck - crispy skin duck breast, kimchi and soba noodle slaw

Watermelon Salad - pistachio, goats curd, snowpea tendrils and basil oil

Asparagus Tart - poached egg or burrata, parmigiano reggiano, basil oil and nasturtiums

MAINS

Beef* - potato puree, roast spring onion and jus

Your choice of: Sirloin | Scotch | Fillet (*please note price varies depending on cut)

Roast Chicken - corn custard, roast carrot and chicken glaze

Your choice of: Breast skin on/off | Thigh | Whole chicken piece

Lamb Shoulder - lemon and herb labneh, minted pea mix

Market Fish - barley risotto and citrus dressing

Pork Loin - parsnip, apple and fennel compote

Cauliflower Steak - pumpkin, rocket, asparagus and tahini yoghurt dressing (v, gf)

Beetloaf - potato puree and roast spring onion





DESSERT

Mocha Mousse - chocolate mousse and kahlua espresso cream

Salted Caramel Cheesecake - dulce de leche and almond praline

Panna Cotta - your choice of:

Passionfruit | Strawberry and Basil | White Chocolate, raspberry and macadamia

Chocolate Orange Tart

Tiramisu

CANAPES



SMALL BITES

Min spend - \$45pp | Recommended quantity: 3 pieces per person

Arancini - Mushroom Pumpkin Cheese	\$4
Bruschetta - Tomato Eggplant Mushroom	\$4
Pate toasts - melba toast, chicken liver pate and marmalade	\$5
Chicken Skewer Yakitori	\$5
Crab Cake with lemon crème fraiche	\$6
Salmon Tartare with avocado mousse	\$6
Peri Peri Grilled Prawn Skewer with sriracha mayo	\$7
Rosti with steak and aioli	\$7

MEDIUM BITES

Min spend - \$50pp | Recommended quantity: 1.5 pieces per person

Sliders - Chicken Beef Mushroom	\$8
Tacos - Fish Beef Chicken Mushroom	\$8
Noodle Box - soba noodle salad, asian slaw and edamame	\$8
Mini Gyros - lamb shoulder, lettuce, tomato and tzatziki	\$10
Falafel - hummus, tabouli and caramelised onion	\$8
Open Reuben Sandwich	\$10
Prawn Roll	\$12



DRINKS PACKAGES

If you're like us, and no celebration is complete without a quality glass of wine you've come to the right place. Our bar staff will help you decide which white, red, sparkling or rose suits your function menu to ensure all aspects are considered and your guests enjoy every mouthful. We cater to all palates and have a focus on Australian, French and Italian wines that you'll be dreaming of long after the event is over.



STANDARD DRINK PACKAGE

2 hours - \$40pp | 3 hours - \$50pp | 4 hours - \$60pp

WINES

La Riva Dei Frati Prosecco - Treviso, Italy

Pinot Grigio Lunardi - Venezia, Italy

Sangiovese 168, Ottaviani - Emilia Romagna, Italy

BEERS

Corona | Peroni

SPRITS

Monkey Shoulder scotch whisky | Absolute vodka | Tanqueray gin

DELUXE DRINK PACKAGE

2 hours \$55pp | 3 hours \$65pp | 4 hours \$75pp

WINES

La Riva Dei Frati Prosecco - Treviso, Italy

Scarborough 'Yellow Label' Chardonnay - Hunter Valley, NSW

First Creek 'Botanica' Pinot Noir - Tumbarumba, NSW

Lark Hill Shiraz - Canberra Region, NSW

Nuits Folles 'Rosé De Sud' - Languedoc, France

BEERS

Young Harris natural lager | 4 Pines pale ale

SPRITS

Archie Rose dry gin | Archie Rose vodka | Chivas Regal 12 years



EVENT ENQUIRIES

Whether your event is large or small, if you've got a tight budget or even a short lead time our experienced team will make it work. Get in touch with us or simply drop in to discuss creating your next event at The North Spoon.

📷 @thenorthspoon

📘 /thenorthspoon

🌐 www.thenorthspoon.com.au

✉ info@thenorthspoon.com.au

📍 165 Blues Point Rd, McMahons Point

the
NORTH SPOON

HAPPINESS IS
LICKING
THE SPOON

Open for breakfast and lunch 7 days | Monthly Italian Night dinners
Events and corporate catering available | Order and book online