



North Shore Golf Club

Mid-Winter Christmas Function Package

Pricing

Exclusive upstairs Club House

\$800 +GST

Included

- Set up on day (excluding client decorations)
- Pack down
- Dedicated venue contact
- Cleaning pre and post event
- Choice of menu
- Fully stocked bar and wine list
- All furniture, glasses, crockery and cutlery
- Staff (Deemed by venue)
- Christmas decorations
- Wireless mic x 2
- 2 x security guards (Cover max 100)

Available for hire

- Strobe lighting (4 available) \$80.00
- Projector and screen \$1092.50
- Dance floor \$POA

Drinks package

- Three hour drinks package (Beer, wine and soft drinks only) \$55 +GST per person

Catering Packages

- Please see below for our catering options, we do also offer finger food, canapes, platters and all menus can be tailored to suit your guests and function



Table Medley

Overview

Table sharing is the perfect solution for guests who like to be served while seated but still enjoy a beautifully crafted selection of food.

Carefully curated dishes delivered to the centre of the table for guests to share between themselves. Meaning less interruption of any memorable function.

Menu Options

One bread selection

One entrée

Three salad or vegetable dishes

Two Central dishes

One Dessert

\$75 +GST per person

Our menus are tailorable but please see further options below to suit all budgets and options.

Mixture service

To have the breads and mains at the centre of the table but the entrees and desserts are served individually.
(see plated entrees and desserts page for options)

\$95 +GST per person



Table Medley Menu

Bread Selection

Assorted breads with dukkah / . balsamic

Warm Cobb Loaf with flavoured butters

Toasted herb bread

Dinner rolls or French bread

Shared entrees

Tapa Medley

Warm olives, truffle mushroom croquettes, prunes n bacon, pork meatballs, fried cauliflower

Pork Rillettes

with toasted baguette & fig jam

Mezze Platter V

Grilled veg, olives, tomatoes, cucumber, feta, dips, dukkah/olive oil, dolma with focaccia or pita

Italian Mezze Platter

Salami, prosciutto, cheeses, grilled veg, olives, tomatoes, hummus, dolma, with focaccia or pita

Prawn Coquettes

with wasabi mayonnaise

Warm Baked Salmon

with capers and toasted sour dough

Spicy Chicken

with chipotle mayo and ranch dips



Table Medley Menu

Salads and Vegetable Selection

Mediterranean or Caprese Salad

Mozzarella, tomato, basil, eggplant

Panzanella (either Italian or Greek)

Tomato, red onion, cucumber, basil, bread
Greek also has rocket, feta, peppers & tapenade dressing

Caesar Salad

Cos, anchovy (can be removed), parmesan, crouton

Seasonal House Salad*^

Seasonal greens, dressing on the side

Corn & Chilli salad*^

Corn, chilli, pineapple, peppers

Pasta & Roast Vegetable Salad

Pesto, kumara, pumpkin, spinach

Roast vegetable Salad*

with honey and balsamic

Warm Potato Salad

Spring onions, eggs, caper mayo

Leafy Salad

with walnuts and blue cheese

Gourmet Potatoes*

with minted butter



Table Medley Menu

Salads and Vegetable Selection

Roast Potatoes *^

Smashed Roasted Potatoes *^

with garlic and herbs

Hasselback Potatoes*

with rosemary and garlic

Boulangere Potatoes

Slow Roasted Beets*

with rocket, feta and balsamic

Green Beans*

with garlic butter

Roasted Baby Vegetables*

with walnuts and cress

Vegetable Medley*

seasonal vegetables with hollandaise

Maple Roasted Kumara and Pumpkin *^

Blend Spinach & Silverbeet*^

served with cream

Hot Creamy Basil Mushrooms

Asian Greens*^

with sesame and ginger



Table Medley Menu

Central Dishes

Tender Turkey

Traditional stuffing, cranberry and gravy

Chicken Ballotine*

with leek and chestnut stuffing

Chicken Breast*

with tarragon, brie, beurre blanc, cauli puree

Moroccan Spiced Chicken Thigh

with roasted shallots

Champagne Ham Platter*

served warm with hot mustard and pineapple / mango

Ham Pineapple Chilli Stacks

served with pineapple and capsicum salsa

Roasted Pork*

served with kumara, pumpkin and chunky apple sauce

Pork Tropicana

served with banana, pineapple and cream

Lamb Rack

served with crushed rosemary spuds and red wine / port jus

Slow Cooked Lamb Shoulder*

served with parsnip puree and red onion jus

Spiced Lamb Filled Butternut or Squash*

Chilli Jam Roasted Scotch Fillet*

served with cous cous and jus

Roast Beef

served with Yorkshire pudding, gravy and horseradish

Venison Casserole

served with kumara mash

Oven Baked Salmon Fillet*

served on julienne vegetables

Market Fish

served with aromatic turmeric & coconut both, broccoli and rice



Table Medley Menu

Sweet Selections

Brandy Snaps

served with vanilla mascarpone and berry compote

Chocolate Mousse

served with amaretto hazelnut crumb

Assorted Sweet Treats

macrons, mini fruit tarts and rocky road

Forte Assorted Sweets

Chef's selection

Fruit Salad (as seasonal as possible)

Served with yoghurt or cream

Chocolate, Fruit and Cheese Platter

Christmas Themed Desserts

Christmas Mince Tarts

Profiteroles

filled with custard and finished with chocolate

Individual Pavlova

topped with fruit

Individual Christmas Pudding

served with brandy custard

Chocolate Yuletide log

served with cherry compote



Table Medley Menu

Plated Entrees and Desserts

Entrees

Seared Scallops*^

served with lime and rocket

Bloody Mary Oyster Shots *^

Goat Cheese and Beetroot in Filo

Thai Mango and Chicken Salad *^

Vegetarian option available

Sticky Pork Belly*

served with fresh herb salad

Desserts

Meringue Roulade*

served with berry compote

Pavlova Pot*

smashed meringue with passionfruit and peach

Tiramisu

Chocolate Fondant

Crème Brulee*

Cheese, Chocolate and Fruit



Sample Menu - Mid - Winter Christmas

Buffet A

Baked Glazed Champagne Ham
Accompanied by Forte's Pineapple/Mango Sauce & Hot English Mustard

Cranberry Stuffed Chicken Breast
Accompanied by Christmas Stuffing Roast

Roast Potatoes

Dauphinoise Kumara & Pumpkin

Medley of Hot Seasonal Vegetables
Finished with Hollandaise

Seasonal Garden Toss Salad
Dressing on the side

Assorted Bread Basket

Christmas Pudding & Brandy Custard

Seasonal Fruit Salad

\$43.70 +GST per person
One Dessert - \$40.25 +GST per person



Sample Menu - Mid - Winter Christmas

Buffet B

Roast Pork Carvery
Accompanied by Gravy & Fig Stuffed Baked Apples

Hot Roast Chicken & Christmas Stuffing
Accompanied by Cranberry Sauce & Gravy

Dauphinoise Potatoes

Hot Creamy Mushrooms

Medley of Hot Seasonal Vegetables
Finished with Hollandaise

Seasonal Garden Toss Salad
Dressing on the side

Assorted Bread Basket

Profiteroles filled with Creme Patissiere & Dipped in Chocolate

Seasonal Fruit Salad

Christmas Pudding & Brandy Custard

\$46 +GST per person
Two Desserts - \$43.70 +GST per person



Sample Menu - Mid - Winter Christmas Buffet C

Baked Glazed Champagne Ham
Accompanied by Forte's Pineapple/Mango Sauce & Hot English Mustard

Roast Chicken Platter
Accompanied by Christmas Stuffing & Gravy

Seafood Mornay
Beautiful blend of Shrimp, Fish & Mussels
Served with Jasmine Rice

Minted Gourmet Potatoes

Hot Creamy Mushrooms

Roast Kumara & Pumpkin Salad

Medley of Hot Seasonal Vegetables
Finished with Hollandaise

Seasonal Garden Toss Salad
Dressing on the side

Assorted Bread Basket

Christmas Dessert Platter
Profiteroles filled with Creme Patissiere & Dipped in Chocolate
Seasonal Fruit Salad
Christmas Pudding & Brandy Custard

\$51.75 +GST per person



Sample Menu - Mid - Winter Christmas Buffet D

Baked Glazed Champagne Ham
Accompanied by Forte's Pineapple/Mango Sauce & Hot English Mustard

Ricotta/Spinach Stuffed Chicken Breast
Accompanied by Christmas Stuffing

OR

Thai Chicken Curry (Dairy & Gluten Free)
Served with Jasmine Rice

Cold Continental Meat Platter
Accompanied by selection of Olives, Tomatoes & Cheese

Minted Gourmet Potatoes

Medley of Hot Seasonal Vegetables
Finished with Hollandaise

Roast Beetroot, Feta, Rocket & Almond Salad

Seasonal Garden Toss Salad
Dressing on the side

Assorted Bread Basket

Christmas Pudding & Brandy Custard
Seasonal Fruit Salad
Profiteroles filled with Creme Patissiere & Dipped in Chocolate

\$57.50 +GST per person