

THE NORMANBY HOTEL

FOOD & BEVERAGE PACKAGES 2024

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Food Menus



We require all functions exceeding 20 guests to pre-order catering. We are unable to offer limited menus or over the counter ordering due to the impact of service on other aspects of the venue.

Silver

Bread & Dips

selection of toasted breads & homemade dips

Aussie Classics

mini sausage rolls, beef pies & quiche lorraine, served w/ tomato sauce

Arancini Balls (V)

four cheese arancini balls, served w/ tomato relish

Brioche Sliders *(choose one)*

jackfruit (V), cheeseburger, pulled pork, chicken

Pizza Slab *(choose one)*

margherita (V), zucca (V), pepperoni, carnivora, hawaiian, peri peri chicken



Silver \$89

Served on platters.
Each platter feeds approx.
6-8 guests with 2-3 pieces each.

Gold

Asian Appetisers

Asian-style dumplings, spring rolls & wontons, served w/ chargrilled vegetables

Seafood Bites

salt & pepper calamari, tempura torpedo prawns, potato spun prawns & tempura whiting

Vegetarian Delights (V)

vegetarian arancini balls, samosas, spring rolls, wontons, served w/ chargrilled vegetables

Big Bao Buns *(choose one)*

jackfruit (V), pulled pork, teriyaki chicken

Cinnamon Balls

jam-filled cinnamon balls, served w/ cream



Gold \$99

Served on platters.
Each platter feeds approx.
6-8 guests with 2-3 pieces each.

Platinum

Oysters *(choose one)*

Natural - champagne dressing w/ lemon
Kilpatrick - bacon w/ BBQ & worcestershire

Lamb Cutlets

served w/ cucumber, mint & yoghurt

Antipasto

cured meats, marinated vegetables, served w/ toasted bread

Cheese & Seasonal Fruits

brie, camembert, blue & smoked cheddar, served w/ artisanal crackers & fresh, seasonal fruit

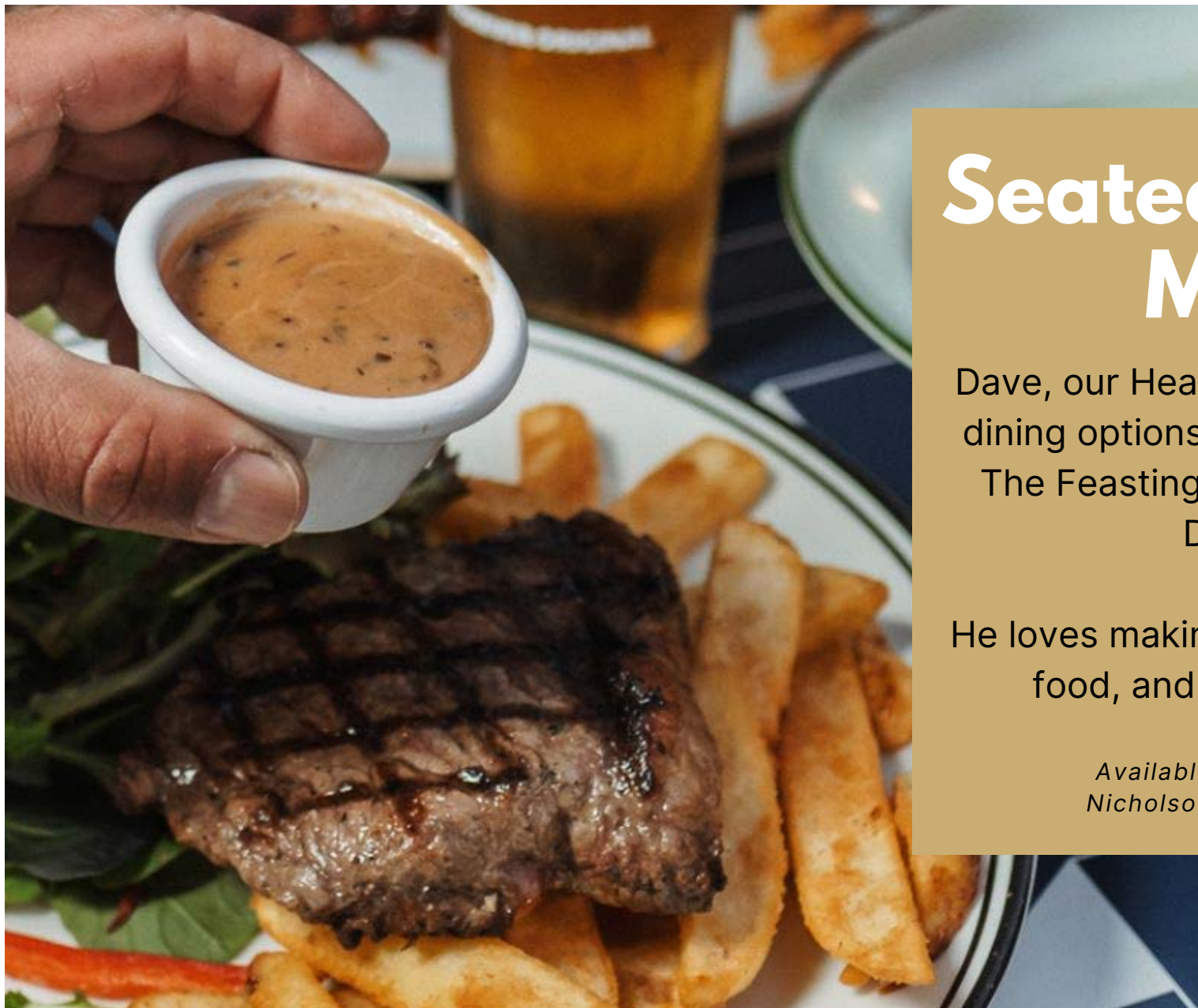
Assorted Sushi

teriyaki chicken, salmon & avocado, aburi salmon, tuna avocado, spicy tuna, tuna salad



Platinum \$119

Served on platters.
Each platter feeds approx.
6-8 guests with 2-3 pieces each.



Seated Function Menus

Dave, our Head Chef, has created two dining options for your consideration. The Feasting Menu & The Alternate Drop Menu.

He loves making fresh, locally-sourced food, and you'll love eating it!

*Available in the Dining Room,
Nicholson Room or Lounge Bar*



Feasting Menu

For 20-60 guests

SHARED ENTREES

Bread & Dips trio of housemade dips served w/ toasted bread

Salt & Pepper Calamari seasoned w/ fresh chilli, coriander, lemon, sea salt & pepper, served w/ tartare sauce

Natural Oysters served w/ champagne dressing & lemon (GF)

Kilpatrick Oysters served w/ bacon, BBQ & worcestershire

SHARED MAINS

Grilled Bone-In Tomahawk dry-aged for optimal tenderness and marbled to perfection

BBQ Pork Ribs slow-cooked to tender, succulent perfection, generously coated in our housemade barbecue glaze balanced w/ sweet & smoky flavours

Pan-Roasted Chicken Breast golden, crispy skin chicken breast, seasoned w/ a blend of herbs & spices, served w/ red wine jus

Fettuccine Carbonara Pasta generously coated in a velvety sauce made w/ bacon, eggs, parmesan cheese, pancetta & black pepper

SHARED SIDES

baked potato w/ sour cream & chives; steamed seasonal vegetables (GF); garden salad; beer-battered chips, served w/ garlic aioli

SHARED CHEESE PLATES

assorted cheese, antipasto, crackers & seasonal fruit

Shared Options Available

A - two course \$80pp

4 entrees, 2 mains, 3 sides
(all shared)

B - two course \$85pp

4 entrees, 3 mains, 3 sides
(all shared)

C - three course \$90pp

4 entrees, 2 mains, 3 sides & cheese
(all shared)

D - three course \$95pp

4 entrees, 3 mains, 3 sides & cheese
(all shared)

E - three course \$110pp

4 entrees, 4 mains, 4 sides & cheese
(all shared)

all dietary requirements can be catered to upon request



Alternate Drop Menu

For 10-60 guests

ENTREES

Garlic Bread

Salt & Pepper Calamari seasoned w/ fresh chilli, coriander, lemon, sea salt & pepper, served w/ tartare sauce

Karaage Chicken Bites served w/ chipotle aioli

Crispy Chicken Wings marinated in housemade bbq or franks hot sauce

Garlic Mushrooms served w/ rocket, herbs & crispy shallots

MAINS

180g Eye Fillet cooked medium rare, served w/ baked potato, garden salad & red wine jus

Pan-Roasted Chicken Breast golden, crispy skin chicken breast, seasoned w/ a blend of herbs & spices, served w/ red wine jus

Fettuccine Carbonara Pasta generously coated in a velvety sauce made w/ bacon, eggs, parmesan cheese, pancetta & black pepper

DESSERT

Chef's weekly selection of assorted desserts

SHARED CHEESE PLATES

assorted cheese, antipasto, crackers & seasonal fruit

Options Available

A - two course \$55pp

*all shared entrees & 2 mains
(served alternatively)*

B - two course \$55pp

*2 mains & 2 desserts
(served alternatively)*

C - three course \$65pp

*all shared entrees, 2 mains & 2 desserts,
(served alternatively)*

D - four course \$75pp

*all shared entrees, 3 mains, 2 desserts &
shared cheese plates (served alternatively)*

all dietary requirements can be catered to upon request

A close-up photograph of a hand holding a glass filled with a frothy beverage, likely coffee. Two coffee beans are floating on the surface of the foam. The background is blurred, showing warm, bokeh lights.

Drinks Menu 2024

We offer a variety of beverage options for your special event. Choose from: a fixed limit and/or fixed product bar tab; all inclusive drinks package; drink tickets; or, a pay as you go bar.

We require a minimum of 40 guests for all inclusive drink packages.

Silver

2 hrs \$40pp | 3 hrs \$55pp |
4 hrs \$65pp

add basic spirits \$10 pp/per hour

BEER

XXXX Gold, Great Northern Original,
Great Northern Super Crisp

WINE

Redbank Emily Sparkling Cuvee,
Twin Island's Sauv Blanc, Redbank Pinot
Grigio, Marty's Block Chardonnay, Haha
Pinot Noir, Wirra Wirra Shiraz

NON-ALC

Soft drinks & Juice



Gold

2 hrs \$50pp | 3 hrs \$70pp |
4 hrs \$80pp

add basic spirits \$10 pp/per hour

BEER

XXXX Gold, Great Northern Original,
Great Northern Super Crisp, James
Squire 150 Lashes, Thatchers Cider

WINE

Redbank Emily Sparkling Cuvee,
Canal Grando Prosecco, Twin Island's
Sauv Blanc, Opawa Pinot Grigio,
Fat Bastard Chardonnay, Cristobel's
Moscato, Marquis de Pennautier Rose,
Haha Pinot Noir, Wirra Wirra Shiraz,
Yalumba Cabernet Sauvignon Blanc

NON-ALC

Soft drinks & Juice

Platinum

2 hrs \$65pp | 3 hrs \$85pp |
4 hrs \$95pp

add G.H Mumm \$5 | add Bollinger \$10

BEER

XXXX Gold, Great Northern Original,
Great Northern Super Crisp, Stone &
Wood Pacific Ale, James Squire 150
Lashes, Thatchers Cider, James Squire
Ginger Beer

WINE

Chandon Brut, Canal Grando
Prosecco, Twin Island's Sauv Blanc,
Opawa Pinot Grigio, Fat Bastard
Chardonnay, Cristobel's Moscato,
AIX Rose, Haha Pinot Noir, Torbreck
Shiraz, Yalumba Cabernet Sauvignon
Blanc

NON-ALC

Heineken Zero, Soft drinks & Juice