

THE NORMANBY HOTEL

A nighttime photograph of The Normanby Hotel, a large, multi-story building with a prominent gabled roof and ornate architectural details. The building is illuminated, and the text is overlaid on the image.

FOOD & BEVERAGE PACKAGES 2024

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Food Menus



Platter Choices

Choose any of these platters for your event.

Bread & Dips \$89

selection of toasted breads & homemade dips

Aussie Classics \$89

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

Arancini Balls (V) \$89

four cheese arancini balls, served w/ tomato relish

Pizza Slab (two slabs) \$89

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

Brioche Sliders (choose one) \$89

cheeseburger, pulled pork, chicken, jackfruit (V)

Asian Appetizers \$99

Asian-style dumplings, kaarage chicken, prawn toast, spring rolls & wontons w/ dipping sauce

Seafood Bites \$99

salt & pepper calamari, tempura torpedo prawns, prawn cones, & tempura whiting

Vegetarian Delights (V) \$99

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

Big Bao Buns (choose one) \$99

pulled pork, teriyaki chicken, jackfruit (V)

Cinnamon Balls \$99

jam-filled cinnamon balls, served w/ cream

Oysters (choose one) \$119

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

Lamb Cutlets \$139

served w/ cucumber, mint & yoghurt

Antipasto \$119

cured meats, marinated vegetables, served w/ toasted bread

Cheese & Seasonal Fruits \$119

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

Assorted Sushi \$119

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

Each platter feeds approximately 6-8 guests with 2-3 pieces each.



Seated Function Menus

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)*

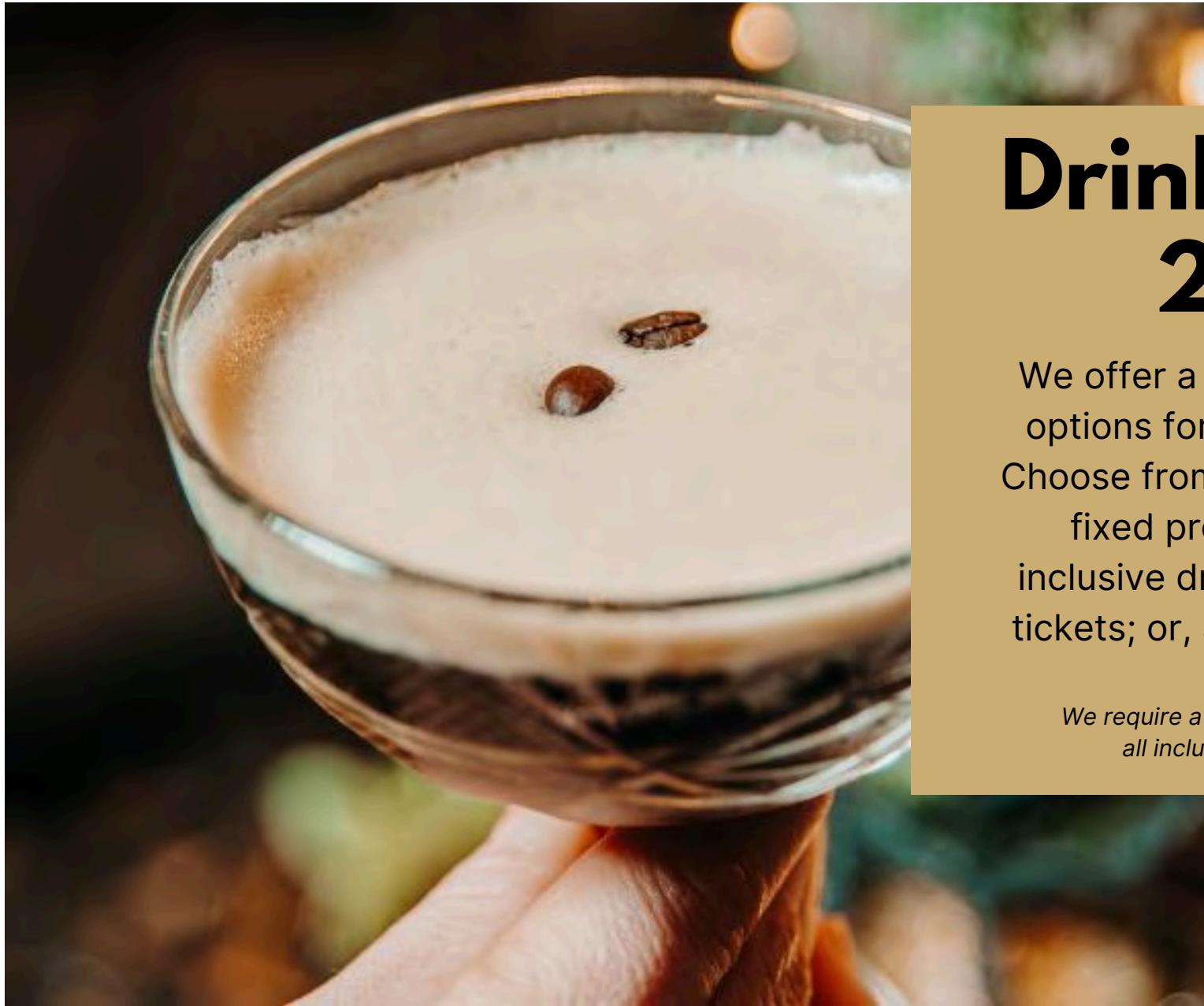
C - three course \$65pp

*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



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,
Vedova Prosecco, Twin Island's Sauv
Blanc, Santi Pinot Grigio, Fat Bastard
Chardonnay, Cristobel's Moscato,
Marquis de Pennautier Rosé, 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
add basic spirits \$10 pp/per hour

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, Vedova Prosecco,
Twin Island's Sauv Blanc, Santi Pinot
Grigio, Fat Bastard Chardonnay,
Cristobel's Moscato, AIX Rosé, Haha
Pinot Noir, Torbreck Shiraz, Yalumba
Cabernet Sauvignon Blanc

NON-ALC

Heineken Zero, Soft drinks & Juice