

the
NORTH SPOON

[FUNCTION KIT]



THE SPACE

The North Spoon combines charm, versatility, and style to create the perfect setting for your next event.

Our light-filled interiors flow seamlessly into a relaxed alfresco area, giving you the flexibility to design an event that feels just right – whether it's a sophisticated seated dinner or a vibrant cocktail celebration.

With flexible layouts, indoor and outdoor options, and a space that can be styled to suit any occasion, The North Spoon is the perfect backdrop for celebrations of every kind.

Capacities

70 guests seated

120 guests cocktail-style

ABOUT US

Tucked away in the heart of McMahons Point, The North Spoon is an elegant and versatile event space designed to host life's most memorable moments.

From birthdays and engagements to weddings, corporate gatherings, and Christmas celebrations, our light-filled venue provides the perfect backdrop for every occasion.

Our dedicated events team is here to ensure your function is seamless, stylish, and unforgettable.

CANAPÉ PACKAGES

2 Hours - \$50.00 per person
5 canapés (2 cold, 2 hot, 1 substantial)

3 Hours - \$60.00 per person
7 canapés (3 cold, 2 hot, 2 substantial)

4 Hours - \$70.00 per person
8 canapés (3 cold, 2 hot, 2 substantial, 1 dessert)





CANAPÉ MENU

Cold Small Bites

Crostini Range (Baguette w toppings)

- Smoked Eggplant + eggplant
- Roast Pumpkin, Goats cheese, Chilli Honey
- Liver Pate, Orange Marmalade

Beetroot Tart - lemon ricotta, garlic&sage butter

Crabmeat Tartlet - Sweet Potato, Crab, Pangrattato

Cured Salmon - whipped mascarpone, fennel, wonton wrapper

Duck Pikelet - duck breast, shallot pikelet, cucumber, hoisin

Hot Small Bites

Prawn Tempura - Sancho Salt, Sriracha

Mac n Cheese Croquette

Greek Lamb Skewer

Pork & Fennel Sausage Roll

Arancini - mushroom, pumpkin, parsley & parmesan

Substantial

Fish n Chips

Pumpkin & Leek Risotto

Mini Wagyu Cheeseburger

Nachos Boats

Thai Hot Beef Salad.

Fish Taco

Dessert

Mini Cupcakes

Mini Cheese Cake

Mini Choc & Raspberry Mousse Cups

Mini Cannoli - Pistacchio and Ricotta

SIT DOWN PACKAGES

Canapés + Set Menu
Share style or plated meal.

Plated Meal

2 options for each course (extra option +\$5pp)

2 courses – \$69.00 per person (alternate drop)

3 courses – \$79.00 per person (alternate drop)

Options: Add standing canapés from \$20pp.

Shared Table Banquet

The ultimate spread to share amongst your table.
Select two entrées, two mains, and two desserts of your choice.

2 courses – from \$60.00 per person

3 courses – from \$70.00 per person



PLATED MENU

Includes ciabatta roll & butter, salads, still/sparkling water, tea & coffee.

ENTRÉES

Tuna Tartare - citrus soy dressing, avocado purée, crispy wonton threads, and toasted sesame oil drizzle.

Seared King Scallops - parsnip and vanilla bean purée, prosciutto & lime

Beef Carpaccio - smoked sea salt, caper berries, horseradish foam, and micro basil.

Applewood Smoked Chicken - apple cubes, candied walnuts, celery, truffle-infused buttermilk dressing.

Compressed Watermelon - pistachio, goat's curd, basil oil

Quinoa & Roasted Vegetable Timabale -goats cheese, spiced red pepper coulis baby spinach

MAINS

Beef Sirloin - truffled potato pave, charred broccolini, red wine & thyme jus

Beef Cheek - creamy polenta, wild mushroom, parsnip chips

Lamb Rump - smokey eggplant, garlic confit, labne, rosemary jus

Grilled Barramundi - saffron risotto, charred corn sasla, lemon butter

Miso Cod - black rice, ginger & miso broth, pickled enoki

Mushroom Bourguignon - slow braised mushroom, potato mash, parsley oil (v, vg*)

Potato Gnocchi - pumpkin, walnut, burnt butter & sage (v, gf*)

DESSERTS

Lemon Curd Tart - Meringue & Lavender

Coconut & Pineapple Panna Cotta - grilled pineapple, toasted coconut

Sticky Date Pudding - vanilla bean gelato, macadamia crumb

SHARED OPTIONS

Includes ciabatta roll & butter, salads, still/sparkling water, tea & coffee.

PLATTERS (SERVE 10)

Mexican corn riblets with chipotle mayo | \$75

Popcorn shrimp with tequila lime aioli | \$85

Jalapeño poppers with ranch | \$85

Chicken karaage burgers + fries | \$85

Beef & bacon cheeseburgers + fries | \$85

PASTA & MAINS

Pasta amatriciana

Spaghetti allo scoglio

Gnocchi with prawns

Beef stew

Seafood stew

DESSERT PLATTERS (SERVE 10)

Cake selection platter

Pastry platter

Fruit platter



STANDARD BEVERAGE PACKAGE

Sparkling

Prosecco Astoria, Veneto IT

White

Pinot Grigio Lunardi, Veneto IT

Rosé

Nuit Folles "Rosé de sud", Languedoc FR

Red

Sangiovese 168, Emilia Romagna IT

Beers & Cider

Hawke's Lager

Hawke's Pale Ale

Young Henry's Stayer

James Squire 0%

Non-Alcoholic

Soft drinks, Juices, MODA mineral water

Pricing

1 Hour - \$30pp

2 Hours - \$40pp

3 Hours - \$50pp

4 Hours - \$60pp

Add-ons

Cocktail on arrival - \$15pp (Aperol Spritz, Bellini, Espresso Martini)

Spirits upgrade - \$15pp

PREMIUM BEVERAGE PACKAGE

Sparkling

Prosecco Astoria, Veneto IT

White

Chardonnay, Hungerford Hills, Hunter Valley NSW
Sauvignon Blanc x Pinot Grigio, Bertani, Veneto IT

Rosé

Nuit Folles "Rosé de sud", Languedoc FR

Red

Shiraz, Hungerford Hills, Hunter Valley NSW
Pinot Noir, Provenance, VIC

Beers & Cider

Hawke's Lager
Hawke's Pale Ale
Young Henry's Stayer
James Squire 0%

Non-Alcoholic

Soft drinks, juice, MODA mineral water

Pricing

1 Hour - \$40pp
2 Hours - \$50pp
3 Hours - \$60pp
4 Hours - \$70pp

Add-ons

Cocktail on arrival - \$15pp (Aperol Spritz, Bellini, Espresso Martini)
Spirit upgrade - \$25pp





EVENT ADD-ONS & STYLING

At The North Spoon, we know every celebration is unique — that's why we offer a wide range of styling and decorating options to help bring your vision to life.

From balloons, flowers, candles, and table styling to custom themes and lighting, our team is happy to go through all the possibilities with you. Whether you're after something simple and elegant or a fully themed event, we'll work with you to create the perfect atmosphere.

Basic decoration is included in every package, ensuring your event feels special from the moment your guests arrive.



CONTACT US

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