



Functions & Events

Located in the award-winning North Shore Community of Burdell, the North Shore Tavern is at the heart of Townsville's brightest suburb. Our approach is simple and drives every decision we make: meeting the needs of our local community.

We can cater for a wide range of events including birthdays, engagement parties, school reunions, corporate and team building events, Christmas Parties, presentations & other special occasions. All of the spaces available at The North Shore Tavern are complimentary for all functions bookings. Talk to our functions manager to decide which space will be most suitable for your event, or even better, organise a time with us to come in and have a look for yourself!

Please note minimum spends may apply.



North Shore Tavern

37 Main St, Burdell QLD 4818 (07) 4401 5000

www.northshoretaverntownsville.com.au



THE CONSERVATORY

Experience the Conservatory at North Shore Tavern, an exclusive function area designed for your special events. With bi-fold doors, it offers privacy and separates from the bistro dining area. Enjoy stunning views of the surrounding parkland, and the option of an undercover alfresco area. The space is flexible, with various table configurations or cocktail-style service options. Our dedicated staff will ensure every detail is taken care of, from food and beverage to personalised touches. Host your corporate function, engagement, or any occasion here. Contact our events team for a memorable experience.

CAPACITY

60 people standing

50 people seated

PACKAGES AVAILABLE

Alternate drop menu \$50 per person

Platters & drinks \$49 per person*

Set menu \$35 per person



Platters serve 6 people. 2 hour drinks package includes Australian sparkling, selected red & white wine, selected local tap beers & non-alcoholic drinks. T&Cs & drink limits apply. The North Shore Tavern practices the responsible service of alcohol.



ALFRESCO

Experience your next function in our fabulous Alfresco area, located outside of our bistro dining area. Our outdoor Alfresco area provides the perfect setting for enjoying a casual lunch, afternoon drinks with colleagues, or hosting your next private event. Whether you prefer a lively cocktail-style party or a sit-down indulgent dinner, our versatile Alfresco area can be transformed to suit your specific needs. The area is equipped with full audio-visual capabilities and offers a commanding view of our impressive 4.5-metre-wide sports screen. With complete undercover comfort and cooling fans, you can enjoy the lively atmosphere while also taking in the fantastic views of the neighbouring parkland. It's an ideal choice for casual afternoon gatherings, or intimate Alfresco evening events.

CAPACITY

50 people standing

50 people seated

PACKAGES AVAILABLE

Alternate drop menu \$50 per person

Platters & drinks \$49 per person*

Set menu \$35-\$45 per person



Platters serve 6 people. 2 hour drinks package includes Australian sparkling, selected red & white wine, selected local tap beers & non-alcoholic drinks. T&Cs & drink limits apply. The North Shore Tavern practices the responsible service of alcohol.



THE BEER GARDEN

Indulge in the sunshine as you soak up the stunning ambiance of our beer garden. With its unique outdoor stage, beautiful open courtyard, and atmospheric lighting, this event space is perfect for alfresco functions aiming to embrace the breathtaking Townsville weather. The Beer Garden boasts a captivating landscape garden, a toddlers playground, and complete audio-visual capabilities. Furthermore, it provides a commanding view of our impressive 4.5-metre-wide sports screen. It's an ideal choice for sporting groups, Super Bowl events, and end of year parties.

CAPACITY

80-100 people standing

80 people seated

PACKAGES AVAILABLE

Alternate drop menu \$50 per person

Platters & drinks \$49 per person*

Set menu \$35-\$45 per person



Platters serve 6 people. 2 hour drinks package includes Australian sparkling, selected red & white wine, selected local tap beers & non-alcoholic drinks. T&Cs & drink limits apply. The North Shore Tavern practices the responsible service of alcohol.



FUNCTIONS MENU

NORTH SHORE'S PLATTERS

ANTIPASTO \$135

Cured & smoked cold meat selection Smoked salmon
Homemade dips
Marinated olives
Sun-dried tomatoes Grilled vegetables Cheese
Bread & crackers

SUBSTANTIAL CANAPES

Beef & Cheese Slider - 15 per platter \$65
Homemade Sausage Rolls served with tomato relish - 16 per platter \$55
Gourmet Pies served with tomato & BBQ sauce - 16 per platter \$60
Fish & Chips Box - Minimum order of 10 \$7.50 each
Italian Meat Balls & Spaghetti Box \$7.50 each

CHEF'S PLATTERS \$135

PLEASE CHOOSE 5 ITEMS

Tempura Prawn Skewers - Served with a sweet and spicy dipping sauce
Smoked Salmon Croutons - Served with a dill crème fraise
Spicy Meatballs - Served with a Mexican salsa (GF)
Satay Chicken Skewers - Coated in our homemade peanut sauce (GF)
Lemon Pepper Calamari - Served with aioli (GF)
Baby Bruschetta - Grilled sourdough topped with fresh tomato, onion &
basil with balsamic glaze (V)
Frittata - Freshly cooked with seasonal vegetables. Served with fresh
basil pesto (V/GF)
Truffle Infused Arancini Balls - Filled with forest mushrooms
Served with aioli
Spring Rolls - Served with sweet chilli sauce (V)
Quiches - A mix of vegetarian and meat

CHEESE AND DESSERT PLATTERS

Cheese and crackers (GF) \$90
Mixed canapés and desserts \$110



SIT DOWN MENUS

SET MENU A - \$35 PER HEAD

\$45 PER HEAD WITH DESSERT

ENTRÉE

Bruschetta

MAIN

250g Porterhouse Steak - with fries, vegetables and Bernaise sauce

Chicken Supreme - chicken breast wrapped in prosciutto, served with mash, broccolini and a creamy mushroom sauce

Barramundi Fillet - with kumara mash, broccolini, toasted almonds, burnt lemon & caper butter sauce

DESSERT

Deconstructed Cheesecake with almond crumble, chantilly cream and mixed berry compote

Tea & Coffee

SET MENU B - \$50 PER HEAD

ALTERNATE DROP

TO SHARE

Tapas Platter - Grilled breads & dips

Caesar Salad

MAIN

350g Porterhouse Steak - with fries, vegetables and Bernaise sauce

Chicken Supreme - chicken breast wrapped in prosciutto, served with mash, broccolini and a creamy mushroom sauce

Barramundi Fillet - with kumara mash, broccolini, toasted almonds, burnt lemon & caper butter sauce

DESSERT

Deconstructed Cheesecake with almond crumble, chantilly cream and mixed berry compote

Tea & Coffee



WOOD-FIRED PIZZAS

Gluten free pizza bases + 5

Garlic Pizza Bread 12 (V)

Margherita 19

Tomato sauce, cherry tomatoes, basil, mozzarella, and bocconcini cheese (V)

Pork Lovers 24

Tomato sauce, sliced ham, pulled pork, Spanish chorizo, bacon, pepperoni, and mozzarella cheese, topped with rocket and aioli

BBQ Chicken & Bacon 21

Pulled chicken, bacon lardons, caramelized onion, roasted capsicum, and a BBQ sauce swirl

Pesto Chicken 21

Tomato sauce, pulled chicken, spinach, bocconcini, roasted cashews, and a pesto swirl

Vegetarian 20

Tomato sauce, mozzarella, olives, capsicum, zucchini, mushrooms, and red onion (V) (VE*)

Pepperoni 22

Tomato sauce, spicy pepperoni and mozzarella

Chilli Prawn 24

Tomato sauce, chilli prawns, red onion, and mozzarella cheese. Topped with rocket

Supreme 22

Tomato sauce, pepperoni, ham off the bone, onion, olives, mushroom, and capsicum swirl

BBQ Meat Lovers 24

BBQ sauce, prosciutto, ham off the bone, pepperoni, Italian sausage, and sprinkled with Parmesan

Hawaiian 21

Tomato sauce, ham off the bone, pineapple, and mozzarella cheese



WINES

Sparkling

125ml | 750ml

Squealing Pig Prosecco | Marlborough, NZ

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir | Vic

Verve Clicquot

White

150ml | 250ml | 750ml

Squealing Pig Sauvignon Blanc | Marlborough, NZ

821 South Sauvignon Blanc | Marlborough, NZ

Cape Schanck Pinot Grigio | Mornington Peninsula, VIC

T'Gallant Juliet Moscato | Mornington Peninsula, VIC

Leo Buring Riesling | Clare Valley, SA

St Huberts The Stag Chardonnay | Yarra Valley, VIC

Rosé

150ml | 250ml | 750ml

Squealing Pig Rosé | Marlborough, NZ

Red

150ml | 250ml | 750ml

Wynns the Gables Cabernet Sauvignon | Coonawarra, SA

Rosemount Little Berry Shiraz | McLaren Vale, SA

Pepper Jack Shiraz | Barossa, SA

Fickle Mistress Pinot Noir | Marlborough, NZ

Saltram No.1 Shiraz | Marlborough, NZ

Wolf Blass Private Release Merlot | Barossa, SA

Hartog's Plate Cabernet Merlot | Barossa, SA



COCKTAILS

Aperol Spritz

Aperol, Prosecco & splash of fresh soda water

Blue Lagoon

Vodka, Blue Curacao. Topped with Sprite

Dark N' Stormy

Brookvale Union Ginger beer & Kraken Black Spice Rum with fresh lime

Espresso Martini

Kahlua, Absolut Vanilla & fresh espresso shot

NST Ole Fashioned

Tavern's choice whiskey (Woodford Reserve), bitters & sugar

French Martini

Vodka, Chambord & pineapple juice

NST Mojito

Bacardi, sugar, limes, mint & soda

Cosmopolitan

Vodka, Triple Sec, limes & cranberry juice

Negroni

Gordon's Gin, Campari, Red Sweet Vermouth

Margarita

Jose Cuervo, Triple Sec, lime juice, sugar

Daquiri

Bacardi, lime juice, sugar

Gordon's Pink Gin Spritz

Pink Gin, strawberry syrup, Prosecco, Sprite

Red Sangria

Little Berry Shiraz, House Sangria mix, House Juice mix

NST Pimms No.1

Pimms No.1, Dry, Bitters, Sprite, mint & lemon

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TERMS & CONDITIONS

BOOKING, CONFIRMATION & PAYMENT:

Bookings will be considered tentative & held for a maximum of five (5) days. A 25% deposit has been made and credit card details are given.

CANCELLATIONS:

Cancellations that are made four (4) weeks in advance will receive a full refund. Any cancellations made less than four (4) weeks in advance will forfeit the deposit and will receive a refund on all other payments made. Cancellations made less than seven (7) days in advance will forfeit all payment paid for deposit and food.

FINAL PAYMENT:

North Shore Tavern will accept EFT for all payments made in advance. Cash and credit cards will be accepted for all payments made on the day of the function. Bar tabs will require a credit card at the beginning of the function. This credit card will be kept until the account is paid in full. No personal cheques will be accepted. Credit card details given when securing the booking may be used if any costs remain after the conclusion of the event.

SELECTION & FULL PAYMENT:

Selection and Full Payment for food items is required no less than fourteen (14) days prior to the event. Beverage payments can be made in advance or at the completion of the event.

FINAL NUMBERS:

Final Numbers for your function need to be confirmed seven (7) days prior to the event.

LENGTH OF FUNCTIONS:

Length of functions will be determined before the event and in conjunction with the trading hours. In some cases there will be bookings after one another, in these instances guests are required to vacate the area one hour before the second scheduled function commences. We do not reserve spaces past 9pm.

DAMAGE:

The client will be accountable for any loss or damage which is caused to the Hotel by any guests of your function.

CAKE:

Guests are welcome to bring their own cake. We will provide you with a cake knife, plates & serviettes free of charge.

DECORATIONS:

Decorations and theming are at the function coordinator's discretion. Please note that any decorations left at the end of a function will be disposed of, unless otherwise stated in writing by prior arrangement.

DRESS REGULATIONS DO APPLY:

Minimum requirements are smart casual wear. No singlets, "footy" shorts or soiled work wear is permitted.

CONFIRMATION:

Prices and selection of beverages, canapés and platters are subject to change. Minors are only permitted in certain areas of the hotel and certain function areas until 10pm. As part of our Hotel License minors may only be in authorised areas and must be accompanied and in the immediate presence of a Responsible Adult (parent or Legal Guardian) at all times. The attendance of minors under the age of 18, babies and infants must be approved by management prior to the function.

SECURITY:

Security Guards may be required for large functions and cost may incur. 21st birthdays will require 1 security guard per 50 guests at a cost of \$50 an hour.

LEFTOVER FOOD:

Our function food is designed to be consumed at the event. If, however, you choose to take home leftover food, please notify your function coordinator prior to the start of the event. We cannot take responsibility for the food once it has left our premises.

CLAUSE:

When booking a function it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on forged pretence, North Shore Tavern reserves the right to cancel that function without notice and at the expense of the guest.

FINAL PAYMENT:

I have read the terms and conditions stated above and understand that it is a legally binding contract and that the hotel reserves the right to refuse entry without exception.

18TH BIRTHDAY PARTIES:

Unfortunately North Shore Tavern does not take bookings for the above mentioned birthday events.

RESPONSIBLE SERVICE OF ALCOHOL AND COMPLIANCE:

North Shore Tavern is committed to the Responsible Service of Alcohol at all times. North Shore Tavern and its Licensee assume responsibility for all persons in the hotel and reserves the right to refuse entry, refuse service or remove any person that management feels, in any way, behaving contrary to what is deemed acceptable by the approved government bodies or house policy. Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on the premises. If a person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person may be subject to fine for 'failure to quit a licensed premises'. Any persons involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately, without hesitation. No compensation will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premise.