

CELEBRATE NYE 2020



Northbeach Pavilion

\$190PP 5 Hours & 4 course Dinner & Beverage

Say goodbye to 2020 (whew!!) & welcome in 2021 at Northbeach Pavilion overlooking North Gong Beach

DINNER: 7.00pm to 12.00am (for 12:30am departure)
Prosecco on arrival

LUCKY DOOR PRIZES
CALLED THROUGHOUT THE NIGHT

THEME: PARTY LIKE IT'S 1999 (wear something purple)



BOOK ON LINE DIRECTLY

<https://northbeachpavilion.com.au/reservation/>

FOR QUERIES EMAIL

events@northbeachpavilion.com.au

www.northbeachpavilion.com.au

TOP HITS MUSIC & LIGHT ENTERTAINMENT

Booking Name

Total no. of Guests

Phone

Mobile

Email

Terms & Conditions

Pre-payment required via our On Line Reservations system
(northbeachpavilion.com.au/reservation)

No bookings are confirmed until full pre-payment is received. Cancellations made within 1 weeks of the booking date will incur a 100% cancellation fee. Menu items & ingredients are subject to change. Table allocation is at Restaurant discretion. Whilst we take every care, there may be traces of gluten & nuts. Please advise of allergies. Responsible Service of Alcohol and Covid Safety Plan service protocol will be applied.

EFT Details (if you choose not to pay by Credit Card)
BSB: 062 169
ACC: 1039 3547
Name: Amalgamo Pty Ltd EFT Code #.....

Beverage*

Prosecco
Choice of Italian & Australian whites & reds
Yenda Pale Ale
Blue Moon
Peroni Rossa
Peroni Light
Soft drinks / mineral water
Tea & Coffee

Please scan your choices to

Events@northbeachpavilion.com.au no later than Friday 18th Dec.

Antipasto

Insert the number of how many of for each dish (1 per person)

- Beef carpaccio | honey mustard creme fraiche, capers, fresh daikon & citrus crumb. (GF)
- King fish & salmon | thin fresh slices w/ chilli soy dressing. (GF)
- Heirloom carrots & beetroot | w/ whipped goats curd, vincotto glaze & roasted pine nuts. (GF, V)
- Prosciutto, honey dew melon | stracciatella cheese & pistachio.

Primi

Insert the number of how many of for each dish (1 per person)

- Scallops | peas, fava beans, mint & truffle oil (GF)
- Polenta | crispy polenta w/ porcini mushrooms & Gorgonzola cheese. (V)
- Zucchini flowers | filled w/ a basil, Nduja ricotta.

Secondi

Insert the number of how many of for each dish (1 per person)

- Duck | smoked maple glazed duck, braised baby fennel, fennel purée & baked apricot.
- Cauliflower | 3 ways. roasted, purée w/ cinnamon golden raisins & roasted macadamia. (V, GF)
- Charcoal pizza | grilled asparagus, semi dried tomatoes, stracciatella cheese & fresh mint. (V)
- Cavatelli pasta | baby clams, garlic chilli, cherry tomato, brandy and finished w/ bottarga.

Dolce

Insert the number of how many of for each dish (1 per person)

- Torta di Verona | Pandoro w/ mascarpone cream, berry coulis, toasted almonds, marsala
- Frozen White chocolate mousse | fresh berries,



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