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Only 20 minutes north of the Harbour Bridge and nestled in scenic rolling countryside, Northridge is an exquisite haven, renowned as a superb conference venue, and ideal for your group's end of year Christmas luncheon or dinner function for groups of 25 - 120 guests.

Guests can enjoy a game of golf, petanque or croquet and just relax with a drink on our patios & courtyards overlooking lush flower filled gardens.

For further info

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P 09 426 5

Celebrate Christmas



Christmas Set Menu

Entrées

Christmas Go

Fresh Cut Selection of Artisan



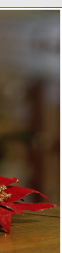
You are invited to get into the Christmas Spirit with your colleagues - relax and unwind in an idyllic setting and enjoy a fabulous meal prepared by our new team of Chefs. Discover this country escape the perfect venue for your End of year function.

Discover Northridge Experience the warmest hospitality and enjoy indoor and outdoor dining at it's finest.

Information or reservations contact us:

Northridge Country Lodge,
Wainui Road, Silverdale
0324 E mail@northridge.co.nz

Christmas 2009 in Style...



Gourmet Buffet

Breads w garlic & herb butter

Christmas Barbecue Menu

Fresh Cut Selection of Artisan Breads w garlic & herb butter

Seared Scallop Salad

w juicy scallops, crispy naan basket, melon salsa, baby greens, caramelised lime & citrus reduction

Wild Mushroom Crepe

w garlic chive cream, smoked paprika, avocado oil & shaved gana padano

Mains

Garlic Oregano Rubbed Pork Fillet

w smoked kumara orange mash, fresh watercress, warm crackling, apple foam & red wine jus

Christmas Turkey Tenderloins

w cranberry thyme stuffing, pancetta green bean bundle, fondant potatoes & garlic shiraz reduction

Oven Baked Market Fish

w parsnip curls, sautéed spinach, white truffle pomme puree, caramelised lime & chargrilled sweet corn salsa

All mains served with green salad for the table with balsamic vinaigrette dressing

Dessert

Warm Sticky Date Pudding

w caramel sauce, Chantilly cream & toffee vanilla bean ice cream

Summer Strawberry Almond Vacherin

w kiwifruit ice cream, fresh strawberries & chocolate shavings

Freshly brewed tea & coffee

\$65.00 plus GST per person
Minimum 25 people

2 Course Light Lunch Options Available

Entrée, Main & Fresh Fruit Sorbet
OR Bread & Dips, Main & Dessert

\$57.50 plus GST per person
Minimum 25 people

Hot C

Glazed Char

w wholegrain mustard & c accompanied with a selection of

Hot I

Oven Roasted Lemon & Thy

w fresh basil, grilled zucche

Baked Tuscan Seasoned Potat

Seasonal Vegetable Stir-fry y

Spanish Seafood Paella w orzo, & bound in a piri

Cold P

Whole Baked Aoraki Salmon Fi

Cold Meat Platter Selection of & F

Sal

Three gourmet summer s

Crispy Green Mesclun Salad w snow pea shoot & b

Greek Salad w kalam

Chilli Roast Pumpkin w sundri

Dess

Strawberry Pa

w whipped cream d

Seasonal Fresh

w pineapple, watermelo

Sticky Date Pudding y

Freshly brewed tea & coffee

\$65.00 plus G
Minimum

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Barvery
Champagne Ham
Raspberry/ ginger beer glaze
Chutneys, relishes & condiments

Dishes
Prime Boneless Chicken Breast
in honey mustard sauce
with rock salt & herbed butter
with summer vegetable selection
with mussels, shrimps, prawns, crab
with piri tomato sauce

Platters
Fillet with Thai spices & lemon aioli
Salami, Pastrami, Cured Meats
Pâté

Salads
Salads (for example only):
with cucumber, tomato, capsicum,
balsamic vinaigrette
with kalamatas & marinated feta
with sundried tomatoes & toasted almonds

Desserts
Strawberry Pavlova Roulade
with fresh cut kiwifruit
Seasonal Fresh Cut Fruit Salad
with pineapple & passion fruit glaze
with warm caramel sauce
with Christmas fruit mince pies

Cost per person
\$57.50
Minimum 25 people

if you would like to receive our information

Platter of NZ marinated green lipped mussels on the half shell
& shrimp cocktail with fresh lime

Salads

Three gourmet summer salads (for example only):

Crispy Green Mesclun Salad with cucumber, tomato,
capsicum, snow pea shoot & balsamic vinaigrette

Greek Salad with kalamatas & marinated feta

Chilli Roast Pumpkin with sundried tomatoes & toasted almonds

Off the Barbecue

Char-grilled Aged Angus Scotch Fillet marinated in
garlic & rosemary

Homemade Wild Pork Sausages with spiced vegetable chutney

Moroccan Chicken Kebabs with avocado & mango salsa

accompanied by a selection of chutneys, relishes & condiments

Hot Dishes

Roasted Agria Potatoes with caramelised onion jam
& cumin spiced butter

Summer Vegetable Stir-fry with summer vegetable selection

Desserts

Strawberry Pavlova Roulade
with whipped cream & fresh cut kiwifruit

Seasonal Fresh Cut Fruit Salad

with pineapple, watermelon & passion fruit glaze

Sticky Date Pudding with warm caramel sauce

Freshly brewed tea & coffee with Christmas fruit mince pies

\$57.50 plus GST per person
Minimum 25 people