



TIME WELL SPENT

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FUNCTIONS

AT NEWGREENS CHATSWOOD



WELCOME TO NEWGREENS CHATSWOOD

Set within Sydney's leafy North Shore, Newgreens Chatswood is a bold new destination for business events, celebrations, and everything in between.

Just five minutes from the heart of Chatswood, our lifestyle precinct blends dining, golf, wellness, and community - offering a rare mix of connectivity and calm.

Whether you're planning a strategy session, a team celebration, or a cocktail-style gathering for up to 200 guests, our versatile spaces are designed to flex with your needs.

From intimate boardroom meetings to open-air BBQs and luxe theatre nights, Newgreens brings together style, functionality, and a touch of fun.

With high-quality food and beverage packages, seamless tech integration, and parking available directly on the function levels, hosting here is as effortless as it is memorable.

Let's make your next event feel fresh, elevated, and unmistakably Newgreens.



OUR SPACES



THE BALLROOM

The Ballroom at Newgreens Chatswood is where big moments get their glow-up.

Light-filled, elegant and effortlessly adaptable, it's made for weddings that feel like a dream, conferences that actually inspire, and celebrations that deserve a little extra sparkle.

The space flows beautifully from one setup to the next - ceremony to reception, keynote to cocktails - so your event feels seamless and intentionally crafted.

With a modern aesthetic and room to truly make it your own, the Ballroom brings style, energy and a touch of wow to any occasion.



	Cabaret	Banquet	Classroom	Long tables	Cocktail
Ballroom	108	160	66	132	200
+Screen	96	120	-	108	200
+Dancefloor	-	120	-	108	200

OUR SPACES



NEWGREENS ROOMS 1, 2, & 3

For gatherings that don't need a ballroom but still deserve a beautiful backdrop, Newgreens Rooms 1, 2, and 3 do the job perfectly.

These boutique spaces are ideal for team workshops, brainstorming sessions, strategy days or intimate celebrations - anything that thrives in a focused, stylish environment.

Each room is comfortable, contemporary and thoughtfully designed to keep everyone engaged.

Easy AV, flexible layouts and a relaxed, professional vibe make these rooms the go-to for events that are small in size but big on impact.



NEWGREENS I

OUR SPACES



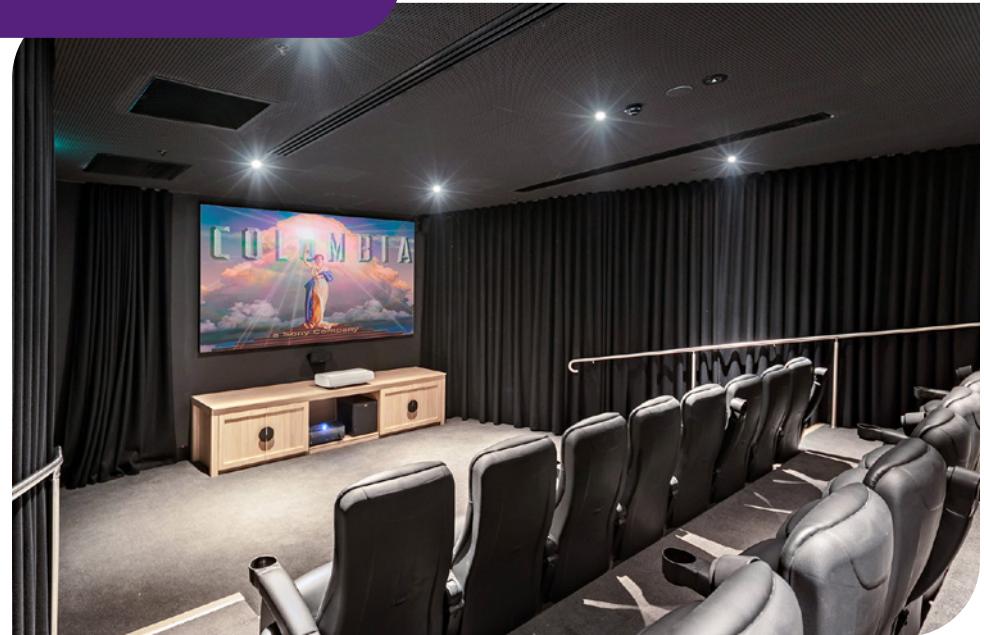
NEWGREENS 2



NEWGREENS 3

	Cabaret	Banquet	Theatre	Boardroom	Classroom	Ushape	Long tables
Newgreens 1	48	64	50	12	24	18	54
+Screen	30	40	-	-	-	-	-
Newgreens 2	30	40	40	-	12	15	36
+Screen	24	32	-	-	-	-	-
Newgreens 3	42	56	50	24	24	18	54
+Screen	30	40	-	-	-	-	-

OUR SPACES



THE BOARDROOM

Our Boardroom is where good ideas become great ones.

Sophisticated, private and fitted with seamless screen and camera tech, it's designed for meetings that matter - from executive discussions to planning sessions and intimate workshops.

With its polished yet welcoming atmosphere, it's the kind of room that helps people settle in, focus up and actually enjoy the process.

	Seated
Boardroom	12
+Screen	10

THEATRE ROOM

If you're looking to add a little drama (the good kind), the Newgreens Theatre is your moment.

With plush seating, soft lighting and that cosy cinema feel, it's perfect for private screenings, product launches, pitch presentations or a team night with a twist.

Once the lights dim, the experience becomes all yours - intimate, immersive and completely memorable.

	Seated
Theatre Room	26
+Screen	26

PACKAGES

PLATED BREAKFAST

\$35 sharing/platters | \$38 individual/Plated
Minimum 20pax

Classic Australian Breakfast

Scrambled eggs, grilled bacon, sausage, sautéed mushrooms, roasted tomatoes, baked beans, toast

Continental Delight

Freshly baked croissant, seasonal fruit salad, Greek yogurt with honey, orange juice

Healthy Start

Poached eggs on whole grain toast, smashed avocado, cherry tomatoes, baby spinach

Vegan Sunrise

Tofu scramble, grilled veggie hash, hummus, sourdough toast

Sweet Morning Stack

Fluffy pancakes with maple syrup, fresh berries, vanilla cream



BUFFET BREAKFAST

\$42pp | Minimum 30pax

Bakery Station

Croissants, muffins, Danishes
Toast (white, wholemeal, sourdough)
Jams, honey, butter

Cold Items

Yogurts (plain, fruit, dairy-free)
Granola and muesli
Fresh fruit (melon, pineapple, strawberry, berries)

Hot Dishes

Scrambled and boiled eggs
Bacon, sausages (including vegetarian options)
Hash browns and grilled vegetables

Beverages

Coffee and a selection of teas
Fresh juices (orange, apple, pineapple)
Milk (full cream, skim, soy, almond)

GRAB AND GO BREAKFAST

\$16.5pp

Bacon and Egg rolls
Fruit platter
Coffee and a selection of teas

PACKAGES

MORNING TEA

Choice of 1 savoury bite & 1 sweet treat | \$17pp

Savoury Bites

Mini ham and cheese croissants
Spinach & feta muffins
Smoked salmon blinis with dill crème fraiche
Zucchini and corn fritters with chutney

Sweet Treats

Banana bread slices
Orange poppyseed muffins
Scones with strawberry jam and cream
Fresh fruit skewers with mint

Inclusions

Brewed coffee and assorted teas
Sparkling water with lemon wedges
Fresh whole fruit

AFTERNOON TEA MENU

Choice of 1 savoury bites & 1 sweet temptations | \$17pp

Savoury Bites

Assorted finger sandwiches- egg salad, cucumber, smoked chicken
Mini quiches- spinach & ricotta, caramelized onion
Cheese board with crackers and grapes
Mini bun burgers, beef pattie, cedar cheese, lettuce, tomato relish, brioche buns

Sweet Temptations

Macarons in seasonal flavours
Petite vanilla cupcakes with cream cheese frosting
Mini tarts (lemon curd, raspberry, chocolate ganache)
Classic scones with jam and whipped cream

Inclusions

Brewed coffee and assorted teas
Sparkling water with lemon wedges
Fresh whole fruit

DDP OFFERINGS (MIN 10PAX)

Full DDP - \$92

Half DDP - \$85

Inclusions

All day continuous tea and coffee
Morning tea
Lunch (Working or \$56 BBQ Buffet)
Afternoon tea
Venue Hire (based on min
Projector screen
Whiteboard and flipchart



PACKAGES

BBQ BUFFET MENU

Choice of 2 protein, 1 side, 1 salad | \$56pp

Choice of 3 protein, 1 sides, 2 salads 1 dessert | \$79pp

Vegan options upon request | Minimum 15pax

FROM THE GRILL

Angus Beef Burgers

Served on brioche buns with cheddar, caramelized onions, lettuce, tomato & house sauce

Pulled Pork Brisket Sliders

Slow-cooked pork with smoky BBQ sauce & creamy coleslaw on brioche buns

Grilled Chicken Skewers

Marinated in lemon herb or spicy peri-peri

Brazilian Picanha

Brazilian rump cup cut cooked on the grill

Arrosticini

Abruzzo style, spiced lamb skewers

Vegetarian Halloumi & Veggie Skewers

Zucchini, capsicum & mushrooms with olive oil & herbs

Gourmet Sausage Selection

Featuring chorizo, Italian sausage & chicken sausages

Grilled W.A. King Prawns

Marinated with lime, garlic, and chili

Grilled Calamari Skewers

Served with parsley oil and lemon

Salmon Fillets

Glazed with honey mustard sauce

SIDES

Grilled Corn On The Cob

Brushed with paprika butter & parmesan

Roasted Vegetable Platter

Seasonal vegetables with olive oil, balsamic vinegar & herb

Seasoned Roast Potato

Oven baked chats potato with rosemary and garlic

SALADS

Classic Potato Salad

Creamy dressing with mustard & fresh chives

Garden Salad

Mixed greens, cherry tomatoes, cucumber & balsamic vinaigrette

Coleslaw Duo

Fresh Creamy dressing

Fennel & Orange Salad

With black olives, pinenuts and mint

BREADS & ACCOMPANIMENTS

Freshly Baked Bread Rolls

Garlic Breadsticks

Condiment Station

DESSERTS

Mini Pavlovas

BBQ-Grilled Pineapple Slices

Chocolate Brownie Bites

Seasonal Fruit Platter

CANAPÉS

Each platter will serve 10 people

Gourmet Italian Antipasto - \$180

San Daniele Prosciutto
Bresaola
Cacciatore salame
Mortadella
Capocollo (dry Pork neck)
Bocconcini cheese
Sardinian Pecorino cheese
Grill eggplant
Grill zucchini
Mix olives
Grissini
Toasted focaccia

Gourmet Eastern Arabic Mezze- \$160

Hummus
Labneh
Smoky baba ganoush
Tabouli
Crispy carrots and celery sticks
Marinated green olives
Kibbe
Lamb Kofta
Fresh and crispy Lebanese flat bread

Traditional Greek Mezze - \$180

Keftedes
Pork souvlaki skewers
Lamb Kofta
Falafel
Kalamata olives
Marinated Feta cheese
Tzatziki
Taramasalata
Rosted red capsicum
Traditional dolmades
Beetroot dip
Chilli anchovies
Grilled pita bread

From The Sea - \$240

Fresh Sydney rock oysters
Norwegian Smoked salmon
King prawns
Tuna tartare
Marinated swordfish
Blue swimming crab
Scallops tartare
Steam mussels
Seafood Salad



CANAPÉS

3 canapé \$24pp | 5 canapé \$35pp | 8 canapé \$48pp

COLD

Bruschettina

Mini tomato & basil mix, Italian crouton (VE)

Caprese skewer

Bocconcini cheese, cherry tomatoes and basil (V)

Oysters, freshly shucked

White Aperol mignonette (GF)

Bruschetta

Smoked salmon mousse, chives, bruschetta bread

Vitello tonnato

Veal, tuna sauce, frozen raspberry, croutons

Mini quiches

Filled pastry shells, chef selection of fillings

Bresaola ravioli

Filled with gorgonzola, ricotta, walnuts

Cetriolo ripieno

Cucumber stuffed with ham & cream cheese mousse

Tartar di Manzo

Mini spoon with beef tartare

Tartar di Tonno

Mini spoon with tuna & watermelon tartare

Grissini

With rolled San Daniele prosciutto

Cannoli di ricotta

Sicilian cannoli, ricotta, mortadella, pistachio

Crostini con burro e alici

Croutons with butter, Cantabrico anchovies, garlic mousse

Focaccia farcita

Mini focaccia with any cold meat

Spiedini di prosciutto e melone

San Daniele prosciutto, rock melon skewers

Gnocco fritto and San Daniele Prosciutto

Light & airy pillows of golden fried dough, San Daniele prosciutto

Mezze maniche

Mezze maniche pasta with basil pesto, confit cherry tomato and bocconcini cheese



CANAPÉS

3 canapé \$24pp | 5 canapé \$35pp | 8 canapé \$48pp

HOT

Arancini, choice of:

Bolognese, pumpkin, 4 cheese, porcini & truffle, pistachio & ham, nduja & provola, cacio & pepe, eggplant parmigiana, prawns & zucchini

Chicken skewer

Herb marinated, free range chicken skewers

Mini porchetta slider

Roman style pork, celeriac remoulade

Crocchette di patate

Potato & mozzarella croquettes (V)

Tempura prawns

Tempura fried banana prawn cutlets

Buffalo chicken wings

American style fried chicken wings

Vegetable spring rolls, (VE)

Polpettine

Nonna style pork & veal meatball, rich tomato sauce

Mozzarella fritta

Crumbed mozzarella sticks (VG)

Mini pizzette

Small pizzas with assorted toppings

Popcorn prawns

Crispy black tiger prawns, golden spiced crumb, lime aioli

Capesante alla Singapore

Scallops served with a soy sauce, fermented beans, capsicum, garlic, ginger

Mini sausage roll

House made, pork & beef, sage, mustard, tomato relish

Spiedini di verdure

Grill vegetable skewers (VE)

Nuvole di parmigiano

Tempura parmigiano regiano (V)

Frittelle

Zucchini, corn & fresh thyme fritters (VG)

Involtini

Oven baked Eggplant, ham and cheese involtini

Polenta fritta

Fried polenta chips, gorgonzola sauce (V)

Funghetti ripieni

Oven baked button mushroom, Italian Sausage

Gnocchi

San Marzano sugo, Basil, Parmigiano regiano



SET MENU

2 course - \$88pp | 3 course - \$110pp

ENTRÉE (CHOOSE 2)

Burrata and Wagyu Bresaola

Fresh burrata served with wagyu bresaola, asparagus, crumble of walnuts, vincotto & extra virgin olive oil

Warm Lamb Loin Salad

Lamb backstrap, hummus, medley cherry tomato, radish, za'atar, tarragon oil (gf)

Dukkah Salmon

Crushed avocado & potato salad, confit cherry tomato, crushed almond, parsley oil (gf)

12 Cheese Tart

Rocket, crunchy walnuts, honey & balsamic dressing (v)

Vegan Terrine

Roasted eggplant, capsicum, zucchini & beetroot layered, basil & spinach pesto (ve, gf)

King Fish Carpaccio

Watercress, fennel, pomegranate, ponzu dressing (gf)

Beef Carpaccio

Trevisan radicchio, mustard mayo, aged parmesan (gf)

MAIN COURSE (CHOOSE 2)

La Parmigiana

Vegan eggplant Parmigiana, San Marzano sugo, vegan mozzarella, vegan parmesan (ve)

Slow Cooked Beef Short Rib

Slow cooked 8 hour beef rib, soy & sweet chilli glaze, creamy mash potato, grill broccolini, confit cherry tomato (gf)

Braised Wagyu Beef Cheeks

8 hour wagyu beef cheeks, red wine jus, truffled mash potato, grill asparagus, Dutch baby carrot (gf)

Pork Belly

Wood fire crispy pork belly served in a bed of pumpkin velouté, broccoli rabe, confit shallot (gf, df)

Lamb Shoulder

Lamb shoulder wrapped with San Daniele prosciutto, red wine & rosemary jus, smashed kipfler potato, green beans (gf, df)

Spicy Spatchcock

Spicy marinated grilled spatchcock with roast new baby potatoes, red capsicum peperonata and broccolini (gf, df)

Chicken Involtini

Herb, parmesano, ham, pistachio & cream cheese crumbed chicken breast, green pea mash, walnut pesto (v)

Barramundi

Pan fry skin on Barramundi fillet, cauliflower puree, Sicilian caponata, saffron beurre blanc (gf)

Salmon Fillet

Grilled skin on salmon fillet, grill asparagus, crushed avocado & Nicola potato, citrus fennel, pine nuts, dry olives salad (gf, df)

DESSERT (CHOOSE 2)

Vanilla Pannacotta

Mixed berry compote, meringue & fresh berry salad (v, gf)

Lotus Biscoff Cheesecake

Biscoff crumble & creamy cheesecake, Lotus caramel (v)

Italian Tiramisu

New roads espresso & mascarpone mousse, savoiardi biscuits, chocolate crumble chocolate sauce (v)

Peach Mousse with Crumble & Raspberries

Velvet peach mousse, crunchy crumble, fresh raspberries (v)

Sticky Date Pudding

Butterscotch sauce, vanilla bean gelato (v)

Crème brûlée

Velvety vanilla custard topped with a crisp layer of caramelized sugar served with mix berry (v, gf)

Chocolate Profiterole

Cream-filled choux pastry topped, smooth dark chocolate glaze, fresh cream, strawberries (v)

Basque Cheesecake al

Pistacchio

Basque cheesecake, pistachio fondue (v)

BEVERAGE PACKAGES

PREMIUM

1 hour - \$28pp | 2 hour - \$34pp
3 hour - \$40pp | 4 hour - \$46pp

Sparkling

Casa Gheller Extra Dry Prosecco

White

Vidal Sauvignon Blanc
Wangolina Chardonnay

Red

Alkoomi 'Grazing Selection' Shiraz
Earthworks Cabernet Sauvignon

Rosé

Dandelion Vineyards 'Fairytale of the Barossa' Rosé

Beer

Stone and Wood
Tooheys New
Hahn Superdry Mid 3.5
Kosciuszko PA 330mL

STANDARD

1 hour - \$24pp | 2 hour - \$30pp
3 hour - \$36pp | 4 hour - \$42pp

Sparkling

Cloud Street Brut

White

Cloud Street Sauvignon Blanc
Cloud Street Chardonnay

Red

Cloud Street Shiraz

Beer

Stone and Wood
Tooheys New
Hahn Superdry Mid 3.5
Kosciuszko PA 330mL





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GET IN TOUCH

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