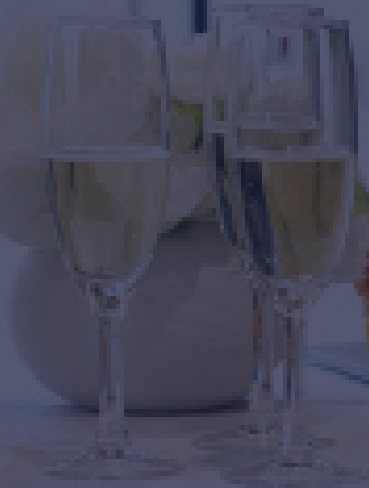
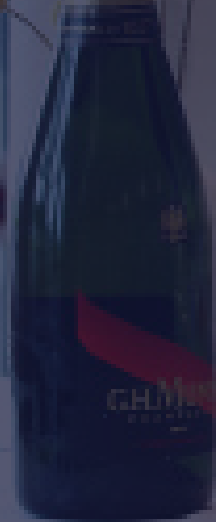


CONFERENCES AND EVENTS



Wolf Blass Community Centre

The highly anticipated Wolf Blass Community Centre is a developed multipurpose facility catering for events and functions across the Norwood, Payneham, and St Peters' community. The Wolf Blass Community Centre features two outstanding and diverse spaces.

The Norwood Function Room is the new standard in Functions & Events. Offering a diverse array of food, beverage, and audio-visual options to create a truly memorable experience for all guests. Offering unmatched views of the historic Norwood Oval with floor to ceiling windows providing the perfect backdrop to every event.

The exclusive Premiers Bar holds a strong focus to local South Australian wines and proudly boasts our close relationship with Coopers Brewery, which in turn is accompanied by our fantastic cocktail space - also used for bistro on Supporters' Night, hosted on Thursday each week. This space is a standout for cocktail events during the day and evenings to enjoy with friends and family while being able to sit in our spacious alfresco outdoor dining area to enjoy a refreshing drink in the sun, or to view the Norwood Football Club teams play and train. This is a unique experience for both footy fans and the community.



Plated Breakfast

\$45.00pp



Includes filtered coffee, a selection of tea and juice

Continental Items

(Shared to the table)

Mini Mixed Assorted Muffins, Berry Compote and Fresh Cream

Assorted Danishes and Croissants with Condiments

Granola Pots with Yoghurt and Seasonal Fruit (VG)

Seasonal Fruit Platter (VG)(GF)

Additional Options:

Banana and Walnut Bread
\$6.50 per person

Granola Pots (GF and DF options available)
\$10.00 per person

Overnight Oats with Fruit Compote
\$10.00 per person

Muffins (Savoury or Sweet)
\$8.50 per person

Hot Items

Please select one of the following:

Scrambled Eggs, Toasted Turkish Bread, Smoked Bacon and Herbed Tomatoes

Eggs Benedict - English Muffin, Spinach, Hollandaise, Poached Eggs, Smoked Barossa Ham (GFO)

Poached Eggs, Smoked Salmon, Toasted Baguette, Sautéed Spinach

Smashed Avocado - Toasted Sourdough, Poached Egg, Roasted Peppers, Peas, Fetta and a Macadamia Crunch (V)(VGO)(GFO)

Fruit Salad Cups (GF)(DF)(NF)
\$10.00 per person

Bacon and Egg Rolls (DF)
\$12.50 per person

Ham and Cheese Croissants
\$10.50 per person

Tomato and Cheese Croissants
\$10.50 per person

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Cocktail Breakfast

\$39.00pp



Includes filtered coffee, a selection of tea and juice

Cocktail Menu

Served Canape Style for 1 Hour

Banana Bread, Whipped Maple Butter

Assorted Mini Muffins

Croque Monsieur

Assorted Danish

Zucchini Fritters, Goat Curd

Breakfast Burger with Barossa Bacon, Egg, Tomato Relish, Brioche Bun

Wild Mushrooms en croute with Lemon and Herbs

Cheesy Frittata, Adelaide Hills Chutney

Seasonal Fruit Platter (Served to a Station)

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Morning & Afternoon Tea



Includes filtered coffee and a selection of tea

Your Choice of 2 Items \$19.00 per person

Your Choice of 3 Items \$23.00 per person

Assorted Mini Muffins

Assorted Freshly Baked Danish

Chocolate Mud Cake (GF)

70% Valrhona Chocolate Eclairs

Spinach and Ricotta Quiche

Mini Lamingtons

Salted Caramel Slice (GF)

Banana Cake with Cinnamon Cream

Carrot Cake with Cream Cheese Icing

Seasonal Fruit Selection

Freshly Baked Lemonade Scones with Berry Compote and Chantilly (V)

Free Range Chicken Sandwich with Pancetta and Black Pepper (GFO)

Dulwich Bakery Steak or Chicken Pies

Pork and Fennel Sausage Roll with Spiced Tomato Jam

Ham and Cheese Brioche

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Working Lunch

\$40.00pp



Served with filtered coffee, a selection of tea, juice and soft drinks

Sandwiches

Please select 3 of the following options:

Smoked Salmon, Cucumber, Capers, Onion

Prosciutto, Pesto, Parmesan, Roquette,
Sundried Tomato

Barossa Leg Ham, Cheddar, Pickles, Mixed
Lettuce, Dijon

Chicken Parmi, Slaw, Cos Lettuce

Salami, Swiss Cheese, Pickled Onion, Lettuce,
Sundried Tomato

Pastrami, Swiss Cheese, Russian Dressing, Slaw

Charred Eggplant, Red Capsicum, Pesto, Olives

Salads

Please select 2 of the following options:

Caesar Salad, Cos, Anchovies, Parmesan,
Soft Boiled Egg

House Salad with Radish, Pickled Onion,
Cos, Dill (VG)

Warm Root Vegetable Salad, Beets, Pumpkin,
Carrots, Spinach, Quinoa (VG)

Classic Greek Salad with Tomato, Cucumber,
Onion, Kalamata Olives and Fetta

Thai Beef Salad, Dressing

Potato, Pea and Mint Salad

Grilled Broccolini, Goats Curd and Mint

Middle Eastern Spiced Chickpea Salad,
Tomato, Red Onion, Cucumber, Lemon and
Mint

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Working Lunch



Served with a selection of juice and soft drinks

Hot Fork Items

Include one of the below options for an additional \$10.00 per person, per dish:

Lamb Rogan Josh served with Steamed Basmati Rice

Green Chicken Curry served with Steamed Jasmine Rice

Vegetarian Penne Bake with Eggplant, Roasted Heirloom Tomatoes, Spring Onion and Basil

Vegetarian Dhal served with Rice Pilaf

Beef Bourguignon served with Mashed Potato

Spinach and Ricotta Ravioli, Roast Tomato and Spinach

Assorted Mini Desserts

Chef's Selection of Mini Desserts, Served on Platters

\$8.00 per person

Express Lunch Menu

Short on time? Our express lunch menu might be just what you need.

Includes:

Chef's Selection of Focaccia, Panini and Baguettes

Filtered Coffee, A Selection of Tea, Juice and Soft Drinks

\$32.00 per person

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Day Delegate Package

\$80.00pp



Minimum 10 Guests.

The Norwood Function Room Day Delegate Package gives you a simple, per person price that includes the following items:

Venue Hire

Continuous Tea and Coffee

Morning Tea with Your Selection of 2 Catering Items

Light Working Lunch with Chef's Selection of Sandwiches and Wraps, Your Selection of 1 Hot Fork Dish and Seasonal Fruit Platter

Afternoon Tea with Your Selection of 1 Catering Item

Basic Audiovisual, Including Data Projector and Screen, 2 x LED TV Screens, Microphone, Lectern

Optional Upgrades:

Add Espresso Coffee to your package for an additional \$6.50 per person

Finish your meeting with our Sundowners Package, including Chef's selection of 3 canapes and a 1-hour drinks package for \$31.00 per person

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Platters



Please note that a minimum spend of \$1,500.00 applies for events ordering platters only.

Medium \$100.00 Each (serves 8-10 guests per platter)

Large \$120.00 Each (serves 10-12 guests per platter)

Assorted or Vegetarian Sushi, Wasabi, Pickled Ginger, Soy (GF)(VG)

La Vera Buratta, Fennel, Tomato, Toasts (VG)

Mini Beef Pies, Beerenberg Tomato Relish

Pork and Fennel Sausage Rolls, Spiced Tomato

Jam

Mushroom Arancini, Aioli, Reggiano (VG)

Peking Duck Spring Roll, Shredded Leeks, Hoi Sin

Zucchini, Pea and Mint Fritters, Coconut Yoghurt, Curry Oil (VG)

Wagyu Beef Sliders, Pickles, Cheese, Ketchup, Mustard

Vegetarian Spring Rolls, Sweet Chilli Hoi Sin (VG)

Salt and Pepper Squid, Lime, Chilli, Garlic, Aioli (GF)

Chicken Satay Skewer, Tamarind, Coriander (GF)

Lamb Kofta, Minted Yoghurt, Sumac (GF)

Wagyu Beef Skewers, Soy Glaze (GFO)

Fried Chicken Tenders, Chilli Glaze, Kewpie, Pickles (GF)

Charcuterie Platter; Local Smallgoods, Pickles Olives, Adelaide Hills Cheese, Dried and Fresh Fruit, Nuts, Bread and Lavosh

Cheese Platter; Local Cheese, Dried Fruits, Adelaide Hills Plum Paste, Crackers and Lavosh

A Selection of Sliced Seasonal Fruits (GF, VG)

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Pizzas



Please note that a minimum spend of \$1,500.00 applies for events ordering pizzas only.

Select from our range of freshly prepared pizzas, served as large slabs.

Gluten Free and Lactose Free options are available.

Large \$120.00 Each (serves 10-12 guests per platter)

Hawaiian
Margherita
Vegetarian
Vegan
BBQ Chicken
Pepperoni
Capricciosa

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Cocktail Menu



Our cocktail menus are designed to provide a range of exceptional SA produce, in both hot and cold styles.

1 hour of service

(Your choice of 6 canapés)

\$32.00 per person

1.5 hours of service

(Your choice of 8 canapés)

\$40.00 per person

2 hours of service

(Your choice of 10 canapés)

\$48.00 per person

Cold Canapes

Coffin Bay Oysters, served with either Nuoc Cham Dressing or Natural (GF)

Assorted Sushi with Wasabi, Pickled Ginger and Soy (GF) (VGO)

Salmon Blinis with Cream Fraiche and Lemon

Spencer Gulf King Prawn Ceviche on Crostini with Fresh Salsa and Lime

Chicken Liver en crouete with Plum Paste and Parsley Puree

Thai Chicken Larb, served on Betel Leaf with Roasted Rice and Lime

Beef Tartare on Sourdough Toasts with Parmesan Horseradish Cream

Buffalo Mozzarella with Fennel, Tomato and Toasts

Smoked Duck Tartine with Sour Cherry

Marinated Charred Beef, Toasted Brioche, Pickled Shallot, Aioli

Smoked Ocean Trout, Black Sesame Crisp, Crème Fraiche

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Cocktail Menu



Hot Canapes

Thai Style Fish Cakes with Hot and Sour Dipping Sauce (GF)

Mini Beef Pies with Beerenberg Tomato Relish

Pork and Fennel Sausage Roll with Spiced Tomato Jam

Steamed Hampshire Pork Gyoza, Yuzu Dipping Sauce and Chilli Crunch on the side

Steamed Vegan Gyoza, Yuzu Dipping Sauce and Chilli Crunch on the side

Mushroom Arancini with Aioli and Reggiano (V)

Peking Duck Spring Roll with Shredded Leeks and Hoisin

Zucchini, Pea and Mint Fritter with Coconut Yoghurt and Curry Oil (VG) (GF)

Wagyu Beef Sliders with Pickles, Cheese, Ketchup and Mustard

Vegetarian Spring Roll with Sweet Chilli Hoisin (V)

Chicken Satay Skewer, Tamarind Glaze and Coriander (GF)

Pork Belly Skewers with a Miso Glaze (GF)

Lamb Kofta with Minted Yoghurt and Sumac (GF)

Wagyu Beef Skewers, Soy Glaze (GFO)

Fried Chicken Tenders, Chilli Coat, Kewpie and Pickles (GF)

Local Crispy Dash Fried Calamari with Sichuan Salt and Lime Aioli

Wagyu Beef Polpette, Sugo, Basil

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Lunch & Dinner – Plated



All plated menus include alternate service of main course

2 Course Menu

\$75.00 per person

3 Course Menu

\$91.00 per person

Entrée Selections

Individual Antipasto Plate, Local Smallgoods,
Pickled Vegetables, Ciabatta

Soba Noodle, Confit Salmon, Pickled Shallots,
Mizuna Salad, Wasabi Seeds

Coorong Mullet, Fennel Apple and Young
Coconut Salad, Miso Glaze, Roasted Shallot
Dressing

Hiramasa Kingfish Ceviche, Avocado, Chili,
Finger Lime, Prawn Cracker

Zucchini, Pea and Mint Fritters, Onkaparinga
Creamery Goats Curd, Watercress, Avocado,
Vincotto

Virginia Tomato, Grilled Eggplant, Stracciatella,
Basil, Pumpkin Seeds, Garlic Crouton

Spinach and Ricotta Ravioli, Roasted Tomato
Sauce, Pecorino, Basil

Manma Barossa Hampshire Pork Dumplings,
Spring Onion, Chilli Crunch, Citrus Soy
Dressing (VG Option)

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Lunch & Dinner – Plated



Main Course Selections

36 Degree South Beef Cheek, Smoked Mash, Kimchi, Bordelaise

Crispy Barramundi, Coconut Rice, Sour Curry, Asian Herbs

Murray Valley Lamb Rump Shawarma, Spiced Carrots, York Peninsula Dirty Inc. Kabuli Chickpeas, Honey Cumin Yoghurt

Greenslades Clare Valley Chicken Kiev, Wild Thyme Jus, Aioli, Roasted Kipfler Potatoes, Crispy Leaf Salad

Mayura Station Wagyu Brisket and Shiraz Pie, Horseradish Mash, Peas, Jus, Bush Tomato Relish

OBE Organic Eye Fillet, Potato Puree, Black Pepper Jus, Green Beans, Café de Paris Butter

Beef Porterhouse, Hand Cut Chips, Pepperonata Jus, Wild Roquette

Roasted Harissa Pumpkin, Chickpeas, Pearl Barley, Greens, Citrus Tahini Yoghurt (V)

Pan Roasted Gnocchi, Duck Ragu, Green Olive, Pecorino

Dessert Selections

New York Baked Blueberry Cheesecake, Mascarpone

Pavlova, Lemon Curd, Passionfruit, Crème Fraiche

Tiramisu, Frangelico Cream

Sticky Date Pudding, Salted Caramel and Vanilla Bean Ice Cream

Vegan Chocolate Mud Cake, Raspberry Sorbet

Local Cheese Selection, Condiments and Lavosh

Additional Options

Chef's Selection of Pre-Dinner Canapes (30 Minute Duration) - \$18.00 Per Person

Bowl of Chips with Tomato Sauce - \$14.00 Per Bowl

Bowl of Wedges with Sour Cream and Chili - \$14.00 Per Bowl

Garden Salad - \$18.00 Per Bowl

Seasonal Greens - \$18.00 Per Bowl

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Gourmet BBQ Buffet

\$65.00pp



Our buffet menus allow you to provide a great range of flavours and produce for your guests, while still delivering on presentation and style.

From the Grill

Continental Pork Sausages
Marinated Lamb Skewers, Rosemary, Garlic
Chicken Fillets, Lemon, Garlic and Thyme
Beef Porterhouse

Salads

Asian Slaw, Hot and Sour Dressing,
Crispy Shallot
New Potato, Peas, Dill, Lemon
Classic Greek Salad, Feta, Oregano
Mixed Leaf Salad
Middle Eastern Spiced Chickpea Salad

Accompanied by a Selection of Artisan Bread
and Condiments

Additional Options:

Add our Seafood Selection for an additional
\$28.00 per person:
Chargrilled Spencer Gulf Prawns
Pickled Squid and Octopus
Smoked Salmon

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Beverage Packages



All prices are listed per person and are applied to all guests attending your function.

Barossa Boy Wines Package

Corryton Burge Sparkling NV

Cheeky Tilly Riesling

Double Trouble Shiraz Cabernet

A Selection of Coopers Beers

A Selection of Coca-Cola Soft Drinks

1 Hour	\$27.00 per person
2 Hours	\$34.00 per person
3 Hours	\$40.00 per person
4 Hours	\$45.00 per person
5 Hours	\$52.00 per person

Teakle Wines Package

Teakle Brut Cuvee NV

Teakle 2022 Estate Chardonnay

Teakle 2024 Rosé

Teakle 2022 Shiraz

A Selection of Coopers Beers

A Selection of Coca-Cola Soft Drinks

1 Hour	\$32.00 per person
2 Hours	\$39.00 per person
3 Hours	\$45.00 per person
4 Hours	\$50.00 per person
5 Hours	\$57.00 per person

*Other beer options are available on request at an additional cost.

Function Spaces

Premiers Bar

Room Hire Fee: \$350.00 (Mon-Thurs) \$500.00 (Fri-Sun)

Unavailable Thursday nights during the football season.

The famous Premiers Bar is a unique space that provides the atmosphere that imitates a club room and really represents the best of Norwood Football Club with a connection to the alfresco area with uninterrupted views of the iconic Norwood Oval. The room features complimenting furniture associating a warm casual atmosphere with the use of bar stools, wine barrel, market umbrellas and the option of gas heater usage outdoors during cooler seasons. The Premiers Bar features 2x big screen TV's in room as well as a state of the art Bluetooth Audio System connecting to the room and outdoor speakers. You can captivate your crowd with a rolling slideshow on the TV's while playing music from your Bluetooth device to create the perfect atmosphere. This space truly needs to be seen to be believed.

Combine this with the array of Audio-Visual capabilities and this is truly an inviting place for all.

Capacity

Style	Cocktail Only	
Capacity	100 Indoors	150 with Alfresco



Function Spaces

Norwood Function Room

Room Hire Fee: \$750.00 (Mon-Thu) \$1,000.00 (Fri-Sun)

The Norwood Function Room really elevates any function with its dynamic, gorgeous wide view of the pristine Norwood Oval and really facilitates the perfect canvas to create any event as inspiring or comfortable and intimate you require. Thanks to state of the art audio visual system, it provides the perfect location for all types of events including parties, celebrations, meetings, presentations, and conferencing. With bespoke catering packages available for your guests, we can provide the perfect atmosphere to keep your guests comfortable and engaged. The room features 2 big screen TV's as well as a large retractable projector & screen allowing you to engage your guests from all angles. Connection via HDMI, wireless, Bluetooth and other sources into the video and audio system are all possible.

Capacity

Style	Cocktail	Banquet	U Shape	Board Room	Theatre	Cabaret
Capacity	250	140	29	22	160	112



Audio Visual Inclusions

- Wifi Internet Access
- Screen and Projector
- 2 x LED TV Screens
- Lectern and Cordless Microphone
- Stage Riser
- Background Music via In-House Speakers

Additional Options

- Security \$70 Per Hour / Per Guard
- Digital Scoreboard Signage - \$500
(Additional \$100.00 If You Require NFC to Create Artwork)
- Table Centrepieces from \$25 Per Table

Contact Us

We look forward to hearing from you and being a part of your event.

Contact us today and let's create an unforgettable celebration together!



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norwoodfunctionroom.com.au



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