

# Set Menu

## Entrée

Mushroom and thyme soup with parmesan croutons (g) (v)

Chicken rillettes tartlet with a roquette and macadamia salad and raspberry vinaigrette

Chicken liver and green peppercorn pate with melba toast & onion jam

Spinach and ricotta gnocchi with napolitana sauce (v)

Smoked salmon, goats cheese and roquette salad on a warm herb potato rosti

Szechuan pepper squid with rice noodle salad

Harissa lamb loin on a spinach and walnut cous cous salad with raisin vinaigrette (g)

Braised beef and mushroom pie with a cauliflower and pea puree

## Main

Fillet mignon with mushroom duxelle, dauphinoise potato and cabernet jus

Pan fried chicken breast on a pumpkin and asparagus risotto drizzled with truffle oil (g)

Atlantic salmon with a fresh herb salad, avocado and cherry tomato salsa (g)

Parmesan crusted lamb rack on a sweet potato and green bean salad with salsa verde

Braised pork belly with creamy mashed potato and pear and apple chutney (g)

Scotch fillet with roasted potatoes, broccolini and a mustard tarragon sauce

Prawn and scallop risotto with a lime and dill crème fraiche (g)

Pumpkin and parmesan ravioli with a red pepper and pinenut sauce (v)

## *Dessert*

Vanilla crème brulee with raspberry sorbet (g)

Meringue with seasonal fruits and chantilly cream (g)

Dark chocolate mousse with berry coulis (g)

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Brandy snap basket with trio of sorbet

Strawberry and cream panna cotta with a champagne and mint syrup (g)

Selection of Australian cheeses, lavosh and dried fruits

## *Options*

2 Courses \$49.50

or

3 Courses \$59.50

Additional choices of

Entree	\$5.00 per head
Main	\$6.50 per head
Dessert	\$3.50 per head

# Cocktail Food Choices

## Hot

- Tandoori chicken spring rolls with mango chutney
- Thai chicken satay skewers with coconut satay sauce
- Spinach and cheese puff with tomato kasundi
- Vegetable tartlet with parmesan wafer

## Cold

- Prawn, chicken or vegetarian nori with soy and wasabi
- Baked button mushrooms filled with chicken pate
- Tomato, basil and bocconcini bruschetta
- Smoked chicken and brie on thyme crostini

**\$2.10 per piece**

## Hot

- Crumbed baby lamb cutlets with tomato relish
- Blue cheese and neufchatel tartlet with caramelized red onion
- Beef mignon with horseradish aioli
- Grilled lemon pepper prawns with dill aioli

## Cold

- Rare roast beef on ciabatta toast with béarnaise sauce
- Smoked salmon with dill neufchatel on crispy baguette
- Cajun lamb loin on ciabatta toast with tomato kasundi and roquette
- King prawns with rice noodles salad and mango, lime salsa

**\$2.70 per piece**

**Minimum order of 12 pieces per item  
Minimum of 25 people**

# Platter Menu

## **Turkish and Dips \$45.00**

Toasted Turkish bread served with freshly made dips, served with marinated olives & feta

## **A Selection of Nori Rolls \$60.00**

With wasabi, pickled ginger & light soy. Gluten free

## **Footy Food \$65.00**

An assorted mixed meat & vegetable pies, sausage rolls, quiches served with tomato sauce

## **Asian Selection \$65.00**

A selection of vegetable samosas, spring rolls, curry puffs, tempura prawns with sweet chilli

## **Sandwich Selection \$65.00**

Assorted fillings served on white, whole meal & multigrain bread

Curried egg, mayonnaise & lettuce,

Chicken, lettuce & mayonnaise,

Tuna, dill, aioli & cucumber,

Tomato, cheese & seeded mustard

Ham, lettuce & tomato

Mediterranean vegetable and basil cream cheese

Roast beef, roquette and dijonaise

## **Pizzas Platter \$55.00**

Selection of freshly baked mixed pizzas

## **Fish Goujons \$65.00**

Crispy fried lightly crumbed local fish pieces with lemon wedges & tartar sauce

## **Assorted Satay Delights \$65.00**

Char grilled chicken & beef skewers with satay sauce

## **Lamb Cutlets (30pcs) \$65.00 (50pcs) \$100**

Barbequed lamb cutlets

## **Cold Meat Platter \$85.00**

Selection of continental meats, cheeses, pickles & toasts

## **Prawn Skewers \$85.00**

Grilled local prawns with lemon wedges & aioli

## **Fruit Platter \$65.00**

A selection of fresh, seasonal fruits

## **Wedges and Fries \$40.00**

Served with sweet chilli sauce, sour cream & tomato sauce

Includes GST

**EACH PLATTER CATERS FOR 8 PEOPLE as a snack**

**Please give AT LEAST one week's notice for food preparation.**

# Venue Hire

## **UPSTAIRS VENUE HIRE**

<b>VENUE</b>	<b>HIRE</b>	<b>COCKTAIL CAPACITY</b>	<b>DINNER CAPACITY</b>
Main, Lounge Bar & Verandah * All upstairs	\$750.00	285 pax	160 pax
Lounge and Main room	\$500.00	180 pax	130 pax
Lounge and Verandah	\$325.00	130 pax	50 pax
Main Room only	\$425.00	110 pax	100 pax
Boardroom ( Half day)	\$125.00	15-18	N/A
( Full day)	\$165.00	15-18	

## **DOWNSTAIRS INSIDE VENUE HIRE**

Cellar (40-45pax)	\$110.00
Top of the Cellar (100pax)	\$110.00
Cellar & Top of the Cellar (145pax)	\$200.00
Fireplace (40-50pax)	\$75.00

## **OUTSIDE ENCLOSED GARDEN AREA**

### **SUNDAY –THURS HIRE FEE**

All of the Garden (200pax)	POA
Half of the Garden (100pax)	\$225.00

### **FRIDAY AND SATURDAY HIRE FEE**

All The Garden (200 pax)	POA
Half of the Garden (100pax)	POA

**All weekend hire of Garden Bar  
must be confirmed by Hotel Manager  
These prices are inclusive of GST**

# *Oxford Hotel Wedding*

## *Terms and Conditions*

### **Tentative Bookings**

*A Tentative Booking will be held for 14 days and will be automatically cancelled unless an extension is requested.*

### **Confirmation of Bookings**

*A deposit of \$500.00 is required to guarantee the booking and will be deducted from the final account. Upon confirmation of the booking, a receipt and confirmation letter will be issued.*

### **Final Confirmation of Numbers**

*You are required to finalise arrangements, by personal appointment with the Functions Manager not less than 14 days prior to the event.*

### **Guaranteed Numbers**

*A guaranteed number of guests attending the function are required 72 hours prior to the event. Management reserves the right to charge for meals prepared in accordance with numbers guaranteed. Additional meals for photographer and DJ must be paid for.*

### **Price Variations**

*Please note that whilst prices are based on current costing, any increase or unavailability will be advised thirty (30) days prior to the event. All prices are GST inclusive.*

### **Cancellations**

*Should circumstances arise where a cancellation is necessary within ninety (90) days notice, we will not refund your deposit. We reserve the right to charge a cancellation fee on the total value of the function as follows:*

*Notice within 30 days 50%*

*Notice within 14 days 100%*

### **Personal Belongings**

*The staff will take every care with security and protection of your property. We cannot accept liability for loss or damage of any items whilst it is in our premises. We recommend you arrange insurance cover.*

### **Use of Confetti**

*The hotel prohibits the use of confetti on the premises.*

### **Display and Signage**

*Nothing is to be nailed, screwed or adhered to any wall or paintwork.*

**Damage to Property**

*Damage caused to property including linen, carpets, fixtures and fittings, resulting in replacement of the property will be financial responsibility of the hirer.*

**Delivery**

*All deliveries to the Venue must be advised to the Function Coordinator prior and marked with the name and date of the function. Wedding cakes should only be delivered on the day of the function, or if this is not possible, they should be stored in a protective box or container. Whilst every effort will be made to assist in the movement of goods to the function room, assistance will be offered only if staff is available at that time.*

**Payment of Account**

*Payment for the total function is required 72 hours prior to the function. A deposit is required for beverage by consumption with the remaining amount to be paid on conclusion of the function. Payment can be made by cash, cheque or credit card.*

***Upon payment of credit cards, a 3% surcharge applies.***

**Minimum of Numbers**

*A minimum of eighty (80) guests is required when booking the main room.*

**Smoking**

*The Oxford Hotel is a smoke free venue.*

**Public Holidays**

*Attract a 20% surcharge on the total food and beverage account.*

**Licensed Premises**

*The Oxford Hotel is a fully licensed venue. Any bought in alcohol will be confiscated and returned upon conclusion of functions.*

**Responsible Service of Alcohol**

*Alcohol will be served responsibly; any person deemed to be intoxicated would either be refused service or removed from the premises.*

# Declaration

I have hereby read and agree to the above terms and conditions.

Client Name/s: \_\_\_\_\_

Function Date: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Function Type: \_\_\_\_\_

Guest Arrival: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Email Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

Work: \_\_\_\_\_

Home: \_\_\_\_\_

Fax: \_\_\_\_\_

Mobile: \_\_\_\_\_

\_\_\_\_\_  
Signed

\_\_\_\_\_  
Dated

## **Payment of deposit by credit card – require the following details**

Type of card (ie: Visa, Mastercard, Amex): \_\_\_\_\_

Card number: \_\_\_\_\_ expiry date: \_\_\_\_\_

Name of card holder: \_\_\_\_\_

Signature of card holder: \_\_\_\_\_

## **Payment of deposit by cash or cheque – require the following details**

Cash Amount: \_\_\_\_\_

Cheque Amount / Number: \_\_\_\_\_

Please be aware if the above is not signed, The Oxford Hotel reserves the right to enforce the above terms and conditions where applicable