



Christmas

F U N C T I O N S

THE
OXFORD
HOTEL
SINCE 1906

CHRISTMAS SEATED MENU

2 course \$60.00 | 3 course \$75.00

minimum of 40 guests

SHARE PLATE

Chorizo, grilled prawns, mini pumpkin tart, mushroom arancini, dip, turkish bread

VEGAN SHARE PLATE AVAILABLE UPON REQUEST *

MAIN SELECTIONS

Moroccan Chicken Breast, creamy mash potato, broccolini, mushroom sauce (gf)

250gr Porterhouse (cooked medium) chips, grilled prawns, seasonal vegetables, bernaise (gfo/dfo)

Grilled Barramundi, roasted sweet potatoes, asparagus, lemon white sauce (gf)

Pumpkin Gnocchi, cherry tomatoes, spinach, pesto, pine nuts, cream sauce (vg/gfo/vegan option)

DESSERT SELECTIONS

Sticky Date Pudding, butterscotch sauce, ice cream

Chocolate Mud Cake, ice cream, crumbed biscoff

*Vegan/ GF/ DF desserts to be arranged by request

(vg) vegetarian (gfo) gluten free option (dfo) dairy free option

CHRISTMAS SEATED

2 course \$70.00 | 3 course \$85.00

minimum of 40 guests

*your choice of two from each course, to be served alternate drop
main room bookings only**

ENTREE (choose 2)

Beetroot Arancini, pumpkin aiolo, roquette, pine nuts (vg)

Crumbed Lamb Cutlets, sweet potato puree, roquette, mint yoghurt

Grilled Salmon, beetroot fetta, mesculin, mustard dressing (gf)

Mushroom Arancini, pesto, confit tomatoes, balsamic dressing (vg/gf/vegan option)

MAIN SELECTIONS (choose 2)

220g Eye Fillet (cooked medium) potato rosti, broccolini, baby carrots, red wine jus (gf)

Moroccan Chicken Breast, creamy mash, greens, mushroom sauce (gf)

Grilled Barramundi, lemon butter roasted potatoes, asparagus, mustard creamy sauce (gf)

Lamb Rump, sweet potato mash, broccolini, braising sauce (gf)

Pumpkin Gnocchi, cherry tomatoes, spinach, pine nuts, pesto, cream sauce (vg/gfo/vegan option)

DESSERT SELECTIONS (choose 2)

Sticky Date Pudding, butterscotch sauce, ice cream

Tiramisu, chantilly cream, biscoff crumb

Toblerone Gateaux, mascaprone cream

***Vegan/ GF/ DF desserts to be arranged by request**

(vg) vegetarian (gfo) gluten free option (dfo) dairy free option

CANAPE MENU

designed to be shared

Trio of dips, turkish bread, bread sticks, lavosh crispbread (v) **\$70.00**

Cheese selection, salami, prosciutto, lavosh crispbread, marinated olives, onion jam, dried fruit **\$125.00**

The oxford platter, grilled prawns, chorizo, mushroom arancini, sausage rolls, prosciutto, danish feta, marinated olives, turkish bread, house made dip **\$125.00**

Asian selection of spring rolls, prawn twisters, samosas **\$90.00**

pizza

Oxford - bbq chicken, roasted peppers, red onion, jalapenos, mozzarella **\$90.00**

Pulled pork - roasted pumpkin, red onion, jalapenos, coriander **\$90.00**

Veggie - roast pumpkin, mushrooms, avocado, tomato, red onion, parmesan, mozzarella, napoletana base **\$90.00**

Margherita - cherry tomatoes, mozzarella, fresh basil, bocconcini (v) **\$90.00**

**30 pieces on each platter*

**Gluten free pizza bases available - \$10.00 per platter*

vegetarian

Fresh tomato bruschetta, spanish onion, bocconcini, basil, smashed avocado (v) **\$85.00**

Panko crumbed truffle mushroom arancini (vegan, gf option available - \$10.00 extra per platter) **\$120.00**

Mushroom & spinach tartlet, parmesan, chives (v) **\$100.00**

Pumpkin & fetta, sundried tomato tartlet (v) **\$100.00**

Homemade vegetarian pastry puffs, tomato relish (v) **\$100.00**

Grilled polenta, sundried tomatoes, olive tapenade (vegan option available, gfo) **\$95.00**

Korean fried cauliflower bites (v) (vegan option available) **\$90.00**

Fried mozzarella sticks, aioli, tomato sauce (v) **\$90.00**

**30 pieces on each platter*

seafood

Tempura prawns, roasted garlic aioli **\$125.00**

**30 pieces on each platter*

meat

Homemade sausage rolls, tomato relish **\$100.00**

Chicken croquettes, chili aioli **\$110.00**

Indonesian chicken satay skewers, traditional peanut sauce (gfo) **\$115.00**

Indonesian beef satay skewers, traditional peanut sauce (gfo) **\$125.00**

**30 pieces on each platter*

substantial

Cheese burger sliders, tomato, fried onions, american cheddar, aioli, house tomato relish **\$135.00**

Pulled pork sliders, aioli, cabbage slaw **\$135.00**

Crumbed chicken slider, bacon, julienne slaw, siracha mayo **\$135.00**

Plant based pattie, bocconcini, roquette, beetroot, aioli, tomato relish (v) (vegan option available) **\$135.00**

**25 pieces on each platter*

(gf/o) - Gluten free / option available (v) Vegetarian

BEVERAGE PACKAGES

SILVER PACKAGE

2 Hour \$47.50

3 Hour \$54.50

4 Hour \$62.00

5 Hour \$68.00

TAP BEER

Little Creatures Pale Ale

James Squire 150 Lashes

Swan Draft

Furphy

Rogers

James Squire Orchard Crush

BOTTLED BEER

Cascade Light

Heineken Zero

WINE SELECTION

Hardys Brut Reserve Sparkling (SA)

Oxford Landing Pinot Grigio (SA)

Oxford Landing Shiraz (SA)

All soft drinks & San Pellegrino Sparkling Water 250ml

GOLD PACKAGE

2 Hour \$50.50

3 Hour \$58.00

4 Hour \$65.00

5 Hour \$71.00

TAP BEER

Little Creatures Pale Ale

James Squire 150 Lashes

Swan Draft

Furphy

Rogers

James Squire Orchard Crush

BOTTLED BEER

Cascade Light

Heineken Zero

WINE SELECTION

Hardys Brut Reserve Sparkling (SA)

Mr. Mick Gela Cuvee Brut (SA)

Mr. Mick Pinot Grigio (SA)

Mr. Mick Rose (SA)

Oxford Landing Shiraz (SA)

All soft drinks & San Pellegrino Sparkling Water 250ml

Add house spirits to either beverage package for \$15.00 per person

PRIVATE BAR OPENING REQUIREMENTS

Private bars only open upon request - For the private bars in the Main Room, Verandah or Bar End Garden to open a minimum spend of \$750.00 is required.

Please note the bar can be shared between multiple functions

TERMS & CONDITIONS THE OXFORD HOTEL

EVENT DETAILS

Final Details Event details, including timings, room set-up, final numbers and beverage requirements must be forwarded to the Functions Manager no later than fourteen (14) days prior to the event.

CANCELLATION: A deposit is required at the time of booking. Full payment must be made no less than fourteen (14) days before the event date. There will be no refund of the deposit for cancellations made within 3 weeks (21) days of event date. All cancellations must be made in writing by the client/hirer to the Functions Manager.

RESPONSIBLE SERVICE OF ALCOHOL

The Oxford Hotel reserves the right for any person deemed intoxicated to be refused service or if necessary to be removed from the premises.

DELIVERIES

Deliveries to the upstairs areas are via the fire escape stairs from Anzac Rd, into the Main Room. The door size is 770x2000. All items brought on to the premises must be placed on soft floor coverings to avoid damage to the floorboards. Delivery times must be liaised with the Functions Manager.

MUSIC & ENTERTAINMENT

** DJ's are permitted (Main Room only) or personal playlists can be accommodated in the private rooms of the hotel. Hotel management always reserves the right to volume control, strict volume restrictions apply.

DECORATING

Damage and Decorations The client/hirer is financially liable for any and all damages to venue fixtures or fittings whether sustained through their own actions, or through the actions of their guests, contractors, sub-contractors, including movement in or out of the venue. Any styling or event theming of the venue in any form is at the discretion of management and must be approved in advance. Not all areas are suitable for decorations. For more information please contact the Functions Manager

IMPORTANT NOTICE By confirming your booking and filling out the booking confirmation form you are acknowledging that you have read, understood and agree to the terms and conditions.