

An artistic illustration of a white egret standing in a pond. The egret is shown in profile, facing right, with its long neck curved and its long, thin beak pointed. Its feathers are depicted with soft, layered strokes. The background is a dense arrangement of stylized foliage in various shades of teal, blue, and yellow. Some leaves are simple shapes, while others have more complex, feathery patterns. The overall style is painterly and serene.

THE
OXFORD
HOTEL
SINCE 1906



FUNCTIONS & WEDDINGS

Established in 1906, Located in the heart of Leederville The Oxford is an iconic food and beverage destination, inside this pristine local is where you will explore two stories rustic charm. The beer garden of the hotel is fully heated, available year round and several reserved areas are available downstairs and the private function rooms are located upstairs.

Let us take the hassle out of organising your next Event. Email our talented team on events@theoxford.com.au or phone (08) 9444 2193



THE CELLAR

Need a little privacy but still like to be amongst the action? The Cellar is an elegant space perfect for cocktail-style functions comfortably accommodating 20 to 45 guests; Enjoy exclusivity of your own semi private area whilst still enjoying the vibrant ambiance of the hotel.

THE FIREPLACE

The Fire Place is a versatile space suitable for a variety of functions accommodating 20 to 80 guests. This intimate lounge is semi private area over looking Oxford Street.

THE GARDEN

The Bar End Garden

this space is perfect casual setting for your next event, with private access to the bar. Perfect for groups from 20 to 250.

The Deck End Garden

This area is situated at the Oxford Street end of our Beer Garden, comfortably accommodates functions with up to 50 standing guests.

All reserved areas have a booking deposit of \$150.00 which is redeemable on food and beverage.



MAIN ROOM

Located on level 2 of The Oxford Hotel, the history of the hotel is shown in the exposed brick walls, high ceilings and beautiful wooden floor boards. The Rooms open plan layout makes it ideal for any special occasion, such as Engagement parties, Weddings, Birthdays or social and corporate events. Able to accommodate acoustic live music or a DJ, dance floor available dependent on seating arrangements.

Monday - Friday \$300.00 venue hire
Saturday - Sunday \$425.00 venue hire

THE VERANDAH

This Intimate area is fully enclosed with access to a private bar and views overlooking Oxford Street. Accommodates 40 guests seated dining or from 50 up to 60 guest's cocktail style, able to play list your own music selection.

\$150.00 venue hire



(Main Bar, Lounge Bar & Verandah)

Accommodating 100 up to 110 guests for seated dining or 250 guests cocktail style. Combining the Main Room, Lounge and Verandah as one private space, all areas connect and flow as one. Featuring superior sound system with the ability to play list your own music selection . Able to accommodate acoustic live music or a DJ, dance floor available dependent on seating arrangement.

\$600.00 exclusive use venue hire

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canape platters

Trio of dips, turkish bread, bread sticks, lavosh crispbread (v) **\$50.00**

Cheese selection, salami, prosciutto, lavosh crispbread, marinated olives, onion jam, dried fruit **\$100.00**

The oxford platter, grilled prawns, chorizo, mushroom arancini, spiced meat balls, smoked salmon, danish feta, marinated olives, turkish bread, house made dip **\$100.00**

Asian selection of spring rolls, prawn twisters, samosas **\$75.00**

pizza

Oxford - bbq chicken, roasted peppers, red onion, jalapenos, mozzarella **\$75.00**

Pulled pork - roasted pumpkin, red onion, jalapenos, coriander **\$75.00**

Moroccan - pulled lamb, zucchini, roast peppers, red onion, mozzarella, mint yogurt **\$75.00**

Margherita - cherry tomatoes, mozzarella, fresh basil, bocconcini (v) **\$75.00**

vegetarian

Fresh tomato bruschetta, spanish onion, bocconcini, basil, smashed avocado (v) **\$80.00**

Panko crumbed truffle mushroom arancini (v) **\$90.00**

Mushroom & spinach tartlet, parmesan, chives (v) **\$80.00**

Pumpkin & fetta, sundried tomato tartlet (v) **\$80.00**

Homemade vegetarian pastry puffs, tomato relish (v) **\$80.00**

Grilled polenta, sundried tomatoes, olive tapenade (vegan option available) **\$90.00**

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

seafood

Tempura prawns, roasted garlic aioli **\$100.00**

Mini barramundi fish tacos, slaw, roasted corn, chilli aioli (vegetarian option available) **\$100.00**

meat

Homemade sausage rolls, tomato relish **\$90.00**

Lamb kofta, tzatziki sauce, coriander (gfo) **\$90.00**

Indonesian beef or chicken satay skewers, traditional peanut sauce (gfo) **\$90.00**

Spiced meatballs, smokey bbq sauce, sesame seeds **\$90.00**

*30 pieces on each platter

substantial

Cheese burger sliders, tomato, fried onions, american cheddar, aioli, house tomato relish **\$100.00**

Pulled pork sliders, aioli, cabbage slaw **\$100.00**

Crumbed chicken slider, bacon, julienne slaw, siracha mayo **\$100.00**

Pumpkin & chickpea patties, bocconcini, rocket, beetroot, aioli, tomato relish (v) (vegan option available) **\$100.00**

*25 pieces on each platter

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

seated menu

your choice of two, to be served alternate drop

2 course \$55 | 3 course \$70

ENTREE

Thai beef salad, spiced peanuts, cucumber, cherry tomatoes, slaw, crispy noodles, nam jim (gfo)

Arancini, field mushroom, herbs, truffle oil, swiss cheese and pesto sauce (v)

Parmesan & herb crusted lamb cutlets, hummus, cous cous, rocket, pumpkin, mint yogurt

Grilled polenta, hummus, roasted pumpkin & capsicum, crumbed haloumi, quinoa, mesculin, mustard dressing (v) (gfo) (vegan option)

MAIN

Spinach & ricotta ravioli, mushrooms, sundried tomatoes, truffle oil, parmesan (v)

Chicken breast & prosciutto, corn & manchego croquettes, broccolini, béarnaise

250gr Eye fillet (cooked medium), feta and chives potato rosti, broccolini, glazed baby carrots and red wine jus

Twice cooked pork belly, colcannon mash, broccolini, sticky asian sauce

Barramundi fillet, warm potato salad, asparagus, hollandaise sauce and fried capers (gfo)

DESSERT

Dark chocolate mousse, chantilly and pistachio crumb (gf)

Sticky date pudding, vanilla ice cream, butterscotch sauce

Belgium waffles, strawberry coulis, chocolate sauce, ice cream

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



Packages include sparkling wine, white wine, red wine, draught beers, cider, sparkling water.

2 Hour \$36.50

3 Hour \$41.50

4 Hour \$49.00

5 Hour \$52.00

Little Creatures Pale Ale
James Squire 150 Lashes
Swan Draft
Furphy
Rogers
James Squire Orchard Crush

Angoves Chardonnay Pinot Noir (SA)
Oxford Landing Pinot Grigio SA
Oxford Landing Shiraz SA

All soft drinks

San Pellegrino Sparkling Water 250ml

ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. Your tab can be revised as your function progresses and increased if need be.

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 \$600.00 is required. If the minimum spend is not met the credit card details on file will be charged the difference.





