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THE
OXFORD
HOTEL

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Weddings Package



Weddings at the Oxford

Happily Ever After...

Fall in love with Perth's favourite wedding venue and celebrate your dream wedding reception with up to 200 guests in the heart of Leederville.

The Verandah with sweeping views over Mt Hawthorn offers the perfect setting for pre dinner drinks and the area features its own private bar and lounge.

The Main Room located on Level 2 of the Oxford exudes a modern sophisticated rustic charm with exposed brickwork, wooden floorboards and high cathedral ceilings with exposed jarrah beams.

Enjoy a delicious selection of standing canapés for a slightly more relaxed celebration, or enjoy a seated dinner. The Oxford has an extensive drinks list for you and your guests to enjoy. Decide between our house selection, our premium selection or a personal selection of your very own.



Ceremonies

Let us take care of every aspect of your special day..

Our Main Room is the perfect place for your intimate ceremony.
Say I do in front of your family and friends in our Main Room filled with rustic charm.

Celebrate the whole day at the Oxford Hotel by hiring the whole of Level 2.
Once the ceremony has concluded your guests can enjoy pre dinner drinks on our Verandah overlooking Oxford Street, while our events team work their magic and set your reception.



The 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 floorboards. The rooms open plan layout makes it ideal for any wedding set up. From cocktail weddings to seated dinners with options of long or round tables, the Main Room can cater for all, creating your perfect day.

This space can accommodate up to 120 for a cocktail event or 100 for a seated event.



The Verandah

This intimate area is fully enclosed with access to a private bar and views overlooking Oxford Street. The perfect location for pre dinner drinks for your guests.

This area accommodates 40 guests for a seated event or up to 60 for a cocktail event.

Exclusive Hire

(Main Bar, Lounge Bar & Verandah)

Accommodating up to 100 guests for seated dining or 200 guests cocktail style. Combining the Main Room, Lounge and Verandah as one private space, all areas connect and flow as one. Featuring a superior sound system with the ability to play your own music selection.





Pricing & Inclusions

MAIN ROOM & LOUNGE: \$700.00

EXCLUSIVE HIRE: \$900.00

ROOM RESET FEE: \$100.00

Venue hire fees are inclusive of your very own dedicated wedding coordinator for the day to assist with behind the scenes at the venue. Level 2 also has an exclusive bridal suite available to you and your bridal party for the duration of the day. Venue hire includes the Oxford Hotels furniture, linen, cutlery, crockery, glassware.*

The Main Room has its own sound system with microphone and facilities to accommodate a DJ.

*Additional items can be hired in for events at an extra cost. Please speak to the Functions Manager for more information.



Canape Platters

designed to be shared

Trio of dips, turkish bread, bread sticks, lavosh crispbread (v) **\$75.00**

Cheese selection, salami, prosciutto, lavosh crispbread, marinated olives, onion jam, dried fruit **\$145.00**

The oxford platter, grilled prawns, chorizo, mushroom arancini, sausage rolls, prosciutto, danish feta, marinated olives, turkish bread, house made dip **\$135.00**

Asian selection of spring rolls, prawn twisters, samosas **\$95.00**

pizza

Oxford - bbq chicken, roasted peppers, red onion, jalapenos, mozzarella **\$100.00**

Pulled pork - roasted pumpkin, red onion, jalapenos, coriander **\$100.00**

Veggie - roast pumpkin, mushrooms, avocado, tomato, red onion, parmesan, mozzarella, napoletana base **\$100.00**

Margherita - cherry tomatoes, mozzarella, fresh basil, bocconcini (v) **\$100.00**

**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) **\$90.00**

Panko crumbed truffle mushroom arancini (vegan, gf option available - \$10.00 extra per platter) **\$130.00**

Mushroom & spinach tartlet, parmesan, chives (v) **\$105.00**

Pumpkin & fetta, sundried tomato tartlet (v) **\$105.00**

Homemade vegetarian pastry puffs, tomato relish (v) **\$110.00**

Grilled polenta, guacamole, cherry tomatoes, balsamic glaze (vegan option available, gfo) **\$100.00**

Korean fried cauliflower bites (v) (vegan option available) **\$95.00**

Fried mozzarella sticks, aioli, tomato sauce (v) **\$95.00**

**30 pieces on each platter*

seafood

Tempura prawns, roasted garlic aioli **\$135.00**

Tempura Fish Goujons, tartare sauce **\$120.00**

**30 pieces on each platter*

meat

Homemade sausage rolls, tomato relish **\$115.00**

Chicken croquettes, chili aioli **\$115.00**

Indonesian chicken satay skewers, traditional peanut sauce (gfo) **\$120.00**

**30 pieces on each platter*

substantial

Cheese burger sliders, tomato, fried onions, american cheddar, aioli, house tomato relish **\$145.00**

Pulled pork sliders, aioli, cabbage slaw **\$145.00**

Crumbed chicken slider, bacon, julienne slaw, siracha mayo **\$145.00**

Plant based pattie, bocconcini, roquette, beetroot, aioli, tomato relish (v) (vegan option available) **\$145.00**

**25 pieces on each platter*

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

Please note menu items and pricing are subject to change

Minimum spend - 1 platter per 10 people

Seated Menu

2 course \$70 | 3 course \$85

your choice of two, to be served alternate drop

minimum of 40 guests

ENTREE

Beetroot arancini, pumpkin aioli, 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

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

Tiramisu, chantilly cream, biscoff crumb

Sticky date pudding, vanilla ice cream, butterscotch sauce

Toblerone gateaux, mascarpone cream

(Gluten free, dairy free and vegan dessert options available upon request)

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

Please note menu items and pricing are subject to change



Beverage Packages

TAP & BOTTLED BEER

Little Creatures Pale Ale
James Squire 150 Lashes
Swan Draft
Great Northern Crisp
Rogers
Monteiths Cider
Cascade Light Bottle
Heineken Zero Bottle

WINE SELECTION SILVER

Hardys Brut Reserve Sparkling (SA)
Oxford Landing Pinot Grigio (SA)
Oxford Landing Shiraz (SA)

WINE SELECTION GOLD

Mr. Mick Gela Cuvee Brut (SA)
Mr. Mick Pinot Grigio (SA)
Mr. Mick Rose (SA)
Oxford Landing Shiraz (SA)

All packages include post mix soft drinks & San Pellegrino Sparkling Water 250ml

SILVER PACKAGE

2 Hours \$47.50
3 Hours \$54.50
4 Hours \$62.00
5 Hours \$68.00

GOLD PACKAGE

2 Hours \$50.50
3 Hours \$58.00
4 Hours \$65.00
5 Hours \$71.00

*Add house spirits for \$15.00 extra per person

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 needs 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 \$750.00 is required.

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