

THE  
**OXFORD**  
HOTEL  
SINCE 1906

# *Christmas*

## **F U N C T I O N S**



# \$35 CHRISTMAS SEATED MENU

*menu not available for main room bookings*

*minimum of 20 guests*

## SHARE PLATE

Chorizo, mushroom arancini, danish feta, marinated olives turkish bread, house made dip

VEGAN SHARE PLATE ON REQUEST

marinated olives, flat bread, house made dip, zucchini salsa

## MAIN SELECTIONS

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

250gr porterhouse (cooked medium) chips, market salad, jus (gfo/dfo)

Barramundi fillet, risotto cake, asparagus, hollandaise

Veggie Stack; halloumi, fried polenta, hummus, grilled eggplant, zucchini, red peppers, balsamic reduction, roquette (vg) (vegan option)

## DESSERT SELECTIONS- additional \$10.00

Wild berry baked cheesecake, cream

Christmas pudding, custard, ice cream

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

# CHRISTMAS SEATED

## \$50.00

*Bread on arrival*

Choice of 2 Entrees

Choice of 3 Mains

## \$60.00

*Bread on arrival*

Choice of 2 entrees

Choice of 3 mains

Choice of 2 desserts

## ENTREE (choose 2)

Crispy pork belly, chilli caramel, apple and red cabbage slaw, roasted peanuts (gf) (df)

Arancini, field mushroom, herbs, truffle oil, mozzarella cheese and pesto sauce (nut free)

*Beetroot, almond flakes, cranberries, quinoa, cashew mayo (vegan)*

## MAIN SELECTIONS (choose 3)

Veggie Stack; halloumi, fried polenta, hummus, grilled eggplant, zucchini, red peppers balsamic reduction, roquette (vegan option)

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

250gr Eye fillet (cooked medium), bacon potato cake, greens, jus (dfo/gfo)

Barramundi fillet, potato rosti, asparagus, tempura prawns, hollandaise (dfo)

## DESSERT SELECTIONS (choose 2)

Wild berry baked cheesecake, cream

Christmas pudding, custard, ice cream

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

\*dietary requirements catered for separately\*

# CANAPE MENU

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

**Cheese selection \$100.00**

salami, prosciutto, lavosh crispbread, marinated olives onion jam, dried fruit

**The Oxford Platter \$100.00**

grilled prawns, chorizo, mushroom arancini, smoked salmon, danish feta, marinated olives  
turkish bread, house made dip

**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

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

Wedges and fries, sweet chilli sauce, sour cream, tomato sauce (v) \$50.00

## VEGETARIAN

Roasted tomato brushetta, basil, garlic (v) \$75.00

Panko crumbed truffle mushroom arancini (v) \$90.00

Baked cheese and leek tartlet, Parmesan, chives (v) \$80.00

Homemade vegetarian pastry puffs, tomato relish (v) 80.00

## SEAFOOD

Smoked salmon tartlet, creme cheese, avocado, chives \$90.00

Tempura prawns, roasted garlic aioli \$100.00

## MEAT

Homemade sausage rolls, tomato relish \$90.00

Chicken croquettes, chilli aioli \$90.00

Lamb kofta, tzatziki sauce, coriander (gfo) \$85.00

Indonesian beef or chicken satay skewers, traditional peanut sauce (gfo) \$85.00

## SUBSTANTIAL

Grilled chicken Caesar sliders, (cold) Caesar sauce, iceberg \$100.00

Pulled beef brisket sliders, brioche bun, pickle, iceberg, cheese \$100.00

Pulled pork sliders, brioche bun, roast garlic aioli, asian slaw \$100.00

## CANAPE PACKAGES

Package 1 | \$15 pp | 4 canapes

Package 2 | \$30 pp | 7 canapes + 1 substantial

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

# BEVERAGE PACKAGES

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

Hardy's Brut Sparkling NSW

Oxford Landing Pinot Grigio SA

Oxford Landing Shiraz SA

All soft drinks

San Pellegrino Sparkling Water 250ml

## Upgrade your package

Basic Spirits | \$10 per hour per person - Tea & Coffee Station | \$2.50 per hour 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 \$600.00 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.