



functions & weddings

AT THE OXFORD
HOTEL

(08) 9444 2193 | events@theoxford.com.au

368 oxford street leederville 6007



your favourite local in the heart of leederville

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 BAR END GARDEN

Bar End 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 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

30 pieces on each platter

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 \$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 (vegetarian, seafood or meat)

Package 2 | \$30 pp | 7 canapes (vegetarian, seafood or meat) + 1 substantial

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

seated menu

your choice of two, to be served alternate drop

2 course \$55 | 3 course \$70

entrée

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

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

Seared scallops, prosciutto, rocket, mango, radish, honey mustard dressing (gf)

Baked cheese and leek tart, tomato salsa, dressed rocket, roasted pine nuts, shaved parmesan (v)

Kale, beetroot, almond flakes, dry currants, quinoa, cashew mayo, halloumi (gf) (v) (vegan option)

main

Mushroom trio risotto; field, shimeji, portobello, truffle oil, parmesan, rocket (gf) (v)

Chicken breast stuffed with bocconcini, mushroom and pesto, baby roasted potatoes
sweet potato crisps, asparagus, lemon butter sauce (gfo)

250gr Eye fillet (cooked medium), feta and dill potato rosti, broccolini, honey carrots and red wine jus

Lamb cutlets, grilled eggplant, roasted capsicum, quinoa, humus, rocket, sweet potato crisps
balsamic reduction (gfo)

Barramundi fillet, dauphinoise potato, asparagus, lemon sauce and fried capers (gfo)

dessert

Dark chocolate mousse, chantilly and pistachio crumb (gf)

Spiced poached pear, anglaise, biscuit crumb

Honey macadamia cheesecake, chantilly

(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

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

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.









terms & conditions

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 seven (7) days before the event date. There will be no refund of the deposit for cancellations made within fourteen (14) days of event date. All cancellations must be made in writing by the client/hire to the Functions Manager.

TWENTY FIRST BIRTHDAY CELEBRATIONS

Celebrations must be held in the upstairs private function rooms of the hotel. A \$1,000 bond and security staff charges apply. Security staff are required to be in attendance for the duration of the event until such time that all guests have safely left the premises and surrounds of the hotel, one security staff per 50 guests applies.

SECURITY STAFF CHARGES

Security staff person - \$50.00 per hour Monday- Saturday \$70.00 per hour Sunday

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. For 21st Birthday celebrations spirits must be served with mixers and beverage packages are not available.

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.

BIRTHDAY CAKES & LOLLY BARS

BYO birthday cakes and/or lolly bars are permitted. The cake service fee to cut, plate and serve cake to your guests is \$1.00 per person, for self service, plates, cutlery and napkins are provided by the hotel, no charges apply.

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.