FUNCTION MANAGEMENT OF THE PROPERTY OF THE PRO



FUNCTION MENU.

BISTRO TOP



SEATED GUESTS COCKTAIL GUESTS 70



THE DECK



SEATED GUESTS COCKTAIL GUESTS

40



SPORTS BAR



SEATED GUESTS COCKTAIL GUESTS

100



PLATTERS.

	WRAP PLA	TTER	\$85
	Gormet assort	ment of fillings	5
SA	NDWICH PLAT	TTER	\$75
Go	rmet assortment o	f fillings	
FRUIT PLATTER			\$75
A mixture	of seasonal fruits		
			400
PS PLATTE	: K rved with water cra	ackers & toaste	\$80 ed turkish

FRESH SEAFOOD PLATTER

Gou

SLIDERS

\$360

\$100

Natural & Kilpatrick oysters, fresh prawns, smoked salmon, scallops with lemon wedges and sauces.

Gourmet beef and chicken sliders on brioche buns

CHEESE & ANTIPASTO PLATTER

\$120

camembert, Blue vein Cheese, Vintage Cheese, Crackers, Sliced Deli meats & An Array Of Mixed Antipasto

PLATTERS.

PARTY PLATTER

\$90

Assorted quiches, pies, sausage rolls & wings with dipping sauces

KIDS PARTY PLATTER

\$60

Sausage rolls, chicken nuggets, mini pizzas & chips

GLUTEN FREE PLATTER

\$100

Assorted Gluten free arancini balls, falafel bites and chips

GLUTEN FREE CHICKEN SKEWERS

\$50

Gluten Free satay chicken skewers

YUM CHA PLATTER

\$100

Salt & pepper calamari, prawn twisters, dim sim, spring rolls, samosas, karaage chickenserved with swett chilli, kewpie mayo and soy dipping sauces

DESSERT PLATTER

\$120

36 pieces of assorted desserts, gluten free options available for an extra \$10

FUNCTION.

T&C

MINORS

Please let the venue know prior to your event if any minors will be present. All minors must be accompanied into and around the venue by a legal guardian or parent over the age of 25.

BOOKING FEE

A minimum spend on platters is required to secure your function;

25ppl - \$150

50ppl - \$300

80ppl - \$500

WHAT CAN YOU BRING?

You are more than welcome to bring your own cake and lollies. You can NOT bring cheese, meats or dips.

Dietary requirements

Vegan & Vegetarian options available upon request. also make note of any allergies upon ordering.

DEPOSITS

Deposits on platters must be paid <u>14</u> days prior to your function

FINAL NUMBERS

Final numbers for your function are required <u>7</u> days prior to the event. whilst platters need to be finalised <u>14</u> days prior.

WOW Members

Unfortunately we do NOT accept WOW Member cards for functions.

BYO POLICY

Any alcohol brought into the venue as gifts must be forfeited to us upon entry and will be returned when you are leaving.

FUNCTION

Christmas in July

Oh, the jolly season of Christmas! At the Oxenford Tavern, we can't wait to spread some festive cheer, even in July! That's why we're unleashing our Christmas in July package, complete with dazzling white tablecloths, jingling Christmas decorations, and of course, those festive bon bons!

CHRISTMAS ALTERNATIVE DROP

\$45

Main Meal – Roasted Turkey or Ham served with roast vegetables, cranberry sauce and gravy

Dessert – Pavlova or Plum pudding with brandy custard