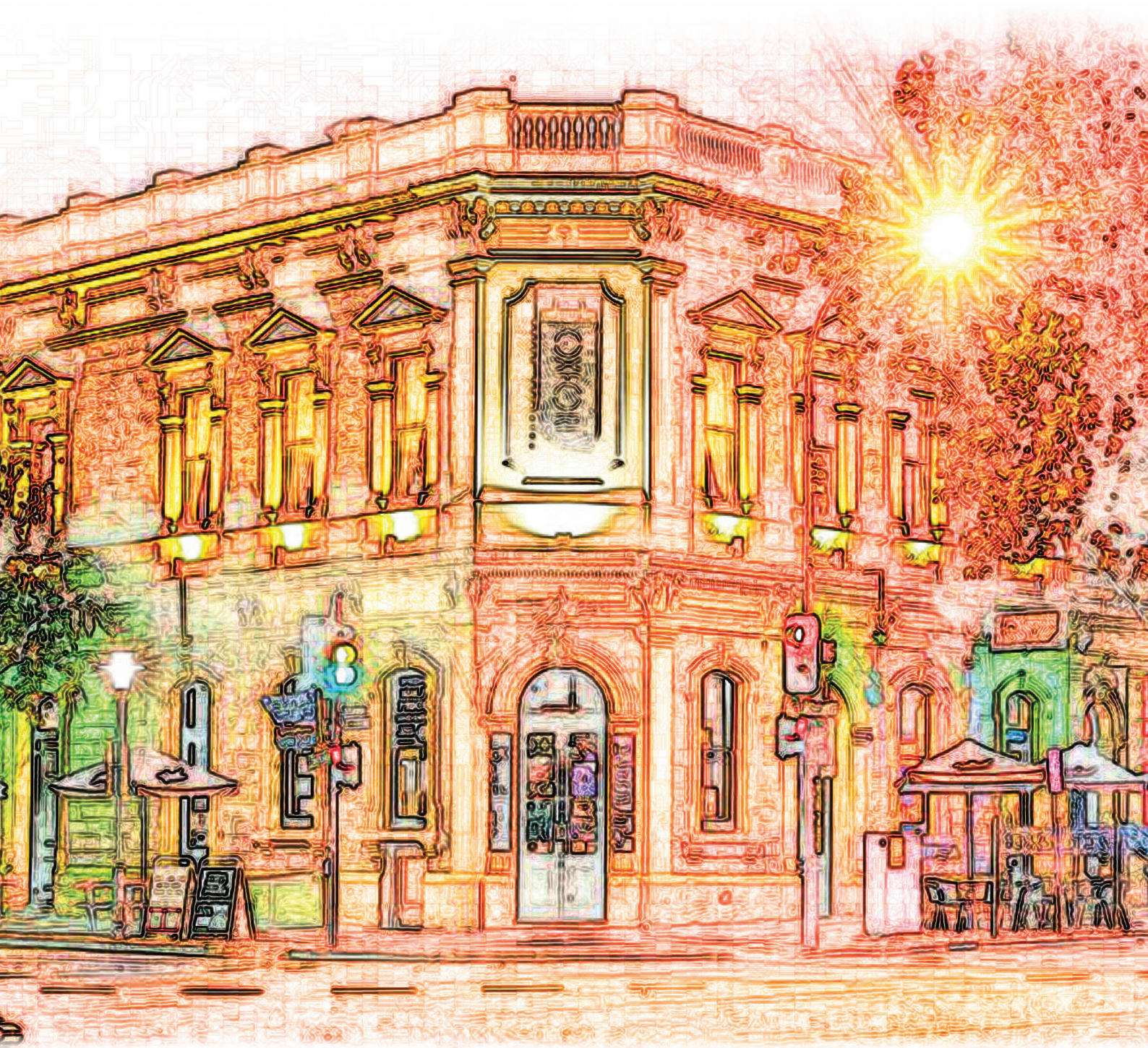


**THE
OXFORD
HOTEL**
NORTH ADELAIDE



Events Pack 2017

Social Packages Outline

Whether you are looking to arrange a casual cocktail party, an elaborate product launch, an elegant engagement party, networking event, professional meeting or even your wedding, choosing The Oxford Hotel for your next event - complete with our team of expert event co-ordinators - will ensure that your guests or colleagues experience a seamless and memorable event.

Our spaces can be used exclusively or alternatively we have a number of secluded semi-private areas that can be hired for smaller, more intimate occasions. Our upstairs space is now also perfect for banquet style dining for 30 guests or more.

Our menus change with the seasons. If you have something specific in mind, or would like to include your favorite dish we're happy to discuss tailor made menu.

The following is therefore just an outline of what we can do. We do encourage you to sit down with us and have a chat so we can prove our commitment to you, we aim to impress!

We hope the following pages will whet your appetite and your imagination!...

101 O'Connell Street North Adelaide

(08) 8267 2652

email: functions@oxfordhotel.com.au

www.oxfordhotel.com.au

Friday - minimum spend \$1,750 (no room hire fee)

Saturday - minimum spend \$2,000 (no room hire fee)

Sunday - minimum spend \$1,500 (no room hire fee)

Weekdays - \$750 (no room hire fee)

Conferences - room hire \$250. Add Tea and Coffee package @ \$5pp

We will charge a cake-age of \$40 for engagements, birthdays etc.

Time range for function spaces are from 9am (for conferences)

through to 12.30am, with last drinks at 12.15am

Cocktail Menu

Cold Canapé Platters

Oysters with tequila lime & verjuice vinaigrette \$3 ea

Mini Bruschetta \$40 (30 pieces) Ve

Assorted Sushi rolls \$50 (30 pieces) Ve / GF

Snapper and salsa spoons, blackcurrant and peach gel \$60 (30 pieces)

Mini capsicum and pineapple chicken salads, pommy dressing \$60 (30 pieces) Ve / GF

Omnom dipping platter (assorted crudites and bread) \$50 Ve

15 inch Antipasto Lazy Susan \$45 Ve / GF

Fruit Platter \$40 Ve / GF

Dips Platter with flat bread \$40 Ve

Cheese boards from \$50 **POA**

Hot Canapés Platters

Lamb potato and green pea balls with minted aioli \$60 (30 pieces)

Scallops in half shell, bacon pea and truffle oil \$70 (30 pieces) GF

Shrimp po sliders, spicy aioli \$80 (30 pieces)

Chicken creole sliders \$80 (30 pieces)

Savoury pie & pastry selection \$70 (30 pieces)

Mini beef burgers \$80 (30 pieces)

Pork, gratin and relish stackers \$70 (30 pieces) GF

Mini samosas with raita \$45 (30 pieces) Ve

Gado gado and tofu spoons \$60 (30 pieces) Ve / GF

Mini veg burgers \$80 (30 pieces) Ve

Black vinegar chicken pops \$70 (30 pieces) GF

Bocconcini and mushroom pizzas \$40 (30 pieces) Ve

GF - Gluten free / can be altered to suit Gluten free diet

Ve - Vegan / Can be altered to suit vegan diet

Brunch Banquet menu

Shared Brunch for up to 30 people (minimum 10 people) ~ \$30 per person
Includes scrambled & fried eggs, bacon, mushroom, tomato, hash brown,
chipolatas, baked beans, toast, tea, coffee or juice

Dinner Banquet Menu

Shared dining with a choice for your main ~ \$55 per person

[SAMPLE MENU]

Starter

Wicked and I'm Lazy Share Selection

~ Antipasto & Charcuterie, presented on Lazy Susans

Main Course

Chicken Breast

~ capsicum & pineapple glaze, pickled corn, avocado
roquette salad, pomegranate dressing & beetroot
infused basil seed GF

Grilled Scotch Fillet

~ honey glazed root vegetables, pearl white pea
cassoulet and Omnom dressing ^{GF}

Pan Seared Snapper

~ with a mango and heirloom tomato salsa and
blackberry & peach gel ^{GF}

Strozzapreti

~ with pepperade sauce, 1 olives, chorizzo, spinach,
cherry tomatoes and Persian feta

Pork Rilette

~ with walnut & rosemary butter, potato & pumpkin
gratin, raspberry & apple balsamic relish and
walnut & speck crumble

Dessert Platter

Rich Chocolate Mud Cake, Traditional Tira Misu
& Lemon & Almond Cake

Drinks Packages

Option 1

2015 STAGE DOOR | 'The Green Room' Riesling - Eden Valley, SA

2016 LOFTY VINEYARDS | 'Aloft' Sauvignon Blanc - Adelaide Hills, SA

2016 MT MACLEOD | Pinot Noir - Gippsland, VIC

2015 KOLTZ 'Dog Day' | Shiraz - McLaren Vale, SA

Cider, Hahn Super Dry, Coopers Pale Ale,
James Boags Light Stubbies & Soft drink

2hrs - \$29

3hrs - \$39

4hrs - \$46

5hrs - \$52

Option 2

NV CLOVER HILL | Tasmanian Cuvée - Lebrina, TAS

2015 HUIA | Sauvignon Blanc - Marlborough, NZ

2015 ECCOLO | Chardonnay - Adelaide Hills, SA

2014 PIZZINI | 'Nonna Gisella' Sangiovese - King Valley, VIC

Cider, Heineken, Coopers Pale Ale,
James Boags Light Stubbies & Soft Drink

2hrs - \$35

3hrs - \$45

4hrs - \$53

5hrs - \$59

