

THE OAKS



Function
PACKAGES



WWW.THEOAKSHOTEL.COM.AU



4257 1211



Canape

PACKAGES

(MINIMUM 20 PEOPLE)

SILVER \$26PP GOLD \$35 PP PLATINUM \$42
CHOICE OF CHOICE OF CHOICE OF 4
5 OPTION A 4 OPTION A & OPTION A &
2 OPTION B 3 OPTION B

A

- VEG SPRING ROLLS WITH SWEET CHILI SAUCE
- PEKING DUCK SPRING ROLLS WITH SWEET CHILI SAUCE
- VEG SAMOSA WITH SWEET CHILI SAUCE
- SELECTION OF MINI PIZZA
- HOUSE MADE BEEF SAUSAGE ROLLS
- TOMATO & HERB ARANCINI
- MUSHROOM & PARMESAN ARANCINI
- SATAY CHICKEN SKEWERS
- MINI PARTY PIES
- SP CALAMARI WITH SRIRACHA MAYO
- MACARONI & CHEESE BITES

B

- TEMPURA PRAWNS WITH WASABI MAYO
- SALMON & CAPERS CROSTINI
- PRAWN & AVOCADO CROSTINI
- BEEF SLIDERS WITH SLAW & BBQ SAUCE
- CHICKEN SLIDERS WITH SLAW & BBQ SAUCE
- BBQ WINGS WITH AIOLI
- BATTERED FISH COCKTAIL
- LAMB KOFTA WITH TZATZIKI
- BUTTER CHICKEN PIES WITH MINT RAITA
- CHORIZO, MUSHROOM & HALOUMI SKEWERS
- CRISPY PORK BELLY WITH APPLE SAUCE

Additional

PLATTERS



- GARLIC BREAD BITES MIX OF PLAIN AND CHEESY (30) \$55
- PEKING DUCK SPRING ROLL WITH SWEET CHILI SAUCE (25) \$50
- SALT AND PEPPER CALAMARI WITH TARTARE SAUCE (40) \$55
- CRISPY CHICKEN WINGS WITH BUFFALO SAUCE (30) \$45
- BEEF SLIDERS (20) \$75
- CHICKEN SLIDERS (20) \$75
- SATAY CHICKEN SKEWERS WITH PEANUT SAUCE (30) \$55
- SEASONAL FRUIT AND CHEESE PLATTER - SELECTION OF MIXED CHEESE, CRACKERS, DIPS, MIXED BERRIES AND SEASONAL FRUITS \$110
- ANTIPASTO PLATTER - ASSORTED CURED MEATS, OLIVES, SUNDRIED TOMATOES, FETTA CHEESE, ASSORTED DIPS, RICOTTA, DRIED FRUITS AND NUTS & BREAD STICKS. \$130
- DESSERT MIXED CAKES (25 PIECES) \$65



Mixed PLATTERS

A

PARTY PIES, SAUSAGE ROLLS, CHICKEN GOUJONS,
FISH COCKTAIL. VEGETABLE SPRING ROLLS &
POTATO WEDGES

\$60

B

BUFFALO WINGS, FISH COCKTAIL, SALT AND
PEPPER CALAMARI AND CHICKEN GOUJONS &
POTATO WEDGES

\$50

C

ASSORTED PLATTER WITH MIXED SANDWICHES
AND WRAPS

\$55



Pizza

PARTY

(MINIMUM 20 PEOPLE)

\$28 PER PERSON

STARTERS AND A SELECTION OF PIZZA TO SHARE

STARTERS

GARLIC BREAD
CHEESY GARLIC BREAD
CAESAR SALAD
GREEK SALAD

PIZZA 12"

MARGARITA

NAPOLITANO, CHERRY TOMATO, BASIL, PARMESAN

BBQ CHICKEN

BBQ BASE ONION CHICKEN PINEAPPLE, BACON

GARLIC PRAWN

NAPOLITANO, CHERRY TOMATO, BASIL PESTO AND LEMON

HAWAIIAN

NAPOLITANO, DOUBLE SMOKE HAM, PINEAPPLE AND MOZZARELLA

ADD A DESSERT FROM OUR MENU FOR AN ADDITIONAL \$7.50



Set

MENU

A

(MINIMUM 20 PEOPLE)

ENTREE & MAIN

\$36PP

ENTREE, MAIN

& DESSERT \$41PP

STARTERS (TO SHARE)

GARLIC BREAD, TOMATO BRUSCHETTA, S&P CALAMARI & ARANCINI

MAINS (ALTERNATE DROP)

RUMP STEAK

Cooked medium with creamy garlic mash, seasonal vegetables & gravy

CRISPY PORK BELLY

With German roast potatoes, honey glazed carrots & gravy

GRILLED SNAPPER

With thick cut chips, char-grilled corn & béarnaise sauce

GRILLED CHICKEN BREAST

With roasted potatoes, broccolini & red wine jus

PRAWN & SCALLOP RISOTTO

with chili, garlic, lemon & parmesan wafer

DESSERT (ALTERNATE DROP)

STICKY DATE PUDDING, CHOCOLATE BROWNIE OR CHEESECAKE

CHOICE OF TWO MAINS/DESSERT FOR ALTERNATE DROP

Set

MENU

B

(MINIMUM 20 PEOPLE)

ENTREE & MAIN

\$38PP

ENTREE, MAIN

& DESSERT \$45PP

STARTERS (TO SHARE)

CHEESY GARLIC BREAD, PRAWN COCKTAILS, PEKING DUCK
SPRING ROLLS & CRISPY CHICKEN WINGS

MAINS (ALTERNATE DROP)

250G SCOTCH FILLET

Cooked medium with roasted chats, broccolini & red wine jus

LINGUINE MARINARA

Combination of fresh seafood simmered in white wine, garlic & Napolitano sauce

CHICKEN BREAST BOSCAIOLA

With mash, broccolini & sweet potato crisps

PORK CUTLET

With roasted chats, honey glazed carrots, apple sauce & gravy

CRISPY SKIN SALMON

With roasted pesto potatoes, broccolini, tomato, capers & salsa

DESSERT (ALTERNATE DROP)

STICKY DATE PUDDING, CHOCOLATE BROWNIE OR CHEESECAKE

CHOICE OF TWO MAINS/DESSERT FOR ALTERNATE DROP



Wakes

\$22 PER PERSON

THE TEAM AT THE OAKS HOTEL ARE HERE TO SUPPORT YOU AND YOUR FAMILY DURING YOUR DIFFICULT TIME – THE PASSING OF A LOVED ONE IS NEVER EASY SO LET OUR EXPERIENCED STAFF ASSIST YOU IN PLANNING YOUR WAKE GATHERING.

PACKAGE INCLUDES

- ASSORTED SANDWICHES AND WRAPS
- MEAT PIES AND SAUSAGE ROLLS
- TEA AND COFFEE
- CAKE- VARIETIES ON REQUEST

IF YOU DESIRE A GREATER SELECTION OF FOOD, PLEASE FEEL FREE TO ADD IN EXTRA PLATTERS FROM OUR ADDITIONAL PLATTERS MENU. ALTERNATIVELY YOU ARE WELCOME TO ORDER ONE OF OUR SILVER, GOLD OR PLATINUM CANAPE PACKAGES.



Buffet

PACKAGE

(MINIMUM 20 PEOPLE)

2 MEATS & 2 SIDES \$36 PP | 3 MEATS & 3 SIDES \$43 PP | 4 MEATS & 4 SIDES \$47 PP
INCLUSIVE OF BREAD ROLLS, BUTTER, DIPS & CONDIMENTS

MEATS:

- 180G SIRLOIN STEAK WITH RED WINE JUS
- BEEF SAUSAGES WITH CARAMELIZED ONION AND GRAVY
- CAJUN STYLE CHICKEN BREAST WITH CREAMY PAN SAUCE
- GARLIC AND HERB ROASTED LAMB SHOULDER WITH MINT SAUCE
- TANDOORI MARINATED GRILLED CHICKEN BREAST WITH RAITA
- ROASTED PORCHETTA WITH APPLE SAUCE
- PRAWN SKEWERS WITH GARLIC, CHILI AND LIME DRESSING
- GRILLED BARRAMUNDI FILLETS WITH ORANGE AND CHILI REDUCTION
- OVEN BAKED BONE IN CHICKEN THIGHS WITH CREAMY TUSCAN SAUCE

SIDES:

- CLASSIC CAESAR WITH BACON, HARD BOIL EGG, PARMESAN AND CLASSIC CAESAR DRESSING
- BAKED GRATIN POTATO
- PASTA SALAD WITH GRILLED CAPSICUM, FETTA, SEMI DRIED TOMATOES, BLACK OLIVES AND BASIL PESTO
- BAKED POTATO WITH BACON CHEESE AND SOUR CREAM
- COLESLAW WITH BEETROOT AND RANCH DRESSING
- HERB ROASTED CHAT POTATOES
- GREEK SALAD WITH HERB DRESSING
- POTATO SALAD WITH BACON, GHERKINS AND MAYO,
- GARDEN SALAD WITH BALSAMIC DRESSING
- CREAMY GARLIC MASH WITH SEA SALT
- GREEN BEANS WITH GARLIC BUTTER AND SESAME SEEDS
- SAUTÉED SEASONAL VEG WITH GARLIC BUTTER AND ALMONDS