### -O'SHEA'S-

# ROYAL HOTEL

SERVING SINCE 1973



# Christmas Function Package

### welcome to O'Shea's Royal Hotel

About Us

Thinking of hosting a Christmas function with friends or for the company? We invite you to make O'Shea's Royal Hotel the location to make it happen.

Our Christmas Function Package is specially designed to make planning this year's Christmas function nice and easy.

Offering a variety of catering and function room options, from an intimate BBQ in our garden room, to a three-course dinner in our spacious Macintyre Room, our experienced staff can help you to impress your guests in our relaxed and warm surroundings.

Confact As

Contact our friendly staff to discuss your next function at O'Shea's Royal Hotel.

Address: 48 Marshall Street, Goondiwindi

Phone: 07 4671 1877

Email: accommodation@oshearoyal.com

**Buffet Style** 

Minimum of 50 guests

Option One

MAIN COURSE

Choice of two main courses

20 50

per person

Option Two

TWO COURSI

Choice of two main courses and two desserts

\$5<u>2.00</u>

per person

Option Three

TWO COURSE + EXTRA

Choice of two main courses, one extras and two desserts

\$59.00

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Mains Roast p

☐ Roast pork with gravy & sides

Roast beef with gravy & sides

☐ Roast chicken maryland with gravy & sides

☐ Roast lamb with gravy & sides (extra \$4.00 per person)

Baked ham with condiments & sides

Sides include roast potato, roast pumpkin, seasonal vegetables, bread roll & butter

Extras

☐ Thai chicken curry with rice

Butter chicken with rice

─ Vegetable noodle stir-fry

An additional \$8.00 per person applies if not selection as part of Option Three)

Desserts

Passionfruit cheesecake with whipped cream & berry coulis

☐ Apple crumble with custard

Pavlova topped with whipped cream & seasonal fruit

☐ Chocolate mousse topped with whipped cream & seasonal berries

Chef's selection of cakes, slices & cheese platter (in place of two dessert options)

Alternate Drop

Minimum of 20 guests

MAIN COURSE

Choice of two main courses

\$**44.00** 

per person

Option Two

TWO COURSE

Choice of two entree's and two main courses OR

Choice of two main courses and two desserts

\$5**9**.00

per person

Option Three

THREE COURSE

Choice of two entree's, two main courses and two desserts

\$72.00
per person

Entrei's	<ul> <li>□ Brushetta (2pcs)</li> <li>□ Prawn cocktail with thousand island dressing &amp; garnish salad (3pcs)</li> <li>□ Crumbed camembert with cranberry sauce &amp; garnish salad (3pcs)</li> </ul>
•	Goats cheese & caramalised onion tartlet with garnish salad (1pce)
	Smoked salmon & cream cheese vol au vent with garnish salad (1pce)
	Oysters served fresh or with vinaigrette (2pcs)

Mains	☐ Premium Yardstick porterhouse steak with red wine jus & sides ☐ Lamb shank with red wine jus & sides ☐ Marinated chicken breast with creamy garlic sauce & sides
	☐ Pork cutlet with creamy mustard sauce & sides ☐ French lamb cutlets with roast pumpkin, salad leaf, feta & honey roasted macadamia salad  Sides include creamy potato mash & seasonal vegetables. All mains served with bread roll & butter

Desserts	<ul><li>□ Vanilla panna cotta with passionfruit coulis &amp; seasonal berries</li><li>□ Creme brulee with seasonal berries</li></ul>
,	Passionfruit cheesecake with whipped cream & berry coulis
	☐ Chocolate self-saucing pudding served with ice-cream & seasonal berries
	Pavlova topped with whipped cream & seasonal fruit
	☐ Chocolate mousse topped with whipped cream & seasonal berries
	☐ Chef's selection of cakes, slices & cheese platter (in place of two dessert options)

Cocktail Style

Minimum of 30 guests served over a 2 hour period

Option	()re
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STANDARD PACKAGE

Choice of 4 basic & 1 premium canapés

\$29.50

per person

Option Two

PREMIUM PACKAGE

Choice of 5 basic & 2 premium canapés

\$39.00

Option Three

SUPERIOR PACKAGE

Choice of 6 basic & 3 premium canapés

\$49.00 per person

Canapés

Basic

Lamb kofta skewer with tzatziki sauce (1pcs)

Roast beef with cream cheese & fig jam crostini (2pcs)

Sticky pork belly bite (1pce)

Fried gyoza with soy sauce (1pce)

Prawn twister with sweet chilli sauce (2pcs)

Smoked salmon & cream cheese cucumber wheel (1pce)

Brushetta (1pce)

Chicken yakitori grilled skewer (1pce)

Crumbed haloumi fries with garlic aioli dipping sauce (1pce)

Brie, salami & green olive skewer (2pcs)

Mini gourmet quiche (2pcs)

Carapés Premium

Arancini ball with basil pesto sauce (1pce)

House crumbed prawn cutlet with roast garlic aioli dipping sauce (1pce)

Duck spring roll with sweet soy dipping sauce (2pcs)

Grilled french lamb cutlet with tzatziki sauce (1pce)

Bao Bun with crispy pork belly, coleslaw & garlic aioli (1pce)

Prosciutto wrapped bocconcini caprese bites with balsamic glaze (1pce)

Fish, coleslaw & garlic aioli taco (1pce)

Oysters served fresh with an optional vinaigrette(1pce)

Dessert petit fours (1pce)

Off the Grill Grazing Tables

Minimum of 10 guests

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STANDARD FACKAGE

Choice of two meats and two sides

\$40.00

per person

Option Two

PREMIUM PACKAGE

Choice of three meats and three sides

\$46.00

per person

Option Three

SUPERIOR PACKAGE

Choice of three meats, three sides and one platter

\$54.00

per person

Platters	Antipasto platter
Mayors	Classic nibble platter
1 1 11	Premium nibble platter (Additional \$3.30 per person

Meat

Pork belly

Yardstick porterhouse steak

French lamb cutlet

Yakitori chicken skewer

Lamb skewer

Sides

☐ Seasonal steamed vegetables

Garden salad with house dressing

Classic summer coleslaw

Creamy potato bake

Sweet corn cobs with butter

Classic summer pasta salad

☐ Creamy potato & egg salad

□ Double baked potatoes

Add On's

<ul> <li>□ Chicken yakitori skewer platter (18pcs) \$95.00</li> <li>□ Chicken wing duo platter (44pcs) \$88.00</li> <li>□ French trimmed lamb cutlet platter with tzatziki sauce (10pcs) \$110.00</li> <li>□ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) \$120.00</li> </ul>
☐ Mini slider platter with classic beef cheeseburger; Southern fried chicken with coleslaw & spiced mayonnaise (16 pcs) \$120.00
☐ Bread and dip platter with a trio of dips, carrot & cucumber sticks \$95.00
<ul> <li>Selection of cheese served with cured meat, dips, dried fruit, nuts, fruit paste &amp; crackers \$175.00</li> </ul>
☐ Classic nibble platter (70pcs) \$155.00
Premium nibble platter (60pcs) \$235.00
☐ Fish tacos with crunchy flathead, coleslaw, aioli & hot sauce (15 pieces) \$120.00
☐ Seasonal fruit platter \$110.00
☐ Seasonal fresh seafood (enquire for more information)
Selection of mini sweets platter (35pcs) \$110
Glazed baked half leg of ham on the bone with fresh bread rolls, butter & condiments (50 guests) \$275.00
Glazed baked full leg of ham on the bone with fresh bread rolls, butter & condiments (100 guests) \$440.00
<ul> <li>□ Cake cut &amp; placed on cake table with cocktail napkins \$1.50pp</li> <li>□ White chair covers \$4.00 (not fitted)</li> <li>□ White chair covers \$8.00 (fitted)</li> <li>□ Additional dedicated staff \$36.00 (Monday - Friday)</li> <li>□ Additional dedicated staff \$48.00 (Saturday)</li> <li>□ Additional dedicated staff \$60.00 (Sunday)</li> </ul>

### Beverage Package

Minimum of 50 guests

Option One STANDARD PACKAGE
2 Hours \$37.00 pp
3 Hours \$52.00 pp
Bar Tab
\$





Standard

Tap Beer: XXXX Gold, Great Northern Original, Great Northern Super Crisp & Tooheys

Sparkling Wine: Jacobs Creek Pinot Noir Chardonnay

White Wine: Bay of Stones Chardonay

Red Wine: Bay of Stones Cabernet Sauvignon

Soft Drinks: All post mix

Premium

Tap Beer: All tap beer

Sparkling Wine: Mumm Petit Cordon White Wine: Grayling Sauvignon Blanc

Red Wine: Jacobs Creek Double Barrel Shiraz

Soft Drinks: All post mix

Superior

Tap Beer: All tap beer and stubbies

Sparkling Wine: Mumm Petit Cordon

White Wine: Oyster Bay Pinot Gris & Grayling Sauvignon Blanc Red Wine: Wirra Wirra Church Block & Oyster Bay Pinot Noir

Soft Drinks: All post mix & cans

### Function Rooms

### MACINTYRE ROOM

#### **Function Centre**

Private Function Room

Entire Room \$330

200 guests (seated)/280 guests (cocktail)

Partial Room \$220

80 guests (seated)/120 guests (cocktail)

Garden Room \$220

70 guests (seated dining)/100 guests (cocktail)

Hire fees includes one designated staff member

#### **AUDIO VISUAL**

- Projector with 120" screen (fixed)
- HDMI connectivity
- Whiteboard & accessories
- In house speakers
- Wireless hand held microphone
- BYOD music connectivity
- Free WiFi

#### **OTHER**

- Private bar facilities (min \$500 spend)
- Tables, chairs & linen
- · Private toilet facilities
- Stage & dance floor
- Air conditioned
- Background music
- Green wall
- Wheelchair access

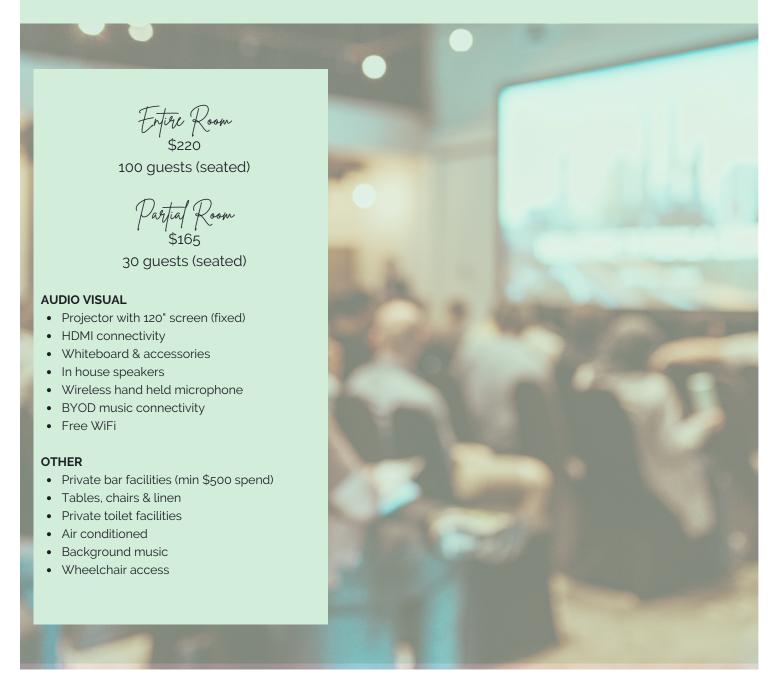


### Function Rooms

### **MACINTYRE ROOM**

#### **Seminar Room**

Private Function Room



### Function Rooms

### **PUBLIC BAR**

Semi or Private Casual Outdoor Space (Becomes a public space after 10:30pm)

SNo Charge (Semi-Private)
\$100 (Private)
40 guests (seated)/60 guests (cocktail)

#### **AUDIO VISUAL**

- TV screens with satellite channels
- Free WiFi

#### **OTHER**

- Bar facilities
- Table & chairs
- Toilet facilities
- Pool tables
- Background music
- Jukebox
- · Designated smoking area
- Outdoor heaters
- Wheelchair access

\*\*No Charge (Semi-Private)
\$100 (Private)
60 guests (seated or cocktail)

#### **AUDIO VISUAL**

- TV screens with satellite channels
- Free WiFi

#### **OTHER**

- Bar facilities
- Table & chairs
- Toilet facilities
- · Background music
- Jukebox

