O'SHEA'S

ROYAL HOTEL

SERVING SINCE 1973







Function Package

SEPTEMBER 2026

Welcome to

O'Shea's Royal Hotel

About Us

As a function venue, O'Shea's Royal Hotel is the perfect location to impress your guests and relax in our open and warm surroundings.

Whether it's for the company Christmas party, birthday celebration, charity event, conference or to farewell a loved one, we invite you to make O'Shea's Royal Hotel the location to make it happen.

Our Function Package offers 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 cater to any occasion.

Contact Us

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

Catering Package

Buffet Style

Minimum of 50 guests

Option One

MAIN COURSE

Choice of two main courses

☐

$39.50
per person

Option Two

TWO COURSE

Choice of two main courses
and two desserts

☐

$55.00
per person

Option Three

TWO COURSE + EXTRAS

Choice of two main courses,
one extra
and two desserts

☐

$66.00
per person

Mains

- ☐ Roast pork with gravy & sides
- ☐ Roast beef with gravy & sides
- ☐ Roast chicken pieces with gravy & sides
- ☐ Roast lamb with gravy & sides (extra $6.00 per person)
- ☐ Baked ham with condiments & sides

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

Desserts

- ☐ Vanilla panna cotta with berry coulis
- ☐ Apple crumble with custard
- ☐ Pavlova topped with whipped cream, passionfruit coulis & seasonal fruit
- ☐ Chocolate mousse topped with whipped cream & seasonal berries

Extras

- ☐ Thai chicken curry with rice
- ☐ Butter chicken with rice
- ☐ Vegetable noodle stir-fry

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Alternate Drop (Basic)

Minimum of 20 guests

Option One

ONE COURSE

Choice of two main courses

☐

$29.00

per person

Option Two

TWO COURSE

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

☐

$44.00

per person

Option Three

THREE COURSE

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

☐

$55.00

per person

Entree's

- ☐ Brushetta (2pcs)
- ☐ Peking duck spring roll with sweet chilli sauce (2pcs)
- ☐ Prawn twister with sweet chilli sauce (2pcs)
- ☐ Chicken yakotori skewer with creamy slaw garnish (1pce)

Mains

- ☐ Roast pork with gravy & sides
- ☐ Roast beef with gravy & sides
- ☐ Roast chicken maryland with gravy & sides
- ☐ Baked ham with gravy & sides
- ☐ Roast lamb with gravy & sides (extra $6.00 per person)

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

Desserts

- ☐ Vanilla panna cotta with berry coulis
- ☐ Pavlova topped with whipped cream, passionfruit coulis & seasonal fruit
- ☐ Chocolate mousse topped with whipped cream & seasonal berries
- ☐ Plum pudding with custard

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Alternate Drop (Premium)

Minimum of 20 guests

Option One

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

☐

$59.00

per person

Option Three

THREE COURSE

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

☐

$72.00

per person

Entree's

- ☐ Brushetta (2pcs)
- ☐ Prawn cocktail with thousand island dressing & garnish salad (3pcs)
- ☐ Crumbed camembert with cranberry sauce & garnish salad (3pcs)
- ☐ Goats cheese & caramalised onion tartlet with balsamic glaze & garnish salad (1pce)
- ☐ Smoked salmon & cream cheese vol au vent with garnish salad (1pce)
- ☐ Oysters served fresh or with vinaigrette (2pcs)

Mains

- ☐ Porterhouse steak with red wine jus & sides
- ☐ Lamb rump with red wine jus & sides
- ☐ Marinated chicken breast with creamy garlic sauce & sides
- ☐ Pork cutlet with creamy mustard sauce & sides

Sides include creamy potato mash, seasonal vegetables, bread roll & butter

Desserts

- ☐ Vanilla panna cotta with berry coulis & seasonal berries
- ☐ Creme brulee with seasonal berries
- ☐ Raspberry New York Cheesecake with whipped cream & seasonal berries
- ☐ Chocolate self-saucing pudding served with ice-cream & seasonal berries
- ☐ Pavlova topped with whipped cream, passionfruit coulis & seasonal fruit
- ☐ Chocolate mousse topped with whipped cream & seasonal berries
- ☐ Chef's selection of cakes, slices & cheese share platter (in place of two dessert options)

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Conference Style

Minimum of 10 guests

Morning Tea

- ☐ Greek yoghurt, berry coulis & granola cups, danishes & seasonal sliced fruit $12.00 per person
- ☐ Scones with jam & cream $11.00 per person
- ☐ Selection of mini muffins, slices & cookies $11.00 per person
- ☐ Selection of mini sausage rolls & mini quiches $12.00 per person
- ☐ Seasonal sliced fruit $6.50 per person

Lunch

Buffet Style

- ☐ Selection of freshly made sandwiches, seasonal sliced fruit & orange juice $19.50 per person
- ☐ Selection of freshly made sandwiches, baguettes, mini quiches, seasonal sliced fruit & orange juice $26.50 per person
- ☐ Thai beef vermicelli salad bowls, seasonal sliced fruit & orange juice $26.50 per person
- ☐ Butter chicken & rice, seasonal sliced fruit & orange juice $26.50 per person
- ☐ Beef noodle stir fry, seasonal sliced fruit & orange juice $26.50 per person

Lunch

Platter Style

- ☐ Selection of freshly made wraps & baguettes (20 pcs) $95.00
- ☐ Selection of freshly made sandwiches (10 rounds) $95.00
- ☐ Mini slider platter with classic beef cheeseburger; Southern fried chicken with coleslaw & siracha mayo (20pcs) $132.00
- ☐ French trimmed lamb cutlets with tzatziki dipping sauce (15pcs) $135.00
- ☐ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) $132.00
- ☐ Classic nibble platter (70pcs) $165.00
- ☐ Premium nibble platter (60pcs) $255.00
- ☐ Fish tacos with crumbed whiting, coleslaw, pickled ginger & siracha mayo (16pcs) $132.00
- ☐ Antipasto platter with a selection of cheese, cured meat, dips, olives, sundried tomatoes, fruit paste & crackers $185.00
- ☐ Seasonal fruit platter $110.00

Afternoon Tea

- ☐ Greek yoghurt, berry coulis & granola cups, danishes & seasonal sliced fruit $12.00 per person
- ☐ Scones with jam & cream $11.00 per person
- ☐ Selection of mini muffins, slices & cookies $11.00 per person
- ☐ Selection of mini sausage rolls & mini quiches $12.00 per person
- ☐ Seasonal sliced fruit $6.50 per person

Tea & Coffee

- ☐ Coffee, tea & water station $5.00 per person (unlimited)

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Cocktail Style

Minimum of 30 guests served over a 2 hour period

Option One

STANDARD PACKAGE

Choice of
4 basic & 1 premium canapés

☐

$33.00
per person

Option Two

PREMIUM PACKAGE

Choice of
5 basic & 2 premium canapés

☐

$42.00
per person

Option Three

SUPERIOR PACKAGE

Choice of
6 basic & 3 premium canapés

☐

$53.00
per person

Canapés
Basic

- ☐ Lamb kofta skewer with tzatziki sauce (1pce)
- ☐ Roast beef with cream cheese & fig jam crostini (1pce)
- ☐ Sticky pork belly bite (1pce)
- ☐ Fried gyoza with soy sauce (1pce)
- ☐ Prawn twister with sweet chilli sauce (2pcs)
- ☐ Brushetta (1pce)
- ☐ Chicken yakitori grilled skewer (1pce)
- ☐ Camembert, salami & kalamata olive skewer (1pce)
- ☐ Mini gourmet quiche (1pce)
- ☐ Honey soy chicken wing niblets (2pcs)

Canapés
Premium

- ☐ House crumbed camembert with cranberry sauce (2pcs)
- ☐ Smoked salmon & cream cheese cucumber wheel (1pce)
- ☐ House crumbed prawn cutlet with roast garlic aioli dipping sauce (2pcs)
- ☐ 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)
- ☐ House crumbed whiting, coleslaw, pickled ginger & garlic aioli taco (1pce)
- ☐ Oysters served fresh with an optional vinaigrette (1pce)
- ☐ Dessert petit fours (2pcs)

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Off the Grill Grazing Table

Minimum of 10 guests

Option One

STANDARD PACKAGE

Choice of two meats and two sides

☐

$44.00

per person

Option Two

PREMIUM PACKAGE

Choice of three meats and three sides

☐

$52.00

per person

Option Three

SUPERIOR PACKAGE

Choice of three meats, three sides and one platter

☐

$59.00

per person

Platters

- ☐ Antipasto platter
- ☐ Classic nibble platter
- ☐ Premium nibble platter (Additional $3.30 per person)

Meat

- ☐ Pork belly
- ☐ Yardstick porterhouse steak
- ☐ French lamb cutlet
- ☐ Yakitori chicken skewer
- ☐ Lamb kofta 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

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Breakfast Style

Minimum of 25 guests

Option One

CONTENTIAL BREAKFAST

Cereal, Danishes, tea, coffee & juice

☐

$24.00

per person

Option Two

SHARED PLATTER

Shared breakfast platter, tea, coffee & juice

☐

$30.00

per person

Option Three

HOT BREAKFAST

Plated hot breakfast, tea, coffee & juice

☐

$33.00

per person

Contential Breakfast

Selection of the following items served buffet style

- Sultana Bran, Corn Flakes & Nutra Grain
- Danishes
- Selection of seasonal fruit

Shared Platter

Served on tables for guests to share

- Ham & cheese toasted croissant
- Greek yoghurt, granola & mixed berry cup (GF)
- Mini muffins & danishes
- Selection of seasonal fruit

Hot Breakfast

A selection of the following items individually served to guests on tables

- Grilled bacon rasher
- Scrambled eggs
- Pork sausage
- Roasted tomato
- Turkish bread with butter

Extras

- ☐ Mini muffins & danishes ($4.50 per person)
- ☐ Selection of seasonal fruit ($6.50 per person)
- ☐ Greek yoghurt, granola & mixed berry cup (GF) ($5.50 per person)

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff

Catering Package

Wakes & Celebration of Life



Hot & Cold Platters

- ☐ Halved scone with jam and cream (20 pcs) $90.00
- ☐ Selection of cookies, muffins & sweet danishes (30pcs) $90.00
- ☐ Freshly made sandwiches (10 rounds) $95.00
- ☐ Freshly made wraps & baguettes (20 pcs) $95.00
- ☐ Classic nibble platter (70pcs) $165.00
- ☐ Premium nibble platter (60pcs) $255.00
- ☐ Mini slider platter with classic beef cheeseburger; Southern fried chicken with coleslaw & spiced mayonnaise (20 pcs) $132.00
- ☐ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) $132.00
- ☐ Antipasto platter with a selection of cheese, cured meat, dips, olives, sundried tomatoes, fruit paste & crackers $185.00
- ☐ Selection of mini sweets platter (35pcs) $132
- ☐ Tea & coffee $110.00

For more options, please refer to our Add On's Catering Package, Beverage Package or talk to our staff



Catering Package

Add On's

Platters

- ☐ Chicken yakitori skewer platter (20pcs) $110.00
- ☐ Chicken wing duo platter (50pcs) $110.00
- ☐ French trimmed lamb cutlet platter with tzatziki sauce (15pcs) $135.00
- ☐ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) $132.00
- ☐ Mini slider platter with classic beef cheeseburger; Southern fried chicken with coleslaw & spiced mayonnaise (20 pcs) $132.00
- ☐ Bread and dip platter with a trio of dips, carrot & cucumber sticks $95.00
- ☐ Antipasto platter with a selection of cheese, cured meat, dips, olives, sundried tomatoes, fruit paste & crackers $185.00
- ☐ Classic nibble platter (70pcs) $165.00
- ☐ Premium nibble platter (60pcs) $255.00
- ☐ Fish tacos with crumbed whiting, coleslaw, pickled ginger & siracha mayo (16 pieces) $132.00
- ☐ Fish tacos with crumbed whiting, coleslaw, pickled ginger & siracha mayo (8 pcs); Honey soy chicken wing (platter (25pcs) $120.00
- ☐ Crumbed whiting (10pcs), prawn cutlets (10 pcs), salt & pepper calamari (20 pcs) with roast garlic aioli sauce $120
- ☐ Kids platter with chicken nuggets (20pcs), mini sausage rolls (10pcs), cocktail frankfurts (20pcs), hot chips &tomato sauce $99.00
- ☐ Seasonal fruit platter $110.00
- ☐ Selection of mini sweets platter (35pcs) $120
- ☐ Seasonal fresh seafood (enquire for more information)

Baked Ham

- ☐ 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

Other

- ☐ Cake cut & placed on cake table with cocktail napkins $1.00pp
- ☐ White chair covers $2.00 (not fitted)
- ☐ White chair covers $8.00 (fitted)
- ☐ Additional dedicated staff $36.00 (Monday - Friday)
- ☐ Additional dedicated staff $48.00 (Saturday)
- ☐ Additional dedicated staff $60.00 (Sunday & Public Holidays)

Beverage Package

Minimum of 50 guests

Option One

STANDARD PACKAGE

- ☐ 2 Hours $40.00 pp
- ☐ 3 Hours $56.00 pp
- ☐ Bar Tab

$.....

Option Two

PREMIUM PACKAGE

- ☐ 2 Hours $46.00 pp
- ☐ 3 Hours $60.00 pp
- ☐ Bar Tab

$.....

Option Three

SUPERIOR PACKAGE

- ☐ 2 Hours $56.00 pp
- ☐ 3 Hours $72.00 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: The 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 & The Grayling Sauvignon Blanc
Red Wine: Wirra Wirra Church Block & Oyster Bay Pinot Noir
Soft Drinks: All post mix & cans

Function Room

MACINTYRE ROOM

Private Function Room



Entire Room

$330

200 guests (seated)/280 guests (cocktail)

Partial Room

$220

80 guests (seated)/120 guests (cocktail)

Hire fees includes one designated staff member

AUDIO VISUAL

- Projector with 120" screen (fixed)
- 60" Smart TV
- Video conferencing
- 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 Room

SEMINAR ROOM

Private Function Room



Entire Room

$220

200 guests (seated)

Partial Room

$165

30 guests (seated)

AUDIO VISUAL

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

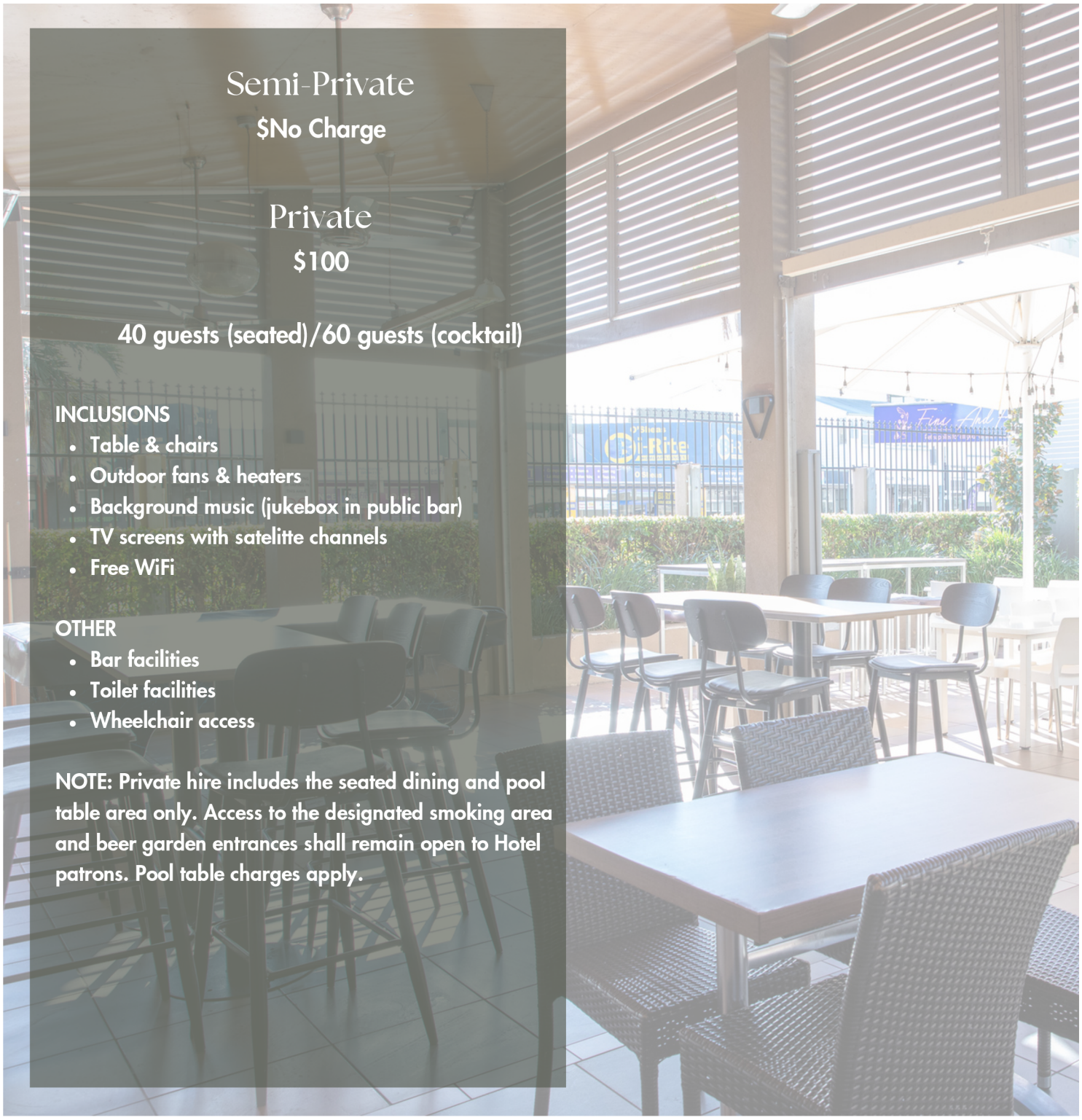
OTHER

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

Function Room

BEER GARDEN

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



Semi-Private

$No Charge

Private

$100

40 guests (seated)/60 guests (cocktail)

INCLUSIONS

- Table & chairs
- Outdoor fans & heaters
- Background music (jukebox in public bar)
- TV screens with satelitte channels
- Free WiFi

OTHER

- Bar facilities
- Toilet facilities
- Wheelchair access

NOTE: Private hire includes the seated dining and pool table area only. Access to the designated smoking area and beer garden entrances shall remain open to Hotel patrons. Pool table charges apply.

Accommodation

STAY WITH US

O'Shea's Royal Hotel offers comfortable and spacious 3.5 Star accommodation with ensuite motel rooms or shared facility hotel rooms, conveniently located within the Hotel with free off-street parking.

Looking for something more luxurious? 40 on Marshall Boutique Hotel is located next to O'Shea's Royal Hotel, and offers an exclusive, corporate-style accommodation designed for your comfort, security, and convenience with free gated off-street parking.

Guests can enjoy a meal from the onsite bistro, a cold beer or glass of wine from the bar and enjoy live entertainment or promotions throughout the week.

Whether you're here for business or leisure, you'll appreciate the proximity to boutique stores, local dining options, tourist attractions, and everything Goondiwindi has to offer.













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Terms & Conditions

ACCEPTANCE OF TERMS AND CONDITOINS

These Terms and Conditions must be read and agreed to prior to submitting a Booking Form. By submitting the Booking Form, the applicant is stating that they have read, understand and agree to the Terms and Conditions for Booking a Function at O'Shea's Royal Hotel.

BOOKING CONFIRMATION

Tentative bookings can be made and are held for seven (7) days from the date of enquiry. Bookings shall only be confirmed on payment of function fees as agreed with Management. If payment is not received, management reserves the right to cancel the booking.

FINAL NUMBER OF GUESTS AND FUNCTION DETAILS

Final confirmation of the number of guests, dietary requirements, room setup, audio visual equipment is required no later than fourteen (14) days prior to the function.

CATERING & BEVERAGE PACKAGE PAYMENT REQUIREMENTS

Catering and beverage packages are to be paid seven (7) days prior to the function. Bar tabs must be paid on completion of the function. A credit card is required to set up a bar tab and will be held by management until time of payment. If payment is not made, O'Shea's Royal Hotel reserves the right to charge the card provided.

PAYMENT METHODS

Payments can be made in cash, credit card or by electronic bank transfer. Please refer to bank details below:

Account Name: Maceway Pty Ltd
BSB: 034-184
Account No: 243634

SURCHARGES

Credit card surcharge may shall apply. A public holiday surcharge of 15% shall be applied if held on a public holiday.

MANAGEMENT RIGHTS & RESPONSIBLE SERVICE

O'Shea's Royal Hotel practices the responsible service of alcohol at all times. Management and security reserve the right to refuse service or entry based on behavioural or dress standards. All guests attending a function over the age of eighteen (18) years must provide acceptable Government issues identification.

BELONGINGS, GIFTS, DECORATIONS & CELEBRATORY CAKES

O'Shea's Royal Hotel will take care when looking after personal belongings, however take no responsibility for the loss or damage to items before, during or after the function. Management suggests that all gifts and/or breakables be removed from the venue at the closure of the function. Decorations are welcome and may be fixed to the walls using Blu Tack only and must be removed at conclusion of the function. Glitter or confetti is not permitted. Access to the function room can be pre-arranged with management subject to availability. Guests are not permitted to bring their own food or beverages onto the premises with the exception of celebratory cakes. Cakes will be disposed of if not collected within forty-eight (48) hours.

CANCELLATION POLICY

Notification of cancellations must be made in writing and the following refund conditions shall apply:

- within thirty (30) days or more of the function - Full refund
- within fourteen (14) days of the function: 50% refund
- within seven (7) days of the function: No refund