

— O'SHEA'S —

ROYAL HOTEL

SERVING SINCE 1973



Function Package

August 2025

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 guest's 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 or function.

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

☐
\$52.00
per person

Option Three

TWO COURSE + EXTRA

Choice of two main courses,
one extras
and two desserts

☐
\$59.00
per person

Mains

- ☐ 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)

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

Catering Package

Alternate Drop

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 & caramelised 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

- ☐ Vanilla panna cotta with passionfruit coulis & seasonal berries
- ☐ Creme brulee with seasonal berries
- ☐ 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)

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

- ☐ 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

- ☐ Selection of freshly made sandwiches, seasonal sliced fruit & orange juice \$18.50 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 noodle boxes, seasonal sliced fruit & orange juice \$26.50 per person
- ☐ Beef stir fry noodle boxes, seasonal sliced fruit & orange juice \$26.50 per person

Lunch PLATTERS

- ☐ 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 (16 pcs) \$120.00
- ☐ French trimmed lamb cutlet platter with tzatziki dipping sauce (10pcs) \$110.00
- ☐ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) \$120.00
- ☐ Classic nibble platter (70pcs) \$155.00
- ☐ Premium nibble platter (60pcs) \$235.00
- ☐ Antipasto platter with a selection of cheese, cured meat, dips, olives, sundried tomatoes, fruit paste & crackers \$175.00
- ☐ Seasonal fruit platter \$110.00

Afternoon Tea

- ☐ 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

☐
\$29.50
per person

Option Two

PREMIUM PACKAGE

Choice of
5 basic & 2 premium canapés

☐
\$39.00
per person

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)

Canapés

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)

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 Tables

Minimum of 10 guests

Option One

STANDARD PACKAGE

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
- ☐ Classic nibble platter
- ☐ 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

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

SHARED PLATTER

Shared Breakfast Platter,
tea, coffee &
juice

☐
\$28.50
per person

Option Two

HOT BREAKFAST

Plated hot breakfast,
tea, coffee &
juice

☐
\$33.00
per person

Shared Platter

A selection of the following items served on tables for guest to share

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

Hot B'Fast

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 danishes (\$4.50 per person)
- ☐ Selection of seasonal fruit (\$6.50 per person)
- ☐ Greek yoghurt, granola (GF) & mixed berry cups (\$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 (30pce) \$90.00
- ☐ Freshly made sandwiches (10 rounds) \$95.00
- ☐ Freshly made wraps & baguettes (20 pcs) \$95.00
- ☐ Classic nibble platter (70pcs) \$155.00
- ☐ Premium nibble platter (60pcs) \$235.00
- ☐ Mini slider platter with classic beef cheeseburger; Southern fried chicken with coleslaw & spiced mayonnaise (16 pcs) \$120.00
- ☐ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) \$120.00
- ☐ Antipasto platter with a selection of cheese, cured meat, dips, olives, sundried tomatoes, fruit paste & crackers \$175.00
- ☐ Selection of mini sweets platter (35pcs) \$120
- ☐ 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 (18pcs) \$95.00
- ☐ Chicken wing duo platter (44pcs) \$88.00
- ☐ French trimmed lamb cutlet platter with tzatziki sauce (10pcs) \$110.00
- ☐ Bao bun platter with crispy pork belly, coleslaw and sweet soy sauce (18pcs) \$120.00
- ☐ 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
- ☐ Antipasto platter with a selection of cheese, cured meat, dips, olives, sundried tomatoes, fruit paste & crackers \$175.00
- ☐ 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

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 \$1.50pp
- ☐ White chair covers \$4.00 (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)

Beverage Package

Minimum of 50 guests

Option One

STANDARD PACKAGE

- ☐ 2 Hours \$37.00 pp
- ☐ 3 Hours \$52.00 pp
- ☐ Bar Tab

\$.....

Option Two

PREMIUM PACKAGE

- ☐ 2 Hours \$42.00 pp
- ☐ 3 Hours \$56.00 pp
- ☐ Bar Tab

\$.....

Option Three

SUPERIOR PACKAGE

- ☐ 2 Hours \$52.00 pp
- ☐ 3 Hours \$70.00 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 Chardonnay
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

Entire Room

\$220

100 guests (seated)

Partial Room

\$165

30 guests (seated)

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
- Air conditioned
- Background music
- Wheelchair access

Function Rooms

PUBLIC BAR

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

Beer Garden

\$No 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

Marshall Room

\$No Charge (Semi-Private)

\$100 (Private)

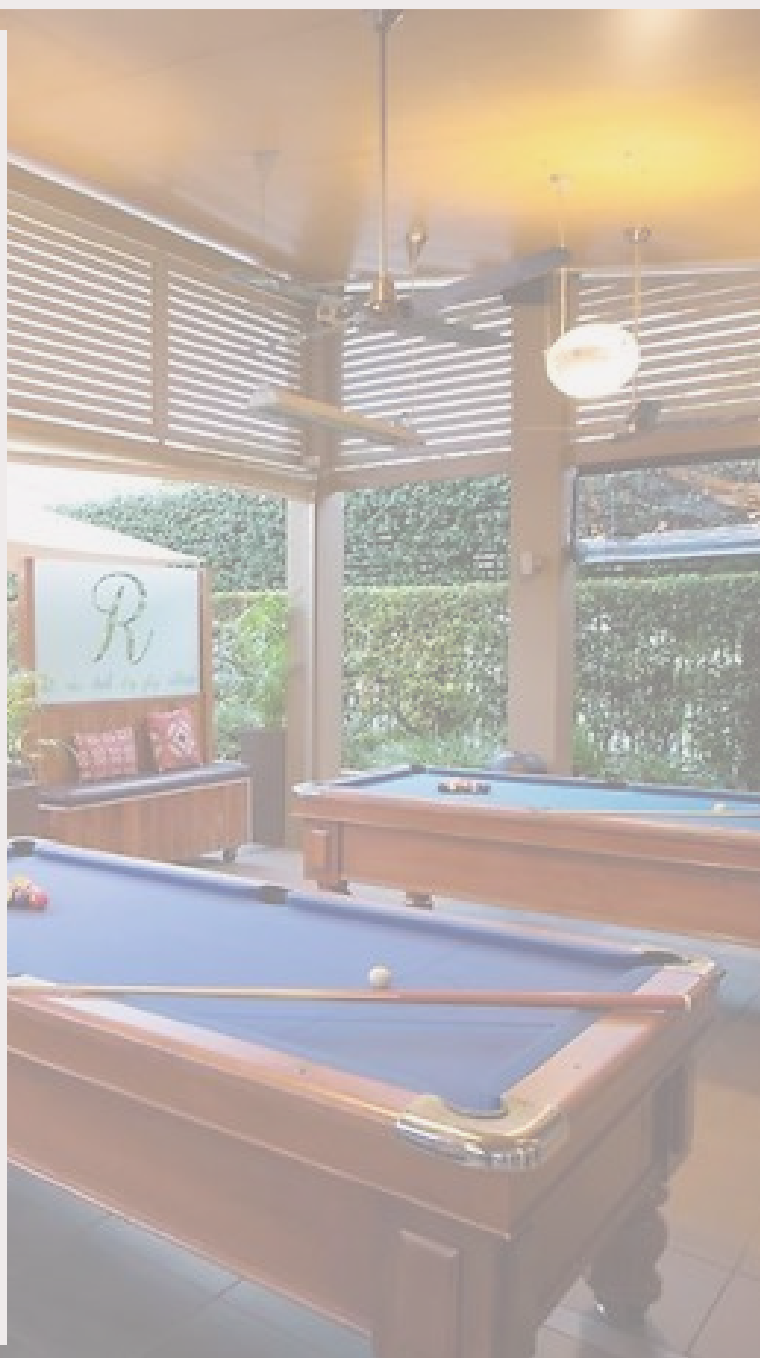
60 guests (seated or cocktail)

AUDIO VISUAL

- TV screens with satellite channels
- Free WiFi

OTHER

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



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.

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.

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. Free private parking is also available.

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.



Booking Form

Function Name:

Function Date:

D	D	M	M	Y	Y	Y	Y

Arrival Time:

		:		
AM/PM				

Departure Time:

		:		
AM/PM				

Applicant's Name:

Mobile Number:

Email:

Number of Guest:

Dietary Requirements:

Catering Package:

Select your package below and provide your selections on the relevant Catering Package Form

☐

Buffet Style

☐

Alternate Drop

☐

Conference Style

☐

Cocktail Style

☐

Wake & Celebration of Life

☐

Cook your own BBQ

☐

Add On's

Beverage Package:

Select your package below and provide your selections on the Beverage Package Form

☐

Standard

☐

Premium

☐

Superior

☐

Beer Tab

Function Room:

Select your function room below

☐

Macintyre Room (Entire)

☐

Macintyre Room (Partial)

☐

Macintyre Room (Seminar)

☐

Macintyre Room (Beer Garden)

☐

Public Bar (Marshall)

☐

Public Bar (Beer Garden)

Payment Details:

☐

Cash

☐

Direct Deposit

☐

Credit Card

By completing the details below, the card holder authorises O'Shea's Royal Hotel to deduct the relevant booking fees and agrees to the Terms & Conditions of this Function Package.

Card Type:

☐

Mastercard

☐

Visa

Cardholder's Name:

Card Number:

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Expiry Date:

		/		
--	--	---	--	--

Authorised Signature:

Terms & Conditions

ACCEPTANCE OF TERMS AND CONDITIONS

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 completion of the function. A credit card is required to set up a beverage 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

A credit card surcharge of %%% 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 issued 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