

FUNCTIONS AT  
**THE OAKS**



# THE OAKS

Positioned on bustling Military Rd in Neutral Bay, The Oaks Hotel has been a popular drinking destination for Sydney siders for decades.

We can cater for a wide range of events including birthdays, engagement parties, school reunions, corporate and team building events, Christmas Parties, presentations & other special occasions.

All of the spaces available at The Oaks are complimentary for all functions bookings.

Talk to our functions manager to decide which space will be most suitable for your event, or even better, organise a time with us to come in and have a look for yourself!

Please note minimum spends may apply.

**FOR STYLING TIPS & INSPIRATION FOR YOUR  
NEXT EVENT HEAD TO OUR SOCIAL MEDIA PAGES**

**@OAKSHOTEL**



# ALALA'S

AT THE OAKS

The launch of Alala's late 2019 was the biggest redevelopment in The Oaks 133-year history,.

The new bar and eatery is an ode to craftsmanship reminiscent of a country homestead, with a central cast iron oven filling the air with aromas of fresh bread, roasted vegetables and meats.

Guests can feel a sense of tranquility by overlooking the tree through oversized bay windows, while surrounded by statement artwork commissioned from local artists. With aroma of roasted vegetables and meats, baked goods like focaccia Taking residence along Ben Boyd back street with a direct access to the garden.

## CAPACITY

30 - 40 (Mid week lunch bookings only)

## PACKAGES AVAILABLE

Dinner set menu



# THE OAKS

## BAR & GRILL NOOK

A private area within our Bar and Grill. Enjoy our dining menu while you relax in this classy space.

### CAPACITY

20 seated & 25 standing

### PACKAGES AVAILABLE

Dining set menu

Premuim Canape Service



# THE OAKS

## THE LICENSEE'S FLAT

The Licensee's flat is the perfect space for reunions, birthdays, Christmas parties and casual cocktail style events.

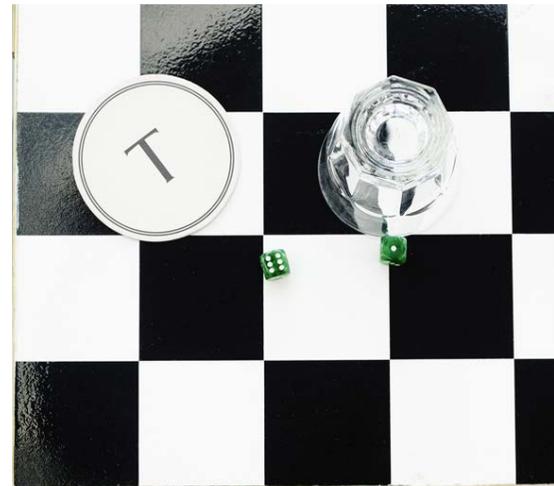
The Licensee's Flat offers comfortable lounges & plenty of space for mingling.

### CAPACITY

30 - 60 people

### PACKAGES AVAILABLE

Premium Canape Service  
Gourmet Pizza & Garden Salad



# THE OAKS

## TERRACE

The Terrace is a spacious weather proof area which overlooks the famous Oaks beer garden. This space is perfect for cocktail style events. The adjoining Spare Room contains a private bar for you & your guests.

### CAPACITY

30 - 80 people

### PACKAGES AVAILABLE

Premuim Canape Service

Gourmet Pizza & Garden Salad



# THE OAKS

## GARDEN PAVILLION

A light & bright comfortable space boasting a variety of seating which includes sofas and cocktail style tables. It is a beautiful private space with detailed interiors, gorgeous fabrics and lush green plants. The Garden Pavilion looks out onto the magnificent Oak tree. This elegant space is currently available for cocktail style functions & for intimate dinners with a set menu.

### CAPACITY

50 - 150 people

### PACKAGES AVAILABLE

Premium Canapé Service

Dining Set Menu

Gourmet Pizza & Garden Salads



# THE OAKS

## BOARDROOM / DINING ROOM

The Dining room is the favourite spot for small groups & parties. This intimate room offers a small private balcony, plenty of sitting/table space plus the bar is right next door. We can add a boardroom table to cater for meetings & private dinner parties. Please note there is a minimum spend of \$300 on catering.

### CAPACITY

20 - 30 people

### PACKAGES AVAILABLE

Premium Canape Service  
Dining Set Menu



# THE OAKS

## IMPORT INFORMATION

### DECORATIONS

You may bring decorations to add that special touch to your event. If decorations are being delivered to the hotel prior please let the functions manager know so we can arrange for them to be stored somewhere until the function. Blu tac or fishing line maybe used but NO sticky tape. Charges may apply for damage caused.

If you wish to have a themed/dress up event please notify the functions manager.

### MUSIC

The Oaks hotel operates an in-house music system which plays a variety of pub, chart and lounge music. For functions in the Garden Pavilion, the host may bring an iPod/iphone to play their own music.

### CAKES

You may wish to bring a cake along for your celebration. We will store the cake until it is required and will supply all plates forks, spoons and napkins for you.

### WAITERS

Waiting staff are a great extra touch for any function. All canapé functions include a waiter to circulate the food around to your guests. We allocate 1 waiter per 30 guests. If you would like additional waiters to serve drinks to your guests, rather than having them use the central

bar you can hire them at a cost of \$30 per hour for a minimum of three hours. Please note there is a surcharge on public holidays. (\$52 per hour) Beverages on consumption/Bar Tabs. By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will ensure that this is achieved for your event. You will receive regular running totals throughout your function. Once this limit is reached you can choose to extend the Tab, or guests can then pay for their own beverages. All Bar tabs require a Credit Card and Current Photo ID/Drivers Licensee to be left with management for the duration of the function.

### GUESTS TO PURCHASE OWN DRINKS.

Your function is confirmed with payment of catering and your guests then pay for their own drinks during the event. minimum spend of \$300 on catering.

# THE OAKS

## PREMIUM CANAPE SERVICE

### 30PP

- 8 Selection of Gourmet Pizzas
- 8 Mushroom & Parmesan Arancini
- 8 Gourmet Sausage Rolls
- 8 Tempura Prawns with Dipping Sauce
- 8 Classic Beef Pie
- 8 Thai Vegetable Spring Rolls

### 35PP

Selection of Gourmet Pizzas.

Plus a choice of 5 items from the list below:

- 8 Mushroom & Parmesan Arancini
- 8 Gourmet Sausage Rolls
- 8 Tempura Prawns with Dipping Sauce
- 8 Classic Beef Pie
- 8 Thai Vegetable Spring Rolls
- 8 Sydney Rock Oysters Natural
- 8 Assorted Sushi
- 8 Vegetarian or Prawn Rice Paper Rolls
- 8 Roasted Peking Duck Crepe
- 8 Mini Char Grilled Beef Burger



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## DINING SET MENU

**\$35 PP** | Main

**\$50 PP** | Entree & | Main

**\$65 PP** | Entree, | Main & | Dessert

add dessert **\$15 PP**

**\$40** Antipasto Platter (Great for the centre of the table!)

### ENTRÉE CHOICE

- 8 Prawn Ceviche served with chilli, coriander, Spanish onion & citrus dressing
- 8 Italian Buffalo Mozzarella, heirloom tomatoes & basil salad (v)

### MAIN CHOICES

- 8 Eye fillet 200gm cooked medium served with king brown mushroom, mashed potato & red wine jus
- 8 Scotch fillet 300gm cooked medium, creamy mashed potatoes & steamed green vegetables
- 8 Roasted barramundi fillet served with piperade, truss tomatoes & tapenade
- 8 Half Roasted Chicken served with bread sauce, rainbow chard & jus

Vegetarian options available on request



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## SALAD & PIZZA SELECTION

25PP

A delicious feast of fresh salads & a selection of The Oaks most popular pizzas.

### GOURMET PIZZAS

- Buffalo mozzarella & basil (v)
- Tandoori chicken, mango chutney, herbed yoghurt, cashews & coriander
- King Prawns, cherry tomatoes, chilli, basil & garlic oil
- Mixed wild mushrooms, garlic, mozzarella & truffle oil (v)
- Eggplant, roast peppers, zucchini, pesto & goats cheese (v)
- Prosciutto, mozzarella, rocket & parmesan
- Spicy sausage, pearl onion, caramelised onion & fresh oregano
- Double smoked ham, mushroom & pearl onion



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## SOMETHING EXTRA

For something extra special add any of the following to your chosen package!

### CANAPÉS

- 8 Tempura Prawns \$3.50
- 8 Assorted Sushi \$3.50
- 8 Vegetarian or Prawn rice paper rolls \$3.50
- 8 Fish & chips in a box \$8
- 8 Sydney Rock Oysters Natural \$3.50
- 8 Mushroom & Parmesan Arancini \$3.50
- 8 Spring Rolls \$3.50
- 8 Beef Sliders \$5

### ANTIPASTO PLATE - 40 PER PLATE (SERVES 3-4)

Freshly sliced Italian cured meats, a selection of Italian cheeses, marinated vegetables served with char grilled bread & grissini.

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## SOMETHING EXTRA - DESSERT

### DESSERTS 15 PP

- 8 Warm Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream
- 8 Apple Crumble Spring roll with butterscotch & vanilla bean gelato
- 8 Lemon posset with summer berries & short bread
- 8 The Oaks Banoffee Pie served with Dulce De Leche Gelato
- 8 Mixed Gelato Cup



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## WINE LIST

WHITE	G	B	SPARKLING WINE	G	B
Ross Hill Lily Sauvignon Blanc, Orange	11	33	Twelve Signs, Hilltops NSW	9	29
Vidal Sauvignon Blanc, Marlborough NZ	10	30	La Gioiosa Prosecco Superiore DOCG, Veneto Italy	12	40
Tuckerbox Semillon Sauvignon Blanc, Regional NSW	9	29	Bocelli Sparkling Brut Rosé, Veneto Italy		45
Fattori 'Gregorios' Pinot Grigio, Italy	12	40	Ross Hill Blanc de Blanc, Orange NSW		55
Bimbadgen Estate Chardonnay, Hunter Valley		40	Bollinger Special Cuvee, France		95
Tuckerbox Chardonnay, Regional NSW	9	29			
Philip Shaw 'The Architect' Chardonnay, Orange	10	40			
ROSÉ					
Mirabeau La Comtesse, Provence France		40			
RED					
Geoff Merrill Pimpala Road Shiraz, South Australia	10	30			
St Halleys Garden of Eden Shiraz, Eden Valley	11	45			
Torbreck Woodcutters Shiraz, Barossa Valley		48			
Katnook Founder's Block Cab Sauv, Coonawarra SA	11	42			
Chain of Fire Shiraz Cabernet, Central Ranges	9	29			
Radio Boka Tempranillo, Valencia Spain	12	35			

A variety of bottle beer and cider will be available for your function. If you have any special requests please speak to the functions manager