
CELEBRATE WITH US!
Discover Oatley for your next Function
OATLEY
hotel

Celebrate with us!

We offer private and semi private spaces in our function rooms and alfresco rooftop terrace and gardens as well as table reservations in our park view front lounge and bistro

Perfect for:
Birthdays and get togethers with family and friends
Cocktail parties
Engagements, Hens parties & baby showers
Corporate lunch & dinner meetings
Community groups

18+ only events apply for Friday nights and 18th birthdays.
During other peak periods curfews may be imposed for underage guests

PRIVATE ROOM HIRE

Function rooms are not confirmed until fees are paid if applicable

Fees include private access to a staffed bar in the room and access to adjoining outdoor spaces, use of AV and in house music system with blue tooth capability.

Fees are refundable with 14 days notice

Outdoor areas are free of charge with a mix of seated and mingling areas for large groups.

There are limitations on moving outdoor groups in bad weather during peak periods.

Wine Lounge
SEMI PRIVATE AREA
Weekdays free of charge
Weekends $100

North or South Lounge
Weekdays $100
Saturday before 5pm $200
Saturday after 6pm $300
Sunday $200
Public Holidays $300

Terrace Lounge
Weekdays $100 Saturday
before 5pm $300 Saturday
after 6pm $400
Sunday $300
Public Holidays $400

Security Guards if Required $250 each.



8 Oatley Ave, Oatley NSW 2223
Bistro: 95861045
Hotel: 95801117

OATLEY hotel

www.oatleyhotel.com.au
ABN 82 003 245 323

Function Areas

Premium Function Rooms - Level 1

These naturally lit heritage feature rooms include private access to a staffed bar and adjoining heated, covered balcony or rooftop terrace space. Rooms can be combined to form larger spaces at additional cost.
A lift with restricted access to those with mobility issues opens into the south lounge.

North Lounge

Capacity: 20 – 60 people in a private area





South Lounge

Capacity: 20 – 60 people in a private area (limited lift access may be needed for public use)





Terrace Lounge

Capacity: 60-80 people in a private area with adjoining fireside outdoor terrace area (Up to 200 with adjoining level 1 rooms)





Function Areas

Outdoor Terrace and Mezzanine Gardens

With a variety of semi covered or sunny open spaces and fire pits these areas set amongst the gardens with a view of the big screen are perfect for Al fresco dining or casual gatherings

Capacity : 2-100 Free of Charge

Being susceptible to bad weather there may be limitations in moving large groups inside at short notice during peak periods. Exact locations are allocated on the day depending on group size, weather and other reservations. We will take into consideration but may not be able to meet all requests for specific garden locations.









Ground Floor Wine Lounge

Enjoy the ambience of the original heritage features in our semi private park view rooms on the ground floor. These rooms are popular with groups looking for an indoor dining or cocktail party area.

Capacity 20- 30 seated and up to 50 cocktail style.





Ground Floor



Level 1



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Function Menu

Please speak directly with our Bistro Manager to obtain a quote
9586 1045 or **email: clockandoyster@oatleyhotel.com.au**
Minimum numbers may apply.

Please be advised that one weeks notice is required.
Self Catering options are not available.

Set Menu

Menu A $17.7 pp

Chicken Skewers
Barramundi Fish Pieces
Spring Rolls
Gourmet Pizzas

Menu B $22.5 pp

Sushi Pieces
Meat Balls
Sausage Rolls
Pastizzi
Chicken Drumettes
Gourmet Pizzas

Menu C $23.1 pp

Mediterranean Dips
Chicken Skewers
Lamb Skewers
Mini Gourmet Pies
Gourmet Pizzas

Menu D $28.8 pp

Chicken Skewers
Prawn Skewers
Mini Gourmet Pies
Pastizzi
Spring Rolls
Dim Sims
Gourmet Pizzas

Menu E $32.8 pp

Seafood Skewers
Chicken Skewers
Lamb Skewers
Sushi Pieces
Mini Gourmet Pies
Gourmet Pizzas
Mini Dessert pastries

Custom Menu F – minimum order $12pp

See Below for Options

Garlic Pizza and Mediterranean Dips (GFO) 3.9
Hoki Fish Pieces 3.5
Calamari 2 for 3.5
Fresh King Prawn or Oyster Platters POA
Prawn Skewers (GF,DF) 4.5
Seafood Skewers (GF,DF) 5.2
Sushi Pieces (VO) 4.2
Thai Fish Cakes 2.7

Assortment of Mini Gourmet Pies 3.8
Beef Slider 5.2
Chicken Schnitzel Slider 5.5
Chicken Skewers (GF,DF) 3.9
Dim Sims (2) for 2.8
Falafel w/tahini dipping sauce 2.9
Lamb Cutlets (GF,DF) 8.9
Lamb Skewers (GF,DF) 4
Marinated Chicken Drumettes 1.8
Meat Balls (2) for 2.6
Mini Sausage Rolls 2.9
Mini Caesar Salad Cups 5.5
Prawn Rice Paper Rolls (GF,DF) 4.95
Samosas (2) for 2.6

Pastizzi - Spinach and Ricotta (V) 3.5
Vegetarian Rice Paper Rolls (GF,DF) 4.6
Vegetarian Mini Spring Rolls (2) for 2.8

Gourmet Pizzas (GFO, VO, DFO) 7.5

Antipasto Platter 190
Cheese Platter 170
Mixed Sandwich Platters 170 (pax. 30-40 people)
Fruit platters 180 (pax. 25 people)

Mini Dessert Pastries 4.20 pp

Prices & Availability Subject to Change

(GFO) Gluten Free Option **(VO)** Vegetarian Option **(DFO)** Dairy Free Option

OATLEY hotel

Pizza

Gluten Free Base +$5
Vegan Cheese + $2.5

Pizza Crust 23
S/w mixed dips

Herb Pizza 19.9

Garlic Pizza 19.9

Margherita Pizza 19.9

Big Daddy 28
Craft your own w a selection of 5 toppings including 2 seafood

Bruschetta 24.9
Cooked pizza base topped w Balsamic glaze, Roma tomatoes, Spanish onion, olive oil & fresh basil

All Meat 27.5
Pepperoni, cabanossi, ham, Italian sausage, chilli beef & chicken on a BBQ base

Calzone (folded over pizza) 25.5
Leg ham, mushroom, capsicum, onion, spinach & sweet chilli

Cerrut (V) 27
Char grilled eggplant, marinated artichoke, grilled zucchini, olives, capsicum, fresh tomatoes, bocconcini

Chanel 27
Chicken fillet, broccoli, snow peas, fresh tomato, satay sauce

Dior (A) 28
Fresh smoked salmon topped w cream cheese, capers & semi sun-dried tomatoes

Dolce 27.5
Cheese, tomatoes, pepperoni, cabanossi, ham, pineapple, olives, mushroom, capsicum, onion & chilli

DNYK 24
Fresh leg ham topped with pineapple, tomato base & cheese

Elle 26.8
Tandoori chicken breast topped w cashews & cucumber yoghurt on a tomato base

Giorgio (A) 28
Freshly sliced smoked salmon layered w Tassie brie & avocado, topped w snow pea sprouts

Guci 27
Italian sausage, marinated artichokes, char grilled eggplant, semi sun-dried tomatoes & ricotta

Pizza

Hofman 27.50
Cheese, pepperoni, cabanossi, ham, Italian sausage, chilli beef, pineapple on a teriyaki & tomato sauce base

John Paul (M) 28
Prawns, semi sun-dried tomatoes, Tasmanian brie on a pesto base

Melly 28
Finely sliced prosciutto, fresh tomato, bocconcini, pesto base topped w rocket salad & artichoke

Moroccan Lamb Pizza 28
Moroccan spices, onion, lamb, topped w rocket, capsicum & Moroccan yoghurt

Moschino 26.5
Cheese, fresh tomatoes, pepperoni & mushrooms

Pierre (V) 27
Char grilled eggplant, semi sun-dried tomatoes, Spanish onion, artichoke, fetta & fresh herbs

Pradda (V) 27
Pesto base w semi sun-dries tomatoes, onion, artichokes, spinach, feta & pine nuts

Ralph (M) 28
Garlic prawns, Spanish onions, baby octopus, Tassie scallops, calamari & cheese on a tomato base

Reggio (M) 28
Marinated prawns, spinach, olives, chilli & herbs

Stussi 27.5
Marinated chicken breast fillet topped w lettuce, caesar dressing & fresh tomatoes

Valentino 27
Finely sliced chicken breast fillet & roasted capsicum served on a teriyaki & tomato base, topped w fresh chives & roasted peanuts

Versaci 27.5
Chilli beef, refried beans, roasted capsicum & Spanish onion, topped w guacamole & sour cream

Vesuvio (M) 28
Chilli oil base, pepperoni, mushroom & prawns

Vitton (V) 27.5
Sliced pumpkin & potato with spinach & sweet chilli sauce, topped w pine nuts & sour cream

Seafood Labelling **(A)** Australian **(I)** Imported **(M)** Mixed origin

(GFO) Gluten Free Option **(VO)** Vegetarian Option **(DFO)** Dairy Free Option

Drinks Menu

TAP BEER	SCHOONER
Carlton Draught Tank	9.4
Carlton Dry	9.9
VB	9.4
Reschs Draught	9.4
Great Northern Midstrength	9
Tooheys New	9.4
Toohey Black	9.4

TAP CRAFT STYLE BEERS	
Hahn Super Dry	10.2
4 Pines Japanese Lager	10.2
Stone & Wood Pacific Ale	13
Balter XPA	13.3

OTHER TAP OPTIONS	
Tap CC and Dry	13.5
Tap Hard Rated Alcoholic lemon	13.5

BOTTLED BEER	STUBBY
Asahi	13
Corona	13
Hahn Lite	8
Guiness Extra Stout	13
Peroni	13
Pure Blond	10.7

BOTTLED BEER NON ALCHOLIC	
Great Northern Zero	6.2
Heaps Normal ZERO Quiet XPA Can	6.5

BOTTLED CIDER	
Bulmers original	9.8
Somersby Apple	11

RTD BOTTLES	
Vodka Cruisers	12
CC & Dry	15
Jack Daniels & Cola	15
Jim Beam & Cola	15
Minus 196 Flavours	15
Alcoholic Ginger Beer	15

HOUSE SPIRITS	NIP
House Vodka	11
House Scotch	11
House Gin	11
House Bourbon	11
House Rum	11
House Tequila	12

WHISKEY	
Chivas Regal 12 Year old	14
Glennfidich 12 Year old Special Reserve	15
Jamieson Irish	13
Johnnie Walker Black Label	14
Johnnie Walker Red Label	11
Sheepdog Peanut Butter	12.5
Dimple 15 yr	14.5

BOURBON	
Canadian Club 12 Year old	14.5
Fireball Cinnamon	12.5
Gentleman Jack	14.5
Jack Daniels	11.5
Jim Beam White	11
Jim Beam Black	13
Makers Mark	14.5
Southern Comfort	12
Wild Turkey	12

BRANDY	
St Remy Brandy	12.5

RUM	
Bacardi white	12
Kraken Spiced Rum	13
Bunaberg OP	13
Bundaberg UP	11
Captain Morgan spiced	13

GIN	
Bombay Saphire	13.5
Gordons	11
Gordons pink	12.7
Hendricks	14.5
Tanqueray	13.5

VODKA	
Absolut	13.5
Absolut Vanilla	13.5
Grey Goose	15.5
Smirnoff	11

TEQUILA	
El Jimador Blanco	12
Jose Cuervo 1800 Coconut Tequila	13
Don Julio Tequila	14.5

LIQUEURS	
Alize	13.5
Amaretto	13.5
Aperol	13.5
Baileys	13.5
Blue Curacao	13.5
Crème de Cacao	13.5
Chambord	13.5
Chartreuse	19
Cointreau	13.5
Elderflower	13.5
Frangelico	13.5
Galliano Sambucca	13.5
Galliano Vanilla	13.5
Jagermeister	13.5
Kahlua	13.5
Malibu	13.5
Midori	13.5
Paraiso Lychee	13.5
Partron	14.5
Schnapps Flavours	12

SOFT DRINK-TAP	SCHOONER
Ginger Ale	6
Lemonade	6
Lemon Lime & Bitters	6
Pepsi	6
Pepsi Max	6
Pink Lemonade	6
Solo	6
Soda Water	6
Tonic Water	6

SOFT DRINK-BOTTLED	BOTTLE
Coke	8
Ginger Beer/Ginger Ale	8
Red Bull- can	10
Sparkling Mineral Water	8

JUICE	LARGE
Apple	8
Cranberry	8
Orange	6
Pineapple	8

PRICES AND AVAILABILITY SUBJECT TO CHANGE

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Cocktails & Shots

Cocktails

APEROL SPRITZ $20
REFRESHING APERITIF OF APEROL, SPARKLING WINE AND ORANGE.

HUGO SPRITZ $20
A SPARKLING ELDERFLOWER SUMMER DELIGHT.

MARGARITA $20
(CLASSIC, SPICY OR PASSIONFRUIT)
CLASSIC TEQUILA, COINTREAU AND LIME FLAVOURS.

ESPRESSO MARTINI $20
(CLASSIC OR PEANUT BUTTER)
THIS CLASSIC CAFFEINE HIT IS BETTER THAN A LATTE!

MOJITO $20
(CLASSIC OR LYCHEE)
FRESH TASTE OF CUBA WITH WHITE RUM AND MINT.

SOUR $20
(AMMARETTO OR WHISKEY)
SMOOTH FLAVOURS WITH TANGY LEMON SHOTS.

COSMOPOLITON $20
NEW YORK IN A GLASS WITH VODKA, COINTREAU AND CRANBERRY.

LONG ISLAND ICED TEA $20
A COLA BASED PICK ME UP WITH A HUGE HIT!

FRENCH MARTINI $20
OOH LA LA CHAMBORD!!

FRUIT TINGLE $20
RASPBERRY & BLUE CURACAO IN LIQUID VERSION OF THIS SWEET.

MIDORI SPLICE $20
TROPICAL NOTES OF COCONUT RUM WITH MELON AND PINEAPPLE.

SEX ON THE BEACH $20
FRUITY FLAVOURS OF PEACH, VODKA, OJ AND CRANBERRY.

Shots

LICK, SIP, SUCK $12
TEQUILA, SALT & LEMON COMBO.

FIREBALL $12.50
SPICY CINNAMON.

WET PUSSY $10
VODKA, PEACH SCHNAPPS, CRANDBERRY & LIME.

SOUR PUSS $10
SOUR BUT SWEET, ALL IN ONE.

C*CK SUCKING COWBOY $10
BUTTERSCOTCH SCHNAPPS LAYERED WITH BAILEYS.

QUICK FK** $10
KAHLUA, MIDORI & BAILEYS.

PEANUT BUTTER $12.50
A NUTTY SUPRISE.

GALLIANO $13.50
BLACK OR WHITE SAMBUCCA, VANILLA OR AMARETTO.

SCHNAPPES $12
BUTTERSCOTCH OR PEACH.

SKITTLE BOMB $14
COINTREAU & REDBULL.

JAGERBOMB $14
JAGERMEISTER & REDBULL.

Mocktails
18+

MOJITO $12
APEROL SPRITZ $12
FRUIT TINGLE $12
SEX ON THE BEACH $12

ASK STAFF FOR MONTHLY SPECIALS

PRICES AND AVAILABILITY SUBJECT TO CHANGE

Wine List

WHITE WINE

MOSCATO	Small	Large	Bottle
Hartogs Plate Moscato			48
*T'Gallant Blush Moscato	10	16	46

RIESLING	Small	Large	Bottle
Leo Buring Eden Vale Riesling			48
Penfolds Bin 51 Riesling Main Bar	18	28	70

PINOT GRIGIO / PINOT GRIS	Small	Large	Bottle
*T'Gallant Pinot Grigio	10	16	46
Cavaliere Dora Pinot Grigio (Italy)			58
Squealing Pig Pinot Gris			55

SAUVIGNON BLANC /SEMILLON	Small	Large	Bottle
Rothbury Estate SSB	9	13.5	45
Early Harvest Low Alcohol SSB	9	13.5	45
*Squealing Pig NZ SB	10	16	46
821 NZ Sauvignon Blanc			50
Wild Oats Sauvignon Blanc			55

CHARDONNAY	Small	Large	Bottle
Rothbury Estate Chardonnay	9	13.5	45
Seppelts The Drives Chardonnay			50
Coldstream Hills Chardonnay Main Bar	16	24	70
Penfolds 311 Chardonnay Main Bar	19	30	85

SPARKLING WINE	Flute	Piccolo	Bottle
Rothbury Estate Sparkling Cuvee	9.5		45
Aurelia NV Prosecco Picolo		12	
T'Gallant Prosecco Piccolo		12	
Cavaliere Dora Prosecco (Italy)			58
Yellowglen Pink Sparkling Rose		12	
Georg Jensen Cuvee			62
Piper Heidsiek Cuvee			85
Veuve Cliquot			130

RED WINE

ROSE	Small	Large	Bottle
*Squealing Pig Rose	10	16	46
Upside Down Rose			52
Domaine De Triennes Rose (Provence FR.)			62
Whispering Angel Rose (Provence Fr.)			95
Yellowglen Pink Sparkling Rose Piccolo		12	

CABERNET MERLOT	Small	Large	Bottle
Rothbury Estate Cabernet Merlot	9	13.5	45
Wild Oats Cabernet Merlot			55

PINOT NOIR	Small	Large	Bottle
T'Gallant Pinot Noir	10.5	17.5	52
Fickle Mistress NZ Pinot Noir			55
Coldstream Hills Pinot Noir *Main Bar*	16	24	72

CABERNET SAUVIGNON	Small	Large	Bottle
Little Berry Cabernet Sauvignon	10.5	17.5	52
Wynns Black Label Coonawarra *Main Bar*	18	28	72

SHIRAZ CABERNET	Small	Large	Bottle
Rothbury Estate Shiraz Cabernet	9	13.5	45

SHIRAZ			
Little Berry Mclaren Vale Shiraz			52
Wild Oats Shiraz			55
PepperJack Barossa Shiraz	12.5	19	59
Penfolds Bin28 Shiraz *Main Bar*	19	30	82
Penfolds Bin150 Shiraz Cabernet *Main Bar*	35	50	150
Penfolds St Henri Shiraz *Main Bar*	40	60	175

ZERO ALCOHOL WINES	Small	Large	Bottle
Ara 0% NZ Sauvignon Blanc	7	11	35
NV Giesen Estate 0% Rose	7	11	35
NV Giesen Estate 0% Merlot	7	11	35
Henkell 0% Sparkling Prosecco Piccolo		10	

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* PREMIUM TAP WINES

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Terms & Conditions

BOOKING PROCEDURE AND CANCELLATIONS

Private Function Room dates and locations are confirmed on receipt of full payment (if applicable) . Until then our function spaces remain available for others to book- *sorry we do not "hold" premium rooms without payment*

Function room fees are refundable with 14 days notice

Locations which are free of charge are allocated on the day of the booking. We will take into consideration but may not be able to meet all requests.

Final numbers should be notified during the week prior to your event or earlier if there is a considerable change please.

WARNING During Peak periods large outdoor groups may not be able to relocate in bad weather

UNDER 18s

Children are welcomed into an adult environment and must remain in the immediate presence of their parents at all times.

Due to strict licensing laws that could result in venue closure a 9pm evening curfew may be imposed for underage guests. without adequate supervision.

Underage guests at 18ths and Fri night functions are NOT permitted.

The licensee Lyn Humphreys can be emailed to discuss any exceptions lyn@oatleyhotel.com.au

RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to our RSA policies. Intoxicated, violent or quarrelsome patrons including the host will be asked to leave or functions closed down.

Drinking games, skulling, and yardglasses are prohibited. To monitor and prevent intoxication, containers such as open wine bottles, shots or jugs may be restricted.

Low and non alcoholic alternatives are always available for purchase and free tap water provided. Tea and coffee can be organised through the bistro.

BAR TAB

Alcohol consumed must be purchased from the bar – evidence of products bought into the venue and consumed will result in closure of your function. For any exceptions email lyn@oatleyhotel.com.au

There is no minimum spend required.

If required a bar tab can be set up at the beginning of your event with the manager on duty. You can choose both the $ amount and the style of drinks you want your guests to have access to. We will hold a credit card as security but you only pay for what you actually use. Staff will notify you when your $ limit is getting close and you can choose to increase or end the bar tab. At anytime you can ask the bar staff what the bar tab is up to.





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CATERING

Please contact the bistro operator ROB if you need to discuss catering arrangements and all payments will be made directly to the Bistro operator. For large groups we suggest organising your menu two weeks prior.

The direct number is 95861045 or email clockandoyster@oatleyhotel.com.au. Robs mobile is 0414688717

Advertised menus are subject to change.

NO BYO food or drinks permitted. Only Celebratory cakes can be self catered and the bistro will assist with service at no charge including plates and cutlery provided

DECORATIONS

For Private function areas we allow a **1hour transition** between events for the first group to leave, staff to clean and the next group to start setting up

Storage of decorations and personal items is not available and all items will need to be removed promptly after your event. 3rd party event suppliers will also need to adhere to this.

CONFETTI BALLOONS and tinsell scatters are NOT PERMITTED and will be removed. $100 cleaning fee will be added if these are used despite this request.

Anything which damages wall, floors and furniture is not permitted. We have hooks on walls in the function rooms and blue tac is permitted.

Table candle decorations must be battery operated (cake candles are ok).

Furniture can be rearranged within the room but otherwise the rooms come as is with minimal change of furniture allowed.

Trestle tables are available for function rooms but you will need your own decorative tablecloth.

MUSIC

These options are applicable in the level 1 function rooms only

1)Use our system to generate an auto playlist from thousands of titles in the genre of your choice.

2)Bluetooth your own device to our system to play your own list (note that if you walk away from the room with the device in your pocket the playlist may stop in the room).

3)Bring your own music set up - speakers, DJ, Karaoke, live performer etc.

Any external amplification system bought into the venue including live performers must be approved and will need to comply with volume requests so that other functions, patrons and neighbours are not effected. Space available in the room is also a consideration.

TV PRESENTATIONS

For a TV display of photos there are two options.

Bring a USB with Jpeg format photos which we can connect to the TV via our system or

Staff can connect your laptop to a TV via HDMI cable to display your program.

Some APPLE computers are generally not compatible with our TV connections.

We do suggest coming in during the week prior to test the usb or laptop display



