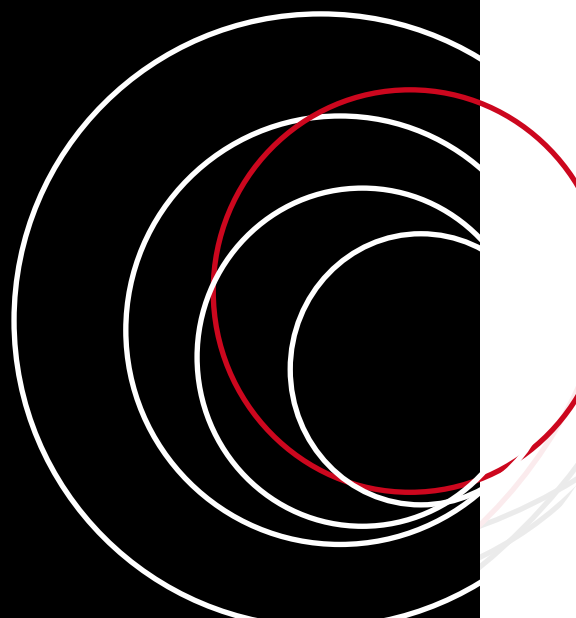


The Oxford is one of the states most iconic pubs and stands proudly on the corner of Tynte & O'Connell Street in the cool and cosmopolitan North Adelaide. It has become an institution with Uni students on Wednesday, Thursday and Saturday nights while attracting a combination of suits and luncheon ladies during the day. With inside and alfresco areas, the bistro has a relaxed, casual feel combined with excellent presentation and consistency of food. The menu has great contemporized pub classics as well as gourmet specials and lighter options. To complete the package, The Oxford has a dynamic upstairs function room known as the Spirit Room.

Next door to The Oxford is

The Banque

which is also available for functions. It's chic appearance and modern features make it the perfect venue for product launches, engagements, 21st birthday parties, corporate events and any other special occasion that seeks a little class without breaking the budget.





Oxford Hotel & Banque Wine Bar

Thank you for your enquiry. We hope this information will enable you to create the function best suited to your needs.

The Oxford **Spirit Room** and **Banque Wine Bar** each come complete with a private bar and comfortable décor. We can cater for cocktail parties of up to 120 guests and for group lunches or dinners.

The **Spirit Room** and **Banque Wine Bar** offer a variety of cocktail food which can be tailored to suit your needs. Alternatively, for your private lunches or dinners, please enquire about our Bistro and Set Menus.

Music can be provided using our in-house sound system or, alternatively, you can arrange a Jukebox or DJ (Banque only) to play on the night.

If you would like to make an appointment to inspect either of these venues or would like further information, please contact our functions coordinator on 8267 2652.

The Oxford Hotel and Banque Wine Bar

101 and 107 O'Connell St, NORTH ADELAIDE

Phone: 8267 2652 Fax: 8239 1089

Email: oxford@boozebros.com.au

www.oxfordhotel.com.au

www.thebanque.com.au

Finger Food Selection - Savoury

Mini Sheperds Pie with creamy mashed potato and tomato relish (30)	\$75
Trio of House Made Dips served with grilled flatbread	\$45
Homemade Sweet Potato and Ricotta Puff Pastry Rolls (35)	\$50
Frittata with Tomato, Basil and Chorizo (35) <i>GF</i>	\$50
Pumpkin and Toasted Almond Mini Spring Rolls with a sweet soy dipping sauce (35)	\$65
Vol-au-vents with assorted fillings (30)	\$55
Mini Homemade Pizzas with assorted toppings (20) Fetta, pumpkin and spinach Pancetta, roasted capsicum and bocconcini	\$55
Mini Chicken Burgers (25)	\$65
Spicy Lamb Meatballs served with mango chutney (40)	\$55
Mushroom and Cheese Arancini with anchovy aioli (40)	\$55
Deep Fried Prawn and Chicken Rice Paper Parcels served with chilli black bean sauce (30) <i>GF</i>	\$65
Coconut Crusted Prawns served with savoury plum sauce (45)	\$80
Salt and Pepper Squid with sweet spice soy sauce (30)	\$60
Chicken Skewers choice of Tikka, Satay or Honey and Soy (25) <i>GF*</i>	\$60
Dill Blini Roulades with smoked salmon and cream cheese filling (35)	\$65
Cold Meats and Antipasto <i>GF</i>	\$70
Skewers of Dukkah Crusted Barramundi (30) <i>GF</i>	\$75
Bocconcini and Baby Tomato Skewers drizzled with extra virgin olive oil (30) <i>GF</i>	\$70
Fresh Asparagus Wrapped in Thinly Sliced Parma Ham drizzled with sticky balsamic (35) <i>GF</i>	\$80
Chef's Selection of SA Cheeses served with Riverland muscatels, a selection of lavosh, grissini and quince paste <i>GF</i>	\$95
Goat Curd Fetta and Sweet Roasted Cherry Tomato Tarts (40)	\$75
Mango and Chicken Salad on a crisp wonton base (30)	\$75
Home Made Thai Chicken Sausage Rolls (25)	\$70

Prices are per platter. Each platter caters for approximately 10 people.

Pieces per platter in brackets.

GF = Gluten free

GF = All gluten free except satay*



Finger Food Selection - Sweet

Fresh Fruit Skewers with vanilla custard (30) <i>GF</i>	\$75
Warm Mini Mississippi Mud Cakes with pure cream (35)	\$75
Mini Pavlovas with mandarin curd, passion fruit and candied zest (25) <i>GF</i>	\$75
Chocolate Cups filled with dark chocolate mousse (25) <i>GF</i>	\$75
Petite Lemon Curd Tarts topped with double cream and fresh mint (25)	\$75
Babas soaked in an almond syrup and filled with jaffa custard and maraschino cherry (30)	\$75
Brandy Snap Cones filled with Chantilly cream and fresh strawberry (30)	\$75

*Prices are per platter. Each platter caters for approximately 10 people.
Pieces per platter in brackets.
GF = Gluten free*



Set Menu

Entrée

Grilled tiger prawns wrapped in prosciutto on a tomato, basil and mozzarella salad

Spinach, ricotta and pine nut ravioli in a semi dried tomato sauce with shaved parmesan and basil crisp

Beef carpaccio on Turkish fingers with a beetroot aioli and watercress drizzled with garlic olive oil

Soup of the day

Main

Pan seared local snapper on linguine pasta tossed with chorizo and fresh basil and aged parmesan served with a fragrant pernod broth

Fillet mignon; tender eye fillet wrapped in bacon and served with parsnip puree, broccolini and chasseur sauce

Oven baked herb crusted lamb rack served with caramelised parsnips and watercress salad finished with a rosemary jus

Mild spiced pumpkin and sweet corn risotto topped with a Danish fetta, rocket and almond salad

Crispy skinned chicken breast filled with fetta, sundried tomatoes and olive served on a pesto risotto and roast capsicum coulis

Dessert

Caramel pannacotta with strawberries and almond biscotti

Layers of chocolate discs topped with a hazelnut mascarpone mousse served with passionfruit icecream and orange syrup

Choice of Three Main and Dessert	\$38pp
Choice of Three Entrée and Three Main	\$41pp
Choice of Three Entrée, Three Main and Dessert	\$51pp



Pre Christmas Set Menu

Entrée's

Chilled gazpacho soup, with a cucumber and tomato salad drizzled with extra virgin olive oil

Angel hair pasta tossed together with spiced chicken, rocket, pinenuts, eggplant, basil and lemon oil

Baked hazelnut and herb crusted haloumi with an eggplant, mint and lemon salad

King prawn and crab ravioli, panfried on a pool of prawn saffron bisque and rustic rocket salad

Mains

Parmesan and herb crusted chicken breast on a potato gratin with green beans and a sundried tomato cream reduction

Plump roast turkey breast with apricot and herb stuffing, rum and demerara baked leg ham and roasted vegetables and finished with a cranberry jus

Atlantic salmon with warm kipfler potato salad, buttered asparagus and cherry tomatoes drizzled with extra virgin olive oil

Oven baked lamb rack glazed with rosemary and honey served with roasted roma tomato, basil, ratatouille and garlic roasted chat potatoes with a red wine jus

Veal rib eye stacked on cannelloni bean mash and sautéed spinach topped with rocket and surrounded by a rich balsamic jus

Desserts

Passionfruit and Malibu bavarois with a crispy coconut meringue served with passionfruit glaze

Traditional steamed Christmas pudding with a brandy anglaise and king island double cream

Two entrée and three main \$49pp

Three main and dessert \$46pp

Two entrée, three main and dessert \$56pp

Includes Christmas table fare



Beverages

Hahn Light

\$4.00 per Schooner

West End Draught, Tooheys New

\$4.50 per Schooner

Tooheys Extra Dry, Hahn Superdry, Boags Draught

\$4.70 per Schooner

Heineken, Becks, James Squire Golden Ale

\$5.20 per Schooner

Soft Drinks

\$3.50 per glass

Killawarra

\$4.50 per glass

House Cabernet Sauvignon

House Shiraz Cabernet

House Chardonnay

House Semillon Sauvignon Blanc

House Riesling

\$5.00 per glass, \$20 per bottle

Dewars Scotch, Eristoff Vodka, Bundaberg Rum,

Beefeater Gin, Jim Beam

\$6.70 per glass

Bar facilities are also provided and charged on a consumption basis.

A bar tab can be pre-organised with your choice of selected drinks.

(All prices are GST inclusive)

Management and staff are aware of and adhere to all the rules and regulations applicable to responsible service of alcohol.



Beverage Package

Standard

Beer - Choice of 2 tap beer:

Tooheys New
Oxford Pale
West End Draught
Hahn Light

Wine - Choice of one red, one white, one sparkling:

House Red Wines
Shiraz Cabernet
Cabernet Sauvignon

House White Wines

Semillon Sauvignon Blanc
Riesling
Chardonnay
Sweet White

House Sparkling Wines

Killawarra Brut
Sparkling Red

Soft Drink and Juice included

Standard 2 hours - \$30.00 p.p.

Premium

Beer - Choice of 2 tap beer:

Becks
Tooheys Extra Dry
Heineken
Hahn Superdry

Wine - Choice of one red, one white, one sparkling:

Red Wines
Schild Estate Cabernet Sauvignon
Longview 'Red Bucket' Shiraz Cabernet
Le Poidevin Cabernet Merlot Shiraz

White Wines

Longview 'Red Bucket' Semillon Sauvignon Blanc
Gunn Estate 'Skippers Pool' Sauvignon Blanc
Gemtree 'Citrine' Chardonnay

Sparkling Wines

Bird In Hand Sparkling Pinot Noir

Soft Drink and Juice included

Premium 2 hours - \$45.00 p.p.

Beverage packages only available with a set menu or dinner option

Wine list

SPARKLING WINE

NV Killawarra Brut	4.5	18.0
'09 Rosemount O (Moscato style)	6.9	31.0
NV Currency Creek Reserve Brut		30.0
NV Di Giorgio Pinot Noir Chardonnay (A touch of pink)	7.4	33
NV Jansz Premium Cuvée <i>Tasmania</i>	9.0	41.0
NV Moët and Chandon <i>Epernay, France</i>		89.0
NV House Sparkling Red <i>Clare / Padthaway</i>	5.0	20.0

WHITE WINE

'09 Pewsey Vale Riesling <i>Eden Valley</i>	8.0	32.0
'10 Longview 'Whippet' Sauvignon Blanc <i>Adelaide Hills</i>	8.3	33.0
'08 Cape Mentelle Semillon Sauvignon Blanc <i>Margaret River</i>		36.0
'07 d'Arenberg 'Olive Grove' Chardonnay <i>McLaren Vale</i>	8.0	30.0
'09 Paracombe Pinot Gris <i>Adelaide Hills</i>	8.8	35.0
'09 Spy Valley Sauvignon Blanc <i>Marlborough, NZ</i>	8.3	33.0
'09 Shaw & Smith Sauvignon Blanc <i>Adelaide Hills</i>		42.0
'09 Murdoch Hill Sauvignon Blanc <i>Adelaide Hills</i>		35.0
House Chardonnay <i>Padthaway</i>	5.0	20.0
House Semillon Sauvignon Blanc	5.0	20.0
House Riesling (by Neil Pike) <i>Clare Valley</i>	5.0	20.0
House Sweet White	4.5	18.0

ROSÉ

'09 Bon Bon Shiraz Rosé <i>South Australia</i>	6.8	27.0
'09 Skillogalee Cabernet Malbec Rosé <i>Clare Valley</i>		34.0

RED WINE

'07 Longview 'Red Bucket' Shiraz Cabernet <i>Barossa Valley / Adelaide Hills</i>	7.5	30.0
'08 Rymill 'The Yearling' Cabernet Sauvignon <i>Coonawarra</i>	7.0	28.0
'08 Kalleske 'Clarry's Blend' Grenache Shiraz Mataro <i>Barossa Valley</i>	8.5	34.0
'06 Landhaus 'The Saint' Shiraz <i>Barossa Valley</i>	8.3	33.0
'07 Schild Estate Merlot <i>Barossa Valley</i>	8.5	34.0
'08 Fox Creek 'Duet' Cabernet Merlot <i>McLaren Vale</i>		35.0
'08 Nova Vita Pinot Noir <i>Adelaide Hills</i>		35.0
'07 Bowen Estate Cabernet Sauvignon <i>Coonawarra</i>		43.0
'05 Penfolds Bin 28 'Kalimna' Shiraz <i>South Australia</i>		46.0
'06 Killibinbin 'Sandtrap' Shiraz <i>McLaren Vale</i>		33.0
'08 Majella 'The Musician' Cabernet Shiraz <i>Coonawarra</i>		33.0
House Cabernet Sauvignon <i>Currency Creek</i>	5.0	20.0
House Shiraz Cabernet <i>McLaren Vale</i>	5.0	20.0

STICKIES AND FORTIFIEDS

'05 Miranda Golden Botrytis Semillon 375ml <i>Riverina</i>		33.0
Grant Burge Aged Tawny <i>Barossa Valley</i>	4.0	
Seppeltsfield Cellar No. 8 Muscat <i>Rutherglen</i>	4.5	

Vintages correct at time of printing



Morning and Afternoon Tea

Morning and Afternoon Tea is available with any pre-booked function
- perfect for business meetings, workshops and seminars.

Sweet

Homemade assorted biscotti

Assorted fruit and plain scones with double cream and jam

Freshly baked, assorted flavoured muffins

Savoury

A selection of lepinjas, foccacias and baguettes with a variety of fillings

Petit Croissants with Virginian ham and Swiss cheese or smoked salmon and cream cheese

\$10pp Food only - With a minimum spend of \$100

\$15pp Food with tea and coffee - With a minimum spend of \$150

\$100 Room hire for 2 hours unless by management approval

Audio/visual/whiteboard hire \$50



Room Hire

The Banque Wine Bar

The Banque Wine Bar is next to the Oxford Hotel on O'Connell St. Its chic appearance and modern features make it the perfect venue for product launches, engagements, 21st birthday parties, corporate events and any other special occasion that seeks a little class, without breaking the budget. You can organise your own music and use the venues projector. Guests have their own facilities separate to the Oxford and there is wheelchair access and disabled toilets available.

Complete with customised catering and drink options, the Banque Wine Bar is the ideal venue for your next event and you could even get your picture in the Adelaide social pages!

Room hire: \$450
Minimum food spend: \$500
Minimum drink spend: \$1500
Security (min 4hrs): \$160 (\$50 per hour there after)

The Oxford Hotel 'Spirit Room'

The Spirit Room creates a casual relaxed atmosphere perfect for a corporate meeting, private dinner or small function. This area is also suitable for 21st birthdays or private parties. Like the Banque Wine Bar, it can be tailored to your desire and organisers can choose a set menu or a range of cocktail platters and drink options. Located upstairs, guests can organise their own music (iPod/MP3 plug-in facilities available) or simply tune into the hotel's front bar beats. There is a pool table available for guests' use.

Room hire: \$350
Minimum food spend: \$400
Minimum drink spend: \$1000
Security (min 4hrs): \$160 (\$50 per hour there after)

Hire costs apply for use of projector, plasma screens, DVD players, cordless microphone etc. Contact function coordinator for fees (max. \$200).

If you would like to discuss having your function with us in the Banque Wine Bar or Spirit Room, please call our function coordinator on 8267 2652 or email us at oxford@boozebros.com.au.

Please note: Room costs are subject to change due to peak periods and unforeseen circumstances



Terms & Conditions

1. **CONFIRMATION:** A booking is deemed tentative until confirmation has been received by payment of a \$500 Security Bond. Management reserve the right to cancel a tentative booking and allocate the venue to another client if confirmation is not received.
2. **SECURITY BOND:** A \$500 bond is charged to confirm your booking. The bond will be refunded by mail 7 days after the function date. The bond will be forfeited if any damage is incurred by the organiser, invitees or other persons attending the function. Management reserves the right to claim any cost incurred by the customer over and above the amount of the bond.
3. **FINAL NUMBERS:** For planning purposes anticipated numbers are required the day the function is confirmed. Final numbers are required 10 clear working days (2 weeks) prior to your event.
4. **PRICES:** Prices are subject to change due to seasonality or availability.
5. **MENU:** Function food must be ordered with the hotel for any function. Details of the food menu/s must be finalised 10 working days (2 weeks) prior to the function date so that our chefs can assure quality and availability of food.
6. **RESPONSIBILITY:** Organisers are financially responsible for any damage/breakages sustained to the Oxford/Banque Wine Bar by the organiser, organisers' guests, invitees or other persons attending the function. The Oxford will not accept any responsibility for the damage or loss of merchandise left prior or after the function.
7. **COMPLIANCE:** It is understood that the organiser/s will conduct the function in an orderly manner and in full compliance with the Oxfords regulations and all Liquor Licensing laws. The Oxford Hotel and its employees promote the responsible service of alcohol and management reserve the right to refuse and/or remove intoxicated or objectionable persons from any function without liability. All guests and organisers must have current ID available at request, anyone who appears to be 25 or under will be asked to produce ID. Minors must be accompanied by a parent or guardian at all times and are required to vacate the premises by midnight.
8. **AUDIO VISUAL HIRE EQUIPMENT:** Organisers are financially responsible for any damage/breakage of equipment owned by the Oxford or sub-hired by the Oxford on behalf of the organisers.
9. **DISPLAYS & SIGNAGE:** Nothing is to be nailed or screwed to any walls or other surface or part of the building. NO scatters are to be used.
10. **PAYMENT:** Prepayment of 50% of function total (minimum spend) must be paid no later than 2 weeks prior to the function date and full payment due at least 4 working days prior to the function date. Extra expenses incurred on the night must be paid in full at the conclusion of the event by either cash, EFT or major credit card. Cheques are accepted as payment only by prior arrangement.
11. **MINIMUM SPENDS:** A minimum charge of \$400 for catering applies in the Spirit Room and \$500 in the Banque Wine Bar. A minimum bar tab of \$1000 applies for Beverages in the Spirit Room and \$1500 in the Banque. A minimum charge of \$160 applies to security for 4 hours.
12. **CANCELLATION:** In case of cancellation, the Oxford Hotel and Banque Wine Bar will not refund the \$500 Security Bond.
13. **CLEANING:** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.
14. **ROOM TIMES:** 7pm-1am for the Spirit Room and Banque Wine Bar unless by management approval.



Booking Sheet

Function Details

Date of Function:	Type of Function:
Area:	Time of Event:
Hosts Name:	Contact Name:
Address:	
Email:	
Ph:	Tentative Number:
Room Hire:	Final Number:
Deposit Amount:	Deposit Paid:
Payment Details:	Booking Taken By:

Food Menu

Beverages

Time food to go out:	Food Total = \$

Other Requirements

Cake:	Linen:
Music:	Projector/Plasmas:
Banque Min. No:	Security Bond Refund:
No. of Underage Guests:	

Special Requirements

Do you give permission for the hotel to alert social media of your event? yes no
(This may result in a social photographer attending your event to take photos of your guests, which may be published)

- Credit card details can also be taken over the phone and this form returned either by post, fax or hand delivered

- Full payment is required at the conclusion of your event. The Oxford Hotel accepts cash, major credit cards and EFT. Cheques by prior arrangement only.

I have read and accepted the Terms and Conditions of the Oxford Hotel and the Banque Wine Bar.

Date: Signed:

**Thank you for choosing the Oxford Hotel and Banque Wine Bar
 for your function
 Our aim is to make your function a success**