



— T H E —
OPHIR
HOTEL

functions



functions

- functions -

Whether you're looking for a function space or party venue to host your next event, look no further than The Ophir Hotel. Perfect for a birthday party, work event, conference, or anniversary, our versatile spaces provide an option for any occasion.

Spaces include:

- Our spacious sunfilled **beer garden** with capacity for 70 people.
- Cozy **garden cabanas** which fit up to 10 people in each (i.e 30 total).
- The **function cabana** which has a capacity of up to 90 and can be split into 3 spaces
- The open outdoor **pergola** with space for 70+
- Our warm and spacious **dining room** which can host up to 200 guests.
- Our relaxed and friendly **lounge bar** for 60-80 guests.

Don't forget to take advantage of our affordable and generous catering packages. Whether you're looking for a formal sit-down option or something more cocktail and casual, we have a range of platters and menus that will ensure your event is a success.





spaces

Beer Garden

Capacity 70

Garden Cabanas

Capacity up to 10 each (i.e 30 total)

Function Cabana

Capacity up to 90 and can be split into 3 spaces

Pergola

Capacity 70+

Dining Room

Capacity 200

Lounge Bar

Capacity 60-80



Function Cabana



Dining Room



Beer Garden



Garden Cabana



Lounge Bar



Pergola



share food

3 COURSE - \$55

2 COURSE - \$40

MAIN ONLY - \$28

SIDES (\$4pp)

- Chips
- Rosemary chats potatoes
- Mixed vegetables
- Garden salad

Please select 2 options for the following to be served on platters (with bread rolls and butter)

ENTREES

- Chicken and pork terrine with pistachio nuts, pickles and croutons
- Duck spring rolls with ginger and hoisin dipping sauce
- Teriyaki pork belly with Asian noodle salad
- Chicken skewers with satay sauce and jasmine rice
- Salt and pepper calamari curls on a Vietnamese salad
- Pumpkin and beetroot salad with feta balsamic and walnuts
- Pumpkin and ricotta ravioli with roasted tomato, pine nuts and parmesan cheese



MAIN

- Slow cooked Augun beef served with rosemary potatoes and red wine jus
- Braised lamb shanks in a rich tomato gravy with mash potato
- Crisp skin barramundi with peas and pancetta, lemon and mint
- Beer battered fish and chips with tartare sauce, lemon and malt vinegar
- Chicken stuffed with sundried tomato, feta cheese, pine nuts, with baby carrots
- Twice cooked pork belly with roasted pumpkin and apple cider jus
- Tofu and vegetable curry server with jasmine rice.



DESSERT (served in jars)

- Chocolate mousse with fresh cream and berries
- Lemon meringue layers of lemon curd, short bread and passion fruit
- Vanilla bean pannacotta with blueberry compot
- Eton mess layers of meringue strawberries and cream
- Tiramisu layers of coffee soaked sponge and mascarpone cream





camarões

Ophir Gold - \$30pp

choice of 1 standard, 2 stellar, 3 standout

Ophir Silver - \$24pp

choice of 2 standard, 2 stellar, 2 standout

Ophir Bronze - \$18pp

choice of 4 standard, 2 stellar

STANDARD

Tomato bruschetta tart
Rockmelon and prosciutto skewers
Vegetable cracker with taramosalata
Potato and parmesan frittata
Vegetable samosa's
Vegetable spring rolls with
sweet chilli sauce
Salt and pepper squid with lime mayo
Crumbed Chicken tenders with honey
mustard dipping sauce
Mini chicken and lemongrass dim sims
Buffalo chicken wings with ranch
dipping sauce (hot)
Vegetable arancini with aioli
Mini beef pies
Mini sausage rolls

STELLAR

Chicken Caesar salad box
Smoked salmon and butter milk
pancakes with crème fraiche
Chicken skewer with satay sauce
Pulled pork sliders with slaw
Corn fritters with tomato salsa
Pulled pork taco's with chipotle mayo
Beef and cheese sliders with pickles
Duck spring rolls with ginger and hoisin
dipping sauce
Thai fish cakes with chilli mayo
Panko prawn with roasted
capsicum mayo

STANDOUT

Prawn and noodle salad boxes
Vietnamese chicken rice paper rolls with
nam jim dipping sauce
Fish taco's with mango salsa
Pork boa buns with hoisin sauce,
cucumber, shallot
Fish and chip boxes with lemon
Thai beef noodle boxes
Fresh prawns with cocktail sauce
Fresh oysters with lemon



Pitaatters

- platters -

Sandwich and Wraps Platter
\$60 (feeds 10)

A selection of house made sandwiches and wraps

Vegan Platter
\$110 (feeds 10)

falafel, sweet potato, grilled eggplant, hummus, olives, tomato skewers and flat bread

Cake Platters
\$70 (feeds 10)

Assortments of cakes and slices

Grazing Platter
\$80 (feeds 10)

Selection of cheeses, house made dips, marinated olives, pepperoni sticks, cabanossi and assorted crackers

Slider Platter
\$110 (20 sliders)

A choice of pulled pork, buttermilk fried chicken and beef and cheese

Kids Platter
\$70 (feeds 10)

Fairy bread, cocktail frankfurts, and fruit skewers

Kids Party
\$10pp (minimum 20 people)

Choice of below options + middletons ice block

Fish and chips, Chicken nuggets and chips, Spaghetti bolognaise, Cheese pizza, Cheeseburger with chips or Atlantic salmon with broccoli and carrots





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