THE OAKS HOTEL

FUNCTIONS & EVENTS

118 Military Rd Neutral Bay
Sydney Australia 2089

IG :– @ theoaksneutralbay
www :– oakshotel.com.au

THE OAKS HOTEL

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FUNCTIONS & EVENTS

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

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Alala's

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. Guests can feel a sense of tranquility by overlooking the tree through oversized bay windows, while surrounded by statement artwork commissioned from local artists. Taking residence along Ben Boyd back street with a direct access to the garden.

CAPACITY

100 people standing
50 people sitting

(Mid week lunch bookings only)

PACKAGES AVAILABLE

Lunch set menu Monday to Thursday

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

Minimum $1,000 spend on food and beverage.

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 Canapé Service.

Minimum 30 people.
Minimum $1,500 spend on food and beverage.

AV INFO

1 x flat screen 72 inch
No bluetooth or microphone

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

80 people standing

PACKAGES AVAILABLE

Premium Canapé Service

Minimum 40 people.
Minimum $3500 spend on food and beverage

AV INFO

1 x flat screen 72 inch
No bluetooth or microphone

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

130 people standing - 100 seated

PACKAGES AVAILABLE

Premium Canapé Service
Dining Set Menu

Minimum 50 people
—minimum spend of $5,000.00
(split between catering & beverages).

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 $500 on catering.

CAPACITY

16 seated or 30 standing

PACKAGES AVAILABLE

Premuim Canape Service

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.

CAKES

You are welcome to bring a cake along for your event. We can store your cake until it is required and there is no char will supply all plates forks, spoons and napkins for you. If you would like your cake cut and plated we charge $5pp cakeage fee.

IMPORTANT INFORMATION

RESPONSIBLE SERVICE OF ALCOHOL

The Oaks Hotel is fully licensed and committed to the responsible service of alcohol in line with the Liquor Act 2007 (NSW). The following applies to all functions and events held at the venue.

All our staff are RSA-certified and serve alcohol in accordance with NSW law. To keep your event running smoothly and safely, we ask all guests and organisers to note the following:

- Alcohol will not be served to anyone under 18. Guests who appear under 25 may be asked for valid photo ID such as a current driver licence, passport, NSW Photo Card or proof-of-age card. Digital NSW licences are accepted.
- It is an offence for any guest to purchase or supply alcohol to a person under 18 on the premises.
- Our staff will not serve alcohol to any guest who is unduly intoxicated. We reserve the right to refuse service and, where necessary, to ask a guest to leave.
- Food and water are available throughout your function, and we encourage guests to pace themselves and drink responsibly.
- Drinks packages and bar tabs are served by RSA-trained staff and remain subject to responsible service at all times. Rapid or excessive service, including rounds of shots, may be declined at staff discretion.
- The event organiser is responsible for the conduct of their guests and agrees to support our staff in maintaining a safe and enjoyable environment for everyone.

These measures protect the wellbeing of our guests and the enjoyment of your event. We appreciate your understanding and cooperation.

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 $40 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 andz Current

Photo ID/Drivers Licensee to be left with management for the duration of the function.

PAYMENT TERMS

Please make your deposit of $500 to secure your booking 2 weeks prior to the event date. Any food purchased is required to be paid in full 7 days prior to your event."

AUDIO VISUAL INFORMATION

THE PAVILLION

2 x flat screens 64 inch
HDMI input/port on the wall

2 x cordless microphones available through in house speakers

Bluetooth connectivity
to in-house speakers

Audio & screens
- please let us know if you require audio with your video

LICENSEE FLAT

1 x flat screen 72 inch
No bluetooth or microphone

TERRACE

1 x 72 inch Flat screen
No bluetooth or microphone

SPORTS BAR

DJ wall input

1 x cordless microphone

Dj equipment as well

PARLOUR

Dj wall input

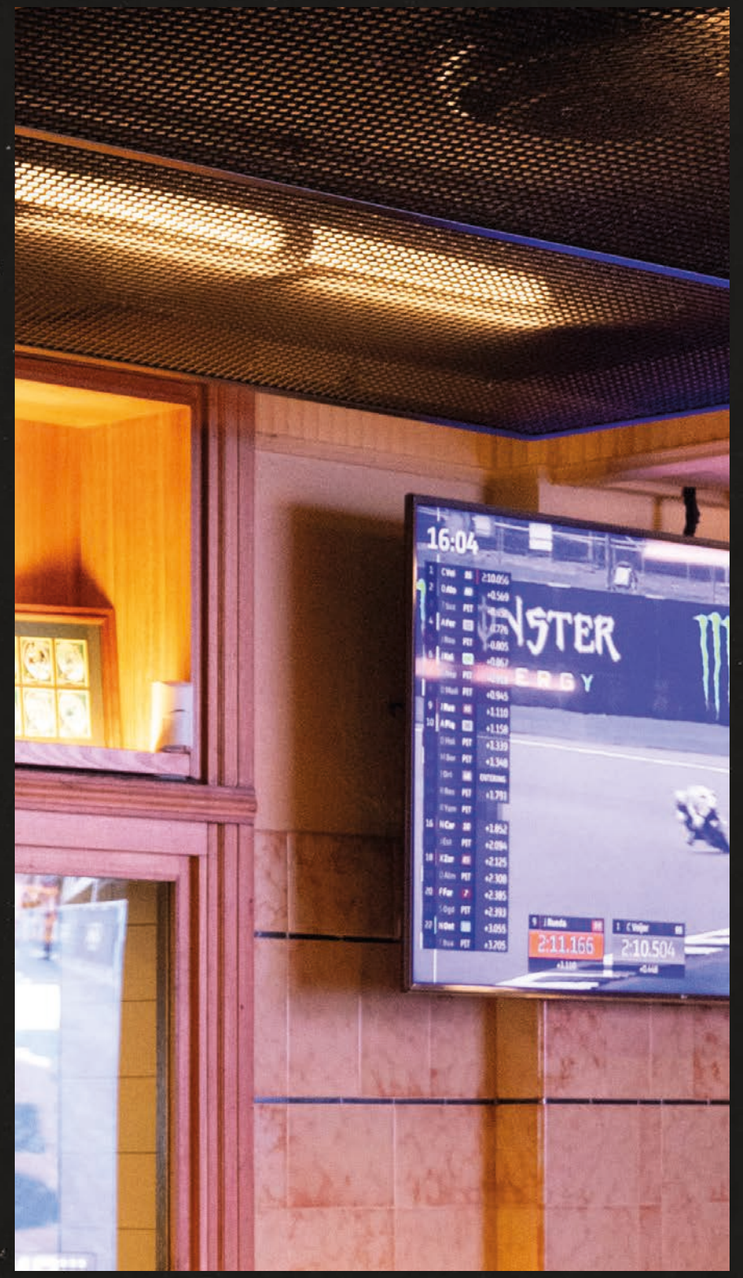
2 x flat screens 74 inch

Audio / music can be organised, please let us know if you require sound

ALL POOL ROOMS

Flat screen 64 inch

No bluetooth or microphones available



Our Winelist

Sparkling Prosecco Champagne

BUBBLY CUVEE BRUT	South Eastern Australia	12	45
LA GIOIOSA PROSECCO SUPERIORE DOCG	Veneto, Italy		55
GABBIANO PROSECCO DOCG	Veneto, Italy	15	69
VEUVE TAILHAN BLANC DE BLANCS	Loire Valley, France		60
RUINART BLANC DE BLANCS	Reims, France		245
BOLLINGER SPECIAL CUVEE	Ay, France		150
VEUVE CLICQUOT NV	Reims, France		135
VEUVE CLICQUOT NV ROSE	Reims, France		155

Riesling

		150ML	250ML	BTL
TIM GRAMP 'WATERVALE'	Clare Valley, SA		13	17 52
PIKES "TRADITIONALE'	Clare Valley, SA			64

Sauvignon Blanc

SOPHIA	South Eastern Australia	12	16	45
821 SOUTH	Marlborough, New Zealand	14	18	48
SHAW & SMITH	Adelaide Hills, SA			67
JD VILLEBOIS 'POUILLY FUME'	Loire Valley, France			92

Other Whites

ARMAND DAVID CHENIN BLANC 'L'ENCHANTEUR' AOP	Loire Valley, France	20	24	80
CORIOLE FIANO	McLaren Vale, SA			69
MONTE TONTO SOAVE MITO DOC	Veneto, Italy			50

Pinot Grigio / Gris

PATRIZIO	South Eastern Australia	12	16	45
GABBIANO	Veneto, Italy	15	19	50
CANTINA DI GAMBELLARA 'MONOPOLIO' DOC DELLE	Veneto, Italy			55
JOSEF CHROMY 'GRIS'	Tasmania			69

Chardonnay

AUSTIN	South Eastern Australia	12	16	45
ST HUBERTS	Yarra Valley, VIC	15	19	65
PHILLIP SHAW ARCHITECT	Orange, NSW			63
LEEUWIN ESTATE PRELUDE	Margaret River, WA			89
SHAW & SMITH M3	Adelaide Hills, SA			100
DE IULIUS	Hunter Valley, NSW	15	19	56
LA CHABLISIENNE PETIT CHABLIS	Burgundy, France			95

Rose

SQUEALING PIG	Marlborough, New Zealand	14	18	48
M DE MINUTY	Provence, France	22	26	78
MIRABEAU CLASSIC	Provence, France			72
ROCKFORD ALICANTE	Barossa Valley, SA	17	21	70

Pinot Noir

ROSS HILL 'HARRY'	Orange, NSW	13	17	46
ST HUBERTS	Yarra Valley, VIC	15	19	69
PHILIP SHAW NO.8	Orange, NSW			89
CLOUDY BAY	Marlborough, New Zealand			110

Shiraz

MAXIMUS	South Eastern Australia	12	16	45
GEOFF MERRIL 'PIMPALA RD'	SA	14	18	50
CORIOLE SPARTA	McLaren Vale, SA			63
ST HALLET GARDEN OF EDEN	Barossa Valley, SA			55
TORBRECK WOODCUTTERS	Barossa Valley, SA	16	20	60
GRANT BURGE FLISEL	Barossa Valley, SA			95
SHAW & SMITH	Adelaide Hills, SA			99
HENTLEY FARM	Barossa Valley, SA			72
ROCKFORD ROD & SPUR SHIRAZ/CAB 0	Barossa Valley, SA			13

Cabernet Sauvignon

WYNNS THE GABLES	Coonawarra, SA	15	19	48
MAJELLA	Coonawarra, SA			74
TAYLORS "HERITAGE'	Clare Valley, SA	16	20	60
ROCKFORD 'RIFLE RANGE'	Barossa Valley, SA			96
MOSSWOOD 'AMYS' CAB/MERLOT	Margaret River, WA			82

Other Reds

CAPE MENTELLE ZINFANDEL	Margaret River, WA			89
TERRAZAS RESERVA MALBEC	Mendoza, Argentina	19	23	72
ROBERT OATLEY SIGNATURE GSM	McLaren Vale, SA			60
ROCKFORD MOPPA SPRINGS GRENACHE	Barossa Valley, SA			90
BILLY BUTTON TEMPRANILLO	Alpine Valley, VIC	18	22	69

Non Alcohol Wines

GEISEN ROSE	Global	10		45
HENKELL SPARKLING	Global	7		35

Premium Canape Service

THE OAKS
$50 Canape Package:

Margarita Pizza Squares V
Tomato sugo, stracciatella, basil, cracked pepper & sea salt

Mushroom & Parmesan Arancini V
Aioli & pecorino

Mini Beef Pies
Ketchup

Satay Chicken Skewers GF

Peking Duck crepes
Hoisin

SUBSTANTIAL
Battered Flathead & Chip
Tartare & lemon wedge

Swaps
& Substitutions:

Mini Sausage Rolls
Ketchup

Lamb Kafta Skewers GF
Tzatziki

Spinach & Feta Fio parcels V
Tzatziki

Tempura Prawns
Wasabi mayo

Grilled Vegetable skewers GF V
Tomato, onion, capsicum, mushroom & zucchini

Kale & Onion Pakora V
Mango chutney

Boards & Pizzas

GRAZING BOARDS
SHARE PLATTERS $250

Each platter serves
8 – 10 guests only

ANTIPASTO

Prosciutto, Salami, Mortadella,
Char Grilled Veggies, stracciatella,
guindallas & Breads

ORIENTAL

Vegetarian Spring Rolls,
Steamed Prawn Gow Gees,
Korean Fried Chicken, Asian Slaw,
Poon Chun & Soy Sauce

PIZZA
SLABS $80

Each pizza serves
approximately 20 pcs per slab

MARGHERITA v
sugo, straciatella, Basil, sea salt
& cracked pepper

HALOUMI v
Roasted Vegetables, Pine nuts,
Baby Rocket, & Pesto

CHIPOTLE CHICKEN
Chipotle Chicken, Roast Peppers,
Corn & Sour Cream

PEPPERONI
Sugo, Pepperoni, peppers, olives,
& Mozzarella

Set Menu

$65

Entrée
Main
or
Main
Dessert

$80

Entrée
Main
Dessert

Add sides $6pp

Alternate Serve
for groups over
10 guests

Entree CHOOSE 2

Rigatoni a la vodka V
Parsley, pecorino romano & chill

Buffalo Mozzarella V
Heirloom tomatoes & fresh basil

Salt & Pepper Squid GF
Aioli & lemon

Smoked Salmon, potato blini
Crème fraiche, dill & basil oil

Main CHOOSE 2

Barramundi Fillet GF
Sauteed spinach, roast potatoes
& beurre blanc or harissa hollandaise

Deboned ½ Chook
Chargrilled, guindillas & herb salad

Rump cap 250g grain fed GF
Mash, green beans & red wine jus

Baked Whole Eggplant V GF
Dill labne, tahini tarator, herb salad,
pomegranate & pine nuts

Dessert CHOOSE 2

Warm Sticky Date Pudding
Butterscotch sauce
& vanilla bean ice cream

Banoffee pie
Dulce de Leche ice cream

Chocolate Mud Cake
Served warm
& vanilla bean ice cream

Fresh fruit & Sorbet V GF