



OBT







EST. 1915

FUNCTIONS

Function Spaces







LOOKOUT

Spacious function room, suitable for larger functions and events. Cocktail and Buffet style. No disabled access, stairs access only. Rectangle or round trestles available for dining functions. **NO AL A CARTE**

SPACE TYPE						
Upstairs (STAIR ACCESS ONLY)	80 ROUND 120 RECTANGLE	200	–	–	Yes	Yes







CUSTOMS BAR

Great function room, for milestone events, can be closed off to the public, amenities shared with main venue. Has own bar. High bars and dining style seating.

SPACE TYPE						
Ground	50	70	Yes	–	Yes	Yes

SOPHIE'S

Great function room, for milestone events. High bars and dining style seating.

SPACE TYPE						
Ground	20	40	Yes	–	Yes	Yes



Food Packages

HOUSE-MADE CANAPÉS | PER PERSON

4 OPTIONS \$23 | 5 OPTIONS \$29 |

6 OPTIONS \$35

10 pieces per option selected

Spinach puffs
Bruschetta
Beetroot/Feta Crostini
Cream Cheese & Salmon Tartlets
Pinwheels
Quiches
Mediterranean Bites
Calamari Ribbons

Minimum 20 guests required.

SWEET PLATTERS | 25 pieces

Mini red velvet cupcakes \$50

Churros, salted caramel sauce, crushed pistachio \$45

Mixture of baked pastry's | Vanilla Filled Mini Eclairs, Choc
Dipped Profiteroles, Donut Fries with Chocolate Fudge
Sauce \$65

Scones and Assorted Danishes \$50

SUBSTANTIALS | \$9 per piece

Rare roast beef, mustard horseradish cream,
Yorkshire pudding

Beef slider, wagyu patty, American cheddar, dill pickle, milk
bun, burger sauce GFO, DFO

Mushroom slider, roasted mushroom, mozzarella, tomato
chilli relish, lettuce V, GFO, VO

Fish & chips, battered fish goujons, fries, lemon, tartare

Fried chicken tenders, pickles, honey, hot sauce GF

Loaded nachos, tortilla chips, nacho cheddar, chilli beans,
salsa, sour cream, guacamole GF, DFO, V

Salt & Pepper squid, Szechuan seasoning, fries, aioli GF,DF

Peri Peri chicken skewers (2), Pico de gallo, flat bread GFO,
DF

Minimum 20 guests required.



Food Packages

PLATTERS | Designed for 8 - 10 people

ANTIPASTO PLATTER (GFO) \$110

Cured Australian meats, Australian cheese, dried fruit, crackers, house made dips & olives

AUSSIE PLATTER \$80

Sausage rolls (10), mini pies (10), Bacon wrapped sausages (15), selection of sauce

YUM CHA PLATTER (VO) \$80

Battered pork with sweet & sour, vegetable spring rolls, dim sums, prawn crackers, selection of sauce

VEGETARIAN PLATTE (V) \$80

Curry puffs (10), pumpkin arancini (10) (GF), halloumi sticks (10), garlic bread (VG), selection of sauces

CHICKEN WING (GF, DF) (30 PIECES) \$75

Southern Fried wings, smoky BBQ & hot sauces

SKEWERS (GF, DF) \$90

Spiced chicken skewers (8), Smokey Beef & Sweet Chilli, Grilled Halloumi (8), vegetable skewers (8)

FRUIT PLATTER (GF, DFO, VO) \$80

Mixed seasonal fruits, yogurt, berries, honey

SANDWICH PLATTER (VO, GFO, DFO) \$75

Assortment of freshly made wraps and sandwiches

SEAFOOD PLATTER \$100

Calamari ribbons, Crumbed Prawns, Fish Bites, Crumbed Whiting

KIDS PLATTER \$70

Hawaiian pizza, chicken nuggets, Battered fish, seasoned chips, tomato, and barbeque sauces

WATER CRACKER CANAPE PLATTER \$85

Water crackers, topped with chefs' selection of house made dip

Minimum 20 guests required.



Buffet Menu

BASIC BUFFET | \$30

ROAST (CHOOSE ONE)

Pork, Beef, or Chicken

SALAD (CHOOSE ONE)

Garden Salad, Charred Green Salad,
Caesar Salad, Oriental Salad

SIDES

Includes: Roast Potato, Roast Pumpkin,
Steamed Vegetables, Bread Rolls & Gravy

TRADITIONAL BUFFET | \$40

ROAST (CHOOSE ONE)

Pork, Beef, or Chicken

SALAD (CHOOSE TWO)

Garden Salad, Charred Green Salad,
Caesar Salad, Oriental Salad

HOT DISHES (CHOOSE TWO)

Beef Stroganoff, Butter Chicken, Honey Chicken,
Thai Green Curry, Sweet & Sour Pork,
Beef or Vegetarian Lasagne, Potato Bake,
Creamy Sundried Tomato Chicken,
Broccoli & Cauliflower Bake

SIDES

Includes: Roast Potato, Roast Pumpkin,
Steamed Vegetables, Bread Rolls & Gravy

DELUXE BUFFET | \$50

ROAST (CHOOSE TWO)

Pork, Beef, or Chicken

SALAD (CHOOSE THREE)

Garden Salad, Charred Green Salad,
Caesar Salad, Oriental Salad

HOT DISHES (CHOOSE TWO)

Beef Stroganoff, Butter Chicken, Honey Chicken,
Thai Green Curry, Sweet & Sour Pork,
Beef or Vegetarian Lasagne, Potato Bake,
Creamy Sundried Tomato Chicken,
Broccoli & Cauliflower Bake

SIDES

Includes: Roast Potato, Roast Pumpkin,
Steamed Vegetables, Bread Rolls & Gravy

Buffet food is discarded 24 hours after a function as per
food safety guidelines.

Please let staff know on the day of your function if you
would like to take left over food home.

Minimum 20 guests required.

DESSERT add-on | \$6.50 pp

Apple Crumble
Pavlova & Fruit



Beverage Packages

PACKAGES

DURATION	STANDARD	PREMIUM
2 Hours	42pp	52pp
3 Hours	54pp	64pp
4 Hours	66pp	76pp

Beverage packages available for minimum 20 guests

TEA & COFFEE | \$5 PP



STANDARD

Mr Masons Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Beach Hut Cab Merlot

XXXX Gold/Old Bundy Brew
Somersby Apple & Pear Cider

Selection of soft drinks and juice

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$25 (flat rate)
Minimum 50 guests

SPIRIT PACKAGE INCLUDES:

Vodka
Gin
Bourbon
Whisky

COCKTAILS ON

ARRIVAL | \$15PP

PREMIUM

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Ca' di Alte Pinot Grigio
Scotchman's Hill 'The Hill' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Trellis & Vine/T'Gallant Cape Schank
Pinot Noir
Pirathon Blue Label Shiraz

XXXX Gold/Old Bundy Brew or Great Northern Super Crisp
Great Northern Original BOTTLE
Somersby Apple & Pear Cider BOTTLE

Selection of soft drinks and juice

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



Contact

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