



# FUNCTION PACKAGES

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99 GREAT WESTERN HIGHWAY  
EMU PLAINS NSW 2750  
*PH.* (02) 4735 5509

[www.odonoghues.com.au](http://www.odonoghues.com.au)



# BUFFET

\$45 PER HEAD

Fresh bread rolls & butter (1 each)

## CHOICE OF 2 SALADS

- **Pear, walnut and roquette (gf)**  
*With crumbed blue cheese & balsamic dressing*
- **Caesar**  
*With bacon, egg, cos lettuce, shaved parmesan cheese & croutons*
- **Potato salad**  
*With shallots, bacon, egg, sour cream & mayonnaise*
- **Greek salad (gf)**  
*With olives, feta cheese, mesclun lettuce, spanish onion, cherry tomatoes and cucumber, finished with a balsamic dressing*
- **Garden salad (gf)**  
*With mesclun lettuce, spanish onion, cherry tomatoes, cucumber, capsicum & julienne of carrot, finished in an Italian dressing*

## HOT SELECTION (Choice of 2)

- **Chargrilled beef scotch fillet**  
*With pepper gravy or chimichurri dipping sauce*
- **Grilled chicken breast supreme**  
*With creamy mushroom gravy or bacon pesto cream*
- **Oven roasted red snapper fillet**  
*With caper & dill béchamel or spicy tomato & herb*
- **Slow cooked lamb rump**  
*With salsa verde or red wine jus*

## SIDES

- Roasted chat potatoes, butter & parsley
- Roasted butternut pumpkin, rosemary & garlic
- Minted peas

## DESSERTS

- Fruit platter



# BANQUET MENU

2 COURSE ALTERNATE DROP **\$42** P/H

3 COURSE ALTERNATE DROP **\$48** P/H

Freshly baked bread rolls with butter

## ENTREES *(Choice of 2)*

- **Pumpkin soup** *(gf, v)*  
*Sour cream & chives*
- **Tea poached chicken salad** *(gf)*  
*Crisp spinach and roquette lettuce, cherry tomatoes, corn kernels, cucumber & Spanish onion in a light vinaigrette*
- **Roulade of chicken**  
*With prosciutto, silver beat, sundried tomato pesto & chicken veloute, micro herb salad & chive oil*
- **Szechuan dusted calamari** *(gf)*  
*With chilli, shallots & lime aioli*
- **Lemon thyme and mushroom risotto** *(gf, v)*  
*With green peas, truffle oil & shaved parmesan cheese*

## MAINS *(Choice of 2)*

- **Coconut and vegetable curry** *(vegan)*  
*With homemade onion bhaaji, naan bread & basmati rice*
- **250g scotch fillet steak**  
*Beer battered onion rings, roast chat potatoes, buttered green beans, roasted tomato & red wine jus*
- **Grilled atlantic salmon** *(gf)*  
*Captain Morgan's spiced carrot puree, baby chat potatoes, tomato, corn & capsicum salsa & lime cheek*
- **Slow roasted chicken supreme** *(gf)*  
*Speck, pea and mushroom risotto. Finished with truffle oil & shaved parmesan cheese*
- **Slow cooked lamb rump** *(gf)*  
*Beetroot puree, sweet potato mash, wilted spinach & red wine jus*
- **Kilkenny braised beef cheek** *(gf)*  
*Root vegetable ragout, potato mash, pumpkin & roquette salad*
- **Sticky cumin braised lamb shank** *(gf)*  
*Caramelized onion, potato mash & micro mint*



# BANQUET MENU

CONTINUED

## DESSERTS *(Choice of 2)*

- **Individual pavlova** *(gf, v)*  
*Fresh fruit, whipped cream & mixed berry compote*
- **Warm apple crumble** *(v)*  
*Vanilla ice cream & hazelnut praline*
- **White chocolate and vanilla panna cotta** *(v)*  
*Passionfruit coulis & almond biscotti*
- **Homemade sticky date pudding** *(v)*  
*Butterscotch sauce, vanilla ice cream  
& powdered sugar*
- **Gluten free chocolate cake** *(gf, v)*  
*Honey beetroot coulis, vanilla ice cream  
& honey comb dust*

# CANAPÉS

## COCKTAIL 1

Choice of 5 Items \$23 P/H

- Party pies (2pp)
- Sausage rolls (2pp)
- Prawn twisters (2pp)
- Chicken & garlic balls (2pp)
- Salt & pepper calamari (2pp)
- Mini quiche (2pp)
- Vegetarian spring rolls (3pp)
- Curry samosas (3pp)

Accompanied by assorted dipping sauces

## COCKTAIL 2

Choice of 5 Items \$28 P/H

- Chicken skewers (2pp)  
*With roasted peanuts & satay sauce*
- Beef burger sliders (1pp)  
*Tomato, lettuce & house burger sauce*
- Vegetarian caponata tart (2pp)  
*With olives, eggplant, zucchini & capsicum*
- Szechuan dusted calamari (v) (3pp)  
*With chilli, shallots & lime aioli*
- Minted pea arancini (2pp)  
*With warm napolitana*
- Beef koftas (2pp)  
*Garlic riata dipping sauce*
- Smoked salmon & dill quiche (2pp)
- Caramelized onion & goats cheese tart (2pp)



# BY THE PLATTER

## PLATTERS

*Serves approximately 10 people*

- **Cheese, cabanossi & crackers \$45**
- **Sandwich & Wrap Platter \$65**  
*Assortment of handmade sandwiches & wraps*
- **Fruit Platter \$55**  
*Selection of seasonal fruit of citrus, melons, grapes & berries*
- **Cheese Platter \$85**  
*Aged cheddar, gruyere, blue & brie cheese's, lavoush biscuits, dried & fresh fruits*
- **Mini Dessert Platter \$65**  
*Selection of mini desserts, including profiteroles, eclairs & brownies*
- **Gourmet Muffin & Tarts Platter \$95**  
*Assortment of mini tarts, gourmet muffins, macaroons & mini cupcakes*
- **Hot Food Platter \$85**  
*Choice of 4 options from party pies, sausage rolls, prawn twisters, chicken & garlic balls, salt & pepper calamari, mini quiche, vegetarian spring rolls & curry samosas (12 pieces per selection, total of 48 pieces)*
- **Kids Hot Food Platter \$60**  
*Chips, party pies, sausage rolls & chicken nuggets with dipping sauce*



# GENERAL INFORMATION, TERMS & CONDITIONS

## CONTACT INFORMATION

**Ph:** 4735 5509  
**Fax:** 4735 4353  
**Email:** [odonoghues@falgroup.com.au](mailto:odonoghues@falgroup.com.au)  
**Web:** [www.odonoghues.com.au](http://www.odonoghues.com.au)  
**Address:** 99 Great Western Highway, Emu Plains NSW 2750

## FREE ROOM HIRE CONDITIONS

Free room hire is based on a 6-hour period and is dependent upon the following; A price per head food package must be ordered from the function menu with the minimum numbers being:  
Sunday to Thursday - 30 people (minimum food spend \$690)  
Friday & Saturday - 50 people (minimum food spend \$1150)

## DEPOSITS

In order to secure your booking a \$200 deposit is required at the time of the booking, no tentative bookings will be taken. Your booking is not confirmed until your deposit is received & you have returned a signed copy of the acceptance of the terms & conditions. All deposits are non-refundable once paid.

## PAYMENT & FINAL NUMBERS

Final numbers & full payment of your function must be made 14 days prior to your event. Payment methods include amex, visa, mastercard, cash or bank transfer. Credit card details are required in the case of property damage, theft or additional expenses that occur on the night. You will be notified prior to any expenses being charged to your credit card. Credit card details will be destroyed upon successful completion of your function.

## ENTERTAINMENT

DJ \$450 for a 4-hour period. Jukebox \$220 for a 6-hour period (comes with 2 microphones). Own entertainment may be organised by customer.

## LINEN SERVICE

Table cloths \$7 per table with either black or white options.

## DECORATIONS

Please feel free to put decorations up for your function. Limitations do apply to avoid any damage to the function room. Feel free to discuss options with your event manager.

## BAR & BEVERAGE

Function bar will be opened free of charge for any bookings of 50 or more. A bar charge fee of \$150 will be incurred for any bookings under this number. Bar tabs may be arranged either in advance or on the night and either cash or credit card will be held as security. Please be advised bar closes at 11.45pm

## MINORS

Please let your function organiser know if any minors will be present at your function as strict regulations are in place for any person under 18.

## INTOXICATION & OFFENSIVE BEHAVIOUR

The venue has a strict policy on intoxication & offensive behaviour. Any person deemed to be intoxicated or behaving in an offensive manner will be asked to leave the premises. Please work with us in preventing this from happening.

## SECURITY CHARGES

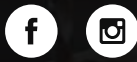
Any birthday parties up to and including 21st will incur a security fee of \$250

## DAMAGES

You will be responsible for any damages caused by your guests.

## WHAT YOU CAN BRING

Cakes, lollies & small desserts. But NO CHEESES, MEATS OR DIPS.



**odonoghuesemuplains**