



Host your next function with us

Looking for the perfect venue for your next event in Emu Plains? O'Donoghues Hotel offers flexible function spaces ideal for birthdays, weddings, anniversaries, engagement parties, corporate functions, and more.

99 Great Western Hwy
Emu Plains NSW 2750

(02) 4735 5509
Functions@odonoghues.com



The Function Room

Facilities

- Private Bar
- TVs
- Private Deck
- Spotify Connectivity
- Lift Access
- Plinth
- Round/Arched Backdrops
- Private Bathrooms

Capacity

- 100 Seated / 160 Cocktail



Indoor Dining Room

Facilities

- Main bar
- Lift Access
- Digital Screen

Capacity

- 80 Seated / 100 Cocktail



*Minimum spends may apply on Weekends and Public Holidays

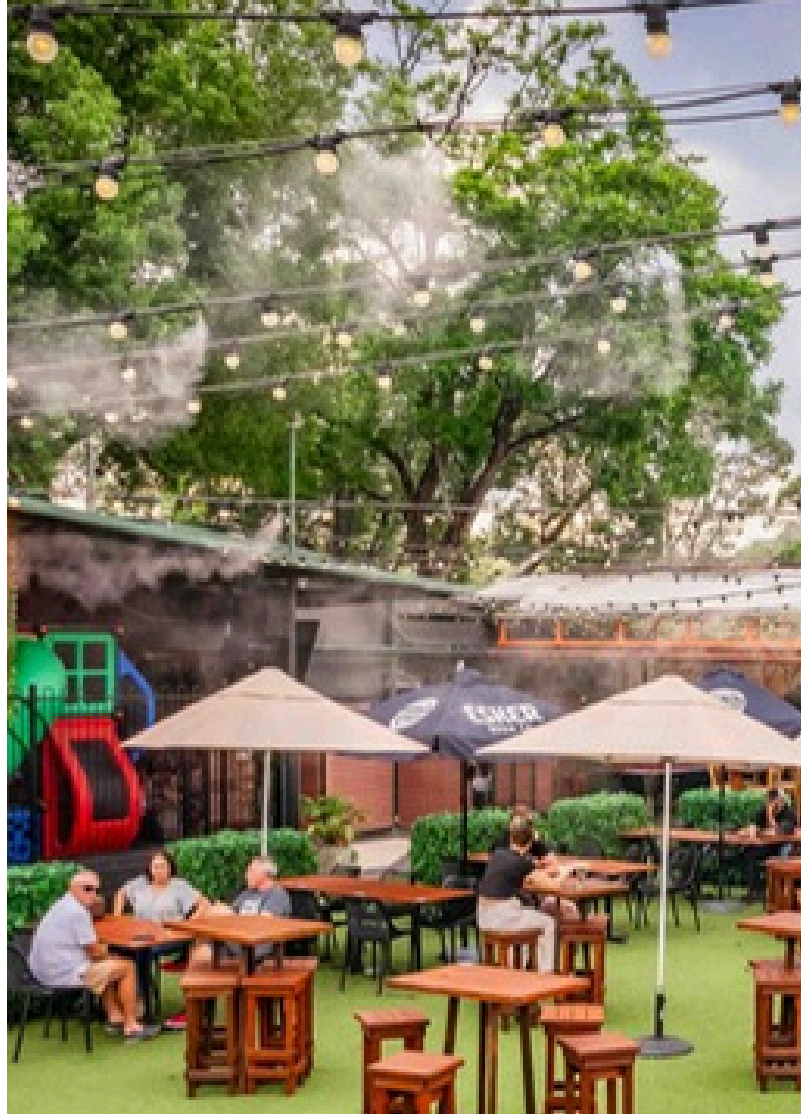
The Beer Garden

Facilities

- Private Bar
- Outdoor Space

Capacity

- 100 Cocktail



The Den

Facilities

- Digital Screen
- Historic 1800's Keg Room

Capacity

- 25 Cocktail



*Minimum spends may apply on Weekends and Public Holidays

Sharing Boards

Serves up to 10 | \$100 per board

Sandwich & Wrap Board

A selection of freshly made sandwiches and wraps with a mix of meat and vegetarian fillings.

Cheese Board

A curated selection of local and imported cheeses served with olives and lavash crisps.

Slider Board

Mini sliders with your choice of cheeseburger, slow-cooked brisket, or southern-style chicken.*

Pizza Board

Assorted pizzas including garlic & cheese, margherita, ham & pineapple, BBQ meat lovers, and peri-peri chicken (vegan option available).

Fruit Board

A vibrant selection of fresh seasonal fruit.

Fairy Bread Board

A nostalgic favourite with soft white bread, butter, and colourful sprinkles.

Add Chips

Golden, crispy chips - the perfect side for sharing.



Premium Sharing Boards

Serves up to 10 | \$130 per board

Charcuterie Board

Selection of cured smoked meats, cheeses, marinated olives, pickles, dried tomato, bread & crackers

Bites Board

Satay chicken skewers, lamb kofta, torpedo prawns, falafel bites, tzatziki & chipotle aioli

BBQ Board

Crispy buffalo wings, salt & pepper cauliflower bites, Spicy Southern popcorn chicken, Smoked BBQ beef Brisket, Tangy BBQ sauce & Ranch with pickled veg.

Hot Food Board

Party pies, sausage rolls, quiche, spring rolls & sauces

Dessert Board

Chef's selection of petit fours

Gluten Free Board

Chef's selection of Gluten free items



Banquet Menu

Two Courses with dinner rolls &
butter | \$79 pp

Entrée

Caesar Salad

Smoked chicken

Fish taco

Pico de Gallo, tartare, jalapeño,
coriander

The Med

Hummus, tomato salsa, corn chips
& tortilla with crispy chickpeas

Bruschetta

Prosciutto & ricotta, rocket,
balsamic glaze

Main

Lobster Mornay

Steamed seasonal vegetable,
lemon

Smoker Board

Brisket, wings, Nashville Chicken,
slaw & pickles

Chicken Souvlaki Plate

Hummus, pita bread, olives

Roasted Pumpkin & Ricotta Cannelloni

Napoli Sauce, Parmesan & fresh
herbs

Dessert

Pavlova

Lemon curd, fresh cream & finger
limes

Crème Brulé

Fresh fig

Guinness & Dark Chocolate Pudding

with mascarpone cream



Buffet Menu

Choice of two hot selections, two salads, two sides, served with dinner rolls & butter | \$55 pp.

Hot Selections

Portuguese-Style Whole Roasted Chicken

Herb-marinated and oven roasted

Oven-Roasted Barramundi

Served with lemon beurre blanc

Vegetarian Pasta Bake

Creamy tomato sauce with seasonal vegetables

Salads

Caesar Salad

Greek-Style Salad

Green Leaf Salad

Sides

Creamy Mashed Potato

Steamed Seasonal Vegetables

Jasmine Rice

Roasted Root Vegetables

Dessert Add-On | \$15pp

Choice of two desserts

Apple & Blueberry Crumble

Tat's Tiramisu

Seasonal Fruit Selection



Celebration of Life

Minimum of 30 guests

Remembrance Package | \$20pp

Sandwiches & Wrap Board

A selection of freshly made sandwiches and wraps with a mix of meat and vegetarian fillings.

Cheese Board

A curated selection of local and imported cheeses served with olives and lavash crisps.

Freshly Baked Scones

Served with jam and cream

Elegance Package | \$26pp

Sandwiches & Wrap Board

A selection of freshly made sandwiches and wraps with a mix of meat and vegetarian fillings.

Cheese Board

A curated selection of local and imported cheeses served with olives and lavash crisps.

Freshly Baked Scones

Served with jam and cream

Bites Board

Satay chicken skewers, lamb kofta, torpedo prawns, falafel bites, tzatziki & chipotle aioli

Fruit Board

A vibrant selection of fresh seasonal fruit.

Packages include:

- Venue hire for up to 4 hrs
- Tea and coffee station
- Table linen
- TV Screen (if required)
- Background music



Drinks

Choose from a bar tab or cash bar

Bar Tab

On the night of your event, simply let us know your bar spend and preferred beverages. Choose from spirits, RTDs, draught or bottled beer, wine, and soft drinks—we'll take care of the rest. We'll notify you as your tab approaches the limit, so you stay in control of your spend.

Cash Bar

Guests can purchase their own drinks on the night, paying as they go.

Add Ons

Preferred Suppliers

Ask our staff for recommendations for:

- Acoustic artists / duos DJs
- Karaoke machines Photo booths Cakes
- Decorations (balloons, backdrops)
- Unlimited Credit Jukebox
- Option to connect your Spotify playlists.



Venue Facilities

Bars

- Craft Bar
- The Carriage Bar
- Function Bar
- Garden Bar

Special Features

- Prime location next to Emu Plains Train Station
- Ample onsite parking
- Wheelchair accessibility (excluding The Den)
- Nearby local accommodation options

General Services

- Accessible facilities
- Onsite security
- Complimentary guest Wi-Fi
- Family-friendly environment
- Enclosed children's playground

Parking Facilities

- Spacious, well-lit onsite parking
- Additional large council car park nearby



Terms & Conditions

Free Room Hire

Complimentary for up to 6 hours, subject to minimum spend requirements.

Deposits

25% non-refundable deposit required to confirm booking. Booking confirmed once deposit and signed T&Cs are received. Deposit not received within 7 days may result in cancellation.

Security

Licensed security required for 18th & 21st birthdays and events over 60 guests. Management may require security at their discretion.

Compliance

Management may remove guests or end the function if behaviour is unsafe, offensive, or disruptive.

Decorations

Must not damage the venue. Cleaning fees may apply for adhesives, confetti, or excessive mess. Glitter and table confetti prohibited. All decorations must be removed after the event. Venue is not responsible for items left behind.

Payment & Final Numbers

Final numbers and full payment due 3 weeks prior. Accepted: Amex, Visa, MasterCard, cash, bank transfer. Credit card required for damages, theft, or extra expenses; client notified before charges.

Bar & Beverages

Bar tabs: cash or card; credit card required as security. Function bar closes 11:30 PM.

Damages

Booking party liable for all damages, including third-party property. Credit card pre-authorization may apply.

Cancellations

Deposits non-refundable. Written cancellations over 14 days prior accepted.

Cancellations within 7 days incur room hire & catering charges.

Smoke Alarms

Venue fitted with smoke detectors. NSW Fire Brigade call-out: \$2,000 (charged if caused by guests). No smoke/fog machines or sparklers.

What You Can Bring

Only cakes & lollies allowed. No external cheese, meats, dips, or other foods.

Entertainment

External entertainment must be approved. Venue controls volume levels.

Force Majeure

Venue not liable for disruptions beyond its control.



