

FUNCTIONS

(02) 4735 5509
Functions@odonoghues.com.au

O'Donoghues Hotel offers flexible function spaces ideal for birthdays, weddings, anniversaries, engagement parties, corporate functions, and more.

The Function Room

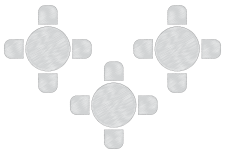
Facilities

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

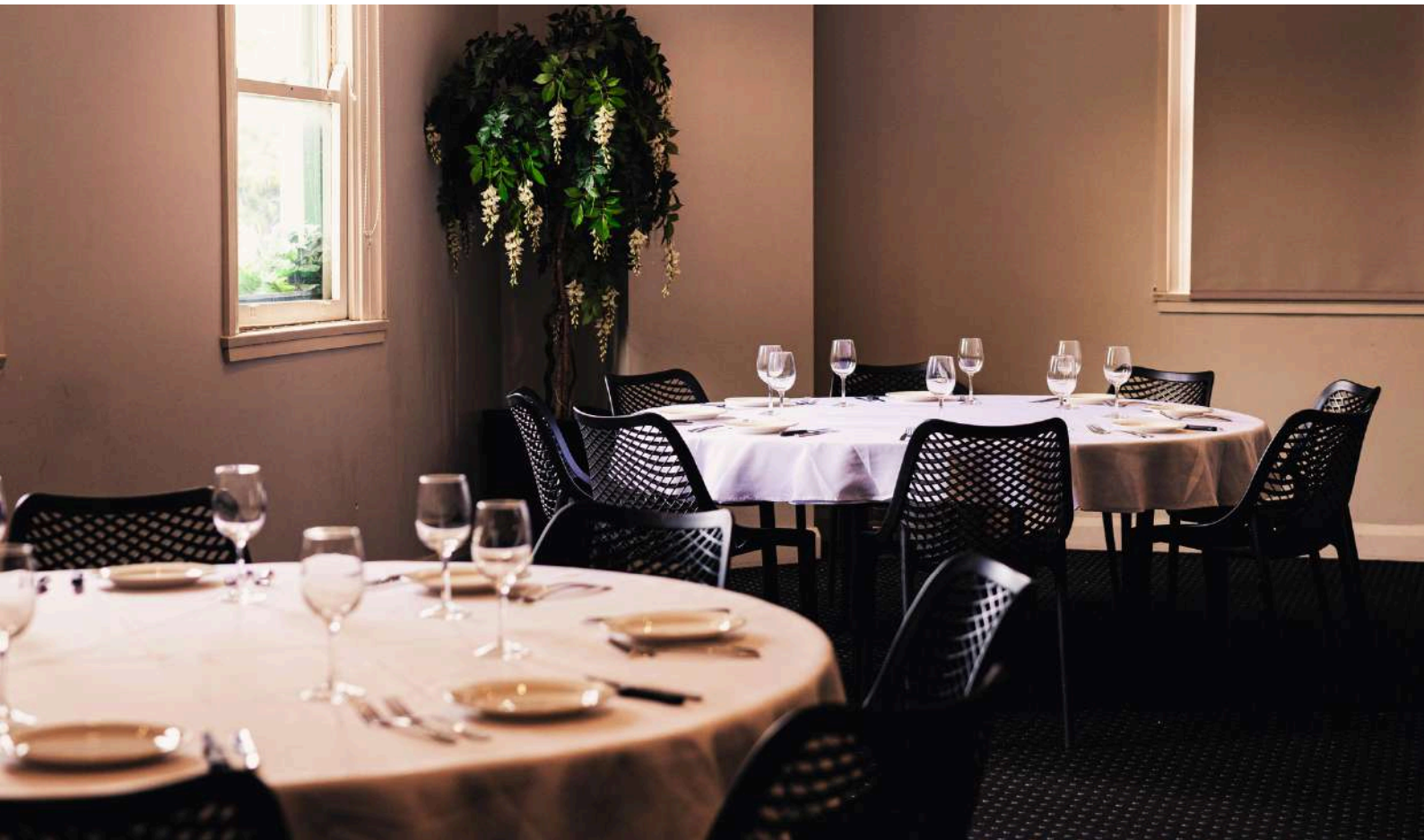
Capacity

Seated	Cocktail
100 guests	160 guests





*Minimum spends may apply on Weekends and Public Holidays



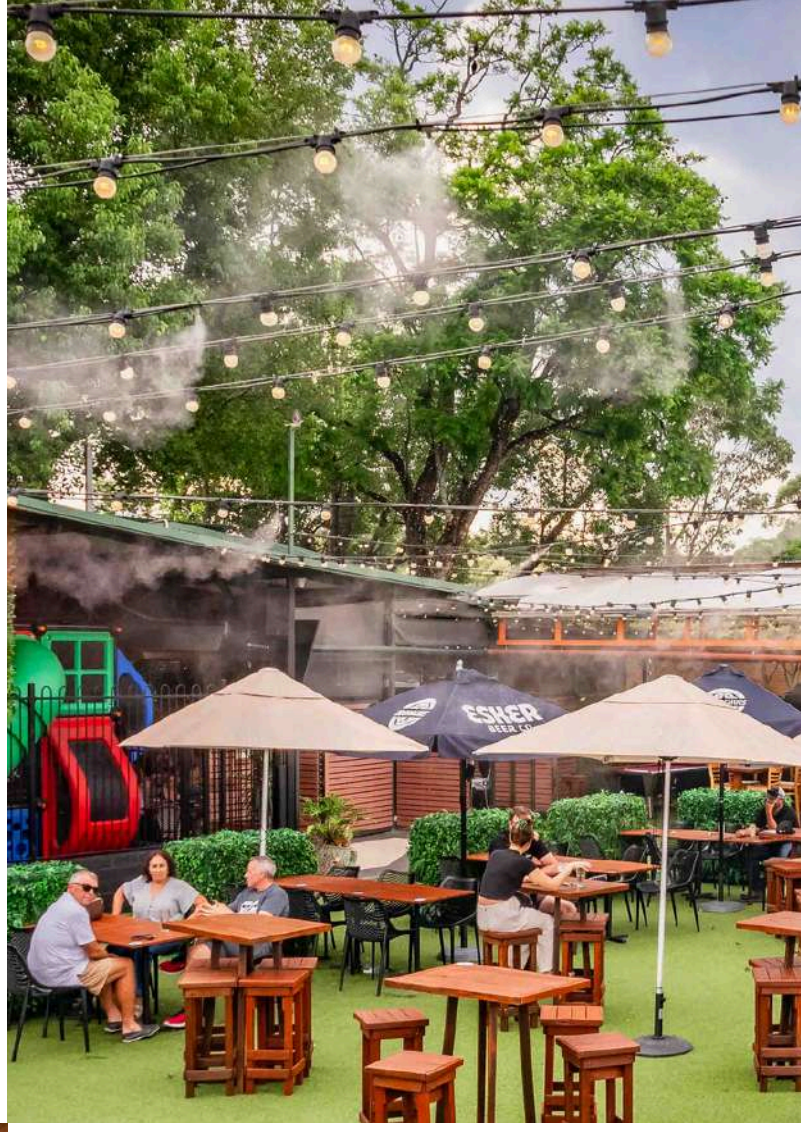
The Beer Garden

Facilities

- Carriage Bar Use
- Outdoor Space

Capacity

Cocktail
100 guests





The Den

Facilities

- Digital Screen
- Historic 1800's Keg Room

Capacity

Cocktail
25 guests

Sliders

Minimum 10 per item | $8 Each

Classic Cheeseburger
Beef patty, American cheese, pickles, mustard aioli.

Crispy Chicken Slider
American cheese, lettuce, pickles, chipotle mayo.

Falafel Slider
Oak lettuce, tomato, spicy tomato relish.

Substantial Canapés

Minimum 10 per item | $15 Each

Fish & Chips
XPA battered hoki, chips, tartare.

Grilled Chicken Caesar
Cos, bacon, croutons, egg, parmesan, Caesar dressing.

Crispy Pork Belly
Honey soy glaze, sesame, pickled ginger, rice, Kewpie mayo.

Pizza Slabs

Serves 9 | $80 each

Margherita
Mozzarella, tomato sugo, basil.

Pepperoni
Pepperoni, mozzarella, tomato sugo.

Hawaiian
Double smoked ham, pineapple, mozzarella, tomato sugo.

Supreme
Bacon, pepperoni, mushroom, capsicum, onion, olives, mozzarella, tomato sugo.



Platters

Aussie Platter – $120.00
Sausage rolls, party pies, mixed quiche, BBQ cocktail snags, ketchup.

Greek Platter – $120.00
Lamb kofta, dolmades, hummus, tzatziki, haloumi, falafel bites, grilled flatbreads.

Yum Cha Platter – $120.00
Spring rolls, fried dim sum, money bags, tempura prawn, soy sauce, sweet chilli.

BBQ Platter – $130.00
Buffalo wings, grilled lamb skewers, smoked BBQ brisket, smoked chipolatas, BBQ sauce, ketchup.

Kids Platter – $100.00
Chicken nuggets, chips, party pies, sausage rolls, BBQ cocktail snags, ketchup.

Cheese Platter – $120.00 Selection of cheddar, blue and soft cheeses, toasted sourdough, grissini, grapes, quince.

Charcuterie Platter – $120.00
Selection of cured meats, dips, olives, sun-dried tomatoes, toasted sourdough, focaccia.

Dessert Platter – $120.00
Chef's selection of cakes.

Gluten Free Platter – $110.00
Sausage rolls, party pies, vegetarian samosas, vegetarian spring rolls, pumpkin arancini, grilled garlic prawn skewers, sweet chilli sauce and ketchup.



Buffet Tables

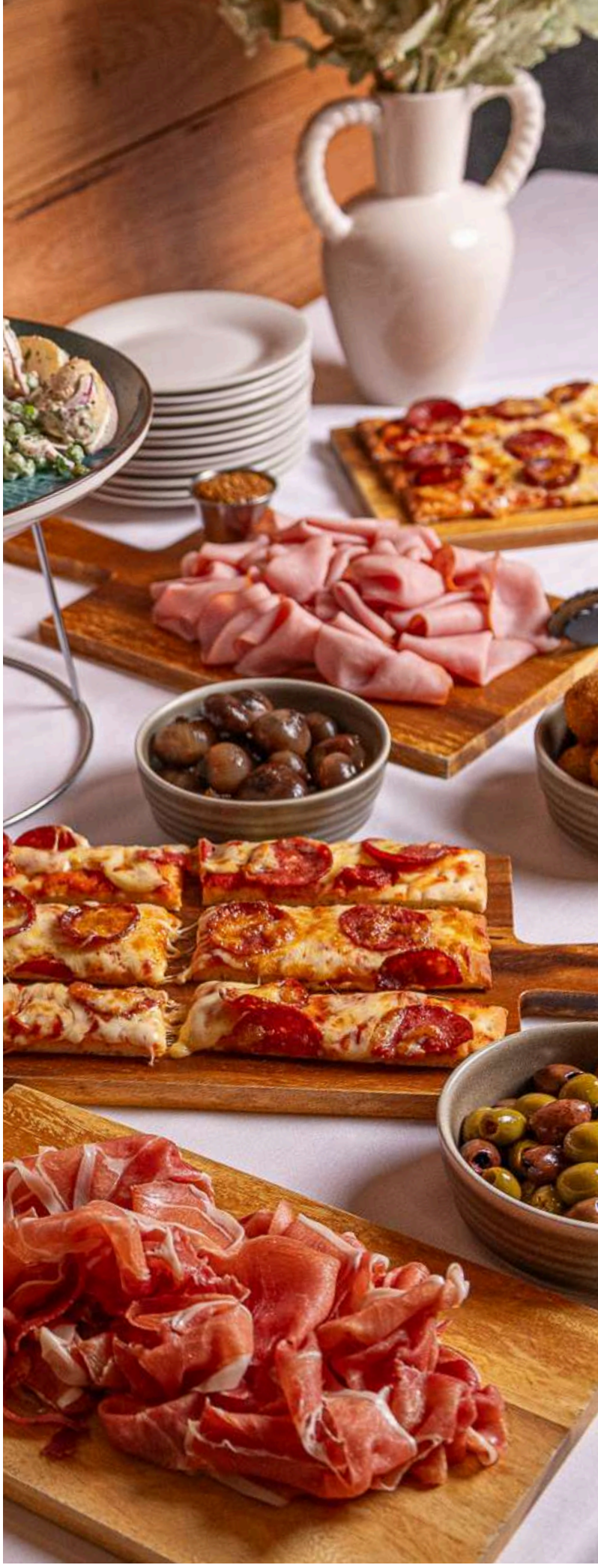
Minimum 20 guests | $25pp

Choose from one of the options below.

Chef's Grazing Table
Selection of breads, charcuterie, cheese and dips with olives, sun-dried tomato, grapes and condiments.

Italian Table
Focaccia, selection of cured meats, bocconcini, balsamic onions, marinated artichokes, stuffed olives, pasta salad, arancini, selection of pizza.

Mexican Table
Soft tortillas, corn chips, guacamole, pico de gallo, Mexican rice salad, Baja salad, chicken mole, pulled brisket, chipotle corn.



Buffet Menu

Minimum 20 guests | $44pp

Includes one dinner roll with butter per person

MAINS – Choose two

- Beef & Guinness Stew
- Italian Meatballs
- Slow-braised Lamb Ragu
- Gnocchi in Pumpkin & Sage Cream Sauce
- Thai Green Chicken Curry
- Thai Green Curry – Vegetarian
- Harissa-crusted BBQ Chicken

SIDES – Choose two

- Potato Salad with seeded mustard dressing
- Steamed Rice
- Mashed Potato
- Greek Salad

Allergens

Vegetarian Vegan Gluten Friendly Dairy Free Nuts Contains Soy Contains Egg Chilli Sesame
A Local Seafood I Seafood Imported M Mixed Seafood Shellfish

Celebrations of Life

Remembrance Package
Minimum 30 guests | $25pp

Sandwich & Wrap Board
Mixed selection of house-made sandwiches and wraps with both meat and vegetarian options available. Chef's choice of fillings, made fresh.

Fruit Board
Seasonal selection of fresh fruit.

Scones
Jam and cream.

Elegance Package
Minimum 30 guests | $30pp

Sandwich & Wrap Board
Mixed selection of house-made sandwiches and wraps with both meat and vegetarian options available. Chef's choice of fillings, made fresh.

Dessert Board
Chef's selection of cakes.

Scones
Jam and cream.

Yum Cha Board
Spring rolls, fried dim sum, money bags, tempura prawn, soy sauce, sweet chilli.

Fruit Board
Seasonal selection of fresh fruit.



Allergens

Vegetarian · Vegan · Gluten Friendly · Dairy Free · Nuts · Contains Soy · Contains Egg · Chilli · Sesame
A Local Seafood · I Seafood Imported · M Mixed Seafood · Shellfish

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 / 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.

(02) 4735 5509
Functions@odonoghues.com.au
99 Great Western Hwy Emu Plains NSW 2750