

FUNCTIONS & EVENTS

EST. **THE** 1880
OVINGHAM
HOTEL

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THE VENUE



The Ovingham Hotel is proud to offer several function and private dining areas to our patrons. With our newly renovated areas we're proud to continue our tradition of hosting your memorable moments.

Our function and private dining areas can cater to wedding receptions, cocktail parties, birthdays, work functions, wakes and more.

PRIVATE SPACES

ATRIUM

Capacity: 30 seated or 50 cocktail

Price:

An open area with retractable roofing, perfect for any weather and located conveniently next to the bistro bar and kitchen.

NOOK AND CRANNY

Nook Capacity: 30 seated

Cranny Capacity: 18 seated

Price:

Located downstairs for a truly private area 2 connected spaces with air-conditioning, TVs and plenty of space.



PRIVATE SPACES



SPORTS BAR FUNCTION BAR

Capacity: 40-50

Price:

A self sufficient bar area located at the far end of our sports bar perfect for cocktails, beer and wines with table and bar seating.



BEER GARDEN

Capacity: 50 seated or 70 cocktail

Price:

An outdoor area protected by umbrellas with a great outside atmosphere of music, heaters and fresh air. Conveniently located just next to our sports bar.

PRIVATE ROOMS



ROOM 209
Private dining suitable for
6 - 10 people



**THE COLONEL
MORDAUNT ROOM**
Private dining suitable
for 6 - 8 people



BOARDROOM
Private dining suitable
for up to 10 people

PLATTERS

Please Note: The prices are for each individual platter. Each platter is designed to cater for 8-10 people.

Classic Platters - \$65 each

- Wedges with sour cream & sweet chili sauce (V)
- Salt & Pepper Squid with garlic aioli (GF)
- Spring Rolls / Samosas / Dim Sums with sweet chili sauce (VOA)
- Party Pies with tomato sauce
- Crudités; Assorted House Dips and Vegetable Sticks (V) (GFOA)
- Fruit Platter with selection of seasonal fruits (V) (GF)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (VOA) Vegetarian
Option Available (GFOA) Gluten Free Option Available

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Deluxe Platters - \$73 each

- Sliders – beef brisket, cheese and tomato chutney
- Sliders – southern fried chicken, Chipotle and slaw
- Sliders – falafel, plant – based mayo and roasted capsicum (V) (VG)
- Garlic Prawns with garlic cream reduction, served on Asian spoons (GF)
- Mini Bruschetta with tomato, red onion and Basil (V)
- Chicken Skewers – char sui marinated (GF)
- Smoked Salmon – on dill pancakes, lemon crème fraiche (GFOA)
- Pork Koftas with house made tzatziki (GF)

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Pizza Platters (GFOA) - \$60 Each

- Margherita – tomato sauce, cheese, fresh tomato and Basil (V)
- Hawaiian – Ham, cheese, pineapple, nap sauce
- Mediterranean – eggplant, zucchini, capsicum, baby spinach, mozzarella, BBQ sauce
- BBQ Chicken – chicken, onion, capsicum, mushroom, mozzarella, BBQ sauce
- Kids - \$40 each
- Nuggets, chips and tomato sauce
- Tempura fish pieces, chips and aioli

Charcuterie and Dessert- \$75 each

- Local cheeses, Barossa ham, salami, chorizo, olives, vegetables and flat bread (GFOA)
- Assorted Petit Fours

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SET MENU OPTIONS

Entree and main \$55 per person

Entree, main and dessert \$63 per person

Entrée Choices

- Pumpkin Arancini with spicy tomato chutney (V)
- Pork Belly Bites with BBQ sauce and apple slaw (GF)
- Vegetable Dumplings with Asian slaw and Vietnamese soy dressing (V)
- Grilled Squid Salad with Greek salad and vinaigrette (GF)
- Satay Chicken Skewers with steamed rice and fried onion (GF)

Main Choices

- Salmon w/ roasted Kipfler potatoes, asparagus and hollandaise (GF)
- Chicken Breast w/ sun-dried tomato tapenade, fondant potatoes and crispy prosciutto (GF)
- Pressed Lamb Shoulder w/ ratatouille, rosemary jus and polenta
- 250g Black Angus Porterhouse Steak w/ roasted sea salt potatoes and garden salad (GF)
- Spinach and Ricotta Cannelloni w/ chips, salad and rich nap sauce (V)

Dessert Choices

- Sticky Date Pudding w/ butterscotch sauce and vanilla ice-cream (V)
- Pavlova w/ passionfruit coulis, fine diced fruits and cream Chantilly (GF)
- Chocolate Brownie (served warm) w/ chocolate sauce and chocolate ice-cream (GF)

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BEVERAGE OPTIONS

Option 1 - On Consumption; Guests pay for their own drinks

Option 2 - Host Tab; Drinks are placed on a customised tab that the host pays for at the end of the function. The host can select the drinks they wish to be available.



GET IN EARLY FOR CHRISTMAS!

CHRISTMAS DAY BUFFET

\$115 per person

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Kids under 12 \$25 each

