



VENUE



The West Oak Hotel is a two storey venue with a beer garden, balcony and separate upstairs bar and function room. The venue can cater for group bookings from 10 to 400 people.

The West Oak Hotel Gallery Room has been fully rejuvenated. It suits private functions of 20 to 140 people and we're happy to chat about your specific requirements from exhibitions and small conference meetings, to birthdays and special events. The room is equipped with A/V, access to the Jolly Bar, upstairs at the West Oak, and can be customised to your event.

Whatever you have in mind please contact us to talk about your requirements for your next event. We are flexible with catering, seating, tables, A/V and welcome parties large or small.

We're well equipped for Birthdays and Celebrations, Galleries and Exhibitions, Seated Dinners and Corporate Functions.

FOR BOOKINGS PLEASE CONTACT HELLO@WESTOAKHOTEL.COM.AU OR PHONE 08 8410 5084



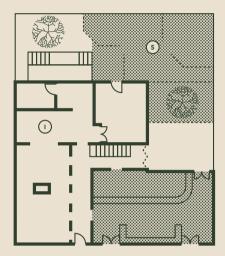


The West Oak Beer Garden & Bar (Downstairs)



The West Oak Jolly Bar & Gallery (Upstairs)

SPACES

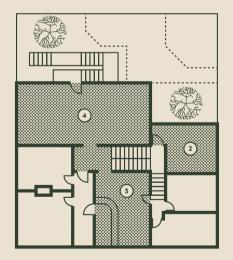


The West Oak Beer Garden & Bar (Downstairs)

CAPACITY: 120 PEOPLE

MINIMUM SPEND: N/A FOR NON-PRIVATE FUNCTION \$5000 FOR PRIVATE FUNCTION

DEPOSIT:
10% OF MINIMUM SPEND



The West Oak Jolly Bar & Gallery (Upstairs)

CAPACITY:

MINIMUM SPEND: N/A FOR NON-STAFFED EVENTS \$3000 FOR STAFFED EVENTS

DEPOSIT:
10% OF MINIMUM SPEND







The West Oak Beer Garden & Bar (Downstairs)

SHARING PLATTERS

BREAD FRESHLY BAKED FOCACCIA AND SOURDOUGH WITH BUTTER, OLIVE OIL & BALSAMIC VINEGAR	\$75
TRIO OF DIPS SELECTION OF THREE HOUSE-MADE DIPS, SERVED WITH AN ASSORTMENT OF BREAD & CRACKERS	\$100
HUMMUS BABA GANOUSH BEETROOT TZATZIKI SPICY CAPSICUM TARAMASALATA BLACK OLIVE TAPENADE	
CHEESE BOARD SELECTION OF THREE LOCALLY SOURCED CHEESES SERVED WITH AN ASSORTMENT OF CRACKERS AND SEASONAL FRESH & DRIED FRUITS	\$200
EDAM GOUDA BRIE CAMEMBERT GOAT CUBED CHEDDAR	
CHARCUTERIE BOARD SELECTION OF THREE CURED MEATS, SLICED IN HOUSE AND SERVED WITH AN ASSORTMENT OF BREAD, CRACKERS & PICKLES	\$200
SALAMI [DANISH, HUNGARIAN, SPANISH] HOT SOPPRESSA MORTADELLA PROSCIUTTO	
FRUIT PLATTER A SEASONAL SELECTION OF FRUIT	\$150
SWEET TREAT PLATTER ASSORTMENT OF FRESHLY BAKED TREATS INCLUDING PASTRIES, CHOC-CHIP COOKIES, SALTED CARAMEL BROWNIE BITES (GF) & BANANA BREAD (VGN)	\$150
FOOD SELECTIONS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT	



DF - DAIRY FREE

DFO - DAIRY FREE OPTION

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

VGN - VEGAN

VGNO - VEGAN OPTION

VG - VEGETARIAN

VGO - VEGATARIAN OPTION





SMALL PLATES

THAI CURRY PIE W/ TOMATO SAUCE (VGN, GF)	12PC	\$70
VEGETABLE SPRING ROLLS W/ SWEET CHILLI SAUCE (VG)	20PC	\$70
PUMPKIN ARANCINI W/ AIOLI (VGN, GF)	20PC	\$80
MUSHROOM & TRUFFLE ARANCINI W/ AIOLI (VG)	20PC	\$80
PLANT-BASED VEGO ROLLS W/ TOMATO SAUCE (VGN, GF)	20PC	\$80
SAUSAGE ROLLS W/ TOMATO SAUCE	20PC	\$80
CLASSIC AUSTRALIAN MEAT PIE W/ TOMATO SAUCE	20PC	\$80
SALT & PEPPER TOFU W/ TARTARE SAUCE (VGN, GF)	20PC	\$55
SALT & PEPPER SQUID W/ TARTARE SAUCE (GF)	20PC	\$85
FRIES W/ TOMATO SAUCE (GF)	4X BOWL	\$45
WEDGES W/ SOUR CREAM & SWEET CHILLI (GF)	4X BOWL	\$50

FOOD SELECTIONS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT

GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE DFO - DAIRY FREE OPTION VGN - VEGAN VGNO - VEGAN OPTION VG - VEGETARIAN VGO - VEGATARIAN OPTION







The West Oak Jolly Bar & Gallery (Upstairs)

LARGE PLATES

BUFFALO CHICKEN WINGS (DFO, GF)	24PC	\$75
W/ CHOICE OF RANCH OR BLUE CHEESE SAUCE		
ROASTED PORK BELLY (DF, GF)	20PC	\$100
W/ BBQ SAUCE		
CHEESEBURGER SLIDERS (DFO, GFO)	25PC	\$140
W/ CHEESE, PICKLES, TOMATO SAUCE & MUSTARD		
BUTTERMILK CHICKEN SLIDERS (DFO, GFO)	25PC	\$140
W/ COLESLAW & CHIPOTLE SAUCE	20.0	
CRUMBED FISH SLIDERS (DFO, GFO)	25PC	\$140
W/ COLESLAW & TARTARE	20.0	71-70
PLANT BASED SLIDERS (VGN, DF, GFO)	25PC	\$140
W/ CARAMELISED ONION, LETTUCE,	251 0	7170
COLESLAW & VEGAN AIOLI		
FISH & CHIP CUPS (DFO, GFO)	25PC	\$140
W/ TARTARE & LEMON		

FOOD SELECTIONS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT

GF - GLUTEN FREE	DF - DAIRY FREE	VGN - VEGAN	VG - VEGETARIAN
GFO - GLUTEN FREE OPTION	DFO - DAIRY FREE OPTION	VGNO - VEGAN OPTION	VGO - VEGATARIAN OPTION





The West Oak Beer Garden & Bar (Downstairs)



DRINK PACKAGES

BASIC PACKAGE 2 HOURS

HOUSE WINES 3 HOURS \$70PP

\$50PP

HOUSE BEERS

SOFT DRINKS

PARTY STARTER PACKAGE

BASE SPIRITS*

2 HOURS \$70PP

HOUSE WINES 3 HOURS \$90PP

HOUSE BEERS CIDER SOFT DRINKS

THE GOODS PACKAGE 2 HOURS \$90PP
PREMIUM SPIRITS* 3 HOURS \$110PP

PREMIUM WINES ALL TAP BEERS CIDER

SOFT DRINKS

ALTERNATIVELY, WE CAN PROVIDE A DRINKS TAB, SUBSIDISED DRINKS OR GUESTS CAN PAY AS THEY GO.

DRINK SELECTIONS MUST BE CONFIRMED I WEEK PRIOR TO YOUR EVENT

