

Marty

@ OAKDENE 

2019 Christmas Dining Packages

Available November 2019 – January 2020



Bookings for the 2019 Festive Season have begun and Marty @ Oakdene is once again proud to offer its unique & eclectic venue as the perfect setting for your Christmas function.

This year we have created the ultimate Christmas package for you and your guests to indulge in great food, wine & company.

We have a variety of function spaces available including our intimate private dining rooms suitable for small groups or our terrace & garden area suitable for larger parties. We do highly recommend booking early to secure your preferred space.

These packages will run through our November – January trading period.



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Christmas 'Feed Me' Menu

\$65 per person + Christmas Cocktail on arrival

For all groups of 8 and above we will be offering a Christmas 'Feed Me' menu for \$65 per person, including a Christmas cocktail on arrival.

This menu offers guests a chance to sit back, relax & taste it all while our team of chef's prepare a feast. Over a progression of 3-shared courses, guests can enjoy menu favourites from the past year, plus a few of new chef creations for the menu. Dietary requirements and food allergies can be catered for within this menu when advised upon booking.

Menu example;

1st wave

A selection of shared entrée sized plates which may include some (not all) of the following;

- Chef's charcuterie selection of cured meat, terrine, pate, pickled vegetables, marinated olives & sourdough
- Local Heirloom tomato, stracciatella + rye
- Tempura eggplant, burnt honey + sesame
- Hiramasa kingfish sashimi, avocado, ponzu + radish

2nd wave

A selection of shared main sized plates which may include some (not all) of the following;

- Whole slow roasted lamb shoulder
- Miso pineapple glazed chicken
- Crispy whole baby snapper
- Selection of side dishes to complement each dish

3rd wave

Individual plated dessert

- Christmas pudding
- Citrus Tart
- Panna Cotta

Add a beverage to each wave of food?

+\$35 per person

Can't decide on drinks on the night? Add a glass of Oakdene wine with each wave of food for \$35 per person. If you are not a lover of wine, beer is also available for the same price. This price does not include spirits.



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Drinks

Oakdene has a full selection of wine, beer & spirits to choose from. We offer several options for drinks on the night, including a drinks package, charged on consumption or individual bar tabs. **Please note we do not offer a cash bar*.**

Drinks package \$59 per person

Wine

Oakdene N.V Sparkling Brut
Oakdene Blue Label Sauvignon Blanc
Oakdene Blue Label Chardonnay
Oakdene Blue Label Pinot Noir
Oakdene Blue Label Shiraz

Beer

Boags Premium
Crown Lager
Peroni or Corona (select one)
Boags Light
Flying Brick Apple Cider

Soft Drink / Juice

*Spirits will only be made available upon request for all events and must be advised prior to the event date. If you would like to add spirits for an event, they will be charged on consumption at bar prices

Drinks charged on consumption

We recommend pre-selecting beverages for this option and are happy to make recommendations for the event. Drinks will be charged on consumption under a bar tab until the limit is reached. An option to increase the tab will be advised to the guest host, with a cash bar available to move on to if they do not wish to.

Individual Bar Tabs

Marty @ Oakdene provides full table service and does not offer a cash bar facility nor split the bill. We can arrange individual bar tabs for guests in which they will be given a ticket for their own bar tab to be paid for at the conclusion of the evening.

**Marty @ Oakdene does not offer a cash bar facility over a day-to-day trade. However, depending on your event and group size, we may be able to offer one on the day. Please enquire with our Restaurant Manager who can advise if this can be done for you.*



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Private Dining Options

Looking for something extra, we may be able to offer your guests an exclusive room or area for your event. All private dining areas include your own dedicated waiter/tress and offer a highly personalised dining experience with the option to decorate the area as you wish.

A **room hire charge** applies to booking these areas.

	SEATED	COCKTAIL	HIRE
CLOUD ROOM	8 GUESTS	NOT APPLICABLE	\$100
CHOCOLATE ROOM	18 GUESTS	NOT APPLICABLE	\$200
TERRACE ROOM	45 GUESTS	55 GUESTS	\$400
GARDENS (UNCOVERED)	70 GUESTS	100+ GUESTS	\$500

We are unable to accommodate more guests than the maximum number advised as this is the maximum capacity for each room available.



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Children

We offer a 2-Course Children's Menu for \$25 for children under the age of 12. The menu includes a choice of steak or chicken, served with potato and vegetables followed by vanilla ice cream. This meal is also accompanied with a soft drink or juice.

Cakes

If you require a cake for your special occasion, we can arrange these for you through a local supplier in Geelong called Cakesmith.

If you would like to have the cake served as dessert, there is a \$7.50/person cakeage charge.

Due to Health and Safety regulations we require all cakes brought onto the premises to be purchased from a reputable supplier. Unfortunately, if you do bring a homemade cake, you will be unable to consume it at Oakdene.

Splitting

Please note we do not split the bill at Oakdene and recommend guests to bring cash on the day.

To secure all reservations a \$100 deposit is required. Reservations are not confirmed until a payment has been made. **We require final numbers no later than 48 hours prior to the function date. Any change in numbers after this time or no shows on the day will be charged at full price.**

If you would like to proceed with your booking or have any questions, please contact our Restaurant Manager Sarah Duffield on (03) 5255 1255 or email: restaurant@oakdene.com.au

