Christmas Parties to Remember

CHRISTMAS PACKAGES 2018

THE GOLDEN OX
RESTAURANT & RECEPTIONS

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We invite you to celebrate Christmas at The Golden Ox.

Let us ensure your Christmas party is stress free, fun and full of wonderful memories.

We take pleasure in offering you great food, impeccable service and value for money, with the attention to detail we are renowned for. From the moment you arrive, our team are here to make your Christmas Party unforgettable, stress-free and most importantly, enjoyable!

At The Golden Ox, our all-inclusive packages take the hassle out of planning your Christmas celebration.

COMPLIMENTARY PACKAGE INCLUSIONS:

- Room hire
- Christmas tree and wreath decorations
- Christmas theming packages
- Gift table
- White linen tablecloths and napkins
- Large dance floors (Regency and Grande rooms)
- In house P.A. Sound System with iPod and MP3 connectivity
- Custom menus that cater for dietary requirements
- Audio visual equipment
- Dedicated food and beverage team
- Consultations with our events coordinators every step of the way!

Simply enquire with one of our event coordinators. Our 41 years of experience and knowledge guarantees you a successful event.

DECORATION PACKAGE OPTIONS:

Please select from the following complimentary theming packages:

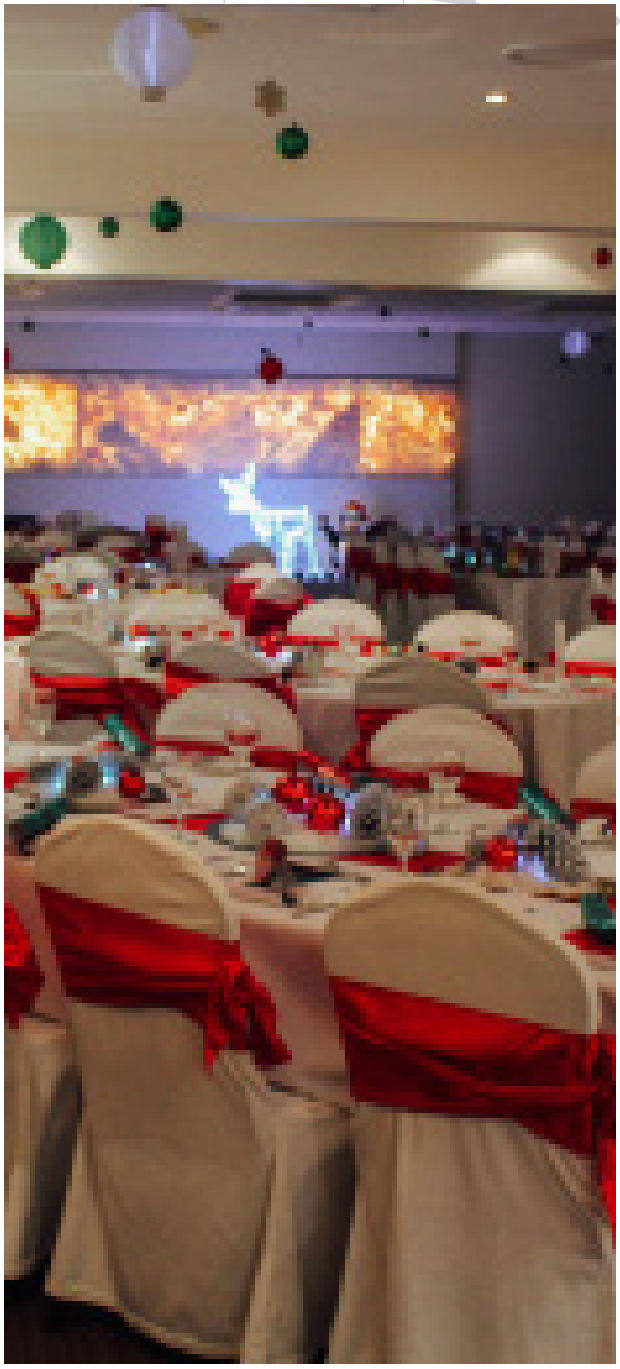
WHITE CHRISTMAS PACKAGE

- White chair covers with blue sashes and white napkins
- Centerpiece – White table runner with scattered white pinecones, faux snow and white candle wreaths
- Bon Bons
- White Christmas tree

THE CLASSIC CHRISTMAS PACKAGE

- Black chair covers with red sashes and red and green dinner napkins
- Centerpiece – Red table runner with green, red and gold bauble filled hurricane vases and red tealights
- Bon Bons
- Traditional Christmas tree

Minimum numbers required for complimentary room hire.



EVENT ENHANCERS

Give your event that extra something special and make Christmas celebration one to remember!

DJ / KARAOKE / MAGICIAN / COMEDIAN*
Get the party started with entertainment to cater for any occasion!

PHOTOBOOTH/PHOTGRAPHER*
Capture every moment!

SPECIALTY THEMING / DESIGN*
Let your imagination run free.

**Additional cost and minimum hours apply.*

Our Event Spaces

THE GARDENS

Consider spending the evening under the stars and host your event in our exquisitely landscaped private gardens and waterfalls, ideal for cocktail parties, sit down meals and barbeques, giving your celebration the perfect touch with a natural backdrop.

Our event spaces, the Regency and Grande Rooms, cater for events from 20 to 250 guests.

THE REGENCY ROOM

For more intimate receptions of up to 75 guests, The Regency room offers the perfect backdrop for your celebrations with a stunning backlit marble feature and polished timber dance floor to dance the night away!

THE GRANDE ROOM

For larger receptions, The Grande Room can comfortably seat 110 guests and has access to our marble bar, an elevated stage, large polished timber dance floor, the perfect party atmosphere.

THE GOLDEN OX RESTAURANT

The restaurant is available for intimate celebrations, offering a unique and memorable dining experience.

THE PELICAN DECKS

The casual decks are the perfect alternative for smaller, more intimate celebrations. Available for lunch and dinner, the space is ideal for celebrations with 10 to 50 guests.

Silver Feast

FRESHLY BAKED SOURDOUGH BREAD ROLL WITH BUTTER

(Please select two dishes from each course to be served alternately to your guests)

ENTRÉE

Grilled Queensland barramundi fillet, petit Greek salad and citrus dressing
Grilled marinated chicken breast, salad of pear, cos lettuce, walnut and parmesan cheese, lemon custard vinaigrette
Baked Mediterranean vegetable roulade, wrapped in filo pastry, creamy porcini sauce
Herb marinated chicken breast, three cheese risotto, sauce vierge and chive oil

MAINS

Roast turkey breast, roast vegetables, traditional stuffing, cranberry sauce, turkey jus
Grilled Queensland barramundi fillet, Paris mash potato, sautéed vegetables, lemon beurre blanc
Rum and maple glazed baked leg ham, roast vegetables, pineapple salsa
Rosemary and lemon marinated Victorian lamb rump, crushed desiree potato, ratatouille, minted labneh, jus
Grilled chicken breast filled with sundried tomato and brie, lemon garlic mash potato, roasted tomato and basil sauce.

DESSERTS

Plum pudding, brandy anglaise, mint tuile, vanilla ice cream
Pavlova with fresh fruit, double cream and raspberry coulis
Creme caramel with Chantilly cream and fresh fruit garnish
Warm date, bosque pear & walnut pudding, butterscotch sauce, vanilla ice cream

Freshly brewed tea and coffee with mint chocolates

MONDAY TO FRIDAY

2 COURSE
(main / dessert / tea and coffee)
food only **$50pp**
with 3hr Christmas drinks package **$76pp**

3 COURSE
(entree/ main / dessert / tea & coffee)
food only **$66pp**
with 3 hour Christmas drinks package **$92pp**

SATURDAY

3 COURSE
(entree/ main / dessert / tea & coffee)
food only **$68pp**
with 3 hour Christmas drinks package **$96pp**

SUNDAY

2 COURSE
(main / dessert / tea and coffee)
food only **$54pp**
with 3hr Christmas drinks package **$80pp**

3 COURSE
(entree/ main / dessert / tea & coffee)
food only **$68pp**
with 3 hour Christmas drinks package **$96pp**

Add Canapés for an extra $10pp.

Gold Feast

FRESHLY BAKED SOURDOUGH BREAD ROLL WITH BUTTER

(Please select two dishes from each course to be served alternately to your guests)

ENTRÉE

Fresh Mooloolaba ocean king prawns with tomato salsa, guacamole and cocktail sauce
Mushroom risotto
Herb marinated chicken breast with leek & pea risotto, mizuna & balsamic nectar
Grilled marinated chicken breast, salad of pear, cos lettuce, walnut and parmesan cheese, lemon mustard vinaigrette

MAINS

Honey glazed roast turkey breast, roast vegetables, traditional stuffing, cranberry sauce, turkey jus
Macadamia crusted fresh Queensland barramundi fillet, corn risotto, fennel & artichoke
Grilled chicken breast filled with brie & sundried tomato, lemon garlic mash potato, red onion jam, prosciutto crisp, tomato basil sauce
Grain fed Sirloin 250g, potato gratin, oven roasted tomato, spinach, beef red wine jus
Harissa marinated Tasmanian salmon, seasonal greens, crushed potato, champagne sauce
Rum and maple glazed baked leg ham, roast vegetables, pineapple salsa, Cumberland sauce
Rosemary and lemon marinated Victorian lamb rump, crushed desiree potato, ratatouille, minted labneh, jus

DESSERTS

Plum pudding, brandy anglaise, mint tuile, vanilla ice cream
White chocolate brulee, Irish cream and almond ice cream, cherry compote
Bombe Alaska, sponge layered with ice cream, topped with meringue, browned in the oven
Soft centred chocolate fondant, espresso anglaise, chocolate ice cream
Warm date, bosque pear and walnut pudding, butterscotch sauce, vanilla ice cream
Lush lemon coupe with a raspberry sorbet

Freshly brewed tea and coffee with mint chocolates

MONDAY TO FRIDAY

2 COURSE
(main /dessert/tea and coffee)
food only **$54pp**
with 3hr Christmas drinks package **$80pp**

3 COURSE
(entree/ main / dessert / tea & coffee)
food only **$70pp**
with 3 hour Christmas drinks package **$96pp**

SATURDAY

3 COURSE
(entree/ main / dessert / tea & coffee)
food only **$74pp**
with 3 hour Christmas drinks package **$100pp**

SUNDAY

2 COURSE
(main / dessert / tea and coffee)
food only **$56pp**
with 3hr Christmas drinks package **$84pp**

3 COURSE
(entree/ main / dessert / tea & coffee)
food only **$74pp**
with 3 hour Christmas drinks package **$100pp**

Add Canapés for an extra $10pp.

Silver Buffet

HOT PLATTERS

Parmesan crusted barramundi fillet with mornay sauce
Salt and pepper calamari
Dijon mustard and herb marinated baron of beef
Slow roasted marinated Victorian leg of lamb
Roast leg of pork, crackling and apple sauce
Selection of fresh seasonal vegetables
Roast potato
Roast pumpkin

SLOW COOKED

Choose 1 of the following
Thai green curry chicken and jasmine rice
Chicken and leek risoni

COLD PLATTERS

Sliced off the bone smoked leg ham
Roast turkey breast with cranberry sauce

SALADS

Choose 3 of the following
Mediterranean roasted vegetables and pasta salad with pesto dressing
Garden salad of ripe tomato, cucumber, Spanish onion, lettuce
New season baby potato and chive mayonnaise
Traditional Caesar

Baskets of freshly baked breads and a variety of condiments and sauces to complement

DESSERTS

Please choose up to two to be served alternately
Creme caramel, Chantilly cream and fresh fruit garnish
Pavlova with fresh fruit, raspberry coulis, cream
Warm date, bosque pear and walnut pudding, butterscotch sauce, vanilla ice cream
Plum pudding, brandy anglaise, mint tuile, vanilla ice cream

Freshly brewed tea and coffee with mint chocolates

MONDAY TO FRIDAY
food only **$70pp**
with 3hr Christmas drinks package **$95pp**

SATURDAY & SUNDAY
food only **$74pp**
with 3hr Christmas drinks package **$99pp**

Add Canapés for an extra $10pp.

Gold Buffet

SEAFOOD PLATTERS

Fresh Mooloolaba ocean king prawns
Macadamia-crusted barramundi fillets
Fillets of caper crusted Tasmanian salmon
Salt and pepper calamari

HOT PLATTERS

Dijon mustard marinated roast baron of beef
Slow roasted Greek style lamb leg
Roasted leg of pork with crackling and apple sauce
Selection of roasted root vegetables
Sautéed seasonal vegetables

SLOW COOKED

Choose 1 of the following
Thai green curry chicken and jasmine rice
Beef and field mushroom ragout

COLD PLATTERS

Sliced off the bone smoked leg ham
Roast turkey breast with cranberry sauce

SALADS

Choose 3 of the following
New season baby potato and chive mayonnaise
Mediterranean roasted vegetables and pasta salad with pesto dressing
Garden salad of ripe tomato, cucumber, Spanish onion, lettuce
Traditional Caesar

Baskets of freshly baked breads and a variety of condiments and sauces to complement

DESSERTS

Please choose up to two to be served alternately
Plum pudding, brandy anglaise, mint tuile, vanilla ice cream
White chocolate brulee, irish cream and almond ice cream, cherry compote, chocolate macaroon
Soft centred chocolate fondant, espresso anglaise, vanilla bean ice cream
Warm date, bosque pear and walnut pudding, butterscotch sauce, vanilla ice cream
Pavlova with fresh fruit, raspberry coulis, cream

Freshly brewed tea and coffee with mint chocolates

MONDAY TO FRIDAY

food only **$78pp**
with 4hr Christmas drinks package **$109pp**

SATURDAY & SUNDAY

food only **$82pp**
with 4hr Christmas drinks package **$115pp**

Add Canapés for an extra $10pp.

Add fresh Tasmanian oysters or Moreton Bays bugs to Buffet – price on request.

Cocktail Packages

Cocktail style celebrations can be held in either of our function rooms or in our picturesque garden.

PACKAGE INCLUSIONS

Clothed scattered table
Scattered chairs with Christmas themed decorations and coloured sashes from our selection
Large polished parquetry dance floors (available in both function rooms)
Sound system with iPod connectivity, microphone and lectern
Professional food and beverage service team

HOT SELECTION

Grilled Prawn and chorizo toasts
Sweet corn and mozzarella arancini
Sesame crumbed barramundi goujons, dill caper mayonnaise
Vegetable spring rolls with sweet chilli coriander sauce
Mini steak and cheese sliders
Grilled haloumi cheese
Parmesan crumbed scallops, sriracha aioli
Lamb koftas with mint yoghurt
Lime ginger chicken skewers with coriander aioli
Marinated beef skewers with aioli
Crumbed camembert wedges with cranberry sauce
Spicy chicken drumettes
Mini spinach and feta quiche
Cumin spiced meatballs with capsicum relish
Panko crumbed feta filled green olives
Tandoori marinated chicken tenderloins

COLD SELECTION

Smoked salmon with potato blini and chive fraiche
Mediterranean vegetable frittata
Chicken pesto crostini
Roasted duck sushi
Caramelised onion and goats cheese tart with pear chutney
Tomato feta bruschetta
Chicken teriyaki and avocado sushi

DESSERT SELECTION

Mini Magnum ice creams
Tea and coffee station

Choose 5 hot & 3 cold (Served over 2 hours)

MONDAY TO FRIDAY
food only **$46pp**
with 3hr Christmas drinks package **$70pp**

SUNDAYS
food only **$50pp**
with 3hr Christmas drinks package **$76pp**

Choose 8 hot & 4 cold (Served over 2.5 hours)

MONDAY TO FRIDAY
food only **$54pp**
with 3hr Christmas drinks package **$80pp**

SUNDAYS
food only **$56pp**
with 3hr Christmas drinks package **$90pp**

Add Petit Fours for an extra $6.80pp.

Beverage Packages

A choice of beverage options for your reception.
Prices shown are per person.

CHRISTMAS DRINKS PACKAGE

WINES
Riddle Sauvignon Blanc, Riddle Chardonnay,
Riddle Cabernet Merlot, Riddle Moscato, Riddle Brut Sparkling

DRAUGHT BEERS
Tooheys New, XXXX Gold, Hahn Light

NON-ALCOHLIC
Fresh orange juice, fruit punch, soft drinks, mineral water

Beverage package extensions are available on request.

NON-ALCOHLIC PACKAGE
3 hours **$22pp**
4 hours **$26pp**
5 hours **$28pp**

Fresh orange juice, fruit punch, soft drinks and non-alcoholic sparkling for toasts

BAR TAB
Please choose from our extensive beverage list the drinks you would like to be served to your guests.

Please set the amount you wish to spend. The duration of the bar tab depends on your guest's consumption. The set limit is pre-paid and either added to or refunded accordingly on conclusion.

* Conditions apply – Minimum Spend of $20 per person required.

Booking Guidelines

THANK YOU KINDLY FOR CONSIDERING THE GOLDEN OX AS THE VENUE FOR YOUR CHRISTMAS EVENT. WE WOULD LOVE TO HELP YOU CELEBRATE IN GREAT STYLE!

Bookings for functions are confirmed upon receipt of a $500 deposit payment for a single room or $1,000 for both rooms. This deposit amount will be deducted from your final account.
All prices are inclusive of 10% GST and are subject to change without notice. Our menus change on a regular basis so you can enjoy the freshest produce all year round.
For public holidays a different price list applies. If your event is to be held on a public holiday, please ask our friendly staff for more details.
For Saturday evening functions, there is a minimum catering requirement of a three-course (entrée, main course, dessert and coffee) or a buffet menu.

MINIMUM NUMBERS apply for complimentary room hire.

FINAL DETAILS are required 3 weeks before your event.

PAYMENT and FINAL NUMBERS for food and beverage is required 7 days prior to your event.

LICENSING: The Golden Ox Restaurant and Function Centre operates within the responsible service of alcohol guidelines. These laws dictate that no alcohol is to be served to anyone under the age of 18 or anyone who is unduly intoxicated. No BYO applies at The Golden Ox.

CHANGES: All changes must be in writing.

ALL FUNCTIONS: Are subject to venue availability.

CANCELLATIONS must be submitted in writing. Deposit will only be refunded upon us rebooking the room(s) and/or the gardens otherwise the deposit will be forfeited.

SMOKING: No smoking permitted inside The Golden Ox function rooms and restaurant.

TAKEAWAY: Health regulations stipulate food not eaten at the venue cannot be taken away.

DAMAGES: Clients are financially liable for any damage or breakages sustained to the venue by the action of their guests and will be charged to the client.

THE GOLDEN OX
RESTAURANT & RECEPTIONS

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2017 AWARDS For EXCELLENCE

2017 QUEENSLAND & NT
RESTAURANT CATERER
WINNER