

Conferences

AT THE GOLDEN OX



Conferences

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Thank you for considering the golden ox to hold your next corporate function. We take pride in offering modern facilities and packages to suit your conference and budget needs.

The Golden Ox is situated in Margate, right in the centre of the Redcliffe Peninsula. Our experienced events staff will take the hassle out of planning and creating your individual event and will tailor a package to suit your needs. Whether you are holding a presentation, having a product launch or a Gala dinner we have a menu and a function area to suit your needs.

Our Facilities

5 function areas to choose from

- The Renoir (private function room)
- The Monet (private function room)
- Secluded Gardens and waterfalls (private function area)
- The Pelican Decks and Cocktail Bar

Free wi fi available

Coordinators on hand to take the stress out of planning

Packages to suite any style and budget

Professional food and beverage team

Complimentary room hire, chair covers and sashes (minimum numbers apply)

Large undercover parking

Audio visual equipment

Air-conditioning

In house sound system

Large dance floors

Stage area

Wheel chair access

If you can't find a package to suit your needs come in and meet our functions

Coordinators, owners Nick and Virginia Tzimas and Head Chef Peter Tzimas and they will tailor a package just for you.



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AREAS AVAILABLE....

Monet room

Renoir room

Combined rooms

Secluded gardens

Pelican decks

Conference room layouts

banquet style using oval tables 10 – 12 guests
 cabaret style using open-ended oval tables 8 guests
 classroom style using trestle tables with 4 – 5 delegates on each table
 u-shape style using trestle tables in a 'u' shape
 board room style using trestle tables in a large rectangular shape
 theatre style using only chairs set in rows

Room	height ceiling	area m2	theatre	class-room	u-shape	banquet	Cabaret	cocktail
Monet	2700	106	100	40	46	85	85	90
Renoir	2700	154	140	80	50	110	110	150
Combined	2700	260	280	140	--	250	250	330
Gardens						70		230
Pelican Deck			40	--	--	35		50

Please note that the above numbers should be used as a guide as capacity will differ in each area depending on requirements such as dance floor, audio equipment, stage pieces, display tables or catering stations. Numbers vary for the celebration gardens depending on choosing undercover only or open air.

Room hire:

Monet room 235
 Renoir room 375
 Celebration Gardens 275
 Pelican Decks n/a

(Please note if numbers exceed 40, room hire is waived)



PRICING SCHEDULE....

Simply choose one of our conference packages and if one of our packages doesn't fit perfectly, let us know and we will design a menu especially for you, with you.

Golden Ox Pricing Schedule

	Monday - Friday
<i>All Day Conferences</i>	
Package 1	44.8
Package 2	48.8
Breakfast 1	26.8
Breakfast 2	29.8
All day tea and coffee	8.8
<i>Silver Packages</i>	
Canapés	7.9
2 Course Dinner (Main, Dessert, Tea & Coffee)	45.8
3 Course Dinner	57.8
<i>Gold Packages</i>	
Canapés	7.9
2 Course Dinner (Main, Dessert, Tea & Coffee)	49.8
3 Course Dinner	62.8
<i>Silver Buffet</i>	
Buffet	58.8
<i>Gold Buffet</i>	
Buffet	67.8
<i>Cocktail Menu</i>	
Selection of 6 hot, 6 cold	43.8
<i>Food Stations Menu</i>	
4 stations	68.8



CONFERENCE DAY PACKAGES

Our conference day packages are designed to provide you with all the fundamental requirements for your function.

Packages inclusive of:

Room is available from 8:30am - Monday to Friday

Lectern and microphone

Registration table, speakers table

Data projector and screen

Whiteboard and markers

Flipchart, paper and pens

Iced water & mints

Pads & pens for delegates

Coffee and tea on arrival

Morning tea

Lunch

Afternoon tea

DAY PACKAGE 1 - WORKING LUNCH

Morning and afternoon tea: (please select 1 choice for each break from the following)

Assorted muffins

Assorted cakes

Scones with fresh jam and cream

Seasonal fresh sliced fruits Home-made cookies

(all morning and afternoon teas are served with freshly brewed coffee and tea)

Working Lunch: (please select 1 dish from the following)

A selection of gourmet sandwiches and salad

Chefs selection of cold meats, salad & rolls

44.8 pp Monday - Friday

Refreshment: Soft drinks and orange juice served with lunch. Minimum numbers apply.



CONFERENCE DAY PACKAGES

DAY PACKAGE 2 - PLATED LUNCH

Morning and afternoon tea: (please select 1 choice for each break from the following)

Assorted muffins

Assorted cakes

Scones with fresh jam and cream

Seasonal fresh sliced fruits

Home-made cookies

Shortbread biscuits

Assorted slices

(all morning and afternoon teas are served with freshly brewed coffee and tea)

Working Lunch: (please select 2 dishes to be served alternately)

Marinated chicken Caesar salad

Scaloppini of veal fillet atop a tart of caramelized onion, oven roasted tomato, fresh basil and feta cheese with tomato salsa, parsley oil and jus

Chicken, leek, asparagus and pea risotto

Grilled barramundi with fries, garden salad, accompanied with tartare sauce

Vegetarian pappardelle pasta with semi dried tomatoes, oven roasted garlic, baby spinach and basil

Chicken and mushroom fricassee with herbed mash potato

48.8 pp Monday - Friday

Refreshment: soft drinks and orange juice served with lunch.



BREAKFAST OPTIONS....

Monday - Friday

Option one - QUICKSTART

26.8

Free range eggs, scrambled served with crisp bacon
Wholemeal and white toast with selection of jams, vegemite & honey
Seasonal Queensland fruit platter
Freshly brewed coffee & tea
Fresh orange juice

Option two - PLATED

29.8

Choose 1 of the following plated items

Free range eggs benedict, hollandaise sauce, spinach, english muffin with salmon or ham off the bone
Scrambled eggs served with honey glazed leg ham, rocket, with our gourmet sausages, hash brown, grilled tomato & toast
Fresh berry pancakes with double cream & maple syrup
Free range eggs, poached served with rye toast, grilled mushrooms, spinach & hollandaise sauce

All served with

Seasonal Queensland fruit platter
Freshly baked mixed danish pastries
Freshly brewed coffee and tea



SILVER PLATED MENU

- Entrees** Grilled marinated barramundi fillet, petit Greek salad, citrus dressing
 Chargrilled vegetarian strudel wrapped in filo pastry, tomato and basil sauce
 Medallions of veal fillet, warm potato salad, veal jus
 Chargrilled marinated chicken breast, parmesan risotto, sauce vierge & chive oil
 Fresh Mooloolaba prawns, petit avocado & tomato salad, cocktail sauce
- Mains** Macadamia crusted Queensland barramundi fillet, paris mash potato, lemon beurre blanc
 220g export quality eye fillet, pommes gratin, oven roasted tomato, spinach and rich beef jus
 Char-grilled chicken breast filled with sundried tomato and brie on herbed mash potato, roasted tomato & basil sauce.
 Grilled marinated veal fillet, layered potatoes, char-grilled mushroom, rich jus
- Dessert** Citrus tart with honey crème fraiche & berry compote
 Chocolate mud cake, berry coulis, fresh cream
 Pavlova with seasonal fresh fruit and berry coulis
 Cream caramel with whipped cream
 New York baked cheesecake with double cream & fresh berries
 Selection of fresh Queensland fruits and sorbet
- Coffee** Freshly brewed tea and coffee with chocolate mints

(please select 2 dishes from each course to be served alternately to your guests)

Monday - Friday

2 courses	Main / dessert/ tea & coffee	45.8
3 courses	Entrée / main / dessert / tea & coffee	57.8

Add pre dinner canapes for 7.9 pp



GOLD PLATED MENU

Entrees Moreton Bay prawns, avocado salad, cocktail sauce & balsamic vinaigrette
 Oysters kilpatrick (5)
 Pepper roasted Queensland veal fillet on wild mushroom & truffle oil risotto with salsa verde & merlot jus
 Large Mooloolaba prawns marinated, grilled, tomato and feta salad, garlic aioli, lime
 Grilled marinated chicken breast atop a salad of pear, cos lettuce, walnut & parmesan cheese with citrus dressing

Mains Grilled Queensland barramundi, sautéed prawns, paris potato mash, chive and dill beurre blanc
 Char-grilled chicken breast filled with brie and sundried tomato on herbed potato mash with oven roasted tomato & Napoli sauce
 220g export quality eye fillet, pommes gratin, oven-roasted tomato, spinach and rich beef jus
 Moroccan Harrissa spice rubbed Atlantic salmon, seasonal vegetables, crushed potato and champagne sauce
 Victorian Gold Sovereign rosemary and sage lamb rump, crushed new season baby potato, oven roasted tomato & mint jus

Dessert White chocolate brulee with ice cream and cherry compote
 Bombe Alaska the 60s classique sponge base layered with ice cream, topped with crisp meringue, browned in the oven
 Chocolate soft centred fondant, brandy anglaise, vanilla bean ice cream
 Sticky date pudding, butterscotch sauce, ice cream
 Apple & walnut strudel, vanilla anglaise and ice cream
 Mango cheesecake with cream and mango coulis
 Lush lemon coupe with a red berry sorbet (gluten free)

Coffee Freshly brewed tea and coffee with chocolate mints

(please select 2 dishes from each course to be served alternately to your guests)

Monday - Friday

2 courses Main / dessert/ tea & coffee 49.8

3 courses Entrée / main / dessert / tea & coffee 62.8

Add pre dinner canapes for 7.9 pp



SILVER BUFFET

Hot platters Parmesan crusted barramundi fillet with light mornay sauce
Dijon mustard and herb rubbed roast baron of beef
Slow roasted marinated Victorian lamb
Roast leg of pork with apple sauce
Selection of fresh seasonal vegetables
Buttered minted potato chats
Roasted pumpkin

Wet dish *(please select 1 of the following)*
Thai green curry chicken and jasmine rice
Pork loin, Singapore noodles, Asian greens & hoi sin sauce

Cold platters Sliced boned smoked leg ham
Honey soy marinated chicken pieces

Salads *(please select 4 of the following salads)*
New season baby potato and egg salad
Tossed green leaf salad
Roma tomato, feta and red onion salad
Mediterranean roasted vegetables and pasta salad with pesto dressing
Roast baby beetroot and orange mint dressing
Continental cucumber in a dill cottage cheese dressing

Breads & condiments Basket of fresh oven baked breads
Variety of condiments and sauces to compliment

Desserts *(please select 2 of the following to be served alternately)*
Chocolate tart with frangelico mousse & almond biscotti
Citrus tart with honey crème fraiche & berry compote
Sticky date pudding, butterscotch sauce & ice cream
Pavlova with seasonal fresh fruit and berry coulis
New York baked cheesecake with double cream & berry

Coffee freshly brewed tea and coffee with chocolate mints

58.8 pp Monday - Friday

Add pre dinner canapes 7.9



GOLD BUFFET

- Seafood platters** Mooloolaba ocean king prawns
Macadamia crusted barramundi fillets
Grilled whiting fillets with tomato and basil salsa
Flash fried salt and pepper calamari with sweet and sour sauce
- Hot platters** Dijon mustard coated roast baron of beef
Slow roasted Greek style lamb leg
Roasted leg of pork with Stanthorpe apple sauce
Selection of roasted root vegetables
Panache of fresh seasonal vegetables
- Wet dish** *(please select 1 of the following)*
Thai green curry chicken and jasmine rice
Hungarian style veal goulash with steamed herbed jasmine rice
Pork loin, Singapore noodles, Asian greens & hoi sin sauce
- Cold platters** Honey soy marinated chicken pieces
Sliced boned smoked leg ham
- Salads** *(please select 4 of the following salads)*
New season baby potato and egg salad
Classic coleslaw
Mediterranean roasted vegetables and pasta salad
Tossed green leaf salad
Traditional Caesar
Roast baby beetroot in orange and mint dressing
Roma tomato, feta and red onion salad
Continental cucumber in a dill cottage cheese dressing
- Breads & condiments** Basket of fresh oven baked breads
Variety of condiments and sauces to compliment
- Dessert** *(please select 2 to be served alternately from our kitchen)*
Lemon lush cream coupe with a red berry sorbet (GF)
White chocolate brulee with ice cream and cherry compote
Chocolate soft centred fondant, brandy anglaise, vanilla bean ice cream
Sticky date pudding, butterscotch sauce, ice cream
Mango cheesecake, dollops of cream, mango coulis
- Coffee** freshly brewed tea and coffee with chocolate mints

67.8 pp Monday - Friday

Add pre dinner canapes 7.9

12



Fun & Fabulous

FOOD STATIONS MENU

Our stylish food stations are an innovative, modern and informal way to enjoy exciting new flavours from around the world. Guaranteed to spark plenty of interest, our food station menus will encourage everyone to mingle and have plenty of fun.

So how does it work?

Stations with different food themes are set up, allowing guests to wander around and help themselves.

Pricing Schedule;

Monday to Friday

4 Stations

\$68.80

Package inclusions;

Clothed scattered tables

Scattered chairs dressed in black or white chair covers with your choice of coloured sash from our selection

Large dance floor if in reception rooms

Skirted cake table and silver cake knife

Microphone and lectern

Sound system with iPod connectivity

Professional food and beverage service team

Professional team member to oversee your event



Steakhouse

STATION

Steak sliders Prime eye fillet, vintage cheddar cheese, tomato chutney, chipotle mayonnaise

Lamb brochette Skewered, tender, rosemary and garlic-marinated lamb with tomato & cucumber tzatziki

Duo of baked potato Sea salt-rubbed desiree & sweet potato, crumbled bacon, spring onion, sour cream, house-made tomato sauce

Beef Sirloin Grain fed, char-grilled beef sirloin, rocket, horseradish cream, roast garlic-rubbed baguette

Beef Kofta Cumin-salted beef skewers, pan-fried, sweet capsicum relish, lime infused mayonnaise

Gourmet pork chipolatas Served with caramelised onion rings

Asian

STATION

Assortment of chicken and duck sushi rolls

Endamame beans with sea salt Traditional young soybeans, steamed in the pod

Wasabi Wagyu beef sliders Wagyu beef mince, lettuce, tomato, Japanese mayonnaise, tomato sauce on mini milk bread rolls

Chicken Stir-fry Apple, maple, star anise-marinated chicken, soba noodles

Steamed pork buns Chinese steamed buns filled with BBQ pork

House Favourites Sweet

STATION

Chocolate flourless cake, tonka bean fudge

Vanilla bean crème brûlée

Belgian waffles, topping station

Banana split, banana anglaise, white chocolate mousse

Chocolate profiteroles



Street food

STATION

Seafood

STATION

Chicago hot dogs Chicago style mini hot dogs topped with tomato, gherkin relish, pickled capsicum, dijon mustard

Duck empanadas Served with poblano chili and walnut sauce topped with pomegranate seeds

Panko crumbed mushroom and romano arancini With rocket aioli salad

Red charmoula-marinated chicken breast with tabouleh

Pork jungle curry Chili, kaffir lime, ginger, basil infused slow braised pork shoulder, asian vegetables

*Food,
Fun,
Fabulous!*

(When the seafood station is selected an additional cost of \$8 per person will apply)

BBQ Prawns Glazed BBQ prawn cutlets, sweet corn & chive pancake, lime-infused sweet chili sauce

Queensland scallops Grilled scallops, prawn tomato broth, sauce vierge, crunchy sour dough croutons

Grilled barramundi meuniere Fresh Queensland barramundi fillet, mixed-leaf salad, lemon beurre blanc

Chilled prawns Peeled ocean king prawn, ripe tomato, avocado salsa, chiffonade lettuce, Russian dressing, lemon wedges

Salt and pepper calamari Lightly dusted tender calamari, snap-fried

- *Sourdough and condiments*

* Add – Pacific oysters \$6.80 per person



COCKTAIL MENU

Monday to Friday

Choose six hot, six cold

43.80

Hot Selection

Grilled prawn chorizo toasts
Corn mozzarella arancini
Sesame-crumbed barramundi goujons with dill caper mayonnaise
Vegetable spring rolls with sweet chilli coriander sauce
Mini steak and cheese sliders
Zucchini and eggplant croquette with garlic yoghurt
Lamb koftas with mint yoghurt
Lime ginger chicken skewers with yuzu mayonnaise
Marinated beef skewers with aioli
Mini spinach feta quiche
Grilled marinated prawn cutlets
Cumin-spiced meatballs with capsicum relish
Breaded feta-stuffed queen olives, aioli

Cold Selection

Bloody Mary oyster shooters
Smoked salmon chive fraiche potato blinni
Mediterranean vegetable frittata
Prawn avocado mousse brioche
Roasted duck sushi
Tomato feta bruschetta
Chicken teriyaki avocado sushi
Cuban beef crostini with rocket creamed
Vietnamese crab rice paper rolls

For a sweet finish petit fours can be added for an additional \$6.80 per person.



BEVERAGE PACKAGES....

Premium package

3 hours 25.8

4 hours 30.8

Beer served by the jug

Wine carafes of red and white wine

Non-alcoholic fresh orange juice, fruit punch, soft drinks

Deluxe package

3 hours 31.8

4 hours 37.8

Beer served by the jug

Wine Bottles of Riddle Merlot, Chardonnay, Sauvignon Blanc and sparkling for toasts

Non-alcoholic fresh orange juice, fruit punch, soft drinks

Ultimate package

3 hours 42.8

4 hours 49.8

Beer Bottles of Asahi, Corona, Coopers, James Squire Golden Ale, James Squire Porter, Crown Lager

Wine Bottles of Rothbury Estate Cabernet Merlot, Chardonnay, Sauvignon Blanc and Rothbury Estate Brut for toasting

Non-alcoholic fresh orange juice, fruit punch, soft drinks

Non-Alcoholic

3 hours 19.8

4 hours 24.8

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

Beverage package extensions are available on request

Bar Tab

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



BOOKING GUIDELINES

Thank you for considering the Golden Ox to hold your 2013 Corporate Event.

Bookings for functions are confirmed upon receipt of \$400 deposit for one room or \$800 for both rooms. This amount is fully deducted from your final account.

All prices include 10 % GST, but exclude any future government charges. Prices are subject to change without notice. Our menus change on a regular basis so you can enjoy the freshest produce available at the time.

For public holidays a different price list applies. If your event is to be held on a public holiday please ask for more details.

Minimum numbers

Minimum numbers apply for complimentary room hire.

Final details

Required 3 weeks prior to your event.

Payment and final numbers

Final numbers and full payment for food and beverage is required 10 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.

Cancellations

Cancellations must be submitted in writing. Deposit will be refunded only upon The Golden Ox re booking; otherwise the deposit will be forfeited.

Smoking

Smoking is not permitted in The Golden Ox functions 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.

