

# O P L FUNCTION PACK



# PRIVATE ROOM HIRE

MIN SPEND APPLIES



# DRINKS PACKAGES

Feel free to contact us if required to try and arrange a custom package.  
2 hours minimum per package.

## Basic Beer and Wine \$20 P/H

- Selection of house beer and wine

## Silver Package

\$60PP (2 Hours) OR \$100PP (4 Hours) \$130PP (6 Hours)

Premium tap beers

Premium Red, white or sparkling wines

All soft drinks and juices

## Gold Package

\$70PP (2 Hours) OR \$110PP (4 Hours) \$140PP (6 Hours)

Premium tap beers

Premium Red, white or sparkling wines

House Spirits

All soft drinks and juices



# DRINKS PACKAGES

Packages continued from the previous page...

## Platinum Package

\$85PP (2 Hours) OR \$145PP (4 Hours) \$175PP (6 Hours)

Premium tap beers

Premium red, white or sparkling wines

House spirits

Signature cocktails

All soft drinks and juices

## Added Extras

+ \$15PP Cocktail on arrival

Add a cocktail on arrival onto either the basic, silver or gold package

+ \$14pp Mumm Marlborough on arrival

Add a glass of Mumm Marlborough on arrival onto either the bronze, silver, gold or platinum package



# BOTTOMLESS BRUNCH

\$85 per person - Every Saturday 11am or 1pm.

\*Must be over 20 pax to organise outside usual timing.

Signature Cocktail on arrival

Bottomless Beverages

- Strawberry & white chocolate Martini
- Dragonfruit Margarita
- Peach Cobbler
- House Beer
- House Wine
- Feller Seltzer

Food to keep things sensible

Starters:

- Grazing board with charred sourdough
- La Paloma pasta OR Gnocchi Arrabbiata
- Shoestring fries with garlic aioli
- Garden salad with citrus dressing





# FOOD PACKAGES

Due to changing food costs and to make sure we cater best to your needs please inquire about pricing. Please see below some ideas of dining packages we can offer;

## Basic Package \$25

- Grazing board with a selection of cured meats, local and artisanal cheeses, house pickled vegetables and mixed olives with charred sourdough
- Handmade spring rolls with house made dipping sauce
- Shoestring fries with garlic aioli

## Pizza Package \$45

- Grazing board with a selection of cured meats, local and artisanal cheeses, house pickled vegetables and mixed olives with charred sourdough
- The choice between our Margherita, Pepperoni & Capricciosa Puttanesca Pizzas
- Garden Salad with roquette, cherry tomatoes, red onion & citrus olive oil dressing
- Shoestring fries with garlic aioli

# FOOD PACKAGES

## Canapés Menu

A little - 3pp (Min) | A little more - 6pp | A lot - 9pp

Light hors d'oeuvres | \$7.5ea

- South Coast oysters with a cucumber mignonette
- Truffle Arancini with a lemon aioli
- Tomato & prosciutto bruschetta
- Market fish Poké with chilli, coconut & lime
- Jerk chicken skewers with salsa verde
- Handmade vegetable spring rolls with house dipping sauce
- Lightly fried Calamari with chilli lime dressing & garlic aioli
- Whipped ricotta on charred sourdough with Beachworthe honeycomb and pistachio crust

Substantial hors d'oeuvres | \$10ea

- Crispy pork belly with a cauliflower puree
- Gnocchi Arrabbiata with house made gnocchi, mushroom, basil & spicy tomato sugo
- La Paloma fusili house made pasta with chicken breast & basil in a chardonnay cream sauce
- Seared Beef with a micro herb salad
- Chicken Cacciatore with olive, capsicum sugo & crispy potatoes





# FOOD PACKAGES

Feast Package \$95

Starters:

- Grazing boards with chargrilled sourdough
- Arancini with truffle & roasted garlic aioli
- Pacific Oysters with pickled onion vinaigrette & lime.

Mains:

- Chicken Cacciatore
- Slow braised lamb
- House tea smoked market fish
- Gnocchi Arabiatta

Sides:

- Chargrilled greens
- Fries with garlic aioli
- Duck fat potatoes
- Garden salad

Dessert:

- Lemon tart with fresh berries & marscapone  
OR black forest Tiramisu





# FOOD PACKAGES

## Endless Evenings Package \$110

Endless Evening packages run for 2 hours

### Starters:

- Antipasto boards with chargrilled sourdough
- Garlic Bread

### Seconds:

- Fries with garlic aioli
- Garden Salad

### Pizza's:

- Margherita
- Pepperoni
- Capricciosa

### Cocktail:

Signature cocktail on arrival

### Bottomless:

- House wine
- House Lager
- House Seltzer
- Soft Drinks

# T&C'S

## 1. Payment Terms

- 1.1. Invoices / deposits paid 7 days before event (or as per invoice)
- 1.2. If payment isn't made your function becomes a tentative booking

## 2. Cancellations

- 2.2 Cancellations after within 7 days and before 48 hours before to be given bar voucher

## 3. Surcharges

- 3.1 Weekend surcharges may apply
- 3.2 Staffing surcharges may apply

## 4. Compliance

- 4.1. Clients will be responsible to ensure the orderly behaviour of their guests and OPL reserves the right to intervene where it sees fit.
- 4.2. To ensure compliance with its Responsible Service of Alcohol obligations, OPL reserves the right to refuse service or eject any person suspected of being intoxicated, or displaying unruly behaviour.  
Refunds will not be issued to event guests if entry is refused. All guests 18 years or older must hold a valid form of identification.

## 5. Approvals

- 5.1. Clients must obtain OPL's written consent before any third party goods, equipment, or food/beverage options are brought into the venue.
  - 5.1.1. All property is to be removed at the conclusion of your event

# T&C'S

## 6. Final Numbers

6.1. For catering purposes, final numbers for your event are required 7 days in advance of your function, numbers can not be reduced after this time, though increases may be possible.

6.2. Charges will be based on final numbers, minimum numbers, or on final head count, whichever is greater.

## 7. Catering

7.1. All Catering selections must be confirmed 7 days prior to your event date.

7.2. No external catering, including but not limited to cakes, is to be brought into the venue without prior authorization.

7.3. Any dietary requirements need to be advised when confirming your catering selection.

7.4. Catering orders cannot be changed on the day of the event.

7.5. Function menu prices and options are subject to change, particularly if a function is booked more than six months in advance. Menu options are subject to change due to market availability and seasonal demands.

## 8. Cakeage

8.1. All cakes will incur a cakeage charge of \$50. This cakeage charge will include serviettes, plates, cutlery and a cake knife. Our function staff on the night will cut and serve the cake at a pre-arranged time during the event.

8.2. OPL and all staff do not take any responsibility for damage or loss of cakes held/left at the venue.

# T&C'S

## 9. Licensing

9.1. OPL is licensed until 12:00am. All patrons must vacate the premises prior to the time.

9.1.1. A last call for drinks will be placed before this time.

9.1.2. OPL reserves the right to close any area before this time as necessary. Minors must vacate the premises prior to 9pm.

9.2. Due to strict licensing laws and our ongoing commitment to the community, we are required to remind you of the following:

9.2.1. No liquor will be served to minors (under 18 years of age)

9.2.2. Any persons under the age of 18 must be accompanied by a parent or legal guardian at all times.

9.2.3. No intoxicated persons will be admitted to the venue.

9.2.4. Intoxicated persons will be refused service of liquor

9.2.5. All amplified noise to be monitored and kept below legal limits

9.2.5.1. 55dB(A) 7am – 10pm Monday – Sunday

9.2.5.2. 35dB(A) 10pm – 7am Monday – Sunday

9.2.5.3. Smoking & vaping is illegal in all indoor and outdoor areas at OPL. Use of electronic cigarettes is prohibited in legislated smoke-free areas in the ACT under the Smoke-Free Public Places Act

## 10. Damages

10.1. OPL accepts no responsibility for the loss or damage to any equipment or property left on the premises prior to, during, or after the function.

10.2. You agree to indemnify OPL for all loss, harm, cost or expense resulting from any damage to any property belonging to OPL or injury to any OPL staff during the function, caused by any guests or other persons attending the function.

10.3. The client is financially responsible for any damages to the venues' property, equipment including, but not limited to, any equipment hired and allocated to your event.

10.4. No glitter, body paint, confetti, sticky tape, silly string, etc is allowed. Any decorations which require more than the usual amount of cleaning (ie. Professional cleaning, glitter cleanup, etc) will incur a cleaning fee charged to the credit card provided.