



OCEANIC
BAR + GRILL

FUNCTION MENU



Thank you for considering Oceanic Bar & Grill for your next function. Oceanic Bar & grill is well known for its relaxed atmosphere, and privacy for functions.

We are a perfect option for your next private functions, including birthdays, engagement parties, corporate meetings and much more!

All function areas available have their own 'personality', to suit any type of event.

If we can be of any further assistance, please do not hesitate to contact the venue, members of the Management team are always on hand, and can answer the majority of your enquiries.

For all function enquiries and confirmations please email the venue;

☎ (08) 9582 9465

📍 4 The Palladio, Mandurah WA 6210

✉ info@obgmandurah.com.au 🌐 www.obgmandurah.com.au



BOOKINGS

A completed booking form, including acknowledgement of our Terms & Conditions and provision of credit card details is required to confirm all function bookings. Bookings are only confirmed once the full function catering payment is received. We are unable to hold dates without payment. Once payment is received you will receive a confirmation email and receipt of payment.



BEVERAGE OPTIONS

BAR TABS

- Select a limit to suit your budget
- Choose specific items to be available on your tab
allow an open tab for anything across the bar
- Please note we require a credit card and photo ID to set up the bar tab.
This will be returned at the end of the night once payment for the tab is received.

EFTPOS BAR

- You and your guests pay for drinks with individual payments, as you would at a public bar.

Catering Options

COCKTAIL MENU 15 – 100 PAX

(\$20 Per Person For 3 Options, \$5 Per Person For Each Extra Option)

- Our cocktail platter menu gives you an excellent choice from which to cater your function.

- A minimum order of 3 platters applies to each function booking and 1 platter per 10 persons thereafter.

Grazing Boards

Grazing Boards of Cold Meats, Cheese, Bread, Pickles, Arancini

Yum Cha Board

Spring Rolls, Siu Mai, Fried Chicken Wontons, Honey Soy Ribbles

Pork & Fennel Sausage Rolls

Hand Made Pork and fennel Sausage Rolls

Southern Fried Chicken Wing

BBQ and Ranch Sauce

Mac And Cheese

Smoked Ham Hock Mac and Cheese Balls

Smoked Salmon Cream Cheese

Mixed Pizzas

Haywain Salted Pineapple and Ham, Chilli Flakes

Meat lovers, Ham, Bacon, Chorizo BBQ Sauce, Olives

Tandoori Chicken, Spiced Eggplant, Mango Chutney, Yogurt

Prawn, Bacon and Pumpkin Sour Cream Chives.

Dagwood Dogs

Homemade Corn Battered Sausage with Tomato Sauce

Soft Shell Tacos (Pick 1 Type)

Slow Cooked Pork And Fried Bean

Spiced Chicken Avocado, Mayocream

Fried Whiting, Slaw and Green Sauce

Sliders (Pick 1 Type)

Fried Chicken, Pickles Sarchi Slaw

Pulled Pork, Sarchi Slaw

Spiced Pulled Beef

Falafels sliders, Yogurt Slaw

Seafood Platter Board (Extra \$10pp)

Octopus, Scallops, Marinated Mussels,

Oysters, Smoked Salmon, Crab Cake,

Slipper Lobster, Barramundi,

Squid Served With Salad & Chips

Christmas Function Menu

SET MENU OPTIONS 10 – 40 PAX

- OPTION 1 - \$45 PER PERSON - Guests choice of Entrée & Main or Main & Dessert.

Please note: The same set menu applies to the whole booking
eg. Entrée & Main (guests all pick entrée & main option).

- OPTION 2 - \$55 PER PERSON - Guests choice of Entrée & Main & Dessert.

- OPTION 3 - \$65 PER PERSON - Guests choice of Starters, Entrée, Main & Dessert.

OCEANIC BAR & GRILL LOOKS FOWARD TO HOSTING YOUR NEXT FUNCTION.

Nacho Dips or Antipasto

Entrée

Prawn Cocktails

Turkey Meatballs Cranberry Chutney

Duck Bao Buns Plum Sauce

Cauliflower Pakora Raita

Mains

Roasted Porchetta, Fennel, Potato, Boozy Apricots, Roquette

Crispy Barra Fillet, Sweet and Sour Sauce Asian Slaw

Beef Rump, Mash, broccolini Hollandaise

Mushroom Lasagne

Desserts

Christmas Pudding Ice Cream Sundae

Warm Apple Pie & Custard

Strawberries & Cream Crepes

CATERING SET MENU ORDER
Please circle Set Menu 1 or Set Menu 2

SET MENU OPTION 1 \$45 per person: Entrée Main or Main Dessert (please circle choice)		SET MENU OPTION 2 \$55 per person: Entrée, Main & Dessert (please circle choice)	
Menu option	Quantity	Menu item price	TOTAL
\$45pp SET MENU 1 Entrée Main or Main Dessert			
Entrée:			
Entrée:			
Main:			
Main:			
Main:			
Main:			
Dessert:			
Dessert:			
Dessert:			
\$55pp SET MENU 2 Entrée, Main & Dessert			
Entrée:			
Entrée:			
Main:			
Main:			
Main:			
Main:			
Dessert:			
Dessert:			
Dessert:			
TOTAL AMOUNT TO BE CHARGED:			

\$65pp SET MENU 2 Starter,Entrée, Main & Dessert

Starter:			
Starter:			
Entrée:			
Entrée:			
Main:			
Main:			
Main:			
Main:			
Dessert:			
Dessert:			
Dessert:			
TOTAL AMOUNT TO BE CHARGED:			

COCKTAIL PLATTER MENU ORDER			
Menu Item	Quantity	Menu item price	TOTAL

BEVERAGE ORDER	
Bar tab limit:	
Beverage items:	
Comments:	

BOOKING CONFIRMATION FORM			
Function date		Function name:	
Function area: (please circle)			
Contact:		Contact at venue:	
Phone:		Email:	
Occasion:		Theme:	
Attendance:		Juveniles:	
Time Frames:	Access:	Start:	Finish:
Menu:	Platters:		Set Menu:
Style	Cocktail:		Sit down:

50% deposit must be made within 2 weeks of organising.

Full payment to be made 2 weeks before the function date.

By signing this form, you are acknowledging that you have read, understood and agree to Oceanic Bar & Grill's terms and conditions.

Name: _____

Date: ___ / ___ / ___

Private Function Menu

Private Function / Event Terms & Conditions

Bookings

- 1.1 All bookings for the full Sports Bar must be 50 people or over. Smaller functions that will reach a required revenue may be considered at the discretion of management.
- 1.2 All bookings are only confirmed when the booking confirmation form, Terms & Conditions are signed and returned to the venue 14 days prior to event.
- 1.3 All bookings are only confirmed by Oceanic Bar & Grill when the full catering order has been placed no later than 14 days prior to the function date and full catering payment has been received. No dates will be held without full catering payment prior to function.
- 1.4 All bookings are made at the discretion of Oceanic Bar & Grill. All prices outlined are subject to change at the discretion of Oceanic Bar & Grill without notice.

Cancellations

- 2.1 All cancellations must be made in writing by the client to Oceanic Bar & Grill, and be acknowledged by Oceanic Bar & Grill.
- 2.2 Cancellation of catering any later than 14 days prior to your function will result in the loss of 50% of your full catering payment.
- 2.3 Oceanic Bar & Grill will work with you to provide catering to suit your requirements and guest numbers. Catering cancelled on the night of the function will result in loss of full catering payment.

Damages

- 3.1 The client is financially liable for any and all damages to Oceanic Bar & Grill fixtures and fittings whether sustained through their own actions or through the actions of their guests, contractors, sub-contractors, including when bumping in or out of the venue. This includes any and all equipment hired from Oceanic Bar & Grill.

Insurance and Public Liability

- 4.1 Under no circumstances will Oceanic Bar & Grill will take responsibility for any items brought by the client and their guests into the venue. It is the client's responsibility to ensure the security of their equipment and possessions and that of their guests.
- 4.2 Oceanic Bar & Grill hereby advises the client that Oceanic Bar & Grill will not take responsibility for lawsuits or damages incurred to anyone.

Decorations

- 5.1 Any styling or theme of the room in any form is at the discretion of Management and must be approved in advance.
- 5.2 Delivery of all signage, sets, and all audio visual equipment must be previously confirmed with Management. Venue is accessible up to 2 hours prior to the start time of your function however please call to arrange a suitable time to set up.
- 5.3 We allow free standing decorations only (helium balloons, pop-up banners, table props etc) as you will be held accountable for any damage you cause to the walls or surfaces of the premises.

Food & Beverage

- 6.1 Due to RSA regulations, we require a minimum order of 3 platters for all functions and 1 platter per 10 people thereafter.
- 6.2 Oceanic Bar & Grill does not permit food or beverages to be brought into the venue with the exception of celebration cakes or food required for specific food allergies. Please speak to your venue manager prior to the event.

Private Function Menu

Private Function / Event Terms & Conditions

Entering the Venue

7.1 Oceanic Bar & Grill is a licensed venue; all patrons are required to present photo I.D to enter. Acceptable forms of ID are limited to current Australian Drivers Licence, current passport or Western Australian Proof of Age card. No other identification will be accepted.

7.2 Lock out restrictions apply after 11.00pm on Thursday, Friday and Saturday evenings.

Juveniles

8.1 Persons under 18 years of age are permitted as guests of a private function are allowed on premise until 10pm – they must be accompanied by their legal guardian at all times.

Responsible Service of Alcohol

9.1 Oceanic Bar & Grill supports the responsible service of alcohol. We will not allow any violent, indecent or anti-social behaviour on the premises. It is a requirement by law that intoxicated persons are removed from the venue. If the majority of the guests are deemed to be approaching intoxication, management reserves the right to refuse service and conclude the function at any time.

9.2 The client is ultimately responsible for the orderly behaviour of their guests and management reserves the right to intervene where deemed.

9.3 Bar service will conclude 15 minutes prior to the venue closing time.

Dress Standards

10.1 Neat, casual dress & footwear to be worn at all times. No rubber soled thongs permitted after 6pm.

10.2 Jackets, or any other clothing or accessory, bearing patches or insignia of any Outlaw Motorcycle Gangs are not permitted to be worn on the premises at any time.

10.3 Construction clothing and safety capped boots not permitted after 6pm.

Entertainment

11.1 All live and recorded entertainment within Oceanic Bar & Grill is at the discretion of management, all requests must be made in writing to the manager on or by the booking confirmation date. Failing to not provide this information may result in your function being cancelled.

Important Notice:

By signing the attached Booking Confirmation Form you are acknowledging that you have read, understood and agree to these terms and conditions.

If you have any questions or concerns regarding these terms and conditions please contact the Function Manager prior to signing and returning the document.

Name: _____

Date: _____