

chancellors

T A V E R N

FUNCTION PACK

WELCOME TO *Chancellors Tavern*

Chancellors Tavern is where great food, relaxed atmosphere and effortless hosting come together. Whether you're planning a team get-together, birthday celebration or corporate event, our versatile Oxford Bar function space offers the perfect blend of comfort and style, with direct access to the Bistro and a private outdoor courtyard for guests to mingle. With flexible catering options, full bar facilities and audio-visual capabilities available, we make it easy to create an event that runs smoothly and feels memorable from start to finish. Let our team take care of the details while you enjoy the occasion.




New memories begin
at Chancellors Tavern.

OXFORD

Room

Enjoy a private intimate space thoughtfully laid out providing the perfect space for corporate event and celebrations. This space also opens out into the main beer garden.

SPACE TYPE						
INDOOR	50	70	Y	Y	Y	Y



BEER

Garden

Unwind and entertain in our stunning outdoor beer garden. Private use of our outdoor garden bar is available. There's no shortage of fun for the kids with our games lanes, kids playground and table tennis tables. Look no further for the perfect space to host your next event.

SPACE TYPE						
OUTDOOR	50	100	Y	N	N	N



PLATTERS

25 PIECES PER PLATTER

BREAD & DIPS (LDO, LGO, V, VGO) \$100

3 assorted dips, toasted sourdough, lavosh, vegetables crudites

ANTIPASTO PLATTER (LDO, LGO, VGO) \$125

Assorted meats, cheese & fruit

SWEETS PLATTER (LDO, LGO, V, VGO) \$105

variety of delicious sweet treats

WINGS PLATTER (LDO, LGO) \$85

Buffalo wings, buffalo sauce, ranch dressing, carrot sticks, celery sticks

SEASONAL FRUIT PLATTER (LD, LG, VG) \$75

Fresh seasonal fruits

AUSSIE PLATTER \$125

party pies, sausage rolls, mini quiche, tomato sauce, BBQ sauce, aioli, parsley

PIZZA PLATTER (LDO, LGO, VO, VGO) \$60

choice of 3, garlic bread, garnish

ASIAN PLATTER \$85

samosas, spring rolls, pork shoa mai, sweet chilli sauce, soy sauce, prawn chips, coriander

VEGETARIAN PLATTER (V) \$115

Croquettes, arancini, spinach ricotta rolls, aioli, tomato relish, parsley

VEGAN PLATTER (LD, VG) \$100

Croquettes, samosas, vegetable dumplings, vegan chipotle aioli, tomato chutney, parsley

HOT MEAT PLATTER (LDO, LGO) \$145

Lamb kofta, satay skewers, beef meatballs, tzatiki, satay sauce, tomato sauce, parsley

KIDS PLATTER (LD) \$80

Calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & BBQ sauce

SLIDERS PLATTER (VO) \$170

assorted sliders

SANDWICH PLATTER (LDO, LGO, VO, VGO) \$85

Chefs selection of gourmet sandwiches

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



SET Menu

2 COURSE \$67PP / 3 COURSE \$78PP

ENTREES (PICK TWO FOR ALTERNATE DROP)

SALT & PEPPER CALAMARI (I, LD, LG)

Lemon, aioli

PORK & SCALLOP (LD, LGO)

Crispy Pork Belly Bites, Seared Scallops, Chilli Jam

PORTOBELLO ARANCINI BALLS (V, VGO)

Aioli

PUMPKIN & SAGE ARANCINI (LD, LGO, V, VGO)

Paprika Aioli, Fresh Herbs

MAINS (PICK 2 FOR ALTERNATE DROP)

CHICKEN BALLONTINE (LG)

Lemon cream cheese stuffed chicken breast prosciutto, carrot puree, braised leek, broccolini, roasted pepitas

CRISPY SKIN BARRAMUNDI (A, LDO, LG)

Warm potato and vegetable medley, hollandaise

250G RUMP (LD, LG)

150 day Grain fed, Chips, Salad, choice of sauce

MUSHROOM & PEA RISOTTO (LDO, LG, V, VGO)

red onion, mushroom, truffle and cream

DESSERT (PICK 2 FOR ALTERNATE DROP)

STICKY DATE PUDDING (LDO, LG, V)

Butterscotch Sauce, Vanilla Ice cream

BANOFFEE SUNDAE (LGO, V)

Vanilla ice cream, banana, dulce de leche, fudge sauce, biscuit crumb

PANA COTTA (LDO, LG, V)

Butterscotch Sauce, Vanilla Ice cream

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BEVERAGE

Packages

DURATION	STANDARD	PREMIUM	DELUXE
2 HOURS	42PP	52PP	62PP
3 HOURS	54PP	64PP	74PP
4 HOURS	66PP	76PP	86PP

STANDARD

Mr Mason Sparkling Cuvee Brut NV
 Dottie Lane Sauvignon Blanc
 Hearts Will Play Rose
 Henry & Hunter Shiraz Cabernet
 XXXX Gold
 Stone & Wood Pacific Ale
 Somersby Apple Cider
 Hahn Premium Light
 Selection of soft drinks and juice

PREMIUM

Mr Mason Sparkling Cuvee Brut NV
 Mount Paradiso Prosecco NV
 Vivo Moscato
 Dottie Lane Sauvignon Blanc
 Lost Woods Chardonnay
 Hearts Will Play Rose
 Sud Rose
 Henry & Hunter Shiraz Cabernet
 Willow Chase Shiraz
 XXXX Gold
 Stone & Wood Pacific Ale
 Somersby Apple Cider
 Hahn Premium Light
 Selection of soft drinks and juice

DELUXE

Mr Mason Sparkling Cuvee Brut NV
 Mount Paradiso Prosecco NV
 Yves Sparkling Cuvee NV
 Vivo Moscato
 Dottie Lane Sauvignon Blanc
 Mill Flat Sauvignon Blanc
 Pennello Pinot Grigio
 Lost Woods Chardonnay
 Hearts Will Play Rose
 Sud Rose
 Willow Chase Shiraz
 Henry & Hunter Shiraz Cabernet
 Bare Winemakers Merlot
 XXXX Gold
 Stone & Wood Pacific Ale
 Furphy
 Somersby Apple Cider
 Hahn premium light
 Selection of soft drink and juice

BEVERAGE

Add-Ons

SPIRIT UPGRADE

Add house spirits to any beverage package for an additional \$25 per person, minimum of 50 guests.

COCKTAILS ON ARRIVAL

\$15 Per person, in addition to any beverage package.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.





CONTACT US

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