



# Celebrate with Oaks

## FESTIVE EVENT PACKAGES

15% OFF\*  
STAYS WHEN  
BOOKING  
AN EVENT



### MERRY & BRIGHT *Plated Menu*

MINIMUM 10 GUESTS

Make spirits bright with our elegant plated menu package — a festive dining experience perfect for end-of-year celebrations, complete with seasonal décor, delicious cuisine, and holiday cheer.

#### PACKAGE INCLUDES

- 3 hour room hire
- Choice of 2 or 3 course plated menu
- 2 hour beverage package
- Festive décor; Christmas tree, bon bons and festive centrepieces

#### UPGRADES:

Available at additional cost

- Alternate drop from additional \$5\* per person per course
- AV
- 3 or 4 hour Beverage package upgrades available

2 COURSES  
FROM  
**\$100\***  
PER PERSON

3 COURSES  
FROM  
**\$115\***  
PER PERSON

#### MENU

##### ENTRÉE OPTIONS

- Garlic prawns served in a creamy garlic sauce
- Satay chicken skewers served with homemade peanut sauce
- Crispy pork belly bites served with nam jim sauce
- Semi dried tomato, pistachio and saffron arancini bites served with garlic aioli (Vg)

##### MAIN OPTIONS

- Barramundi served with mushroom risotto, bok choy and lemon sauce
- Pork belly served with mash potato and Chinese broccoli
- Chicken breast served with mustard mashed potato and roast vegetables
- Teriyaki salmon served with cous cous, broccolini and lemon sauce
- Crispy teriyaki tofu served with brown rice and fresh onion, tomato and cucumber lemon dill salad (V)

##### DESSERT OPTIONS

- Pavlova passionfruit, chopped seasonal fruit, passionfruit sauce and crème
- Panna cotta, seasonal fruit, strawberry puree
- Chef selection assorted petit four

## FESTIVE FEAST *Buffet Menu*

MINIMUM 15 GUESTS

Join us for a festive buffet, perfect for end of year parties and events.

### PACKAGE INCLUDES

- 3 hour room hire
- Buffet menu
- 2 hour beverage package
- Festive décor; Christmas tree, bon bons and festive centrepieces

### UPGRADES:

Available at additional cost

- AV & beverage package upgrades

FROM  
**\$140\***  
PER PERSON

### MENU

- Baked ham with cranberry and redcurrant glaze
- Prawn cocktail with sriracha mayonnaise
- Roasted beef fillet with wasabi mayonnaise
- Cajun turkey served with gravy
- Roast pork belly served with gravy
- Duck fat roasted potatoes
- Roast vegetables confit garlic
- Salad station
- Yorkshire pudding
- Pavlova
- Fruit salad

**BOOK TODAY**

Contact us today on **+61 459 408 671**  
or email **EV1Perth@theoaksgroup.com.au**

### OAKS PERTH HOTEL

305 Murray Street, Perth WA 6000  
**oakshotels.com**

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\*Terms and conditions apply. For full details and information please visit [www.oakshotels.com/en/festive-event-packages](http://www.oakshotels.com/en/festive-event-packages)