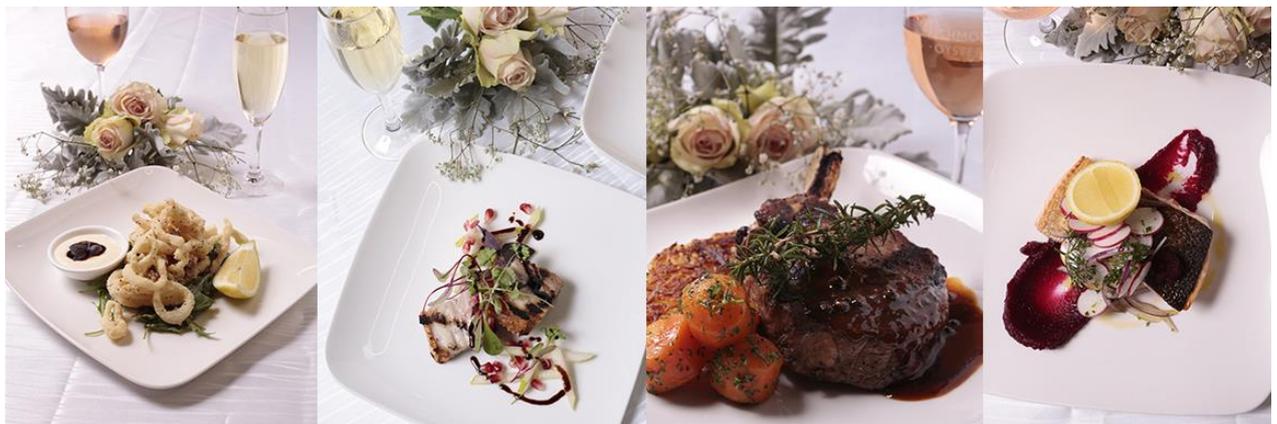




Richmond Oysters Oakleigh



66 Portman Street - Oakleigh - VIC - 3166

(03) 9568 4755

oakleigh@richmondoysters.com.au

FUNCTION PACKAGES RICHMOND OYSTERS OAKLEIGH

The Venue

Richmond Oysters is Melbourne's premier seafood destination, with almost 60 years of history in wholesale, retail and restaurant operations. In 1959, the family started a small outlet selling oysters and seafood to local pubs and restaurants next to the East Richmond railway line. Over six decades and three generations later we have grown and established ourselves in the broader Melbourne community as a trusted destination for premium quality, unadulterated seafood.

Our Oakleigh restaurant is a warm, spacious and inviting dining hall with two distinctive zones.

In the immediate entrance we have our unique Live Oyster Bar, with a three tiered display tank build into our expansive bar. Here you can mingle up at our bar or on our casual high tables, watching as our team shuck your oysters live from the tank.

Pass the bar and our expansive fresh fish display you walk through into our timber floored dining hall: a semi private space with brick walls, open timber truss ceilings and warm halo lighting.

Our venue is perfectly suited for hosting small groups or large gatherings, with dining capacity from 20 people to 150 people depending on configuration. Ask us about the perfect menu to suit your next event:

- Christenings
- Birthdays
- Anniversaries
- Engagements
- Weddings
- Commemorative Wakes
- Corporate Events
- Social Events

Optional Extras

- Free flowing sparkling mineral water - \$3 per person
- Round Tables – POA
- Table Linen (cloths and napkins) – POA
- Chair covers and sashes – POA
- Centre pieces and decorations – POA

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Our restaurant in Portman Street, Oakleigh, offers the perfect destination for family occasions, special celebrations, reunions and corporate events. Speak with our functions team today about how we can make your event unique and spectacular!

STAND UP COCKTAIL MENU

packages suited to min. 10	Our canape selection for stand up events \$40 8 pieces 2 hrs - \$50 12 pieces 3hrs - \$60 14peices 4hrs
freshly shucked oysters	<ul style="list-style-type: none"> ▪ pacific cold natural house sauces ▪ pacific hot kilpatrick mornay japanese kewpie
vegetarian	<ul style="list-style-type: none"> ▪ frittata seasonal vegetables ramesco sauce ▪ arancini tomato mozzarella basil ▪ sweet potato chickpea pokhorus mint ▪ artichoke pate fried rosemary onion walnut tart (vgn) (n) ▪ beetroot croquettes hazelnut cream (n)
seafood	<ul style="list-style-type: none"> ▪ smoked huon atlantic salmon blinis sour cream chives ▪ mini crab cheese soufflés ▪ crumbed local bay scallop saffron aioli ▪ prawn tempura ponzu sauce ▪ mini pizza anchovies capers ▪ zucchini fritti tuna mayo ▪ asian fish ball crispy bean thread noodles sweet chilli lime ▪ semolina dusted flash fried calamari balsamic mayo ▪ flake goujons crumbed or battered tartare sauce ▪ yellow tail kingfish ceviche salmon roe nashi pear radish
meat	<ul style="list-style-type: none"> ▪ lamb skewer garlic rosemary ▪ chicken skewer lemon thyme mustard ▪ popcorn chicken chive mayo ▪ sesame pulled pork herb crepe (n)

A LITTLE THEATRE

interactive station	<ul style="list-style-type: none"> ▪ live oysters scallops station with shucker (seasonal price) ▪ risotto station: <ul style="list-style-type: none"> ▪ saffron bass strait scallops peas fine herbs ▪ tomato blue swimmer crab zucchini basil
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SHARE MENU OPTIONS

The share menu options listed are best suited for groups of 16 persons or more. Smaller groups are recommended to order combinations of our standard seafood platters and other menu items to share.

Our menus are based on 4 persons per platter

MENU #1

	\$55 per person 3 course \$6 per person add oysters (1 baked 1 natural)
on arrival	<ul style="list-style-type: none"> ▪ pan-seared saganaki blistered Tomatoes basil lemon ▪ bread olive oil dips ▪ marinated olives
followed by	<ul style="list-style-type: none"> ▪ octopus red wine vinegar radicchio watercress shallot salad ▪ steamed mussels: tomato garlic white wine or creamy garlic or white wine & herbs ▪ flash fried semolina calamari balsamic mayo ▪ soft shell crabs green pawpaw nut salad(n)
main fair	fish n chips platter <ul style="list-style-type: none"> ▪ market fish grilled battered crumbed ▪ crumbed bass strait scallops ▪ fried peninsula squid ▪ grilled local prawn cutlets ▪ rocket pear parmesan salad(n) chips tartare sauce

MENU #2

	\$69 per person 3 course \$6 per person add oysters (1 baked 1 natural)
on arrival	<ul style="list-style-type: none"> ▪ pan-seared saganaki blistered Tomatoes basil lemon ▪ bread dips ▪ marinated olives
followed by	<ul style="list-style-type: none"> ▪ tempura prawns ▪ bass strait scallops soy ginger mirin spring onion crispy shallot or garlic butter kataifi ▪ sashimi: atlantic salmon port lincoln kingfish seaweed salad pickled ginger wasabi ▪ octopus red wine vinegar radicchio watercress shallot salad
main fair	<ul style="list-style-type: none"> ▪ steamed mussels: tomato garlic white wine or creamy garlic or white wine & herbs ▪ flash fried semolina calamari balsamic mayo ▪ local prawns creamy garlic sauce coconut rice ▪ lamb skewer garlic rosemary ▪ chicken skewer lemon thyme mustard ▪ garden salad chips

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MENU #3

	\$95 per person 4 course \$6 per person add oysters (1 baked 1 natural)
on arrival	<ul style="list-style-type: none"> ▪ smoked trout rillettes ▪ anchovy croutons ▪ pan-seared saganaki blistered tomatoes basil lemon ▪ bread dips ▪ marinated olives
followed by	<ul style="list-style-type: none"> ▪ cocktail prawns avocado tomato cos lettuce cocktail sauce lemon ▪ octopus red wine vinegar radicchio watercress shallot salad ▪ flash fried semolina calamari balsamic mayo ▪ bass strait scallops soy ginger mirin spring onion crispy shallot or garlic butter kataifi ▪ moreton bay bugs dill & citrus aioli yarra valley caviar
main fair	<ul style="list-style-type: none"> ▪ R.O. signature paella: local marinara chicken chorizo mussels prawns ▪ 350 gm grass fed beef rib eye red wine jus ▪ crispy skin atlantic salmon beetroot puree radish salad (gf) (df) ▪ garlic & rosemary potatoes greek salad or rocket and pear salad(n)
something sweet	<ul style="list-style-type: none"> ▪ golden gay time(n) ▪ chocolate brownie vanilla ice-cream

SOMETHING FROM THE LAND

	available upon request to add to your packages
	<ul style="list-style-type: none"> • slow beer braised lamb shoulder sautéed kale • 12 hour roasted pork neck pear chutney • chicken maryland cacciatore

SOMETHING SWEET

byo cake	bring your own cake cakeage apply
additional sweet things	Please inquire into our current al a carte dessert menu which we can offer an alternate drop or share platters for the center of the table
for your cocktail event, ask about our small sweet bites	<ul style="list-style-type: none"> ▪ a selection of small pastry delights (n) ▪ assorted macarons(n)

FUNCTION PACKAGES RICHMOND OYSTERS OAKLEIGH

PLATED MENU PACKAGES

ONE	TWO
<p><i>entrée alternate drop main alternate drop 2 sides BYO cake</i></p> <p>\$75pp</p>	<p><i>entrée alternate drop main alternate drop 2 Sides dessert alternate drop BYO cake</i></p> <p>\$85pp</p>
THREE	FOUR
<p><i>canapes – Select 3 entrée alternate drop main alternate drop 2 sides BYO cake</i></p> <p>\$90pp</p>	<p><i>canapes – select 3 entrée alternate drop main alternate drop 2 sides dessert alternate drop tea & coffee BYO cake</i></p> <p>\$95pp</p>
PREMIUM OPTIONS	
<p><i>3 way alternate drop</i></p> <p>+\$5pp</p>	<p><i>main upgrades roast duck spinach orange sauce 10pp atlantic salmon to blue eye, \$10pp rib eye to eye fillet, \$10pp ½ baked lobster mornay garlic Butter MP moreton bay Bug 3 pepper cream steamed rice</i></p>

FUNCTION PACKAGES RICHMOND OYSTERS OAKLEIGH

canape	Please choose from the list on page 1
Entrée selection	<ul style="list-style-type: none"> ▪ antipasto chilled seafood charcuterie pickled veg ▪ classic prawn and avocado cocktail (gf) ▪ sashimi pickled ginger wasabi soy seaweed (gf) (df) ▪ salt & pepper calamari semolina dusted balsamic mayo rocket ▪ soft shell crab green pawpaw peanut salad (df)(n) ▪ bass strait scallops soy ginger soba noodle salad (df) ▪ beef tartare pickle veg frizee croutons(df) ▪ twice cooked pork belly pomegranate apple salad (gf) (df) ▪ goats cheese soufflé toast candied fruits
main fair	<ul style="list-style-type: none"> ▪ crispy skin atlantic salmon beetroot puree radish salad (gf) (df) ▪ bass strait scallop risotto peas truffle oil (gf) ▪ smoked cod pie cheesy leek ragout ▪ steamed rockling celery meringue chao stock (gf) (df) ▪ salt roasted pork lion confit red cabbage sherry jus (gf) (df) ▪ rolled stuffed chicken garlic thyme jus buttered green beans ▪ charred rib eye garlic potato rosti glace carrots pepper jus (gf) ▪ lamb shank turnip hot pot bacon frizee salad (gf)
Something sweet	<ul style="list-style-type: none"> ▪ strawberry delice almond praline(n) ▪ upside down apple tart cinnamon ice-cream ▪ rose panna cotta turkish delight pistachio (gf) (n) ▪ golden gay time honey comb chocolate crumb toasted peanuts(n) ▪ lemon curd citrus salad burnt meringue (gf) ▪ chocolate brownie vanilla ice-cream salted caramel ▪ assorted seasonal fruits raspberry sorbet (gf) (df) (vgn)
vegetarian/ vegan	<p><u>entree</u></p> <ul style="list-style-type: none"> ▪ baked spinach ricotta dumplings rich tomato (V) ▪ slow braised cabbage rice lemon roll caraway oil (vgn) (gf) (df) ▪ light pickled baby vegetables herb dressing olive cream (vgn) (df) <p><u>main</u></p> <ul style="list-style-type: none"> ▪ eggplant Lasagnette basil oil chickpea ragout (vgn) (gf) (df) ▪ broad bean risotto saffron aioli (v) ▪ gratin field mushroom caramel sweet potato pounded herbs (vgn) (gf) (df)
sides	<ul style="list-style-type: none"> ▪ garden salad (gf) ▪ greek salad (gf) ▪ pear rocket pinenut parmesan salad (gf) (n) ▪ rosemary garlic potatoes (gf)(vgn) (df) ▪ steamed broccoli beans almonds (gf) ▪ baked pumpkin dhuka herb dust (gf) (vgn) (df)
upgrades	<ul style="list-style-type: none"> ▪ increase a main package to choice of 3 (add \$5 pp) ▪ roast duck spinach orange sauce(add \$10pp) (gf) ▪ rib eye upgrade to eye fillet(add \$10pp) ▪ atlantic salmon upgrade to blue eye cod(add \$10pp) ▪ ½ baked lobster mornay or garlic butter (market price) ▪ moreton bay bug 3 pepper cream steamed rice (add \$15pp) (gf)

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WASHED DOWN WITH

bronze	\$28pp for 2 hours \$8pp every hour after
	<ul style="list-style-type: none"> ▪ RO pinot gris clare Valley SA ▪ RO Riesling clare valley SA ▪ mt. monster cabernet sauvignon limestone coast SA ▪ tap beer ▪ purezza mineral water
silver	\$38pp for 2 hours \$10pp every hour after
	<ul style="list-style-type: none"> ▪ tai nui sauvignon blanc malborough NZ ▪ 42 degrees pinot grigio Abruzzo ITA ▪ blackets shiraz barossa valley SA ▪ tap beer ▪ purezza mineral water ▪ soft drinks
	\$48pp for 2 hours \$12pp every hour after
gold	<ul style="list-style-type: none"> ▪ dogarina prosecco treviso ITA ▪ te tera pinot gris martinborough NZ ▪ delatite pinot noir high country VIC ▪ tap beer ▪ basic spirits ▪ purezza mineral water ▪ soft drinks

*all menu items are subject to availability



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Booking Form | Richmond Oysters Oakleigh

CONTACT DETAILS

Name: _____

Organisation Name (if applicable): _____

Address: _____

Phone Number (Business): _____ Phone Number (Home): _____

Mobile Number: Fax Number: _____

E-mail Address: _____

FUNCTION DETAILS

Date Request: _____ Start Time Request: _____

Type of Function: _____ Approximate Numbers: _____

Special Requests: _____

PAYMENT DETAILS

A deposit of \$10 per person must be made with all function bookings. Please provide your credit card details below for processing the payment of the deposit. Final payment of the balance is required on the night of your function.

_____ - _____ - _____ - _____ / _____

Card No Expiry Date CCV

Name on card: _____

I give permission for the above credit card details to be charged. Until receipt of the deposit and booking form all bookings are considered to be tentative. A confirmation letter will be forwarded upon receipt of deposit. I acknowledge that I have read the terms and conditions. I confirm I have read the Terms & Conditions of my booking.

Signed: _____ Date: ____ / ____ / ____

Please return this form by email to oakleigh@richmondoysters.com.au

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