

ORAN PARK HOTEL

EVENT GUIDE



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NOTE: Our pricing and information provided is subject to change. Please check your event details with the Oran Park Hotel team.



ABOUT US

Welcome to Oran Park Hotel, the iconic new hospitality venue in the heart of Oran Park. Owned and operated by Momento Hospitality, with over 30 years of experience creating award-winning venues across NSW, we are excited to make Oran Park Hotel the entertainment and event hub for the community.

Oran Park Hotel caters to every taste and occasion. The venue boasts extensive event spaces including gorgeous outdoor rooftop, open-air atrium, kids play space, multipurpose cinemas, meeting rooms, large and small event spaces and a large ballroom ideal for weddings, formals, and more. Our Sports Bar is the ultimate sport lover's haven with private spaces to be hired including the entertainment lounge with its own games area.

Momento Hospitality specialises in bringing world class functions and events to life with quality food and beverage options available, state of the art facilities and warm, professional service.

Perfect for any occasion

Our venue is perfect for any occasion:

- Weddings
- Social Events
- Kids Partys
- Life Celebrations
- Corporate Socials
- Conferences
- Seminars
- Workshops

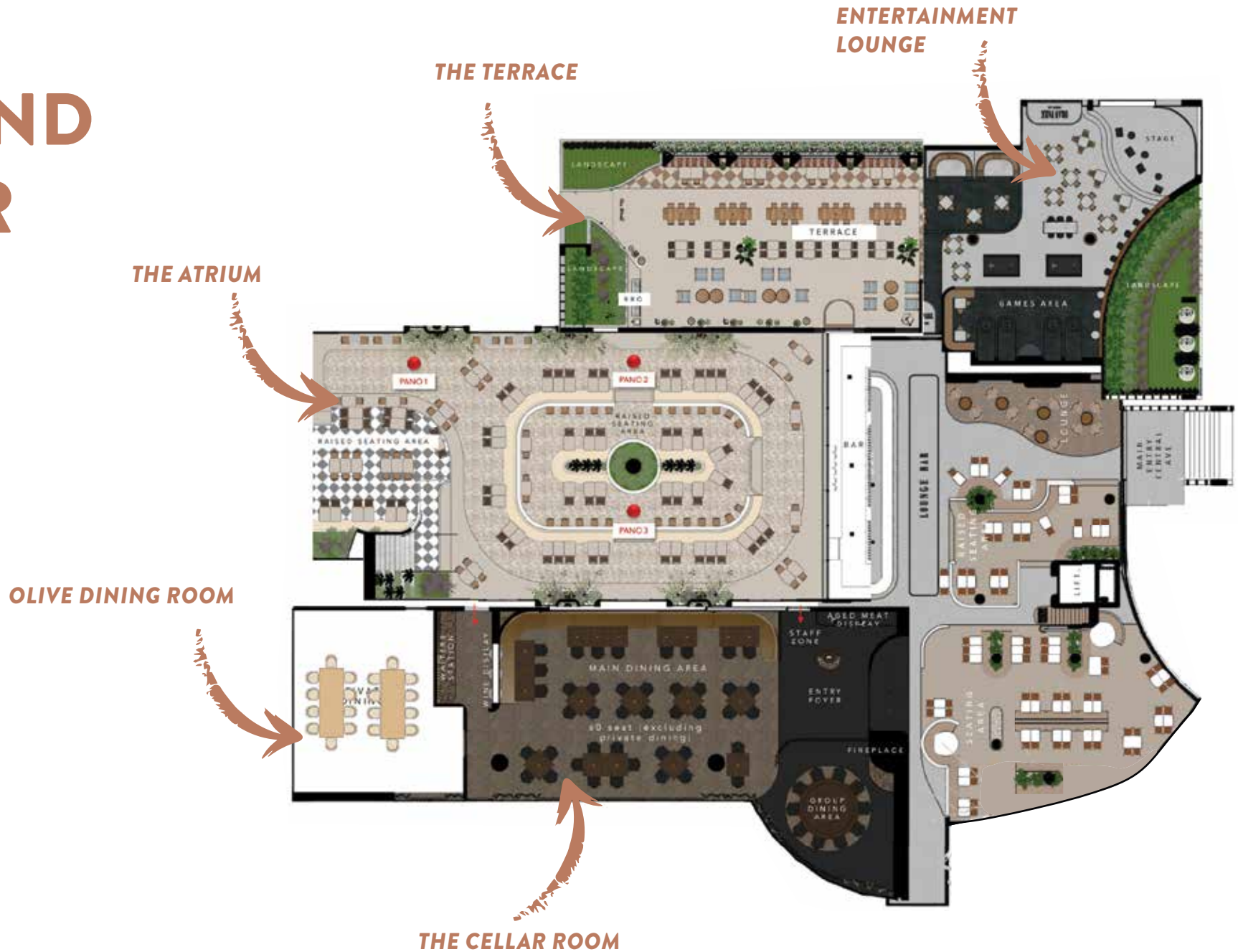
Quality food and beverage

Positioning itself as a premier venue, Oran Park Hotel distinguishes its events through an unparalleled commitment to quality, offering an exquisite culinary experience and top-tier beverages that elevate every event.

Affordable packages

Ensuring inclusivity and competitiveness in the region, Oran Park Hotel provides a range of packages, from affordable options to top-tier selections, ensuring a perfect fit for any occasion.

GROUND FLOOR



THE OLIVE ROOM

Enjoy personalised sophistication in The Olive Room – an intimate dining space designed for our discerning guests. Accommodating up to 16 guests, the Olive Dining Room provides the idyllic backdrop for private gatherings, celebratory moments, and executive meetings.



16	16	Y	Y



THE CELLAR ROOM

With a capacity for up to 100 guests seated for dinner, or 160 cocktail style, The Cellar Room is an elegant and sophisticated space ideal for celebrating special birthdays, engagements and more.

The Cellar Room is inclusive of The Olive Dining or can be booked separately. Capacities differ to book separately

90	120	Y	Y





THE ATRIUM

Welcome to The Atrium at Oran Park Hotel, our outdoor space filled with natural charm and versatility. Whether you're hosting a grand event or an intimate gathering, our Atrium offers the ideal natural setting.





Perfect for cocktail-style functions, The Atrium provides a picturesque backdrop for unforgettable moments and special celebrations.

Choose from exclusive hire of the entire Atrium, or for smaller events you can opt for a non-exclusive hire of the Courtyard or the Platform spaces, each offering its own unique ambiance, to create an event that truly reflects your vision.





EXCLUSIVE

			
250	350	Y	Y

COURTYARD

			
50	75	N	Y

PLATFORM


			
30	50	N	Y





ENTERTAINMENT LOUNGE





The Entertainment Lounge is where good times and live music collide in a vibrant atmosphere. This semi-private space offers the perfect blend of entertainment and comfort, complete with a stage for live performances and a games area featuring pool tables and darts. Gather around, challenge your companions to a friendly game, and immerse yourself in the lively energy of this dynamic space.

			
100	150	Y	Y

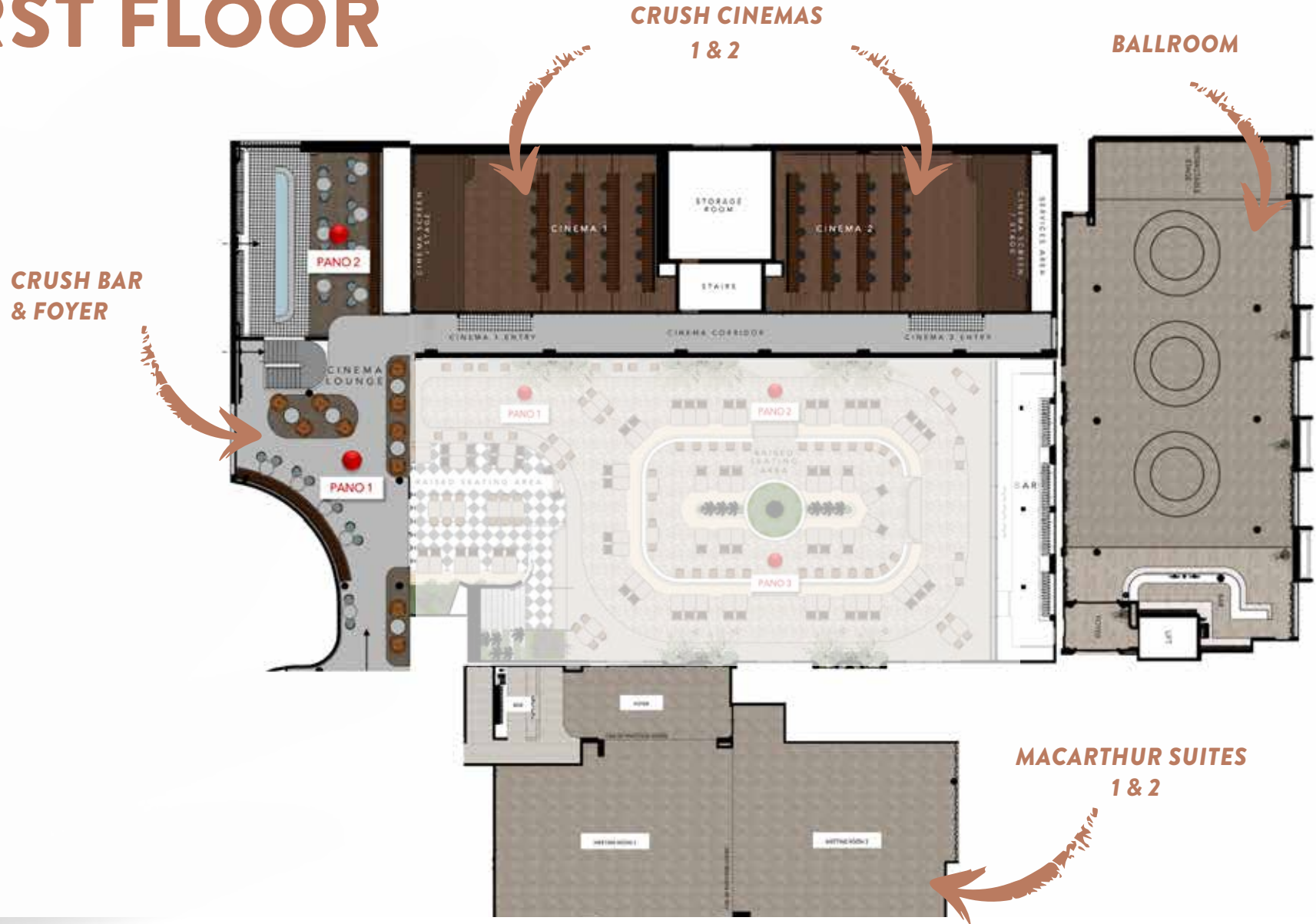


THE TERRACE

Step into The Terrace, an covered oasis flooded with sunlight and naturally inspired interiors. This tranquil space offers a seamless blend of indoor comfort and outdoor ambiance, providing the perfect setting for leisurely gatherings with friends and family. The Terrace is open ended to bring the outside in, and features a stunning fireplace. The roof can be opened to enjoy the sunlight or closed for inclement weather.

			
100	130	Y	Y

FIRST FLOOR









BALLROOM

Step into the grandeur of our Ballroom, where dreams become reality and celebrations reach new heights. Adorned with sculpted ceilings and exuding timeless elegance, this majestic space sets the stage for unforgettable weddings and grand events. Welcoming guests with a private foyer, the Ballroom offers

exclusivity and sophistication from the moment they arrive. With an in-room bar catering to every need, our Ballroom ensures that every detail is impeccably crafted, leaving you free to revel in the magic of the moment and create memories to last a lifetime.

			
280	400	Y	Y




MACARTHUR SUITES





Our versatile Macarthur Suites, are ideal for corporate events and gala dinners. Offering the flexibility to be hired as one expansive room or divided into two smaller spaces. Each room boasts its own state-of-the-art audiovisual setup, ensuring seamless presentations and immersive experiences for your guests.

Whether hosting a corporate gathering or an elegant gala dinner, our Macarthur Suites promises to elevate every occasion with its refined ambiance and unparalleled amenities.





EXCLUSIVE

			
245	350	Y	Y

SUITE 1

			
120	180	Y	Y

SUITE 2

			
120	170	Y	Y

CRUSH CINEMAS




Step into our private Crush Cinemas, where the magic of the silver screen meets the intimacy of exclusive gatherings. Our two luxurious cinemas are available for hire - perfect for private viewings, seminars, book launches, and beyond. Immerse yourself in cinematic style while enjoying the privacy and comfort of your own screening room.

There is two cinemas available for hire seating 40 guests each.

Add on a cocktail party welcome in Crush Bar and Foyer to really impress your guests!



CRUSH CINEMAS

		
40	Y	Y






CRUSH BAR & FOYER

Enhance your cinema experience by hiring the adjoining Crush Bar and foyer, where guests can gather for drinks or socialize over canapés before or after the main event.

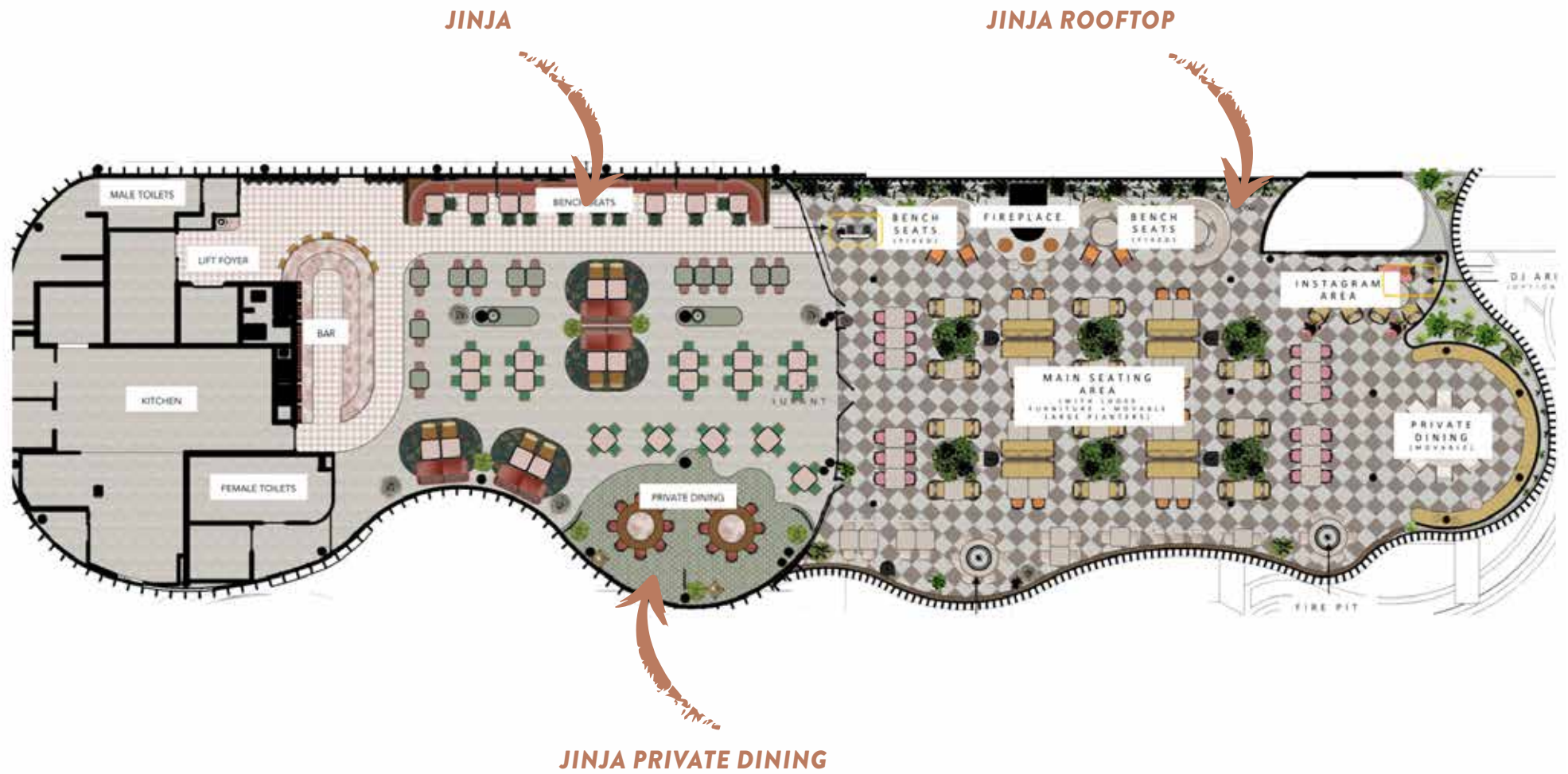
Whether you're seeking entertainment, education, or simply an unforgettable experience, our Crush Cinemas and Bar offer the perfect backdrop for every occasion.



CRUSH FOYER & BAR

		
65	N	Y

ROOFTOP





JINJA ROOFTOP

Jinja Rooftop, an exclusive retreat nestled atop Oran Park Hotel, offering a picturesque panorama of the surrounding area. This unique space blends eclectic style with breathtaking views, creating an ambiance that is both chic and inviting. With its part-covered design, Jinja Rooftop invites guests to mingle amidst Instagram-worthy spaces, where every corner tells a story waiting to be shared. Whether you're soaking in the sun or under the stars, this rooftop oasis promises an unforgettable experience.



250	350	N	Y



JINJA PRIVATE DINING

Jinja Private Dining, a secluded haven within the vibrant Jinja Dining experience. Enveloped by curtains and set with large round tables, this intimate space sets the stage for a feast of the senses. Indulge in a culinary journey curated by the Jinja Dumpling Bar while sipping on expertly crafted cocktails. Whether for a romantic rendezvous or an exclusive gathering with friends, Jinja Private Dining promises an evening of culinary delight and unparalleled ambiance.

16	N	N	Y

JINJA EXCLUSIVE

Jinja Exclusive, where your next big event takes center stage amidst unparalleled luxury and style. Take advantage of our exclusive offering to hire the entire rooftop, inside and out, for a truly unforgettable occasion. Step into an interior adorned with chic pink tones, complemented by an Instagram-worthy wall that adds a touch of glamour to every snapshot.

Outside, panoramic views await, providing a breathtaking backdrop for your festivities. Whether it's a milestone celebration, a corporate soiree, or a lavish gathering with loved ones, Jinja Exclusive ensures that every moment is elevated to extraordinary heights.







			
400	550	Y	Y

WEDDING CEREMONIES

Celebrate your love amidst the stunning backdrop of Jinja Rooftop, where wedding dreams come to life against the panoramic skyline of Oran Park. Exchange vows in an unforgettable ceremony set against the breathtaking vistas.

With the landscape as your witness and the gentle breeze as your accompaniment, create cherished memories that will last a lifetime. Whether it's an intimate affair or a grand celebration, Jinja Rooftop offers the perfect setting for saying "I do" in style and sophistication. *Available 3pm - 5pm only*

			
350	N	N	Y



Canapés

COCKTAIL

Beetroot tartare on a beetroot chips
Split pea falafel with tahini and maple dressing
Avocado and pea tart with goats' feta cheese
Buffalo ricotta with lavender honey on a Pane carasatu
Salmon tartare with avocado mousse and roe
Pacific oysters with mignonette

CANAPÉ

Scallops' ceviche with lime coriander, cucumber
Pumpkin tortellini with brown butter sage, pine nuts, pecorino
Arancini with taleggio, parmesan, mozzarella and aioli
Eggplant parmigiana with sugo mozzarella, tomato
Cod croquettes with saffron aioli and chive
Middle Eastern lamb kofta with sumac and minted yoghurt dip
Peking duck pancakes with cucumber and hoisin
Mini pork & fennel sausage roll with tomato relish



Canapés

SUBSTANTIAL CANAPES

- Fish taco with avocado crema, pickled cabbage, lime mayo, jalapeno
- Southern fried chicken burger slider with slaw, spicy mayo
- Mini beef burger with American cheese, pickles, tomato sauce, mustard
- Prawn cocktail roll with lettuce marie rose sauce, brioche buns
- Mini meatballs subs with pork and nduja meatballs, provolone, milk bun
- Mini Beef Brisket pie with rosemary salt
- Mini chicken pie with crispy shallots,
- Vegetarian pie with tomato relish
- Crumbed king prawns with finger lime aioli and lemon

BOXES

- Heirloom tomato salad with buffalo mozzarella, caramelised onion balsamic
- Spiced cauliflower with hummus, fennel, pomegranate, mint, pine nuts
- Truffled shoestring fries with parmigiano
- Mini fish and chips with tartare sauce and lemon
- Casarecce cacio e pepe with black peppercorn, parmigiano and pecorino



Canapés

SWEET TREATS

Berry and cream patisserie mini tart
Chocolate mousse and raspberry tart
Dulce de Leche tart with hazelnut praline
Mini pavlova with vanilla mascarpone and passionfruit curd
Mini ricotta cannoli
Assorted macarons

PRICING

Minimum 45 guests

\$50 6pcs

2 cocktails, 1 canapé, 1 substantial,
1 box, 1 dessert canapé

\$60 8pcs

3 cocktails, 2 canapés, 1 substantial,
1 box, 1 dessert canapé

\$70 10pcs

3 cocktails, 3 canapé, 2 substantial,
1 box, 1 dessert canapé



Stations

SUSHI & SASHIMI

Min 45 guests | from \$30pp

Hand-crafted sushi & sashimi by our chefs. A selection of tuna, king fish, salmon, avocado, tuna, salmon, cucumber chicken katsu, tofu, seaweed salad, wasabi, ginger, soy sauce.

SEAFOOD STATION

Min 45 guests | \$40pp

Feast on the freshest fare. Freshly shucked Pacific, tiger prawns, scallop ceviche, calamari salad, complemented with a choice of condiments including, cocktail sauce, mignonette dressing, lemon

OYSTER BAR

Min 45 guest | \$25pp | 4 oysters each

Freshly shucked pacific & rock oysters From the pristine coastal waters of NSW accompanied by house made condiments of caramalized red wine, green apple mignonette, finger limes, tabasco sauce, lemons.

PAELLA

Min 45 guests | \$25pp

Embark on a culinary journey with our interactive experience featuring a classic Spanish dish. Watch as fresh seafood, prawns, calamari, mussels, chicken, and chorizo come together in a tomato sofrito with saffron-spiced bomba rice. A truly immersive and mouthwatering dining adventure.



Stations

ANTIPASTO & CHEESE

Min 45 guests | \$28pp

A Selection of Grilled seasonal Marinated Vegetables, stuffed Capsicum, Olives, pepperonata, Beetroot Mint & Pistachio, Local artisan salumi, San Daniele prosciutto, Smoked mortadella, Salami Cotto, cornichons, Guindillas, Australian & International Chesses Taleggio, Maffra Cheddar, with condiments, Muscatels, quins paste Pickled Figs, Lavosh, bread sticks

BBQ

Min 45 guests | \$50pp

Experience open flame charcoal style traditional Brazilian flavours and picanha steak. Peri peri chicken, lamb rump, potato salad, rocket salad, coleslaw, crusty bread rolls and butter, chimichurri, tomato salsa, and romesco sauce.

DUMPLINGS BY JINJA

Min 45 guests | \$35pp

Pork siu mi green skin, Har Gao prawn black shin, chicken & mushrooms dumpling BBQ pork buns, Veg Bean curd, cheeseburger spring rolls, BBQ duck spring rolls, dumpling sauce, sweet and sour plum sauce, chili and lime peanut sauce

*Available in Jinja only

DESSERT

Min 45 guests | \$20pp

A choice of desserts and mini tarts, the perfect way to indulge your sweet tooth including, espresso pan cotta, Dulce de Leche tart with hazelnut praline, berry and cream patisserie mini tart, brownie, assorted macarons





Stations

PASTA STATION

Min 45 guests | \$ 35pp

Join us at our Pasta Station, where handcrafted delights await! Indulge in freshly made pasta served as a grazing station, perfect for mingling and savouring culinary delights with friends and family. Let our expert chefs tantalize your taste buds with a variety of pasta creations cooked in parmigiano reggiano wheel and served including pasta Cacio e Pepe, pasta Aglio e Olio, ensuring a memorable gastronomic experience for all guests.

PIZZA STATION

Min 45 guests | \$ 35pp

Please select 4 pizzas

Margherita - tomato, buffalo mozzarella, basil, parmesan

Pepperoni - pepperoni, san marzano tomato, fior di latte

Spicy Italian hot salami - nduja, roasted peppers, buffalo mozzarella, green olives

Smoked chicken chorizo - smoked chicken, peppers, buffalo mozzarella

Zucchini & prawn - prawns, grilled zucchini, cherry tomatoes, buffalo mozzarella

Pesto amore - pesto base, spinach, broccolini, feta, green olives, fior di latte

Hawaiian - fresh pineapple, smoked ham, mozzarella

BBQ chicken - roasted chicken, house made bbq sauce, pancetta, shallots, fior di latte

Share boards

CHARCUTERIE BOARD

10 guests | \$160

San Daniele prosciutto, smoked mortadella, salami cotto, spicy nduja spread, cornichons, guindillas, olives, bread sticks

CHEESE BOARD

10 guests | \$160

Taleggio 200 gr, dolce gorgonzola 200gr, maffra cheddar 300gr. Served with pickled figs, quince paste, muscatels, grapes, walnuts and lavosh,

VEGETARIAN ANTIPASTO BOARD

10 guests | \$90

Grilled eggplant, capsicum, zucchini ribbons, pickled artichoke, stuffed sweet pepper, olives, pepperonata bread sticks

DIP BOARD

10 guests | \$70

Avocado & broad bean with goats' feta, beetroot mint & pistachio and hummus. Served with pine nuts & dukkha, Zatar flatbread, sea salt grissini

ADD BOARDS
IN ADDITION TO
YOUR MENU!



Share boards

ADD BOARDS
IN ADDITION TO
YOUR MENU!

CRUDITIES BOARD

10 guests | \$85

Heirloom carrots, celery, baby capsicum, cucumber, broccolini, heirloom tomato, gem lettuce, avocado crema, french onion

CHICKEN WINGS BOARD

10 guests | 2kgs | \$65

Buffalo wings, sriracha butter sauce

SNACKS BOARD

10 guests | \$65

Trail mix, apricot, dry fig, cranberry's, pretzel sticks, chocolate pretzel potato wafers, salted pistachio

MEAT SKEWERS BOARD

10 guests | 30 Pieces | \$130

Mini chorizo, Moroccan lamb kofta, chicken souvlaki, mint yoghurt

SUSHI PLATTER

10 guests | 3 per person | \$120

Assorted Sushi Rolls, Salmon, Avocado, Tuna, chicken, Prawns, cucumber, wasabi, soy sauce

AUSTRALIAN PLATTER

10 guests | \$110

Assorted meat pies, mini sausage rolls, chicken wings, tomato relish

DESSERT BOARD

10 guests | \$95

Chocolate petit fours, macarons, dulce de leche tartlets, strawberries, chocolate brownies



ORAN PARK *Feast*

\$88 PER PERSON

Minimum 20 guests



- Artisan bread roll & pepe saya butter

TO START

- Charcuterie selection artisan cured meats pickles, olives, chargrilled sourdough
- Prawn cocktail, baby gem lettuce, marie rose, lemon
- Heirloom tomato salad with buffalo mozzarella, pickled spanish onion, basil, oregano, caramelised balsamic

MAIN

- Potato gnocchi pomodoro, roasted cherry tomato, prosecco, buffalo bocconcini, basil and parmesan
- Pan seared oar king salmon, fennel, lemon, caper salsa
- Roasted free range chicken, white bean puree, tarragon stuffing, chicken gravy
- Herb Roasted porchetta, Macadamia Tarator, Roasted pears, pickled radish, sage

SERVED WITH

- Crispy royal blue potatoes, roasted garlic, rosemary, sea salt
- Baby cos, radicchio, rocket, spinach, chardonnay dressing

TO FINISH

- Assorted petit fours & macarons

GRAND Feast



TO START

\$105 PER PERSON

Minimum 20 guests

- Artisan bread roll & pepe saya butter

**ADD CHEESE
PLATTER
FOR \$15PP!**

MAIN

*Gnocchi included
Please select 3 additional
options*

- Heirloom tomato salad served with buffalo mozzarella, pickled spanish onion, basil, oregano, caramelised balsamic
- Chilled seafood platter, pacific oysters, tiger prawns, scallops, smoked trout pate, salmon roe, taramasalata & bottarga, marie rose, lemon, mignonette, escabeche, pane croccante

- Potato gnocchi pomodoro, roasted cherry tomato, prosecco, buffalo bocconcini basil and parmesan

Select 2 options from below:

- Pan seared Ora king salmon, fennel, capers, preserved lemon salsa
- Oven roasted barramundi fillet, peperonata, currants, pine nuts, basil
- Roasted free range, chicken, white bean puree, parsley and tarragon stuffing, chicken gravy
- Herb roasted porchetta, macadamia tarator, roasted pears, pickled radish, sage

Select 1 options from below:

- Slow Roast lamb shoulder, creamed spinach, mint jus
- Roasted Black Angus sirloin, Au Poivre butter, jus

SERVED WITH

- Crispy royal blue potatoes, roasted garlic, rosemary, sea salt
- Baby cos, radicchio, rocket, spinach, chardonnay dressing

TO FINISH

- Assorted petit fours & macarons

STANDARD SET *Menu*

TWO COURSE | \$65PP

THREE COURSE | \$80PP

Please select 2 options from each chosen course

Minimum 45 guests



- Artisan bread roll & pepe saya butter

TO START

- Cauliflower salad, spiced cauliflower, hummus, fennel, pomegranate, mint, pine nuts, chardonnay dressing
- Prawn cocktail, baby gem lettuce, marie rose, avocado, lemon
- Bocconcini roulade, prosciutto, mortadella, salami, antipasto salad, yellow tomato bruschetta, baguette, basil oil, balsamic

MAIN

- Potato gnocchi pomodoro, roasted cherry tomato, prosecco, buffalo, bocconcini, basil and parmesan
- Roasted corn-fed chicken, white bean puree, parsley and tarragon stuffing, chicken gravy
- Conn Bay barramundi, pan seared, peperonata, pine nuts, lemon, basil, olive oil

SERVED WITH

- Crispy royal blue potatoes, roasted garlic, rosemary, sea salt
- Baby cos, radicchio, rocket, spinach, chardonnay dressing

TO FINISH

- Churros platter to share with spiced chocolate sauce and dulce de leche

PREMIUM SET *Menu*

Please select 2 options from each chosen course

- Artisan bread roll & pepe saya butter

TO START

- Zucchini flower, whipped curd, almond cauliflower skordalia
- Burrata, san daniele prosciutto, wild rocket leaves, figs, walnut tapenade, vincotto
- Prawns gnocchi, tiger prawns, pancetta, basil, tomato butter
- Bocconcini roulade, prosciutto, mortadella, salami, antipasto salad, yellow tomato bruschetta, baguette, basil oil, balsamic

MAIN

- Potato gnocchi pomodoro, roasted cherry tomato, prosecco, buffalo bocconcini basil and parmesan
- Roasted corn-fed chicken, white bean puree, parsley and tarragon stuffing, chicken gravy
- Tasmanian salmon, farro, burnt lemon salsa, capers almond fennel salad
- Beef tenderloin, truffle butter roasted eschalots, onion soubise, broccolini

SERVED WITH

- Crispy royal blue potatoes, roasted garlic, rosemary, sea salt
- Baby cos, radicchio, rocket, spinach, chardonnay dressing

TO FINISH

- Panna cotta, butter milk, poached pears, figs, verjuice
- Pavlova, mango puree, passionfruit, lime, coconut, cream
- Citrus tart, Italian meringue, lemon curd, raspberries
- Tirapuccino, vanilla mascarpone, hazelnut savoiardi, espresso meringue, cacao

Minimum 45 guests

TWO COURSE | \$105PP

THREE COURSE | \$125PP



BEVERAGES



STANDARD

3 HOUR \$49PP | 4 HOUR \$59PP
5 HOUR \$69PP | 6 HOUR \$79PP

House Beer
House Wine
Soft Drinks
Juices
Sparkling Water

PREMIUM

3 HOUR \$69PP | 4 HOUR \$84PP
5 HOUR \$99PP | 6 HOUR \$114PP

House Beer
Premium Beer
Premium House Wine
House Spirits
Soft Drinks
Juices
Sparkling Water

Add ons

Tap Cocktail on arrival | \$15pp

Choose one of our
inhouse tap cocktails to add
extra flair to your event!

Bar Tab

Bar tabs can be the easiest way to celebrate with friends and set a limit on what you want to spend on drinks at your event. We can build your beverage list with you or tell us what you want and your bar tab limit!

Cash bar

Whether your friends are one-drink-wanderers or those who love a few, organise a cash bar for your event and let them play it their way!

NON ALCOHOLIC

3 HOUR \$45PP | 4 HOUR \$55PP
5 HOUR \$65PP | 6 HOUR \$75PP

0% Beer
0% Spirits
Mocktails
Soft drinks
Juices
Sparkling water

SOFT DRINK & JUICE

4 HOUR \$15PP

Soft drinks
Juices
Sparkling water

COCKTAIL PARTY

Bring your next
event to life with a
cocktail masterclass
and canapes!

Enquire today about our
private event spaces!

from
\$149 PP





ORAN PARK HOTEL

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