



THE OXFORD SCHOLAR HOTEL

FUNCTION PACK

WELCOME TO THE OXFORD SCHOLAR



OUR TEAM IS HERE TO HELP



03 9964 6977

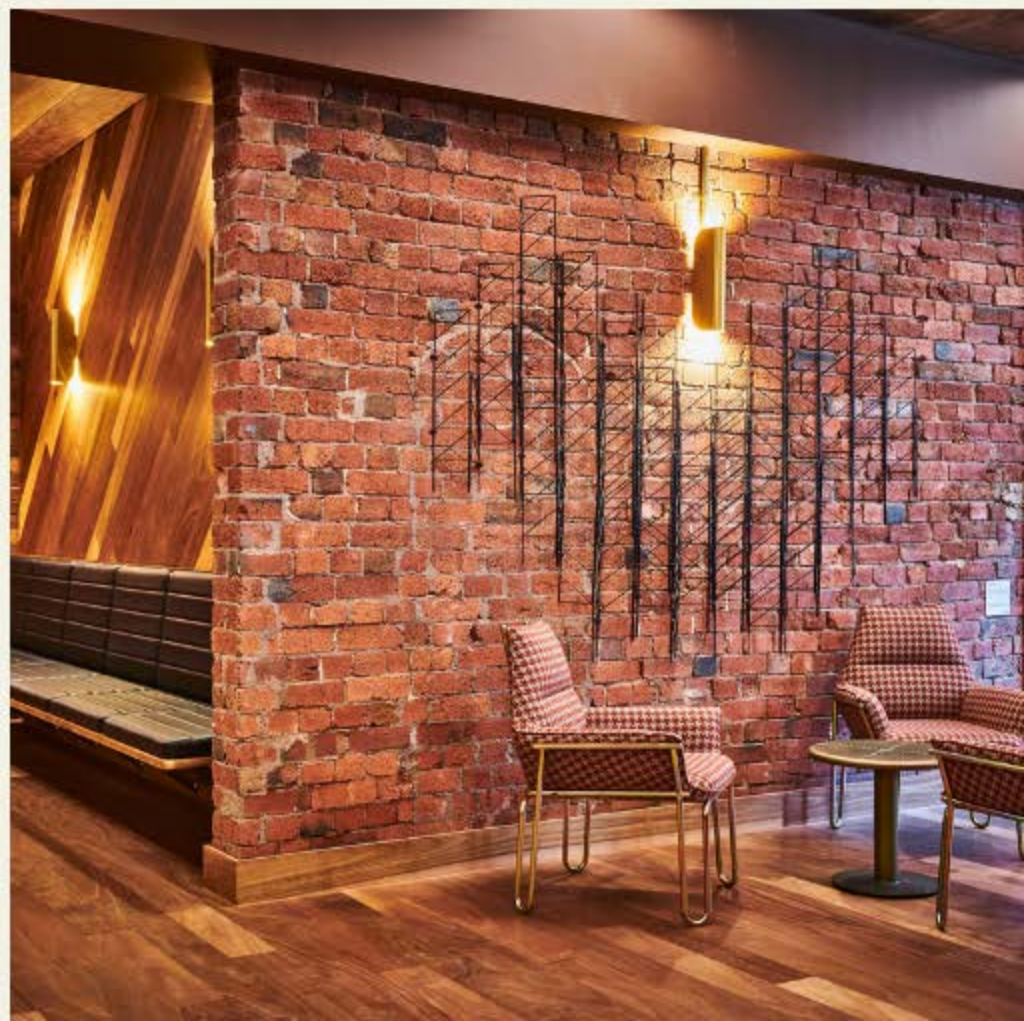


functions@mahonygroup.net.au



427 Swanston Street, Melbourne, 3000

Situated in the heart of Melbourne's CBD, The Oxford Scholar offers a distinguished setting for your next function or private event. Our venue features a versatile selection of function spaces — from intimate boardrooms to open-plan dining areas and exclusive-use zones — each thoughtfully designed to accommodate a wide range of occasions including corporate gatherings, milestone celebrations and social events. Complemented by a refined menu of seasonal dishes, an extensive beverage offering, and professional service, The Oxford Scholar provides a seamless and memorable experience for you and your guests. Enquire with our team today to explore the ideal space for your event.



OUR
SPACES

FUNCTION SPACES

THE
OXFORD
SCHOLAR
HOTEL



SOUND SYSTEM



HDMI COMPATIBLE
MOBILE SCREENS AVAILABLE



WIRELESS MICROPHONE



50 PAX



130 PAX



PRIVATE BAR



LEVEL 1

Our exclusive Level 1 space is perfect for a private event, product launch, workshop or seated meal. With it's own bar and access to state of the art AV equipment, you are able to play your own music and use our wireless mic's for any speech requirements. The space can be sectioned to suit any group size up to 150. Furniture is moveable to suit your event style

OUR
SPACES

FUNCTION SPACES

THE
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HOTEL



SOUND SYSTEM



HDMI COMPATIBLE
MOBILE SCREENS AVAILABLE



WIRELESS MICROPHONE



20 PAX



70 PAX



PRIVATE BAR



LEVEL 2 COCKTAIL BAR



A classy, cosy cocktail bar perfect for a milestone birthday or corporate networking event. Offers exclusive lift access, a gorgeous private bar and open floor plan to suit your setup requirements

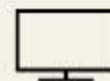
OUR
SPACES

MEETING ROOMS

THE
OXFORD
SCHOLAR
HOTEL



SOUND SYSTEM



HDMI COMPATIBLE



10-14 PAX



SERVICED SPACE



The Oxford Scholar's private meeting rooms seat up to 14 guests and are equipped with full AV capabilities, making them ideal for business meetings or private dining. Catering can be served directly into the room, offering a seamless and professional experience in a versatile, self-contained space.

OUR SPACES

PUB SPACES

THE
OXFORD
SCHOLAR
HOTEL



SOUND SYSTEM



HDMI COMPATIBLE SCREENS



WIRELESS MICROPHONE



FRONT BAR

Versatile space with a mix of low and high dining tables, suited to group dining or cocktail style



40 PAX



SHARED
BAR



60 PAX



BACK BAR

Cosy, tucked away area suited to informal gatherings and small seated meals



35 PAX



PRIVATE
BAR



60 PAX



THE ATRIUM

An industrial space perfect for casual get togethers, parties, networking events and seated dinners



50 PAX



SHARED
BAR



80 PAX

PUB SPACES

(COMBINED)



SOUND SYSTEM



HDMI COMPATIBLE SCREENS



WIRELESS MICROPHONE



FULL VENUE

Take the full pub! Spacious and flexible function area featuring a mix of high and low tables, ideal for big celebrations & corporate cocktail style events



170 PAX



300 PAX



PRIVATE BAR



BACK BAR & ATRIUM

The back half. Perfectly suited to corporate get togethers, EOFY & Xmas parties, trivia nights & birthday celebrations



90 PAX



160 PAX



PRIVATE BAR



OUR MENUS

Our food is made in-house using fresh, local ingredients. We cater separately to all dietary requirements



PUB FINGER FOOD

Our pub finger food menu is designed to be served on platters to table

SLIDERS - \$5 EACH - MIN 20 PER ORDER

CHEESEBURGER beef patty, American cheese, tomato ketchup, mustard, pickles, brioche bun

VIETNAMESE CHICKEN lemongrass grilled chicken, satay sauce, daikon, carrot and kale slaw, brioche bun

VEGAN CHEESEBURGER vegan patty, vegan cheese, vegan bun, tomato, mustard, pickles (v,vg,df)

HOUSE MADE PIZZA - \$4 EACH - MIN 18 SLICES PER ORDER

MARGARITA fresh vine-ripened tomato, shredded mozzarella, basil, napoli (v)

PERI PERI CHICKEN portuguese chicken, chargrilled peppers, kalamata olives, mozzarella, napoli

SALAMI chargrilled peppers, salsa verde, mozzarella, napoli

VEGAN SUPREME mushrooms, kalamata olives, vegan mozzarella, basil, napoli (v,vg,df)

PLATTERS - 10 PAX MIN

TRIO OF DIPS - \$60 PER PLATTER

selection of three dips with house marinated olives & turkish flat bread (v)

CHEESE PLATTER - \$90 PER PLATTER

chef's selection cheese, quince jam, smoked almonds, grapes, lavosh (v)

CHARCUTERIE PLATTER - \$100 PER PLATTER

artisan cured meats, house marinated olives, cornichons, sliced baguette

PASTRY - \$4.50 EACH - MIN 20 PER ORDER

CLASSIC SAUSAGE ROLL tomato sauce

MUSHROOM WELLINGTON ROLL tomato relish (v,vg,df)

LAMB NAVARIN POT PIE mint jelly

CHICKPEA LENTIL POT PIE tomato chutney (v,vg,gf,df)

LAMB & ROMSEMARY SAUSAGE ROLL tomato relish

ROAST TOMATO & BASIL TART herb salsa (v,vg,gf,df)

ARGENTINIAN BEEF EMPANADA chipotle aioli

EXTRAS - PRICED PER PLATTER

DUCK LEMONGRASS & LIME STEAMED BUN sweet soy (df) - \$85

GREEK LEMON & HERB CHICKEN SKEWER tzatziki (gf) - \$85

TOFU & MUSHROOM SKEWER satay sauce (v,vg,gf,df) - \$85

PRAWN & CHORIZO SKEWER peri-peri sauce (gf,df) - \$85

MOROCCAN CAULI BITES mango & pineapple chutney (v,vg,gf,df) - \$85

MAC & CHEESE CROQUETTE burger sauce (v) - \$70

BREADED CHICKEN GOUJON honey mustard - \$70

TOMATO & BASIL ARANCINI pesto aioli (v,gf) - \$80



PRIVATE DINING

Entrée & main served with selection of bread and a rocket, green mesclun and parmesan salad

PRICING

2 COURSE \$60

3 COURSE \$75

+ \$5 PER PERSON PER COURSE
FOR ALTERNATING DROP

ENTRÉE

CHARGRILLED KING PRAWN tom yum broth, lemongrass oil (gf|df)

SALMON TARTARE yuzu coriander dressing, avocado cream,
salmon skin (gf|df)

SEARED HALLOUMI honey mustard dressing, sumac yoghurt,
charred chickory (gf|v)

SPINACH & RICOTTA CANNELLONI vodka cream sauce, parmesan
tuile, basil oil (v)

PULLED PORK CROQUETTE black garlic mayo, celeriac puree,
fennel

LAMB LOIN confit capsicum, roasted cherry tomatoes, whipped
feta, smoked almonds, balsamic reduction (gf)

BANG BANG CHICKEN GYOZA

numbing peanut chilli oil vinaigrette, spring onion, ginger relish

MAIN

PORK CUTLET korean rubbed, charred spring onion, kim chi slaw, galbi
sauce (gf|df)

CHICKEN SCHNITZEL sicilian herb crumb, cos lettuce, rocket, fennel &
grape salad, miso beurre blanc

SCOTCH FILLET smashed potatoes, seasonal steamed vegetables,
peppercorn jus (gf)

BRAISED BEEF CHEEK carrot puree, seasonal steamed vegetables, coconut
curry sauce (gf|df)

ROASTED LAMB RUMP smashed potatoes, baby carrots, salsa verde,
tomato oil (gf)

PORCINI RISOTTO wild forest mushrooms, onion jam, gorgonzola, chives
(gf|v)

MOROCCAN ROASTED CAULIFLOWER green lentils, harissa hummus,
smoked almonds, crispy kale (gf|df|v|vg)

ROASTED BARRAMUNDI bok choy, jasmine rice, ginger soy dressing (gf|df)

CRISPY SKIN SALMON nicoise salad, chat potatoes, cos, cherry tomato,
beans, boiled egg, white anchovies, lemon dressing (gf|df)

QOC AU VIN king oyster mushroom, pancetta, charred onions, smoked red
wine sauce (gf|df)

DESSERT

PAVLOVA mango coulis, burnt mandarin segments, orange jelly (gf)

PANNA COTTA baileys, white chocolate, raspberry coulis (gf)

DARK CHOCOLATE PUDDING chocolate soil, vanilla custard, sour cherries

VEGAN MUDCAKE berry compote, dehydrated strawberries (v,vg,df)

CHEESEBOARD served to table



CANAPES

Our canape packages include tray service for an pre-agreed duration

PRICING

STARTING AT \$26 PER PERSON

COLD CANAPES

CRAB & PRAWN ON WONTON CRISP chilli kewpie, tobiko (df)

PRAWN RICE PAPER ROLL sweet chilli (gf,df)

ENOKI MUSHROOM RICE PAPER ROLL mixed vegetables, sweet chilli (v,vg,gf,df)

SWEET POTATO TARTLET orange labneh, candied walnut, truffle honey (v,vgo,gf)

RARE PEPPER BEEF CROSTINI caramelised onion aioli (df)

SMOKED SALMON ON MINI CRUMPET creme fraiche, beetroot gel, chives

ANTIPASTO SKEWER salami, pastrami, bocconcini, green olive, cherry tomato, green pesto dressing, basil (gf)

CHIPOTLE CORN SALSA ON TORTILLA CRISP roasted corn salsa with smoky chipotle, guacamole on tortilla crisp (v,vg,gf,df)

JERUSALEM ARTICHOKE BRUSCHETTA artichoke, carrot, sesame & pomegranate glaze mint (v,vg,df)

EGGPLANT SHAWARMA TARTLET roasted eggplant, shawarma blend spices, sundried tomato, toum, cream cheese, parsley (v,vgo,gf)

TEMAKI SUSHI CONE enoki mushroom, carrot & cucumber wrapped in roasted seaweed (v,vg,gf,df)

MINI SWEET TARTLET passionfruit frangipane, chocolate hazelnut mud cake, raspberry & blueberry frangipane (v,gf)

HOT CANAPES

MOROCCAN FRIED CAULIFLOWER Indian cauliflower bhaji with tandoori mayo (v,vgo,gf)

SPICED CORN EMPANADA Spanish vegetarian corn pastry, green salsa (v,gf)

FRIED CHICKEN WAFFLE Alabama slaw, maple syrup

GINGER CHICKEN & SPRING ONION DUMPLING black vinegar (df)

PERI PERI CHICKEN SKEWER chimi churri (gf,df)

TAMARIND & COCONUT PRAWN SKEWER mango pineapple chutney (gf,df)

ARGENTINIAN BEEF & CHIMICHURRI PIE garlic aioli

CHICKEN & LEEK POT PIE tomato chutney (gf)

DUCK QUINCE & STAR ANISE PITHIVIER hoi sin dressing

VIETNAMESE CHICKEN SLIDER grilled lemongrass chicken, carrot & kale slaw, coriander leaf, satay sauce, brioche bun

TOMATO & BASIL ARANCINI pesto aioli (v,gf)

TRUFFLE MUSHROOM ARANCINI black truffle aioli (v)

SPICY KOREAN BEEF FRIED BAO thinly sliced beef, Korean spicy BBQ sauce, kimchi slaw, spring onion & pineapple aioli (df)

LAMB & ROSEMARY SAUSAGE ROLL tomato relish

SUBSTANTIALS

PRAWN & SMOKED SALMON RICE BOWL pickled veg, herbs, yuzu miso dressing (gf,df)

SPICY KOREAN GOCHUJANG NOODLES potato glass noodle, shimeji mushroom, carrot, bean shoot, tofu, Korean spicy sauce, spring onion (v,vg,df)

MEXICAN BEEF BURRITO BOWL slow cooked pulled beef, lime, brown rice, Pico de Gallo, cheese, corn chips, coriander leaf (gf)

CAJUN CRAB MAC & CHEESE blue swimmer crab & macaroni bound in mild spice 3 cheese sauce, sourdough crumble

SALAMI PIZZETTA sopressa hot salami, sugo, mozzarella, basil, honey

QUATTRO FUNGI PIZZETTA brown, shimeji & oyster mushroom, truffle, mozzarella & parmesan cheese, tomato sauce, chives & oregano (v)



CONFERENCE

All conference packages are inclusive of our corporate beverage package: Jasper fair-trade brewed coffee, T2 freshly brewed tea varieties & fresh orange juice

PRICING | PACKAGES

HALF DAY CONFERENCE \$50 PER PERSON

Morning or Afternoon Tea & Lunch

FULL DAY CONFERENCE \$65 PER PERSON

Morning Tea, Lunch & Afternoon Tea

SALADS

MEDITERRANEAN CHICKPEA OLIVE & FETA SALAD

rocket, chickpeas, cucumber, cherry tomato, kalamata olives, red onion & feta cheese with balsamic lemon dressing (v,gf,dfo)

ASIAN BEEF & QUINOA SALAD

soy ginger marinated beef, fluffy quinoa, green beans, carrot, roasted capsicum, cilantro, lemon grass sesame dressing

SOUTHWEST CHICKEN & BLACK BEAN SALAD

grilled chicken strips, black beans, grilled corn, tomato, cos lettuce, avocado, feta, chipotle lime coriander dressing (gf,dfo)

FALAFEL SWEET POTATO & KALE SALAD

falafel, roasted sweet potato, steamed kale, steamed brown rice, toasted pumpkin seed, parsley, cumin tahini lemon dressing, pomegranate glaze (v,vg,gf,df)

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SAVOURY CHOICES

HAM & CHEESE TOASTED BAGEL shoulder ham, mixed cheese, seeded bagel

CHEESE & TOMATO TOASTED BAGEL mixed cheese, sliced tomato, seeded bagel (v)

MINI BREKKIE BRIOCHE streaky bacon, egg omelette, cheese, tomato relish

HAM CHEESE & TOMATO CROISSANT shoulder ham, mixed cheese & sliced tomato

CHEESE & TOMATO CROISSANT mixed cheese, sliced tomato (v)

TRADITIONAL SAUSAGE ROLL tomato chutney

CHICKEN & LEEK PIE pesto aioli (gf)

BEEF & MUSHROOM PIE tomato chutney

ROAST TOMATO & BASIL TART herb salsa (v,vg,gf,df)

LEMON OREGANO & THYME CHICKEN SKEWER tzatziki (gf)

TOFU & MUSHROOM SKEWER coconut peanut sauce (v,vg,gf,df)

TOMATO & BASIL ARANCINI pesto aioli (gf)

QUICHES

roasted pumpkin, pesto & feta (v,gf)

ham, sundried tomato & caramelised onion (gf)

mushroom, spinach & parmesan (v,gf)

smoked salmon, capers, dill & cream cheese (gf)

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SWEETS

FRUIT CUP mixed seasonal fruits (v,vg,gf,df)

VIOLET CHIA POT chia pudding, butterfly pea flower, coconut milk, mango & pineapple coulis, toasted coconut (v,vg,gf,df)

BIRCHER MUESLI POT apple, cinnamon and honey bircher museli, berry compote, Greek yoghurt, toasted almonds (v)

LAMINGTON BLISS BALL (v,vg,gf,df)

PORTUGUESE TART custard filled tart (v)

MARZIPAN & ALMOND CAKE (v,gf)

OAT PECAN JAM SLICE (v,vg,df)

CHOCOLATE WALNUT BROWNIE (v,gf)

ASSORTED MINI PASTRY croissant, almond croissant & pain au chocolat (v)

ASSORTED MINI DANISH apricot, pear, almond & spiced apple (v)

SCONE cream & jam (v)

ALLERGEN FREE COOKIE

- beetroot, white chocolate, dark chocolate ganache
- spiced carrot coconut & sultana
- double chocolate chip, raspberry ganache (v,vg,gf,df,nf)

ASSORTED MINI MUFFINS blueberry, white chocolate & raspberry, apple crumble, orange & poppy seed (v)

THE
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BREADS

BAGEL

poached chicken, cucumber, pesto mayo (df)

smoked salmon, pickled red cabbage, dill cream cheese

pastrami, swiss cheese, sauerkraut & reuben sauce

vegan BLT, vegan bacon, lettuce & tomato (v,vg,df)

HALF WRAP

chicken schnitzel, garlic aioli & slaw

falafel, hummus, capsicum relish, lettuce (v,vg,df)

chicken caesar – chicken breast, bacon, egg, cos, parmesan, dressing

curried egg mayo, mixed lettuce, cucumber (v,df)

SOURDOUGH

coronation chicken, curry aioli, sultanas, parsley, shredded lettuce (df)

ham, swiss cheese, tomato & piccalilli

tofu, avocado, pickled carrot, lettuce, sriracha aioli (v,vg,df)

caprese – bocconcini, roma tomato, pesto, aioli, rocket (v)

ROLL

calabrese salami, aged cheddar, pickles, romesco aioli

tuna mayo, fire roast peppers, red onion, jalapeno, rocket (df)

roasted mushroom, zucchini & tomato, vegan pesto, lettuce (v,vg,df)

mature cheddar, tomato, cucumber, beetroot & pesto mayo (v)

BEVERAGES

THE
OXFORD
SCHOLAR
HOTEL

DRINKS TABS / CONSUMPTION

Beverages can be charged on consumption OR you can nominate a pre-determined limit for your bar tab

BEVERAGE PACKAGES

Choose from one of our unlimited beverage packages:

SILVER

Tread Softly Prosecco | The Potting Shed Rose | The Potting Shed Sauvignon Blanc & Chardonnay | The Potting Shed Shiraz & Cabernet Sauvignon

Mountain Goat Lager | Mountain Goat Pale Ale | Single Fin Summer Ale
Lower Alcohol - Balter Captain Sensible Light Coldstream Cider

Juices, soft drinks & mineral water

1 HOUR \$25pp
2 HOURS \$35pp
3 HOURS \$45pp
4 HOURS \$55pp

GOLD

Hare & Tortoise Prosecco | Bertaine French Rose | Hare & Tortoise Pinot Noir | Hare & Tortoise Shiraz | Mandoletto Pinot Grigio | Tread Softly Premium Chardonnay

Mountain Goat Lager | Mountain Goat Pale Ale | Single Fin Summer Ale Balter XPA | Stomping Ground Ginger Beer | Corona | Heineken
Lower Alcohol - Balter Captain Sensible Light Coldstream Cider

Juices, soft drinks & mineral water

1 HOUR \$30pp
2 HOURS \$45pp
3 HOURS \$60pp
4 HOURS \$70pp

PLATINUM

Gold Package plus:

House spirits - vodka | gin | spiced rum | tequila | whiskey | bourbon
Juices, soft drinks & mineral water

1 HOUR \$35pp
2 HOURS \$55pp
3 HOURS \$70pp
4 HOURS \$85pp



TERMS & CONDITIONS

CONFIRMATION OF BOOKING To confirm your function booking, we require the booking form to be signed and returned to the venue. Credit card details must also be completed in full. In the event of a booking cancellation, the credit card details may be used to process a payment in accordance with our cancellation policy.

PAYMENT TERMS Payment for food is due seven days prior to the event. It is the responsibility of the booking form signatory to inform the Sales and Events Manager of final numbers and any special dietary requirements no later than five working days prior to the event. Payment for beverages and any additional outstanding balance is due in full on the night of the function. We do not accept cheques. A tax invoice can be supplied upon request.

CANCELLATION In the event of a cancellation within 48 hours, any pre-ordered function food will be debited (as a cancellation fee) using the credit card details supplied by the booking form signatory.

RESPONSIBLE SERVICE OF ALCOHOL The Oxford Scholar is committed to the Responsible Service of Alcohol. We reserve the right to limit or stop the supply of alcohol consumed by any particular guest or guests if it becomes apparent that they are intoxicated, even if this is prior to the scheduled finish time. Guests who are intoxicated will not be served any alcohol and will be required to leave the premises. All guests are encouraged to ensure they have safe transport to and from the venue.

**427 SWANSTON STREET MELBOURNE
VIC 3000**

03 9964 6976 | 0415 397 889

FUNCTIONS@MAHONYGROUP.NET.AU

WWW.THEOXFORDSCHOLAR.COM.AU

BOOKING FORM

NAME

CONTACT NUMBER

EMAIL ADDRESS

FUNCTION DATE & GROUP SIZE

CREDIT CARD (SECURELY STORED & DESTROYED)

EXP

CVV

SIGNED

THE
OXFORD
SCHOLAR
HOTEL