



ORION

HOTEL

FUNCTIONS

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Orion Hotel specialises in celebrations of all sizes. We have our private function room, "O Bar" that can be completely sealed off from the rest of the hotel for a more personal and intimate event. With its own fully stocked bar and all the facilities you'd expect from a first class function room it's perfect for engagement parties, birthdays, Christmas parties and much more.

For corporate functions Orion Hotel offers an exclusive space. A modern, functional venue that will ensure you get the most out of your conference or planning session. Full day and half day packages with delicious menu options on offer. Audio visual elements such as cordless microphone, projector and in-house sound system.

For a more casual function we offer a variety of spaces within the Orion hotel that can be reserved so you have your own space, but can still enjoy the atmosphere that is Orion Hotel. Please see below venue maps outlining the areas we have available.

We pride ourselves on exceeding your expectations. our motto is "What our function clients want, our function clients get". So feel free to let us know exactly what you want and we will do everything we can to deliver.

Please contact us for more details.

Orion Hotel Management Team
functions@orionhotel.com.au
PH 07 3470 5549

PARKING INFO

www.orionspringfieldcentral.com.au/centre-info/getting-here

The most convenient parking is available via the Sirius drive entrance for the Coles car park in level orange. Once parked, continue up the escalators towards Coles and our entrance is located to the right of Liquor land.





FUNCTIONS PLATTERS

COLD PLATTERS

MIXED SANDWICH PLATTER

\$80.00 per platter

(approx. 10 people)

Sandwiches with a variety of fillings

Vegetarian and gluten free options are available on request

COLD DIPS AND CRUDITIES PLATTER

\$85.00 per platter

Olives, cheese, spicy sausage, vegetable crudite served with dip seasonal dips served with toasted turkish bread

FRUIT PLATTER

\$70.00 per platter

Sliced fresh season fruit

CHEESE PLATTER

\$105.00 per platter

Chef's selection of cheeses serviced with crackers, dried fruit and nuts

SCONES PLATTER

\$65.00 per platter

Gourmet Scones made in house, served with freshly whipped cream and jam

MINI MUFFINS PLATTER

\$75.00 per platter

Chefs' selection of mini muffins that may include blueberry, apple & cinnamon, banana & nut, chocolate chip and double chocolate chip varieties

DANISH PASTRIES PLATTER

\$75.00 per platter

Chef's selection of Danish pastries that may include apple, passionfruit and apricot Danishes and chocolate Croissants

CAKES AND SLICES

\$80.00 per platter

Chef's selection of gourmet mini cakes and slices

HOT PLATTERS

THE SEAFOOD PLATTER

\$125.00 per platter

Crumbed calamari, seafood bites, baby tempura whiting and crumbed prawn cutlets served with tartare sauce

GLUTEN FREE PLATTER

\$115.00 per platter

Grilled chicken skewers, dolmades, pork and parsley chipolatas and savoury baked potatoes

THE EUROPEAN PLATTER

\$115.00 per platter

Mini quiche, mini pizzas, cheese kranskys and chicken goujons served with sweet chilli sauce

THE AUSSIE PLATTER

\$115.00 per platter

Assorted mini pies, camembert cheese bites, mini sausage rolls and potato wedges serviced with BBQ sauce

HOT VEGETARIAN PLATTER

\$115.00 per platter

Spinach and cheese parcels, vegetable spring rolls, vegetable quiche and vegetable money bags served with sweet chilli sauce

THE ASIAN PLATTER

\$115.00 per platter

Spring rolls, chicken dim sims, pork wontons and chicken satay sticks served with sweet chilli dipping sauce

WINGS PLATTER

Choice of wings from main menu

1kg \$19

2kg \$38

3kg \$67

Trio of Fries \$45

We have a team of specially trained chefs who are very happy to cater to your every need. Whatever catering requirements you request, they can deliver

**Pricing & menu items are subject to change*



CANAPÉ MENU

SWEET CANAPÉ PLATTERS \$65 EACH

- Chocolate dipped stawberries GF
- Assorted mini profiteroles
- Selection of house cakes

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OTHER EATS

GRAZING BOARD

\$250 - LARGE

Gourmet cheese, deli meats, assortment of breads and crackers and fresh seasonal fruits

BIGGER BITES

\$6 PER PERSON

Select one of the following

- Cheeseburger sliders
- Pulled pork sliders
- Spicy chicken sliders
- Vegetarian sliders

PIZZA PLATTER GFA

\$65.00 per platter

Choose 3 pizzas from our
a la carte selection

ADD \$3 per pizza for GF

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SIT DOWN MENU

ENTRÉES \$12 EACH

CHICKEN SATAY SKEWERS

Chicken Satay Skewers on Petite Salad with Satay Sauce

SALT AND PEPPER SQUID

Served with Lemon and Aioli

THAI BEEF SALAD

Beef Strips Marinated with Thai Seasoning served with Lettuce, Tomato, Cucumber, Onion, Crispy Noodles Finished with Chef's Thai Dressing

VEGETABLE SPRING ROLLS

Served with Petite Salad and Sweet Chilli

PANKO CRUMBED PRAWNS

Crumbed Prawns served with Tartare and Lemon

MAINS \$31 EACH

CHICKEN PARMIGIANA

Chicken Breast Hand Crumbed with Parmesan Panko Crumbs, Napoli, Ham, Cheese Blend served with Beer Battered Fries and Slaw

GRILLED BARRAMUNDI

Grilled Barramundi served with Sautéed Potatoes, Steamed Vegetables, Bearnaise Sauce and Lemon

PORTERHOUSE STEAK

Porterhouse 300g Steak served with Chat Potatoes and Seasonal Greens and Mushroom Sauce.

PORK BELLY

Crispy Pork Belly with Creamy Mash, Broccoli, Caramelised Apple and Ponzu Dressing

GRILLED LEMON CHICKEN

Grilled 1/2 Chicken served with Roast Potatoes, Seasonal Greens and Dianne Sauce

DESSERT \$9 EACH

STICKY DATE PUDDING

Served with Butterscotch Sauce and Cream

STRAWBERRY CHEESECAKE

Served with Berry Compote and Creme' Anglaise

CHOCOLATE MUD CAKE

Served on Chocolate Soul with Chocolate Sauce and Crème' Fraiche

FRUIT PLATTER

Assorted Sliced Fruits served with Fresh Berries and Passion Fruit Compote

APPLE CRUMBLE

Served with Vanilla Anglaise and Raspberry Coulis

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CORPORATE

HALF DAY ROOM HIRE

INCLUSIONS

4 HOURS

On Arrival

Tea & coffee station and a selection of juice & soft drink

Your choice of morning tea or afternoon tea
\$15.00 per person

Choose two of the following

- Blueberry/white chocolate muffins
- Assorted danishes
- Homemade scones with cream & jam

Your choice of lunch

PLATTER LUNCH

\$25.00 per person

A platter of freshly made wraps and sandwiches

OR

SIT DOWN LUNCH

\$15.00 per person

Pre-order from our Lunch menu

Add soft drink \$2

SINGLE BREAK OPTIONS - NO FOOD

Arrival tea, coffee and juice - \$6 per person

OR

Morning or afternoon tea - \$6 per person

CONFERENCE PACKAGE

\$7 per person

Bottled water, note pads, pens and table mints

FULL DAY ROOM HIRE

INCLUSIONS

8 HOURS

On Arrival

Tea & coffee station and a selection of juice & soft drink

Your choice of morning tea or afternoon tea
\$15.00 per person

Choose one of the following

- Blueberry/white chocolate muffins
- Assorted danishes

Your choice of lunch

PLATTER LUNCH

\$25.00 per person

A platter of freshly made wraps and sandwiches

OR

SIT DOWN LUNCH

\$15.00 per person

Pre-order from our Lunch menu

Add soft drink \$2

AFTERNOON TEA

\$15.00 per person

Tea & coffee station & a selection of juice & soft drink

- Assorted cakes
- Fruit platter



Beverages can be charged to a bar tab, simply select an option of suitable drinks for your guests, to set the limit or leave it on.

Option 1

All house beer, house wine & soft drinks

Option 2

All house beer, house wine,
basic spirits & soft drinks

Option 3

All beverage products

Option 4

All beverage products & cocktails

Why not add a cocktail on arrival?

per person \$10

Choose two of the following:

- Mojito
- Cosmopolitan
- Fruit Tingle

We have an amazing team of bar aficionados who will be happy to design any cocktail or beverage offering you fancy.



DECORATIONS

LINEN PRICES (BLACK OR WHITE)

- PRIVATE O BAR - \$110
- SEMI - PRIVATE SPORTS BAR - \$90
- FULL BALCONY - \$110
- 1/2 BALCONY - \$90
- 1/4 BALCONY - \$60
- VERANDA - \$80
- CAFE DECK - \$90
- TRIANGLE - \$70

THEMING PACKAGE \$40

- Floral and fairylight decor
- Assorted vase (in colour and size)
- Colour changing candles
- Vines and greenery

HELIUM BALLOONS

BUNCHES IN THE FOLLOWING SIZES:

- 4 BALLOONS - \$15
- 6 BALLOONS - \$20
- 9 BALLOONS - \$25



ORGANIC HALF CIRCLE - \$200

Assorted balloon colour and size



SEPERATED - HALF CIRCLE - \$230

Seperated in two sections with varying balloon sizes in an organic fashion



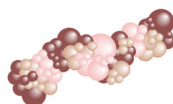
HALF CIRCLE - \$200

Colour assorted sections with varying sizes



FULL CIRCLE - \$350

Consistent use of multiple balloon sizes around entire circle feature



ORGANIC GARLAND - \$85

Garland with an assortment of sizes, starting at 5M \$20 for every extra metre (3M above)



SMALL GARLAND - \$75

Regular garland and smaller balloon sizes, starting at 3M - \$20 for every extra meter



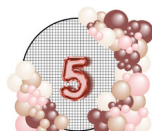
BALLOON COLUMN - \$50

Multiple styles offered as well as a column topper upon request



EASEL DISPLAY - \$75

Balloon feature alongside your choice of your own whiteboard or your own sign



MESH CIRCLE - \$250

Your choice of balloons in organic or sectioned style
Optional: Shimmer background and number foil balloons

*Our functions coordinator is happy to match your preferred colour/party theme
Photos are encouraged



ORION HOTEL MANAGEMENT TEAM
FUNCTIONS@ORIONHOTEL.COM.AU
PH 07 3470 5549

WWW.ORIONHOTEL.COM.AU

THE ORION HOTEL . ORION SPRINGFIELD CENTRAL . 1 MAIN STREET . SPRINGFIELD CENTRAL QLD 4300 . PH 3470 5549