



OBERIN HOSPITALITY GROUP

Functions Pack



Est. 1965
AMERICAN
HOTEL
ECHUCA

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ECHUCA 1972

ESSEN
FOOD & WINE


Harry O's
BARBECUE

Function & Event Catering

We can cater for any group up to 160 people & pride ourselves in providing great food, booze & stellar service for your special event.

We have a vast range of catering options available to suit all your needs & we make it our mission to give you the greatest experience.

We can tailor our packages to your specific requirements to make the event uniquely yours.

Come on down to eat, drink & play . . .
. . . the American way!

American Hotel



The Apartment

lovely, secluded area which is perfect for all occasions, enjoy the luxury of your own private bar, suited for 20 guests for sit down dinners, can fill out to 80 for stand-up cocktail events, easy access to your own toilet space .





The Dining Room

surround yourself with some classic wine vintages, can cater for up to 38 guests, best for sit down formal occasions, perfect for when you have the company card...



The Rooftop Lounge

can seat up to 50 guests, beautiful open space, suits all occasions whether it's sit down or stand-up, includes private lounge bar with 20 taps to choose from, yes... 20!



Canapé Packages



House Canapé Package

CHOOSE 5 CANAPÉS (below)

- mac'n'cheese croquettes** | smoked aioli (v)
- pumpkin, corn & spinach fritters** | sour cream (v)
- mini pastry selection** | pies, sausage rolls, quiche, served with tomato ketchup
- hand-made vegetarian spring rolls** | sweet chilli sauce (v)
- corn, cheddar & parmesan croquettes** | smoked aioli (v)
- bruschetta** | seasonal topping (v)
- prawns** | wrapped in potato, aioli (gf)
- crispy chicken wings** | bourbon bbq sauce

\$25pp

Celebration Package

CHOOSE 3 X HOUSE CANAPÉS,
3 X PREMIUM CANAPÉS
+ 1 SUBSTANTIAL DISH

\$45pp

HOUSE CANAPÉS

- mac'n'cheese croquettes** | smoked aioli
- sweet potato, corn & zucchini fritters** | sour cream (v)
- mini pastry selection** | pies, sausage rolls, pasties, served with tomato ketchup
- hand-made vegetarian spring rolls** | sweet chilli sauce (v)
- corn, cheddar & parmesan croquettes** | smoked aioli (v)
- bruschetta** | seasonal topping (v)
- prawns** | wrapped in potato, aioli (gf)
- crispy chicken wings** | bourbon bbq sauce

PREMIUM CANAPÉS

- smoked beef tartare** | sourdough toast – horseradish (gfa)
- calamari** | crispy fried, lemon, aioli
- marinated skewers** | lamb, chicken or wagyu- spiced vinegar sauce (gf)
- salmon fish cakes** | miso crème fraiche, brook trout roe (gf)
- fremantle octopus skewers** | n'duja, green olives (gf)
- charred corn** | black garlic + lime butter, manchego (v) (gf)
- hand rolled duck spring rolls** | hoisin bbq dipping sauce
- cauliflower fritters** | black garlic mayo (v) (gf)
- smoked lamb ribs** | dill pickles (gf)

additional canapés - \$9.50 per piece

SUBSTANTIAL DISHES

- slow roasted lamb shoulder** | massaman curry sauce, fragrant rice (gf)
- popcorn chicken** | louisiana style, pickles, slaw, ranch dressing
- rigatocini pasta** | short rib ragu, gremolata
- dko cheeseburger sliders** | pickles, tomato, lettuce
- smoked brisket buns** | carolina slaw, pickles
- smoked mushroom sliders** | lettuce, cheese, pickles (v)
- bandicoot beer battered market fish** | fries, lemon, aioli
- rigatocini pasta** | blue cheese, radichhio, pear, hazelnuts (v)
- crunchy pork belly** | smoked pineapple, slaw, asian herbs, chilli-anise caramel (gf)

additional substantial dishes - \$13.50 per piece

Premium Package

CHOOSE 5 X HOUSE CANAPÉS,
3 X PREMIUM CANAPÉS
+ 2 SUBSTANTIAL DISHES

\$65pp



HOUSE CANAPÉS

mac'n'cheese croquettes | smoked aioli
sweet potato, corn & zucchini fritters | sour cream (v)
mini pastry selection | pies, sausage rolls, pasties, served with tomato ketchup
hand-made vegetarian spring rolls | sweet chilli sauce (v)
corn, cheddar & parmesan croquettes | smoked aioli (v)
bruschetta | seasonal topping (v)
prawns | wrapped in potato, aioli (gf)
crispy chicken wings | bourbon bbq sauce

PREMIUM CANAPÉS

smoked beef tartare | sourdough toast – horseradish (gf)
calamari | crispy fried, lemon, aioli
marinated skewers | lamb, chicken or wagyu- spiced vinegar sauce(gf)
salmon fish cakes | miso crème fraîche, brook trout roe(gf)
fremantle octopus skewers | n'duja, green olives
charred corn | black garlic + lime butter, manchego (v) (gf)
hand rolled duck spring rolls | hoisin bbq dipping sauce
cauliflower fritters | black garlic mayo (v) (gf)
smoked lamb ribs | dill pickles (gf)

additional canapés - \$9.50 per piece

SUBSTANTIAL DISHES

slow roasted lamb shoulder | massaman curry sauce, fragrant rice (gf)
popcorn chicken louisiana style | pickles, slaw, ranch dressing
rigatoncini pasta | short rib ragu, gremolata
dko cheeseburger sliders | pickles, tomato, lettuce
smoked brisket buns | carolina slaw, pickles
smoked mushroom sliders | lettuce, cheese, pickles (v)
bandicoot beer battered market fish | fries, lemon, aioli
rigatoncini pasta | blue cheese, radichhio, pear, hazelnuts (v)
crunchy pork belly | smoked pineapple, slaw, asian herbs, chilli-anise caramel (gf)

additional substantial dishes - \$13.50 per piece

Grazing Package

CHOOSE 4 X PREMIUM CANAPÉS,
ANTIPASTI SELECTION,
GRAZING TABLE (*below*)

\$95pp



PREMIUM CANAPÉS

smoked beef tartare | sourdough toast – horseradish (gfa)
calamari | crispy fried, lemon, aioli
marinated skewers | lamb, chicken or wagyu- spiced vinegar sauce (gf)
salmon fish cakes | miso crème fraîche, brook trout roe (gf)
fremantle octopus skewers | n'duja, green olives (gf)
charred corn | black garlic + lime butter, manchego (v) (gf)
hand rolled duck spring rolls | hoisin bbq dipping sauce
cauliflower fritters | black garlic mayo (v) (gf)
smoked lamb ribs | dill pickles (gf)

additional canapés - \$9.50 per piece

ANTIPASTO

chef's selection of cured meats, vegetables, terrines, pickles, seafood (gf)

GRAZING TABLE

a selection of meats, vegetables & salads, served with fresh bread rolls

Additional
Items

\$17.5
pp

Oyster & Prawn Station (*minimum 30 people*)

premium pacific oysters & Australian tiger prawns,
citrus, dressing & condiments

\$12.5
pp

Cheese Selection (*minimum 30 people*)

hand selected local + imported cheese,
seasonal fruit, lavosh, breads + crackers (gfa)

\$9.5
pp

Sweet Selection (*minimum 30 people*)

a selection of cakes, tarts, slices, pastries
& maracons (gfa)

\$17.5
pp

Antipasto (*minimum 30 people*)

chef's selection of cured meats, vegetables, terrines,
pickles, seafood + salads,

Group Limited Menu



GUEST'S CHOICE OF:

- fish n chips** | bandicoot beer battered flathead tails, fat fries, proper tartar sauce, lemon | **24** | **34**
- plant based schnitzel** | cabbage slaw, fat fries, aioli | v | **29**
- chicken parma** | tomato sugo, double smoked ham, mozzarella | **33**
- market fish** | kipfler potatoes, pine nuts, parsley | fennel, orange, radish, dill | gf | **mp**
- wood roasted root vegetable salad** | pumpkin, beetroot, parsnip, dill, parsley, mint, toasted seed crumble, kale | meredith goat's feta | v | gf | **23**
- vintage beef co. porterhouse** | 350g – mbs2 | char grilled, fat fries, radicchio salad | **49**

SIDES

- fat fries** | aioli, murray river salt | v | **9**
- charred broccolini** | semi dried tomato, almonds | v | **10**

Wedding Recovery Menu



House Canapé Package

CHOOSE 5 CANAPÉS:

- mac'n'cheese croquettes** | smoked aioli (v)
- pumpkin, corn & spinach fritters** | sour cream (v)
- mini pastry selection** | pies, sausage rolls, quiche, served with tomato ketchup
- hand-made vegetarian spring rolls** | sweet chilli sauce (v)
- corn, cheddar & parmesan croquettes** | smoked aioli (v)
- bruschetta** | seasonal topping (v)
- prawns** | wrapped in potato, aioli (gf)
- crispy chicken wings** | bourbon bbq sauce

\$25pp

Buffet Brunch

- fresh fruit platters
- selection of mini pastries
- avocado bruschetta | goat's feta, lime
- smoked salmon tartlets | salmon roe
- scrambled eggs
- echuca meats smoked bacon
- baked beans
- hash browns
- roasted field mushrooms | garlic, thyme

\$28pp



Harry O's Menus



Harry O's Sharing Menu

NOTE THIS IS A SEASONAL MENU AND MAY NOT BE AVAILABLE AT ALL TIMES OF THE YEAR

\$56pp

TO START:

- chicken wings** | pickle brined + smoked buffalo sauce, ranch dressing
- charred corn** | black garlic + lime mayo, queso fresca (gf, v)
- sausage** | beef, cheddar + jalapeno house made + hot smoked milawa mustard (gf)
- 12 hour smoked brisket bun** | harry o's bourbon bbq sauce, pickles

MAIN COURSE:

- coffee rubbed lamb shoulder** | salsa verde (gf)
- prime rib** | hot smoked + wood grilled, brisket gravy (gf)
- pulled murray valley pork shoulder** | carolina gold sauce (gf)
- mac'n'cheese (v)**
- slaw** | carolina dressing (gf, v)
- fat fries (v)**

Harry O's Platters Menu

EACH PLATTER CONTAINS 20 PIECES:

- chicken wings** | pickle brined + smoked – buffalo sauce – ranch dressing
- mac'n'cheese croquettes** | smoked aioli (v)
- prawn tostada** | cos lettuce, chipotle mayo, avocado, lime
- grilled corn** | black garlic + lime butter, manchego (gf,v)
- house made sausage** | hot smoked, american mustard, pickles (gf)

**\$35
/platter**

BBQ Lunch Group Menu

GUEST'S CHOICE OF:

- bbq sausages (gf)**
- house made brisket burgers (gf)**
- marinated chicken skewers (gf)**
- green salad (gf, v)**
- ancient grain salad**
- wood roasted beetroot** | broccoli, pomegranate (gf, v)
- heirloom tomato salad** | Red onion, basil, mozzarella (gf, v)
- fresh white rolls**
- saucés & condiments**

\$35pp



Harry O's BBQ

if you love all things BBQ, you're in the right place... harry o's offers beautiful wood-cooked smoked meats and a wonderful outdoor space to sit back and enjoy the sunshine!



Food Truck Menus

Harry O's Menu *(minimum 40 people)*

chicken wings | brined, smoked & fried | buffalo sauce, blue cheese ranch
mac & cheese croquettes | smoked aioli (v)
bbq corn | black garlic & lime butter, queso fresca (v, gf)
pulled murray valley pork shoulder | peach-habanero sauce (gf)
coffee rubbed lamb shoulder | harry o's bourbon bbq sauce (gf)
carolina slaw (gf, v)

\$38pp

Harry O's Menu *(minimum 40 people)*

chicken wings | brined, smoked & fried | buffalo sauce, blue cheese ranch
mac & cheese croquettes | smoked aioli (v)
bbq corn | black garlic & lime butter, queso fresca (v, gf)
hot smoked house made sausage | french mustard (gf)
pulled murray valley pork shoulder | peach-habanero sauce (gf)
coffee rubbed lamb shoulder | harry o's bourbon bbq sauce (gf)
12 hour smoked brisket | black pepper rub | brisket gravy (gf)
carolina slaw (gf, v)
potato salad 'patti labelle' (gf, v)

\$68pp

Canapé Menu *(minimum 40 people)*

chicken wings | brined, smoked & fried | buffalo sauce, blue cheese ranch
mac & cheese croquettes | smoked aioli (v)
bbq lamb ribs | black pepper honey, labneh (gf)
marinated skewers | lamb, chicken **OR** beef, dipping sauces (gf)
smoked beef tartare | sourdough toast | horseradish (gf)
salmon fish cakes | miso crème fraiche | trout roe
smoked brisket buns | pickles, slaw

\$48pp

Food Truck Terms & Conditions

- A 15% deposit is required to confirm all bookings
- Payment in full for your function is required 14 days prior
- Included in the cost of each package is one Front Of House Staff member
- For events over 60, additional staff will be required
- Additional staff members are charged at \$45.00 per hour, plus travel costs
- Events more than 30km from The American Hotel will incur a travel fee per staff member (including kitchen staff)
- Travel costs are calculated as a round trip and charged at \$2.25 per km
- You must guarantee access to power and running water sufficient to operate the food van
- Disposable cutlery, crockery and napkins are included in the cost



FOOD TRUCK

if you love all things BBQ you are in the right place
 harry o's offer beautiful wood cooked smoked meats
 perfect for your next event or function



EsSEN Food & Wine Menus

ESSEN
FOOD & WINE

DelicatESSEN - Buffet Breakfast

mini pastry selection
fresh fruit & granola cups, coconut yoghurt
scrambled eggs
echuca meats bacon
baked beans
thyme roasted mushrooms
roasted tomatoes
beechworth bakery sourdough toast

\$25pp

DelicatESSEN - Plated Breakfast

GUEST'S SELECTION FROM THE FOLLOWING:

maple pecan granola | whipped coconut yoghurt, kiwi compote, banana, lemon balm (gf, v)

smashed avocado | marinated meredith dairy feta, pumpkin seed dukkah, watercress, lemon on beechworth sourdough (gfda, v)

two eggs | poached or scrambled, on beechworth sourdough
select 2 sides: bacon / mushrooms / tomato / baked beans (gfa)

\$25pp



ESSEN Food & Wine

At **ESSEN**, quality hospitality and enjoyment are the quintessence of who we are and what we do

DelicatESSEN - Lunch

PLATED FOR THE TABLE TO SHARE

sourdough | noisette sourdough, rich glen estate olive oil, dukkah

marinated olives | mt zero olives, orange, fennel seed, chilli

salami | pork & tasmanian pepperberry, guindillas, sourdough

GUEST'S SELECTION FROM THE FOLLOWING:

supergreens salad | baby spinach, kale, chickpeas, avocado, broccoli, zucchini, cucumber, sprouts, pumpkin & sunflower seeds, parsley, mint, lemon yoghurt dressing (v)

hand rolled rigatoni | prawns, garlic, chilli, lemon, wild rocket

slow cooked lamb shoulder | crushed peas, potato roesti, mint labneh, caper brown butter sauce

\$28pp

ESSEN
FOOD & WINE

DelicatESSEN - Canapé Package

Choose 5 canapés – 25

Choose 8 canapés – 38

Additional canapés – 5ea

\$25
for 5

\$38
for 8

\$5
each

mac'n'cheese croquettes | smoked aioli (v)

marinated chicken skewers | spiced vinegar sauce (gf)

sweet potato, corn & zucchini fritters | sour cream (v)

mini beechworth bakery pastry selection

mushroom arancini | herb aioli (v)

bruschetta | tomato, red onion & basil, buffalo mozzarella (v)

potato wrapped tiger prawns | lemon & seaweed aioli

smoked beef tartare | sourdough toast – horseradish – cured egg yolk

salmon fish cakes | miso crème fraiche, brook trout roe

hand rolled duck spring rolls | hoisin bbq dipping sauce

cauliflower fritters | black garlic mayo (v) (gf)

Function Package Options

- **Live entertainment** - let us book in live entertainment for you and your guests to enjoy. Solo artists bands or dj.
- **Nirebo** - looking for accommodation close to your event Nirebo is the place to stay!
- **Kegs & Bar** - looking to add the perfect bar atmosphere to your next function? Contact us to find out more about our kegs on tap.



For clarity regarding our catering, accommodation or entertainment options, or if you wish to book now, please do not hesitate to contact our events manager at groupfunctions@ohco.com.au or contact us at **5480 0969**. Our friendly staff make it their mission to ensure your needs are met.

Regards,

The Oberin Hospitality Group

