



# ÔNG

FUNCTION PACKAGES



# OUR SPACE

We have 2 areas available for functions. Our main dining room is a perfect space for a more casual get together. Whereas our newly renovated upstairs dining room is the perfect space to host your intimate dinner party, baby shower, baptism, hens or bucks party!

FULL VENUE  
(seats 90+ guests  
downstairs, upstairs, outdoor seating)

UPSTAIRS PRIVATE DINING ROOM  
(seats up to 38 guests)

MAIN DINING ROOM  
(seats up to 40 guests)

# FEED ME MENU

When it comes to food, we pride ourselves in making sure you are looked after like family.

Our Feed Me menus are designed to share family style, starting entrees and always ending with dessert! We are able to cater for most dietary requirements, we just ask to be notified beforehand.

There are 3 tiers for you choose from:

- Introductory \$75pp Feed Me Menu
- Intermediate \$85pp Feed Me Menu
- Deluxe \$110pp Feed Me Menu

On the next few pages we have included example menus from previous functions. Please use them only as a guide. Our menu changes seasonally, so your final menu may look different to what we've shown here.



EXAMPLE  
INTRODUCTORY  
FEED ME  
MENU

\$75pp

ENTREE

Fried 5-spice Corn Ribs  
Eggplant Crispy Rice Paper  
Tuna Tartare on sticky rice hash brown

MAIN

Vietnamese Fried Chicken  
Grilled Hot Honey Squid  
Chilli & Garlic Asian Greens  
Chilli Lemongrass Lamb Ribs  
Steamed Jasmine Rice

DESSERT

Mochi Banana Fritter  
with condensed milk, peanuts & soft serve



EXAMPLE  
INTERMEDIATE  
FEED ME  
MENU

\$85pp

ENTREE

Fried 5-spice Corn Ribs  
Eggplant Crispy Rice Paper  
Tuna Tartare on sticky rice hash brown  
Grilled Scallops with uni & spring onion butter

MAIN

Vietnamese Fried Chicken  
Grilled Hot Honey Squid  
Garlic & Chilli Asian Greens  
Chilli Lemongrass Lamb Ribs  
Fried Whole Barramundi with sticky ginger fish sauce  
Steamed Jasmine Rice

DESSERT

Mochi Banana Fritter  
with condensed milk, peanuts & soft serve



EXAMPLE  
DELUXE  
FEED ME  
MENU

\$110pp

ENTREE

Fried 5-spice Corn Ribs  
Eggplant Crispy Rice Paper  
Tuna Tartare on sticky rice hash brown  
Grilled Scallops with uni & spring onion butter

MAIN

Vietnamese Fried Chicken  
Southern Rock Lobster w garlic cognac sauce  
Crispy Eggplant w sticky glaze  
Steak w beetle leaf salsa verde  
pickled mango salad  
Steamed Jasmine Rice

DESSERT

Mochi Banana Fritter  
w condensed milk, peanuts & soft serve  
Corn Creme Brulee w coconut ice cream

# DRINKS PACKAGES

We offer two options to best suit the needs of your function. Each package includes complimentary non-alcoholic options such as juice and soft drinks.

Feel free to discuss your options with us.

All packages are 3 hours in duration.

\$45pp

## STANDARD DRINKS PACKAGE

Hanoi Bia

Bowden Brewing Session Ale

Yulli's Brew Margot Dry Apple Cider

Fierce III Prosecco

Maxwell Wines 'Little Demon' GSM

Other Wine Co Pinot Gris

\$60pp

## PLATINUM DRINKS PACKAGE

Hanoi Bia

Saigon Bia

Bowden Brewing Session Ale

Mountain Culture Pale Ale

Yulli's Brew Margot Dry Apple Cider

Turon Sparkling Blanc De Noir

Maxwell Wines 'Little Demon' GSM

Gilbert Pinot Noir

Other Wine Co Pinot Gris

Shaw + Smith Sauvignon Blanc

Seppeltsfield Grenache Rose

## SELECTED BEVERAGE MENU

If you do not wish to have a beverage package, beers and wines may be pre selected from our wine list to be charged by consumption. We are also happy to tailor make a beverage package to suit your event.

# MINIMUM SPEND REQUIREMENTS

For EXCLUSIVE (private) use of our UPSTAIRS dining room:

## LUNCH

Minimum of 20 guests & to opt for feed me menu OR \$1500 spend if group is less than 20 guests

## DINNER

(MONDAY- THURSDAY)

minimum 20 guests + to opt for feed me menu or minimum spend of \$3000

## DINNER

(FRIDAY-SUNDAY)

minimum 30 guests + to opt for Feed me menu & Drinks package OR \$3500 minimum spend if group is less than 30 guests.

If you would like to book the entire venue please contact us for more info.



# BOOKING CONDITIONS

Private functions are required to pay a deposit to secure the reservation. All other group bookings are to provide a credit card number to secure their booking. We do not take tentative bookings. Confirmation of final numbers is required 48 hours before the event date. Food & beverage packages will be charged based on the number at confirmation. Cancellations and alterations in numbers may incur a charge if adequate notice is not given. We understand that in certain circumstances, cancellation is necessary and we take each on merit.

All accounts are to be settled on or before the event date. We accept all major credit cards - Cash, Eftpos, Visa, MasterCard, Amex. Cheques are not accepted and we do not invoice for later payment. Please note that we do not split bills or take individual drink sales.

Table service is provided for all food and drink sales. No other food is to be brought into the restaurant other than a celebration cake. A cakeage fee of \$5 per person is charged for cutting, plating and serving. There is no charge for individual cupcakes that do not require and service from the restaurant.

All decorations must be discussed with the venue prior to the event. We kindly ask you not to bring confetti, rice or glitter as part of your decorations.

Management reserves the right to approve all entertainment for private functions. This must be confirmed with the restaurant prior to confirmation of the event. We do not allow live music.

Due to the nature of the building, dancing is not permitted upstairs. The client is liable for the actions of their invitees and any damage or losses incurred. Ông will not be responsible for damage or injury suffered to, by or in connection with guests. The venue has a duty of care and as such has the right to refuse the service of alcohol to any person deemed to be exhibiting signs of intoxication, in accordance with the South Australian Liquor Licensing Act 1997. The client shall conduct the event in an orderly manner compliant with the rules of the venue and in accordance with South Australian State laws. The client is responsible for all persons under the age of 18 attending your booking.



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THANK YOU FOR CONSIDERING ÔNG  
FOR YOUR UPCOMING EVENT