



CHRISTMAS

PACKAGES



BARRIER HIGHWAY, BROKEN HILL
P: 1300 679 688
E: GROUPS@OOTOO.COM.AU

ABOUT BROKEN HILL OUTBACK RESORT

From the late 1800s onwards, for almost a century, the Mt Gipps Hotel brought together fascinating adventurers from far and wide who yarned stories of their Outback travels with one another. With a cold drink in hand and red dust on their boots, the hotel hosted many a visitor, from explorers to soldiers to miners and artists.

The Mt Gipps Hotel closed in 1987, remaining silent for three decades. But as of 2018, this historic venue is once again the lively home of travellers and storytellers, with the brand-new refurbished Broken Hill Outback Resort bringing today's amenities to the rugged Outback so beloved for generations untold. After years of neglect, this heritage building has been restored to its former glory, and is the centrepiece of the new resort.

This Broken Hill hotel is now home to a restaurant catering for up to 300 guests, a bar and bistro, with plans in the works for a day spa and galleries showcasing local artists.

The Broken Hill Outback Resort offers a wide-range of beautiful event spaces with delightfully crafted fit outs. Each space tells its own unique story, with the rugged Outback as the backdrop.

- Beautiful indoor and outdoor event spaces
- World class food and beverage
- Host 10 to 300 guests
- Onsite parking

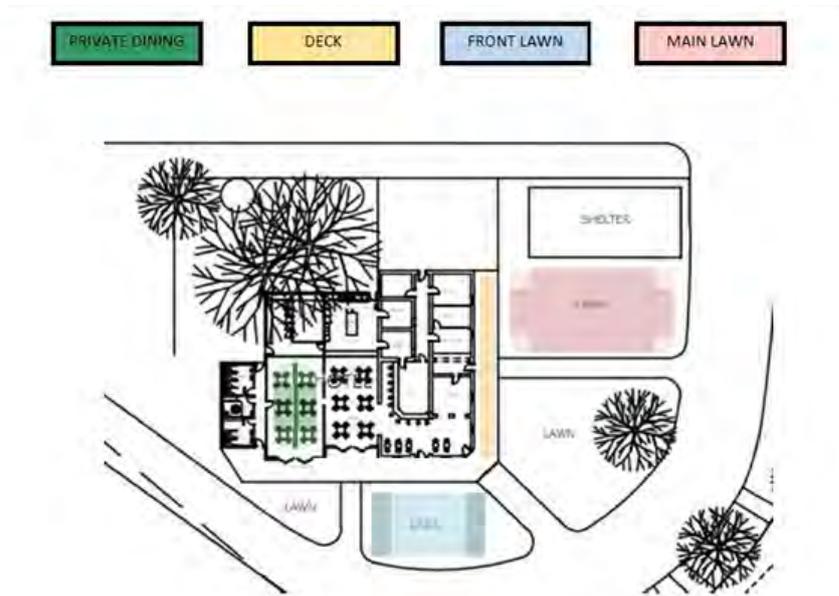


Whether you are planning an event for family, friends or colleagues, the Broken Hill Outback Resort is the perfect location for a stylish event. Our venue offers a wide range of function spaces catering to all kinds of events, including set packages and individual options to suit all groups.

All function and event enquiries can be directed to our Groups & Events Reservations Manager, at groups@ootoo.com.au or call direct 0448 381 097.



EVENT SPACES



THE COACH HOUSE

The Coach House caters for a more private meeting or event, with glass doors opening on to the Front Decking and Lawn Area. The perfect venue to cater for a lavish dining experience, intimate celebration, or corporate function.

Sit-down Dining - 60 Cocktail - 100

THE OUTBACK DECK

The Side Deck is the perfect location to enjoy a sit-down dining experiences for a smaller group or a cocktail service.

Sit-down Dining - 24 Cocktail - 60

ON THE FRONT LAWN

For a more casual gathering or celebration, this space is perfect.

Sit-down Dining - 50 Cocktail - 70

ON THE MAIN LAWN

For a larger outdoor event this is the ideal area as your guests are able to use the covered area located adjacent to the area.

Sit-down Dining - 150 Cocktail - 200

VENUE HIRE

Venue Hire is determined by an events minimum spend and can be waived at the discretion on Management.

CHRISTMAS PACKAGES

PIZZAS

**STAND UP OR SIT DOWN
20 PIZZAS FOR \$20 EACH**



20 PAX MINIMUM ORDER
PRE ORDER ANY PIZZAS FROM THE MENU BELOW.

MARGHERITA

Tomato base, mozzarella cheese, bocconcini, basil and balsamic tar

PROSCIUTTO

Tomato base, mozzarella cheese, prosciutto and rocket

CAPRICCIOSA

Tomato base, mozzarella cheese, shaved ham, mushroom and olives

TROPICAL

Tomato base, mozzarella cheese, shaved ham and pineapple

VEGGIE (V)

Tomato base, mozzarella cheese, zucchini, eggplant, capsicum, spinach and cherry tomatoes

OUTBACK SUNSET (V)

Tomato base, mozzarella cheese, onion, spinach, roast pumpkin and basil

PRAWN

Tomato base, mozzarella cheese, prawns, cherry tomatoes and capers

BBQ CHICKEN

Tomato base mozzarella, onion, capsicum, chicken and BBQ sauce

PICCANTE

Tomato base, mozzarella cheese, salami, pepperoni and jalepenos

MEATLOVERS

Tomato base, mozzarella cheese, shaved ham, chicken, salami, pepperoni and BBQ sauce

Gluten free bases are available for all pizzas



CHRISTMAS PACKAGES

PLATTERS

\$10 PP MIN 10 PEOPLE

10 PAX MINIMUM ORDER
PRE ORDER REQUIRED



ENJOY A FRESH SELECTION SERVED ON A PLATTER OF COLD CUT MEATS, VEGETABLES, DIPS, TWIGGY STICKS, DIFFERENT CHEESES AND DIPPING BREADS.

CHEESE | Brie, Camembert, Jarlsberg, Aged Cheddar

CHARCUTERIE | Ham, Salami, Prosciutto, Twiggy Sticks, Kabana

VEGETABLES | Olives, Baby Cucumber, Carrots, Celery, Cherry Tomatoes

NUTS | Selection of Crackers and Nuts

DIPS | Spinach & Feta, Tzatziki, Hummus & Corn Relish

BREADS | Melba Toast, Grissinis, Water Crackers & Mini Baguettes

YOU CAN ALSO ADD A WARM OPTION TO YOUR COLD PLATTER!

ADDITIONAL WARM OPTION
\$15 PER PERSON MIN 10 PEOPLE

Receive an assortment of Salt & Pepper Calamari, Wedges, Fish pieces, Buffalo Wings, Prawn Twisters and side sauces to match.



CHRISTMAS PACKAGES

A LA CARTE

2 COURSE \$40.00 PER PERSON

3 COURSE \$50.00 PER PERSON

20 PAX MINIMUM ORDER

PRE-SELECT 2 ITEMS FOR ALTERNATE DROP



ENTREE

CRISPY FRIED CRUMBED CHICKEN STRIPS ON A BED OF MIXED SALAD WITH A HONEY MUSTARD MAYONNAISE DIPPING SAUCE

SALT N PEPPER CALAMARI ON A BED OF WILD ROCKET, CHERRY TOMATOES, SHAVED PARMESAN CHEESE AND BALSAMIC DRESSING

SPINACH AND RICOTTA FILLED CANNELLONI PASTA TUBES OVEN BAKED IN OUR HOMEMADE NAPOLI SAUCE SERVED WITH A SIDE OF WILD ROCKET SALAD

TERIYAKI MARINATED WARM BEEF SERVED ON SALAD OF WILD ROCKET, CASHEWS, BEAN SPROUTS AND CHAR GRILLED CAPSICUM



MAIN

CHRISTMAS ROAST TURKEY WITH CRANBERRY SAUCE, ROAST POTATOES, PUMPKIN AND STEAMED BUTTER BEANS

CHAR GRILLED PORTERHOUSE STEAK, TOPPED WITH A MUSHROOM SAUCE SERVED WITH MASHED POTATO AND VEGETABLES

OVEN BAKED ATLANTIC SALMON FILLET, ENCRUSTED WITH A PESTO AND PARMESAN TOPPING SERVED WITH VEGETABLES

PUMPKIN, FETA AND PINE NUT SALAD WITH SWEET SOY DRESSING

BOWLS OF SALADS AND SAUCES TO SHARE AT YOUR TABLE



DESSERT

SEASONAL FRUIT SALAD

CRÈME BRULÉE SERVED WITH HOMEMADE CARAMEL SAUCE

MINI PAVLOVA TOPPED WITH CHANTILLY CREAM, MIXED BERRIES AND PASSIONFRUIT

TRADITIONAL CHRISTMAS PLUM PUDDING TOPPED WITH HOMEMADE BRANDY, CINNAMON AND NUTMEG CUSTARD

EXTRAS

GARLIC BREAD \$10 FOR 6 PIECES

ANTIPASTO PLATTER \$40 SERVES 8 PEOPLE

MIXED FINGER FOOD \$10 PER PERSON

CHRISTMAS PACKAGES

BEVERAGES



PACKAGES CAN INCLUDE SELECTIONS FROM

SPARKLING

Yellowglen Yellow & Pink, Seaview Grand Curvee, Yellowtail

WINE

Agostino Grenache, Wolf Blass Eagle Hawk Merlot, Yalumba Savignon Blanc, Sheep Shape Savignon Blanc, Yellow Tail Chardonnay, Jacobs Creek Reisling, McWilliams Rose

BEER

Iron Jack, XXXX, Carlton Dry, Tooheys New, Calton Draft, Great Northern Super Crisp, VB, Furphy Refreshing Ale, Coopers Brewery Pale Ale, Sparkling Ale, Best Extra Stout, Corona Extra, Cascade Premium Light, VB, Carlton Dry

NON-ALCOHOLIC

Soft Drinks, Mineral Water & Juices



2 - 4 HOUR PACKAGES AVAILABLE

Speak to our team to design a package to suit your group!

CONTACT

GROUPS & EVENTS RESERVATIONS MANAGER

E: GROUPS@OOTOO.COM.AU

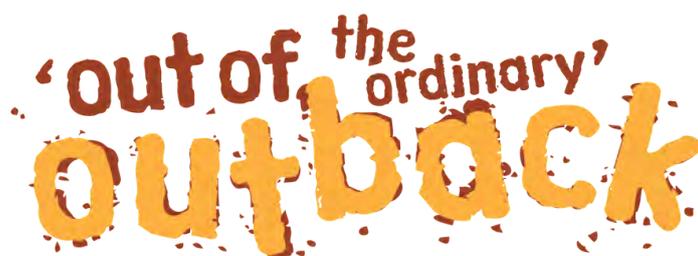
P: 0448 381 097

 brokenhilloutbackresort.com.au

 [brokenhilloutbackresort](https://www.facebook.com/brokenhilloutbackresort)

 [brokenhilloutbackresort](https://www.instagram.com/brokenhilloutbackresort)

The Broken Hill Outback Resort is part of the:



www.outoftheordinaryoutback.com.au

Broken Hill – Wilcannia – White Cliffs – Ivanhoe – Cobar

TERMS & CONDITIONS OF BOOKINGS

- MINIMUM GROUP BOOKING OF 10 TO CLASSIFY AS A GROUP BOOKING
- MENU ITEMS MAY BE SUBJECT TO CHANGE. ANY CHANGES WILL BE ADVISED.
- MENUS AND INDICATIVE NUMBERS NEED TO BE ADVISED AT LEAST 14 DAYS IN ADVANCE
- SPECIAL DIETARY REQUIREMENTS TO BE NOTIFIED AT TIME OF MENU SELECTIONS
- FINAL GUEST NUMBERS NEED TO BE CONFIRMED 10 DAYS IN ADVANCE
- FINAL INVOICE DUE 7 DAYS PRIOR TO EVENT
- INVOICED AS A GROUP, NO SPLIT BILLS
- ALL GROUP BOOKINGS HAVE SPECIAL PRIORITY
- ADDITIONAL DRINKS CAN BE PURCHASED AT THE BAR
- CONFIRMED BOOKINGS ARE ONLY CONFIRMED WHEN DEPOSITS ARE RECEIVED.



Where outback meets luxury!

