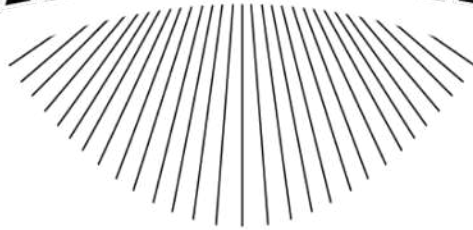


OXWELL&CO
-ANN SIANG HILL-

EVENTS PACKAGE





Housed in an iconic shophouse on the heritage corner of Ann Siang Hill, Owell & Co is a beacon for those hankering after a slice of British comfort be it food, cocktails or just good old fashioned hospitality While delivering great food is a hallmark of the Owell experience. the 4,000 sq. ft space continues to present each floor as a destination in its own right. An ideal gathering hotspot for private parties. Owell can cater in a variety of ways to your individual needs. All the details you need are in this pack.

If you have any questions or would like to book, please feel free to email katrina@oxwellandco.com

Kind Regards,
Katrina
Events Manager



OXWELL'S FOUR FLOORS

floor: 01

The Bar

Laid back and informal, the Oxwell bar is the perfect setting for groups wishing to drink and dine al fresco, or to enjoy our stylish industrial interior. Draft beers and home-made draft cocktails are a signature, with a varied array of British snacks and main plates.

Capacity: 30 guests indoor
60 guests outdoor
Exclusive hire of up to 100 guests



floor: 02

The Dining Room

The rustic yet elegant dining room, where floor to ceiling French windows capture plenty of natural light during the day and oozes casual elegance at night. It is perfect for a lunch or dinner party and equally ideal for drinks and canapés.

Capacity: 40 guests sit down lunch/dinner
45 standing canapé function

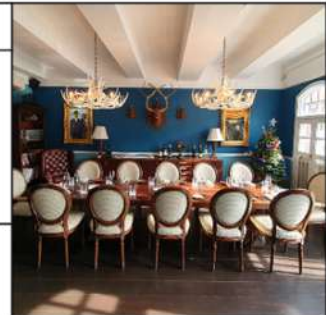


floor: 03

The Study + Private Dining Room

Reminiscent of a drawing room, the private study is quirky and full of eccentric British touches. This is a great space for a private gathering, be it a themed dinner, company cocktails or family and friends gathering. For smaller, more intimate gatherings our private dining room offers a discreet hideaway with unique decor that can be adapted with your own personal touches.

Capacity: *The Study:* 20 guests sit down lunch/dinner
25 standing canapé function
Private Dining: 10 guests sit down lunch/dinner



floor: 04

Rooftop Garden & Bar

Beyond the third floor of Oxwell, our rooftop is also home to the Oxwell organic herb garden, from which our Head Chef Nick Scorpion gets his fresh dishes and some of the herbs are used in our signature cocktails.

Capacity: 30 standing canapé function



THREE-COURSE MENU

FOR THE TABLE

Sourdough bread, cultured butter

STARTERS

Butternut squash soup, parsnip, apple & horseradish cream

Port & chicken liver pate, cornichon, radish & grilled baguette

Smoked beetroot, candied walnuts, rocket, goat's cheese & tarragon dressing

Cured salmon, horseradish cream, dill cucumber & sourdough
(Supplement \$4)

MAINS

Grain fed sirloin (200g), english mustard, mushrooms & bone marrow jus
(Supplement \$10)

Crispy skin duck breast, radicchio, brandy, orange, pea tendrils & parsnip puree
(Supplement \$6)

Halibut curry, broccolini, green lip mussels, curry leaves & tomato

Spring chicken, potato fondant, speck, green beans, tarragon & jus

Chestnut mushroom & wellington, root vegetables, watercress & mustard sauce

SIDES TO SHARE

For the table

Roast potatoes

Garden salad, peas, egg, baby gem & radish

PUDDINGS

Sticky toffee pudding, caramel sauce, vanilla bean ice cream

Lemon posset, shortbread

Chocolate mousse, raspberry sorbet

\$68 per person

All prices are subject to 10% service charge and 7% GST. All menu items are subject to change.



FOUR-COURSE MENU

FOR THE TABLE

Sourdough bread, cultured butter

Butternut squash soup, parsnip, apple & horseradish cream

STARTERS

Port & chicken liver pate, cornichon, radish & grilled baguette

Heirloom tomato & burrata, balsamic, basil & pickled shallots

Smoked beetroot, candied walnuts, rocket, goat's cheese & tarragon dressing

Cured salmon, horseradish cream, dill cucumber & sourdough

MAINS

Grain fed sirloin (200g), english mustard, mushrooms & bone marrow jus

Crispy skin duck breast, radicchio, brandy, orange, pea tendrils & parsnip puree

Pan roasted seabass, seafood broth, fregola, french beans & cherry tomato

Spring chicken, potato fondant, speck, green beans & tarragon

Chestnut & mushroom wellington, root vegetables, watercress, mustard sauce

SIDES TO SHARE

For the table

Brandy baked carrots, honey & sesame seeds

Garden salad, egg, baby gem & radish

Roasted potatoes

PUDDINGS

Sticky toffee pudding, caramel sauce, vanilla bean ice cream

Lemon posset, shortbread

Chocolate mousse, raspberry sorbet

\$88 per person

All prices are subject to 10% service charge and 7% GST. All menu items are subject to change.



CANAPES

Mini yorkshire, beef & horseradish

Fin de claire oyster & lemon

Fish goujons & tartar sauce

Butternut squash shots^(v)

Spiced chicken wingette

Smoked beetroot, goat's cheese en croute^(v)

Gravlax & creme fraiche blini

Vine tomato bruschetta^(v)

Lemon posset

Chocolate mousse

Choose from five canapes

\$48 per person

Two pieces of each item per person

We recommend the canapés to be served in
three waves of 25min - 30min intervals.

(V) - Vegetarian

All prices are subject to 10% service charge and 7% GST. All menu items are subject to change.



WINE

SPARKLING

Andreola verv extra dry, prosecco doc n.v. valdobbiadene, italy	16	80
Lanson brut n.v. champagne, france		120

ROSE

Bertaine et fils, rosé 2018 aude valley, france	16	80
Little black dress, rosé 2017 mendocino county, california		90
Chateau d'esclans, rosé 2013 provence, france		100

WHITE

Ara pathway, sauvignon blanc 2017 marlborough, new zealand		
Schäfer-fröhlich, riesling trocken 2014 nahe, germany	16	80
Trivento trib, torrantes 2015 mendoza, argentina	18	85
Venezia, pinot grigio doc 2017 alto adige, italy		85
Punt road, chardonnay 2018 yarra valley, australia		85
Weingut tement, berghausener sauvignon blanc 2013 steiermark, austria		110
Golden mullet fury, semillon viognier 2016 mclaren vale, australia		110
Le roc des anges, 'llum' blanc 2011 cotes du roussillon, france		120
Scott & la prova, fiano 2014 adelaide hills, australia		140
Vietti, roero arneis docg 2014 piedmont, italy		155
Manincor sophie, chardonnay 2013 alto adige, italy		155
		165

RED

Speak no evil, shiraz 2018 hilltops, nsw, australia		
Altos las hormigas, malbec clasico 2017 mendoza, argentina		
Concha y toro wine maker's lot, carmenere 2015 maipo valley, chille	16	80
Ara pathway, pinot noir 2014 marlborough, new zealand	18	85
Fincas valdemacuco robel 2014 ribera del duero, spain		85
Secateurs, shiraz red 2015 swartland, south africa		90
Enigma, barbera 2016 adelaide hills, australia		95
Woods crampton old john, shiraz 2017 barossa valley, australia	120	115
Marques de casa concha, cabernet sauvignon blend 2016 maipo valley, chile		120
Valdubon honoris, tempranillo blend 2014 ribera del duero, spain		120
Schwarz butcher		135
cuvee 2015 burgenland, austria		135
Cvne contino, gran reserva 2012 rioja, spain		175
Tour st. michel châteauneuf-du-pape, deux soeurs 2009 rhone, france		185
Benedicte & stephane tissot, pinot noir "en barberon" 2015 jura, france		185
		190

SWEET

Bertaine et fils, rosé 2018 aude valley, france	16	80
Degenfeld, tokaji, 3 puttonios hungary		60
Concha y toro late harvest, sauvignon blanc 2017 valle del maule, chile		60

PORT & SHERRY

El candado, pedro ximenez sherry jerez de la frontera, spain	14	80
Sandeman, fine ruby port porto, portugal	14	80

All prices are subject to 10% service charge and 7% GST. All menu items are subject to change.

