

CHRISTMAS PACKAGES 2022











BARRIER HIGHWAY, BROKEN HILL 1300 679 688 BROKENHILLOUTBACKRESORT.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 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

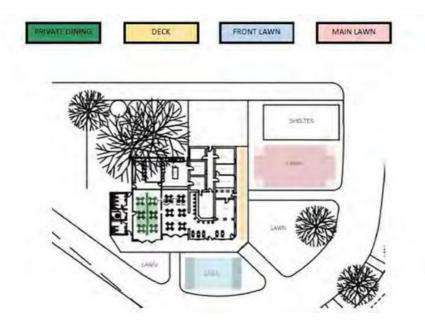


Whether you are planning an event for family, friends or colleagues, the Broken Hill Outback Resort is the perfect location for a stylish event. Our venue offers a wide range of function spaces catering to all kinds of events, including set packages and individual options to suit all groups.

All function and event enquiries can be directed to our Groups & Events Reservations Manager 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.

PIZZA PACKAGES

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

PRE-ORDER ANY PIZZAS FROM THE MENU BELOW.



MARGHERITA

Mozzarella, Cherry Tomatoes, Basil & Napoli sauce (V)

TROPICAL

Ham & Pineapple, Mozzarella & Napoli sauce

PRAWN

Prawns, Cherry Tomatoes and Deep Fried Capers, Mozzarella & Napoli sauce

PEPPERONI

Pepperoni, Mozzarella & Napoli sauce

BBQ CHICKEN

Chicken, Capsicum, Onion, Mushroom, Mozzarella & BBQ sauce

VEGGIE (V)

Onion, Capsicum, Eggplant, Zucchini & Cherry Tomatoes, Mozzarella & Napoli sauce (V)

Gluten free bases are available for all pizzas



10 PAX MINIMUM ORDER PRE ORDER REQUIRED

GRAZING PLATTERS COMBINATION FROM THE CHARCUTERIE, CHEESE AND CHIP & DIP PLATTERS \$34 PP

SEASONAL FRUIT PLATTER \$19 PP

COLD PLATTERS CHOOSE ONE OF BELOW 3 OPTIONS \$25PP

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 & BREADS | Spinach & Feta, Tzatziki, Hummus & Corn Relish, Melba Toast, Grissinis, Water Crackers & Mini Baguettes

ADD A WARM OPTION TO YOUR COLD PLATTER! \$29 PP

RECEIVE AN ASSORTMENT OF Salt & Pepper Calamari, Wedges, Fish pieces, Buffalo Wings, Prawn Twisters, and side sauces to match.



\$59 PER PERSON

CHOICE OF 3 COURSE MEAL \$59 PER HEAD PRE-ORDER REQUIRED Tablecloths, decorations with candles and a bonbon cracker



ENTREE

Prawn cocktail w mixed greens cherry tomatoes and avocado finished w house made seafood sauce (GF)

Chicken caesar salad w mixed greens, croutons, parmesan cheese, bacon, and finished with housemade caesar dressing

Arancini ball w house-made sauce filled with roast pumpkin, fetta, thyme (GF) (V)



MAIN

Lamb roast w roasted potators and steam vegetables finished w gravy

Grilled barramundi w steakhouse fries and salad finished w herb butter (GF)

Sous vide chicken breast wrapped in prosciutto on mash, greens finished w demi glaze (GF)

Roast pumpkin and fetta salad w mixed greens, Spanish onion, beetroot, pine nuts finished w balsamic glaze. (V) (GF)



DESSERT

Traditional Christmas pudding with Brandy and cinnamon custard (GF)

Mini pavlova topped w Chantilly cream mixed berries finished w passionfruit pulp (GF)

GROUPS & EVENTS RESERVATIONS MANAGER GROUPS@OOTOO.COM.AU P: 0448 381 097

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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 OF SPECIAL DIETARY REQUIREMENTS TO BE NOTIFIED AT THE 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.





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Where outback meets luxury

