



## **Welcome to The Woodlands**

The Woodlands Hotel in the heart of Coburg is the city of Moreland's oldest hotel and is steeped in history. The Woodlands Hotel has operated continuously as a hotel for over 140 years and since a complete refurbishment in 2011 we have fast become one of Melbourne's most unique function venues & event space.

We have hosted a wide range of events that have made us a truly versatile venue with packages and facilities to suit any occasion.

We offer a range of options which vary to suit your budget and individual event specifications and can be adapted to ensure your event is totally unique, truly memorable and personalised just for you.

Our highly experienced function team delivers outstanding service, state of the art equipment and facilities in stunning surroundings. We provide quality catering and beverage options that can be tailor made to suit your individual function needs; be it group dining with a set menu or a cocktail style function with canapés.

Private functions held upstairs in our dining room can accommodate 10 -110 guests and operate on a minimum spend requirement.

The dining room capacity for a seated function is 55 guests, or 110 for a cocktail style.

The beer garden is available for group bookings of up to 40 guests, however the space remains open to the public, the only space we provide private & exclusive use of for private functions is the dining room.

Jesse McDermott

Restaurant & Functions Manager

Ph: 9384 1122      Email: [reservations@thewoodlands.com.au](mailto:reservations@thewoodlands.com.au)



## **Function Menu – Canapés**

Choose the items that you like to create your perfect menu. Each guest is served one of every item you select.

We recommend 4 cold 4 hot canapes at a minimum for a light finger food function.

For a more substantial amount you can consider adding in sliders and/or our hand bowls.

### **Cold Canapes - 1per person**

#### **\$3 ea**

House made sushi rolls with tuna & mayonnaise (gf, df, nf)

House made sushi rolls with avocado & pickled vegetables (gf, df, nf, vg)

House made sushi rolls with soy & chicken (df, nf)

Mini vegan rice paper rolls

Steak tartare en croute (df, nf)

Woodlands terrine on croutons with onion jam & cornichons

Chargrilled salmon, creamed feta, herb salad & walnut dressing (gf)

Black olive, feta & rosemary puff pastry cheese sticks (nf, v)

Marinated roasted Italian vegetable tartlets, mascarpone & basil (nf, v)

Tomato bruschetta, extra virgin olive oil & parmesan on crisp baguette (nf, v)

Herb crepe with smoked salmon, sour cream & chives (nf)

#### **\$4 ea**

Freshly shucked oysters served natural or with aged red wine vinegar & shallot dressing (half/half) (gf, df, nf)

Prosciutto wrapped grissini sticks with smoked paprika aioli (nf)

Peking duck pancakes with hoisin sauce (df, nf)

Chargrilled Swordfish with avocado & lime salsa (gf, df, nf)



### **Hot Canapes - 1 per person**

#### **\$3.5 ea**

Smoked cheddar & jalapeno croquettes (nf, v) (2-3 pieces)

Vegetable spring rolls with ginger, soy & chilli dipping sauce (df, vg, nf)

Crisp fried spiced yellow split pea fritters with aioli (gf, df, nf, v)

Crispy eggplant with harissa & yoghurt dip (nf, v)

Mini pizzas with black olives, basil & mozzarella (nf, v)

Chickpea falafel with tzatziki sauce (gf, nf, v)

#### **\$4 ea**

Crisp fried panko crumbed prawns with smoked chilli sauce (nf)

Grilled porterhouse with eggplant puree & crisp garlic (gf, df, nf)

Baked gruyere cheese & leek tartlets (nf, v)

Beer battered flathead with tartare sauce (df, nf)

House made pork, garlic & sage sausage rolls with tomato relish (nf)

Grilled chicken ribs with chilli jam (gf, df, nf)

Grilled prawns with chilli & lime aioli (gf, df, nf)

Mac & cheese croquette with BBQ sauce (nf, v)

Pan fried scallops, Thai basil salad & coconut dressing (df, nf)

#### **\$5 ea**

Braised beef cheeks, star anise & Asian slaw (gf, df, nf)

Baked barramundi with tomato fondue & herb crumb (df)



### **\$6.5 ea - Brioche bun sliders min order 10**

Wagyu beef, iceberg, swiss cheese, pickled zucchini, tomato relish & aioli (nf)

Pulled pork, kim chi, Asian slaw, coriander & Sriracha aioli (nf)

Pulled lamb, rocket, pickled zucchini, mint jelly (nf)

Grilled calamari, slaw, pickled onion & aioli (nf)

Eggplant parmigiana, tomato relish, goats cheese, iceberg & aioli (nf)

Potato cake, tartare sauce & tomato relish (nf)

### **\$8 ea - Hand bowls min order 10**

Char sui pork, coconut rice, bean shoot & coriander salad (df, nf)

Beer battered flathead tails, hand cut chips, tartare sauce (df, nf)

Eggplant & peanut curry, jasmine rice, cassava chips, coriander salad (gf, df, vg)

Pan fried herb gnocchi, broccolini, pecorino, pesto, truffle oil, pesto (nf, v)

Braised beef cheek, potato mash, gremolata (gf, nf)

Crispy pork belly, coconut rice, nam jim dressing (df, nf)

### **Sweet canapés \$6 per person for a selection of 3**

*Dessert canapés offer the perfect sweet finishing touch to your cocktail function; please select from the following options:*

Chocolate & mixed nut brownie with hot milk chocolate sauce

Lamington with chocolate, almond, coconut & berry jam

Cream filled profiteroles with chocolate sauce

Coconut parfait with lychee & pomegranate

*\*Menu subject to seasonal change*



## Function Menu - Set Menu options

Chef's selection of entrees

### Mains - choose 4 items from the following option

Woodies chicken parmigiana, taleggio, sopressa salami, mixed leaf salad & fries (nf)

Wagyu burger, brioche bun, iceberg, tomato relish, swiss cheese, aioli, pickles & fries (nf)

Beer battered fish of the day, hand cut chips, mixed leaf salad & tartare sauce (nf)

250gm chargrilled grass fed porterhouse, mixed leaf salad, red wine jus & fries ( served medium rare / medium well) (gf, df, nf)

Onion bhaji, mild curry sauce, pilaf rice, roti bread & chilli pickle (\*\*gf, df, nf, v, \*\*vg)

### Premium Mains - choose 4 items from the following options

Chargrilled Western plains pork chop, fondant potato, green beans, sesame dressing (gf, nf)

Baked herb gnocchi, wild mushrooms, truffled pecorino & rocket salad (nf)

Pan roasted snapper, kipfler chips, chorizo & green olives (gf, df, nf)

A choice of any meal from seasonal a la carte menu:

[http://www.thewoodlandshotel.com.au/Menu/Food\\_menu.pdf](http://www.thewoodlandshotel.com.au/Menu/Food_menu.pdf)

A choice of any 330g steak off our premium dining room steak menu with set sides(cooked medium rare /medium well)

<http://www.thewoodlandshotel.com.au/Menu/Steak-menu.pdf>



## Desserts

Christmas pudding ice cream affogato, Hellyers Rd whiskey cream, espresso, almond bread

Coconut parfait, lychee & mango salad, chilli popcorn, passionfruit sorbet (gf, nf)

Baked chocolate mousse with Seville orange marmalade & crème fraiche sorbet (gf, nf)

A choice of any dessert from our a la carte menu

**gf = gluten free    df = dairy free                  nf = nut free**

**v = vegetarian                  vg = vegan**

## Pricing

### **Chefs selection of shared entrée & choice of main**

*Guests will receive chefs selection of shared entrée's and then a choice of 4 classic pub mains and three desserts selected from our A La Carte menu*

Two courses **\$50 per person**

Three courses **\$60 per person**

### **Chefs selection of shared entrée & choice of premium main**

*Guests will receive chefs selection of premium shared entrée's and then a choice of 4 main meals including a premium steak option and three desserts selected from our a la carte menu*

Two courses **\$60 per person**

Three courses **\$70 per person**



## **Sample Set menu**

### **Shared entrée**

#### **Chef's selections**

almonds, bread & dips, crackling, edamame

#### **Cheddar & jalapeno croquettes**

#### **Southern Style buttermilk chicken ribs**

jalepeno & tequila mayonnaise

### **Choice of main course**

#### **Chargrilled 250gram grass-fed porterhouse (medium)**

mixed leaf salad, fries & red wine jus

#### **Beer battered fish of the day**

hand cut chips, mixed leaf salad & tartare sauce

#### **Chicken Parmagiana**

Taleggio, sopressa salami, mixed leaf salad & fries

#### **Onion bhaji with mild curry sauce**

pilaf rice, roti bread & chilli pickle



## Sample Premium Set menu

### Shared entrée

#### **Chef's selections**

almonds, bread & dips, crackling, edamame

**Cheddar & jalapeno croquettes** NF

**Southern Style buttermilk chicken ribs**

jalapeno & tequila mayonnaise NF

**Chargrilled Calamari**

Green mango slaw, nam jim jelly GF DF NF

### Choice of main course

**Chargrilled 300gram O'Connor's Eye Fillet**

green beans, mash & red wine jus GF \*\*DF NF

**Market Fish of the Day**

**Roasted duck breast**

fondant potato, artichoke puree & Madeira jus GF \*\*DF NF

**Baked herb gnocchi**

wild mushrooms, truffled pecorino & rocket salad NF V

### Choice of dessert

**Strawberry Eaton Mess**

with lychee sorbet

**Bombe Alaska**

Blood orange sorbet, crème fraiche sorbet & toasted meringue

**Dark chocolate fondant**

Orange chocolate centre & marmalade ice-cream





## Function Menu - Cakes

### Celebration cakes

#### Crockenbouche

A classic French wedding cake made from pastry puffs, filled with vanilla custard cream, bound together with dark chocolate or toffee

Minimum of 30 people

**\$6 per person**

#### Chocolate gâteaux

Chocolate gâteaux with berry jam, crème fraiche, dulce de leche & chocolate ganache

Minimum of 30 people

**\$6 per person**

#### Bring your own cake

**\$2 per person**

Cut & served on platters

#### Bring your own cake

**\$3 per person**

Plated & served individually with cream

#### House made ice-cream

**\$4 per person**

Seasonal flavours served with your own cake



## **Function Menu – Beverage options**

### **Beverage tab**

A selection of products tailored to your event charged on consumption. All beverages consumed will be placed on your tab, which can be set at a predetermined limit. This limit can be increased during the course of the function, pending authorisation from the signatory

### **Cash bar**

A cash bar can be set up for the duration of your event where guests pay for their own beverages.

### **Beverage Packages**

#### **House Package**

House Sparkling wine

House White wine

House Red Wine

The Woodlands Lager

Grand Ridge Almighty Light Beer

Selection of soft drinks

Fresh Australian juice

Tea Drop loose leaf tea

Fresh espresso coffee

#### **Pricing**

**3 Hours**

**\$40 per person**

**4 Hours**

**\$50 per person**

**5 Hours**

**\$60 per person**



### **Premium Package**

Blue Pyrenees Midnight Cuvee Sparkling

Choice of 2 premium white wines

Choice of 2 premium red wine

Rotating Tap Beer

Grand Ridge Almighty Light Beer

Selection of soft drinks

Fresh Australian juice

Tea Drop loose leaf tea

Fresh espresso coffee

### **Pricing**

**3 Hours**

**4 Hours**

**5 Hours**

**\$50 per person**

**\$60 per person**

**\$70 per person**

***Add basic spirits for an extra \$9 per person***



## Function Menu – Audio Visual Options

The Woodlands Hotel has various Audio Visual options available for hire for the duration of your function including:

The Woodlands iPod/DJ music selection - \$50

50 inch full HD LED LCD wall mounted television - \$25

Hosts own iPod/MP3/DJ - no charge

Use of The Woodlands wireless microphone is complimentary.

These prices per piece include set up and installation.

For any further AV requirements or queries, please contact our Function Manager, Jesse McDermott:

email: [reservations@thewoodlands.com.au](mailto:reservations@thewoodlands.com.au)

phone: 9384 1122



## **The Woodlands Hotel**

### **Private Function Terms and Conditions**

The Woodlands Hotel complies with the law regarding the service of alcohol.

The Woodlands Hotel reserves the right to refuse service to any function guest who is deemed to be intoxicated or behaving inappropriately.

The Woodlands Hotel requires food packages to be provided for minimum 90% of guests, in order to adhere to responsible service of alcohol regarding intoxication.

In accordance with Victorian Government legislation, smoking is only permitted in designated outside areas of The Woodlands Hotel.

Private functions at The Woodlands Hotel have a minimum spend requirements.

- Friday - Saturday nights \$3000
- Sunday - Thursday nights \$2000
- Friday - Sunday lunch \$1500
- Monday - Thursday lunch \$2000

If the minimum spend is not met, the difference will be payable as an additional charge and will become a room hire and administration fee and will be payable at the conclusion of the function.

A \$150 non-refundable, non-transferable room hire fee is required to confirm & secure the function, which is not included in the minimum spend. Your function is not confirmed until your room hire fee has been paid and your function booking form completed & received by The Woodlands Hotel.



The Woodlands Hotel is licenced from 12pm until 11pm on Sundays and from 12pm until 1am all other days; all functions must conclude at or before these times. For daytime functions, the room may be accessed for bump in from 12pm, and for evening functions bump in is available from 5pm. Additional fees may be incurred for functions commencing or requiring room access outside of these times. The dining room located on the first floor is unfortunately not currently accessible by wheelchair.

The dining room is licensed for 110 guests total. The room can accommodate approximately 50 guests for a sit down function, or 110 guests for a cocktail style function.

Confirmation of final guest numbers must be made no less than 14 working days prior to your function.

No food or beverages purchased elsewhere are to be brought onto the premises by the organiser or guests. The only exception to this being cakes/candy buffets (with a nominal fee attached), providing prior arrangements have been made with The Woodlands Hotel Management.

The Woodlands Hotel accepts no responsibility or liability for any loss/damage or theft to any property belonging to your function, guests or invitees. It is the client's responsibility to ensure the security of their equipment and their guests' possessions whilst on the premises.

The Woodlands Hotel reserves the right to hire extra security for any function. This fee will be on charged to the client and is not considered part of the minimum spend.

The organiser is financially liable for any damages incurred to The Woodlands Hotel property, fixtures or fitting caused by the organiser, guests or invitees.

All catering must be paid for in full at least 14 working days prior to the function date.



Beverage packages must be paid for in full at least 14 working days prior to the function date.

For guests utilising a bar tab, any outstanding accounts must be settled in full at the conclusion of the function.

If the agreed minimum spend is not reached, the difference will be charged as additional room hire and also paid in full at the conclusion of the function.

Functions held on Public Holidays will incur a surcharge of 10%.

Cancellation of your booking within 30 days will incur a fee of 100% of the room hire.

The Woodlands Hotel accepts **cash, EFTPOS, Visa, MasterCard or AMEX.** Payments made by AMEX will incur a 2.55% surcharge. The Woodlands Hotel does not accept Diners Club Cards.

All prices are inclusive of GST. Prices and menu items are valid from June 2014, however are subject to change.



# **The Woodlands Hotel**

## **Function Booking Form**

<b>CLIENT INFORMATION</b>			
Full Name			
Email			
Address			
Contact Number		Agreed Minimum spend	
Function Date		Occasion	
Start time		No. of guests	

<b>MENU INFORMATION</b>		
MENU TYPE	CANAPÉ / SET	
Menu Item	Quantity	Cost
Total		
I would like the selected menu served from:		

<b>BAR INFORMATION</b>		
Is a bar tab requested? Limit?	YES / NO	\$
Bar tab drinks (if applicable) For example: basic spirits, house wines, tap beer, juice, soft drink, tea, coffee Note: The bar tab may be varied during the function pending written authority from the function signatory.		





BOOKING INFORMATION		ACCOUNT DETAILS (OFFICE USE ONLY)	
Booking fee amount		Minimum bar spend	
Date paid		Actual bar spend	
Type of payment	Cash Visa Master AMEX	Bar tab	
Name on credit card		Food spend	
Credit card number		Other	
Credit card expiry & CCV		Bill total (GST Incl)	

ADDITIONAL COMMENTS

I \_\_\_\_\_ UNDERSTAND THAT MY BOOKING IS SUBJECT TO THE AGREED MINIMUM SPEND AND I AUTHORISE THE WOODLANDS HOTEL TO CHARGE MY CREDIT CARD FOR THE TOTAL OF \$\_\_\_\_\_ BEING FOR ROOM HIRE.

THIS ROOM HIRE FEE, SECURES MY FUNCTION & IS NON REFUNDABLE & NON TRANSFERABLE. BY SIGNING THIS FORM I AGREE TO THE WOODLANDS HOTEL'S TERMS AND CONDITIONS.

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_