



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: (03) 9384 1122

Email: reservations@thewoodlandshotel.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 (gf, df, nf, vg)

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. Certain dishes subject to availability.*

Set Menu options

Chefs selection of shared entrée & choice of main.

Please select any four main meals from the left side of the menu (link below)

Guests will receive:

Chef's selection of shared entrée;

Choice of 4 mains;

Choice of 2 desserts

Two course **\$50 per person**

Three course **\$60 per person**

Chefs selection of shared entrée & choice of premium main

Please select any four main meals from the left side of the menu (link below)

Guests will receive:

Chef's selection of shared entrée;

Choice of 4 mains & 1 steak from our steak menu (300grams or under); with 1 pre-selected side and 1 pre-selected sauce;

Choice of 3 desserts

Two courses **\$60 per person**

Three courses **\$70 per person**

Add additional steaks (300grams or under) with a pre-selected side & sauce; \$10 per person.

Add additional sides designed to be shared amongst 3 guests; \$10 each.

See the link to the online menu here

<http://thewoodlandshotel.com.au/wp-content/uploads/2017/07/20499-The-Woodlands-Hotel-Table-Menu-Design-FA-1.pdf>

**Menu subject to seasonal change. Certain dishes subject to availability.*



Beverage packages

Beverage tab

Cash bar

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

Tailored Bar tabs

We can tailor a drinks list for your event. A pre-determined limit can be increased during the course of the function, pending authorisation from the signatory. We can include all wine by the glass if you would like to be charged by the glass. This opens the selection but is less economical.

If you would like wine charged by the bottle, choose:

1 x sparkling white wine

2 x white wines

2 x red wines

*A selection of tap beer of your choosing***

Soft drinks & juices charged by the glass

*****Please note we serve only Victorian Craft Beer & Victorian wine. Our 6 taps rotate regularly, however we always serve our Woodlands Lager brewed for us by Cavalier. Light beer is available in the bottle only.***



Cakes

Celebration cakes

Croquembouche

A classic French wedding cake made from choux pastry puffs, filled with vanilla custard cream, bound together with dark chocolate or toffee. This will provide 2 x profiteroles per person.

Minimum of 30 people

\$8 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

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 Event Manager, Jesse McDermott:

email: reservations@thewoodlandshotel.com.au

phone: (03) 9384 1122



The Woodlands Hotel Private Event Terms and Conditions

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

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

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 as per below**.

Please note: Minimum spends will increase from the 25th November 2017

- Friday & Saturday nights \$3500
- Sunday nights (5-11pm) \$3000
- Monday – Thursday nights \$2000
- Friday – Sunday lunch (12-4pm) \$2000
- Monday – Thursday lunch (12-4pm) \$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.

Room Hire Fee

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.



Licence Conditions

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.

Payment

The Woodlands Hotel accepts **cash**.

All Card payment attract a flat 1.7% fee.

All prices are inclusive of GST. Prices and menu items are valid from August 2017. All menu items are subject to change.

The Woodlands Hotel does not accept Diners Club Cards.

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

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

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

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

Beverage packages must be paid 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.



Other Terms & Conditions

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.