



## THE WOODLANDS HOTEL

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THE DINING ROOM

## WELCOME TO THE WOODLANDS

The Woodlands Hotel in the heart of Coburg, is the city of Moreland's oldest hotel. Steeped in history, The Woodlands 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 event spaces.

Engagement parties, birthdays, private luncheons, weddings, product launches - every function is adapted to ensure your event is totally unique, truly memorable and personalised just for you.

Our highly experienced events team delivers outstanding service, award winning catering and beverage options that can be tailor made to suit your individual needs.

Contact our events team at the venue to arrange a walk-through:

Ph: (03) 9384 1122

Email: [reservations@thewoodlandshotel.com.au](mailto:reservations@thewoodlandshotel.com.au)



## THE DINING ROOM

Fall down the rabbit hole as you walk up into our private dining room. You really will feel like Alice in this Wonderland.

Cozy and intimate, this room is a little different to your standard modern fit-outs. Take a seat in one of our thrones or cosy up in one of our plush booths under the watchful eyes of our life-sized toy soldiers. Dance under Moroccan lanterns, or take a breath of fresh air on the balcony that overlooks the fairy light-festooned beer garden.

Fully carpeted, this room is also soundproofed so bring your best DJ, loudest band, or a room full of percussionists!

The Dining Room is ideal for; Weddings, Engagements, Anniversaries, Birthdays, Business Dinners, Product Launches, End of Year Work Celebrations.

Booking this space requires a booking deposit of \$150

### CAPACITY

Standing 110 | Seated 50-70

### FEATURES

Private bar, toilets, balcony,  
AV options

### MINIMUM SPENDS

- Mon-Thurs nights \$1500
- Fri-Sat nights \$3000
- Mon-Sat Lunch (12-4pm) \$2000
- Sunday (3 hrs) \$1500  
(5 hrs) \$2000



## THE ATRIUM

Walk through to the atrium and you'll see why this space is the most magical beer garden in the north. High vaulted cathedral ceilings draw your eye up from the toasty fire place flanked by guard-lions. Low, leather-clad bench seating is perfect to snuggle up on with a cocktail, or settle onto one of our high bar tables with a pint and a parma.

Listen to live music from local musos under the glow of fairy lights, or watch your favourite team on the projector screen. It's not a garden without greenery and we have it in spades, with plants growing in every nook and cranny that can fit some soil in it. On a cold and rainy day (we are in Melbourne!) this space can be fully closed up and heated, or on a beautiful summers day we can open the skylights and let the sunshine in.

The Atrium is perfect for; Birthdays, after-work drinks, Farewells, Wedding Ceremonies, Music Launches, Finale Parties and more.

### CAPACITY

Standing 75 | Seated 40

### FEATURES

Stage, projector screen, removable furniture, fireplace, full soundproofing.

This area attracts a booking deposit of \$100 to secure the booking. This deposit is fully refundable on the day of your booking or credited to you for use in a tab.

This space cannot be exclusively booked as it is through this area that the men can access their gender specific bathroom. As such we do not ask for a minimum spend.

While we can reserve the tables and the area for your party we hope you understand to expect some foot traffic from our other patrons.



## OPTIONAL EXTRAS

### **CHAMPAGNE SERVICE | \$POA**

Ensure your guests don't miss a thing by having to pop in to the bar! Our team will provide a roving champagne service for your event for up to an hour.

### **COCKTAIL HOUR | \$10pp**

Treat your guests to a custom-made cocktail upon arrival.

### **GIN/WHISKY POP UP BAR**

Obsessed with spirits? Allow us to treat your guests with our favourite selections from local distillers Australia-wide, served with all the trimmings.

### **OYSTER BAR | \$MP**

Love your freshly shucked oysters? Lift your event to the next level and treat your guests to a fresh oyster bar with seasonal sauces/dressings.

### **LINEN SERVICE | \$50/room**

Love the look of crisp white linen? Cloth all dining tables to lift the room and add a little extra polish.

## AUDIO VISUAL OPTIONS

The Woodlands Hotel has various audio visual options available for the duration of your function including:

- The Woodlands venue music selection
- 50inch full HD LED LCD wall mounted television
- Hosts own iPod/MP3/DJ
- The Woodlands wireless microphone
- Soundproofed rooms - both the Atrium and the Dining room are soundproofed for you to test your loudest DJ or band
- Sound desk and sound engineer - available at a fixed rate or hourly rate depending on your needs



## MENU | CANAPES

Choose your perfect menu. Each guest is served one of every item you select. We recommend 4 hot + 4 cold 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 - 1 PER PERSON

\$3 each

- Sushi rolls with avocado & pickled cucumber
- Soft goats cheese rolled in pistachios & spring onion powder
- Minted pea bruschetta, ricotta, grana padano & lemon
- Minted pea bruschetta, crispy cannellini beans, lemon and wild garlic leaf
- Fried haloumi, peppered fig paste and sherry vinegar
- Fried tofu, peppered fig paste and sherry vinegar

\$4 each

- Pacific oyster, lemon and mignonette
- Cured salmon, compressed cucumber, creme fraiche, fennel and verjus
- Seared grass fed striploin, pickled carrot & horseradish cream
- Smoked pork terrine, honey and pickled onion jelly
- Beetroot tartlet, goats cheddar and mizuna
- Beetroot tartlet, cashew cream and mizuna
- Sushi rolls with crab, avocado & pickled cucumber

### HOT CANAPES - 1 PER PERSON

\$4 each

- Battered kipfler potato cake, sour cream and trout roe
- Battered kipfler potato cake and beetroot mustard
- Eggplant parmigiana bite, napoli, fior di latte, grana and basil aioli
- Tempura eggplant spears and harissa aioli
- Chickpea falafel, pickled onion and minted yoghurt
- Chickpea falafel, pickled onion and minted coconut yoghurt
- Crisp fried pork jowl, honey mustard and pickled onion
- Chicken liver kofta, ginger-pandan glaze, coriander and thai chilli
- Beef sausage rolls and tomato sauce
- Lamb merguez sausage rolls and harissa ketchup
- Pork toulouse sausage rolls and fig jam
- Chicken parmigiana croquettes, napoli and basil aioli
- Aged cheddar mac and cheese bites
- Detroit style pizza squares, napoli, mozzarella, colby and basil
- Beer battered fish (25g) and malt vinegar tartare



## MENU | CANAPES

### MILK BUN SLIDERS | MINIMUM 10 OF EACH VARIETY ORDERED

\$7 each

Eggplant parmigiana, napoli, fior di latte, grana and basil aioli

Falafel, minted yoghurt, garlicky pickled cucumber and butter lettuce

Falafel, minted coconut yoghurt, garlicky pickled cucumber and butter lettuce (vegan)

Wagyu beef, cheddar, bleu, cos, caramelised and crispy onions, chilli mayo

Buttermilk fried chicken, slaw, aioli and bread & butter pickles

Salt & pepper squid, burnt lime aioli and pickled chilli

### HAND BOWLS | MINIMUM 10 OF EACH VARIETY ORDERED

\$10 each

Milk braised pork scotch, confit kipflers, mushroom, broccoli and jus

Beer battered fish, house cut chips and tartare sauce

Chickpea panisse, lettuces, yoghurt (vegan, sub coconut yoghurt) and kasundi

Chargrilled carrots, green harissa, crispy chickpeas, pepitas, lemon and yoghurt

Ale braised wagyu beef brisket, horseradish mash and pickled brussels sprout

Southern fried chicken, buttermilk biscuit, mustard greens and bacon gravy

### SWEET CANAPÉS

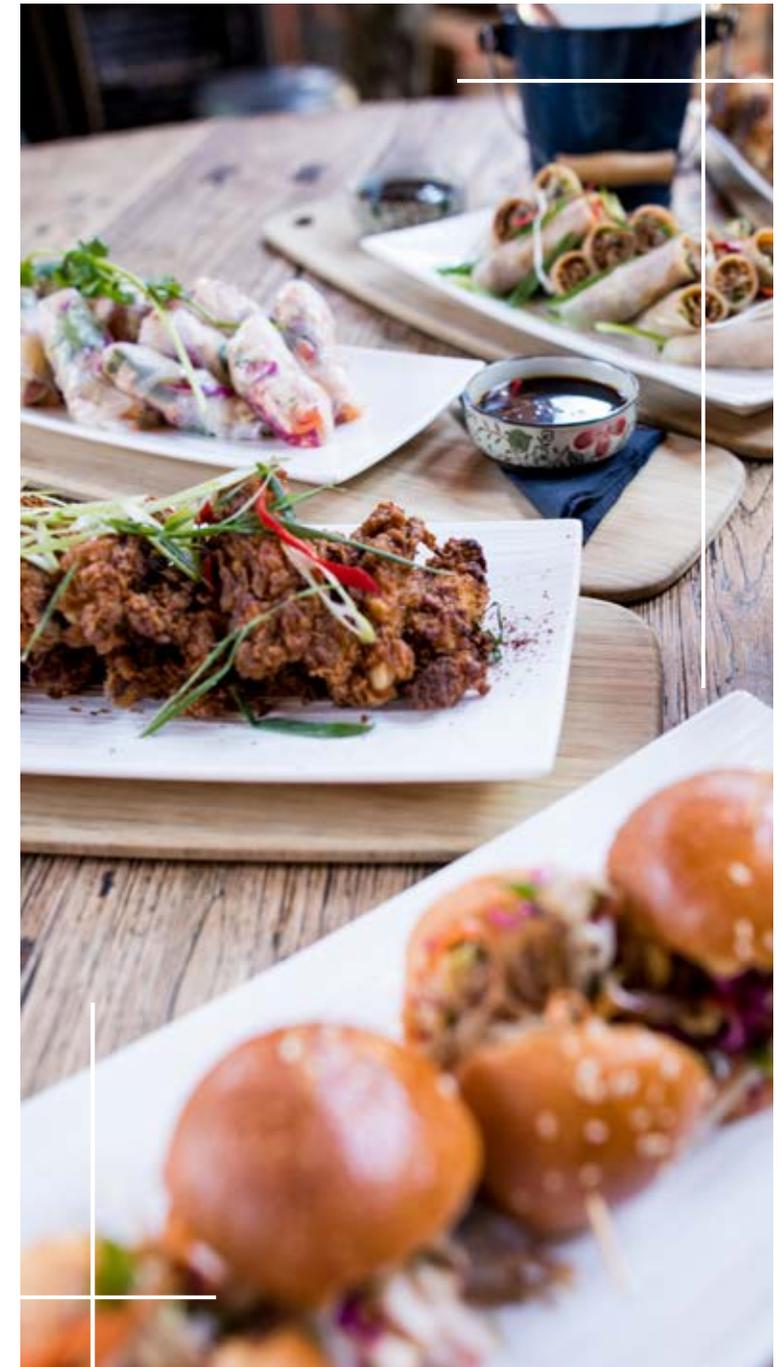
\$3 each

Stout brownie, tobacco anglaise, espresso and cacao nibs

Whipped cheesecake profiteroles, berries and hopped citrus zest

Chocolate chip cookie sandwich, browned butter ice cream and mint

Vegan coffee & tobacco coconut ice cream sandwich



## SET MENU OPTIONS

All dishes are shared “family style”. Ask the event team for this seasons options to choose from. Vegetarians/vegans can be accommodated individually or shared depending on numbers

### OPTION 1; CASUAL SHARING

Snacks plus 2 courses \$50 | 3 courses \$60

Ideal for a casual lunch or informal dinner, this option lets diners share a great meal and includes;

Chefs selection of snacks on arrival

- 2 shared entrées
- 2 Shared mains options, all served with chips and salad, plus your choice of a third shared side
- 2 shared desserts

### OPTION 2; GET ROASTED

2 courses \$50 | 3 courses \$60

Perfect for a family style event where you can stuff yourself silly

- 2 Shared entrées
- 2 shared roasts - choose from milk-braised pork scotch, free range chicken, slow roasted saltbush lamb shoulder or wagyu rump
- 2 shared sides
- 1 shared dessert

### OPTION 3; PREMIUM BANQUET

3 courses \$80

- Chefs selection 2 shared snacks (add \$10pp to include Pacific oysters 3 each)
- Chefs selection 2 shared entrees
- Your choice individual mains - 5 options ordered on the night
- Your choice 3 desserts



## 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 \$9 per person

**CANNOLI TOWER** Italian pastries filled with vanilla and/or chocolate crème patissiere bound together with more crème pattissiere and a plaque signaling your occasion. This will provide 1 cannoli per person \$8 per person

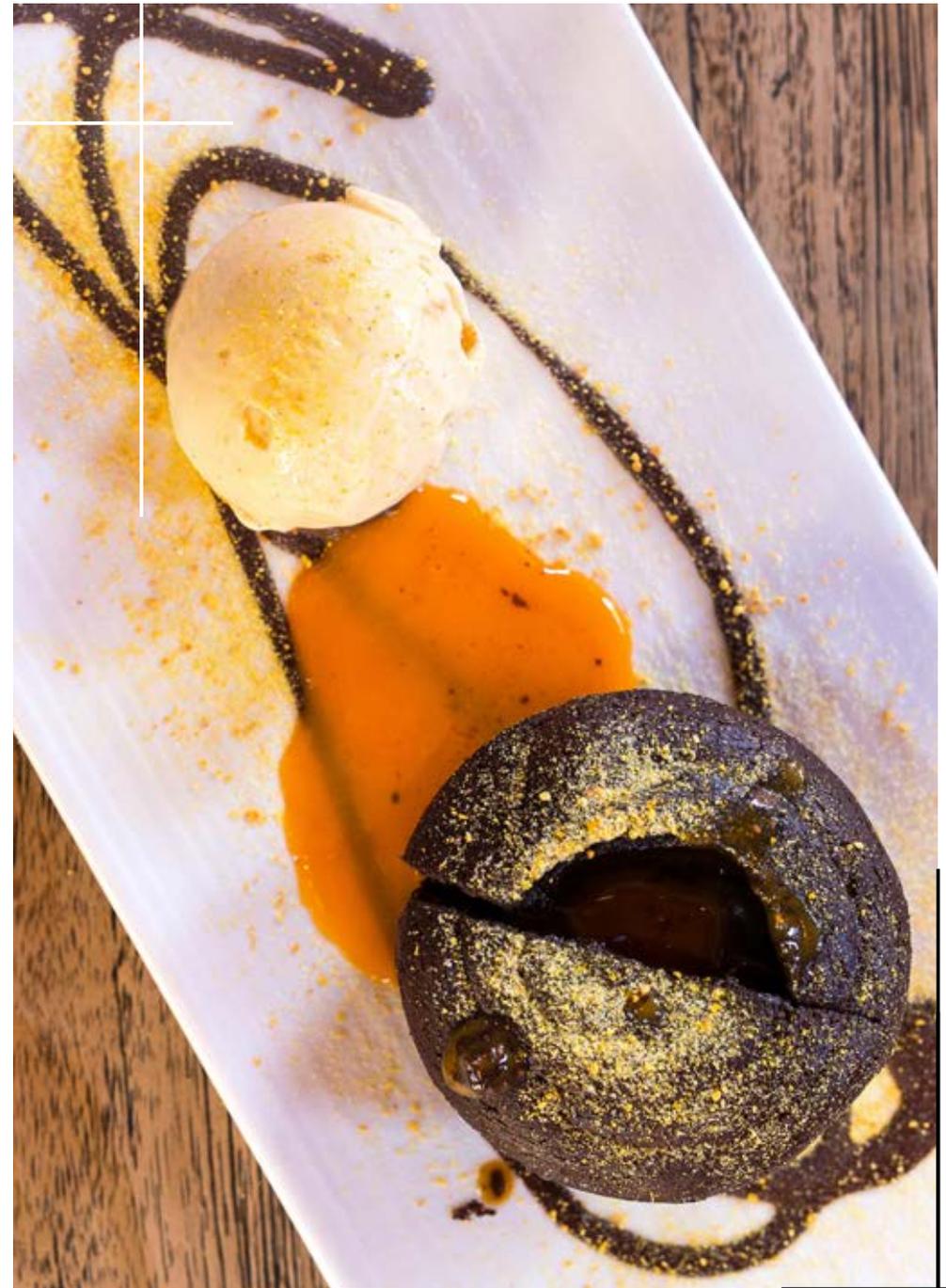
**BYO CAKE + CAKEAGE** \$2 per person  
Bring your own cake - Happy to cut and serve your own cake? Wonderful! We'll provide a cake knife, side plates and cutlery free of charge.

Want to take the hassle out of who gets the biggest piece?  
We'll do it for you!

**PLAIN** \$2 per person  
Cut and arranged on platters, served with napkins

**CREAM** \$4 per person  
Cut and served on individual plates with Chantilly cream

**ICE-CREAM** \$5 per person  
Cut and served on individual plates with ice cream



## BEVERAGES PACKAGE



### CASH BAR

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

### OPEN TAB

A pre-paid limit is placed on the bar. Your guests can select any beverages of their choosing including top shelf spirits, bottled beer and wine & cocktails. This limit can be increased during the course of the function pending authorisation of the signatory and paid at the end of the evening.

### TAILORED TAB

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.

### DRINKS PACKAGE - STANDARD

Unlimited Consumption, charged per head  
3 hours \$40 | 4 hours \$50 | 5 hours \$60

House sparkling, house red, house white, all on tap beer and cider, stubbies of light beer, soft drinks, juices, coffee and tea

### DRINKS PACKAGE - GET SPIRITUAL

Unlimited consumption, charged per head  
3 hours \$50 | 4 hours \$60 | 5 hours \$60

House sparkling, house red, house white, all on tap beer and cider, stubbies of light beer, soft drinks, juices, coffee and tea

## TERMS AND CONDITIONS

### PAYMENT

- The Woodlands hotel requires a deposit of \$150 to secure the Dining room for a function.
- The Woodlands Hotel accepts cash, card or direct deposit.
- All prices are inclusive of GST. Prices and Menu are valid from October 2019. All menu items are subject to change.
- The Woodlands Hotel does not accept Diners Club Cards.
- Confirmation of final guest numbers and catering must be made no less than 14 days prior to your function.
- All catering must be paid for in full 7 days before your booking.
- When purchasing an unlimited drinks package, the organiser will be given wrist bands for the package options. Any extra guests must purchase drinks individually, or purchase a full drinks package as per the rest of the function. For guest 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 and paid in full at the conclusion of the function.

### TERMS & 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 Victorian liquor licensing laws.
- In Accordance with the Victorian Government legislation, smoking is only permitted in designated outside areas of The Woodlands Hotel.
- No food or beverages purchased elsewhere are to be brought onto the premises by the organiser or guests unless discussed with and approved by management prior to the event. Cakes and candy buffets are an exception and may attract a "cake-age" fee.
- 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 clients responsibility to ensure the security of their belongings and their guests' possessions whilst on the premises.
- The Woodlands Hotel reserves the right to hire extra security for any function and this fee will be on charged to the client. This fee cannot be incorporated into the minimum spend.
- The organiser is financially liable for any damages incurred to The Woodlands Hotel property, caused by the organiser, guests or invitees.

### LICENSE CONDITIONS & CAPACITY

The Woodlands Hotel is licensed from 12PM until 11PM on Sundays and from 12PM until 1AM all other days; a function 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 outside of these times. The dining room on the first floor is not accessible by wheelchair.

The dining room is licensed for 110 guests total. The room can accommodate approximately 50 guests across share tables for a seated function, 65 guests across share tables and booths for a seated function or 110 guests for a cocktail style function.

