



EVENTS PACK

 THE
WOODLANDS
HOTEL

WELCOME

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:

Jessica Mullins

Restaurant & Events Manager

Ph: (03) 9384 1122

Email: 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 size toy soldiers. Dance under large 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 incurs a booking fee of \$150.

CAPACITY

Seated - 50-65
Cocktail - 110

FEATURES

Private bar, toilets, balcony,
AV options

MINIMUM SPENDS

Monday - Thursday nights \$2000
Friday - Saturday nights \$3500
Monday - Saturday lunch (12-4pm) \$2500
Sundays (3hrs) \$2000
(5hrs) \$3000



THE BEER GARDEN

Walk through to the beer garden and you'll see why this space gets listed as one of the best beer gardens 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 pairs with high bar tables. Pull up a seat at our giant chess board and play a game, or snuggle up under one of the arches and enjoy the fairy lights. 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. Enjoy live music when our local musos take to the stage, or watch some Friday night footy on the projector screen.

The Beer Garden is perfect for; Birthdays, After-work drinks, Farewells, Wedding Ceremonies, Music Launches, Finale-parties.

CAPACITY

Standing 75
Seated 30

FEATURES

Stage, projector screen, giant chess board, removable furniture, fireplace

MINIMUM SPENDS

Non-private event - Free

Private lunch event Monday-Thursday - \$2000 (3 hour event, includes half an hour either side of your event for set up/pack down)

Private 1 hour room hire - \$1000 (perfect for a ceremony or product launch - includes 30 minutes either side for set up/pack down)

Private 2 hour room hire - \$3000 (includes 30 minutes either side for set up/pack down)

WHOLE VENUE HIRE

Need your own private venue for an event? Want to take over multiple rooms with different looks for your function? Then why not book the whole venue!

Perfect for weddings (ceremony and reception), anniversaries, product launches and next-level birthdays, take advantage of the entire venue.

Start in the main bar and enjoy the fully stocked, oversized timber bar, exposed brick walls, vintage toys and concrete statues. Move into the beer garden for a breath of fresh air, have your ceremony under the fairy lights, or enjoy a quiet moment by the fireplace. Move up to the dining room for stunning photo opportunities, a sit down dinner or bust out your wildest dance moves.

Fully serviced bars are available both in the dining room and down in the pub. Toilets are available on both levels, and our kitchen can keep you fuelled all day and night!

Want to book entertainment and not sure where to start? Ask our events team and we can recommend our favourite burlesque performers, magicians, bands, singers, dancers and more.

CAPACITY

300

PRICING

Monday - Wednesday - \$4000

Thursday - \$7000

Fri-Saturday - \$12000

Sunday - \$7000



EXTRAS OPTIONAL

Take your event to the next level with our 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.

CHEESE BAR/CHEESE "CAKE" \$MP

Don't like the sweet stuff? Order a custom cheese "cake" made with wheels of your favourite cheese from our artisanal suppliers.

DECORATING SERVICES \$POA

Do you have visions of personalising the space, but don't have the time? Talk to our events team about your vision and we'll make it happen!

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

For any further AV requirements or queries, please contact our Event Manager, Jessica Mullins:

email: reservations@thewoodlandshotel.com.au
phone: (03) 9384 1122



MEINUS

CANAPES

Choose 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 - 1 PER 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 crouete (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)
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- \$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)
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- \$5 ea Braised beef cheeks, star anise & Asian slaw (gf, df, nf)
Baked barramundi with tomato fondue & herb crumb (df)
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- \$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)

HAND BOWLS MIN ORDER 10

- \$8 ea 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)
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SWEET CANAPÉS

\$6 PER PERSON FOR A SELECTION OF 3

- \$6 ea 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



SET MENU OPTIONS

OPTION ONE

Chefs selection of shared entrée & choice of main

Please select any four main meals from our a la carte menu

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

OPTION TWO

Chefs selection of shared entrée & choice of premium main

Please select any four main meals from

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 course \$60 per person / Three course \$70 per person

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

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

SEE THE LINK TO THE ONLINE MENU HERE

<http://thewoodlandshotel.com.au/wp-content/uploads/2017/12/Dining-Menu-Dec17.pdf>

A glass of beer and some food on a table. The glass is a tulip-shaped beer glass filled with a golden beer. The food consists of several small, round, breaded items, possibly sliders or croquettes, topped with various sauces and garnishes. The background is dark, and the lighting is focused on the glass and food.

BEVERAGE PACKAGES

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.

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

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

\$9.50 per person

BRING YOUR OWN CAKE \$2 per person
Cut & served on platters

BRING YOUR OWN CAKE \$4 per person
Plated & served individually with cream

HOUSE MADE ICE-CREAM \$5 per person
Seasonal flavours served with your own cake

TERMS AND CONDITIONS

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.

LICENCE CONDITIONS & CAPACITY

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 accessible by wheelchair.

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

PAYMENT

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.

The Woodlands Hotel accepts cash or direct deposit.

All Card payment attract a flat 17% 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.

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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 fittings caused by the organiser, guests or invitees.

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