



**THE
WOODHOUSE**
BAR & GRILL

EVENTS
AT THE
WOODHOUSE
BAR



**SMELL THE DELICIOUS SMOKINESS
OF BENDIGO'S ONLY DEDICATED
STEAKHOUSE & GRILL,
WHERE WE USE LOCAL REDGUM ON THE
GRILL; THERE'S NOTHING QUITE LIKE
THE FLAVOUR OF MEAT COOKED OVER
REDGUM.**

The natural smoky flavours and aromas created by this unique timber are something truly special. In our charcoal oven, we use the heavenly, sweet smelling apple wood sourced from nearby Harcourt. In the finest tradition of steakhouses across the globe, we use locally sourced meat and the very best in fresh, regional produce.

Every dish has been designed with a focus to bring out the flavour of top-quality ingredients sourced from the best producers. The Woodhouse is a true dining experience, with welcoming professional service.

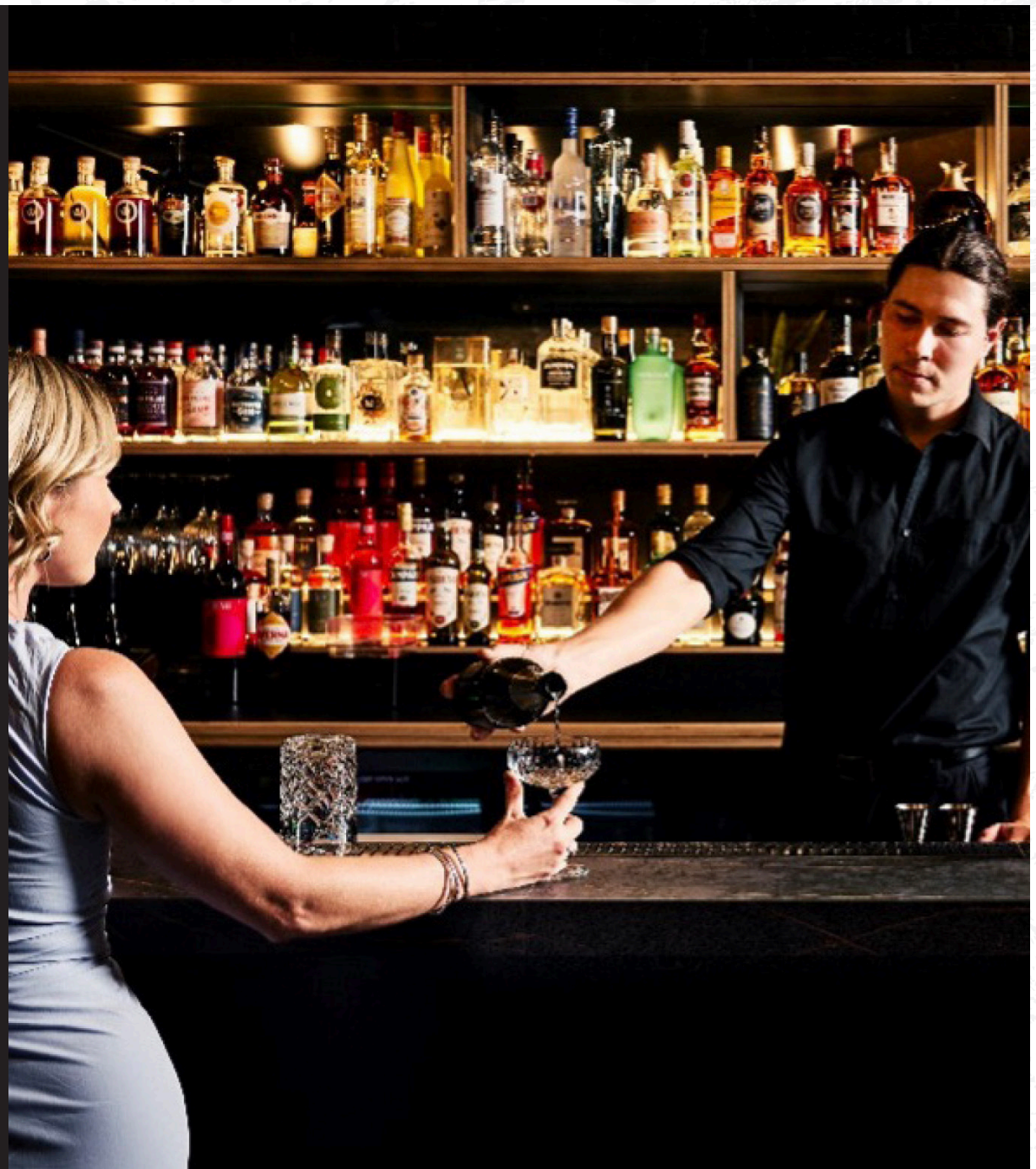
Showcasing 350 wines, including 28 by the glass, including some seriously interesting wines curated by our inhouse Sommelier. With local wines taking pride of place, and numerous options from further afield, including some intriguing European offerings, plus a supporting cast of spirits, beers, and other beverages, including a decent alcohol-free selection. Cocktail drinkers will be impressed with our seasonally curated list.

A SUPPORTING CAST OF SPIRITS, BEERS, AND OTHER BEVERAGES, INCLUDING A CURATED ALCOHOL-FREE SELECTION. COCKTAIL DRINKERS WILL BE IMPRESSED WITH OUR SEASONAL COCKTAIL LIST, OR OUR ENTHUSIASTIC DRINK SPECIALIST WILL SHAKE YOU A MARTINI TO RIVAL ANY IN THE WORLD.

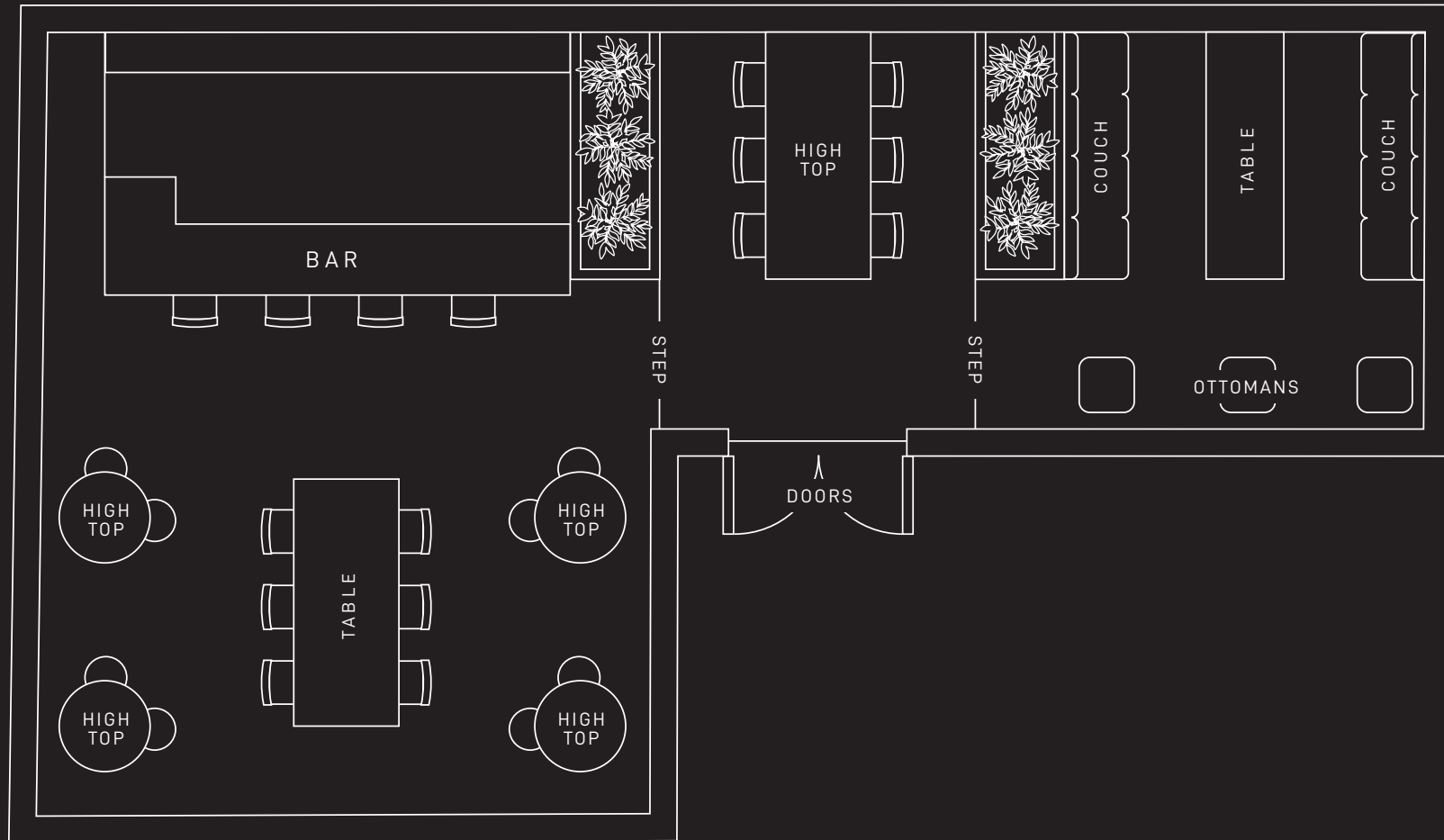
Snacks and delicious bar fare available directly from The Woodhouse, including meaty goodness direct from the grill.

The perfect spot to host your next gathering or special occasion with one of our well curated canape and beverage packages. These packages can be tailored to suit any occasion large or small.

Our areas include both seated and standing, hosting from 10 to 45 guest in your private space.



FLOORPLAN



CANAPÉS

DELUXE PACKAGE

58 per person (6 items)

COLD ITEMS

Duck parfait, blackberry, brioche and onion jam

Sher Wagyu beef tartare, *Giaveri Oscietra* caviar and potato hash (H) (GF) (DF)

HOT ITEMS

Fried buttermilk chicken, crème fraîche, pickled zucchini and caviar

Wagyu cheeseburger spring roll, pickles, special sauce

Sweet corn, basil and manchego arancini balls, romesco sauce (V)

House-blended wagyu beef mini burgers, double cheese, pickle, mustard and special sauce

EXTRAS

Extra canape 10 per person

Lemon curd tart with torched meringue 8 per person

Salumi board 8 per person

Cheese board 8 per person

CANAPÉS

LUXURY PACKAGE

78 per person (8 items)

COLD ITEMS

Duck parfait, blackberry, brioche and onion jam

Mooloolaba king prawns, finger lime, mayo, caviar, watercress, avocado, cos (GF) (DF)

Sher Wagyu beef tartare, *Giaveri Oscietra* caviar and potato hash (H) (GF) (DF)

HOT ITEMS

Fried buttermilk chicken, crème fraîche, pickled zucchini and caviar

Mclvor Farm pork belly, roasted apple, chorizo, cauliflower, pomegranate and pistachio (GF)

Sweet corn, basil and manchego arancini balls, romesco sauce (V)

House-blended wagyu beef mini burgers, double cheese, pickle, mustard and special sauce

Lemon curd tart with torched meringue

EXTRAS

Extra canape 10 per person

Salumi board 8 per person

Cheese board 8 per person

BAR

TERMS & CONDITIONS

FOOD AND BEVERAGES

Guests must confirm food menu selection and menu enhancements 7 days prior to the event date.

Any dietary or allergy requirements must be informed 2 business days prior to your event to ensure we can accommodate. Any less notice we cannot guarantee we can accommodate on the day of your event.

All food is subject to change due to seasonal availability. Event menus and pricing are subject to change and events will be subject to the updated events package at the time of the event

The final numbers of those attending must be confirmed 48 hours prior to the event date. The final bill for food will be calculated on these numbers without exception.

GENERAL INFORMATION

We require final payment for the menu selection to be made a minimum of two business days prior to the event occurring.

Public Holidays incur a 15% surcharge.

All card transactions incur a 1.2% surcharge.

Splitting the bill must be arranged prior to the night of the booking and agreed upon by management.

The Woodhouse Bar & Grill does not accept payment post event.

Outside food and beverage must be approved by management. Please note that a cakeage fee or corkage fee would apply.

CONFIRMATION OF BOOKING/DEPOSIT

Booking status; enquiry only we do not hold a reservation for your event. Your reservation is secured once we have received credit card details or a deposit has been made, whichever is applicable.

Credit card details are required for all reservation. For large parties a deposit of \$500 is also required.

Deposits can be paid directly to the restaurant by credit card Tuesday through Saturday from 2pm until 5pm. Please call- 54438671.

Or via Bank deposit
BSB:063506
Account Number:11006110
The Woodhouse Restaurant Pty Ltd
Reference: Name/Business Name

Once deposit has been paid, the specified area is booked for your use only and all other potential clients will be turned away.

CANCELLATIONS

If either party wishes to cancel, they must do so via written notice.

More than 14 days prior to the function a full refund of the deposit will apply.

Your deposit is forfeited if less than 5 business days' notice of cancellation.

RESPONSIBILITY

All relevant woodhouse staff are trained in the responsible service of alcohol, and may, by law, refuse service of alcohol to any person who is deemed intoxicated. The Woodhouse reserves the right to refuse service of alcohol to persons under the age of 18, even in circumstances where such service may be permitted by law. The Woodhouse reserves the right to eject any person from the venue where they are deemed to be intoxicated, disorderly, offensive, or objectionable, without liability.

Our liquor license finishes at 11.30pm

In relation to The Woodhouse Bar no minors are allowed with no exceptions to be made.

The Client is financially responsible for any damage to the venue, property fittings and equipment. General cleaning is included in the general cost of the function, however any cleaning specialist resulting from actions at the event will be charged accordingly.

We reserve the right to modify or amend these terms and conditions at any time without prior notice. Any changes made to these terms and conditions will be effective immediately upon posting on our website or other communication channels. By continuing to use our event booking service after such changes, you agree to be bound by the revised terms and conditions