



**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.**

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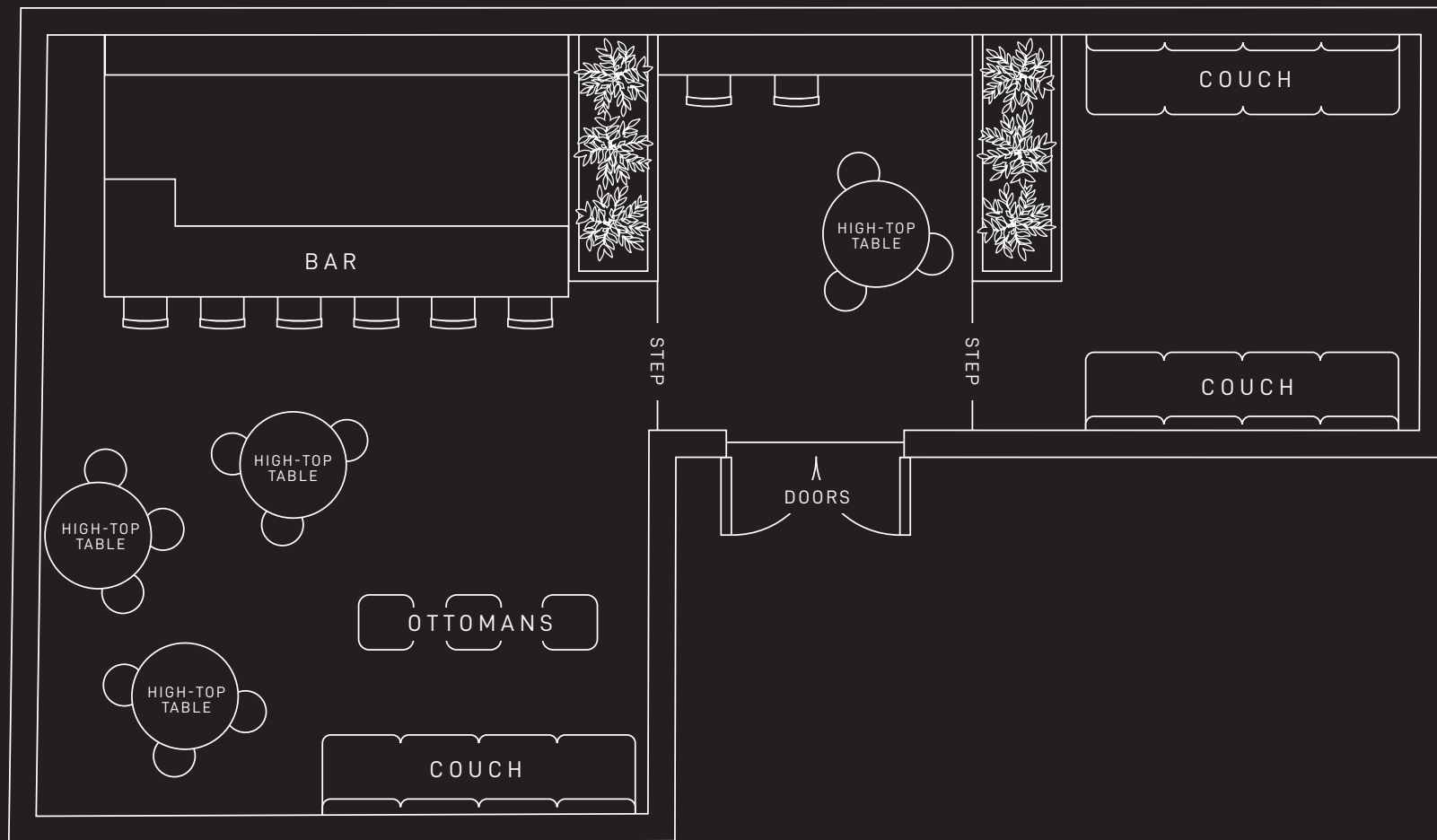
Snacks and delicious bar fare available directly from The Woodhouse, including meaty goodness direct from the grill.

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



## BEVERAGES & CANAPÉS

### DELUXE PACKAGE – 2 HOURS

80 per person (5 items per guest)

#### DRINKS INCLUDED

Two cocktails, house pouring rum, gin, vodka and beer, house red and white wine.

#### COLD ITEMS

Duck parfait, cherries, brioche and onion jam

*Sher Wagyu* beef tartare, *Giaveri Oscietra* caviar and potato hash

#### HOT ITEMS

Australian king prawn spring roll, betel leaf, sesame, coriander, mint and nuoc cham



Sweet corn, basil and manchego arancini balls, romesco sauce



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

## BEVERAGES & CANAPÉS

### DELUXE PACKAGE – 3 HOURS

98 per person (5 items per guest)

#### DRINKS INCLUDED

Two cocktails, house pouring rum, gin, vodka and beer, house red and white wine.

#### COLD ITEMS

Duck parfait, cherries, brioche and onion jam

*Sher Wagyu* beef tartare, *Giaveri Oscietra* caviar and potato hash

#### HOT ITEMS

Australian king prawn spring roll, betel leaf, sesame, coriander, mint and nuoc cham



Sweet corn, basil and manchego arancini balls, romesco sauce



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

## BEVERAGES & CANAPÉS

### LUXURY PACKAGE - 2 HOURS

120 per person (6 items per guest)

#### DRINKS INCLUDED

Two cocktails, premium house pouring rum, gin vodka and beer, premium red, white wine and bubbles.

#### COLD ITEMS

Sydney rock, Appellation oysters (2), shallot mignonette dressing and kampot pepper

Duck parfait, cherries, brioche and onion jam

*Sher Wagyu* beef tartare, *Giaveri Oscietra* caviar and potato hash

#### HOT ITEMS

Australian king prawn spring roll, betel leaf, sesame, coriander, mint and nuoc cham

Sweet corn, basil and manchego arancini balls, romesco sauce

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



## BEVERAGES & CANAPÉS

### LUXURY PACKAGE - 3 HOURS

140 per person (6 items per guest)

#### DRINKS INCLUDED

Two cocktails, premium house pouring rum, gin vodka and beer, premium red, white wine and bubbles.

#### COLD ITEMS

Sydney rock, Appellation oysters (2), shallot mignonette dressing and kampot pepper

Duck parfait, cherries, brioche and onion jam

*Sher Wagyu* beef tartare, *Giaveri Oscietra* caviar and potato hash

#### HOT ITEMS

Australian king prawn spring roll, betel leaf, sesame, coriander, mint and nuoc cham

Sweet corn, basil and manchego arancini balls, romesco sauce

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



# BAR

## TERMS & CONDITIONS

Please note for groups of 15 guests and above they require a minimum of a 3 hour package.

Events held in "The Woodhouse Bar" are allocated until 10pm. After this time the space will be open to other guests.

### 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 3 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.

The Client acknowledges and agrees that menus and beverages may be subject to change due to seasonal availability, or other circumstances outside the control The Woodhouse

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

Public Holidays incur a 15% surcharge.

All credit 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

A tentative booking will be held for a period of 5 business days after which time if the deposit has not been received the booking will be automatically released.

A deposit of \$300 is required to secure the space.

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

We do require final payment to be paid a minimum of 48 hours prior to the event.

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.