



Terms & Conditions

For group bookings a minimum spend on food and beverage is associated with hire. This differs depending on the room chosen and allocated mealtime.

Should a contracted minimum expenditure not be reached the difference will be charged as a room hire fee.

Events held in our private dining areas are allocated until 4.30pm for lunch bookings and until 11.30pm for dinner bookings.

Available Spaces

****Charcoal Room**

Maximum numbers are 28 guests.

Use of our side room function area on any given day requires a minimum spend of \$3000.00 for a dinner booking.

****Red Gum Room**

The maximum numbers are 12 guests and minimum numbers of 10 guests are required.

Use of our front room area on any given day requires a minimum cost of \$1500.00 for a dinner booking.

Food and Beverages

For groups of 8 guests and above we do require a set menu – menu options are attached below.

Guests must confirm food menu selection and menu enhancements **14 days** prior to the event date.

Any dietary or allergy requirements the client or their guests may have included in the full name of the guests must be provided at this time.

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.

This is the number of guests the venue will prepare for, staff for and subsequently charge for on the day. Should numbers decrease within this 48-hour period the final charge for food and beverage will be based on the number of guests confirmed not the number of guests attending on the day.

General Information

Table layout will be determined by the size of the group and may be spread across multiple tables. Please contact us if there is a specific layout that would prefer, and we will endeavor to accommodate your request.

Public Holidays incur a 12% 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.

Outside food and beverage must be approved by management.

Corkage fee of \$35.00 per 750ml applies

Cakeage fee of \$5.00 per person applies for cutting and service

The venue does not accept payment post event.

Confirmation of Booking/Deposit

A tentative booking will be held for a period of 7 days after which time if the deposit has not been received the booking will be automatically released.

A deposit of 20% of the rooms minimum spend is required to confirm all tentative bookings.

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 the 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 non-refundable if less than 7 days' notice of cancellation.

In the event of a cancellation or postponement due to Government operating guidelines, The Woodhouse will hold any deposit paid until such time as conditions change and an alternative can be mutually agreed upon

Responsible Service of Alcohol

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 concludes at 11pm

Responsibility

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.

****Please note by proceeding with your reservation you are agreeing to all terms and conditions set by The Woodhouse**

3-COURSE MENU

Country style **sourdough** and whipped *Pepe Saya* cultured butter

Starters to share

Woodhouse salumi board, a selection of four of Australia's finest cured meats, stracciatella cheese, house pickles, and our tomato focaccia loaf GF on request

Mains

Humpty Doo **barramundi**, king prawns, calamari, dashi broth, baby king browns and zucchini GF DF

Wood-grilled *Aylesbury* **duck breast**, brik cigar, cherries, chard, beetroot and blackberry GF

Handmade asparagus and pea **ravioli**, *Meredith* goats cheese, beurre noisette, lemon and red sorrel V

O'Connor Beef **porterhouse**, #3 (pure grass-fed), 300 grams, accompanied with potato rosti, shallots, confit cherry tomatoes GF DF H

A selection of red wine jus, bearnaise sauce and mustard

Sides

Chef's selection of sides for the table

Dessert

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream GF

Creme caramel, shaved pear, caramelised pinenuts GF

4-COURSE MENU

Country style **sourdough** and whipped *Pepe Saya* cultured butter

Snacks

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

Australian king prawn **spring roll**, sesame coriander, mint and nuoc cham DF

Starters

Buttermilk flatbread, **burrata cheese**, black tomato, pinenuts and basil V

Sher Wagyu **brisket skewer**, chimichurri, yoghurt and pomegranate GF

Gin-cured **ocean trout**, avocado, Davidson plum, cucumber, fermented chilli, grapefruit and pearls GF

Mains

Humpty Doo **barramundi**, king prawns, calamari, dashi broth, baby king browns and zucchini GF DF H

Wood-grilled *Aylesbury* **duck breast**, brik cigar, cherries, chard, beetroot and blackberry GF

Handmade asparagus and pea **ravioli**, Meredith goats cheese, beurre noisette, lemon and red sorrel V

O'Connor Beef **eye fillet**, #5 (270 days grain-fed), 220 grams, accompanied with potato rosti, shallots, confit cherry tomato GF DF H

A selection of red wine jus, bearnaise sauce and mustards

Sides

Chef's selection of sides for the table

Dessert

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream GF

Creme caramel, shaved pear, caramelised pinenuts GF