







THE BISTRO

OUR BISTRO IS THE SPACE FOR YOUR NEXT FUNCTION, WHETHER IT BE A SEATED DINNER, SOCIAL GATHERING OR BUSINESS LUNCH

COCKTAIL STYLE 100 PEOPLE

SIT DOWN 90 PEOPLE

THEATRE 20 PEOPLE

THE LOUNGE

THE LOUNGE IS SUITED TO EITHER COCKTAIL OR SEATED FUNCTIONSOR A MIX OF BOTH!

COCKTAIL STYLE 50 PEOPLE

SIT DOWN 50 PEOPLE

THE YARD

THE PREFECT SPACE FOR A COCKTAIL STYLE FUNCTION

FULL YARD 130 PEOPLE
HALF YARD 40 PEOPLE



THE TOWER

THE TOWER IS THE PERFECT LITTLE NOOK
IN OUR YARD FOR AN INTIMATE FUNCTION
OR THAT OUICK KNOCK OFF DRINK!

TAKE ADVANTAGE OF HAPPY HOUR MONDAY TO FRIDAY FROM 4PM - 7PM!

COCKTAIL 15 PEOPLE

SIT DOWN 10 PEOPLE

DO YOU HAVE A FEW EXTRA PEOPLE? NO WORRIES, OUR STAFF HAVE YOU COVERED!

PLEASE CONTACT US FOR MORE DETAILS



COCKTAIL PLATTERS

SAVOURY

CAJUN BEEF SKEWERS tzatziki (gf) (30)	5
PIZZA margherita, hawaiian, meat lovers (choice of 2) (24)	55
TANDOORI CHICKEN SKEWERS tzatziki (gf)(30)	55
ANTIPASTO PLATTER	65
BRUSCHETTA crisp baguette, sundried tomato, balsamic (gfo)(30)	65
PASTRIES pies, pasties, sausage rolls (36)	6
VEGETABLE PAKORAS mango chutney (gf)(veo)(40)	75
PANKO PRAWNS lemon, tartare (40)	75
FRIED CHICKEN WINGS chipotle butter, blue cheese ranch	75
MOROCCAN LAMB TARTLETS (30)	75
CHEESEBURGER SLIDERS pickles, tomato sauce, mustard (30)	85
SWEET	

MIXED DESSERT DANISHES (30)	6
INI CHURROS cream, crushed nuts, raspberry coulis, chocolate	6
ianache (65)	



SET MENU

2 COURSE \$45PP | 3 COURSE \$50PP

CHOICE OF TWO ITEMS PER COURSE | + \$2.5PP PER ITEM, PER ADDITIONAL ITEM

ENTREE

CHAR-GRILLED CHILLI PRAWNS coconut rice, carrot, red onion & coriander salad CHICKEN & SUNDRIED TOMATO GNOCCHI lemon beurre noisette, fresh basil CRISPY BEEF Moroccan pea sprout, carrot salad PAN FRIED CHORIZO charred corn bread, roast cherry tomatoes, feta HOUSE MADE VEGETABLE PAKORAS red peoper aioli (off)

MAIN

STONEGRILL 200GM RUMP STEAK crunchy potatoes, house slaw, jus (gf) CHICKEN BREAST cauliflower puree, pomegranate & raisin salad, lemon balsamic glaze (gf) CRISPY SKIN ATLANTIC SALMON potato & dill puree, wilted spinach, fried capers, lemon CRISPY EGGPLANT STACK red pepper & pumpkin puree, char asparagus, rocket, honey sesame glaze

LAMB RAGU orecchiette pasta, porcini parmesan crumb PANKO CRUMBED PORK SIRLOIN sweet potato mash, pear, sautéed fennel

DESSERT

STEAMED MAPLE LEMON PUDDING vanilla ice cream, chocolate crumb, butterscotch sauce CHAR-GRILLED PEACH coconut ice cream, warm honey toasted macadamias (gf)(v) APPLE & RASPBERRY CRUMBLE double cream & chocolate fillagree BANOFFEE BANANA SPLIT banana brulee, vanilla ice cream, caramel sauce, coconut crumble CHOCOLATE MARQUISE layered chocolate sponde. mousse, orande compote & cream

DRINK PACKAGES

STANDARD

\$32PP 2HR \$41PP 3HR \$48PP 4HR

SPARKLING Beaumont Sparkling

WHITE WINE
Tomich Red Label Sauvignon Blanc

RED WINE
Tomich Red Label Shiraz

BEER Hahn Superdry Hahn 3.5

SOFT DRINK & JUICE

DELUXE

\$41PP 2HR \$48PP 3HR \$56PP 4HR

SPARKLING

Innocent Bystander Prosecco

WHITE WINE (choice of two) T'Gallant Blush Moscato Leo Buring Riesling Squealing Pig Sauvignon Blanc

RED WINE (choice of three)
Pikes Stonecutters Shiraz
Wynns The Gables Cabernet Sauvignon
Hedonist Grenache

BEER Hahn Superdry Hahn 3.5 Coopers Pale Ale West End Draught James Squire Cider

SOFT DRINK & JUICE

PLATINUM

\$48PP 2HR \$56PP 3HR \$62PP 4HR

SPARKLING

The Lane Lois Blanc de Blanc

WHITE WINE (choice of three)
Shaw & Smith Sauvignon Blanc
The Lane Block 1A Chardonnay
The Other Wine Co Pinot Gris

RED WINE (choice of three)
Squealing Pig Rose
Seppeltsfield Shiraz
Grant Burge Cameron Valet Cabernet Sauvignon
Hentlev Farm GSM

BEER Hahn Superdry Hahn 3.5 Coopers Pale Ale West End Draught One Fifty Lashes James Squire Cider

SOFT DRINK & JUICE

CASH BAR | BAR TAB | SUBSIDISED DRINKS

All quests must be on the same drinks package.

TERMS & CONDITIONS

TENTATIVE BOOKINGS We will hold for a maximum of 7 days.

DEPOSIT To secure your Function, a deposit of \$10 per person is required. Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

CONFIRMATION OF BOOKINGS Booking numbers are required upon deposit payment for the function with final guarantee of attendance essential 5 days before the function. This number will represent the minimum invoicing amount for function menus, cocktail food or drinks packages. A change of numbers, without sufficient notice of 5 days, will result in the loss of deposit for those cancelled seats.

PAYMENT Hire fees must be paid 4 weeks prior to the booking date, this payment will be considered a deposit to secure the booking. Functions must be paid in full on the day of event by cash or credit card. Cheques are not accepted. We are unable to invoice for later payment. Entertainment Cards and other discounts are not applicable with function menus.

MENU SELECTION Menu details, function menus and beverage options must be confirmed 7 days prior to the function. Please inform us of any dietary requirements prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and beverage option.

CAKES You may bring a cake and we will refrigerate it until you wish to have it displayed. For parties held in a private area we will also provide a display table. A \$2.50 per guest cakeage fee applies. We are happy to present the cake on individual plates with freshly whipped cream and coullis.

CAKES - COCKTAIL FUNCTION You may bring a cake and we will refrigerate it until you wish to have it displayed and plated for a flat fee of \$40.

CANCELLATION POLICY Written notice is required to cancel a booking.

DECORATION You are welcome to decorate your hired space. We request that you use blu tac if planning to hang things from the walls. We do not allow glitter, table scatters or confetti. Should you need assistance with your decorations, we would be happy to accommodate.

INCLEMENT WEATHER We are able to offer limited protection for inclement weather for bookings in The Yard and Courtyard area. We will discuss with you an alternate option should weather intervene.

AV FACILITIES & ENTERTAINMENT It is the organisers responsibility to ensure that all external AV equipment is compatible with the hotels' in-house equipment. Organisers are more than welcome to test equipment on site prior to the function. Approval from management is required should you wish to hire a two piece band, Du or any other form of entertainment. Entertainment subject to terms and conditions.

RESPONSIBILITY Organisers are financially responsible for any loss or damage sustained to The Woodville Hotel by the organiser or caused by guests attending the function. The hotel claims no responsibility for any loss or damage to personal items left on the premises prior to or following the function.

DUTY OF CARE At all times responsible service of alcohol is practiced at the hotel. Intoxicated individuals will not be served alcohol. The Woodville Hotel reserves the right to refuse service or remove patrons for inappropriate or offensive behaviour without liability. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.