



THE WOODVILLE *Events*

THE WOODVILLE HOTEL

Located between the city and the sea, The Woodville Hotel is the perfect destination for your next function.

Whether it be an intimate gathering, or large event, our flexible spaces and creative team will ensure your next celebration is one to remember.

Our long established family-owned business aims to meet your needs and exceed your expectations. Work closely with our team and let us make it happen!

'let's make memories'



THE BISTRO

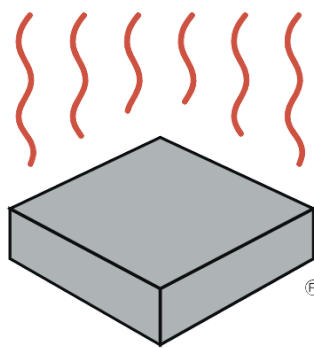
Restored to its true Art Deco heritage, The Bistro is the heart of The Woodville Hotel. Perfect for seated and cocktail events, the flexible furniture, extension of The Bistro Patio and comfortable surroundings create a versatile space and inviting experience for all.

CAPACITY

COCKTAIL STYLE 120 guests

SEATED DINING 80 guests

THEATRE SEATED 20 guests



STONEGRILL[®]



THE LOUNGE

Nestled between The Bistro and The Yard, The Lounge is suitable for all function types. Combining booth, high and low seating this open space has easy access to the bar and offers a casual function experience.

CAPACITY

COCKTAIL STYLE 50 guests

SEATED DINING 40 guests



THE PATIO

The perfect all weather space for your next event. Located adjacent The Bistro, The Patio offers heating, cooling and 50 inch TV. Watch the world go by with floor to ceiling glass walls.

CAPACITY

COCKTAIL 40 guests

SEATED 30 guests



THE YARD

Home to our famous stone tower, The Yard is a popular destination for cocktail functions and smaller get togethers. Featuring our 7 square meter big screen TV, fully equipped bar and range of seating options, The Yard thrives for summer functions. During the cooler months, cosy up to our firepit or feel the warmth of our heaters.

CAPACITY

WHOLE AREA 130 guests

HALF YARD 50 guests

STONE TOWER 10 guest



SET MENU

2 COURSE \$49.50 per guest | 3 COURSE \$56 per guest

choice of two dishes per course

additional dish choices + \$2.5 per course, per person

ENTREE

MUSHROOM AND ASPARAGUS ARANCINI, napolitana sauce, shaved parmesan (v)

TEMPURA VEGETABLES tomato salsa (v)

PAN FRIED PRAWNS, sweet chilli mayo, lemon petite salad

MARINATED THAI BEEF SALAD (gf)

MAIN

STONEGRILL 200G RUMP , served on our famous Stonegrill, chips, salad, your choice of sauce (gfo)

DUKKHA CRUSTED EGGPLANT, napolitana, fresh basil, salad (ve)

HERB CRUSTED LAMB RACK, roasted pumpkin, roast potatoes, tawny jus

CRISPY SKIN SALMON, sesame greens, ginger and soy dressing, steamed rice

CHICKEN BREAST, potato gratin, garlic and thyme heirloom baby carrots, seeded mustard sauce

PUMPKIN GNOCCHI chicken, pumpkin, baby spinach, pine nuts, creamy garlic sauce (vo)

DESSERT

CHOCOLATE BROWNIE, chocolate fudge, toasted hazelnuts, raspberry coulis, chocolate ice-cream

VANILLA PANNACOTTA, citrus crumble, strawberry coulis (ve) (gf)

LEMON TART, seasonal fruit, lemon sorbet

MIXED BERRY CHEESECAKE PAVLOVA

LET'S ADD SOME SIDES

CHARGRILLED SOURDOUGH + 2 per guest

GARDEN SALAD + 2 per guest

POTATO MASH + 2 per guest

GARLIC BUTTER MUSHROOMS + 2 per guest

SEASONAL VEGETABLES + 2 per guest

(gf) gluten free (v) vegetarian (ve) vegan (o) option available



STONEGRILL



COCKTAIL PLATTERS

prices are per platter

| | |
|--|-------|
| HOT CHIP PLATTER aioli (veo) (gfo) | 45 |
| DIPS PLATTER house made dips, pitta (vo) | 55 |
| PARTY FAVOURITES sausage rolls, pies, pasties (36) | 75 |
| ASIAN PLATTER samosas, spring rolls, dim sims (vo) (60) | 80 |
| MUSHROOM ARANCINI napolitana sauce (v) (20) | 75 |
| TOMATO & BASIL BRUSCHETTA sourdough (v) (20) | 55 |
| CAJUN BEEF SKEWERS tzatziki (gf) (20) | 75 |
| CHICKEN SATAY SKEWERS peanut sauce (gf) (20) | 55 |
| CHEESEBURGER SLIDERS pickles, tomato sauce, mustard (20) | 75 |
| FALAFEL SLIDERS LETTUCE lettuce, garlic aoili (v) (20) | 65 |
| DUCK OR VEGETABLE SPRING ROLLS Asian dipping sauce(20) | 80/60 |
| SALT & PEPPER SQUID garlic aioli (gfo) (60) | 80 |
| PANKO PRAWNS lemon, tartare (20) | 70 |
| TRADITIONAL PIZZAS Margarita (v), Hawaiian, BBQ Meat Lovers (24) | 55 |
| GOURMET PIZZAS Roast Pumpkin (v), Tandoori Chicken, Lamb Souvlaki (24) | 60 |

DESSERT PLATTERS

| | |
|---|-----|
| ASSORTED SEASONAL FRUIT (v) | POA |
| DESSERT GRAZING PLATTER | 90 |
| CHOCOLATE BROWNIES chocolate sauce (24) | 65 |
| NUTELLA PIZZA (30) | 75 |

(gf) gluten free (v) vegetarian (ve) vegan (o) option available



WORKING LUNCH PLATTERS

| | |
|-----------------------------------|----|
| ASSORTED WRAPS (vo) (20) | 85 |
| ASSORTED BABY BAGUETTES (vo) (20) | 90 |
| SAVORY PIZZA SCROLLS (20) | 75 |
| EGG AND BACON SLIDERS (20) | 90 |
| ZUCCHINI SLICE (gf) (20) | 55 |
| SALAD CUPS (ve) (15) | 90 |



WHATS INCLUDED

PRESSED LINEN CHOICE OF WHITE OR BLACK

LINEN NAPKINS

PERSONALIZED MENUS

TEALIGHT CANDLES

USE OF AV EQUIPMENT



BEVERAGE OPTIONS

- BAR TAB** RUN A TAB FOR YOUR GUESTS TO ENJOY DRINKS ON YOU!
SELECT WHICH BEVERAGES YOU WOULD LIKE AVAILABLE,
AND WE CHARGE TO YOUR TAB ON CONSUMPTION
- CASH DRINKS** GUESTS PAY AS THEY GO FOR THEIR OWN DRINKS
- SUBSIDIZED DRINKS** GUESTS PAY A REDUCED PRICE PER DRINK AS THEY
ORDER, THE REMAINING BALANCE WILL BE CHARGED TO
YOUR ACCOUNT

BEVERAGE PACKAGES

prices are per person

STANDARD

2 HOUR \$38
3 HOUR \$47
4 HOUR \$55

- SPARKLING
Reschke R Series Sparkling
- WHITE WINE
Reschke R Series Sauvignon Blanc
- ROSE
Reschke R Series Rose
- RED WINE
Reschke Bull Trader Shiraz
- BEERS
Hahn Superdry
Hahn 3.5
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz
- SOFT DRINK & JUICE

DELUXE

2 HOUR \$47
3 HOUR \$55
4 HOUR \$62

- SPARKLING
Farina Prosecco
- WHITE WINE (choice of two)
Brown Brothers Moscato
Taylors Riesling
Squealing Pig Sauvignon Blanc
Chalk Hill Chardonnay
- RED WINE (choice of two)
Bird In Hand Rose
Pepperjack Shiraz
Heartland Cabernet Sauvignon
Paracombe Pinot Noir
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
Hahn 3.5
James Squire Orchard Crush
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz
- SOFT DRINK & JUICE

PLATINUM

2 HOUR \$55
3 HOUR \$62
4 HOUR \$70

- SPARKLING
Croser NV Sparkling
- WHITE WINE (choice of three)
Pikes Riesling
Shaw & Smith Sauvignon Blanc
Silver Lining Chardonnay
Tim Adams Pinot Gris
- RED WINE (choice of three)
Bird In Hand Rose
Mollydooker "Boxer" Shiraz
Pikes "Dogwalk" Cabernet Sauvignon
Hentley Farm GSM
Chalk Hill Tempranillo Grenache
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
Hahn 3.5
James Squire Orchard Crush
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz
- SOFT DRINK & JUICE

All guests must be on the same beverage package.

TERMS & CONDITIONS

TENTATIVE BOOKINGS

We will hold for a maximum of seven days.
For December bookings, after the 1st of September we are able to hold bookings for two business days only.

DEPOSITS

To secure your function, a deposit of \$10 per guest or payment of the minimum spend is required. Deposits are due within seven days of booking your function.

Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

MINIMUM SPENDS

Minimum spends will be quoted at the time of booking. Should the minimum expenditure not be reached at the conclusion of your event, the outstanding amount will be held by the hotel as a room hire fee.

CONFIRMATION OF BOOKING

Booking numbers are required seven days prior to the function, with final guarantee of attendance essential 48 hours before the function. This number will represent the minimum invoicing amount for function menus, cocktail food and drink packages.
Lunch bookings are to conclude by 4pm.

PAYMENT

Final payment must be made on the day of your event by cash or credit card. In cases where the minimum spend for the event is not achieved, the reminder will be charged as a room hire fee.
Pre-payment can be made if preferred. We do not accept cheques.
It is the function organisers responsibility to ensure they have the appropriate form of payment on the day of the event.

MENU SELECTION

Menu details and beverage options are required in writing seven days prior to your booking. Please inform us of any dietary requirements five days 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 the same beverage option.

CAKES

You are welcome to provide your own cake for a function and we can refrigerate it until you wish to have it displayed. If you would like the chef to serve your cake, there is a fee of \$2.50 per guest. Cake will be served on individual plates with whipped cream and coulis.

RESPONSIBILITY

Organisers are financially responsible for any loss or damage sustained to The Strathmore 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.

DECORATIONS

We welcome you to decorate your function space. Decorations cannot be hung from the walls, ceilings or obstruct safety exits/ equipment. Table scatters and confetti are also not permitted. If you require storage or any assistance with your decorations, we would be happy to help.

INCLEMENT WEATHER

We are able to offer limited protection for inclement weather for bookings in The Yard and Bistro patio. We will discuss alternate options should the 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 encouraged to test equipment on site prior to the function. Approval from management is required if you wish to hire a two-piece band, DJ or any other form of entertainment.

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 has the legal responsibility 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.

CANCELLATION POLICY

A minimum of 14 days' notice is required for a full refund of the booking deposit. Less than 14 days' notice will result in the loss of deposit to cover any costs to the hotel.