

V I ™ WOODVILLE 2024 Festive EVENTS

878 PORT ROAD, WOODVILLE SOUTH P. 83471133 | E. INFO@WOODVILLEHOTEL.COM.AU

www.woodvillehotel.com.au

Celebrate this Christmas



CONTACT US >



WELCOME TO THE WOODVILLE HOTEL

Only 12 minutes west of the CBD, 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!

OUR SPACES

THE TERRACE

The Terrace is a newly renovated popular destination for cocktail functions and smaller get togethers. Featuring our seven square metre big screen TV, fully equipped bar and range of seating options. The Terrace can be zoned to cater for groups large and small. The Terrace offers function spaces no matter what the weather conditions, with vergola roofing, outdoor heating and misting fans.

CAPACITY 150 COCKTAIL

WEST BISTRO

Our newly renovated West Bistro is perfect for seated and cocktail events. The flexible furniture, sectioning curtains and serene surroundings create a versatile and inviting space for both large and small events.

CAPACITY 150 COCKTAIL 100 SEATED 50 THEATRE

THE PATIO

The perfect all weather space for your next event. Located adjacent West Bistro, The Patio offers heating, cooling and 65 inch TV. Watch the world go by with floor to ceiling patio blinds.

CAPACITY

40 COCKTAIL 30 SEATED

THE LOUNGE

Nestled between West Bistro and The Terrace Beer Garden, The Lounge is suitable for all function types. The newly renovated indoor space has flexible and comfortable lounge furniture. Easy access to the bar makes The Lounge the perfect space for an indoor cocktail event

CAPACITY 60 COCKTAIL









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SET MENU

2 COURSE \$46 | 3 COURSE \$56

choice of two dishes per course additional dish choices

+ \$2.5 per course, per person

ENTREE

smoked paprika & pumpkin arancini, sriracha mayo (3) (ve | gf)

grilled prawn skewers, cherry tomatoes, lettuce, house made cocktail sauce (gf)

korean fried chicken tenderloins, rice, spring onion & sesame dressing (gf)

pork belly, romesco, fried leek, candied apple puree (gf)

MAIN

200g Stonegrill rump, served on our famous Stonegrill, chips, salad, choice of mushroom, pepper or gravy (gf)



chicken breast, sweet potato puree, sautéed broccolini, chorizo butter, salsa verde (gf)

crispy skinned salmon, herb crush potato, blistered cherry tomatoes, pesto cream sauce (gf | df)

traditional roast turkey, chat potatoes, heirloom carrots, broccolini, gravy, cranberry glaze (gf)

chicken, beef or herb crumbed eggplant schnitzel, chips , salad, choice of mushroom, pepper or gravy (veo | gfo)

DESSERT

traditional christmas pudding, custard, cream, strawberries

white christmas cheesecake, orange reduction, toasted coconut brittle (gf)

rich chocolate raspberry tart, chocolate hazelnut crumb, berry coulis

macerated strawberry meringue, cream, pistachio crumble (gf)

candied pineapple & coconut pudding, raspberry coulis, vanilla ice cream (ve | gf)

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



COCKTAIL PLATTERS

prices per platter

not sure what to order?		
let us put together a menu for you.		
all you need to do is tell us how much you want to spend	per	guest

HOUSE MADE DIP PLATTER grilled pita, crudites (gfo) (veo) \$50

HOT CHIP PLATTER aioli (gfo) (veo) \$45

PARTY FAVOURITES sausage rolls, pies, pasties (30) \$80

ASIAN PLATTER samosas, spring rolls, dim sims (vo) (50) \$80

SMOKED PAPRIKA AND PUMPKIN ARANCINI sriracha aioli (ve) (gf) (20) \$60

TOMATO AND BASIL BRUSCHETTA pickled red onion, balsamic glaze (ve) (gfo) (20) \$70

LEMON PEPPER SQUID aioli (gf) (25) \$65

WAGYU BEEF SLIDERS american cheese, pickles, tomato sauce (15) \$85

FRIED CHICKEN BURGER american cheese, slaw, pickles (15) \$85

FALAFEL SLIDERS lettuce, ranch (v) (15) \$65

HOUSE MADE BBQ PULLED PORK PUFFS smokey BBQ Sauce (20) \$75

CAJUN BEEF SKEWERS turmeric yoghurt (20) \$75

MALAY CHICKEN SKEWERS (20) \$75

TRADITIONAL PIZZAS hawaiian, meat lovers, margherita, BBQ chicken (24) \$65

GOURMET PIZZAS chargrilled vegetable, lamb yiros, cheeseburger (24) \$75

WOODVILLE GRAZING PLATTER cured meats, cheese, chargrilled vegetables, marinated olives, dip \$100

DESSERT

SEASONAL FRUIT PLATTER (24) (ve) (gf) \$50 CHOCOLATE SALTED CARAMEL PIZZA BITES \$65 APPLE PIE SPRING ROLLS (20) \$60

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

BEVERAGE PACKAGES

OPTION OF BAR TAB | SUBSIDISED DRINKS | CASH DRINKS | BEVERAGE PACKAGE All guests must be on the same beverage package.

STANDARD

2 HOUR \$39 3 HOUR \$48 4 HOUR \$56

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 \$48 3 HOUR \$56 4 HOUR \$63

SPARKLING Brown Brothers "Origins" Prosecco

WHITE WINE (choice of two) Brown Brothers Moscato 'Skilly' By Skillogolee Riesling Oyster Bay Sauvignon Blanc Chalk Hill Chardonnay

RED WINE (choice of two) Bird In Hand Rose Taylors Shiraz Watkins Cabernet Sauvignon Paracombe Pinot Noir

BEERS Hahn Superdry Coopers Pale Ale West End Draught Hahn 3.5 5 Seeds Cider

NON ALCOHOLIC Heineken Zero Wolf Blass Zero Sauvignon Blanc Wolf Blass Zero Shiraz

SOFT DRINK & JUICE

PLATINUM

2 HOUR \$56 3 HOUR \$63 4 HOUR \$72

SPARKLING Bird In Hand Sparkling

WHITE WINE (choice of three) Pikes Riesling Shaw & Smith Sauvignon Blanc Chalk Hill Chardonnay Longview 'Queenie' Pinot Grigio

RED WINE (choice of three) Bird In Hand Rose Pepperjack Shiraz New Era Cabernet Sauvignon Hentley Farm 'Villain & Vixen' GSM Grant Burge Hillcot Merlot

BEERS Hahn Superdry Coopers Pale Ale West End Draught XXXX Gold Stone & Wood Pacific Ale Hard Rated Alcoholic Lemon Squash 5 Seeds Cider

NON ALCOHOLIC Heineken Zero Wolf Blass Zero Sauvignon Blanc Wolf Blass Zero Shiraz

SOFT DRINK & JUICE

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 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.

CONFIRMATION OF BOOKINGS

Booking numbers are required five 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. We would love to welcome your group in one of our bar areas to continue the festivities!

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.

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 14 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.

DECORATIONS

You are welcome to decorate your hired space. 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 Bistro patio. We will discuss alternate options should the weather intervene

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 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.

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.

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.