




# *Birthdays at The Woolshed*

## *2021 specials & packages*



*Celebrate your next birthday in style with the team here at The Woolshed!*



## *High Tea Special*

*Our High Tea Packages start from \$35.00 pp and require a minimum of 20 guests.*

### *Traditional High Tea @ \$35.00 per person*

- A selection of delicate finger sandwiches
- A selection of hot and cold canapé items
- Homemade fluffy scones served with jam and chantilly cream
- A Chef's selection of dessert canapés
- Choice of espresso coffee, or tea per person
- Exclusive use of our private dining room for two hours

### *High Tea with Bubbles @ \$42.00 per person*

- A selection of delicate finger sandwiches
- A selection of hot and cold canapé items
- Homemade fluffy scones, served with jam and chantilly cream
- A Chef's selection of dessert canapés
- 1 glass of bubbles pp or 1 Mimosa pp
- Choice of espresso coffee, or tea per person
- Exclusive use of our private dining room for two hours



## *The Woolshed Birthday Package*

*Our Birthday Package starts at \$60.00 and requires a minimum of 70 guests*

### *This fantastic package includes:*

- 3-hour Room Hire of our incredible Auditorium space, including styling and AV
- A selection of three (3) Hot or Cold Canapés
- Two (2) Substantial Canapés
- Our Signature (banquet style) Grazing Table.
- Exclusive wait staff looking after your event (Bar Staff added extra)

# FINE SPUN STYLING OPTIONS

*Styling your next event has never been so easy, with Fine Spun's signature styling packages.*

## Bronze styling Package @ £250.00

- Whitewashed tiffany chairs
- Wooden top tables
- Hessian runners, votive candles, and wooden logs placed on the tables
- Peacock chair with faux flower arrangement
- Plinth and cake stand
- Personalised welcome signage with decal



## Sliver styling Package @ £300.00

- Whitewashed tiffany chairs
- Wooden top tables
- Hessian runners, votive candles, and wooden logs placed on the tables
- Your choice of a gold, white, or black mesh wall hire
- Faux arrangement
- Personalised acrylic signage
- Plinth and cake stand



## Gold styling Package @ £400.00

- Whitewashed tiffany chairs
- Wooden top tables
- Hessian runners, votive candles, and wooden logs placed on the tables
- Your choice of a gold, white, or black mesh wall hire
- Balloon garland (colours of your choice)
- Personalised acrylic signage
- Plinth and cake stand



# OPTIONAL EXTRAS

## Food Options

- *Additional Standard Canapé @ \$4.50 per item*
- *Additional Substantial Canapé @ \$6.00 per item*
- *Additional Dessert Canapé @ \$4.50 per item*
- *Added Fruit Platter @ \$85.00 per platter (selection of seasonal fresh fruit, serves 15 people)*
- *Added Salad Platter @ \$50.00 per platter (serves 10 people)*
- *Added Cheese Platter @ \$100.00 per platter (Selection of Australian Cheese, dried fruits with Crackers, serves 15 people)*

## Beverage Options

- *1.5L carafes (Choice of soft drink or juice) @ \$12.00 per carafe*
- *Exclusive coffee and tea station @ \$100.00*
- *Exclusive use of our onsite cafe - (Price on Arrival)*
- *Alcoholic Beverage Package @ \$9.00 per person/ per hour (Includes: Sparkling Wine, Premium Red, and White Wine, Local and Imported Beers, Soft drink, Juice, and Sparkling water)*
- *Non- Alcoholic Beverage Package @ \$4.00 per person/per hour (Includes soft drink, juices, and sparkling water)*
- *Bar Tab - Pre advised limit*
- *PAYG @ \$160 (Bar opening fee)*



# MENU'S

## *Sandwich and Hot Items*

### TEA SANDWICHES

Chicken and herb mayonnaise with avocado  
Double smoked ham, tomato, cheddar and mustard mayonnaise  
Semi dried tomato with avocado and wild rocket  
Tuna mayonnaise and salad

### COLD CANAPÉS

House dried tomato, herb pesto and feta on sourdough  
Thai beef salad with a spicy lime dressing (GF)  
Roast leek, marjoram, and red onion tart  
House cured salmon, dill pancake, lemon caviar and caper cream  
King prawn with mango and coriander salsa (GF) (Seasonal)  
Fig, basil and fresh mozzarella (Seasonal)  
Seared haloumi with lemon and basil (GF)  
Sticky onion and gruyere tart  
smoked capsicum, olive and goats cheese tart

### HOT CANAPÉS

#### **- Standard -**

Caramelised onion, baby spinach, and feta roll with tomato and chilli jam  
Pork and fennel sausage roll with spiced tomato chutney  
Roast carrot and marinated feta arancini  
Southern-fried popcorn chicken with white pepper aioli  
Baby Spinach and Feta/caramelised onion and fresh thyme/ham and  
house dried tomato/ mini quiche  
Wagyu beef mince/Chicken and leek veloute/Spinach and mushroom  
pies/ Handmade pies with tomato chutney  
Margarita with mozzarella and basil pesto/Pulled pork, bacon  
shaved red onion and bbq sauce/ House-made pizza

#### **- Substainal -**

*\*additional \$6.00 per person*

*Handmade brioche sliders*  
Wagyu beef with aioli, bbq, red American cheddar, bacon and wild  
rocket  
Panko crusted chicken, avocado, thyme and harissa aioli and iceberg  
Purezza sparkling battered fish with pickled cucumber, iceberg and dill  
aioli  
Pumpkin, fetta and lentil fritter with tomato kasundi and rocket  
Wagyu beef, Worcestershire and cracked pepper sausage long milk bun,  
caramelised onion, herb aioli and tomato chutney

\*Please note, there will be a TBD surcharge on all dietaries