



Current as of 26.09.19

Function Information Brochure

PHONE: (02) 6056 8828

EMAIL: info@thegoodshedwodonga.com.au

Room Hire Options

Area	Description	Maximum Capacity	Minimum Guests Required	Room Hire Fee	Deposit Required	Mobile Bar Option
General Seating	Standard booking	30	N/A	N/A	N/A	N/A
Function Room	Function Room only	80	40	\$200 (Free if function food package selected)	\$200	Additional \$200 Fee. Dedicated staff member. Bar Closes latest of 11pm. Choice of up to 2 tap beers, 2 bottled beers, 1 champagne, 2 whites, 2 reds, soft drink
	Function Room and additional roped off area adjacent the Function Room	150	80			
Mezzanine	Up Stairs Mezzanine level only	60	20	\$150 (Free if function food package selected)	\$150	Additional \$150 Fee. Dedicated staff member. Bar Closes latest of 11pm. Choice of up to 4 bottled beers, 1 champagne, 2 whites, 2 reds, soft drink

Food Package Options

Option	Type	Cost	Notes
Function Package	Cocktail Style	Priced Per Head	Choose from the package menu options on Page 3
A-La-Carte	Seated with a Fixed Menu	Quote given once food options agreed	1, 2 and 3 course alternate drop menu (maximum 2 items per course, items chosen from the standard menu or special menu can be made on request)
Off The Menu	Reserved Space Only	Refer to Standard Menu Prices	Select off the menu. For groups of more than 10 people we will not be able to get all food orders out at the same time



Booking Form

OFFICE USE ONLY

Deposit Paid: ___/___/___

Total: \$ _____

Payment Method: _____

Staff Member: _____

Surname:		Number of Guests:	
Given Names:		Date:	
Postal Address:			
Mobile Phone:			
Email Address:			
Occasion:			
Function Times:	Function Start Time:	Approx. Finish:	
	First Food to Arrive:		
Area Requested:	Main Bar <input type="checkbox"/>	Outdoors <input type="checkbox"/>	
	Function Room Only <input type="checkbox"/>	Function Room with Mobile Bar <input type="checkbox"/>	
	Mezzanine Level <input type="checkbox"/>	Mezzanine Level with Mobile Bar <input type="checkbox"/>	
	Comments:		
Food Package Option:	Function Package <input type="checkbox"/> (Please select options on page 3)		
	A-La-Carte <input type="checkbox"/>	Off The Menu <input type="checkbox"/>	
Any Dietary Requests (what and how many):			
Drinks Tab Required:	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Limit:
	Limitations (e.g. b/w/s only):		
HDTV/ Microphone Required:	Microphone <input type="checkbox"/>	HDTV <input type="checkbox"/>	
	Note: Microphone available in Function Room only. Please specify if cables are needed:		
Music:	Playlist being provided <input type="checkbox"/>		Venue to provide <input type="checkbox"/>
	Music Style (optional):		
Preferred Payment Method:	Bank/Credit Card <input type="checkbox"/>	Cash <input type="checkbox"/>	
Any other Requests:			



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FOOD- FUNCTION PACKAGE OPTIONS





Starter Packages

Please Tick

Afternoon Shares

\$15 per head





(Cold Platters chocked with the following to get the party started)

-  Antipasto
-  Cheeses and Cured Meats
-  Assorted Dips & Breads
-  Accompaniment's

Evening Starters

\$20 per head

(A selection of our favourite shares to wet the appetite)


-  Hommus Plate, House Made Stout Pita Bread, Labneh, Garlic, Tomato
-  Polenta Chips, Chilli Salt, Tomato Relish, Parmesan Mayo (GF/V)
-  Buffalo Chicken Wings, Ranch, House BBQ
-  Salt and Pepper Squid, Mayo, Soy, Shallot and Chilli Dipping Sauce – (GFM)

Full Food Packages

Pizza Fiesta

\$20 per head







(Just have a hankering for a fill of our traditional style pizza's? Well this package is for you!)

-  Your selection of pizza's- We will keep bringing you your selections until you say "No More!!" (Please choose your selections from the pizza menu on the next page)

The Goods Shed Faves

\$28 per head






(A larger selection of our favourite shares to keep the party going)

-  Polenta Chips, Chilli Salt, Tomato Relish, Cheese Fondue (GF/V)
-  Wild Mushroom and Spinach Arancini, Truffle Mayo (V)
-  Buffalo Chicken Wings, Ranch, House BBQ
-  Lamb Kofta Skewers, Harissa, Salsa Verde, Labneh (GF)
-  Salt and Pepper Squid, Soy, Shallot and Chilli Dipping Sauce – (GFM)
-  Panko Crumbed Prawns, Lime, Mayo, Wasabi

The Main Event

\$30 per head








(Our most popular package of shares and pizza guaranteed to fill you up)

-  Polenta Chips, Chilli Salt, Tomato Relish, Cheese Fondue (GF/V)
-  Wild Mushroom and Spinach Arancini, Truffle Mayo (V)
-  Buffalo Chicken Wings, Ranch, House BBQ
-  Salt and Pepper Squid, Soy, Shallot and Chilli Dipping Sauce – (GFM)
-  Your selection of pizza's- We will keep bringing you your selections until you say "No More!!" (Please choose your selections from the pizza menu on the next page)

The Whole Hogg...

\$35 per head

(Our extended package with more shares, followed by pizza to satisfy the hungriest of folk)

-  Polenta Chips, Chilli Salt, Tomato Relish, Cheese Fondue (GF/V)
-  Wild Mushroom and Spinach Arancini, Truffle Mayo (V)
-  Buffalo Chicken Wings, Ranch, House BBQ
-  Chipotle BBQ Glazed Smokey Pork Ribs, ChimiChurri
-  Lamb Kofta Skewers, Harissa, Salsa Verde, Labneh (GF)
-  Salt and Pepper Squid, Soy, Shallot and Chilli Dipping Sauce – (GFM)
-  Your selection of pizza's- We will keep bringing you your selections until you say "No More!!" (Please choose your selections from the pizza menu on the next page)

Want to add to a package?

If you like a particular package but your favourite shares dish isn't there, not to worry, additional items from The Goods Shed's standard shares menu can be added to each package. Additional items added will be presented as entrée size at the standard menu price.



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FOOD- PIZZA SELECTIONS

Please Tick

- Garlic and Paprika (V/VGM)**
Confit Garlic Base, Parmesan, Parsley, Spanish Paprika
- Margherita (V)**
Fresh Mozzarella, Cherry Tomatoes, Oregano, Parmesan, Basil
- Fungi and the Pig (VM/VGM)**
Portobello Mushrooms, San Danielle Prosciutto, Parmesan, Rocket, Truffle Oil
- Sausages Maximus**
Borella Butchery Pork and Fennel Sausages, Gamze Kransky and Weissewurst, Garlic, Rosemary Oil, Parmesan, German Mustard, Caramelised Onions
- The Bruce**
Double Borella Butchery Smoked Coppa Ham, Loads of Pineapple, Fresh Mozzarella
- El Diablo (Medium Spicy)**
Chipotle BBQ Base, Marinated Chicken, Chorizo, Hot Salami, Pickled Chilli, Jalapenos, Ranch Dressing, Onion, Coriander *Ask for Standard Hot, Extra Hot OR "Insane" HOT!
- Peter Peter (V)**
Honey Roasted Pumpkin, Pine Nuts, Danish Fetta, Spinach, Artichoke, Mushrooms, Ricotta Pesto, Garlic
- Bollywood (Cannot be GF- Medium Spicy)**
Tandoori Chicken, Tandoori Base, Mango Chutney, Mint Yoghurt, Tomato, Spanish Onion and Cucumber Salsa, Coriander
- Black Tiger**
Garlic Prawns, Roast Capsicum, Black Garlic, Pancetta, Saffron Aioli, Semi Dried Tomato, Pickled Chilli, Smoked Mozzarella, Salsa Verde
- The Messy Hippy (VG)**
Vegan Mozzarella, Mushrooms, Artichoke, Capsicum, Cherry Tomatoes, Mount Zero Olives, Garlic, Onion, Oregano, Spinach, Pickled Chilli

All Pizzas Come with Our Tomato Passata Base & Mozzarella Cheese Unless Otherwise Stated.

Gluten Free Pizza Bases available \$4 Surcharge

*GF= No Gluten added ** We cannot guarantee gluten free due to the potential for cross contamination in our small kitchen*

GFM= No Gluten Added IF Modified

V= Vegetarian, VG= Vegan, VGM= Vegan IF Modified

DESSERTS

- Order off the Menu** - Please see standard menu and pricing.

A-LA-CARTE Dining

We can offer 1, 2 or 3 course dining packages that are tailor made to suit the client's needs. Our function room space is perfect for that sit down intimacy and privacy. Our head chef uses well established dishes from the menu or can create that something special, keeping in tone with your budget. For more information, please speak to our Functions Coordinator.



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DRINKS- MOBILE BAR DRINKS LIST

Mobile bar fee: \$200 (Function Room), \$150 (Mezzanine)

Tapped Beer Selection (Function Room Only)

Maximum 2 Beers on Tap

<i>Please Tick</i>	<i>\$/Schooner</i>		<i>\$/Schooner</i>
<input type="checkbox"/> Hawkers Pilsner	\$8.5	<input type="checkbox"/> Harcourt Apple Cider	\$9.5
<input type="checkbox"/> Bridge Rd Pale Ale	\$8.5	<input type="checkbox"/> Venom Refreshing Ale (Mid)	\$8.0
<input type="checkbox"/> Mitta Pale Lager	\$8.5	<input type="checkbox"/> 4 Pines Brookvale Ginger Beer	\$10.5
<input type="checkbox"/> Balter XPA	\$9.0	<input type="checkbox"/> Bright Pilot (Light)	\$7.5

The beer tap list is constantly changing, so please discuss with the Functions Coordinator to see what is available on the date of your function.

Bottle Beer

Maximum 2 for Function Room. Maximum 4 for Mezzanine. Ask the Functions Co-ordinator for help choosing from our 60+ craft beers in the fridge

Wine Selection

Maximum 1 Champagne, 2 Whites and 2 Reds

WHITES

<i>Please Tick</i>	<u>Style</u>	<u>Winery</u>	<u>Variety</u>	<u>\$/Glass</u>
<input type="checkbox"/>	Champagne	Dal Zotto	Prosecco	\$9.0
<input type="checkbox"/>	Champagne	Cofields	Chardonnay Pinot Noir	\$8.0
<input type="checkbox"/>	Moscato	Buller	Moscato	\$8.5
<input type="checkbox"/>	Sav Blanc	Pfeiffers	Sav Blanc	\$8.0
<input type="checkbox"/>	Pinot Grigio	Pizzini	Pinot Grigio	\$9.0

REDS

<i>Please Tick</i>				<u>\$/Glass</u>
<input type="checkbox"/>	Sangiovese	Pizzini	Nonna Gisela	\$9.5
<input type="checkbox"/>	Merlot	Bay of Stones	Merlot	\$8.0
<input type="checkbox"/>	Shiraz	Posh Plonk	Shiraz	\$9.0
<input type="checkbox"/>	Cabernet Sauvignon	Mountadam	Cabernet Sauvignon	\$10.0
<input type="checkbox"/>	Durif	Taminick	Durif	\$11.0

Soft Drink Selection

<i>Please Tick</i>		
<input type="checkbox"/>	Pepsi/Pepsi Max	\$4.5 Can
<input type="checkbox"/>	Solo	\$4.5 Can
<input type="checkbox"/>	Lemonade	\$4.5 Can
<input type="checkbox"/>	Dry Ginger Ale	\$4.5 Bottle
<input type="checkbox"/>	Bundaberg Ginger Beer	\$5 Bottle



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TERMS AND CONDITIONS

Tentative Bookings and Confirmation

Tentative bookings will be held for a period of two (2) weeks. If a booking deposit fee is not paid within the two (2) week period, all reservations will be released. Confirmation of the booking date is acknowledged once the booking deposit fee is paid. The deposit fee is \$150 (Mezzanine) or \$200 (Function Room). If the time of booking is less than four (4) weeks from the booking date, the deposit must be paid within forty-eight (48) hours from the time of booking. By paying the deposit you are agreeing to The Goods Shed Terms and Conditions.

Payment

Full payment must be made at the immediate conclusion of your function unless prior arrangements have been made with The Goods Shed managing directors. Acceptable methods of payment are cash or bank/credit card.

Cancellations

In the event of a cancellation of the confirmed booking all monies paid are non-refundable unless otherwise determined by The Goods Shed managing directors. Cancellations within two (2) weeks of the function commencement date, will incur a surcharge payment of \$500 (Mezzanine) or \$1000 (Function Room). If The Goods Shed managing directors are able to replace the cancelled booking with another booking, the cancellation surcharge payment will not be required and will be refunded.

Confirmation of Numbers and Menu Selection

Final attending guest numbers and menu selections must be confirmed two (2) weeks prior to the function commencement date. Any subsequent number changes and menu selections must be confirmed and approved by the function coordinator and/or managing directors, and may incur further charges to the client.

Room Hire Fee/ Minimum Guests Required

The room hire fee/minimum guest's requirements are set to help us manage our bookings and ease the load on our small kitchen, and to ensure the area of the venue you want to book is being maximised for its capacity. There is a room hire charge of \$150 (Mezzanine) or \$200 (Function Room). The room hire fee is waived if you choose to go onto a function food package. IF on the day of your function, you fall short of the minimum guests required, you will forfeit your deposit and it will not be refunded.

Public Holidays

A ten per cent (10%) surcharge will apply to the total account charge on public holidays.

Decorations

Although The Goods Shed is quite relaxed when it comes to decorating, anyone wishing to decorate any part of the venue must have prior approval from The Goods Shed's management. Under no circumstances is Confetti or Candles permitted to be brought into the venue.

Client Responsibility and Liability

The client and guests, will conduct themselves in an orderly manner and in full compliance of The Goods Shed's management and polices. This includes, but is not limited to, liquor licensing laws, damage and theft, venue patrons and staff, non-smoking areas and the responsible serving of alcohol. The client shall be liable for all the costs and charges, including cleaning fee's, that are a result of the agreed booking.

Room Cleanliness

The state in which you leave the Mezzanine or Function room upon your departure will determine whether your deposit will be refunded. IF the manager on duty deems that you have disrespected the venue i.e. trampled food all through the carpet that will require professional cleaning, then you will forfeit your deposit and it will not be refunded.

External Music Devices

Any audio devices approved by venue management to be used as entertainment in the venue cannot exceed the noise level of the house audio and disrupt the rest of the venue and its patrons. Venue management reserve the right to alter the volume levels and if needed disconnect such devices when in breach.

Mobile Bar Usage

Function Room- The mobile bar setup and operational fee is \$200, and will operate from the function start time to latest of 11pm.

Mezzanine Room- The mobile bar setup and operational fee is \$150, and will operate from the function start time to latest of 11pm.

Menu Items

Ingredients, dishes and drink options are subject to change without notice. Low gluten (GF) dishes may contain traces elements of gluten.