



Current as of 16/07/2022

Function Booking Form

PHONE: (02) 6056 8828

EMAIL: functions@thegoodshedwodonga.com.au

Room Hire Options

****Please note: Maximum capacity numbers listed below are pre COVID-19. The maximum capacity for bookings will be in line with current restrictions for Victorian hospitality businesses. Please speak to our Functions Co-ordinator if you have any questions.**

Area	Description	Maximum Capacity	Minimum Guests Required	Room Hire Fee	Deposit Required	Mobile Bar Option
Beer Garden/ Main Bar	General booking	150	N/A	N/A	N/A	N/A
Junction Room	Main 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	120	80			
Mezzanine	Up Stairs Mezzanine level only	60	20	\$200 (Free if function food package selected)	\$200	N/A

Food Options

Option	Type	Cost	Details
Function Package	Cocktail Style	Priced Per Head	Choose from the package menu options on Page 3
Fixed Menu	Alternate Drop or Set Menu	Quote given once food options agreed	1, 2 and 3 course alternate drop or set menu. (Maximum 3 items per course, items chosen from the standard menu or special menu can be made on request)
À la carte	Standard Menu	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

<u>OFFICE USE ONLY</u>
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"/>	
	Junction Room Only <input type="checkbox"/>	Junction Room with Mobile Bar <input type="checkbox"/>	
	Mezzanine Level <input type="checkbox"/>		
	Comments:		
Food Package Option:	Function Package <input type="checkbox"/> (Please select options on page 3)		
	Fixed Menu <input type="checkbox"/>	À la carte <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 Junction 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:			



Current as of 16/07/2022

Food- Function Package Options

Nibble Food Packages (Designed for groups just wanting a bit of food to get started)

Please Tick

Afternoon Shares

\$13 per head





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

-  Antipasto, Cheeses and Cured Meats
-  Hommus Plate, House Made Flat Bread, Labneh, Parsley, Tomato
-  Accompaniment's

Evening Starters

\$22 per head

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


-  Hommus Plate, House Made Flat Bread, Labneh, Parsley, Tomato
-  Polenta Chips, Chilli Salt, Tomato Relish, Parmesan Mayo (GF/V)
-  Sticky Chicken Wings, Aromatic Soy Glaze, Spring Onion Relish (GF)
-  Salt and Pepper Squid, Kewpie, Togarashi, Ponzu – (GFM)

Full Food Packages (Designed for groups wanting a full meal experience)

Pizza Fiesta

\$22 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

\$32 per head






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

-  Polenta Chips, Chilli Salt, Tomato Relish, Parmesan Mayo (GF/V)
-  Mixed Mushroom Arancini, Truffle Salsa, Smoked Mozzarella, Parmesan, Celeriac Cream (V)
-  Sticky Chicken Wings, Aromatic Soy Glaze, Spring Onion Relish (GF)
-  Lamb Kofta Skewers, Harissa, Salsa Verde, Labneh (GF)
-  Salt and Pepper Squid, Kewpie, Togarashi, Ponzu – (GFM)
-  Panko Crumbed Prawns, Lime, Mayo, Wasabi

The Main Event

\$37 per head








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

-  Polenta Chips, Chilli Salt, Tomato Relish, Parmesan Mayo (GF/V)
-  Mixed Mushroom Arancini, Truffle Salsa, Smoked Mozzarella, Parmesan, Celeriac Cream (V)
-  Sticky Chicken Wings, Aromatic Soy Glaze, Spring Onion Relish (GF)
-  Salt and Pepper Squid, Kewpie, Togarashi, Ponzu – (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...

\$42 per head

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

-  Polenta Chips, Chilli Salt, Tomato Relish, Parmesan Mayo (GF/V)
-  Mixed Mushroom Arancini, Truffle Salsa, Smoked Mozzarella, Parmesan, Celeriac Cream (V)
-  Sticky Chicken Wings, Aromatic Soy Glaze, Spring Onion Relish (GF)
-  Our Bourbon BBQ Glazed Smokey Pork Ribs, ChimiChurri
-  Lamb Kofta Skewers, Harissa, Salsa Verde, Labneh (GF)
-  Salt and Pepper Squid, Kewpie, Togarashi, Ponzu – (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.



Current as of 16/07/2022

Food- Pizza Selections

(Only applicable for groups who have selected a package on the previous page that includes pizza)

Please Tick

- Margherita (V)
Fresh Mozzarella, Cherry Tomatoes, Oregano, Parmesan, Basil
- Fungi and the Pig (VM/VGM)
Portobello Mushrooms, San Danielle Prosciutto, Parmesan, Rocket, Truffle Oil
- The Wodonga
Formichi Tuscan Pork Sausages, Caramelised Onion, Roast Capsicum, Rosemary & Garlic Oil, Smoked Mozzarella
- Milano 2.0 (VM) (MILDLY SPICY)
Formichi Hot Salami, Mushrooms, Artichoke, Mount Zero Olives, Basil, Garlic and Rosemary Oil, Smoked Mozzarella
- The Bruce
Smoked Leg Off the Bone, 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
- Black Tiger
Garlic Prawns, Roast Capsicum, Black Garlic, House Made Bacon, Saffron Aioli, Semi Dried Tomato, Pickled Chilli, Smoked Mozzarella, Rocket and Capers
- The Happy Hippy (V/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 ask about the current standard menu options and pricing.

Fixed Menu Dining

We can offer 1, 2 or 3 course dining packages that are tailor made to suit the client's needs. Our Junction Room function space is perfect for that sit down event, providing intimacy and privacy. Our Head Chef can create that special Menu, keeping in tone with your budget and tastebuds. For more information, please speak to our Functions Coordinator.



Current as of 16/07/2022

Drinks- Mobile Bar Drinks List

(Only applicable for groups who have selected a package on the previous page that includes pizza)

Mobile bar fee: \$200. Mobile Bar can only be selected if running a drinks tab. All drinks are at bar prices.

Tapped Beer Selection (Junction Room Only)

Maximum 2 Beers on Tap

<i>Please Tick</i>	<i>\$/Schooner</i>		<i>\$/Schooner</i>
<input type="checkbox"/> Hawkers Pilsner	\$9.5	<input type="checkbox"/> Alpine Sweet Cider	\$10.0
<input type="checkbox"/> Bridge Rd Pale Ale	\$9.5	<input type="checkbox"/> 4 Pines Brookvale Ginger Beer	\$11.5
<input type="checkbox"/> Mitta Pale Lager	\$9.5	<input type="checkbox"/> Venom Refreshing Ale (Mid)	\$9.0
<input type="checkbox"/> BentSpoke Crankshaft IPA	\$10.5	<input type="checkbox"/> Bright Pilot (Light)	\$8.0

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 Junction Room.

Ask the Functions Co-ordinator for help choosing from our 60+ craft beers/ciders 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>Label</u>	<u>\$/Glass</u>
<input type="checkbox"/>	Sparkling	Dal Zotto	Prosecco	\$10.5
<input type="checkbox"/>	Moscato	Chrismont	La Zona	\$10.0
<input type="checkbox"/>	Sav Blanc	Cofield	Sav Blanc	\$10.5
<input type="checkbox"/>	Pinot Grigio	Pizzini	Pinot Grigio	\$11.0

REDS

<i>Please Tick</i>	<u>Style</u>	<u>Winery</u>	<u>Label</u>	<u>\$/Glass</u>
<input type="checkbox"/>	Sangiovese	Pizzini	Nonna Gisela	\$11.0
<input type="checkbox"/>	Pinot Noir	Buller	The Nook	\$10.5
<input type="checkbox"/>	Shiraz	Posh Plonk	Shiraz	\$12.5
<input type="checkbox"/>	Cabernet Sauvignon	Cofield	Cabernet Sauvignon	\$13.0

Soft Drink Selection

<i>Please Tick</i>		
<input type="checkbox"/>	Pepsi/Pepsi Max	\$5 Can
<input type="checkbox"/>	Solo	\$5 Can
<input type="checkbox"/>	Lemonade	\$5 Can
<input type="checkbox"/>	Dry Ginger Ale	\$5 Bottle
<input type="checkbox"/>	Bundaberg Ginger Beer	\$5.5 Bottle



Current as of 16/07/2022

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 \$200.

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 can 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, 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 \$200. The room hire fee is waived if you choose to go onto a function food package. IF your guest numbers drop below the minimum requirements, you will forfeit your deposit and it will not be refunded. The Goods Shed Management reserve the right to discuss with you an option to open up the room to general bookings OR still charge you a food bill equivalent to minimum guest numbers.

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.

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 Behaviour, 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. Any guest who becomes intoxicated, disorderly, rude or aggressive will be asked to leave the premises immediately. Standard Victorian RSA rules apply to all patrons, irrespective of whether they have booked a function or not. The client shall be liable for all the costs and charges, including cleaning fee's, damage and theft, 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

The mobile bar setup and operational fee is \$200, and will operate from the function start time to latest of 11pm. Management reserves the right to shut down the Mobile Bar at any time if there are concerns with RSA.

Menu Items

Ingredients, dishes and drink options are subject to change without notice. Any request for Dietary Requirements is taken seriously and we do our utmost best to ensure we meet these requests. However, due to our small kitchen we will never guarantee "Free" of any allergen. All dishes may contain traces elements due to the potential of cross contamination in our small kitchen.