



Woodland House

Located in an iconic and stately Victorian mansion and only 15 minutes from the CBD, Woodland House continues the tradition of one of Melbourne's finest dining destinations. It's chefs are committed to the tradition of fine dining with precision and finesse deserving of quality produce in today's modern times.

Known first and foremost as a restaurant of impeccable credentials, Woodland House is a unique function and event secret that is sure to leave a lasting impression with any guests.



## THE STORY

In 2014, chef-owners Thomas Woods and Hayden McFarland took custody of the old Victorian mansion and transformed it into their vision of what a fine dining restaurant ought to be – Elegant, Innovative and Energetic. Woodland House focuses on seasonal, produce based multi-course tasting menus that nourish not only the palate and stomach, but also the mind and soul.

We offer a considered and contemporary fine dining experience that is as intimate as it is luxurious.



## THE HOUSE AND GROUNDS

For exclusivity, decadence and imagination, there is no better choice than securing the entire venue.

The venue and grounds, including all of our spaces, are yours to mould the perfect event. Utilise for cocktails and canapes, a sit-down meal, dancing, entertainment or to create a memorable launch.

Our Restaurant Team will work intimately with you to create a truly bespoke event that shows off this spectacular and unique occasion



## THE UPSTAIRS SUITES

Private and semi-private spaces for beautiful events.

Seating up to 65 guests in total on individual round tables, or 26 guests on a single long table, this stately first floor is ideal for corporate dinners, private celebrations, birthdays, anniversaries and weddings.

With high ceilings, garden views and period features, the room has enough elements to bring an understated elegance to your event. Its neutral tones and classic design also make it a stylists dream to create.



## THE RIEDEL ROOM

For the wine lovers.

A semi-private dining space for up to 18 guests, the Riedel Room is the ideal nook for wine dinners.

Our sommeliers would love the opportunity to work with you to select a combination of wines to be presented either as a traditional wine match, or on a consumption basis alongside your chosen menu.



### THE BIRCH ROOM

Considered our premium private dining room, this hugely sought after space provides a rare fine dining opportunity for groups of up to 16 guests. Like dining in your own home, this room creates the ultimate intimate dining experience perfect for parties or corporate diners.

Its clean walls and fresh colours are levitated by the featherlike cloud pendant light. With working fireplace and ornate mantles, this room epitomises a dining room ambiance.

A truly exclusive restaurant experience that is unlike anything else, allowing guests to feel invited to a remarkable experience.

## TASTING MENU

Treat your guests to the full Woodland House dining experience with a degustation style menu.

All menus provided are samples. What is served will depend upon produce availability and dietary requirements of guests. We will cater to all dietary needs but we wish to be made aware of them ahead of time.

### 5 Course Tasting Menu \$135 | with wine \$215

### 8 Course Tasting Menu \$165 | with wine \$290 (Birch and Riedel Rooms only)

Smoked salmon brandade, prawn, sea succulents

2016 Jo Landron 'La Louvetrie' Muscadet Sèvre et Maine, Loire Valley, France



Humpty Doo barramundi, whipped roe, broad beans

2017 Vidal Estate 'Reserve' Chardonnay, Hawkes Bay, New Zealand,



Western Plains suckling pig, gem cos, sweet garlic

2015 Fletcher X15 Langhe Rosso, Nebbiolo Cabernet Merlot, Piedmont, Italy



Grilled beef fillet, jerusalem artichoke, caramelised onion

2012 Dalwhinnie 'Moonambel' Shiraz, Pyrenees, Victoria



Gâteau Opéra, candied orange, vanilla

2016 Joseph 'La Maglia' Botrytis, Riesling, Traminer, McLaren Vale, South Australia







## SET MENU

2 choices per course to be served alternatively  
available for groups of 30 and over in the upstairs private dining room only

**\$120 per person**

### **Entrée**

Smoked salmon brandade, prawn, sea succulents  
Humpty Doo barramundi, whipped roe, broad beans

### **Main**

Poached and roasted spatchcock, gem cos, mustard and thyme  
Grilled beef fillet, jerusalem artichoke, caramelised onion

### **Dessert**

Gâteau Opéra, candied orange, vanilla  
Baked lemon tart, strawberry sorbet

A selection of farmhouse cheeses to share  
*\$45 per board*



## COCKTAIL MENU\*

For those occasions when you want to mingle

A selection of canapés can be served on arrival for all events – please discuss with your Event Manager

3 hour function, \$60 per person  
Approximately 15 pieces per person

Sydney Rock Oysters  
Miso glazed chicken  
Confit duck and sour cherry  
Goat's cheese and stinging nettle  
John Dory croquette  
BLT with maple cured bacon  
Spiced tuna, lime and coriander  
Ocean Trout, fresh paprika  
Tete de couchon  
Marinated wagyu, beetroot  
Toasted brioche, smoked eel  
Vegetable spring rolls  
Crispy squid ink, chive emulsion  
Mushroom consommé  
Pissaladière  
Spanner crab arancini  
Hibachi grilled prawn, spring onion  
Cheese (additional \$15 per person)

4 hour function, \$85 per person  
Approximately 25 pieces per person

Gougères  
Sydney rock oysters  
Trout tartare, blini, capers  
Miso glazed chicken  
Confit duck and sour cherry  
John Dory croquette  
BLT with maple cured bacon  
Spiced tuna, lime and coriander  
Ocean trout, fresh paprika  
Crispy cheese allumettes  
Goujonnettes of rockling, tartare dressing  
Vegetable spring rolls  
Crispy squid, nam jim  
Mushroom consommé  
Pissaladière  
Spanner crab arancini  
Cured salmon, sweet aniseed, horseradish cream  
Tempura prawn, rouille dressing  
Zucchini and tomato gazpacho  
Robbins Island beef, brioche slider  
Red duck curry  
Tête de moine, whipped goat's curd  
Grilled venison, juniper reduction  
Artichoke velouté  
Pork fritter, gribiche dressing  
  
Macarons  
Coffee éclair  
Vanilla petit choux  
Lemon Tart  
Chocolate cone

\* Menu example is a guide only and subject to change

## BEVERAGE PACKAGES

The Woodland House sommeliers have chosen a selection of wines to complement the cuisine available for groups of 30 and over in the upstairs private dining room only

### OAK BEVERAGE PACKAGE

Sparkling and still mineral water | \$5 per person

2 hours | \$50 per person

3 hours | \$60 per person

4 hours | \$70 per person

### BIRCH BEVERAGE PACKAGE

Still and Sparkling table water included

2 hours | \$60 per person

3 hours | \$75 per person

4 hours | \$90 per person

#### Sparkling Wine

Redbank Emily Sparkling, King Valley, Vic

#### White Wine

Redbank 'The Long Paddock' Pinot Grigio, King Valley, Vic

#### Red Wine

Redbank 'The Long Paddock' Merlot, King Valley, Vic

Package also includes: local beer, Cascade light beer, juice and soft drinks

Please select one sparkling, two whites and two reds to be offered to your guests.

#### Sparkling Wine

NV Delamere Sparkling Cuvée, Pipers River, Tasmania

NV Deviation Road 'Altair' Rosé, Adelaide Hills, SA

#### White Wine and Rosé

O'Leary Walker 'Watervale' Riesling, Clare Valley, SA

Greywacke Sauvignon Blanc, Marlborough, NZ

Kooyong 'Beurrot' Pinot Gris, Mornington Peninsula, Vic

Woodlands 'Wilyabrup' Chardonnay, Margaret River, WA

Triennes Rosé Méditerranée, Provence, France

#### Red Wine

Palliser Estate 'Pencarrow' Pinot Noir,

Martinborough NZ

Georges Deboeuf Chiroubles Gamay Noir,

Beaujolais, France

Pyrette by Bindi Shiraz,

Heathcote, Vic

Woodlands 'Clementine' Cabernet Sauvignon,

Margaret River, WA

Bodegas Valdemar 'Conde de Valdemar' Rioja Crianza Tempranillo,

Navarra, Spain

Package also includes: local beer, Cascade Light beer, juice and soft drinks



## SOMMELIER SELECTION

All wines from the Woodland House cellar are available for functions and events.

Some of our recommended wines are listed below:

### Champagne and Sparkling

NV Pierre Gimmonet 'Brut Sans Année' Brut Blanc de Blancs, Champagne, France	\$160
NV Billecart-Salmon Brut Rosé, Champagne, France	\$225
2009 Louis Roederer Brut, Champagne, France	\$290
MV Krug 'Grande Cuvée' Brut, Champagne, France	\$420
MV Ten Minutes By Tractor Brut Blanc de Blancs, Mornington Peninsula, Victoria	\$130
NV Hanging Rock Brut Rosé, Macedon Ranges, Victoria	\$80
2014 Barringwood 'Classic' Cuvee, Barrington, Tasmania	\$95

### White Wine

2009 Crawford River Riesling, Condah, Victoria	\$165
2014 Rippon 'Mature Vines' Riesling, Lake Wanaka, New Zealand	\$110
2016 Fromm Riesling Spätlese, Marlborough, New Zealand	\$75
2013 Dr. Loosen Berkasteler Lay Riesling Kabinett, Mosel, Germany	\$85
2017 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$115
2015 Pascal Jolivet Pouilly Fumé Sauvignon Blanc, Upper-Loire, France	\$95
2014 Yeringberg Marsanne Roussanne, Yarra Valley, Victoria	\$120
2013 Gini Soave Classico 'Contrada Salvarenza Vecchie Vigne' Garganega, Veneto, Italy	\$140
2011 Woodlands 'Wilyabrup' Chardonnay, Margaret River, Western Australia	\$75
2014 Garagiste 'Merrick's' Chardonnay, Mornington Peninsula, Victoria	\$105
2015 Domain Patrick Piuze Chablis 'Terroir de Courgis' Chardonnay, Yonne, France	\$130
2007 Domaine Meo Camuzet Haut Côtes de Nuits 'Clos St Philibert' Chardonnay, Burgundy, France	\$140
2013 Château des Quarts Pouilly Fuissé 'Clos des Quarts' Chardonnay, Burgundy, France	\$220
2016 Domaine du Gros Noré Bandol Rosé, Provence, France	\$105

### Red Wine

2016 Bindi 'Dixon' Pinot Noir, Macedon Ranges, Victoria	\$135
2014 Kooyong 'Estate' Pinot Noir, Mornington Peninsula, Victoria	\$95
2014 David Duband Bourgogne Hautes Côtes de Nuits Pinot Noir, Burgundy, France	\$120
2016 Damien Coquelet Beaujolais Villages, Burgundy, France	\$85
2014 Dalwhinnie 'Moonambel' Shiraz, Pyrenees, Victoria	\$140
2016 Pyrette by Bindi Shiraz, Heathcote, Victoria	\$90
2014 Avani 'The Earth' Syrah, Mornington Peninsula, Victoria	\$95
2015 John Duval 'Entity' Shiraz, Barossa Valley, South Australia	\$105
2014 Rene Rostaing Côte Rôtie 'Ampodium' Syrah, Northern Rhône, France	\$275
2015 Marli Russell by Mount Mary Grenache Mourvedre Syrah, Yarra Vally, Victoria	\$135
2010 Yarra Yering 'Dry Red No. 1' Cabernet Sauvignon et al, Yarra Valley, Victoria	\$210
2015 Woodlands 'Clementine' Cabernet Sauvignon blend, Margaret River, Western Australia	\$90
2016 Murdoch Hill 'The Surrey' Pinot Meunier, Adelaide Hills, SA	\$85
2012 Rovellotti 'Colline Valpazza' Nebbiolo, Piemonte, Italy	\$85
2011 Poderi Aldo Conoterno Langhe 'Il Favot' Nebbiolo, Piemonte, Italy	\$280

### Sweet Wine

2014 Château Rieussec 'Carmes de Rieussec' Sauternes Semillon et al, Bordeaux, France (375ml)	\$130
2009 Max. Ferd. Richter 'Braumberger Juffer Sonnenuhr' Riesling Auslese, Mosel, Germany	\$170
2013 Framingham Riesling 'Noble', Marlborough, New Zealand (375ml)	\$80
2011 Domain Alois Kracher 'Beerenauslese' Chardonnay Welshriesling, Burgenland, Austria (375ml)	\$90

### **Bookings**

To confirm your booking, you are required to pay an agreed deposit within this 14 day period and will be invoiced accordingly.

If the booking is made within 7 days of the event date, the agreed deposit is to be paid within 24 hours to secure the booking.

We also require a completed and signed Booking Confirmation Form to confirm a function reservation.

### **Cancellation**

With suitable notice, your deposit can be transferred should you need to change the date of the event.

If you cancel within 14 days of the event date, your deposit will be forfeited as a cancellation fee.

Should you cancel the event in its entirety with less than 48 hours' notice, you will be charged the balance of the confirmed menu.

### **Menu and beverages**

All items are accurate at the time of printing. Should Woodland House need to replace an item due to seasonality, availability or vintage variation with one of similar style and value, we will endeavor to do so with full communication and consultation.

Your menu and beverage choices are to be confirmed no later than two weeks prior to the event date. We would also appreciate being made aware of any dietary requirements or food allergies of guests at this time.

### **Final guest attendance**

We will contact you 48 hours prior to the start of the event to confirm the final number of guests to attend. The final charges for the event will be based on this confirmed number of guests.

Any last minute increases to this final number will be accepted in discussion with the venue.

### **Payment**

Full payment is required upon conclusion of the event.

Requests for post-event payment will be considered on a case by case basis, with 7 day payment terms when approved.

All credit card payments will be subject to a 2.5% processing fee.

### **Responsibility**

Woodland House will take every assurance to take care of your property, but we will not take responsibility for any loss or damage to your property while onsite.

Should you or any of your guests or contractors damage Woodland House in any way, you will be held financially responsible for said damage. Nothing is to be nailed, screwed, stapled or adhered to any interior or exterior surface of Woodland House.

We reserve the right to refuse entry to any individuals seen to be intoxicated or disruptive.

### **Entertainment**

Our location within a residential area places restrictions on entertainment and noise levels for music and presentations within the venue. All external sources of AV, performers, musicians and entertainers must be authorized by management prior to the event.

We reserve the right to control noise levels within the venue at all times and ask that you are mindful of our neighbours and other venue guests, keeping noise to reasonable levels when entering and vacating the venue.

### **Minimum spends**

While we do not charge a room hire fee for the exclusive use of any of these spaces, you will be required to meet a minimum spend in regards to all food and beverages consumed throughout the course of the event

Minimum spends are dependent on the date and time of your event and are available on application.

### **Additional spaces**

On application, groups are welcome to reserve the grounds and courtyard; there may be additional costs for this.

### **Theming**

The Woodland House event team is committed and excited to be working with you to create your bespoke event. We have a number of preferred suppliers that we highly recommend, or we are happy to work with your team of florists, stylists, musicians, AV technicians and other experts.

## BOOKING CONFIRMATION FORM

Booking Name \_\_\_\_\_

Company \_\_\_\_\_

Contact \_\_\_\_\_  
(if different to booking name)

Email address \_\_\_\_\_

Phone number \_\_\_\_\_

Reservation Date \_\_\_\_\_

Expected number of guests \_\_\_\_\_  
(final numbers confirmed 48 hours prior to the event)

Agreed Minimum Spend \_\_\_\_\_

Arrival Time \_\_\_\_\_

Menu selected \_\_\_\_\_

Beverage choices \_\_\_\_\_  
(menu and beverage selection can be confirmed at a later date as required)

Deposit to be paid \$\_\_\_\_\_

Deposit Method                      Credit Card                      Bank Transfer ☐  
(If deposit by Credit Card, please enter information or call us for over the phone)  
(Bank Transfer: ANZ Bank, Prahran, BSB: 013-400, Acc: 3866 77646)

Credit Card Number \_\_\_\_\_

Expiry Date \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_ CVC: \_\_\_\_\_

I have read and agree to the Booking Conditions

Signed \_\_\_\_\_

Date \_\_\_\_\_