

FINE
Spun
at
THE
WOOLSHED
EST. 1961

THE WOOLSHED

Weddings



You have found your perfect partner, now you have found your perfect venue!

Wedding Package



YOUR DREAM OUR VISION

Congratulations.

We are delighted that you are considering our venue for your special day.

Fine Spun at The Woolshed is a culinary design house offering a refined yet uncomplicated approach to food and wine. Founder and Executive Chef Greg Spain introduces thoughtful, contemporary Australian cuisine balancing classical methods and modern techniques to produce an illustrious dining experience for every client and guest.

As a vibrant and culinary inspiration, with over 16 years experience in the Australian catering landscape, Fine Spun takes great pride to attention to detail; has a distinctively creative approach to all client budgets and briefs; and exudes the finest quality across every dining experience they design.

The Woolshed venue is a contemporary space that offers an unforgettable experience that your guests will reminisce about for years to come. Beautifully designed, it is a reflection of rustic elegance, adding to the exquisiteness of your special day.

We have created special packages and prices, with options from an elegant cocktail party to the classic three-course, alternate-service fare; however, your suggestions and personal touches are always welcome. These menus have been meticulously designed and feature exquisite food choices and fine wines to match.

We employ and train our staff to the highest of standards as we are aware of the necessity of exemplary professionalism, whilst being flexible and accommodating to your every need.

Cocktail Reception

GOLD PACKAGE

\$92.00 per person

- Selection of six (6) hot range canapés
- Selection of three (3) cold canapés
- Selection of one (1) substantial canapé
- Selection of one (1) slider canapé

DIAMOND PACKAGE

\$102.00 per person

- Selection of six (6) hot range canapés
- Selection of three (3) cold canapés
- Selection of two (2) substantial canapés
- Selection of one (1) slider canapé
- Selection of one (1) dessert canapé

Optional Extras

Additional Canapé	\$4.50 per canapé
Dessert Canapé	\$4.50 per canapé
Noodle Box	\$6.00 per noodle box
Sliders	\$5.00 per slider
Live Cooking Station	\$15.00 pp/1 station
<i>(includes chef and canapé cooked in front of guests)</i>	

Minimum Spend MON-FRI = \$10,000
Minimum Spend SAT night= \$12,000



Shared Table Banquet

GOLD PACKAGE

\$94.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, rustic breads and loaves) served upon guest arrival
- Selection of 3 main dishes
- Market fresh seasonal salad with lemon dressing (extra side available)
- Freshly baked sourdough and salted butter
- Complimentary assorted tea, coffee and petit fours
- Complimentary cutting and serving of your wedding cake presented on platters

DIAMOND PACKAGE

\$109.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, rustic breads and loaves) served upon guest arrival
- Selection of 3 main dishes
- Market fresh seasonal salad with lemon dressing (extra side available)
- Your selection of 2 Desserts (served buffet style or roaming)
- Freshly baked sourdough and salted butter
- Complimentary assorted tea, coffee and petit fours
- Complimentary cutting and serving of your wedding cake presented on platters

PLATINUM PACKAGE

\$135.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, local and imported cheese, rustic breads and loaves) served upon guest arrival
- Selection of 3 main dishes
- 1 market fresh seafood platter
- Market fresh seasonal salad with lemon dressing (extra side available)
- Your selection of 4 desserts (served buffet style or roaming)
- Freshly baked sourdough and salted butter
- Complimentary assorted tea, coffee and petit fours
- Complimentary cutting and serving of your wedding cake presented on platters

Minimum Spend MON-FRI = \$10,000
Minimum Spend SAT night= \$12,000



Sit Down Reception

GOLD PACKAGE

\$92.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, rustic breads and loaves) served upon guest arrival
- Selection of two mains served alternatively
- Market fresh seasonal salad with lemon dressing (extra side available)
- Freshly baked sourdough and salted butter
- Complimentary assorted tea, coffee and petit fours
- Complimentary cutting and serving of your wedding cake presented on platters

DIAMOND PACKAGE

\$112.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, local and imported cheese, rustic breads and loaves) served upon guest arrival
- Selection of two mains served alternatively
- Market fresh seasonal salad with lemon dressing (extra side available)
- Selection of two desserts served alternatively
- Freshly baked sourdough and salted butter
- Complimentary assorted tea, coffee and petit fours
- Complimentary cutting and serving of your wedding cake presented on platters

PLATINUM PACKAGE

\$135.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, local and imported cheese, rustic breads and loaves) served upon guest arrival
- Selection of two entree's served alternatively
- Selection of two mains served alternatively
- Selection of two desserts served alternatively
- Your choice of 2 sides to accompany main meals
- Freshly baked sourdough and salted butter
- Complimentary assorted tea, coffee and petit fours
- Complimentary cutting and serving of your wedding cake presented on platters

Minimum Spend MON-FRI = \$10,000
Minimum Spend SAT night= \$12,000



THE WOOLSHED VENUE HIRE

Food and beverage packages additional

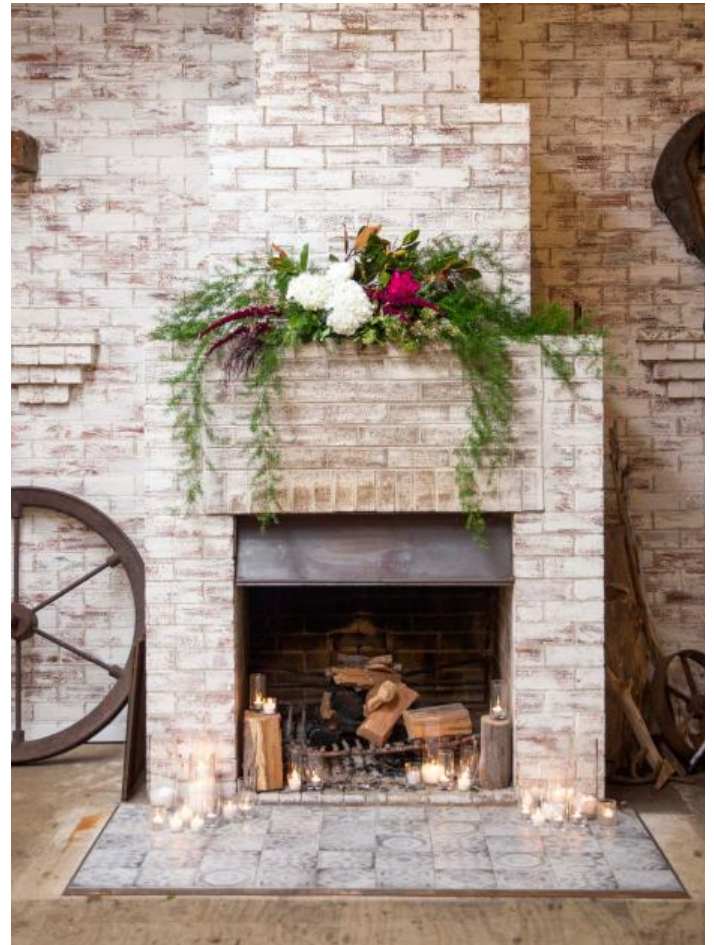
Inclusions

5-hour venue hire
Ambient lighting
Votive candles
Lectern and PA equipment (inc portable microphone)
Rustic wooden tables & brown moulded chairs
Burlap table runners
Linen serviettes
All cutlery, crockery & glassware
Dedicated Wedding Co-ordinator Event
Supervisor & Front-of-House Staff
Personalised table menu
Name card and bomboniere placement
Easel for wedding signage
Cake table & gift table
Dedicated dance floor area
Stage(s) for the bridal table and/or band
Security for the duration of your reception
Complimentary Tea & Coffee

Additional

Sides
Toasting
Welcome cocktail
Children's Meals 12 years and under
Vegetarian and Gluten Free
Special Diet/Other
Food stations (minimum 100 guests)
Crew meals (per main course)
Non-alcoholic packages (U18's)
Time extension of venue hire (includes staff and beverages)

MON-FRI \$1,000.00
SAT- \$2,000.00



\$9.00 per side
\$5.50 per person
from \$12pp
Please refer to Children's Menu
FOC
POA
from \$15pp/ 1 station
\$35pp
\$4.00pp/per hour
POA

BEVERAGE PACKAGE PRICES

Bar staff and glassware included in all options

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

BAR TAB

Pre-advised limit

A specific \$Dollar value can be placed on the bar. Our
trained bar staff will use our POS system to calculate
drinks and let you know once you reach your agreed
limit

For example; if you place \$3000.00 on the bar, you can
choose what drinks your guests can consume on your bar
tab (e.g. beer, wine and/or spirits)

PAY PER DRINK

Bar Prices

Our bar will be open to your guests to purchase their
own drinks throughout the night.

NON-ALCOHOLIC BEVERAGE PACKAGE

\$4.00 per person/ per hour U18 years of age

Includes: Purezza sparkling water, Soft drink, Juices

BEVERAGE PACKAGE AND MENUS

GOLD PACKAGE

\$9.00 per person/ per hour

House Sparkling Wine

Premium White Wine

Premium Red Wine

Australian and International beers (2 x full strength and 1 x light selections)

Soft drink, Juice and Sparkling water

** \$2.00 per person/ per hour additional charge for cider selection

DIAMOND PACKAGE

\$12.50 per person/ per hour

Barnsworth Blanc de Blanc

Premium White Wine

Premium Red Wine (Shiraz)

Premium Red Wine (Cabernet Sauvignon)

Australian and International beers (3 x full strength, 1 x light selections, 1 x cider variety)

Soft drink, Juice and Sparkling water

PLATINUM PACKAGE

\$28.00 per person/ per hour

Madame Coco Brut Vintage 2015

Premium White Wine

Premium Red Wine (Shiraz)

Premium Red Wine (Cabernet Sauvignon)

Australian and International beers (3 x full strength, 1 x light selections, 1 x cider variety)

Soft drink, Juice and Sparkling water

ADDITIONAL- HOUSE SPIRITS

\$7.00 per person/ per hour

(Absolut vodka, Jim Beam, Jack Daniela, Bacardi, Johnny Walker)

ADDITIONAL- PREMIUM SPIRITS

\$12.50 per person/ per hour

(Grey Goose, Blantons, Johnny Walker double black, Glenfidick, London Dry Gin)

SERVICES & LOCATION

Venue Services Team

A dedicated wedding coordinator from our friendly Venue Services team at The Woolshed will work hand-in-hand with you to create a successful and memorable event for you and your guests.

Food and Beverages

Food and beverage services are provided by our exclusive on-site hospitality partner FINE SPUN GROUP. With their experience and personalised service, the team will work with you to ensure your wedding reception exceeds your every expectation.

Audio Visual

A cordless microphone and lectern are included in your room set-up. Speakers are available for connection to your personal music device or DJ.

Feature Lighting

Our stunning feature lighting of warm fairy lights combined with individual votive tea light candles strategically placed throughout the venue, greatly enhance the ambience, elegance and rustic warmth of The Woolshed.

Location & Parking

The iconic Woolshed is located at 601 Princes Highway Yallah, NSW. There is ample public parking available on site. Disability access and facilities available.

Contact

For more information regarding WEDDINGS at The Woolshed, please contact the:

The Wedding & Special Events Manager

P: +61 2 4256 8645

E: events@finespuncatering.com.au

F: [facebook.com/FineSpunatTheWoolshed](https://www.facebook.com/FineSpunatTheWoolshed)

Notes

- All prices quoted include GST.
- Please note that any variations to these wedding packages may incur additional charges.
- Please see Terms & Conditions for further information eg: bump in-out times.
- These packages are applicable to new enquiries and bookings only, effective from July 1st 2020 (Does not apply to existing bookings)
- Minimum spend relative to inclusion of food, beverages and venue hire



MENU'S

Canapé Menu

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

Handmade pies with tomato chutney (*Wagyu beef mince, Chicken and leek veloute, Spinach and mushroom*)- Pies can be served with either potato puree
House made pizza (Margarita with mozzarella and basil pesto, Pulled pork, bacon, shaved red onion and bbq sauce)
Satay Chicken skewers (GF)
Pork and fennel sausage roll with spiced tomato chutney
Caramelised onion, baby spinach and feta roll with tomato and chilli jam
Roast carrot and marinated feta arancini
King prawn skewers with lime and coriander (GF) \$1.20pp charge
Pork belly, cauliflower puree, burnt sage butter (GF)
Southern fried popcorn chicken with white pepper aioli
Sweet potato wellington with mushroom duxelle and tomato jam
Sesame crumbed prawns with yuzu mayonnaise
Soup (*served with sourdough baton*)- *Cauliflower soup with garlic cream and herbs (GF) • Pumpkin, maple, and thyme soup with confit garlic cream (GF)*
Charred onion, thyme and parmesan risotto (GF)

SUBSTANTIAL CANAPÉ RANGE

Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)

Beef Penang curry with kaffir lime and jasmine rice (GF)

Red pumpkin curry with coconut rice and crispy shallot (GF)

Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy (GF)

Lamb korma with saffron basmati and handmade roti (GF)

Chicken, olive and pancetta ragu with charred herb polenta

Hand made pasta:

- Casserecia with chilli, lemon, confit garlic and wild rocket
- Rigatoni pasta with slow braised bolognaise and red wine

Handmade brioche sliders:

- Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket
 - Slow braised char sui pork, red cabbage slaw, coriander siracha aioli
 - 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
 - Roasted portobello with roma tomato and thyme mayonnaise
- Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney

Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef rump, rice noodles and lime with crispy onions (GF)
 - Hot smoked salmon, soba noodles, spinach and sesame
- Baby cos, parmesan, crispy pancetta, anchovy emulsion and organic soft egg (GF)
 - Roast carrots and parsnips with rocket and sherry vinegar (GF)

SWEET CANAPÉS

Mini banoffee tarts
Salted caramel and dark chocolate tart
Organic coffee mousse, chocolate gateau and vanilla cream
Poached peach jelly, strawberry cream and vanilla sponge trifle
Sticky date pudding, vanilla cream butterscotch sauce
Pimms jelly with cucumber sorbet and strawberries (GF)
Strawberry fool with balsamic meringue (GF)
Rhubarb bakewell tarts
Lime curd pannacotta, pastry crumb and burnt meringue (GF)
Lemon curd cruffin, freeze dried raspberry and rose petals
Coconut risotto with glazed pineapple (GF)
Baby lemon meringue pies
Coconut gelato, chocolate popping candy and Persian fairy floss

CHILDREN'S MENU

\$35.00 per child (2yr-12yr)
Includes: Main course, ice cream dessert and 4.5
non-alcoholic beverage package

Rigatoni pasta with Napolitano sauce
Lightly battered market fresh fish with chips
Mini chicken burgers with mayonnaise and iceberg lettuce
served with chips
Ham and pineapple house made pizza
Crumbed chicken tenders served with chips

Vanilla bean ice cream with chocolate sauce

(Gluten free pasta and bread available \$2 pp)

MENU'S

Banquet Menu

BANQUET MAINS

Whole roast chicken, herb butter, potato croquette

Slow braised beef cheek, carrot puree, parmesan shortbread, jus

Pumpkin, thyme and ricotta cannelloni, napolitana sauce

Casserecia pasta with zucchini 2 ways, confit garlic and tomato

Nasi goreng with soy glazed chicken and coriander

Salmon with crispy skin, bok choy and oyster sauce (GF)

Slow braised lamb shoulder, mint pesto, roasted carrots, labne (GF)

Sous vide beef rump, 2 ways, potato puree, red wine jus (GF)

Sous vide beef rump with forrestier sauce, potato savoyade (GF)

Zucchini and chickpea fritter with eggplant yogurt relish and wild rocket

Pork fillet, radicchio, burnt orange and fennel (GF)

Harissa chicken thigh, aromatic rice, lemon yogurt, cucumber dill salsa (GF)

Herb crumbed eggplant, napolitano sauce, baby basil and fresh mozzarella

Lamb rump, carrot puree, honey roasted carrot, rosemary jus (GF)

Sous vide chicken breast with thyme crumb, confit leek, puree potato

Harrisa spiced chicken thigh, pearl cous cous, dill yogurt

Chargrilled beef rump with chimichurri and charred eggplant (GF)

Crispy skin snapper with Japanese noodles

Salmon fish croquettes with dill aioli, autumn salad

BANQUET SIDES & SALADS

Sides \$9.00 per table of 6 guests

Broccolini, zucchini, lemon, chilli, olive oil, parsley (GF)

Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)

Rocket, grilled pear, pancetta, feta and walnut (GF)

Potato puree, with house made butter (GF)

Pumpkin, watercress, alfalfa and marinated goats cheese (GF)

Iceberg, crispy bacon, anchovy emulsion and baby herbs (GF)

Casserecia pasta with chilli, lemon and parsley

Shaved zucchini, mint and pea with sherry vinegar (GF)

Chat potato salad with crispy bacon, shallots and aioli (GF)

Baby green beans with herb infused butter (GF)

Sautéed Kipfler potatoes with eschallots, parsley and sea salt (GF)

Vine ripened tomato, bocconcini and basil pesto (GF)

Quinoa with cucumber, tomato, herbs and lemon (GF)

Roasted potatoes with butter and rosemary salt

(GF) Gluten Free = (GF)

Attracts \$5 pp extra charge = ****

MENU'S

Sit Down Menu

ENTREE

Smoked ham hock arancini, napolitana sauce, shaved parmesan, frisse salad
Seared sea scallops with fresh peas and lemon vinaigrette
Smoked freekah risotto with zucchini, saffron and baby herbs
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Sticky onion and gruyere tart with frisse salad
Charred onion, goats fetta and fresh thyme risotto
Pork belly with grape, apple and walnut salad
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Caramelised haloumi with asparagus, olives and lemon
Smoked sweet potato with caramelised onion and goats cheese tart
Beef brisket croquette, celeriac puree, parsley emulsion, baby herbs
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
Confit leek, onion and young marjoram tart with house marinated feta

MAINS

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce
Braised beef cheek with caramelised carrot puree, parmesan shortbread and shiraz jus
Slow braised pork 2 ways with smoked parsnip and apple
Sous vide chicken, confit of celery and leek with cauliflower puree and herb butter
Pork, sage burnt butter, crispy pancetta and puree potato
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
Lamb rump with confit garlic, celeriac puree, rosemary jus
Crispy skin salmon braised leek, potato croquette, salsa verde
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby
Sous vide beef rump, brisket croquette, charred cauliflower puree, jus

DESSERT

Dark chocolate dacquoise with cherry jelly and chocolate mousse

Salted caramel pannacotta with spiced oranges and almond wafer

Rhubarb and pistachio tart with orange blossom and cream

Dark chocolate ganache, soft nougat, burnt caramel and honey wafer

Mead poached peach and vanilla meringue mille feuille with mango sorbet (seasonal)

Coconut mousse, strawberry consommé and chocolate popping candy

Blueberry trifle with vanilla bean custard

Roasted rhubarb and apple crumble with almond, cinnamon and double cream

Dark chocolate fondant with raspberry and white chocolate ice cream

Lime curd and coconut pannacotta with burnt meringue and biscuit crumb

Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry

Milk and dark chocolate tart with espresso ice cream and hazelnut crumb

Strawberry fool with balsamic and vanilla bean meringue

Poached red wine spiced pear tart with cinnamon cream

****Attracts \$5.00 pp extra charge