



WEDDING PACKAGES



THE WOOLSHED

@ EMERALD BANK

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The ultimate wedding experience

HAVE YOUR EXPECTATIONS EXCEEDED

The Woolshed @ Emerald Bank is Shepparton's elite standalone wedding precinct taking care of all aspects of your wedding day offering multiple spaces for reception and ceremony indoor and outdoor.

Our indoor reception area completes the perfect wedding with it's versatile space that can be transposed into whatever the couple desires.

The venue enjoys a private location and features like no other in the Goulburn Valley. Nestled among bushland and beside a picturesque lake, The Woolshed @ Emerald Bank is the perfect location for your special day.

The main reception area can seat and cater for up to 200 guests with sit down meal, dance floor and bridal table or Cocktail style event, up to 250 guests.

With a dedicated Events and Wedding Co-ordinator, Angela Mangiameli planning your wedding at The Woolshed @ Emerald Bank will be stress-free and enjoyable experience.

Enjoy your perfect outdoor ceremony on the grounds or lakeside jetty, with 30 outdoor chairs & signing table.

If weather becomes inclement, The Woolshed offers a lakeside indoor alternative.

Minimum number requirement:

Midweek weddings including Sunday, 80 adults.

Saturday weddings, 100 adults.



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WEDDING DINING PRICE LIST

OPTION 1 - Choice of 3 Canapés / Alternate Entrée / Alternate Main Course / 1 Wedding cake platter per table including 5 hour Beverage Package
\$180pp
with alternate dessert - \$195pp

OPTION 2 - Sharing Starter Platters served as Entree/ Alternate Main course / 1 wedding cake platter per table, including 5 hour Beverage Package
\$185pp
with alternate dessert \$200pp

OPTION 3 - Choice of 3 Canapés / Platter of Antipasto on tables as guests take their seats / Alternate Entree / Alternate Main Course / 1 wedding cake platter per table including 5 hour Beverage Package
\$190pp
with alternate dessert \$205pp

Children Menu - 12 years and under
Home made Chicken breast schnitzel and shoe string fries & Vanilla ice cream sundae & soft drink
\$65pp

Teen Guests - 13/17 years of age- Meal as per chosen menu + 5 hrs soft drink only
Deduct \$30.00 from adult price (no alcohol allowed)

Service Staff - Meal as per chosen menu option & soft drink only
\$130.00pp

BEVERAGE ADDITIONS

Extra hour of beverages - beer wine and soft drink only \$18.00per person

Basic spirits can be added to any of the above packages - 5 hours extra \$35.00pp



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5 HOUR BEVERAGE PACKAGE INCLUSIONS



PACKAGE INCLUSIONS:

BEERS

GREAT NORTHERN

CORONA

COOPERS

CARLTON DRAUGHT

CARLTON DRY

VICTORIAN BITTER

STONE & WOOD

APPLE CIDER SWEET AND DRY

WHITE WINE - RED WINE - SWEET WHITE - WHITE SPARKLING

FOWLES OF AVENEL - ARE YOU GAME?
MITCHELTON PREECE - PROSCECCO

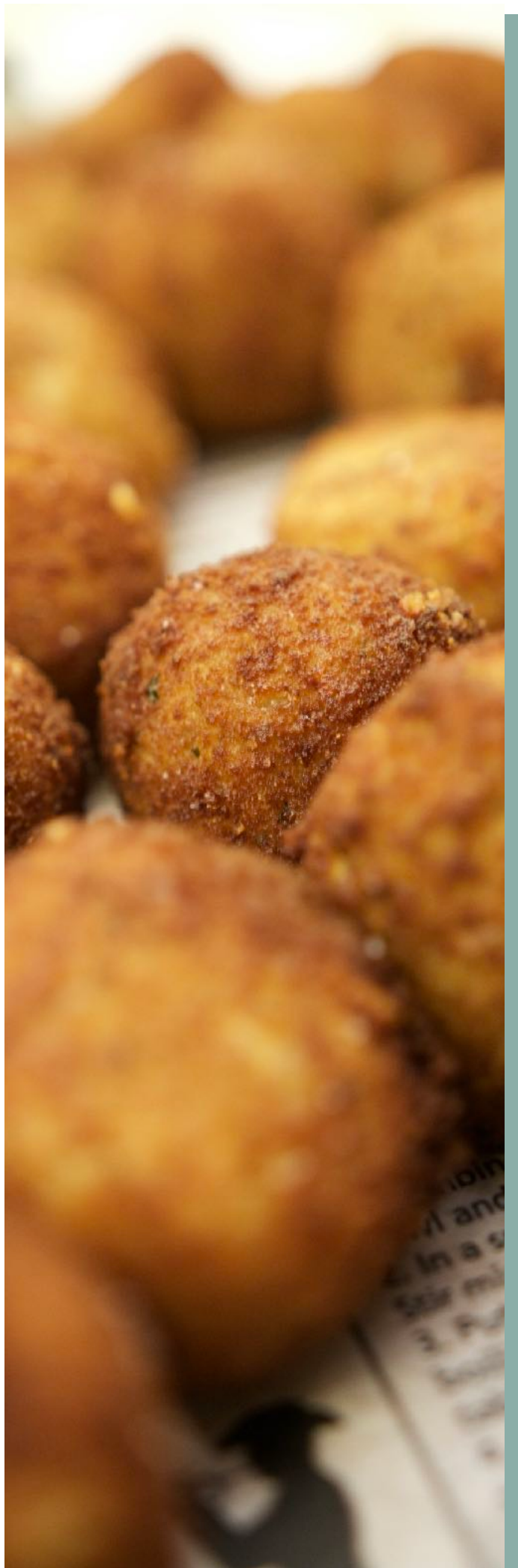
SOFT DRINK

JUGS OF ICE WATER

SPIRITS AVAILABLE , BUT NOT INCLUDED IN
PACKAGE

WEDDING MENU





CANAPES

Please choose 3 from the list below

-flash fried salt and pepper calamari strips
w- garlic lemon aioli (gf)

-three cheese arancini balls w- saffron aioli
(veg gf)

-chargrilled lamb koftas, w- coriander &
minted yogurt sauce (gf)

-crispy cajun popcorn chicken strips
w- sour cream dipping sauce (gf)

-goats cheese, sweet potato & caramelised
onion pastry tartlet (v)

-beef & plum gourmet sausage roll, house
made relish

-mini brioche toasts with rare beef, red
onion relish, shaved crisp lettuce



SHARING FEASTING STARTERS

All items below served to each table as feasting platters for guests to share ...

- Antipasto - salami, prosciutto, cheese, pickled and roast vegetables, olives and marinated mushrooms
- Ciabatta bread rolls
- Flash fried salt and pepper calamari w- garlic aioli & lemon wedges
- Bruschetta w- new season tomatoes, basil, red onion, virgin oil & balsamic glaze (only available in the summer months)



ENTREE

Please choose 2 from the list below to be served as alternate

Giant Prawn Ravioli
saffron butter sauce

Caramelised Pork Belly
sautéed vegetable rice noodle salad, sticky honey ginger glaze (gf)

Pea, Zucchini, Lemon & Thyme Risotto
w- shaved pecorino (veg gf)

Herb crusted Lamb Cutlets
basil polenta, roquette, red onion and shaved parmesan salad, basil pesto drizzle

House made Ricotta Gnocchi
slow cooked roma tomato, red pepper basil sauce, parmesan (veg)

Pan fried barramundi
parsley & lemon butter, wild rice & vegetable pilaf (gf)



MAIN COURSE

Please choose 2 from the list below to be served as alternate

Grain fed Porterhouse cooked to medium
hand cut fat chips, seared greens, beef
stock jus (gf)

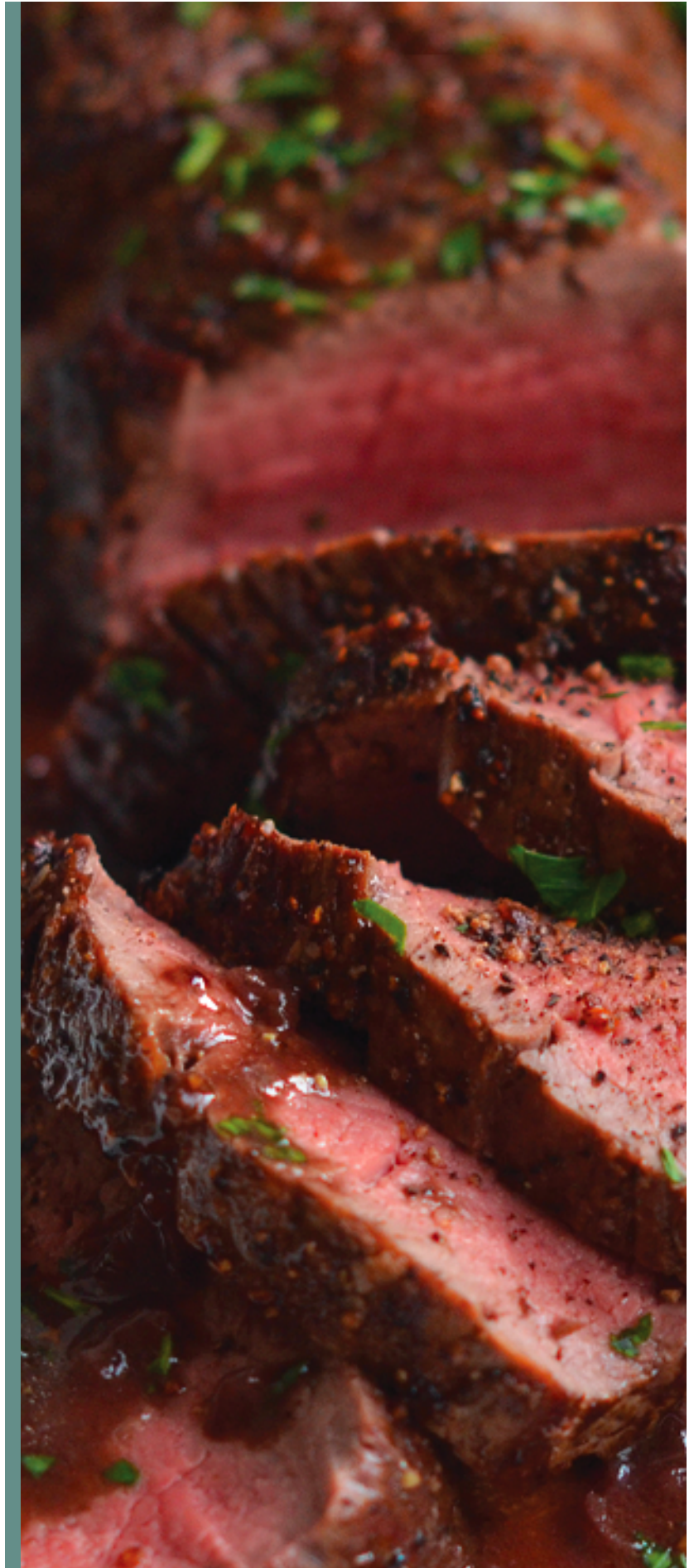
12 Hour slow cooked Scotch Fillet
Potato rosti, seasonal vegetables, green
peppercorn jus (gf)

Breast of Chicken, filled with spinach &
ricotta, wrapped in prosciutto, basil and
parmesan risotto, seared spinach &
chardonnay wine cream sauce (gf)

Herb & Parmesan Crumbed Breast of
Chicken, potato, rosemary & garlic
roasted vegetables, tomato basil sauce
(gf)

Crispy Skinned Salmon
Pea, lemon & thyme risotto, sautéed baby
spinach, hollandaise drizzle (gf)

Three Point Rack of Lamb
buttery polenta, charred cherry tomatoes,
sautéed beans, basil pesto drizzle (gf)





DESSERT

Please choose 2 from the list below to be served as alternate

Steamed Chocolate Pudding
chocolate fudge sauce, vanilla cream

Apple & Cinnamon Pie
buttery pastry filled with local stewed apples, served
with ice cream

Espresso Martini Cheesecake

Meringue, berry & lemon curd delicious (gf)
(as seen above)

Lemon Passionfruit Curd Tart
whipped cream, raspberry compote

Self serve tea and coffee station