

# WEDDING PACKAGES



**THE WOOLSHED**

© EMERALD BANK

7719 GOULBURN VALLEY HIGHWAY, KIALLA 3631, PH 0400 848 627,

Email- [the\\_woolshed@outlook.com](mailto:the_woolshed@outlook.com) Website- [www.thewoolshedatemberaldbank.com.au](http://www.thewoolshedatemberaldbank.com.au)



# 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.



## THE WOOLSHED

@ EMERALD BANK

### WEDDING DINING PRICE LIST

2 course - Choice of 3 Canapés / Main Course / 1 wedding cake platter per table including 5 hour Beverage Package

*\$145pp*

*with dessert \$155pp*

2 Course - Sharing Starter Platters / Main course / 1 wedding cake platter per table including 5 hour Beverage Package

*\$155pp*

*with dessert \$165pp*

3 Course - Choice of 3 Canapés / Entrée / Main Course / 1 Wedding cake platter per table including 5 hour Beverage Package

*\$160pp*

*with dessert - \$175pp*

3 Course -Sharing Starter Platters / Entree / Main Course / 1 wedding cake platter per table including 5 hour Beverage Package

*\$168pp*

*with dessert \$178pp*

Children Menu -12 years and under

Home made Chicken breast schnitzel and shoe string fries & Vanilla ice cream sundae & soft drink

*\$45pp*

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

*\$100.00pp*



# THE WOOLSHED

@ EMERALD BANK

## 5 HOUR BEVERAGE PACKAGE



### **PACKAGE INCLUSIONS:**

#### BEERS

GREAT NORTHERN

CORONA

FURPHY

CARLTON DRAUGHT

CARLTON DRY

VICTORIAN BITTER

#### 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 2023





## 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 bites  
w- mango sour cream (gf)

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

-chorizo and prawn skewers (gf)

-potato, cheddar and chive croquette (veg)

-corn & halloumi fritter, guacamole cream  
(veg)

-beef & plum gourmet sausage roll, house  
made relish

- bocconcini, basil, olive, roasted cherry  
tomato skewer (veg)



## SHARING FEASTING STARTERS

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

Antipasto - salami, prosciutto, cheese, roast peppers, charred eggplant, olives, sun dried tomatoes, marinated mushrooms, pickled vegetables

Ciabatta bread rolls

Seafood- flash fried calamari & prawn tails w- garlic aioli & lemon wedges

Bruschetta w- seasonal tomatoes, basil, red onion, virgin oil & balsamic glaze



## ENTREE

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

House made Ricotta Gnocchi  
sage, burnt butter, roast pumpkin cream wine sauce (veg)

Chicken, Spinach Cannelloni  
with napoli tomato sauce, basil oil drizzle, shaved parmesan (veg)

Caramelised Pork Belly  
green apple asian slaw, sticky ginger orange glaze, toasted walnuts (gf)

Chicken, Mushroom & Pancetta Risotto  
w- shaved pecorino (gf)

Lamb Cutlets  
mediterranean vegetable salad, crumbled feta pistachio gremolata, smoky paprika oil

Five Spice Flash Fried Squid  
black garlic aioli, roquette salad, lemon wedge (gf)





## MAIN COURSE

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

Grain fed Porterhouse  
hand cut fat chips, seared greens,  
mushroom and thyme butter, jus (gf)

Mustard and Pepper crusted 12 Hour slow  
cooked Scotch Fillet  
parmesan mash, glazed carrots, shiraz  
wine jus (gf)

Prosciutto Wrapped Chicken Breast  
saffron risotto, pan seared greens, sage  
wine cream sauce (gf)

Moroccan Crispy Skinned Chicken Breast  
sweet potato puree, sesame fried greens,  
harissa and cumin jus (gf)

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

Black Sesame Crusted Salmon  
kaffir lime infused rice, sautéed greens,  
wasabi hollandaise drizzle (gf)





## DESSERT

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

Steamed Chocolate Pudding  
chocolate fudge sauce, vanilla ice cream

Apple & Raspberry Tart  
warmed w- creme anglaise, ice cream

Lemon Lime Curd Tart  
whipped cream, berry salad

Pavlova Nest  
cream, passionfruit lemon curd, fresh berry salad (gf)

Vanilla Pannacotta  
poached fruits of the season, citrus star anise glaze (gf)  
almond biscotti (optional)

Self serve tea and coffee station