



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



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.



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



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





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)

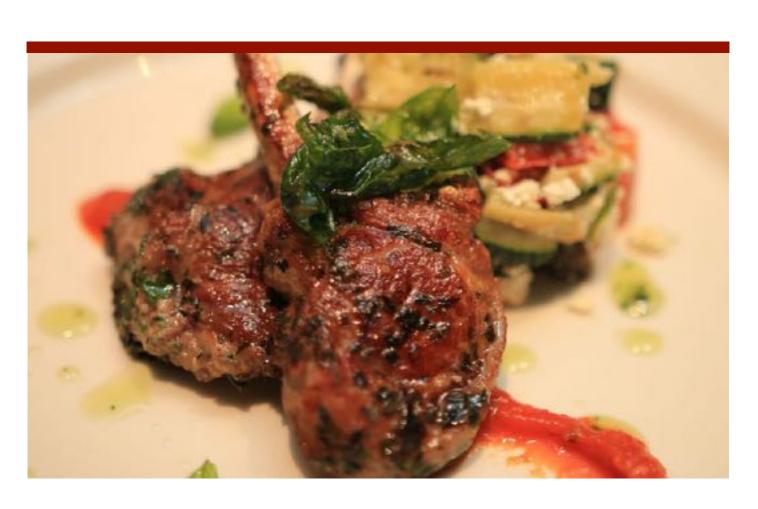
Chicken, Spinach Cannelloni with napoli tomato sauce, basil oil drizzle, shaved parmesan (veg)

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)

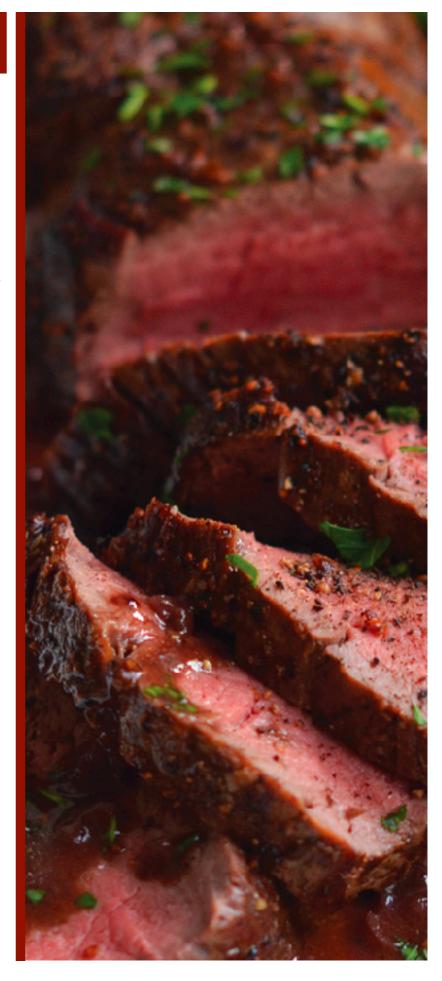
Mustard and Pepper crusted 12 Hour slow cooked Scotch Fillet parmesan mash, glazed carrots, shiraz wine jus (gf)

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