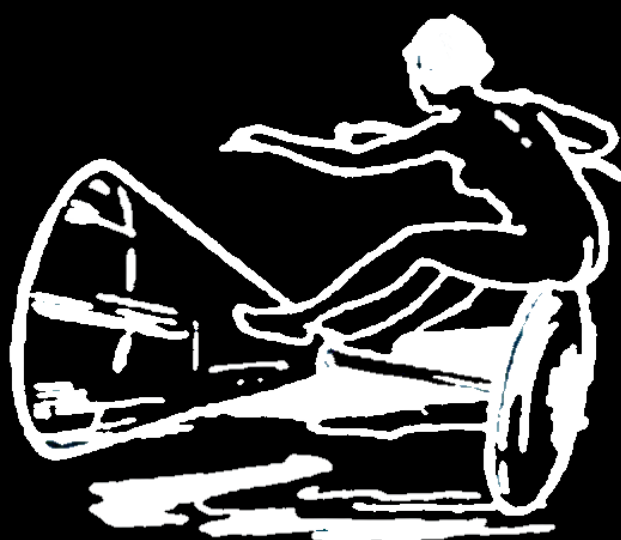


The Woods

Cocktail bar & Kitchen

FUNCTION PACK



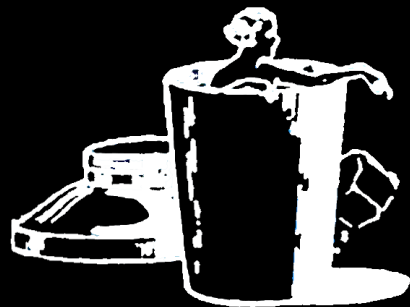
108 CHAPEL STREET, WINDSOR VIC 3181

THE VENUE



THE WOODS LOCATED IN THE HEART OF WINDSOR IS A CLASSIC COCKTAIL AND WHISKY BAR SERVING UP DELICIOUS BAR BITES AND DEDICATED TO SERVICE AND DRINKS.

AVAILABLE FOR EXCLUSIVE BOOKINGS 7 DAYS A WEEK.



PICKING YOUR SPACE

THE FRONT

WITH SIX TABLES FOR YOUR PARTY, TAKE OVER THE FRONT OF THE VENUE. THIS SECTION WILL GIVE YOU FULL VIEW OF THE BAR, OUR IMPRESSIVE WHISKY COLLECTION AND DIRECT ACCESS TO THE BAR AND BARTENDER.

CAPACITY: 25 GUESTS

MINIMUM SPEND: \$1000 (SUNDAY-THURSDAY), \$2000 (FRIDAY), \$3000 (SATURDAY)

INCLUDES: TABLE AND BAR SERVICE

SUITED FOR: COCKTAIL OR WHISKY ENTHUSIASTS



THE BACK

TAKE CONTROL OF THE BACK OF THE VENUE WITH OUR BOOTH STYLE SEATING JOINING TO HOST GROUPS FOR SPECIAL OCCASIONS, GET TOGETHERS, AND DEGUSTATIONS. BOOK FOR A SET TIME OR FOR THE ENTIRE NIGHT.

CAPACITY: UP TO 14 GUESTS

MINIMUM SPEND: \$500 (SUNDAY-THURSDAY), \$1000 (FRIDAY), \$1500 (SATURDAY)

INCLUDES: TABLE SERVICE

SUITED FOR: DEGUSTATIONS OR GETTING TOGETHER WITH FRIENDS



FULL VENUE HIRE

BEFORE 5PM

THE WOODS IS AVAILABLE FOR FULL VENUE HIRE 7 DAYS A WEEK BEFORE 5PM. BOOK IN WITH US FOR A COCKTAIL OR WHISKY MASTERCLASS, TRADE EVENTS, OR HIRE THE VENUE FOR WHATEVER TICKLES YOUR FANCY

CAPACITY: 60 GUESTS

MINIMUM SPEND/HIRE FEE: \$300 (SUNDAY-THURSDAY), \$500 (FRIDAY - SATURDAY)

INCLUDES: FULL VENUE HIRE

SUITED FOR: COCKTAIL OR WHISKY MASTERCLASSES



AFTER 5PM

LOOKING FOR AN EYE CATCHING AND INTERESTING PLACE TO BOOK YOUR NEXT FUNCTION OR EVENT? THE WOODS HAS YOU COVERED. AVAILABLE 7 DAYS A WEEK, MAKE YOUR NIGHT TRULY MEMORABLE.

CAPACITY: 60 GUESTS

MINIMUM SPEND: \$2500 (SUNDAY-THURSDAY), \$6000 (FRIDAY), \$8000 (SATURDAY)

INCLUDES: FULL VENUE HIRE

SUITED FOR: LARGE GROUPS, WORK PARTIES, BIRTHDAYS



Food AND BEVERAGE Options



BEVERAGE

THE WOODS FOCUSES ON BRINGING CLASSIC COCKTAILS TO THE FOREFRONT OF PEOPLES MINDS, AS WELL AS CREATING AND CELEBRATING ORIGINAL CREATIONS USING FLAVOURS FROM AROUND THE WORLD. GUESTS ARE BOUND TO FIND SOMETHING THEY WILL LOVE AND CHERISH.

IN ORDER TO CATER FOR INDIVIDUAL TASTES, WE OFFER THE ABILITY TO DESIGN YOUR OWN BEVERAGE MENU. DRINKS CAN BE CHARGED ON CONSUMPTION OR YOU CAN SELECT A BEVERAGE PACKAGE BEST SUITED TO YOUR BUDGET.

2 HOUR PACKAGES

STANDARD \$25PP (INCLUDES BEER, WINE & SPARKLING)

PREMIUM \$35PP (INCLUDES COCKTAIL ON ARRIVAL, BEER, WINE, SPARKLING & BASIC SPIRITS)

DELUXE \$60PP (INCLUDES COCKTAILS, BEER, WINE, SPARKLING & BASIC SPIRITS)

FOOD

WE ARE ABLE TO FULLY CATER ANY CELEBRATION WITH A MENU CREATED BY OUR EXECUTIVE CHEF. OUR CATERING PACKAGES START AT \$30 PER PERSON, AND DEPENDING ON YOUR REQUIREMENTS GUESTS CAN OPT FOR GRAZING PLATES, STOCKING SPECIALTY MEATS CURED IN HOUSE AND CHEESES SOURCED FROM LOCAL AND INTERNATIONAL CHEESE-MONGERS.

PACKAGES

CHARCUTERIE AND CHEESE \$35PP (INCLUDES ROAMING GRAZING PLATTERS)

LIGHT \$30PP (INCLUDES 4 SMALL BITES AND 1 LARGE BITE)

STANDARD \$45PP (INCLUDES 5 SMALL BITES AND 2 LARGE BITE)

LARGE \$60PP (INCLUDES 6 SMALL BITES AND 3 LARGE BITE)



Food SELECTION

SMALL BITES (\$5 PER PIECE)

COLD

WAGYU BRESAOLA, CHARD ASPARAGUS, PECORINO

SMOKEY TARTARE CIGAR

SYDNEY ROCK OYSTERS, BEETROOT VINAIGRETTE FOAM

ROAST BEETROOT AND GOATS CHEESE BITES

HOUSE PICKLED SARDINE BANDERILLAS

HOT

MUSHROOM ARANCINI, TRUFFLE AIOLI

CHORIZO AND CHEESE CROQUETTE

FRIED CALAMARI, CRISPY CHILLI SAUCE

POTATO CROQUETTE, ROMESCO SAUCE DIP

FRESH FOCACCIA, WHIPPED SMOKED, GIN BUTTER

CAJUN FRIED CAULIFLOWER BITES

DESSERT

BUNUELOS DE VIENTO

CHOC WALNUT FUDGE TRUFFLES

LARGE BITES (\$10 PER PIECE)

COLD

PULLED LAMB BOCADILLOS

HOUSE CURED SALAMI AND CHEESE PLATTERS

DUCK PROSCIUTTO TOSTADA, BEER PICKLE ONION, GRAPPA CHERRIES

HOUSE SMOKED SALMON, HORSERADISH CREAM, CHIVE, BILINI

HOT

GARLIC AND CHILLI GRILLED PRAWNS

GRILLED LAMB SKEWER, SALSA VERDE

PORK AND FENNEL SAUSAGE ROLLS

WHISKY BBQ PULLED PORK SLIDERS

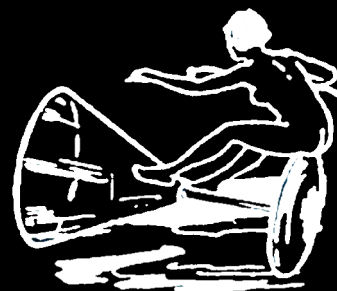
FRIED ZUCCHINI FLOWERS, STUFFED WITH BAKED LEMON AND THYME TOFU

SEARED SCALLOPS, FERMENTED MANGO, MINT + CORIANDER OIL, TOASTED ALMOND CRUMB

DESSERT

LEMON CURD CHAMPAGNE TRIFFLE

MINI CHERRY BOMBE ALASKA



COCKTAIL SELECTION

TO DELIGHT AND ASTOUND YOUR GUESTS WE RECOMMEND
PICKING 5 COCKTAIL AS PART OF YOUR DRINKS PACKAGE

SIGNATURE COCKTAILS

ALICE IN WONDERLAND

VANILLA INFUSED VODKA, PASSIONFRUIT, COCONUT AND LEMON

BONNIE AND REED

COCONUT, PINEAPPLE & PANDAN INFUSED WHITE RUM, FRESH LIME

BLUEBERRY SKIES

BLUEBERRY INFUSED GIN, PARMA VOILET LIQUEUR, LEMON

CHAMELON

BANANA LIQUEUR, IRISH WHISKEY, BROWN SUGAR, BLACK SESAME, AROMATIC BITTERS

COMPLIMENTS TO THE CHEF

CARDAMOM INFUSED 5YO DARK RUM, HONEY, COFFEE LIQUEUR, AZTEC BITTER CHOCOLATE

CRIMSON MANHATTAN

RYE, BOURBON, CHERRY, ROSSO VERMOUTH, ORANGE BITTERS

SUNBURN NEGRONI

LEMON MYRTLE AND STRAWBERRY INFUSED GIN, OKAR ISLAND BBITTERS, ANTIC FORMULA VERMOUTH

PURPLE HAZE

AVERNA AMARO, SPIED TAPROOT, GREEN GINGER WINE, LEMON AND SODA

SIGNATURE ESPRESSO MARTINI

SPICED RUM, COFFEE LIQUEUR, PEDRO XIMENEZ, COLD DRIP COFFEE, ROSE WATER, AND CHOCOLATE BITTERS

CLASSIC COCKTAILS

COSMOPOLITAN

VODKA, ORANGE LIQUEUR, CRANBERRY AND LIME

CLOVER CLUB

GIN, RASPBERRY SYRUP, LEMON, EGG WHITES

DAIQUIRI

WHITE RUM, LIME

DARK AND STOMRY

DARK RUM, GINGER BEER, LIME AND AROMATIC BITTERS

OLD FASHIONED

BOURBON, BROWN SUGAR, AROMATIC BITTERS AND ORANGE BITTERS

PALOMA

TEQUILA, GRAPEFRUIT JUICE, SODA

TOM COLLINS

GIN, LEMON JUICE, SODA

TOMMYS MARGARITA

TEQUILA, AGAVE, LIME

WHISKY SOUR

SCOTCH, LEMON, EGG WHITES

MASTERCASSES

SPIRIT AND COCKTAIL MASTERCASSES

LET US SHOW YOU THE ROPES AS OUR BARTENDERS SHARE THEIR SECRETS, TEST YOUR KNOWLEDGE AND YOUR TASTE BUDS WITH A SPIRIT TASTING, SERVED ALONG SIDE SOME DELICIOUS NIBBLES

SPIRIT MASTERCASSES

WORLD WHISKY MASTER CLASSES | STARTING FROM \$35PP

AMERICAN WHISKEY MASTER CLASSES | STARTING FROM \$40PP

AUSTRALIAN WHISKY MASTER CLASSES | STARTING FROM \$45PP

IRISH WHISKEY MASTER CLASSES | STARTING FROM \$45PP

SCOTCH WHISKY MASTER CLASSES | STARTING FROM \$45PP

JAPANESE WHISKY MASTER CLASSES | STARTING FROM \$55PP

18 YEAR OLD+ WHISKY MASTER CLASSES | STARTING FROM \$70PP

NOT A FAN OF WHISKY? CHOOSE YOUR PREFERRED SPIRIT AND TASTE 3 DIFFERENT STYLES

SPIRIT MASTER CLASSES | STARTING FROM \$35PP

GIN | RUM | VODKA | TEQUILA | AMARO | VERMOUTH

COCKTAIL MASTERCASSES

WANT TO GET BEHIND THE BAR AND SHAKE UP A STORM? WATCH, LEARN AND CREATE THREE CLASSIC COCKTAILS OF YOUR CHOICE, THEN SIT BACK AND ENJOY YOUR CREATION. PERFECT FOR CELEBRATIONS BIRTHDAYS, TEAM BUILDING, ACTIVITIES OR JUST AN EXCUSE TO GET TOGETHER WITH FRIENDS.

MINIMUM GUESTS REQUIRED 2+

COCKTAIL MASTERCASSES | STARTING FROM \$50PP



DATE AND DEADLINE

FUNCTION BOOKINGS AT THE WOODS ARE CONSIDERED FINALISED ONCE A CONTRACT HAS BEEN SIGNED AND A DEPOSIT OR AUTHENTICATION HAS BEEN MADE.

THE FULL BALANCE FOR ANY PRE-ORGANISED FOOD OR BEVERAGE PURCHASES ARE DUE NO LESS THAN 2 BUSINESS DAYS PRIOR TO YOUR EVENT.

GUEST ATTENDANCE NUMBERS MUST BE FINALISED AT LEAST 10 DAYS PRIOR TO YOUR EVENT (14 DAYS DURING THE NOVEMBER / DECEMBER BOOKING PERIOD). THIS NUMBER WILL INDICATE FINAL CHARGES ON ALL PER PERSON PACKAGES, REGARDLESS OF IF YOUR GUEST NUMBERS DECREASE ON THE NIGHT. ANY PRE-ORGANISED FOOD MUST ALSO BE FINALISED AT THIS TIME. FULL PAYMENT IS DUE TWO BUSINESS DAYS PRIOR TO YOUR EVENT.

FINAL PAYMENT FOR A FUNCTION IS DUE NO LATER THAN 2 BUSINESS DAYS BEFORE YOUR EVENT (7 DAYS DURING NOVEMBER / DECEMBER). FOR GROUPS WITH PRE-ORGANISED FOOD AND BEVERAGE MENUS, THE FULL PRE-ORGANISED AMOUNT IS DUE. SHOULD YOU WISH TO EXTEND YOUR TAB OR IF THERE IS A MINIMUM SPEND DEFICIT, ALL PAYMENT IS DUE BY THE CONCLUSION OF YOUR EVENT.

MINIMUM SPENDS ARE SUBJECT TO CHANGE BASED ON TIME OF YEAR. ALL MINIMUM SPENDS WILL BE DETERMINED AND COMMUNICATED AT THE TIME OF BOOKING AND INDICATED ON YOUR CONTRACT. THE ORGANISER AGREES TO PAY ANY MINIMUM SPEND DEFICIT ON THE NIGHT.

CREDIT CARD PAYMENTS WILL INCUR A 1.39% SURCHARGE. YOU ARE WELCOME TO PAY VIA EFTPOS BY NOTING YOUR INVOICE NUMBER IN THE REFERENCE COLUMN.

DEPOSITS

PRIVATE FUNCTIONS IN THE VENUE WILL BE SECURED WITH A DEPOSIT. YOUR DEPOSIT IS APPLIED TOWARDS THE EVENT COSTS (ANY PRE-ORGANISED FOOD, BAR TAB OR PACKAGE).

DEPOSIT AMOUNTS ARE AS FOLLOWS:

- \$500 (ALL FUNCTIONS WITH MINIMUM SPEND REQUIREMENTS LESS THAN \$8,000)
- 10% OF TOTAL MINIMUM SPEND REQUIREMENT (FOR EVENTS WITH MINIMUM SPENDS MORE THAN \$8000)

YOUR DEPOSIT IS APPLIED TOWARDS THE EVENT COSTS (ANY PRE ORGANISED FOOD, BAR TAB OR PACKAGE). DEPOSITS ARE SUBJECT TO CHANGE DEPENDING ON THE TIME OF YEAR AND SIZE OF THE FUNCTION. THESE WILL BE COMMUNICATED TO YOU AT YOUR TIME OF BOOKING.

OTHER TERMS

THE WOODS IS NOT RESPONSIBLE FOR THE PROTECTION OF ITS GUESTS' PROPERTY, THOUGH WE WILL MAKE EVERY EFFORT TO LOCATE LOST ITEMS. FUNCTION ORGANISERS AGREE TO TAKE FINANCIAL RESPONSIBILITY FOR ANY DAMAGED PROPERTY OR EXCESSIVE CLEANING COSTS INCURRED AS A DIRECT RESULT OF THE FUNCTION.

ALL DECORATIONS MUST BE APPROVED BY THE WOODS MANAGEMENT TEAM AND MUST NOT USE ANY ADHESIVES OR LOOSE GLITTER.

ANY ENTERTAINMENT MUST BE APPROVED BY OUR FUNCTIONS TEAM IN WRITING PRIOR TO YOUR EVENT.

WE LOOK FORWARD TO MEETING YOU.
FOR BOOKINGS AND INQUIRIES PLEASE EMAIL
[INFO@THEWOODSCOCKTAILBAR.COM](mailto:info@thewoodscocktailbar.com)

