



The well known country themed Woolshed on Hindley offers two unique spaces.

These spaces are a way to kick start your night off, giving you and your guests free entry and the ability to move around the venue after 9pm, as it then opens up to the public from this time.

The Bull Bar offers that unique experience for your group with the famous mechanical bull within your booked area, giving everyone the opportunity to have some fun.

The Balcony overlooks the bustling Hindley Street with a private bar, balcony, dancefloor and smoking area all in one. Both spaces are perfect for birthdays or hens & buck shows

For further enquiries please contact Michele
Mob: 0437 851 871 | Email: functions@woolshedonhindley.com.au

THE BULL BAR

CAPACITY

Cocktail 150
Sit Down 50

LICENCED

Until 2am

ROOM HIRE

NA

MINIMUM FOOD + BEVERAGE SPEND

* Only private area until 9pm

Wednesday - Thursday \$400

Friday \$1000*

Saturday \$1,500*

FEATURES

- Full Bar Facilities
- Bull Riding
- Dance Floor
- Bathroom Facilities
- Disability Access
- 50" Plasma TV with USB/HDMI connection
- Music Facilities



THE BALCONY

CAPACITY	LICENCED	ROOM HIRE	MINIMUM FOOD + BEVERAGE SPEND
Cocktail 90	Until 12am	NA	* Only private area until 9pm
			Wednesday - Thursday \$500
			Friday \$1000*
			Saturday \$1,500*



FEATURES

- Full Bar Facilities
- Dance Floor
- Bathroom Facilities
- Smoking Area
- 50" Plasma TV with USB/HDMI connection
- Music Facilities



SHARING PLATTERS

COLD PLATTERS

FRESH OYSTERS

Coffin Bay Oysters, lime + sherry vinegar | vodka, blood lime, cucumber, celery | (20pce) \$65

WAGYU BEEF CARPACCIO

Seeded mustard, aioli, parmesan, lime zest, rye bread | (20 pce) \$55

MEDITERRANEAN SKEWERS

Pepperoni, mini bocconcini cheese, kalamata olives | (20 pce) \$50

SMOKED SALMON ON RYE

Smoked salmon, cucumber, horseradish, rye bread | (20 pce) \$55

MINI BRUSCHETTAS SELECTION

Roma tomatoes, basil, olive oil, parmesan, balsamic | Pepperoni, tomato salsa | (20pce) \$50

CHEESE SELECTION

Smoked dutch, creamy brie, jarlsberg, quince paste, fruit, nuts, assorted breads, crackers | \$65

HOT PLATTERS

SLOW COOKED RIB SLIDERS

Crispy lettuce | (20pce) \$60

SALT + PEPPER SQUID

Lemon, aioli | \$55

SPANISH MEATBALLS

Tomato coulis | (20 pce) \$50

COCONUT CRUMB PRAWN SKEWERS

Mango dipping sauce | (20pce) \$65

ARANCINI BALLS

Chorizo, manchego cheese, romasco sauce | (20pce) \$55

CHICKEN DRUMETTES

Free range chicken drumettes, cilantro dipping sauce | (20pce) \$50

BEVERAGE PACKAGES

STANDARD PACKAGE

\$35 PER PERSON | 2 HOURS

*Additional Hour \$10pp

*Add on Spirits \$15pp

CHOICE OF 4 WINES;

Studio Sparkling

Studio Chardonnay

Studio Sauvignon Blanc

Studio Pinot Grigio

Studio Cabernet Sauvignon

BEER & CIDER

Hahn Super Dry

West End

Hahn Super Dry 3.5

Somersby Cider

NON-ALCOHOLIC

Soft Drinks + Juice

PREMIUM PACKAGE

\$55 PER PERSON | 2 HOURS

*Additional Hour \$10pp

*Add on Spirits \$15pp

CHOICE OF 4 WINES

Tatachilla Brut Sparkling

Studio Moscato

Misty Lane Sauvignon Blanc

Heirloom Chardonnay

Misty Lane Cabernet Sauvignon

BEER & CIDER

Hahn Super Dry

West End

Hahn Super Dry 3.5

Somersby Cider

NON-ALCOHOLIC

Soft Drinks + Juice

ADD ON SPIRIT PACKAGE

- Smirnoff Vodka
- Gordon's Gin
- Johnny Walker Red Label Whisky
- Jim Beam White Label Bourbon
- Bundaberg Rum

WINE LIST

OPTION 1 | ON CONSUMPTION PACKAGE

This allows you to place a selected dollar amount over the bar and as the organiser you get to choose which wines to have available to your guests for your event.

OPTION 2 | SUBSIDISED BEVERAGES

As the organiser you get to select which beverages to have available to your guests. Your guests pay one agreed amount towards all pre selected drinks on your bar tab and the remaining cost will be charged to your account.

SPARKLING + ROSE WINES

Studio Sparkling	\$24
Nine Vines Rose	\$37

WHITE WINES

Studio Chardonnay	\$28
Studio Moscato	\$28
Studio Sauvignon Blanc	\$28
Mondiale Sauvignon Blanc	\$35
Studio Pinot Grisio	\$28

REDS

Studio Cabernet Sauvignon	\$25
Pepper Jack Shiraz	\$38
Langmeil Shiraz	\$38
Down The Rabbit Hole Sangiovese Cabernet	\$41
Down The Rabbit Hole Tempranillo	\$41

THE FINE PRINT

Tentative Bookings

Held for 7 days.

Booking Confirmation

Bookings will only be confirmed once the booking form, including terms and conditions, is completed and returned, along with \$300 deposit.

Minimum Spends

** Only private area until 9pm*

The Bull Bar

Wednesday – Thursday \$400

Friday \$1000*

Saturday \$1,500*

The Balcony

Wednesday – Thursday \$500

Friday \$1000*

Saturday \$1,500*

Final Numbers

We require final numbers 14 days prior to your function. This number will represent the minimum numbers for which you will be charged.

Food & Beverage Selection

Must be confirmed in writing 14 days prior to your function. If these numbers decline within this time you will be charged for the original guest numbers stated. If numbers increase we will do our best to accommodate, given reasonable time is given.

Payment

Booking form & credit card details to be provided when securing booking date. Full payment for the food must be settled 7 days prior to your function. Any additional charges incurred eg. beverages are to be paid for at the conclusion of your event.

Public Holidays

A 15% surcharge of the total account applies on Public Holidays.

Cancellation Policy

The Meek Group will refund deposits of bookings with more than 2 months notice. Less than 2 months notice 50% of the deposit will be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writing. Acknowledgement of written cancellation must be sought if claiming refund.

Extending Hours

Must be mutually agreed upon with the Function Manager and not in breach of licensing conditions. Additional charges may apply.

Minimum Catering

All functions require catering for all guests.

Menu Change

Description and prices of menu items and wines are indicative only and will change seasonally or due to availability. Function prices may vary marginally if the event is booked beyond 12 months of deposit payment.

Allergy Statement

The Meek Group recommends guest invitations to be printed with 'food allergy & dietary' requirements to be advised with acceptance. These details are to be provided with final numbers. Management can not guarantee traces of allergy items not present.

Security

To ensure the safety of patrons 18th birthday celebrations will attract a security charge determined by the Function Manager. Minimum charge is 4 hours at \$50 per hour.

THE FINE PRINT

Room Allocation

The Meek Group Function Manager reserves the right to reallocate a function space due to circumstances beyond our control. In the case that final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room or section off. The Meek Group will not guarantee alternative locations to events booked in outside venues. Should the event organiser be concerned about the impact of inclement weather, booking a back-up venue is recommended.

Responsibility

It is the event organisers responsibility to pay for any damages sustained to the premises and facilities, caused by the organiser, guests or by outside contractors engaged by the organiser. The Meek Group accepts no responsibility for any items lost or damaged prior to, during or after the event.

Cleaning

General cleaning is included in the cost of your event. Should your function require excessive cleaning or damage inclusive of bathrooms additional charges may be incurred. This will be notified via an additional invoice after the event.

Removal of Food & Outside Catering

No food is allowed to be removed or brought into the premises. Celebratory cake is acceptable.

Cakes

Celebratory cake may be brought into the venue and will incur a \$2 per person cake cutting fee. Alternatively \$3 per person cut and served with cream & coulis. Cupcakes will incur a \$1.5 per person fee. The Meek Group takes no responsibility for any damage caused during storage of any cakes.

Corkage

BYO is not permitted for any function. If you wish to discuss this, please get in touch with the Function Manager.

Decorations

Balloons or table decorations are welcomed. Any further decoration requests can be discussed with the Function Manager. Confetti and metallic scatters are not permitted in the premises - A cleaning fee will apply. Displays or signage is not to be nailed, screwed or adhered to any part of the building.

Behaviour & Minors

The Meek Group has a code of conduct bound by legislation that requires all patrons to behave respectfully. In accordance with licencing minors are allowed to be present at all venues until 9pm. *Exception: Minors are welcomed until 12pm at The Ambassadors.

Smoking

In line with anti-smoking legislation, smoking is not permitted anywhere indoors and only in selected outdoor areas.

Compliance

The Meek Group will comply with legislation and our code of conduct. We are bound by legislation and standards pertaining to responsible service of alcohol, smoking and general behaviour. Management reserves the right to refuse service or remove patrons no matter their association with the event. We reserve the right to cancel an event should the event or guests be deemed unsafe or unruly.

