

Events Package 2015



WOODEN HORSE
RESTAURANT & BAR

Welcome

Wooden Horse boasts a unique dining experience that has everything the city centre has to offer, right in the heart of Clayfield.

Using the freshest local produce, we have the space to give classic dishes a modern twist without compromising quality and that unmistakeable flavour we all came to love in the first place.

Talk to us today about how to make your special event possible with one of our function options.

Option 1 – Canapés (available lunch & dinner)

Bronze

\$40 per person – 10 savoury canapés – choice of 5 types

Silver

\$50 per person – choice of 2 types of platters to start – 10 savoury canapés – choice of 5 types

Gold

\$60 per person – choice of 2 types of platters to start – 10 savoury canapés – choice of 5 types – 2 dessert canapés

Choice of Canapés

- Croquetas de Jamon
- Grilled Buffalo Milk Haloumi
- Slow roast pork belly skewers
- Prawn & chorizo skewers
- Bruschetta
- BBQ baby squid
- Spiced lamb meatballs

Choice of Platters

- Meat Board w grilled bread & accompaniments
- Cheeses w House lavosh & accompaniments
- House bread w smoked butter & dukkah
- Pizza (Garlic Flat Bread, Margherita & Pepperoni)

Dessert Canapés

- Churros w dark chocolate dipping sauce
- Negotiable w chefs

Please note that a room choice must be selected in conjunction with this option. (see below for room choices & minimum spends).

Option 2 – Share with me Pizza Party (available lunch & dinner)

\$35 per person – 2 course (entrée & main or main & dessert)

\$45 per person – 3 course (entrée, main & dessert)

Done in plentiful to share amongst your table, your choice of;

3 of our entrees;

3 of our pizza's;

3 of our sides; &

3 of our desserts.

Option 3 – Lunch

\$30 per person – 2 course (entrée & main or main & dessert)

\$40 per person – 3 course (entrée, main & dessert)

\$52 per person – choice of 3 canapés to start followed by 3 courses (entrée, main & dessert)

Entrees

Croquetas de Jamon

w cured Spanish leg ham in creamy béchamel, crumbed & fried

Grilled Buffalo Milk Haloumi

w pumpkin, toasted walnut & mint (G)(V)

Garlic Flat Bread

w garlic oil, mozzarella, rosemary, smoked salt & pepper (V)

Mains

Blue cheese & Baby beetroot salad

w honey walnut, sorrel & rosemary vinaigrette (G)(V)

Crispy skin Gold band snapper

w panzanella salad & charred lemon (G)

Slow cooked pulled lamb burger

served on a brioche bun w rosemary salt French fries

Desserts

Mascarpone Panna Cotta

w limoncello curd, Italian meringue & pistachio

Warm Spanish Churros

w cinnamon chilli sugar & dark chocolate dipping sauce

Cheese for 1

w House lavosh & accompaniments



WOODEN HORSE
RESTAURANT & BAR

Option 3 – Dinner

\$40 per person – 2 course (entrée & main or main & dessert)

\$50 per person – 3 course (entrée, main & dessert)

\$62 per person – choice of 3 canapés to start followed by 3 courses (entrée, main & dessert)

Entrees

Croquetas de Jamon

w cured Spanish leg ham in creamy béchamel, crumbed & fried

Grilled Buffalo Milk Haloumi

w pumpkin, toasted walnut & mint (G)(V)

Garlic Flat Bread

w garlic oil, mozzarella, rosemary, smoked salt & pepper (V)

Mains

Crispy Skin Chicken Breast

w house made wild mushroom gnocchi, grilled asparagus & truffle crème sauce

Red Wine Braised Lamb Shanks

w smoked potato, baby beetroot, charred kale, truss tomato & braising juices (G)

Fish of the Day

your waiter will advise (G)

House Pumpkin & Fetta Ravioli

w spinach, burnt sage butter, honey walnut & aged parmesan (V)

Desserts

Mascarpone Panna Cotta

w limoncello curd, Italian meringue & pistachio

Warm Spanish Churros

w cinnamon chilli sugar & dark chocolate dipping sauce

Cheese for 1

w House lavosh & accompaniments

Terms & Conditions

General

A booking of 15 or more will be asked to choose one of our event options.

For bookings of 15-24 we offer a reduced choice menu.

Bookings of 25 or more must choose from either option 1 (canapés) or an alternate drop menu selected from option 3.

Pre-ordering is available, enquire within.

Please note a 10% surcharge will apply on public holidays.



WOODEN HORSE
RESTAURANT & BAR

No food or drinks are to be brought externally and consumed on premises. Expectations may apply to cakes, certain sweets and food for infants. Please check with our friendly staff regarding this matter.

Cakes

To cut & individually plate your cake will cost an additional \$3.00 per person. This includes serving your cake with cream. Cake served with ice-cream is an additional \$5.00 per person.

Deposits

We require a deposit of \$10 per person for bookings of 15 or more.

A tentative reservation can be held for 7 days awaiting a deposit. If the deposit is not received within the timeframe arranged, the space may be released to other parties.

If a cancellation is made within 30 days of the booking, the deposit cannot be refunded.

Numbers must be confirmed 7 days before your function. If these confirmed numbers decrease 15% or more than confirmed numbers, some or all of your deposit may be forfeited.

Room Hire/ private functions

See below the list of options to host your private function.

We do not charge room hire fees as such, however a minimum spend must be achieved and paid in advance to secure an exclusive booking of a particular area or the entire restaurant.

If minimum spend is not achieved, then the remainder will go towards the hire of the room/ venue.

Wooden Horse Exclusive

Wooden Horse exclusively yours, perfect for any kind of function. With full use of all dining and bar facilities (waiter service and/ or bar service) your event is sure to be one to remember.

Private Dining

Perfect for smaller groups seeking an intimate experience. Full waiter service (no bar service) with the possibility of spilling out into an outside courtyard on selected nights.

Main Dining

Love being in and amongst the atmosphere? Then this is the place for you. Waiter service and/ or bar service available.

Minimum Spends

Wooden Horse Exclusive 60 max Seated 80 max Cocktail	Lunch - Fri to Sun:	Jan to Oct - \$1,800	Nov & Dec - \$2,400
	Dinner - Tues to Thurs & Sun	Jan to Oct - \$2,400	Nov & Dec - \$3,000
	Dinner - Fri & Sat	Jan to Oct - \$5,000	Nov & Dec - \$6,000
Private Dining 20 max Seated 30 max Cocktail	Lunch - Fri to Sun:	Jan to Oct - \$600	Nov & Dec - \$800
	Dinner - Tues to Thurs & Sun	Jan to Oct - \$800	Nov & Dec - \$1,000
	Dinner - Fri & Sat	Jan to Oct - \$1,000	Nov & Dec - \$1,200
Main Dining 40 max Seated 60 max Cocktail	Lunch - Fri to Sun:	Jan to Oct - \$1,200	Nov & Dec - \$1,600
	Dinner - Tues to Thurs & Sun	Jan to Oct - \$1,600	Nov & Dec - \$2,000
	Dinner - Fri & Sat	Jan to Oct - \$2,000	Nov & Dec - \$2,400