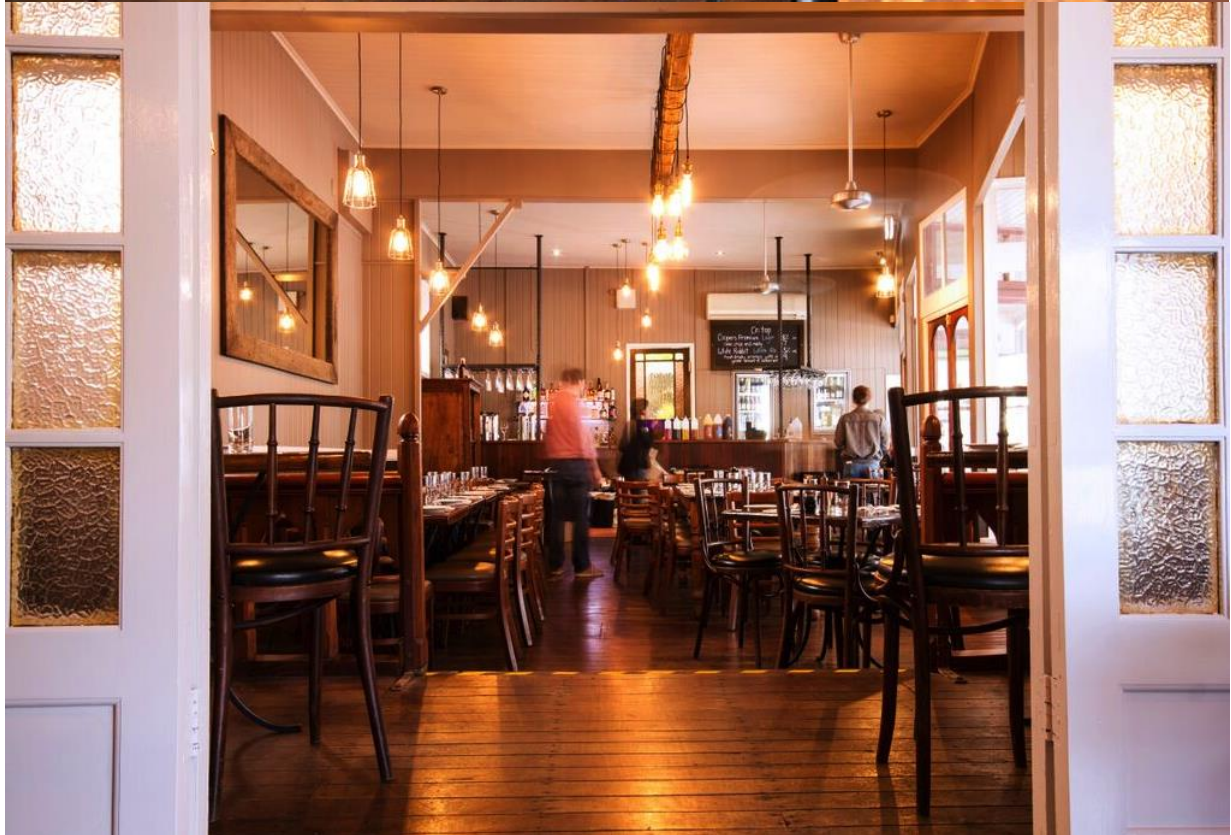


## Events Package 2016

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## Welcome

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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)

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### Bronze

\$45 per person – 10 savoury canapés –

- Devilled Beef Croquetas
- Garlic Flat Bread
- Lemon Myrtle Squid

### Silver

\$55 per person – 15 savoury canapés –

- Devilled Beef Croquetas
- Garlic Flat Bread
- Lemon Myrtle Squid
- Duck liver parfait & pickles en croustade

### Gold

\$80 per person – 15 savoury canapés –

- Oysters
- Devilled Beef Croquetas
- Garlic Flat Bread
- Lemon Myrtle Squid
- Duck liver parfait & pickles en croustade
- Zucchini Flowers

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

## Option 2 – Lunch & Dinner

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\$50 per person – 2 course (entrée & main or main & dessert)

\$65 per person – 3 course (entrée, main & dessert)

### Menu Options

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#### ENTREES

##### DEVILLED BEEF CROQUETAS

*air dried beef, egg with green goddess sauce*

##### DUCK LIVER PARFAIT

*PX jelly, house pickle, truffle snow, torn bread*

##### GARLIC FLAT BREAD

*w garlic oil, mozzarella, rosemary, smoked salt & pepper*

#### MAINS

##### PIG WITH ONION

*slow braised belly pork, soubise, onion petal, ash, red wine pear, pencil leek, pig sauce*

##### SPICED PUMPKIN & FETA AGNOLOTTI

*honey walnut, wilted spinach, burnt garlic & marjoram butter, cured egg yolk, aged parmesan*

##### SCALLOPS & PRAWNS

*King Island scallops, local prawns*

*capellini, garlic, smoked roe butter emulsion, chervil*

##### BBQ SPRING CHICKEN

*char-grilled spatchcock, spring peas, triple smoked pig, goats curd, pomegranate molasses, almond, mint*

##### DUCK WITH ROOTS

*confit duck leg, carrot puree, golden syrup glazed parsnip, pickled baby roots, mandarin caviar, pistachio shard*

#### DESSERTS

##### MARSCOPONE PANNA COTTA

*lemon myrtle curd, Italian meringue, pistachio dust*

##### THE BROKEN BEE-HIVE

*'bee one third' & house honeycomb, lavender milk gel, dark chocolate ganache,*

*beetroot, chocolate soil*

##### NOT YOUR MUM'S STRAWBERRIES & CREAM

*Stanthorpe strawberries, meander valley clotted cream, basil, rose, freeze dried balsamic, house marshmallow*

##### CHEESE FOR 1

*w House lavosh & accompaniments*

## Terms & Conditions

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### General

A booking of 12 or more is required to choose one of our event options.

All bookings have the option of pre-ordering.

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

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

Decorations are welcome, but confetti or similar style decorations are not permitted due to cleaning purposes.

### Cakes

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

### Deposits

We require a deposit of \$10 per person for bookings of 12 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 previously 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.

### ***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 - \$3,000	Nov & Dec - \$5,000
	Dinner – Fri & Sat	Jan to Oct - \$6,000	Nov & Dec - \$7,000
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 - \$1,000	Nov & Dec - \$1,500
	Dinner – Fri & Sat	Jan to Oct - \$1,500	Nov & Dec - \$2,000