

Mr & Mrs  
*Georgopoulos*



# WEDDING PACKAGES

image - prue peters photography



**THE WOOLSHED**

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

Email- [the\\_woolshed@outlook.com](mailto:the_woolshed@outlook.com) Website- [www.thewoolshedatemberaldbank.com.au](http://www.thewoolshedatemberaldbank.com.au)



# 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.



## THE WOOLSHED

@ EMERALD BANK

### WEDDING DINING PRICE LIST

OPTION 1 - Choice of 3 Canapés / Alternate Entrée / Alternate Main Course / 1 Wedding cake platter per table including 5 hour Beverage Package  
\$170pp  
*with alternate dessert - \$185pp*

OPTION 2 - Sharing Starter Platters served as Entree/ Alternate Main course / 1 wedding cake platter per table, including 5 hour Beverage Package  
\$175pp  
*with alternate dessert \$190pp*

OPTION 3 - Choice of 3 Canapés / Platter of Antipasto on tables as guests take their seats / Alternate Entree / Alternate Main Course / 1 wedding cake platter per table including 5 hour Beverage Package  
\$180pp  
*with alternate dessert \$195pp*

Children Menu -12 years and under  
Home made Chicken breast schnitzel and shoe string fries & Vanilla ice cream sundae & soft drink  
\$55pp

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  
\$120.00pp

#### BEVERAGE ADDITIONS

*Extra hour of beverages - beer wine and soft drink only \$15.00per person*

*Basic spirits can be added to any of the above packages - 5 hours extra \$35.00pp*



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## 5 HOUR BEVERAGE PACKAGE INCLUSIONS



### **PACKAGE INCLUSIONS:**

#### BEERS

GREAT NORTHERN

CORONA

COOPERS

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

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SPIRITS AVAILABLE , BUT NOT INCLUDED IN  
PACKAGE

# WEDDING MENU





## 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 strips  
w- sour cream dipping sauce (gf)

-goats cheese, sweet potato & caramelised  
onion pastry tartlet (v)

-beef & plum gourmet sausage roll, house  
made relish

-mini brioche toasts with rare beef, red  
onion relish, shaved crisp lettuce



## SHARING FEASTING STARTERS

**All items below served to each table as feasting platters for guests to share ...**

-Antipasto - salami, prosciutto, cheese, pickled and roast vegetables, olives and marinated mushrooms

-Ciabatta bread rolls

-Flash fried salt and pepper calamari w- garlic aioli & lemon wedges

-Bruschetta w- new season tomatoes, basil, red onion, virgin oil & balsamic glaze  
(only available in the summer months)



## ENTREE

*Please choose 2 from the list below to be served as alternate*

Giant Prawn Ravioli  
saffron butter sauce

Caramelised Pork Belly  
sautéed vegetable rice noodle salad, sticky honey ginger glaze (gf)

Pea, Zucchini, Lemon & Thyme Risotto  
w- shaved pecorino ( veg gf)

Herb crusted Lamb Cutlets  
basil polenta, roquette, red onion and shaved parmesan salad, basil pesto drizzle

House made Ricotta Gnocchi  
slow cooked roma tomato, red pepper basil sauce, parmesan (veg)

Pan fried barramundi  
parsley & lemon butter, wild rice & vegetable pilaf (gf)





## MAIN COURSE

*Please choose 2 from the list below to be served as alternate*

Grain fed Porterhouse cooked to medium hand cut fat chips, seared greens, beef stock jus (gf)

12 Hour slow cooked Scotch Fillet Potato rosti, seasonal vegetables, green peppercorn jus (gf)

Breast of Chicken, filled with spinach & ricotta, wrapped in prosciutto, basil and parmesan risotto, seared spinach & chardonnay wine cream sauce (gf)

Herb & Parmesan Crumbed Breast of Chicken, potato, rosemary & garlic roasted vegetables, tomato basil sauce (gf)

Crispy Skinned Salmon Pea, lemon & thyme risotto, sautéed baby spinach, hollandaise drizzle (gf)

Three Point Rack of Lamb buttery polenta, charred cherry tomatoes, sautéed beans, basil pesto drizzle (gf)





## DESSERT

*Please choose 2 from the list below to be served as alternate*

Steamed Chocolate Pudding  
chocolate fudge sauce, vanilla cream

Apple & Cinnamon Pie  
buttery pastry filled with local stewed apples, served  
with ice cream

Espresso Martini Cheesecake

Meringue, berry & lemon curd delicious (gf)  
(as seen above)

Lemon Passionfruit Curd Tart  
whipped cream, raspberry compote

Self serve tea and coffee station