



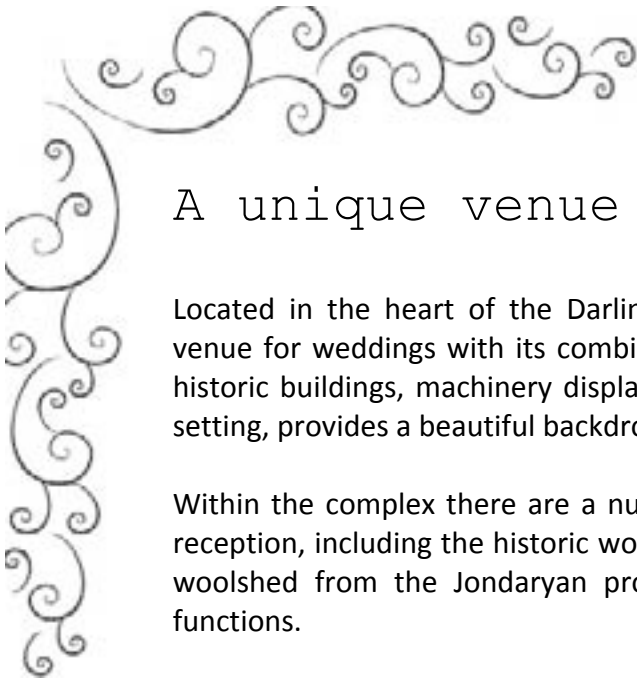
Weddings
at the
Woolshed



JONDARYAN WOOLSHED | Historic Functions and Events Venue

264 Evanslea Road, Jondaryan Queensland 4403

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A unique venue for your special day

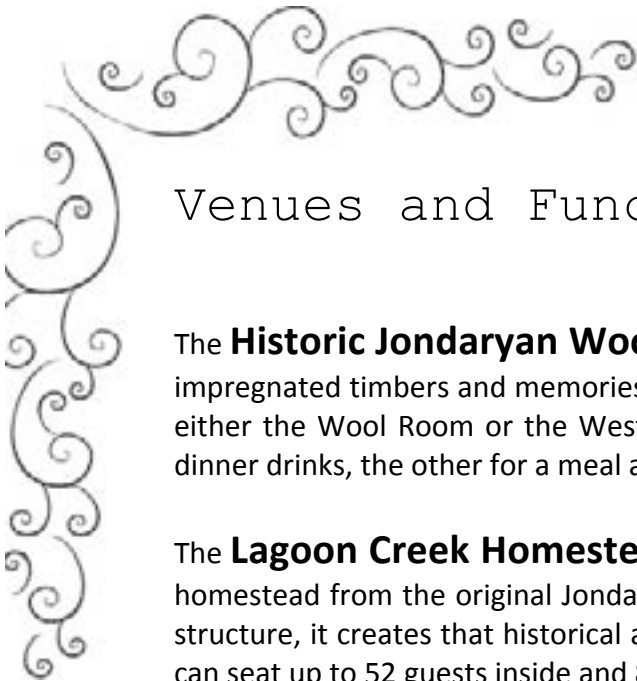
Located in the heart of the Darling Downs, Jondaryan Woolshed provides a unique venue for weddings with its combination of rustic charm and modern hospitality. The historic buildings, machinery displays, and horse drawn carriages with a tranquil bush setting, provides a beautiful backdrop for your special day.

Within the complex there are a number of locations available for your ceremony and reception, including the historic woolshed itself. This vast timber building is the original woolshed from the Jondaryan property and provides an exceptional ambience for functions.

Our chef can provide a wide range of menu options and we can customise the menu to suit your tastes. Our experienced events manager can work with you to create an entire package to make your experience unforgettable.

If you or your guests wish to stay at the woolshed complex there are several accommodation options available. These range from the basic, rustic original shearers quarters to our self-contained cottages, which includes the honeymoon suite. Powered and unpowered caravan and camping sites are also available.





Venues and Function Rooms

The **Historic Jondaryan Woolshed**, built in 1859 with its cobwebbed rafters, lanolin-impregnated timbers and memories of shearers' pasts, can accommodate up to 250 guests in either the Wool Room or the Western Wing. Or you can choose to use areas, one for pre-dinner drinks, the other for a meal and dancing.

The **Lagoon Creek Homestead**, built in the 1880's, it is the oldest existing out-station homestead from the original Jondaryan Estate. With its large verandas, fireplace and unique structure, it creates that historical atmosphere for your wedding or function. The homestead can seat up to 52 guests inside and 80 or more on the wide verandas.

The **Flagstone Creek Hall** is a charming 78 year old hall that was the thriving centre for a small pioneering town. Although the hall is not a part of the original Jondaryan Estate, this characteristic hall is perfect for corporate functions, ballroom dances, or for the more intimate celebrations.

The historical setting of the Village offers ideal opportunities for **photographs**.

The Jondaryan Woolshed is open during the day as a Tourist and Educational attraction, so while the various venues are available for weddings and functions, the day to day life and activities at the Woolshed and StationVillage will continue.

Venue Costs

Valid from: June 2011 – subject to change

Venue	Woolshed	Lagoon Creek Homestead	Flagstone Creek Hall	Grounds Only	Cookhouse
<i>Hire Fee (additional to catering costs)</i>	\$1250.00	<i>Dining \$500.00 Kitchen \$300.00</i>	\$300.00	\$300.00 <i>Includes the creek</i>	\$250.00
Damage Bond	\$625.00	\$200.00	\$165.00	\$165.00	\$100.00



Catering and Menus

We offer a number of catering and menu options for your wedding such as: set menus, buffets & even the country spit roast options are available. A menu can be discussed to suit yourself and your guests' requirements. Talk with the Functions and Events Manager.

Both buffet style and table service options are available. We can supply tables and chairs, glasses, cutlery and crockery. You can add decorations and flowers etc to your liking, or at an extra cost, our staff can decorate the tables and reception area for you, using decorations and equipment supplied by you. On request, we can also recommend local decorating companies that we have utilised before.

Children 5 - 10 years are charged at half the adult menu price.

Children under 5 are free of charge.

There is a 15% surcharge on these prices during public holidays.





Cold Buffet

min 80 guests

\$45 per person

Bread

- ☞ Home baked breads or damper

Main Buffet

- ☞ Seasoned Baron of Beef
- ☞ Freshly seasoned Chicken platter
- ☞ Sliced leg ham

Salads

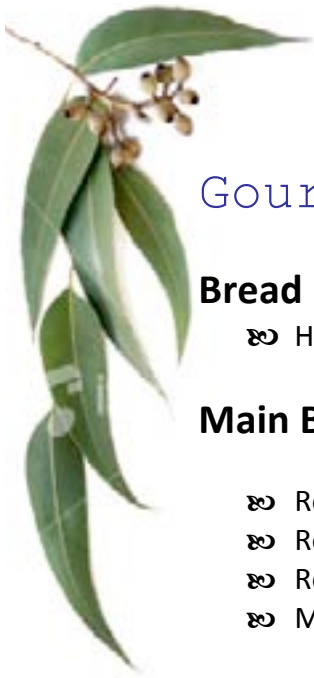
- ☞ Chef's selection of 4 assorted salads with condiments & dressings

Desserts

- ☞ Pavlova with seasonal fruit
- ☞ Apple crumble with custard

- ☞ Freshly brewed Tea and Coffee

Advertised prices will be subject to change
Prices include GST



Gourmet Hot Roast Buffet

min 80 guests

\$55 per person

Bread

- ☞ Home baked breads or Damper

Main Buffet (Your selection of three Roast Meats)

- ☞ Roasted baron of Beef with Dijon mustard & black Pepper crust
- ☞ Roast Lamb studded garlic & rosemary with a mint honey mustard vesting
- ☞ Roast Pork with honey pineapple glaze
- ☞ Moroccan roast Chicken

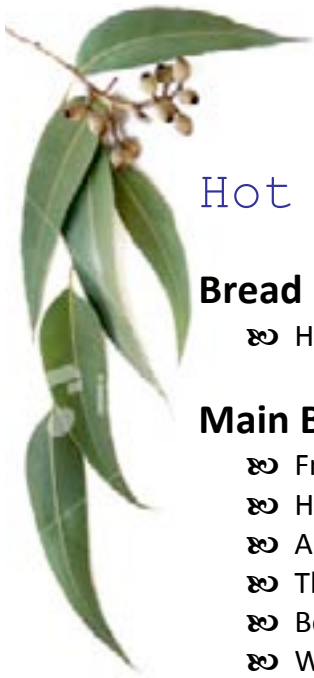
- ☞ Oven roasted salted potato
- ☞ Honey balsamic roasted pumpkin
- ☞ Lightly buttered mixed garden vegetables
- ☞ Assorted garden salad with condiments & dressing
- ☞ Red wine Jus-lie

Desserts

- ☞ Strawberry & chocolate pavlova
- ☞ Apple crumble with custard

- ☞ Freshly brewed Tea & Coffee

Advertised prices will be subject to change
Prices include GST



Hot & Cold Buffet

min 80 guests

\$60 per person

Bread

- ✎ Home baked breads or Damper

Main Buffet

- ✎ Freshly seasoned chicken platter – cold sliced
- ✎ Ham on the Bone – cold sliced
- ✎ Antipasto Lusso platter
- ✎ Thai Fish curry
- ✎ Beef Bouginoine
- ✎ White fluffy rice

Salads

- ✎ Chefs selection of 5 assorted salads with condiments & dressings

Desserts

- ✎ Cakes & patisserie selections

- ✎ Freshly brewed Tea & Coffee

Advertised prices will be subject to change
Prices include GST



Spit Roast Banquet

min 80 guests

\$55 per person

Bread

- ✎ Home baked breads or Damper

Main Buffet (your selection of three spit roast meats)

- ✎ Pork, Beef, Chicken, Lamb, Baked ham & Turkey

Condiments

- ✎ Hot gravy, Apple sauce, Fruit chutney, Mint sauce, Seeded mustard & Cranberry sauce

Roast Potatoes

- ✎ Oven roasted salted potato

Salads & Vegetables (Chef's selection of 3 salads & 3 vegetables)

- ✎ Roast pumpkin
- ✎ Mixed vegetables
- ✎ Zucchini bake
- ✎ Cauliflower au gratin
- ✎ Sesame & honey carrots
- ✎ Peas / beans & corn
- ✎ Sweet potato & orange dressing
- ✎ Mediterranean Israelicouscous salad
- ✎ Garden Salad
- ✎ Coleslaw
- ✎ Pasta salad
- ✎ Watermelon & rocket salad

Desserts

- ✎ Baked New York cheesecake
- ✎ Mississippi Mud Cake

- ✎ Freshly brewed Tea & Coffee

Advertised prices will be subject to change
Prices include GST



Hot & Cold Buffet – Seafood & Meat Min 80 guests

\$75 –\$95 per person
Price & availability is seasonal - POA

Bread

- ☞ Home baked breads or Damper

Carvery Buffet (your selection of 5 dishes)

- ☞ Roasted baron of Beef with Dijon mustard & black pepper crust
- ☞ Freshly roasted Cajun Chicken
- ☞ Ironbark honey glazed Leg Ham
- ☞ Steamed coconut Mussels
- ☞ Fried oriental Rice
- ☞ Selection of stir fry seasonal vegetables
- ☞ Oven roasted salted potato
- ☞ Honey balsamic roasted pumpkin

Cold& Seafood Buffet

- ☞ Selection of king Prawns, baby Octopus, marinated Fish and local half shell Oysters (Chef's choice as to seasonal availability – POA)
- ☞ Chef's selection of 4 assorted salads with condiments & dressings

Desserts

- ☞ Cakes & patisserie platter
- ☞ Display of seasonal & tropical fruit
- ☞ Finest selection of cheese & crackers

- ☞ Freshly brewed Tea & Coffee

Advertised prices will be subject to change



Prices include GST

Set Menu – One

Main & Dessert \$55 pp
Hot Savouries, Main & Dessert \$70 pp
Entrée, Main & Dessert \$75 pp
Hot Savouries, Entrée, Main & Dessert \$85 pp

Entrée (Your selection of two)

- ✎ Oriental Chicken & sweet corn soup
- ✎ Roasted pumpkin soup w sour cream & chives
- ✎ Seared calamari w rocket leaves, virgin olive oil, roasted garlic, fresh lime juice & grana padano
- ✎ Beef or chicken satay w steamed rice w peanut sauce
- ✎ Marinated beef strips on a bed of mixed leaves, julienne vegetables, roasted cashews, honey soya dressing w crispy noodle
- ✎ Rockmelon wrapped goat's cheese pancetta w guava citrus dressing

Mains (Your selection of two)

- ✎ Cajun Chicken breast served on pesto risotto w tomato & cucumber riata
- ✎ Oven baked Barramundi fillets served on mash, rocket w a charred lime beurreblanc
- ✎ Porterhouse Steak topped w herb crust on a bed of Mediterranean couscous w red wine jus
- ✎ Roasted Pork belly served on mash, Asian slaw w hoi sin dressing
- ✎ Dory fillets, watercress, shaved fennel & snow pea salad w sweet corn polenta chips & pistachio butter
- ✎ Coq au vin (French country classic) ½ chicken braised in red wine reduction w carrots, onions, celery, bacon & fresh herbs

Desserts (Your selection of two)

- ✎ Mississippi mud cake w hot chocolate fondue & double cream
- ✎ Sticky date pudding served w butterscotch sauce & ice-cream
- ✎ Chocolate & strawberry pavlova w cream
- ✎ Passionfruit cheesecake served w fruit coulis & double cream
- ✎ Apple strudel & ice-cream w vanilla sauce

- ✎ Freshly brewed Tea & Coffee

Advertised prices will be subject to change
Prices include GST



Set Menu – Two

Main & Dessert \$65 pp
Hot Savouries, Main 7 Dessert \$80 pp
Entrée, Main & Dessert \$85 pp
Hot Savouries, Entrée, Main & Dessert \$95pp

Entrée(Your selection of two – alternate drop)

- ✎ Chilled prawn salad, citrus fruits, avocado, coriander & chilli vinaigrette
- ✎ Red lentil soup & grilled chorizo Sausage
- ✎ Salad of coconut poached prawns w mango & basil dressing
- ✎ Char-grilled chicken thigh on cocktail of fresh fruits w coconut dressing
- ✎ Rare roasted sirloin marinated in ginger soy & honey, avocado relish & baby cos lettuce
- ✎ Oxtail stew w Portobello mushroom & polenta parmagiano wedge

Mains(Your selection of two – alternate drop)

- ✎ Charred eye fillet w warm caponata salad, tapenade bruschetta, red pepper mash, roasted garlic aioli topped w onion marmalade
- ✎ Swordfish fillet on saffron potatoes, rocket, semi-dried tomato, caper butter sauce
- ✎ Breast of Chicken w ricotta, spinach, semi-dried tomato wrapped in prosciutto w polenta & olive jus
- ✎ Salmon Fillet on chive mash, Asian greens w an exotic dressing
- ✎ Prime sirloin steak char-grilled w garlic flavoured king prawn finished w sweetened merlot & black pepper jus
- ✎ Roasted lamb rack, sweet pesto rosemary crust w polenta ratatouille layer cake, minted jus

Desserts(Your selection of two – alternate drop)

- ✎ Pecan pie served with ice-cream & double cream
- ✎ Profiteroles filled with cream & warm chocolate fudge sauce garnished with fresh seasonal berries
- ✎ Baked New York cheesecake w berry compote vanilla bean anglaise & double cream
- ✎ Mississippi mud cake with hot chocolate fondue & double cream
- ✎ Vanilla bean panacotta w pear soup & orange toast
- ✎ Strawberry Romanoff - layers of strawberries & Chantilly cream

- ✎ Freshly brewed Tea & Coffee

Advertised prices will be subject to change
Prices include GST



Platters of finger food

Min 80 guests

\$15pp

Platter Starter One

- ✎ Vegetarian spring roll
- ✎ Indian curry samosas
- ✎ Cajun beef rissoles w chilli jam
- ✎ Assorted petite pies
- ✎ Assorted pizzettes
- ✎ Thai fish cakes w sweet chilli dipping sauce

Platters Starter Two

\$20pp

- ✎ Turkish bread & assorted dips
- ✎ Vegetarian spring rolls
- ✎ Cajun beef rissoles w chilli jam
- ✎ Beer battered fish goujons w dipping sauce
- ✎ Ham, cheese, tomato tartlet
- ✎ Vegetarian frittata
- ✎ Indian curry samosas
- ✎ Marinated honey soy chicken pieces

Platters Starter Three

\$25pp

- ✎ Vegetarian spring rolls
- ✎ Turkish bread & assorted dips
- ✎ Cajun beef rissoles w chilli jam
- ✎ Tempura prawns
- ✎ Caramelised onion, sundried tomato, goats cheese, spinach tartlet
- ✎ Vegetable tempura
- ✎ Indian curry samosas
- ✎ Marinated honey soy chicken pieces
- ✎ Thai fish cakes
- ✎ Chilli & parmesan mussels

Platters (each platter caters for approx. 20 persons)

- ✎ Antipasto lusso platter
- ✎ Selection of cheese, crackers & fruit
- ✎ Selection of breads, dips & savouries

\$75 per platter

\$60 per platter

\$65 per platter

Advertised prices will be subject to change
Prices include GST



Bar

We will arrange a bar to your requirements, charging for drinks consumed at normal bar prices, serving beer in stubbies, wines, spirits in cans, and soft drinks.

We will supply to you our Wine List. Any additional request for your specific wines they must be agreed with the Events & Function Manager 2 weeks prior to your wedding.

You can specify an upper limit on Bar Tab if necessary, on request by you on the night an additional limit can be added, paid by cash or charged directly to a credit card. You can also specify when we may start charging guests for their drinks.

Horse-Drawn Vehicle

Horse-drawn wagons are available for the exclusive use of the Bride and Groom before and after the ceremony, within the environs of Jondaryan Woolshed.

Cost is \$440 for up to 2.5 hours, and \$110 per hour beyond that.

Rides

Horse-drawn wagon rides can be arranged for your group within the grounds of Jondaryan Woolshed.

\$3.00 per head, minimum charge \$220.00.



Accommodation

The original **Shearers Quarters** at the Jondaryan Woolshed offer a unique opportunity for your guests, family and friends to stay overnight in authentic, basic accommodation at the venue. There are toilets and shower facilities, and a communal cookhouse that is ideal for self-catering.

Other options include:

- Share cabins – 4 single beds, either as bed and mattress only, or a linen pack can be supplied at an extra cost
- 2 x Self-contained cottages (including the honeymoon suite – fully serviced)
- Powered caravan and motor-home sites
- Camp sites

You can either fully book the entire accommodation area for your private use at a charge of - \$850.00; or guests can book individually at room rates current at the time.

Wainui Cabin: double bed - \$95.00 per night; **WyonaCabin:** double bed and three singles -\$135.00 per night. **Shearers Quarters:** Prices vary depending on number of guests per room.

Venue	Shearers Quarters	Cookhouse only
Hire Fee (additional to catering costs)	Cookhouse, Caravan park, Shearers Quarters, &Self contained cottages \$850.00	\$280.00 Includes wood/electricity
Bond	\$500.00	\$250.00

Payment of 50% for Accommodation hire is required at least 2 months prior to the wedding day.





Guest Options

The Jondaryan Woolshed offers a range of opportunities and activities for your guests to enjoy in addition to the wedding.

Billy Tea and Damper

We are well known for our billy tea and damper, made fresh daily and cooked over a traditional camp fire. This is a great option for afternoon tea.

\$5.00 per head. Minimum charge \$220.00.

The Damper Hutis open daily from 9am – 4pm with a café style menu




Shearing and other demonstrations

Demonstrations of Shearing, Sheep Dogs, Blacksmithing and more can be arranged on request.

€6.60 per head, minimum charge €330.00





Booking and Payment

Deposit 20% of total monies owed is required upon booking to secure your date and venue. A booking will be held for 14 days. If your wedding is not confirmed within this period, then the booking will be cancelled and the venue may be leased out for other functions.

Payment 50% of the full hire, catering and any other fees and agreed Bar Tab is required 2 months prior to the day of the wedding. Any remaining payments are due within 14 days of the function.

Numbers Final numbers are to be notified 14 days prior to the function, and these numbers will be catered and charged for.

The above prices are current at June 2011 and subject to change.

For enquiries and bookings, please contact:

Louise Parmenter, Events and Functions Manager.

P: (07) 4692 2229

E: events@jondaryanwoolshed.com



Terms & Conditions

The Jondaryan Woolshed is a unique, historic, public venue. There are a few terms and conditions that apply, and these need to be clearly stated so there is no misunderstanding.

- 1.** We are a fully licensed venue, no BYO drinks or alcohol are allowed or permitted at any times. Our license conditions require us to control the sale and supply of all liquor on the site. We promote responsible service of alcohol and abide by the rules and regulations outlined in the Liquor Act 1992.
- 2.** Persons under 18 years of age are not permitted to drink on the grounds or during a private function unless supervised by a parent or guardian. Management supports staff that practice responsible service of alcohol. Staff may ask for suitable proof of ID and age from patrons.
- 3.** Any decorations are the responsibility of the party organisers, and cleaning up decorations afterwards is essential. This has to be completed by 10.00am the following day, prior to our first tour or subject to conditions as per the following day bookings. We will notify you 1 week prior to the time required cleaning up.
- 4.** The bond will be withheld if we are to clean up. After inspection is completed, your bond will be returned to you, subject to the inspection. Please note that an administrative fee of 10% of the total amount will be retained.
- 5.** A cancellation fee will be retained from the deposit.
- 6.** Final numbers for catering must be confirmed 14 days prior to the wedding date. Other final details must be confirmed one (1) month prior to the wedding date
- 7.** You can access the venue from 3 pm the day prior to the function for decorations and setting up. The Woolshed complex remains open to visitors on the day of the function, subject to conditions.
- 8.** There are 150 settings included in the hire fee. An additional hire fee will be charged for more than 150 guests. All breakages must be paid for.
- 9.** No naked flames are permitted on the Jondaryan Woolshed grounds; excluding Camping areas (e.g. candles, fireworks) due to the extreme fire risk, the installed smoke alarms, and the irreplaceable nature of the buildings.
- 10.** No smoking is allowed in the Venues, due to rules and regulations, and for public health considerations.
- 11.** Jondaryan Woolshed, its staff, volunteers and other associates will not be held responsible for any damage, loss or personal injury to you or to your guests / patrons attending your function. Any damage or loss to Jondaryan Woolshed venue or grounds will be compensable by you.