A romantic scene of a couple embracing outdoors. The woman is wearing a white dress and the man is wearing a dark blue suit. They are surrounded by lush greenery and white flowers. The background is a bright, open space with white walls and a white floor.

The Garden Bar & Kitchen Weddings



The Venue

The Garden Bar & Kitchen is nestled amongst the historical surroundings of Frederickton's Old Cheese Factory. With its stunning river views and its rustic charm, we are thrilled to share this beautiful venue with you.

The Garden Bar & Kitchen has all the ingredients which go towards making your wedding the most magical day. From a ceremony in The Old Shed, to a waterfront reception in the restaurant, great tasting food and endless photo opportunities.



The Old Shed

Your ceremony will take place in the oldest part of the factory, built in the 1860's. With its high ceilings and cathedral like feel, The Old Shed oozes character and class.

Standing capacity: 200

Seated capacity: 120

Ceremony time slots: 11am or 4pm

Ceremony hire \$500

Ceremony furniture package \$350

Festoon lighting

Registry table

Set up and use of Wooden Hexagonal Arbour or White Triangle Arbour

Hanging floral installation frame

Set up and use of 30 x wooden dining chairs.

Furniture and rubbish removal if necessary

You are more than welcome to book your ceremony elsewhere and use us purely for the wedding reception. You are welcome to use The Old Shed as a wet weather back up.



The Restaurant

The Garden Bar & Kitchen was built with weddings in mind. Elevated off the ground to capture the 180-degree water view.

With a large wrap around balcony and spacious indoor dining area, it's the perfect place to wine, dine and dance the night away with your loved ones.

Capacity: Standing 200

Capacity: Seated 150

Lunch Reception 12pm – 4pm

Evening Reception 5pm – 11pm

Venue Hire: \$1000





The Restaurant Inclusions:

- Exclusive use of the waterfront venue on the day of the wedding, with early arrival on the day for setup.
- Support and development of a venue run sheet in the lead up to the wedding from our professional wedding team.
- A professional team to service your wedding from start to finish.
- Function manager to assist with catering and venue logistics.
- Use of fixed lighting and festoon lighting inside the venue.
- Bar set up, including staff and all glassware.
- Lighting over the garden
- 3 wine barrels
- Timber sideboard
- Cake presentations table and cake knife
- Thick paper napkins, cutlery, crockery and glassware
- Wooden A frame for seating chart
- Sonos music system, suitable for background music



Our events staff are able to provide complimentary simple setup such as tables settings and place cards. These items are to be supplied at minimum 24 hours prior to the start of the event with clear placement instructions.



The Restaurant Optional Extras:

White linen curtains \$180

Glass vases \$3 each (40)

Glass jars \$3 each (10)

Crystal candlestick \$3 each (100)

Brass candlesticks for bridal table \$5 each (3)

Linen napkins: dusty pink or burgundy \$2 each (100)

Hanging floral installation frame \$50

Oak cross back dining chairs \$5 each (90)

Wooden dining chairs \$5 each (25)

Trestle tables with white table cloth \$3pp



Head Chef

The Garden Bar & Kitchen along with Head Chef Matthew Roath, are passionate about providing good tasting, fresh food with a strong emphasis of using seasonal produce and local suppliers.

Matthew Roath brings with him 16 years of experience working in a number of highly acclaimed award winning restaurants across the UK and hatted restaurants in Australia & New Zealand.

Matthew has created a modern & dynamic menu that perfectly compliments the rustic waterfront setting of The Garden Bar & Kitchen.



Cocktail Hour

Canapes

Bruschetta, tomato, basil, avo, sourdough crouton (V)

Ceviche, corn chip, chili, radish (GF)

Meredith goats cheese, caramelized onion, toasted sourdough (V)

Mini spiced chicken bao, slaw, coriander

Pork belly skewer, toasted sesame, Korean BBQ glaze (GF)

Rare Beef on sourdough crouton, horseradish cream, water cress

Tomato & red pepper arancini | basil oil | aioli (V) (GFO)

Cherry tomato caprese, mozzarella, basil (V) (GF)

Mini fish slider, gem, lemon aioli

4 x Canapé \$18 | 6 x Canapé \$29 | 8 x Canapé \$38



Grazing Platter \$12pp

Selection of Australian artisan cheeses & breads | cured meats | pickles | house chutney | crackers | house dips | pickles



The Garden Bar & Kitchen Share Style Menu for the Table

To start

Tomato & red pepper arancini | aioli | rocket (V)

House made & artisan bread | red pepper hummus (GFO) (V)

Main Event – Choose 2 meats

Free range whole chicken | split & grilled | garlic & thyme (GF)

Roast Riverina Beef | finished chargrilled | miso butter (GF)

Tassie salmon | fennel & orange salad (\$5 pp supplement) (GF)

Free range char sui pork | ginger | scallion | sesame (GF)

Milly Hill Farm lamb shoulder | slow cooked | finished chargrilled (\$5 pp supplement) (GF)

Served with a selection of Garden Bar sides, salads, sauces & condiments

Dessert

Pineapple & olive oil cake | roasted pineapple | buffalo curd | coconut sorbet

Strawberry gum panacotta | strawberries | vanilla crumble (GFO)

Select two meats from the main event

Entrée & Main \$55pp | Dessert \$15pp



The Garden Bar & Kitchen Classique Menu

Entrée

Tomato & red pepper arancini | basil oil | aioli (V) (GFO)

House made fishcakes | Thai green sauce | coriander | shredded vegetables | toasted sesame

Sticky glazed pork belly | Korean BBQ | slaw toasted sesame (GF)

Tomato & melon salad | candied pecan | vincotto | feta | mint (V) (VNO)

Main

Roast beef sirloin | grain mustard veloute | roasted carrot (GF)

Marinated chicken breast | forest mushroom sauce | buttered greens (GF)

Crispy skinned barramundi | Israeli cous cous salad | salsa verde (GF)

Rocket pesto & pecorino risotto | strachietella | macadamia nut (GF)

All mains complimented by a selection of Garden Bar sides

Dessert

Eton Mess | whipped cream | meringue | seasonal berries (GF)

Warm chocolate brownie | salted caramel sauce | vanilla ice cream

Select two options from Entrée & Main Menus

Entrée & Main \$55pp | Dessert \$15pp





The Garden Bar & Kitchen Premium Menu

Entree

Chargrilled king prawns | tomato ceviche | avocado | puffed rice
San Marzano tomato & basil arancini | basil emulsion | roast capsicum puree
Ocean trout gravadlax | cucumber | radish | crème frache
Chargrilled free range chicken thigh | Korean bbq | slaw | sesame (GF)

Main

Aged eye fillet | beef jus | duck fat glazed carrot | confit potato (GF)
Crispy skinned Tasmanian salmon | king prawn | saffron arancini (GFO)
Rocket pesto & pecorino risotto | strachietella | macadamia nut
Marinated chicken breast | mushroom & truffle gnocchi | parmesan | rocket (GF)

All mains complimented by a selection of Garden Bar sides

Dessert

Rich chocolate delice | salt caramel | caramel popcorn | vanilla ice cream (GF)
Strawberry gum panacotta | strawberries | vanilla crumble (GFO)

Select two options from Entrée & Main Menus
Entrée & Main \$65pp | Dessert \$15pp



Dessert

Option 1 \$15 pp (individual dessert)

Option 2 \$15 pp (dessert platter)

Option 3 \$4 pp your wedding cake served on a dessert platter with fresh cream and seasonal berries



Beverage Options

All beverage packages last for 4 hours

Standard Package \$55 pp

Choose 3 beers/cider

2 wines

3 spirits

1 sparkling wine

3 soft drinks

Tea & coffee station

Premium Package \$65 pp

Choose 4 beers/cider

3 wines

4 spirits

1 sparkling wine

1 cocktail

3 soft drinks

San Pellegrino sparkling water

Tea & coffee station





Drinks on consumption

Minimum spend \$25 per person

Choose 3 beers/ciders

2 wines

3 spirits

1 sparkling wine

1 cocktail

3 soft drinks

San Pellegrino sparkling water

Tea & coffee station



Accommodation Options

Here on the Macleay Valley we are blessed with beautiful spots and The Garden Bar & Kitchen is nestled right in the middle of it all.

Crescent Head

The Med Hotel

CASA MIO ~ Surf Hacienda- Airbnb

Crescent Head Holiday Park – caravans, camping and cabins

South West Rock

SALT – Luxury cabins

The Rockpool – Motel

Costa Rica – Motel

Seabreeze Beach – Hotel

Horseshoe Bay Holiday Park – caravans, camping and cabins

Hat Head

Hat Head Holiday Park – caravans, camping and cabins



Minimum spend

A minimum spend applies; venue hire costs and food & beverage expenses will be attributed to your minimum spend.

Day	Monday-Thursday	Friday	Saturday	Sunday	Public Holiday
Lunch Reception	\$4,000	\$4,500	\$6,500	\$7,000	\$7,500
Dinner Reception	\$6,000	\$8,000	\$9,500	\$10,000	\$12,500

*Minimum spend pricing based on seasonality.



Terms & Conditions

Decorations/styling

Any decorations and styling above our simple inclusions (place cards, seating chart) must be discussed and approved by The Garden Bar. Decorations and styling must not damage The Garden Bar property i.e. nailing into walls. Please refer to our 'Recommended Suppliers' for local event stylists.

Additional Meals

Additional meals for your onsite suppliers will be \$35pp. Meals for children attending your event will be \$14pp, please refer to The Garden Bar bambinos menu. Children are regarded as anyone 12 years of age or younger.

Availability/duration

Bookings are available from Monday – Saturday between 10:00am – 11:00pm, and Sunday 10:00am – 10:30pm subject to availability. The overtime fee is \$300/hr. Public Holidays may be available on request. Event bump in is available from 8:00am the day of your event and must be completed two hours prior to the start of your event. Bump out must be completed by 8:30am the day following your event or as negotiated with The Garden Bar.



Confirmation of guests

Guest numbers are to be confirmed no later than one month prior to the event this includes any dietary requirements to ensure all preparation and staffing requirements are met. Once final numbers have been confirmed, payment will be charged. Should your number of guests be less than confirmed, The Garden Bar & Kitchen will not refund any moneys. Should you have extra guests, payment will apply.

Music & entertainment

Our music sound system is suitable for background music. Additional audio-visual equipment i.e. microphones, speakers, projector, screens etc. can be hired through an external supplier. Music must be kept at a reasonable level and bumped in/out at allowable times. Live music must conclude by 10:30pm and 10:00pm on Sundays.



House Rules

There will be a designated smoking area provided for guests. No responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event. The following items are not permitted at your event - confetti, rice, streamer poppers, glitter and fireworks.



Payment

The final balance is to be paid in full one month prior to the event. Outstanding costs incurred during the event can be finalized on departure.

Should payment not be received prior to the event The Garden Bar reserves the right to cancel your event unless specific arrangements have been made otherwise, please contact our events team to make necessary arrangements.

Owners and management have the right to debit your credit card for any damages incurred during your event. Should you have excessive glassware or table ware breakages, damages to building and furniture or noise issues you may be liable for these damages.

Public holiday Surcharge

A 10% surcharge will be applied to your final invoice if your event is on a Public Holiday.

Payments Types

Credit card payments incur a 1.5% surcharge.

Bank cheques are made payable to 'Four Blind Mice PTY LTD' and can only be accepted one month prior to your event.



Confirmation & deposit

A non-refundable deposit of \$2000 is required within 7 days of making the reservation to secure the date of your event. Deposits can be made to The Garden Bar via bank transfer, credit card or can be paid in store. The requested date is not confirmed until receipt of your deposit.

Cancellation policy


The deposit is non-refundable. Final confirmation payment one month prior to the event is non-refundable. Failure to finalise payment within 14 days prior to your event may incur immediate cancellation of the event.

The Garden Bar reserves the right to cancel any booking and refund the deposit in the event of unforeseen circumstances out of our control.

Security Deposit

A \$500 security deposit is due one month prior the event. The deposit covers unforeseen damages or any overtime fees. The deposit will be refunded within 7 days of your event to your nominated bank account.





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