

A top-down view of a wooden cutting board filled with a variety of cured meats, cheeses, pickles, and bread, set against a rustic wooden background. The board features several slices of dark, crusty bread, a small bowl of red salsa, a hard-boiled egg, a slice of cheese, a pickle, and a small bowl of green sauce. The meats include salami, prosciutto, and chorizo. The cheeses include a wedge of yellow cheese and a small bowl of white cheese. The pickles include a large pickle and a small bowl of green sauce. The bread includes several slices of dark, crusty bread. The background is a rustic wooden surface. In the bottom left corner, there is a logo for 'FARM HOUSE' with a lemon illustration and the text 'K E D R O N' below it.

THE FARMHOUSE STORY



SINCE OPENING FARMHOUSE IN 2017, IN THE MUCH LOVED SITE OF FARMER JOE'S, WE HAVE HOSTED ENGAGEMENT PARTIES, SMALL UNIQUE WEDDINGS, CHRISTENINGS, 50TH BIRTHDAYS, PRODUCT LAUNCHES, PRESS CONFERENCES, WAKES & EVEN AN AUCTION OR TWO. PLEASE EMAIL US ON EVENTS@FARMHOUSEKEDRON.COM.AU IF YOU WOULD LIKE US TO CONTACT YOU TO DISCUSS YOUR SPECIAL EVENT.

EVENT SPACES

FARM
HOUSE

K E D R O N

THE FARMHOUSE HALL

OUR LARGEST AND MOST VERSATILE EVENT SPACE, THE FARMHOUSE HALL, CAN HOST A VARIETY OF EVENTS WITH UP-TO 100 GUESTS. THE FARMHOUSE HALL CAN ALSO BE COMBINED WITH THE VERANDAH, EXPANDING YOUR EVENT SPACE AND INCREASING CAPACITY UP-TO 140 GUESTS. FITTED WITH AIR-CONDITIONING AND HEATING TO ENSURE COMFORT, THIS SPACE IS IDEAL FOR LARGE CELEBRATIONS OF ALL KINDS.



THE VERANDAH



LOCATED OUTSIDE AT THE FRONT OF FARMHOUSE, THE VERANDAH OFFERS A RUSTIC, WOODY FEEL. A MOODY AMBIENCE CAN BE ACHIEVED ESPECIALLY IN THE EVENINGS MAKING THE SPACE PERFECT FOR INTIMATE EVENTS THAT TRANSITION FROM DAY TO NIGHT. THE VERANDAH CAN ALSO BE COMBINED WITH THE FARMHOUSE HALL TO INCREASE YOUR EVENT SPACE AND CAPACITY.



FARMHOUSE PRIVATE DINING



FARMHOUSE PRIVATE DINING IS SPECIFICALLY TAILORED TO EXCLUSIVE SIT-DOWN DINNERS WITH 12 TO 14 PEOPLE. THIS SPACE OFFERS THE IDEAL ATMOSPHERE FOR BIRTHDAYS, PRODUCT LAUNCHES OR AN INTIMATE CELEBRATION. HOSTED BY THE CHEF IN THE HEART OF FARMHOUSE WITH A THREE COURSE DINNER, THIS SPACE IS IDEAL FOR YOUR MOST SPECIAL OCCASIONS.

MISS SOPHIA'S BREAKFAST NOOK

LOCATED RIGHT NEXT DOOR TO FARMHOUSE,
THE MISS SOPHIA'S BREAKFAST NOOK IS THE PERFECT
SPOT FOR A CASUAL YET PRIVATE BREAKFAST FOR 8 TO
10 PEOPLE. AVAILABLE FROM 7AM UNTIL 11AM ON
WEEKDAYS WITH THE FARMHOUSE À LA CARTE MENU,
THIS SPACE IS IDEAL FOR ANY MORNING CELEBRATION, A
GROUP BRUNCH OR CORPORATE BREAKFAST MEETING.





CATERING

(UPON REQUEST)



CAPACITIES

EVENT SPACES	COCKTAIL	BANQUET	THEATRE	SIT DOWN
THE FARMHOUSE HALL	100	70	30	70
THE VERANDAH	40	20	30	30
THE HALL & VERANDAH COMBINED	140	90	60	100
FARMHOUSE PRIVATE DINING ROOM	~	~	~	14
MISS SOPHIA'S BREAKFAST NOOK	~	~	~	10
FARMHOUSE POP-UP (CATERING)	100	70	~	~

BASE PRICES

THE FARMHOUSE HALL & THE VERANDAH

HIRING THE FARMHOUSE HALL, THE VERANDAH OR BOTH SPACES FOR YOUR EVENT WILL INCUR A MINIMUM SPEND OF \$5000 WHICH INCLUDES FOOD, BEVERAGES & APPROPRIATE LEVEL OF STAFFING.*

FARMHOUSE PRIVATE DINING ROOM

HIRING THE FARMHOUSE PRIVATE DINING ROOM WILL INCUR A SET COST OF \$75 PER HEAD WITH A MINIMUM OF 12 PEOPLE IN LIEU OF A MINIMUM SPEND. THIS PRICE INCLUDES THE SPACE HIRE AND A THREE COURSE DINNER HOSTED BY THE CHEF. ALL COSTS THEREAFTER WILL BE PER THE FARMHOUSE BEVERAGE &

MISS SOPHIA'S BREAKFAST NOOK

HIRING THE MISS SOPHIA'S BREAKFAST NOOK WILL INCUR A SPACE HIRE COST OF \$250 FOR THREE HOURS IN LIEU OF A MINIMUM SPEND. ALL COSTS THEREAFTER WILL BE PER THE FARMHOUSE À LA CARTE MENU.

*NOT INCLUDING SECURITY, COCKTAIL MAKERS OR SERVING CHEFS.

MENU

PACKAGES



FARM
HOUSE

K E D R O N



CANAPES

6 ITEMS (3 X COLD, 3 X HOT) \$24 PP
8 ITEMS (4 X COLD, 4 X HOT) \$32 PP
10 ITEMS (5 X COLD, 5 X HOT) \$40 PP

COLD

NDUJA ON CROSTINI WITH QUINCE JAM

GRILLED ZUCCHINI, CITRUS MINT RICOTTA & HOUSE DRIED TOMATO
SKEWER (VEG)

BLISTERED TOMATO, PERSIAN FETTA TARTLETTE, FREEZE DRIED
KALAMATA (VEG)

PERSIMON, GOATS CURD, PISTACHIO CRUMB CROSTINI (VEG)

MINI BEETROOT, GARAM MASALA, SWEET ONION BAHJI, GREEN TAHINI
(V)

ZUCCHIN & MINT NOODLE SALAD RICE ROLL, MANGO SAUCE (V)

HOT

SMOKED COD & GARDEN PEA CROQUETTES CONFIT GARLIC AIOLI

CHEESEBURGER SPRING ROLL

CHARCOAL SLIDER, ROAST PORK, PICKLED CARROT, MAYONAISE &
CORIANDER

CHEDDAR & LEEK CROQUETTES BOIS BOUDRAIN AIOLI (VEG)

SQUASHED CRISPY BABY POTATO, SOUR CREAM & CHIVE (VEG)

CHILLI CARAMEL TOFU, CUCUMBER RIBBON SKEWER (V)

ALTERNATE DROP MENU

3 COURSES \$70 PER PERSON
ADD CANAPES ON ARRIVAL \$15 PER PERSON

ENTRÉE

SELECT ANY THREE DISHES

CHICKEN LARB, OYSTER SAUCE & PALM SUGAR, ON ICEBERG LEAVES, AROMATS

CONFIT DUCK SPRING ROLLS, PLUM SAUCE, SPRING ONIONS

SEARED SCALLOPS, SMASHED PEAS, PANCETTA CRUMB

CARAMELISED GOATS' CHEESE, VINE TOMATOES, ENDIVE AND ONION JAM

VEGAN ZUCCHINI NOODLE RICE PAPER ROLLS WITH PICKLED CARROT AND MINT,
TAHINI & MANGO DIP

MAIN

SELECT ANY TWO DISHES PLUS ONE VEGAN/GLUTEN FREE OPTION

SEARED BEEF SKIRT, YELLOW BBQ SAUCE, GARLIC GREEN BEANS, POMMES FRITES

ROASTED CHICKEN BREAST, BABY POTATOES, CHARRED KALETTES, TOASTED
ALMONDS, BLISTERED TOMS & BEURRE BLANC

POTATO GNOCCHI, TOULOUSE SAUSAGE RAGU, GRANA PADANO

ROAST PORK WITH MASTER GLAZE, PARSNIP PUREE, GREEN MANGO SALAD
& ROASTED PEANUTS

VEGAN CREMINI MUSHROOM PAPPARDELLE, CASHEW CREAM AND BRAGGS'
NUTRITIONAL YEAST (V) (GFO)

DESSERT

SELECT ANY TWO DISHES

VEGAN COCONUT PANACOTTA, MANGO SALSA, PASSIONFRUIT SYRUP &
FREEZE-DRIED RASPBERRIES

HOT CHOCOLATE FONDANT, MISS SOPHIA'S FIOR DE LATTE GELATO

MATCHA PAVLOVA, MALENY WHIPPED CREAM, FRESH BERRIES AND LIME SYRUP

BEVERAGES



ALCOHOL MENU

RED

FARMHOUSE SELECT HOUSE RED	6	22
BULL ANT SHIRAZ, 2017 - LANGHORNE CREEK, SA	9.5	41
CORK CUTTER'S PINOT NOIR, 2018 - PIPER'S BROOK, TAS	12	50

WHITE

FARMHOUSE SELECT HOUSE WHITE	6	22
MOORILLA ESTATE SAUVIGNON BLANC, 2019 - TAMAR VALLEY, TAS	11	44
QUARTIER PINOT GRIS, 2018 - MORNINGTON PENINSULA, VIC	10	42
OTRO VINO CHARDONNAY, 2017 - MARGARET RIVER, WA	14	54

SPARKLING AND ROSÉ

FARMHOUSE SELECT HOUSE BUBBLES	6	22
ALEJANDRO PROSECCO, 2018 – RIVERLAND, NSW	11	44
ROSA BY KT, 2018 – CLARE VALLEY, SA (VEGAN)	11	44

BEER

FARMHOUSE SELECT HOUSE BEER, ORIGINAL LAGER, PALE ALE	8
PERONI (5.1%)	9
GREAT NORTHERN (4.2%)	9
HEINEKEN (0.0%) (NON-ALCOHOL)	8

SPIRITS

VODKA, RUM, TEQUILA, SCOTCH/WHISKEY	8.5
GIN & TONIC (W FEVER TREE TONIC)	
WHISHBONE GIN	11
NOSFERATU BLOOD ORANGE GIN	12.5

COCKTAILS*

SPIKED FARMHOUSE ICED TEA	14
FARMHOUSE ICED TEA (MOCKTAIL)	6.5
APEROL SPRITZ	14
MIMOSA	12
CHAMPAGNE COCKTAIL	10
ESPRESSO MARTINI	16

*UP-TO TWO SIGNATURE COCKTAILS CAN BE SELECTED FOR YOUR EVENT.

EXTRAS

CAKEAGE

Please note cakeage is not counted towards the minimum spend requirement. There are three options available:

- \$2.00 per head for simple cut with the cake placed onto side plates.
- \$6.50 per head to plate the cake as a dessert on side plates with fresh cream.

ADDITIONAL CHEF'S & SERVERS

All events include two Chefs and two Servers. One Chef and one Server can cater for up-to 25 guests. Therefore any event with over 50 guests require additional Staff at an extra cost of:

- \$35 for an additional Cocktail Maker or Certified Barista per hour.
 - \$50 for an additional Serving Chef per hour.

TERMS & CONDITIONS

VENUE ACCESS & AVAILABILITIES

The space hire allows you early access to the event space prior to your special event, depending on other events booked. It is the responsibility of the guest to advise the Manager of **FARMHOUSE** of any additional access requirements in writing prior to the event.

EVENT SPACES

Event spaces that are booked for guests and/or displays will be charged at full rates in accordance with the current space hire charge rates. The guest must submit plans for exhibition and all other set-ups produced by outside contractors and must obtain approval by the Manager of **FARMHOUSE** fourteen (14) days prior to the event.

All events must operate within recognised Fire Safety Regulations.

DELIVERIES

Deliveries must be clearly marked and should be made to our Loading Dock located in the car park in front of **MISS SOPHIA'S GELATERIA** after 3pm, 7 days a week. Please advise our **FARMHOUSE** manager in advance of any goods that will be delivered to **FARMHOUSE**.

SURCHARGE

A surcharge of 15% will be incurred on Public Holidays.

RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor licensing department.

FARMHOUSE management and staff support the responsible service of alcohol and abide by all relevant legislation relating to the service and supply of liquor – this is reinforced and practiced in daily operations. Management and staff of **FARMHOUSE** are trained in the responsible service of alcohol and a register and copy of the Statements of Attainments of all staff are kept on the premises.

Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. **FARMHOUSE** will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises.

Management supports staff refusing service for unduly intoxicated patrons.

PATRON ID

FARMHOUSE staff are trained in the acceptable evidence of age.

Only the following types of ID will be accepted where there is any doubt that a person is under the age of 18.

- A current driver's license or learner's permit (valid with photo)
 - A current passport from any country (valid with photo)
 - An Australian government-issued proof-of-age card
- Foreign driver's license with a photo and date of birth of the license holder. Where a foreign driver's license is not written in English, an international drivers permit issued in the country of origin and including a photo of the license holder (and translation) must be presented with the foreign driver's license.

Anyone obtaining alcoholic beverages for consumption by minors will be removed from the premises.

Management supports staff that practice and enforce ID checking.

EMAIL: EVENTS@FARMHOUSEKEDRON.COM.AU | 9 SOMERSET RD. KEDRON

MINORS

Minors will not be served alcohol. Service of alcohol will be refused to any person who cannot produce acceptable evidence of age. All minors are asked to vacate the premises by 10pm.

ENTERTAINMENT

All entertainment requested is at the cost of the guest. No smoke machines etc. permitted to be used in the event spaces. It is the responsibility of the guest to pay for any smoke alarms set off by the entertainer or guests

Decorations supplied by the guest must be preapproved by management. The guest is liable for any damage caused by these decorations.

EQUIPMENT

FARMHOUSE does not accept responsibility for damage or loss of any guests property left in the premises prior to, during, or after an event. Please advise the Manager of **FARMHOUSE** when anything is being delivered prior to your event and storage will be arranged.

No metal (alfoil) tails or metal (alfoil) balloons are permitted in any spaces. No smoke, karaoke or juke box machines allowed due to noise and fire regulations. Any damage caused to the property during an event is the financial responsibility of the Booking Form signatory. Use of walls for display material and nails, staples or tape attachment to floors or ceiling is not permitted.

PRICES

All prices are inclusive of GST and are valid until the 31st of December 2020. Every possible effort is taken to maintain prices, but these are subject to change at the management's discretion to allow for market cost variations and the introduction of any statutory taxes.

ANNULMENT OF AGREEMENT

Should **FARMHOUSE** be prevented from implementing its services due to circumstances beyond its control (inclusive of but not limited to power failures, fire, flooding, natural disasters, strikes or acts of God) the said agreement or service will be made null and void at the discretion of **FARMHOUSE**.

All information is correct at time of printing and is subject to change without notice.

MINIMUM SPEND

To book an event at **FARMHOUSE** (excluding Farmhouse Private Dining and Miss Sophia's Breakfast Nook) a prepaid minimum spend of \$5000 is required seven (7) days prior to the event date so that we can afford to operate outside our regular hours. If your quoted cost is above the minimum spend then the entire quoted cost is required seven (7) days prior to the event date. If the minimum spend is not met at the conclusion of your event, a space hire fee will be charged to make up the difference. All quotes are valid for 14 days from the date of issue.

Tentative bookings will be held for seven (7) days.

CONFIRMATION

A booking is confirmed by signing the Booking Form and forwarding the requested deposit within five (5) days of the signature date. Upon clearance of payment a confirmation email will be sent from events@farmhousekedron.com.au. If the deposit and Booking Form are not received, management reserves the right to cancel the booking and allocate the space to another guest.

DEPOSITS

A deposit is calculated at 20% of the minimum spend. Deposits can be paid by credit card, cash, EFTPOS, or cheque (pending approval). **FARMHOUSE** accepts American Express, Mastercard and Visa. A credit card fee of 1.75% will be added for payment by credit card. All event bookings for November and December are required to pay 50% of the total minimum spend thirty (30) days prior to the event date. When making payments via Bank Transfer please include your full name in the reference and also forward the remittance to events@farmhousekedron.com.au.

FINAL CATERING AND NUMBERS

All food, beverage and event requirements are due fourteen (14) days prior to the event date and thirty (30) days prior for November and December events. Final confirmation of the number of guests attending the event is due seven (7) business days prior to the event.

FINAL PAYMENT

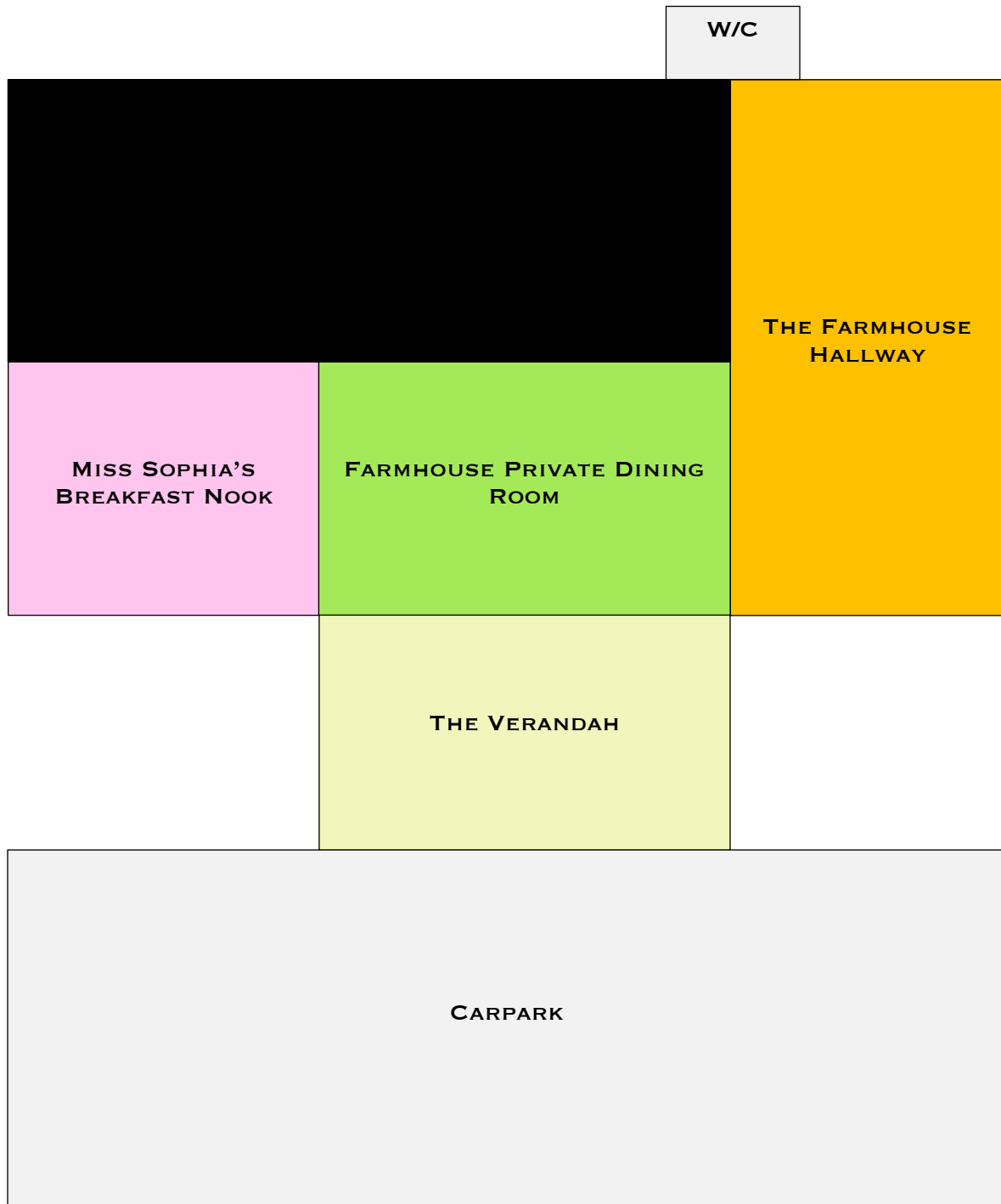
The Booking Form signatory is liable for payment of all charges associated with the event. The final quoted cost of the event must be paid seven (7) days prior to the event date. Any additional costs incurred during the event must be paid immediately at the conclusion of the event.

CANCELLATION

Notification of cancellation must be in writing and sent to events@farmhousekedron.com.au to receive a refund of any prior monies paid. If you decide to cancel your event, the following conditions apply:

- Notice of thirty (30) days or more prior to the event, deposit will be refunded in full.
- Notice between six (6) – thirty (30) days prior to the event, 25% of deposit is forfeited.
 - Notice five (5) days or less prior to the event, 100% of deposit is forfeited.
- All bookings made for the months of November and December will not receive a refund if cancelled regardless of the period of notice.

LAYOUT OF FARMHOUSE



FARMHOUSE HAS LIMITED ON-SITE PARKING WITH ONE DISABLED BAY. HOWEVER THERE IS AMPLE FREE STREET PARKING.

FARMHOUSE BOOKING FORM

A DEPOSIT OF 20% OF THE MINIMUM SPEND
IS REQUIRED TO SECURE YOUR BOOKING

NAME:

EVENT TYPE:

EVENT DATE:

GUEST MOBILE NUMBER:

MINIMUM SPEND:

EVENT SPACE/S:

EMAIL:

IN SIGNING THIS BOOKING FORM, I HEREBY AGREE TO THE FARMHOUSE EVENT TERMS & CONDITIONS AND AGREE TO THE MINIMUM SPEND.

SIGNATURE:

DATE:

PAYMENT DETAILS:

CARD TYPE: (PLEASE CIRCLE)

VISA

AMEX

MASTERCARD

AMOUNT:

CARD NUMBER:

EXPIRY:

CVV:

NAME ON CARD:

SIGNATURE:

FOR DIRECT DEPOSIT:

BSB: 084-004

ACC: 63-452-2388

ACC NAME: EAGLE ROCK TRADING AS FARMHOUSE KEDRON

REF: PLEASE USE YOUR FULL NAME

PLEASE SEND THE REMITTANCE TO EVENTS@FARMHOUSEKEDRON.COM.AU.

EMAIL: EVENTS@FARMHOUSEKEDRON.COM.AU | 9 SOMERSET RD. KEDRON