

**OLD
CHEESE
FACTORY**
Collective

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**OLD CHEESE FACTORY
CONCERT HALL EVENTS PACKAGES**

CONCERT HALL EVENTS

Nestled in the heart of Frederickton's historic Old Cheese Factory, our concert hall is perfect for community events, school formals, live music, exhibitions, and private functions, our versatile venue is designed to bring people from the Mid North Coast and beyond together. We look forward to hosting your next special occasion in this vibrant and character-filled space.

Venue Hire Only

Inclusions

- exclusive use of The Main Hall for agreed hire period
- Standard lighting and power access
- Stage (7.5m x 4m) 2 x 15amp power outlets / 3 phase power
- Access to toilets
- Duty manager on site (for safety / access)
- Cleaning before and after the event (standard use)

Investment \$1,200

Furnishings & Crockery

- Trestle tables \$2pp
- Tablecloths \$2pp
- Chairs \$3pp
- Crockery, glassware & napkins includes the set up of all tables & chairs \$4pp





GRAZING BOARDS & CANAPÉS

Kick off your event with a spread that gets people talking. Whether it's a beautifully styled grazing board loaded with premium cured meats, artisan Australian cheeses, crisp crackers, dips and condiments, or a round of bite-sized canapés that showcase fresh, seasonal flavours. Both are perfect for setting a relaxed, social vibe and encouraging guests to mingle, taste, and enjoy a true taste of local produce.

Grazing Board | Cured Meats | Australian Cheeses | Crackers |
Dips & Condiments \$15pp

Cold Canapés

- Prosciutto Wrapped Melon
- Smoked Salmon Blini with Dill Crème Fraîche
- Prawn Cocktail Spoons with Avocado & Marie Rose Sauce
- Goat Cheese & Caramelised Onion Tartlet
- Caprese Skewers
- Pulled Pork, BBQ Slaw on White Bread
- Salmon Tartare on Sourdough Bread
- Cucumber, Cream Cheese & Dill Finger Sandwiches
- Chicken, Curried Mayo, Raisins & Rocket Sandwiches
- Tuna, Sweet Corn & Mayo Finger Sandwiches
- Lettuce & Egg Sandwiches
- Grilled Veg & Pesto Wrap with Feta & Rocket
- Chicken, Fennel & Radish Slaw Sandwich
- Mini Bruschetta with Tomato, Basil & Avocado
- Fruit Tartlets

Hot Canapés

- Mini Beef Meatballs in Napoli Sauce
- Shish tawook Chicken Skewers
- Mushroom Arancini
- Tomato & Capsicum Arancini
- Chicken Karaage with Chilli Miso Mayo
- Beef Sliders
- Pork Belly Bites with BBQ Sauce & Sesame
- Vegetable Spring Rolls
- Lamb Kofta with Yoghurt Dip
- Potato & Leek Croquettes
- Stuffed Mushroom Cups
- Bacon & Cheese Croquettes

Choose 4 Canapés: \$26pp

Choose 6 Canapés: \$36pp

Choose 8 Canapés: \$46pp

Alternate Drop

Main Meal

Chicken Supreme Mushroom Sauce | Glazed Carrot |
Mashed Potato \$34

Pan Seared Barramundi Ratatouille | Pangrattato | Garlic Oil
(GF) \$36

Grilled MB3 Roasted Garlic & Herb Potato | Green Bean |
Mustard Crème \$38

Char-Grilled Vegetable Stack Romesco Sauce (Vegan, GF)
\$32

Stuffed Capsicum Amorello Rice | Green Pea | Mushroom |
Cheese (GF, V) \$32

Duck Breast Mashed Potato | Glazed Baby Carrot | Orange
Sauce (GF) \$42

Beef Tenderloin Duchess Potato | Bacon Wrapped
Asparagus | Red Wine Jus \$55

Honey Soy Grilled Salmon | Rice Pilaf | Broccolini (GF) \$38

Lamb Rump Sweet Potato Mash | Green Bean | Balsamic
Reduction (GF) \$44

Choose 2

Dessert \$15pp

Chocolate brownie | boysenberry | raspberry cream

Passionfruit cheesecake | peach puree GF

Tiramisu | coffee | Hazelnut

Coconut panna cotta | mango coulis GF | Vegan

Choose 2

Buffet

Mains \$40pp

Roast Beef | Beef jus

Roast Chicken Breast | Garlic Butter

Roast Pork Belly | Apple cider jus

Seasonal Risotto

Choose 3

Buffet Sides

Duck Fat Potatoes | Grilled Broccolini | Seasonal Salad

All served



THE BAR

Select one option below:

- Guest to purchase their own drinks
- Client sets a limit payable at the end of the event

Menu

- Select 2 beers
- Select 2 wines
- Select 1 sparkling wine
- Select 2 spirit mixers
- Select 2 soft drinks

Beers

Great Northern \$9
Corona \$9.5
Peroni \$9.5
Stone & Wood \$10.5
Bucket Pail Ale \$11
Somersby Apple Cider \$9

Wines & Sparkling

Sauv Blanc \$13.5
Chardonnay \$10.5
Cab Sauv \$10.5
Merlot \$11
Sparkling Rose \$13.5
Prosecco \$10.5

Spirit Mixers

CC Dry \$12.5
Gin & Tonic \$13.5
Hard Rated Lemon Vodka \$12.5
Bundy Rum & Cola \$12.5

Soft Drinks

Coke \$5.8
Coke Zero \$5.8
Lemonade \$5.8
Ginger Beer \$5.8
Soda Water \$5.8

Drinks on arrival

Treat your guests to a drink on arrival, select two from any of the above. This also allows for a smooth arrival for everyone in order to provide guest with a speedy first drink.





NEXT STEPS

1. Site Visit & Consultation

We invite you to tour the space and discuss your event plans with our events team. This is a great chance to walk through layout options, timings, and custom touches.

2. Secure Your Date

To confirm your booking, a \$1000 deposit is required. \$500 of the deposit is a Non-refundable booking fee if the booking is cancelled.

3. Organise any add-ons & extras

4. Menu Selection

You'll then choose your food & beverage selections 5 weeks prior to event

5. Complete Run sheet

Final numbers, dietary requirements and event timings are due 5 weeks prior to the event

6. Final Payment

Remaining balance is due 1 month before your event.