

WILLIE - EST. 1888 - SWEETS™

APPLE SHED

CIDER HOUSE • DISTILLERY • EATERY





Surrounded by green pastures and old pickers huts, with Sleeping Beauty providing a magnificent backdrop, it's hard to believe you're just 25 minutes south of Hobart.

Built in 1942 and full of character, Willie Smith's Apple Shed provides a truly unique space for your celebrations and events.

Guests will feast on the regions bountiful produce along with the best local beers, wines and of course our own Willie Smith's ciders and Charles Oates Distilling apple spirits, before you dance the night away!

Our Shed is not only beautiful, it's versatile - we've got many different options to tailor the space for your event.

THE SPACE

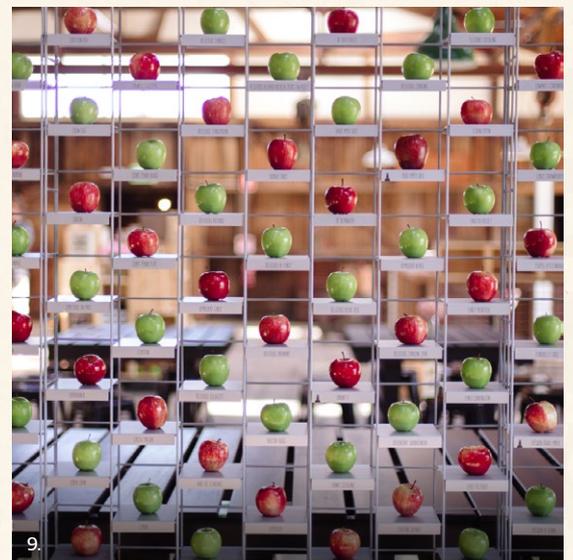
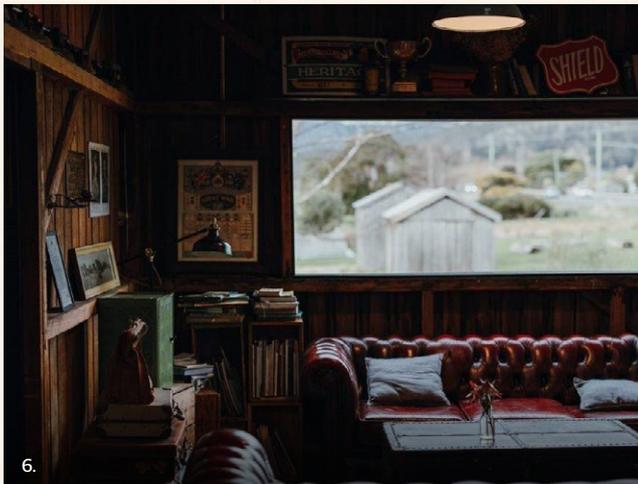
Our Apple Shed is a beautiful rustic space to celebrate in, whether you are after a cocktail style event or a seated dinner. The shed can be setup for networking, activities, live music, presentations or can be catered to your event needs.

With cosy nooks for intimate chats between great friends, plenty of space for a dance floor and band or DJ and of course many a great backdrop for a photo opp!

The Shed team will make sure your event is one to remember - for you and your guests.

CAPACITY

Area	Cocktail	Seated
The Apple Shed	200	140
The Apple Shed plus deck and lawn area	350	200



TO EAT

We believe in supporting our community and ensure we use the best produce Tassie has to offer!

We can offer a 2 or 3 course seated experience, which can be served as alternate drop or shared style with platters placed down the center of the table.

Or if you're looking for a more relaxed event we can offer a stand-up cocktail affair that allows you to network freely and move around the venue.

SEATED SPREAD

Enjoy a seated dining experience with entrees and mains either served on platters or as alternate drop.

2 course \$85pp

3 course \$95pp

GRAZING TABLE & CANAPE SERVICE

For that casual gathering and relaxed vibe.

POA

DESSERT OPTIONS

Other custom made cake or desserts available upon request.

Our famous Apple Pie served with ice cream

\$10pp



TO DRINK

Celebrate with a range of our Willie Smith's cider, along with wine from award winning local wineries and Tassie craft beers.

We also make fine apple brandy and an apple spirit perfect for cocktails in our on-site distillery - Charles Oates Distillery.

Our hot spiced cider is also available during the cooler months, perfect for sipping by the fire pots. Of course, we also offer a selection of local and housemade non-alcoholic hot and cold drinks.

DRINKS PACKAGES

Drinks can be by consumption, with a drinks package or pre-paid bar tab.

- 3 hours** \$54pp
- 4 hours** \$68pp
- 5 hours** \$80pp
- 6 hours** \$90pp

MINIMUM BAR SPEND

- Up to 90 pax** \$3,500
- Between 90 and 140** \$5,000
- Between 140 and 200** \$7,000

NB drinks packages do not include spirits or cocktails.



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OTHER THINGS

STYLING

Our Shed is full of character on its own but you're more than welcome to bring some of your own touches or work with a stylist - there are some great stylists working in Tassie so just ask us for recommendations.

We have vintage plates and cutlery available to use. You'll need to source your own cloth napkins, tablecloths, and any matching plates or cutlery if you'd like it.

Our staff will move all furniture into position, get the venue ready for your guests and place any simple table decorations.

For any additional decorating and more extensive table settings and layouts, a stylist or a staff member are required for set up and pack down.

MUSIC

The Apple Shed is wired up to accommodate live music and DJs with our own built-in sound system that includes a cordless microphone that can be heard both inside and outside the venue and you can provide your own Spotify playlist for your event.

TRANSPORT

We are 25-minutes south of Hobart and we recommend the local coach services Roberts Coaches - 03 6264 1174 - to transport your guests to and from Hobart.

VENUE HIRE

EVENINGS	OCT - APR	MAY - SEP
Saturday, Sunday, Public Holiday	\$3,500	\$2,500
Monday - Thursday	\$2,500	\$2,000

Access is from 5pm for setting up with guests arriving no earlier than 6pm.

Earlier access may be available on application for an additional 1-hour only at \$1,000.*

*NB not available Nov-Feb and public holidays.

Venue hire includes:

- Exclusive use of the Apple Shed and grounds for the duration of your event
- Food and beverage staff
- Set up and cleaning
- Built-in sound system and cordless microphone
- Use of all existing furniture



LET'S DO THIS!

BOOKING DETAILS

To reserve the venue, a \$1,000 deposit is required.

This will be returned within two weeks after the event, less any breakages; excessive cleaning; or any staff costs incurred should the function go later than expected.

A booking is not confirmed until the deposit is paid and the contract detailing the Terms and Conditions has been signed and received by the Function Manager.

Full payment is required two weeks before the event when final numbers are confirmed.

Any further bar costs incurred are to be settled at the end of the night.

We require three months' notice to cancel your booking and return your deposit. \$250 will be charged for administration costs. Cancellations within three months will forfeit the whole deposit.

THE FINE PRINT

- The bar will stop serving at 11pm, with all guests leaving the premises by 11:45pm.
- We ask that all music finishes by 11:30pm Fri/Sat and 11pm Sun-Thurs nights.
- There will be a \$300 surcharge if guests are still on the premises after midnight.
- There is a 15% surcharge on Public Holidays.
- Fairy lights or festoon lights may be hung on the morning of, or the day prior between 8am - 10am and removed the following morning between 8am - 10am.
- We only have one earth and we try to do our bit so we don't allow the following items on the grounds or in the Apple Shed: Balloons, confetti, rice, glitter or streamers.
- All candles must be in a candle holder to catch wax, cleaning and repair fees apply for damage caused to each area affected by wax spillage.
- No BYO food is allowed - except for the wedding cake.
- NO BYO alcohol as we are a licensed premise.



WANT TO SEE MORE?

To see how others have celebrated with us at the Shed take a look at [#williesmithsappleshed](#) or see the highlights in our Instagram Stories [@williesmithsappleshed](#)

[@williesmithsappleshed](#)

[williesmithsappleshed](#)

If you'd like more details or to come and see us / have a virtual tour, please get in touch.

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Photography Credits

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