



WOOLSTORE + CO.

melbourne events





About

Woolstore + Co. is one of Melbourne's most distinctive warehouse space offering a unique venue for your next event. Boasting a magnificent 19th century heritage façade spacious contemporary open plan design with polished concrete floors and a large outdoor terrace.

We can deliver a diverse range of events covering everything from workshops and product launches to modern weddings, Christmas parties and christenings. Whatever the style of your event, we will work with you to create a one-of-a-kind.

Our Space

Is a new and industrial event space just 2 kilometres from the heart of the CBD. Our warehouse space is a raw canvas and therefore a versatile event space for all types of celebrations.

Woolstore + Co. can be transformed into the streets of Melbourne serving from food stations or it could be shared platters down the centre of long wooden tables with Bentwood chairs and festoon lighting.



“TURNING YOUR IDEAS INTO A UNIQUE EXPERIENCE”

Food & Drink

We love food and we love events. Our in-house team, Bay Leaf Catering, are renowned for delivering restaurant quality food with exceptional service. Our bar is stocked with Victorian wines, international beers and our experienced bar tenders love to design and create party-starting cocktails!

We tailor menus to your requirements and are aware of the importance of representing your brand, your family and celebration, while focused on enhancing your guest's experience.

Let us share our culinary ideas, latest food trends from around the world and inspiration to add creative flair with food and drink to your next event. Our food strikes a balance between elegance and simplicity. It is innovative, prepared by hand from fresh, seasonal and sustainable produce.

Flexibility

We love food and we love events.

Woolstore + Co is a new, industrial event space just 2 kilometres from the heart of the CBD. Our warehouse space is a raw canvas and therefore a versatile event space for all types of events. Woolstore + Co has the polish of a high end venue with the flexibility of a traditional warehouse.

Our space can be transformed with pop up food stations, long wooden dining tables, festoon lighting, pop up cooking school. Our vast commercial kitchen, outdoor balcony, flexible bar and food stations can all be incorporated into your event.

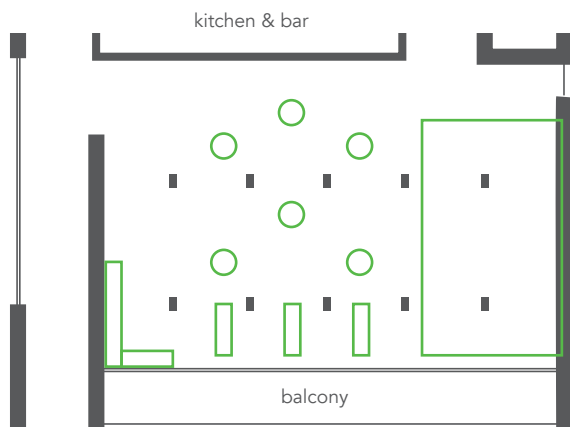
Creativity

With over 40 years' experience we know how to create a memorable event. Working with our award winning

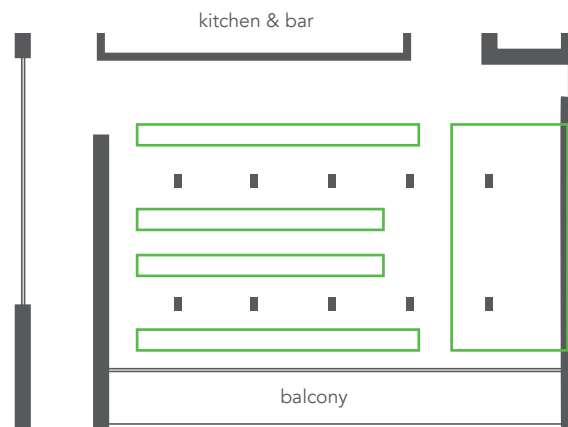
executive chef, food designers, stylists, event managers and waiters we can deliver any style of event that will make you look great. Not only are we a top notch catering company but we also run a culinary hub, complete with our own café, warehouse venue, cooking school, kitchen hire, a general store and culinary event space.

CONCEPT LAYOUTS

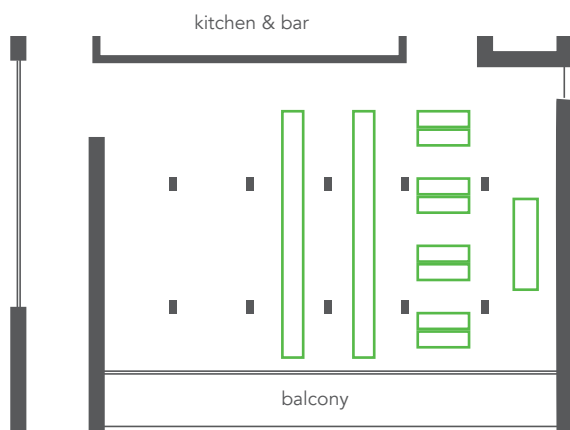
Or build your own just let us know how you want it.



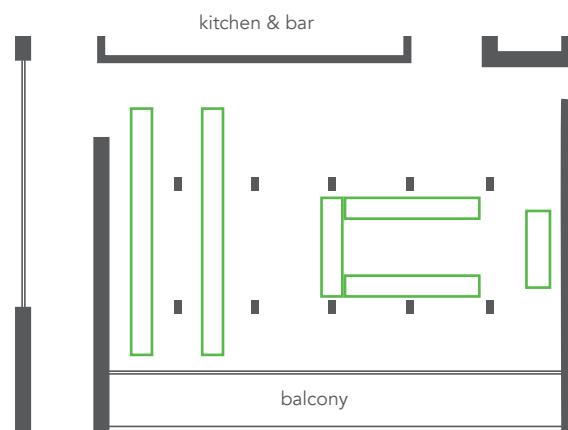
+ Cocktail



+ Dining



+ Cooking School



+ Workshop

CAPACITY

- + 100 - 500 Cocktail
- + 50 - 350 Dining

EVENT STYLES

- + Weddings
- + Corporate
- + Events & Celebrations
- + Product demos
- + Cooking school
- + Team building
- + Conferences + Workshops

FEATURES

- + Contemporary warehouse
- + Outdoor balcony
- + High quality sound system
- + iPod & Spotify connection
- + Microphones
- + Street parking
- + Flexible layouts
- + Full bar
- + Commercial kitchen
- + Movable track lighting
- + Curtains to divide spaces
- + Disabled access
- + Air conditioning + heating
- + WiFi

CANAPES

COLD CANAPES

Fire roasted Tasmanian salmon, miso, tobiko, honey brioche
Chinese 5 spiced vegetarian rice paper rolls
Peanut brittle chicken, coconut rice, black garlic mayo
Confit Milawa duck, cherry jam, toasted fruit bread
Hay smoked wagyu fillet, horseradish crostini, eggplant pickle

HOT CANAPES

Tiger prawn spring roll, coriander mojo
Spring water battered reef fish, Kaffir lime leaf, lemon lime sauce
Roasted pumpkin + taleggio arancini, tomato sugo
Ten spiced Bangkok duck spring rolls, plum sauce
Persian lamb pastilla, pomegranate and apricot gel

WANDERING DESSERT

Chocolate and peanut butter brownie, salted caramel, peanut brittle
Cherry ripe panacotta, coconut, cherry jelly, chocolate shortbread
Mini pavlova, roasted peach, raspberry mojito macaron, lime, mint jelly
Yuzu éclair, white chocolate, yuzu glitter

SUPPER

Kataifi prawn skewer, sumac
Salt + pepper calamari, sriracha
Chipotle chicken bao, pineapple gel, black corn salsa
Wagyu beef slider, jack cheese, dill pickle, American mustard mayo
Tuscan meatball sub, tomato truffle sugo, rocket, parmesan

LITTLE BOWLS

Hot smoked Tasmanian salmon, lemon butter sauce, crispy kale
Poached free range Yarra Valley chicken, wild rice
24-hour braised lamb shoulder, guacamole cream, chilli salsa
Braised beef brisket, creamed potato, onion gravy, smoky bacon
Chick pea falafel, zucchini mint salad, tahini yoghurt, shaved radish salad

THEMED FOOD STATIONS

TACO TRUCK

Looking for the authentic taste of Mexico with the fun flavour of a street festival?

SLIDER STATION

Whether it is a slow braised brisket, crispy Korean chicken or spiced tofu everyone loves a slider or two.

BAO BAR

Create a theme of the East with our famous Bao Bar. Why not theme the whole space as the streets of Asia?

SEAFOOD SHACK

Fresh from the South Melbourne Markets, create that sense of a coastal summer holiday.

All dietary requirements are able to be catered to.

SHARED ENTREE

House cured gravlax, pickled beets, dill crème fraiche & watercress

Hand made local Burratina, heirloom tomato salad, caramelised balsamic

Seared tuna nicoise salad, crisp potato, black olives, soft egg & baby beans, tomato dressing

Carpaccio of black market black angus beef, truffle mayo, caper berries, focaccia & shaved pecorino

Italian cured ham, black olive toasts, goats cheese mousse, thyme & avocado, baby herb salad

Citrus Cured snapper, pickled onion, nigella & pink peppercorn, baby coriander & crisp shallot

SHARED MAINS

Fennel and citrus cured Tasmanian ocean trout, blistered heirloom tomatoes, grilled zucchini, basil snow

Bannockburn Free Range Chicken, charred and roasted root vegetables, dauphinoise potato

Victorian Lamb Shoulder, Ajo Blanco, roasted zucchini + eggplant, pomegranate, potato croquette, tahini yoghurt

Standing Aberdeen Angus rib roast, Yorkshire pudding, roasted root vegetables, chateau potatoes

Traditional Beef Wellington scented, truffle, hollandaise sauce, creamed potatoes

SALADS + SIDES

Thyme roasted vegetable salad, baby heirloom carrots, pumpkin, parsnip, brussel sprout leaves

Black and white quinoa, roasted cauliflower and chickpeas, pomegranate, goats cheese, fresh herbs

Panzanella salad, tomato medley, Lebanese cucumber, ciabatta, red pepper, capers, basil

Mesculin salad, baby cucumber, cherry and yellow pear tomato, avocado

Chargrilled broccolini, edamame, sesame and ginger pink sea salt

Roasted kipfler potatoes

PLATED ENTRÉE

Lakes Entrance baby snapper carpaccio, preserved lemon cure, shaved asparagus, broccoli buds, white balsamic jelly, orange puree

Prawn and squid ink ravioli, peninsula greens, salt baked celeriac, samphire and sea grapes, prawn and shallot vinaigrette

Layered heirloom tomato terrine, handmade local burrata, hay ash, tomato sugo, herb croquette, mascarpone fondant, basil chips

Yarra Valley free range chicken and lemon thyme compression, streaky bacon, wild elk and herb salad, sauce gribiche sauce, lemon thyme oil

Oolong tea smoked Milawa duck breast, salad of Asian inspired confit, green mango, coriander and popcorn shoots, chilli jam

Mayura station wagyu bresaola, free range truffle egg gel, brioche soldiers, deep fried quail egg, Gippsland wild rocket, parmesan

PLATED MAIN

Humpty Doo barramundi fillet, finger lime and scallop salsa, coriander greens, spiced corn gel, shiso, black sesame

Confit of Tasmanian ocean trout, smokey beetroot puree, Meredith goats curd, shaved fennel, potato and lemon skordalia

Bannockburn free range chicken, confit leg hash, parsnip puree, wilted baby gem, dried peas and pancetta, pickled walnut salsa, thyme jus

Gippsland lamb loin, wild mushroom pithivier, carrot cream, brown butter spinach, roasted heirloom carrots, du puy lentils

Herb roasted Pinnacle beef fillet, slow cooked wagyu topside, horseradish custard, summer pea puree, shaved kipfler

All served with house made bread, Victorian late harvest olive oil

DESSERT

Madagascar vanilla yoghurt panacotta, spiced crunchy toast, Blackberry jube, lemon balm

Buttered popcorn mousse, salted caramel marshmallow, banana and chocolate malt

Compressed roasted Victorian pear and rhubarb, white chocolate crumb, vanilla custard mousse

Warm dark chocolate pudding, choc chip cookie and cream, Kirsch cherries, milk chocolate sauce

Victorian shared cheese platters, house made crackers, spiced apple, toasted nuts

Our pastry chef can design and create a specialty or wedding cake for your event

All dietary requirements are able to be catered to.

Cocktail event

- + Your choice of 8 canapes
- + Premium beverage package for 2 or 3 hours
- + 10 cocktail tables

Extended cocktail event

- + Your choice of 6 canapes, 2 more substantial and 2 wandering dessert
- + Premium beverage package for 5 hours
- + 10 cocktail tables

2 course dining

- + Shared or plated entrée and main course
- + Your choice of either entrée or dessert
- + Premium beverage package for 3 hours
- + Freshly brewed coffee and a selection of teas with house-made chocolates

3 course dining

- + Your selection of entrée, shared platters or plated main course and dessert
- + Premium beverage package for 5 hours
- + Freshly brewed coffee and a selection of teas with house-made chocolates

4 course dining

- + Your choice of 3 canapes
- + Your selection of entrée, shared platters or plated main course and dessert
- + Premium beverage package for 6 hours
- + Freshly brewed coffee and a selection of teas with house-made chocolates

ALL EVENTS INCLUDE:

- + Woolstore venue hire
- + Long banquet tables and black chairs
- + Premium linen
- + Security

PRICING

	hour	\$ per head
Cocktail party	2	95
Cocktail party	3	110
Extended cocktail party	5	125
2 course dining	3	170
3 course dining	5	190
4 course dining	6	215
Themed food stations		POA

Based on a minimum of 100+ guests

PREMIUM

- + The Hill Brut Cuvee
- + The Hill Sauvignon Blanc
- + The Hill Cabernet Shiraz
- + James Boags Premium
- + Cascade Light
- + Capi mineral drinks

Included In Packages

DELUXE PACKAGE

- + Mt Duneed Sparkling
- + Mt Duneed Pinot Grigio
- + Mt Duneed Shiraz
- + Premium Imported Beers
- + Cascade Light
- + Capi mineral drinks

Upgrade

- + 5 pp - 2hr event
- + 9 pp - 3hr event
- + 13 pp - 5 hr event

PLATINUM

- + Domain Chandon NV
- + Chandon Sauvignon Blanc
- + Chandon Shiraz
- + Premium Imported Beers
- + Cascade Light
- + Capi mineral drinks

Upgrade

- + 10 pp - 2hr event
- + 15 pp - 3hr event
- + 20 pp - 5 hr event

COCKTAILS

- + Spiced Pear Daiquiri
- + White Sangria
- + Rosie Fields
- + Vanilla Rose
- + Bramble
- + Classic Mojito

9.5 Per Cocktail

PP PH = Per Person Per Hour
Beverages on consumption available

WEBSITE

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