



WOOLSTORE + CO.

melbourne workshops + 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.

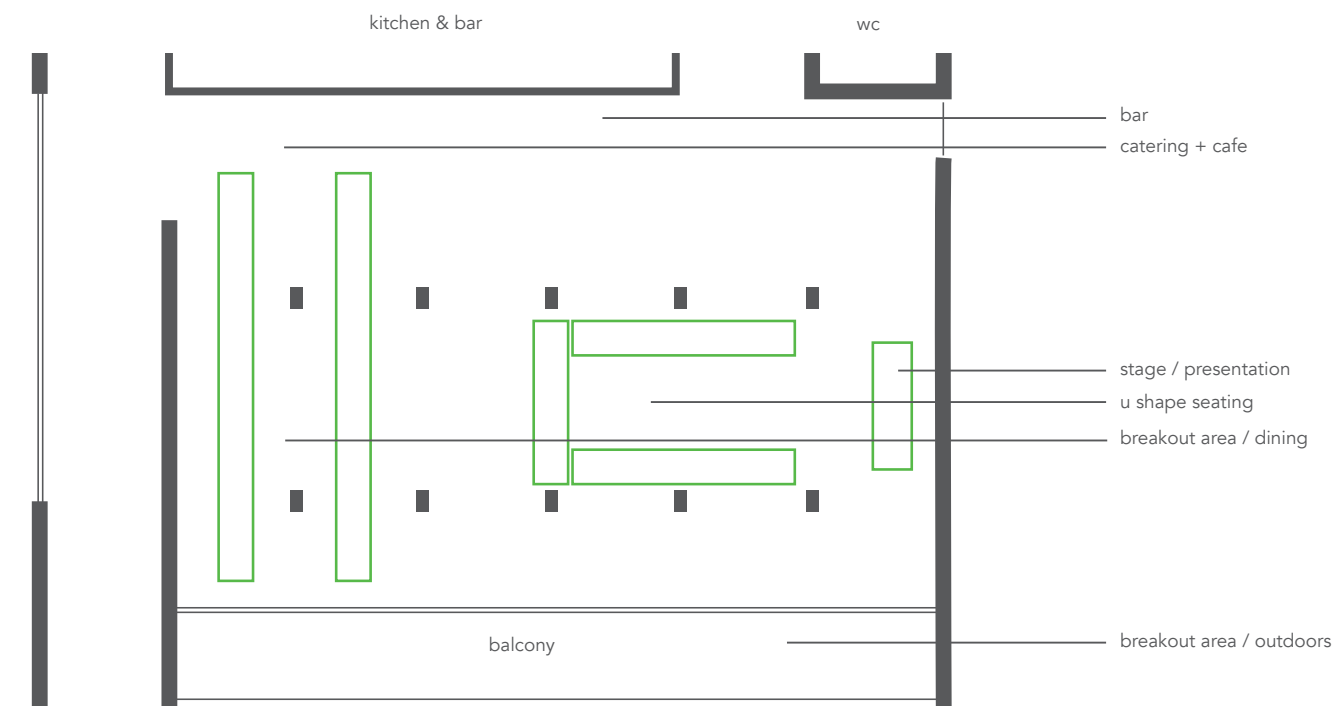
We can deliver a diverse range of events from workshops and conferences through to product launches and team building. Whatever the style of your event, we will provide a unique and engaging experience for your guests.

Our Services

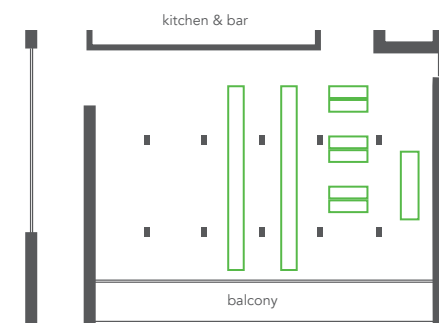
We love food and we love events. Our in-house team, Bay Leaf Catering, are renowned for delivering restaurant quality food with exceptional service. Serving Code Black coffee, roasted locally in Brunswick, and house baked French pastries our onsite café is a welcome addition for corporate events.

Our versatile event space includes breakout areas, outdoor balcony, commercial kitchen and quality AV system. We can easily offer exciting add-on's to your event including; post event drinks, team building or team cooking activity or even a fabulous sit down dinner.

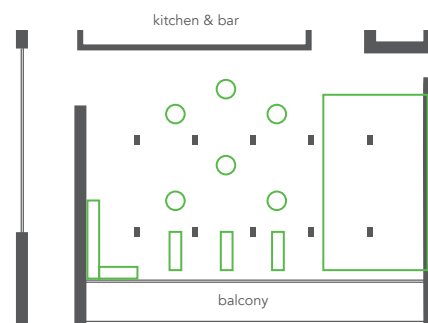
CONCEPT LAYOUTS



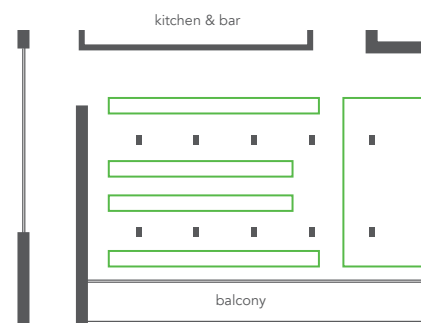
+ Workshop



+ Team Building - Cooking School



+ Cocktail



+ Dining

CAPACITY

- + 50 U Shape
- + 100 Theatre

WORKSHOP STYLES

- + Retreat
- + Product demos
- + Team building
- + Conferences

FEATURES

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

Workshops, meetings or training days at Woolstore + Co.

Catering for all style of events, Woolstore + co. offers versatility combined with personalised service. Its the ideal location for meetings, small conferences, workshops and training sessions. Our warehouse space which is 2 kilometres from the CBD is filled with natural light and within close proximity of car parking, trains and trams.

Its also home to Bay Leaf Catering's kitchen so all your catering needs is at your fingertips. We also have a barista that can provide espresso coffee all day long.

Half Day – 5 hours

Morning or Afternoon Tea and Working lunch

\$65 per person

Full Day – 8 hours

Morning, Afternoon Tea and Working lunch

\$75 per person

Includes:

- + Full day venue hire from 9.00 am - 5.00 pm or half day being 9.00 am-2.00 pm / 12.00 pm-5.00 pm
- + 2 microphones and speakers
- + Wi-Fi access
- + Arrival tea & coffee
- + Morning & afternoon tea (half day is either morning or afternoon tea)
- + Our working lunch - a selection of sandwiches, wraps and salads (or an upgrade to one of our buffet styles)

Additional:

- + Hot bowl dishes + \$10 per person
- + Hot buffet lunch + \$20 per person
- + Barista tea/coffee + \$9 per person

We can organise:

- + Additional AV such a projector, screen, white boards or flipcharts
- + Cocktail party or dinner post workshop
- + Team building cooking experience
- + Other games or team building activities



TEAM BUILDING WITH URBAN KITCHEN:

Looking for something different to inspire your team and build team confidence? {insert link to UK website} Our Corporate events have been specially designed to engage, interact and challenge. We can organise the team to participate in the following classes whether it's doing the cooking, mixing the cocktails or setting up the pop up restaurant for all guests to enjoy at the end.

Select From;

- + Amazing CookingRace
- + Sensational Street Food Feast
- + Around The World
- + Pizza Perfect
- + Dumpling Delicious

These classes range in duration with prices starting from \$95 per person

MORNING & AFTERNOON TEA

Sweet

Lemon and blueberry friend (GF)
House made muffin
Woolstore + Co mini Danish
Scones with jam + cream
Chocolate pretzel brownie
Apricot and coconut slice
Carrot and walnut cake (GF)
Lemon meringue tart

Savoury

Maple bacon, smoked egg and chive tart
Pea, mint and fetta tart
Smoked salmon bagel, horseradish crème fraiche
Chorizo, sweet pepper and potato frittata, black olive (GF)
Mini croque monsieur
Beef and Burgundy pie, house ketchup
Wagyu beef sausage roll, house ketchup

Healthy

Puffed quinoa chocolate hedgehog (GF)
Granola bar Tahini salted caramel bar (GF)
Raw protein bar (GF)
Fresh fruit skewers

WORKING LUNCH

Sandwiches

A selection of gourmet fillings in
Multigrain sandwich points
House made rolls
Tortilla wraps

Select 2 salads

Tuna nicoise salad, baby potato, green bean, egg (GF)
Japanese poached chicken and soba noodle salad
Beef and green papaya salad, hot herbs, tamari, ginger (GF)
Charred lamb, freekah and roasted vegetable salad
Brown rice and supergreen salad, chilli honey (GF, V)

Add hot buffet bowls

Add some hearty hot buffet bowls to keep your team going!
House made gnocchi, roasted tomato, pecorino (V)
Hot smoked salmon fishcake, lemon butter sauce, crispy kale (GF)
24-hour braised lamb shoulder, guacamole cream, chilli salsa (GF)
Poached Yarra Valley chicken, wild rice, crispy rice, baby cosberg (GF)

Additional \$9.9 per person per selection

GOURMET BUFFET

Treat your team to a delicious and hearty buffet meal instead. Select from 2 mains below

Lemon mascarpone risotto, flaked confit ocean trout, fennel, blushed tomato (GF)

Thai spiced wild barramundi, ginger greens, lime chilli butter, crispy rice noodle (GF)

Bon Bon of caramelized pumpkin, spinach and ricotta, pumpkin gel, tomato jam (V)

Char sui chicken, shaved asparagus, broccolini, mint & samphire, orange yuzu dressing (GF)

Slow braised chicken, tarragon cream, Jerusalem artichoke & charred green bean salad, caramelised radicchio (GF)

Slow cooked Gippsland lamb shoulder, warm salad of Israeli cous cous, pomegranate, flatbread chips

Lamb shank braised with rosemary stuffed with spiced eggplant, smashed chick peas, char grilled butter beans and baby onions (GF)

Beef Cheek, mashed potato, red wine jus, pickled shallots, peas (GF)

Beef Brisket, braised 24 hours, brown butter spinach, parsnip puree, seasonal vegetables

All served with a garden salad and freshly baked bread

Additional \$20.00 per person

WEBSITE

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