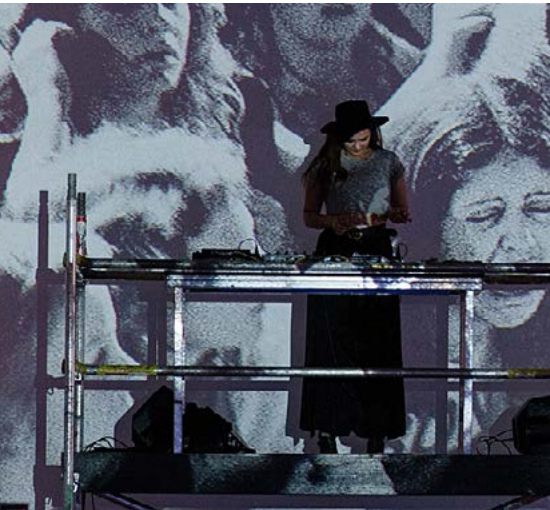


A hand with bright yellow nail polish is pouring a stream of gold glitter into a clear glass. The background is a soft, light pink. A white rectangular box is overlaid on the center of the image, containing text.

MELBOURNE'S
culinary event space

EVENT PACKAGES



“ People who love to eat are always the best people.”




**A culinary hub,
food studio,
the perfect party.**



**LOCATED IN THE INDUSTRIAL BACKSTREETS OF
NORTH MELBOURNE**

- + A versatile urban event space only 5 minutes from the heart of the CBD
- + Boasting a magnificent 19th century heritage facade
- + Spacious contemporary open plan design with polished concrete floors
- + Undercover balcony perfect for Melbourne's unpredictable weather
- + Our events team can provide catering, staffing, theming and equipment hire.
- + On-site café and barista
- + Removable cooking stations
- + Flexible floorplan

- + Weddings
- + Corporate
- + Events & Celebrations
- + Product Demos
- + Cooking School
- + Team Building
- + Conferences & Workshops



**“ One cannot think well,
love well, sleep well,
if one has not dined well.”**

VIRGINIA WOOLF

**Design your perfect party with our
experienced events team**

STAND UP

Snapper ceviche, corn tostada,
lime and jalapeno

Char siu duck and kohlrabi pancake,
spring onion

Chicken okonomiyaki, shiitake,
puffed rice and kewpie

Sticky pork, pineapple, peanut and spring onion

Crispy prawn wonton, furikake mayo
and fingerlime

//

Seared tuna, raw slaw and ponzu,
wild rice and shiso

//

Lemon and thyme baby cake

Pina colada panna cotta

\$95pp

TO SHARE

Snapper ceviche, coriander oil, grapefruit, shiso

Rare roast Angus Beef, Summer radish, crème
fraiche, salmon pearls, onion ash

//

Seared beef tenderloin, miso, broccolini, pickled
ginger and sesame

Ginger and soy barramundi, kohlrabi salad,
ponzu dressing

//

Roast broccolini, sweet soy,
pickled chillies, coriander

Crushed Kipfler potatoes, horseradish
crème fraiche, baby herbs

//

Stone fruit and almond tart, mascarpone

\$130pp

HAWKER STYLE

Soy glazed tuna, radish, wasabi cream
and salmon pearls

Fried mac and cheese, soy ketchup and
pickled chilli

Korean fried chicken, miso and kombucha
BBQ sauce

//

Crispy fish bocadillo, herb aioli
and pickled chillies

Cochinita pork quesadilla, smoked cheddar and
green pepper salsa

Korean BBQ brisket bun, gochujang and
kim chi cucumbers

//

Yuzu curd tart, raspberry meringue

Chocolate and hazelnut gâteau

\$90pp

+ Design your own with our events team
+ Add in a grazing station
+ Beverages on consumption or as a package



Our wine lists are constantly evolving, tell us what's important to you,

let us build it.

- + SIMPLE WINE LISTS ON CONSUMPTION
- + TAILORED BEVERAGE PACKAGES
- + FUN IDEAS FOR EXTRA PUNCH

Gin Station

Create your own Gin & Tonics with our premium gin selection & quality mixers

\$25pp per hour

Jugs of Pimms

All the trimmings, fruit and mixers

Perfect with our Summer feasting

\$12 per jug

Margarita Slushies

With salt & lime we're feeling fine

\$15pp per hour

\$180 set up

Mimosas & Bellinis

Let us boost up your bubbles with some sweets & make it peachy

\$12 per cocktail

Aperol Spritz

Everyone's favourite way to start

Soda, ice & orange, the coolest classic

\$12 per Spritz

Espresso Babytinis

A miniature version of a classic favourite, Baby Espresso Martinis to cap off your night

\$8 per tini



Urban Playground



A streets of Melbourne party package complete with food stations and margarita slushies

From Buddy's Best Burgers to Tiny Tina's Bao Barn enjoy the Melbourne streetscape under one fun filled roof in our fabulous North Melbourne venue.

- + Local craft beers
- + Giant Jenga, Table tennis
- + DJ's & Dancing
- + Add in a margarita slushie machine

Stand up from \$95pp
Sit down from \$130pp
Beverages on consumption



Garden State



A croquet party, a field affair, enjoy a grazing picnic in an Urban Oasis

A Christmas party package for grazing, feasting and parlour games.

- + Indoor croquet
- + Add in Perfect Pimms or a Gin Station with a twist
- + Shared menu & feasting tables
- + Sweet grazing table

Stand up from \$95pp
Sit down from \$130pp
Beverages on consumption



Spanish Fiesta



Urban Kitchen is hosting Melbourne's biggest Spanish Fiesta - The cooking class for all

Book in teams of 10+ and your office can join in our Spanish cooking class for the day.

Enjoy a sangria on arrival and learn to make paella with our professional chefs.

You create the pintxos, we'll keep the cervesas cold!

Tickets \$75pp
Beverages on consumption from the bar

If you're plans are outside the box,

GET IN CONTACT, WE'D LOVE TO HOST

WOOLSTORE + CO HOSTS URBAN KITCHEN COOKING
CLASSES, HAS AN ONSITE CATERER BAYLEAF CATERING
AND IS ALSO AVAILABLE FOR DRY HIRE.

(03) 9690 5831 // INFO@WOOLSTOREANDCO.COM.AU // URBANFOODIES.COM.AU

