



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

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

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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

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

Ginger and soy barramundi, kohlrabi salad,  
ponzu dressing

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Roast broccolini, sweet soy,  
pickled chillies, coriander

Crushed Kipfler potatoes, horseradish  
crème fraiche, baby herbs

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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

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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

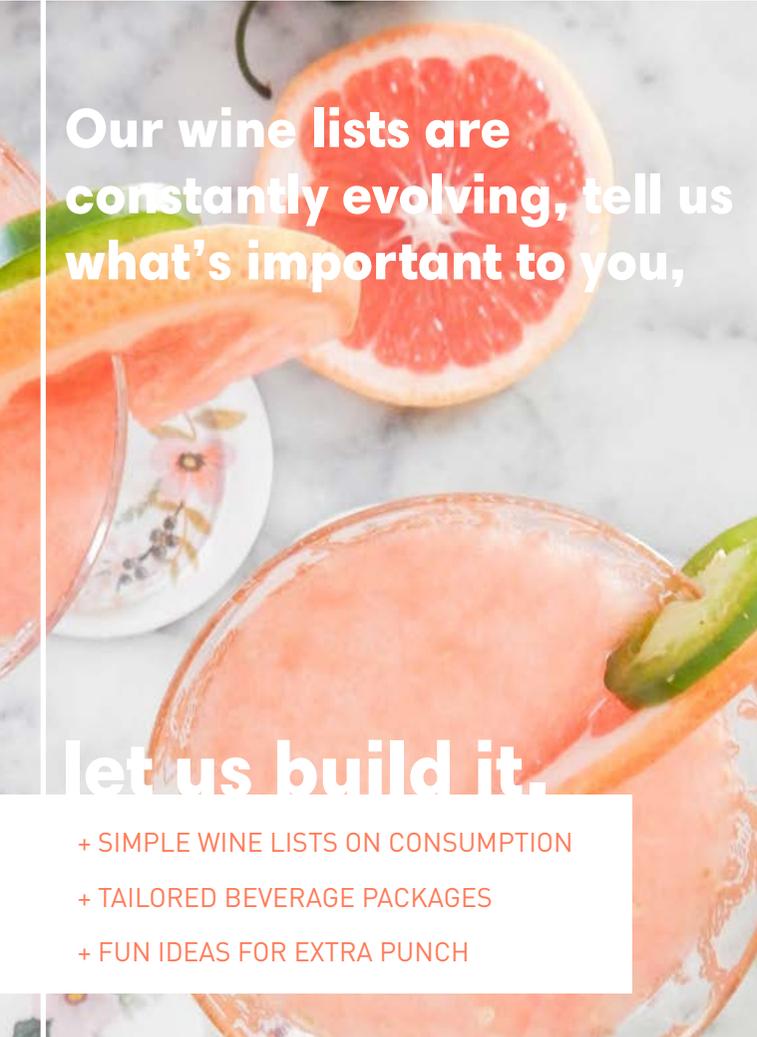
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Yuzu curd tart, raspberry meringue

Chocolate and hazelnut gateau

**\$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

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**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

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**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!

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**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](mailto:INFO@WOOLSTOREANDCO.COM.AU) // [URBANFOODIES.COM.AU](http://URBANFOODIES.COM.AU)

