



# THE WOOL MILL

*Function Pack*

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# THE WOOL MILL

The Wool Mill is a beautifully restored 1930's warehouse venue, an urban minimalist's dream. Located in the heart of Brunswick East, this gorgeous industrial event space can host up to 400 guests.

## **ALL OF OUR EVENT PACKAGES INCLUDE:**

A dedicated Event Coordinator

On the day staff and service

Cutlery, crockery, crystal glassware

A selection of furniture

AV can be arranged on request

Our minimum spends vary depending on date, package and style of event. If you have something more custom in mind, we provide personalised proposals.

The Wool Mill

(03) 9384 5272

\*All prices listed are subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. For events held from January 1, 2025 packages will be subject to a \$10pp increase.





# THE SPACES

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All of the spaces listed below are included within all of our event packages.



## MEZZANINE

**STANDING: 100**

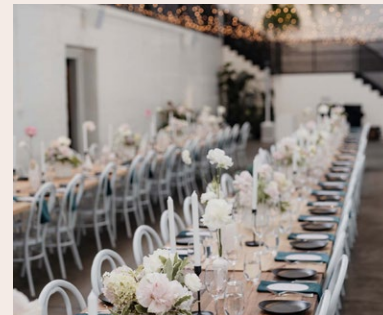
A light-filled restored warehouse space with two options for seating.



## COCKTAIL

**STANDING: 50**

The ideal space to meet and greet.



## FEASTING HALL

**STANDING: 300 | SEATED: 210**

The perfect space for a sit down dinner or open plan cocktail event.



## SPEAKEASY BAR

**STANDING: 20**

What's more Melbourne than bringing your guests through to a hidden speakeasy bar?!





# DELEGATE PACKAGES

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## **FULL DAY DELEGATE:**

**8 hours | \$120pp**

### **MENU ITEMS**

Morning Tea (2 pieces pp)

Lunch (sandwiches, wraps and salads)

Fruit Platter

Afternoon Tea (2 pieces pp)

Mints

### **BEVERAGES**

Water, tea and coffee

Soft drink / juice during meals

## **HALF DAY DELEGATE:**

**4 hours | \$80pp**

### **MENU ITEMS**

Morning Tea (2 pieces pp)

OR

Afternoon Tea (2 pieces pp)

Lunch (sandwiches, wraps and salads)

Fruit Platter

Mints

### **BEVERAGES**

Water, tea and coffee

Soft drink / juice during meals

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# DELEGATE PACKAGES MENU

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## MORNING / AFTERNOON TEA:

Full day delegate: Select 4 items | Half day delegate: Select 2 items

### SAVOURY

#### MINI BAGEL

Smoked salmon, herb cream cheese

#### MINI BLT BAGEL

Crispy bacon, lettuce, tomato, mayo

#### FALAFEL (V)

Tzatziki, fresh mint

#### CROQUE MONSIEUR

Ham, gruyere cheese

#### VEGETABLE SAMOSA (V)

Tamarind chutney

#### VEGAN PUFF (VE)

Mango chutney

#### MINI PIE

Chicken and leek

#### PRAWN SUSHI (GF, DF)

Caviar, shichimi, cucumber, kewpie mayo

#### MINI BANH MI

Roast chicken, pickled carrot, spring onion

### SWEET

#### HOMEMADE SCONES (V)

Whipped cream, jams

#### ASSORTED DONUTS (V)

Jam, custard, nutella

#### NATURAL YOGHURT (V)

Housemade granola, berries

#### WHITE CHOCOLATE AND CRANBERRY PROTEIN BARS (V)

#### ASSORTED MACARONS (V)

#### ASSORTED CAKES AND SLICES (V)

## LUNCH:

Select 4 items

### HAM ROLL

Grandmother ham, cheese, mustard, pickle

### PASTRAMI ROLL

Pastrami, swiss cheese, pickles, salad

### SUNDRIED TOMATO AND PESTO ROLL (V)

Fresh mozzarella, sundried tomato pesto, rocket

### FALAFEL WRAP (V)

Falafel, whipped hummus, coriander, pickled carrot

### CHICKEN SCHNITZEL WRAP

Chicken schnitzel, slaw, chipotle mayo

### CAESAR SALAD WRAP

Grilled chicken, egg, cos lettuce, parmesan cheese

### TRADITIONAL SAUSAGE ROLL

Tomato relish

### TOFU RICE PAPER ROLL (VE, GF)

Hoisin sauce

### HAM AND CHEESE CROISSANT

### TOMATO AND CHEESE CROISSANT (V)

## SALADS:

Select 2 items

### CAESAR SALAD

Cos, prosciutto, egg, parmesan cheese, croutons

### POTATO SALAD (V, GF)

Baby chats, gherkins, dill, sour cream, spring onion

### GREEK SALAD (V, GF)

Cos, cucumber, tomato, feta, olive, sumac dressing

### PASTA SALAD (V)

Orecchiette, basil pesto, sun dried tomato, almond, pana gradano

Gluten free menu available upon request.

(V) Vegetarian (VE) Vegan (GF) Gluten free (GFO) Gluten free option available (DF) Dairy free (DFO) Dairy free option available (FOA) Fodmap option available

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.



# ADDITIONS

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## UPGRADE LUNCH TO A BUFFET:

+ \$29pp

Select 2 items and 1 side dish

### BRAISED PORK (GF, DF)

Braised pork, fennel purée, potato rosti, spring peas, juniper jus

### LEMON AND THYME ROASTED CHICKEN (GF, DFO)

Lemon and thyme roasted chicken, roasted pumpkin, rosemary cream, pepita seed dressing

### MOROCCAN LAMB SHOULDER (GF, DF)

Eggplant kasundi, minted jus

### MARKET FISH (GF, DF)

Green papaya salad, sour yellow curry

### GNOCCHI (VE)

Roasted tomato sugo, pangrattato

### ORECCHIETTE VERDE (VE)

Rocket pesto, sunflower seeds, summer greens

### SRI LANKAN CHARRED EGGPLANT (VE, GF, FOA)

Spiced dahl, fenugreek, coconut sambal, curry leaves

### LEMONGRASS PUMPKIN (VE, GF, FOA)

Lemongrass pumpkin, green curry, papaya salad

## SIDES:

### ROASTED CARROTS (V, GF)

Whipped tahini, cumin seed dressing

### OLIVE OIL POTATOES (V, GF)

Sea salt, thyme

### SEASONAL GREENS (VE, GF)

French dressing

## BREAKFAST:

+ \$14pp

Select 2 items

### BAKED EGG TART (V)

Tomato, bocconcini, basil

### BAKED EGG TART

Bacon, mushroom, spinach

### MINI TURKISH LAVOSH

Fried egg, bacon, cheddar

### MINI TURKISH LAVOSH (V)

Fried egg, mushroom, tasty cheddar

Gluten free menu available upon request.

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# COCKTAIL PACKAGES

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## ONE HOUR PACKAGE:

**1 hour | \$65pp**  
**Select 3 canapés**

Diamond drinks  
Platinum drinks (extra \$12pp)

## TWO HOUR PACKAGE:

**2 hour | \$95pp**  
**Select 5 canapés**

Diamond drinks  
Platinum drinks (extra \$12pp)

## THREE HOUR PACKAGE:

**3 hour | \$120pp**  
**Select 7 canapés**

Diamond drinks  
Platinum drinks (extra \$12pp)

## FOUR HOUR PACKAGE:

**4 hour | \$140pp**  
**Select 10 canapés**

Diamond drinks  
Platinum drinks (extra \$12pp)

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# COCKTAIL MENU

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## COLD CANAPÉS:

### PARMESAN MACARON (V)

Balsamic onion, goats cheese

### ROSTI (VE, GF)

Potato, pumpkin hummus, dukkah

### EGGPLANT TARTLET (V, GF)

Feta, pomegranate, chilli

### SMOKED SALMON BLINI

Crème fraîche, dill

### RICE PAPER ROLL (VE)

Tofu, hoisin sauce

## OYSTERS:

\$4pp

## HOT CANAPÉS:

### MAC AND CHEESE CROQUETTES (V)

Chipotle aioli

### SOUTHERN STYLE FRIED CHICKEN

Ranch sauce

### PARMESAN ARANCINI (V, GF)

Tomato, herb aioli

### KATSU CHICKEN SLIDER

Wasabi mayo, kimchi, matcha brioche

### PULLED PORK SLIDER

BBQ marinade, pickles

### CHARRED CORN EMPANADAS (V)

Sweet chilli, sour cream

### VEGETABLE SAMOSA (VE)

Tamarind chutney

### FETA QUICHE (V)

Tomato, olive

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# PLATED PACKAGES

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## **GOLD:**

**4 hour | \$135pp**

### **MENU ITEMS**

3 chef selection canapés  
Artisan bread  
Antipasto entrée  
Alternate plated main

### **BEVERAGES**

4 hour beverage package  
Furphy Ale  
House red, white, sparkling wine  
Soft drink, juice

## **DIAMOND:**

**5 hour | \$155pp**

### **MENU ITEMS**

Charcuterie grazing table  
Artisan bread  
Alternate plated entrée  
Alternate plated main

### **BEVERAGES**

5 hour beverage package  
Complimentary Bellini cocktail  
2 premium beers  
House red, white, sparkling wine  
Soft drink, juice  
Tea, coffee

## **PLATINUM:**

**5 hour | \$175pp**

### **MENU ITEMS**

3 chef selection canapés  
Antipasto platter  
Artisan bread  
Alternate plated entrée  
Alternate plated main  
3 shared petit fours desserts

### **BEVERAGES**

5 hour beverage package  
Open bar cocktails (select 3)  
Unlimited house spirits  
2 premium beers  
House red, white, sparkling wine  
Soft drink, juice  
Tea, coffee

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# PLATED MENU

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## ENTRÉE:

### ROASTED QUAIL (GF, DF)

Turmeric, lemongrass, green nahm jim, Asian herb salad

### MARKET FISH CEVICHE (GF, DF)

Lime, jalapeño, chives, squid ink, sea herbs

### BEEF CARPACCIO (DF)

Mushroom ketchup, saltbush, pickles, sourdough croûte

### ORECCHIETTE (V)

Rocket pesto, sunflower seeds, summer greens

### TWICE COOKED PORK (GF, DF)

Gochujang, kimchi, sesame cucumber, bean sprout

### GNOCCHI (VE)

Roasted tomato sugo, pangrattato

### ROASTED CHICKEN MARYLAND (GF)

Corn purée, caponata, salsa verde

## MAIN:

### LEMON AND THYME ROASTED CHICKEN (GF, DFO)

Lemon and thyme roasted chicken, roasted pumpkin, rosemary cream, pepita seed dressing

### SLOW-COOKED BEEF CHEEK (GF, DFO)

Slow-cooked beef cheek, onion soubise, basil marinated asparagus, vine roasted tomato, jus

### MARKET FISH (GF, DF)

Asian summer salad, sour yellow curry

### BRAISED PORK (GF, DF)

Braised pork, fennel purée, potato rosti, spring peas, juniper jus

### MOROCCAN LAMB SHOULDER (GF, DF)

Eggplant kasundi, minted jus

### SMOKED BRISKET (GF, DF)

Smoked brisket, sweet potato and five spice purée, apple and cabbage slaw, maple jus

### SRI LANKAN INSPIRED CHARRED EGGPLANT (VE, GF, FOA)

Spiced dahl, fenugreek, coconut sambal, curry leaves

### LEMONGRASS PUMPKIN (VE, FOA)

Lemongrass pumpkin, green curry, papaya salad

## SWEET:

\$16pp

Your choice of two

### LEMONGRASS PANNA COTTA (V)

Lychee, ginger crumb, coconut

### LEMON MERINGUE TART (V)

Passion fruit

### TIRAMISU (V)

Coffee, chocolate, raspberry

### CHOCOLATE BROWNIE (V, GF)

Malted cream, walnut, strawberry

### RASPBERRY OPERA (VE, GF)

Summer berries, orange

## ELEVATED MAIN:

\$17pp

Your choice of two

### HONEY GLAZED DUCK BREAST (GF)

Beetroot, braised puy lentil, cocoa nib jus

### SEARED EYE FILET

Pommes anna, summer greens, maple jus

### ROASTED SALMON (GF)

Quinoa, macadamia, green peas, grilled lime

### SEARED LAMB FILLET (GF)

Romesco, eggplant, baby corn, jus

## SIDE:

\$5pp

Per selection

### ROASTED CARROTS (VE, GF)

Whipped tahini, cumin seed dressing

### OLIVE OIL POTATOES (VE, GF)

Sea salt, thyme

### SEASONAL GREENS (VE, GF)

French dressing

### ROCKET SALAD (V, GF)

Shaved parmesan, balsamic, toasted almonds

### ASIAN SLAW (V, GF)

Miso dressing, fresh herbs

### HEIRLOOM TOMATO SALAD (VE, GF)

Cucumber, onion, olives, baby cos, lemon, oregano dressing

## ON THE TABLE:

Artisan bread, olive oil, salt and pepper

Gluten free menu available upon request.

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# BEVERAGE PACKAGE

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Beverage packages must be added in conjunction with food packages.

## DIAMOND:

2 hour | \$55pp

4 hour | \$75pp

### HOUSE WINES

Included in all standard packages:

Rothbury Estate Sparkling Cuvee

Rothbury Estate Shiraz Cabernet

Rothbury Estate Sauvignon Blanc

### BEER

Kirin Ichiban

James Squire 150 Lashes Pale Ale

### NON-ALCOHOLIC

Soft drinks

Tea

Coffee

## PLATINUM:

2 hour | \$65pp

4 hour | \$85pp

### HOUSE WINES

Included in all standard packages:

Rothbury Estate Sparkling Cuvee

Rothbury Estate Shiraz Cabernet

Rothbury Estate Sauvignon Blanc

### BEER

Kirin Ichiban

James Squire 150 Lashes Pale Ale

### NON-ALCOHOLIC

Soft drinks

Tea

Coffee

### SPIRITS

Wyborowa Vodka

Jim Beam Bourbon

Johnnie Walker Red Label

Whiskey

Gordon's Gin

Bacardi Rum

### COCKTAILS

3 signature cocktails

\* Custom quotes on different beers available.

\*\* All beverages are subject to change and availability.

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# GET IN TOUCH

(03) 9384 5272

[sales@nudo.co](mailto:sales@nudo.co)

Book a venue visit [HERE](#)

[thewoolmill.com.au](http://thewoolmill.com.au)

[@the.wool.mill](https://www.instagram.com/the.wool.mill)

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