



WEDDING COMPENDIUM



WELCOME

At The Old Woolstore, we believe in attention to detail, premium catering and exceptional service.

We will happily tailor your special day to suit you. Our experienced in-house Wedding Coordinator will be by your side to guide you through all the details.

Our venue can cater for up to 120 guests. Whether it be your ceremony, reception or both, The Old Woolstore is the perfect choice!

CONTACT

Events Team

(03) 6235 5317
events@oldwoolstore.com.au



YOUR CEREMONY

THE ROSE GARDEN*

If you are thinking of an outdoor setting for your ceremony, we recommend our Rose Garden.

The Rose Garden provides a natural botanic backdrop for you to exchange vows in front of friends and family.

Following the ceremony there is time for photos, we suggest you consider our Post Ceremony Package. This package includes a glass of Tasmanian Sparkling and our chef's selection of canapés (3 per person), available at \$16 per person.



*Subject to weather

YOUR RECEPTION

THE MERINO ROOM

Our Merino Room provides you with a blank canvas to design a reception that suits your personal style. Our specialised team can help with table styling set-up, taking the stress out of your day.

The room features a private serviced bar, with space for a dance floor, DJ or acoustic duo.



EAT + DRINK + DANCE

We can provide a-la-carte alternative drop menus and buffets for up to 120 guests, or together, create something more personalised for your guests.

Whatever your palate, we can design a wedding menu to suit a range of tastes and budgets.



PERSONALISED PACKAGE

We want your day to be perfect and we are more than happy to create a personalised package just for you!

THE INCLUSIONS

Table sets with your choice of white or black linen tablecloths and white linen napkins. White or silver satin trim for the Bridal Table. Glassware, cutlery, white chair covers and sashes.

Wedding cake cut and served to guests following dessert, or at a specific time.

The Newlywed Stay
Complimentary Deluxe Spa Apartment for the newlyweds on their wedding night, including sparkling wine and box of chocolates.

Full buffet breakfast served in Stockmans Restaurant the following morning.

Late check out the following morning.

Please Note:
A minimum of 50 guests*
(Alternate drop for 80+ guests)

*Please discuss smaller weddings with our Events Coordinator

YOUR ACCOMMODATION

We are renowned for our spacious rooms and friendly hospitality. Showcasing a heritage-listed façade and a story steeped in history, we offer modern apartments and hotel rooms, all within easy walking distance of Hobart's waterfront and CBD.

We are able to provide a selection of rooms for your wedding guests at a discounted group rate, even if your ceremony is elsewhere!

We offer the following room types:

- Hotel Rooms
- Studio Apartments
- One Bedroom Apartments
- Deluxe Spa Apartments
- Two Bedroom Apartments

All rooms are subject to availability at the time of booking. Please contact our Events Coordinator to discuss your accommodation requirements.



OUR MENU PACKAGES

THE DETAILS

From a-la-carte menus for up to 120 guests to intimate family dinners*, we have a range of options available to suit your day. Alternatively, with our chef you can design your own unique selection.

Our menus are designed to celebrate the beauty of Tasmania's premium produce.

Our chefs can cater to a range of dietary requirements. Please contact our Events Team if you have any concerns.

*Minimum number requirements



SET BUFFET MENU

\$80.5 per person

ENTRÉE

Select one from the following (served to table)

CHEF'S CANAPÉ SELECTION (3 per person)

ROASTED PUMPKIN SOUP topped with basil pesto (GF, V)

SWEET POTATO SALAD with haloumi, asparagus, candied walnuts, roasted peppers and quinoa, tossed with chardonnay vinaigrette (GF, V)

MAIN

FORK DISHES - Select one from the following (served on buffet)

ORRICHETTE with roasted tomato, peas and ricotta (V)

THAI GREEN CHICKEN CURRY with steamed jasmine rice (GF)

CREAMY MUSHROOM AND TASMANIAN BRIE RISOTTO (GF)

CARVERY - Select three from the following (served on buffet)

TASMANIAN PORK STRIP LOIN with apple sauce (GF)

ROASTED SIRLOIN OF TASMANIAN BEEF encrusted with wholegrain mustard (GF)

SMOKED PAPRIKA AND LEMON INFUSED NICHOLS CHICKEN (GF)

ROASTED ROSEMARY INFUSED LOCAL LEG OF LAMB (GF)

WHOLE SMOKED HUON AQUACULTURE ATLANTIC SALMON (GF)

Includes demi-glace, roasted potatoes and pumpkin, steamed seasonal vegetables tossed in butter, fresh bread selection and condiments.

SALADS

Greek

Tossed leafy green

Mediterranean pasta

DESSERT

Select two from the following (served as alternate drop)

WARM DATE AND WALNUT PUDDING with vanilla bean ice cream and Tasmanian honey caramel

WHITE CHOCOLATE CHEESECAKE with fresh berry compote

PROFITEROLES with Frangelico chocolate ganache and raspberry curd

SALTED CARAMEL AND CHOCOLATE MOUSSE TART with toffee shards and double cream

INDIVIDUAL PAVOLVA topped with Chantilly cream and fresh berries tossed in cointreau (GF)

Served with freshly brewed coffee and tea, with petit fours.

(GF) Gluten Free | (V) Vegetarian



DELUXE MENU

\$88 per person

ENTRÉE

Select two from the following (served to table)

PAN-FRIED RANNOCH FARM QUAIL glazed with hoisin on a soba noodle and pickled vegetable salad

HOT SMOKED SALMON PATE marinated with lemon and dill and served with sourdough

HARRISA SPICED LAMB KOFTAS with roasted carrot and cumin purée and sumac yoghurt (GF)

MAIN

Select two from the following

TRIMMED LAMB LOIN baked with confit garlic and herb crust and roasted eschalot pan jus

MUSTARD GLAZED PORK CUTLET with white bean puree and braised red cabbage (GF)

HERB ENCRUSTED SIRLOIN OF BEEF served with a red current glaze (GF)

CHICKEN BREAST pocketed with sundried tomatoes, Kalamata olives and bocconcini cheese with gremolata (GF)

TASMANIAN ATLANTIC SALMON with a basil and lemon pilaf and roasted red pepper coulis (GF)

DESSERT

Select two from the following served to table

CHOCOLATE POT with salted caramel shards and vanilla cream (GF)

LEMON MERINGUE TART with lime curd and double cream

OVEN-BAKED APPLE AND NUT CRUMBLE with rum and raisin ice cream

CHOCOLATE PAVLOVA with orange and pistachio cream, and fresh berry compote (GF)

PROFITEROLES with Frangelico chocolate ganache and raspberry curd

WARM DATE AND WALNUT PUDDING with vanilla bean ice cream and Tasmanian honey caramel

TEA AND COFFEE served with petit fours.

(GF) Gluten Free | (V) Vegetarian



SHARED PLATE MENU

\$72.5 per person

ENTRÉE

Select one from the following served to table

ROASTED PUMPKIN SOUP topped with basil pesto (GF, V)

ROASTED RED PEPPER AND TOMATO SOUP (GF, V)

THAI COCONUT AND SWEET POTATO SOUP (GF, V)

Gourmet Tasmanian Platter

Upgrade Option (\$5 per person)

Includes: Pickled Octopus, Oysters, Smoked Salmon, Prosciutto, Smoked Meats and other delicacies

MAIN

Select two from the following (served to table)

DOVER SALMON with sautéed baby fennel and preserved lemon with green beans (GF)

SOUTHERN FRIED CHICKEN with housemade slaw, mashed potatoes and demi-glace

CHINESE-STYLE PORK served with fried rice and wombok (GF)

SLOW ROASTED LAMB SHOULDER served with roasted olives, confit garlic, oven-roasted courgette and red peppers (GF)

SLOW ROASTED BEEF PORTERHOUSE herb and pepper seasoned, with caramel-roasted dutch carrots, and beans (GF)

Includes: roasted potatoes, seasonal leaf salad with vinaigrette and freshly baked breads

DESSERT

Chef's selection of three mini desserts (served to table)

TEA AND COFFEE served with petit fours.

(GF) Gluten Free | (V) Vegetarian



COCKTAIL MENU

\$100 per person

Includes 3 hour house beverage package and a Tasmanian inspired cocktail on arrival (one per person)

CANAPÉS

Select ten from the following:

COLD CANAPÉS

TEMPURA NORI WITH SALMON red onion ceviche and avocado dressing
BEETROOT RELISH AND WESTHAVEN PERSIAN FETTA (V)

MINI THAI BEEF SALAD topped with crispy fried shallots (GF)

TOMATO, BUFFALO MOZZARELLA AND OLIVE TAPENADE CRUSTINI (V)

CARAMELISED RED ONION AND BLUE CHEESE TARTLETTES (V)

VIETNAMESE RICE PAPER ROLLS with smoked chicken and Asian vegetables

HOT CANAPÉS

HUON VALLEY WILD MUSHROOM AND BRIE ARANCINI (V)

MINI CROQUETTES with shaved dill pickles

PAN-FRIED HALLOUMI SKEWERS with olive and tomato (GF, V)

STEAMED PRAWN AND VEGETABLE DUMPLINS with dipping sauce

MINI LAMB KOFTA with minted yoghurt dressing (GF)

BATTERED LOCAL FISH GOUGONETTES with caper mayonnaise

SATAY CHICKEN SKEWERS with coconut (GF)

GRAZING STATION

A selection of Tasmanian seafood, smoked meats, Huon Aquaculture

BOXED MAIN MEAL

Select two from the following

CRISPY CHICKEN SKEWERS with Asian salad and satay sauce

RED BEEF AND VEGETABLE CURRY with steamed jasmine rice (GF)

THAI RICE NOODLE SALAD with crispy Asian vegetables and your choice of beef, chicken or tofu (GF)

SLOW ROASTED LAMB SHOULDER with cous cous

CHINESE-STYLE BBQ PORK served with fried rice and wombok

DESSERT

Desserts served to your guests from our chef's selection

(GF) Gluten Free | (V) Vegetarian



BEVERAGE PACKAGES

HOUSE PACKAGE

Three hour package: \$37.5 per person

Four hour package: \$45.0 per person

Five hour package: \$52.5 per person

WINE

De Bortoli Lorimer Sparkling

Plus, select one white wine and one red wine from the following:

De Bortoli Shiraz

De Bortoli Cabernet Merlot

De Bortoli Semillon Sauvignon Blanc

De Bortoli Chardonnay

BEER ON TAP

Boags range, please ask for selection.

BOTTLED BEER

Boags Premium Light

CIDER

5 Seeds Apple Cider

OTHER

Soft drinks
Fruit juices

PREMIUM PACKAGE

Three hour package: \$48.0 per person

Four hour package: \$55.5 per person

Five hour package: \$63.0 per person

WINE

Pirie NV Sparkling

Tamar Ridge Pinot Noir

Tamar Ridge Sauvignon Blanc

Milton Pinos Gris

Holm Oak Cabernet Merlot

BEER ON TAP

Boags range, please ask for selection.

CIDER

5 Seeds Apple Cider

Or a selection of premium and
light bottled beer and cider

OTHER

Soft drinks
Fruit juices

CONTACT

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Prices throughout this document are valid until
1 July 2023.

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