



THE WOOL MILL



THE WOOL MILL

Congratulations on your upcoming nuptials - we're delighted to showcase our venue.

We just know it's the perfect spot for your swoon-worthy wedding.

If you have any questions, please get in touch.

All the love!

03 9384 5272
sales@nudo.co



OUR SPACES



LANEWAY

Quintessentially Melbourne. Enter the venue down your own private laneway – cloaked in festoon lights.



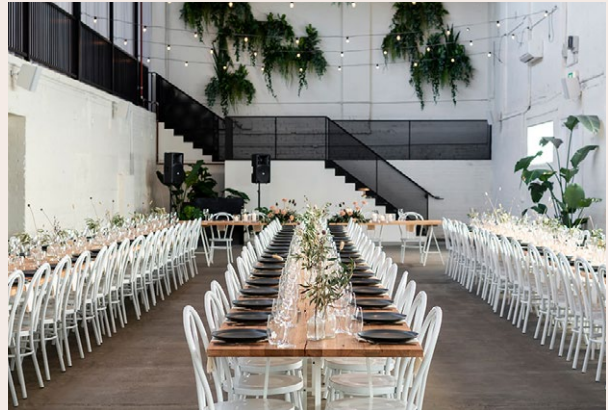
COCKTAIL

The ideal space for your guests to meet, greet and toast.



CEREMONY

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



FEASTING HALL

This has been designed for the ultimate 'wow' moment. Complete with eight metre vaulted ceilings, this is where the party steps up a notch.



SPEAKEASY BAR

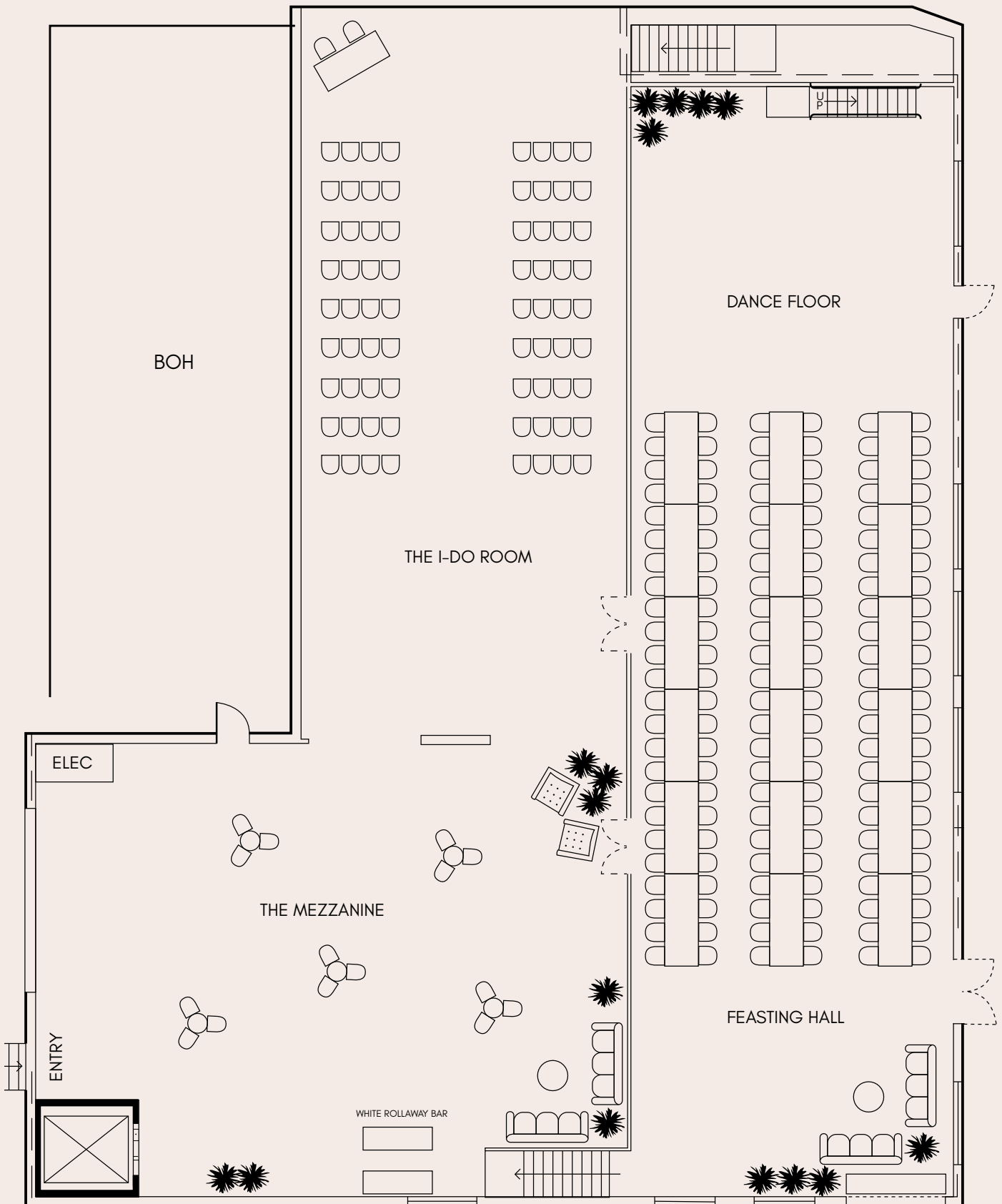
Our fave space in the venue. What's more Melbourne than bringing your guests through to a hidden speakeasy bar for a cheeky whisky or cocktail?



COUPLES SUITE

A special room designed for your VIPs. This is a safe space to take five minutes to freshen up with your tribe before heading back out to party.

FLOOR PLANS



EVENT PACKAGE

To host your event at The Wool Mill, it's as simple as hitting our minimum spends.

You can do this by booking any of the listed inclusions from our experience brands (please see following page for a full description).

Following your viewing of the venue, our team will create a custom quote for you based on your unique requirements.

If your event is within the next three months, or you're considering venue hire only, reach out to the team for further pricing.

THE WOOL MILL PACKAGE^ CAN INCLUDE:

- Exclusive venue hire*
- Catering* custom quoted
- Planning
- On the day coordination
- Floristry
- Styling
- Invitations and stationery
- Photography
- Videography

*Non-removable elements

^ Minimum spend required

If you have any questions regarding our packages, please visit our [FAQ page](#).

PEAK

(Feb, Mar, Sep, Oct, Nov)

Monday - Wednesday: \$25,025

Thursday: \$30,800

Friday and Sunday: \$34,650

Saturday: \$38,500

OFF-PEAK

(Jan, Apr, May, Dec)

Monday - Wednesday: \$21,271

Thursday: \$26,180

Friday and Sunday: \$29,453

Saturday: \$32,725

WINTER

(Jun, Jul, Aug)

Monday - Wednesday: \$17,518

Thursday: \$21,560

Friday and Sunday: \$24,255

Saturday: \$26,950

*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. Packages will be subject to a \$10pp increase for events held from January 1, 2025 and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.



PLATED CATERING PACKAGES

GOLD PLATED

100+ people: \$135* per person

80 - 99 people: + \$20* per person

MENU ITEMS

- Three chef's selection of canapés
- Artisan bread
- Antipasto entrée
- Alternate plated main
- Shared service of your wedding cake on platters

BEVERAGES

- 4 hour beverage package
- Furphy Ale beer
- House red, white and sparkling wine
- Soft drink and juice
- Tea and coffee

DIAMOND PLATED

100+ people: \$155* per person

80 - 99 people: + \$25* per person

MENU ITEMS

- Charcuterie grazing table
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Shared service of your wedding cake on platters

BEVERAGES

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

PLATINUM PLATED

100+ people: \$175* per person

80 - 99 people: + \$30* per person

MENU ITEMS

- Three chef's selection of canapés
- Antipasto platter
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Shared service of your wedding cake on platters
- Three shared petit four desserts

BEVERAGES

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

*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. Packages will be subject to a \$10pp increase for events held from January 1, 2025 and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.

PLATED MENU

ENTRÉES

HEIRLOOM BEETROOT, PEAR AND TRUFFLED VINAIGRETTE
(VE, GFO)

Truffled vinaigrette, pear, cashew cream and French herbs

CURED KINGFISH (GF, NF)

Verjuice dressing, cream, fresh fennel and dill

FREMANTLE OCTOPUS (DF)

White beans, ajo Blanco, almond, chili oil and parsley

TWICE COOKED PORK BELLY, SMASHED CUCUMBER SALAD
(GF, DF, NF)

Smashed cucumber salad, sesame dressing

FREE RANGE CHICKEN, SWEET CORN AND WILD GRAIN
(GF, DF, NF)

Hazelden's chicken thigh, sweet corn puree, wild grains and Italian herb sauce

ROAST PUMPKIN AND PARMESAN RAVIOLI (V)

Burnt butter and sage sauce

POTATO GNOCCHI WITH TOMATO SUGO (VE, NF, FF)

Housemade sugo and lemon pangrattato

GIPPSLAND BEEF TARTARE (DF, NF)

Nudo's special sauce, capers, sourdough

MAIN COURSES

MEDITERRANEAN SLOW COOKED LAMB SHOULDER (GF, NF, DFO)

Babaganoush, feta, pickled onion and red wine jus

OVEN ROASTED MARKET FISH, ZUCCHINI AND PINE NUTS
(GF, DF)

Locally sourced white fish, zucchini a la grecque, pine nuts and mint

FREE RANGE CHICKEN, BROCCOLI CREAM AND TARRAGON JUS (GF, NF)

Hazelden's free range chicken, sauteed cime de rapa, broccoli cream and tarragon jus

SLOW COOKED RED WINE BEEF CHEEK (GF, NF)

Gippsland Beef cheek, celeriac, winter greens and red wine jus

LOCAL MUSHROOM ORECCHIETTE, TRUFFLE CREAM (V, NF)

Truffle cream, medley of mushrooms, kale, pecorino

ROASTED CAULIFLOWER, TURMERIC AND COCONUT DAHL
(VE, GF, NF)

Sri Lankan-inspired lentil dahl, roasted cauliflower, fried curry leaves and coconut sambal

SLOW COOKED PORK SCOTCH (GF, NF)

Hispi cabbage, fresh apple and fennel slaw, mustard sauce

THAI RED SWEET POTATO CURRY (VE, GF)

Mild spiced red vegan curry, kaffir lime, coriander, lychee and aromatic brown rice

ELEVATED MAIN COURSES

\$17 per person

Your choice of two

LEMON AND THYME MARINATED GIPPSLAND LAMB RUMP
(GF, DF, NF)

Red pepper romesco, fresh spinach and red wine jus

SOUTHERN RANGES STRIPLOIN STEAK (GF, NF)

Cooked strictly medium rare, potato rosti, creamed leeks, green pepper and brandy sauce

DUCK BREAST AND CONFIT DUCK LEG (GF, DF, NF)

Lentil cassoulet, mustard fruits, red wine sauce and beetroot puree

ON THE TABLE

Artisan bread served with olive oil, salt and pepper

PLATED DESSERT

\$16 per person

Individually plated desserts

Your choice of two

PASSIONFRUIT AND MEZCAL TART (V, GF)

Freshly torched meringue, toasted coconut

NUDO TIRAMISU (V)

Chocolate sauce, mascarpone and cocoa powder

BASQUE CHEESECAKE (V, GF)

Caramelised blueberry

STICKY TOFFEE AND BANANA PUDDING (V, GF, DF)

Whipped coconut cream and vegan caramel sauce

DARK CHOCOLATE AND RASPBERRY CAKE (VE, GF)

Chocolate and raspberry sponge, coconut ganache, buckwheat crumble and whipped coconut cream

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available
(DF) Dairy free | (DFO) Dairy free option available | (FF) Fructose free | (NF) Nut free

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

COCKTAIL CATERING PACKAGES

GOLD COCKTAIL

100+ people: \$135* per person

80 - 99 people: + \$20* per person

MENU ITEMS

- Charcuterie grazing table
- Eight canapés per person
- One substantial canapé per person
- Shared service of your wedding cake on platters**
(**If applicable)

BEVERAGES

- 4 hour beverage package
- Furphy Ale beer
- House red, white and sparkling wine
- Soft drink and juice
- Tea and coffee

DIAMOND COCKTAIL

100+ people: \$155* per person

80 - 99 people: + \$25* per person

MENU ITEMS

- Charcuterie grazing table
- Ten canapés per person
- One substantial canapé per person
- Shared service of your wedding cake on platters**
(**If applicable)

BEVERAGES

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

PLATINUM COCKTAIL

100+ people: \$175* per person

80-99 people: + \$30* per person

MENU ITEMS

- Charcuterie grazing table
- Ten canapés per person
- Two substantial canapés per person
- Shared service of your wedding cake on platters**
(**If applicable)

BEVERAGES

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

COCKTAIL MENU

COLD

WHIPPED RICOTTA AND BEETROOT TARTLET (GF, V, NF)

Lemon-scented whipped ricotta and heirloom beets, sunflower seed

MUSHROOM RICE PAPER ROLL (VE, GFO)

Hoisin dipping sauce

SMOKED SALMON BLINI

Tasmanian cold smoked salmon, crème fraîche and dill

SICHUAN TOFU BETEL LEAF (VE, GF)

Fried sichuan tofu, coconut, Aisan herbs

GIPPSLAND BEEF TARTARE (DF, NF)

Nudo's special sauce, capers, sourdough

AVOCADO AND BROWN RICE SUSHI ROLL (VE, FF, NF, DF, GF)

Gluten-free soy sauce

HOT

POTATO ROSTI (VE, GF, DF)

Red pepper nut free romesco, house made dukkah

TOMATO AND BOCCONCINI ARANCINI (V, NF, GF)

Basil mayonnaise

SWEET CORN AND GRUYERE CROQUETTE (V, NF)

Chipotle sauce

PORK BELLY BAO BUN (DF, NF)

Fried pork belly, kimchi

SOUTHERN FRIED CHICKEN SLIDER (NF)

Brioche, iceberg, pickles and ranch

TEMPURA OYSTER (NF, GF, DF)

Wasabi and spring onion mayo

CRISPY KATAFI PRAWN (DF)

Katafi pastry, sesame dressing

SUBSTANTIAL

MEDITERRANEAN SLOW COOKED LAMB SHOULDER (GF, NF, DFO)

Babaganoush, feta, pickled onion and red wine jus

LOCAL MUSHROOMS ORECCHIETTE, TRUFFLE CREAM (V, NF)

Truffle cream, medley of mushrooms, kale, pecorino

ROAST PUMPKIN AND PARMESAN RAVIOLI (V)

Burnt butter and sage sauce

TWICE COOKED PORK BELLY, SMASHED CUCUMBER SALAD (GF, DF, NF)

Smashed cucumber salad, sesame dressing

CRUMBED FISH AND CHIPS (GF, DF, FF, NF)

House-made gribiche

SHARED CATERING PACKAGES

DIAMOND SHARED

100+ people: \$155* per person

80 - 99 people: + \$25* per person

MENU ITEMS

- Charcuterie grazing table
- Artisan bread
- Three shared mains per table
- Three sides per table
- Shared service of your wedding cake on platters

BEVERAGES

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

PLATINUM SHARED

100+ people: \$175* per person

80 - 99 people: + \$30* per person

MENU ITEMS

- Charcuterie grazing table
- Three chef's selection of canapés
- Artisan bread
- Three shared mains per table
- Three sides per table
- Shared service of your wedding cake on platters
- Three shared petit four desserts

BEVERAGES

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

*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. Packages will be subject to a \$10pp increase for events held from January 1, 2025 and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.

SHARED MENU

SHARED MAINS

Your choice of three

Please include one vegetable dish in your selection

MEDITERRANEAN SLOW COOKED LAMB SHOULDER (GF, NF, DFO)

Babaganoush, feta, pickled onion and red wine jus

OVEN ROASTED MARKET FISH, ZUCCHINI AND PINE NUTS (GF, DF)

Locally sourced white fish, zucchini a la grecque, pine nuts and mint

FREE RANGE CHICKEN, BROCCOLI CREAM AND TARRAGON JUS (GF, NF)

Hazelden's free range chicken, sauteed cime de rapa, broccoli cream and tarragon jus

SLOW COOKED RED WINE BEEF CHEEK (GF, NF)

Gippsland Beef cheek, celeriac, winter greens and red wine jus

LOCAL MUSHROOM ORECCHIETTE, TRUFFLE CREAM (V, NF)

Truffle cream, medley of mushrooms, kale, pecorino

ROASTED CAULIFLOWER, TURMERIC AND COCONUT DAHL (VE, GF, NF)

Sri Lankan-inspired lentil dahl, roasted cauliflower, fried curry leaves and coconut sambal

SLOW COOKED PORK SCOTCH (GF, NF)

Hispi cabbage, fresh apple and fennel slaw, mustard sauce

THAI RED SWEET POTATO CURRY (VE, GF)

Mild spiced red vegan curry, kaffir lime, coriander, lychee and aromatic brown rice

ON THE TABLE

Artisan bread, olive oil, salt and pepper

SIDES

Your choice of three

BURNT BUTTER PUMPKIN (V, NF, GF)

Buttermilk dressing, burnt butter, pumpkin seeds

ROASTED BABY POTATOES (V, GF, NF, DFO)

Lemon zest, chives, sour cream

SEASONAL GREENS (V, GF)

A seasonal mix of steamed greens, local Victorian goats curd, puffed buckwheat

COLESLAW, COCONUT DRESSING (VE, GF)

Thai style coleslaw, coconut dressing, chili oil

ICEBERG SALAD, CUCUMBER AND DILL (VE, DF, GF)

Crisp Iceberg lettuce, baby cucumbers, lemon and dill oil

ROAST CARROTS, ALMOND CREAM (VE, GF)

Almond cream, lemon, garlic, vadouvan vinaigrette

SWEET PETIT FOURS DESSERTS

\$16 PER PERSON

Your choice of three included in Platinum

PASSIONFRUIT AND MEZCAL TART, MERINGUE (GF, V, NF)

DARK CHOCOLATE MOUSSE CAKE (GF, V, NF)

RASPBERRY OPERA CAKE (V)

CHOCOLATE BROWNIE, ESPRESSO FROSTING (GF, VE)

SEASONAL MACARONS (GF)

ADDITIONS

CHARCUTERIE (GRAZING)

ADDITIONAL \$24 PER PERSON EACH

Selection of cured meats, local cheeses, quince, fresh fruits, pickled and fresh vegetables, marinated olives, ciabatta, lavosh

ANTIPASTO (SHARED)

ADDITIONAL \$14 PER PERSON EACH

A selection of cured meats, house made dips, fresh mozzarella, grilled vegetables, marinated olives, ciabatta, lavosh

MEZZE (SHARED)

ADDITIONAL \$14 PER PERSON EACH

A selection of cured meats, house made dips, dolmades, sumac feta, grilled vegetables, marinated olives, falafel, pita, lavosh

SEAFOOD DELUXE STATION (GRAZING)

ADDITIONAL \$33 PER PERSON EACH

Salmon gravlax, oysters, iced prawns, trout rillette, lemon mayonnaise, blini, lavosh, limes

DIP PLATTER (SHARED)

ADDITIONAL \$14 PER PERSON EACH

A selection of house made dips, sourdough bread, lavosh

CHEESE PLATTER (SHARED)

ADDITIONAL \$16 PER PERSON EACH

Artisan Victorian cheeses, lavosh, quince paste, nuts, olive, baguette

FRUIT PLATTER (SHARED)

ADDITIONAL \$14 PER PERSON EACH

A selection of seasonal fruit

LATE NIGHT SNACKING

ADDITIONAL \$7.50 PER PERSON

Your choice of one option

CHICKPEA FALAFEL, TZATZIKI (VE)

SAUSAGE ROLL AND RELISH

MINI LEEK AND CHICKEN PIE

TOASTED SANDWICHES:

Three cheese (V)

Shaved ham and cheese

Roasted vegetable and pesto (V)

SUPPLIER MEAL

\$75 PER PERSON

A chef selected meal

KIDS MEALS

\$85 PER CHILD

A chef selected two course kids meal.
Children 12 years and under.

ICE CREAM CART

\$10 PER PERSON

Includes standard ice cream.

Your choice of three flavours*

*If under 100 guests, select two flavours

MESSINA ICE CREAM CART

\$19 PER PERSON

Includes Messina ice cream.

Your choice of three flavours* from the classic

Messina ice cream menu.

*If under 100 guests, select two flavours.

DRINKS EXTENSIONS

Add an hour or two to keep the party going! Please chat with your coordinator if you wish to upgrade your drinks package only.

GOLD

\$14 PER PERSON / PER HOUR

DIAMOND

\$17 PER PERSON / PER HOUR

PLATINUM

\$19 PER PERSON / PER HOUR

DRINKS PACKAGE UPGRADE

If you're looking to enhance your drinks package, we offer a variety of options.

Based on our 5-hour package, the following choices are available:

GOLD TO DIAMOND

\$14 PER PERSON

GOLD TO PLATINUM

\$27 PER PERSON

DIAMOND TO PLATINUM

\$20 PER PERSON

DRINKS MENU

WINES

House wines Included in all standard packages

ROTHBURY ESTATE SPARKLING CUVÉE

ROTHBURY ESTATE SHIRAZ CABERNET

ROTHBURY ESTATE SAUVIGNON BLANC

PREMIUM WINES

\$17 PER PERSON

SEPPELT THE DRIVES SPARKLING, VIC

821 SOUTH SAUVIGNON BLANC, MARLBOROUGH, NZ

LITTLE BERRY SHIRAZ, MCLAREN VALE, SA

SPARKLING UPGRADES

T'GALLANT PROSECCO NV, ITALY

\$14 PER PERSON

PIPER-HEIDSIECK BRUT CHAMPAGNE, CHAMPAGNE

\$51 PER PERSON

MOET CHANDON BRUT NV, CHAMPAGNE

\$67 PER PERSON

HOUSE SPIRITS

\$16 PER PERSON

Based on a 5 hour package

WYBOROWA VODKA

JIM BEAM BOURBON

JOHNNIE WALKER RED LABEL WHISKEY

GORDON'S GIN

BACARDI RUM

SCOTCH UPGRADE

\$6.50 PER PERSON

JOHNNIE WALKER BLACK

HOUSE BEER

FURPHY ALE

PREMIUM BEER

\$8 PER PERSON*

KIRIN ICHIBAN

JAMES SQUIRE 150 LASHES PALE ALE

CRAFT BEER

Priced as custom quote.

Tell us about your favourite craft beer so we can customise your experience.

COCKTAILS

\$16 PER COCKTAIL

Your choice of three

BELLINI

Sparkling wine and peach schnapps

APEROL SPRITZ

Aperol, sparkling wine, soda and orange slice

MOJITO

Rum, fresh mint, lime, sugar and a dash of soda

ESPRESSO MARTINI

Kahlua, vodka, espresso and vanilla sugar syrup

FRENCH 75

Gin, lemon juice, sugar syrup and sparkling wine

WILD ELDERFLOWER

Gin, elderflower syrup, soda, lemon

NEGRONI AMERICANO

Campari, sweet red vermouth, soda and orange

OLD FASHIONED

Bourbon, sugar cube, bitters, orange slice and soda

BLACK RUSSIAN

Kahlua, vodka and coke

RED SANGRIA

Red wine, orange liqueur, ginger ale and fruit

WHITE SANGRIA

White wine, lychee syrup, orange liqueur and lemon

*Custom quotes on different beers available.

Please note all add on prices are based on a 5 hour package.

OUR TEAM



ANATOMY OF FLOWERS FLORISTRY

anatomyofflowers.com.au

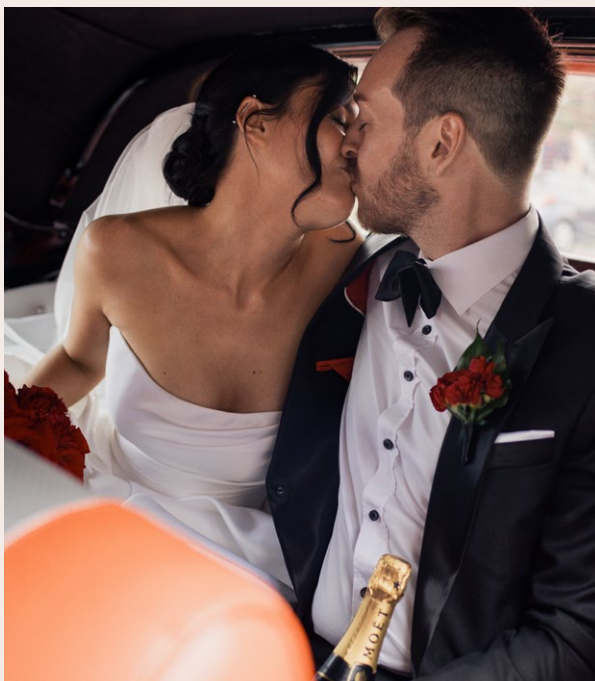
@anatomyofflowers



THE GOODSMITHS PLANNING, STYLING AND DESIGN

thegoodsmiths.com.au

@the.goodsmiths



ART OF GRACE PHOTOGRAPHY AND VIDEOGRAPHY

artofgracestudios.com.au

@artofgracestudios



REFRESH FOOD AND BEVERAGE

refreshhospitality.com.au

@refreshcatering



ANY QUESTIONS?

(03) 9384 5272

sales@nudo.co

thewoolmill.com.au

@the.wool.mill

161 Donald St, Brunswick East, VIC

Book a venue visit [HERE](#)

Visit our website for [FAQs](#)

W W W
A NUDO VENUE