



“

*The wedding was amazing!
We just want to say we had the
best reception ever! Everyone raved
about it. The food was amazing, the
service was gorgeous, and everyone
was so accommodating. We would
not change a single thing! I have
absolutely nothing negative to say at
all! It exceeded our expectations.
Thank you all so much!*

”

—Kelsi & Jarrad

Your Wedding

We want your wedding day to be absolutely perfect. Our experienced team are more than happy to share their expertise, assisting you to plan your reception down to the very last detail. A list of recommended suppliers has been included in this information, outlining contact details for everything from flowers to entertainment and theming your special day.

Our Rose Garden provides the perfect setting for an outdoor ceremony, and with 242 fully serviced hotel rooms and apartments we can accommodate your friends and family at a discounted rate.

Each wedding is unique and we are flexible and happy to work with you to design a memorable day!





Rose Garden

If you are thinking of an outdoor setting for your ceremony, the Rose Garden is an ideal venue.

Located opposite our main Reception space, the Merino Room, the Rose Garden's seclusion provides the perfect backdrop for you and your loved one to exchange vows in front of close friends and family.

The heritage architecture and artefacts at The Old Woolstore provide romantic, and sometimes quirky, original backdrops for your most treasured photographs.

Following the Ceremony, spoil your special guests by including a glass of sparkling and nibbles. Available at \$15.00 per person this package includes a glass of Tasmanian Jansz NV Cuvée and Chef's selection of canapés (3 per person).

A venue hire of \$295 will apply for the Rose Garden.

Includes 30 seats complete with chair covers and sashes and a signing table.

Maximum capacity 80 guests.





Inclusions in all wedding packages

- Room hire, inclusive of setup, dance floor, microphone and white chair covers with sashes.
- Tables set with your choice of white or black linen tablecloths and white linen napkins, A5 flat menus and (optional) candelabras with white candles.
- White or silver satin trim for bridal table.
- Three course set or buffet menu.
- Wedding cake cut and served on platters to guest tables following dessert.
- Complimentary spa suite for the bride and groom on the night of the wedding, including the use of bathrobes during your stay, sparkling wine and chocolates, as well as a full buffet breakfast served in Stockmans Restaurant and late check out the following morning.
- Minimum of 50 guests.
- Alternate drop for 80+ guests.
- Shared plate menus available on request.



Buffet Menu \$75.50 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 and roast pumpkin salad with haloumi, asparagus, candied walnuts, roasted peppers and quinoa tossed with chardonnay vinaigrette (gf)

UPGRADE OPTION (\$3.00 per person)

Premium seafood platter with a selection of fresh Bruny Island oysters and condiments, hot smoked Atlantic salmon, pickled Pirates Bay octopus and marinated Spring Bay mussels

main

(Served on buffet)

FORK DISHES

SELECT ONE FROM THE FOLLOWING:

Orrichette with roasted tomato, peas and ricotta (v)

Thai green curry chicken with steamed jasmine rice

Seafood paella in a rich tomato broth with rice and seasonal vegetables

CARVERY

SELECT THREE FROM THE FOLLOWING:

Pork strip loin with crackling (gf)

Roasted sirloin of beef encrusted with wholegrain mustard (gf)

Smoked paprika and lemon infused chicken (gf)

Roasted rosemary infused leg of lamb (gf)

Whole smoked Tassal Atlantic salmon (gf)

Includes: Demi-glaze, roasted potatoes, roasted 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 to table):

Warm date and walnut pudding with vanilla bean ice-cream and Tasmanian honey caramel

White chocolate and raspberry cheesecake with white chocolate shards

Profiteroles with Frangelico chocolate ganache and raspberry curd

Salted caramel and chocolate mousse tart with toffee shards and double cream

Individual pavlova topped with Chantilly cream and fresh berries tossed in Cointreau (gf)

Freshly brewed coffee and tea with petit fours

(gf) gluten free (v) vegetarian



Deluxe Set Menu \$77.50 per person

entrée

SELECT TWO FROM THE FOLLOWING:

Roasted pumpkin soup topped with basil pesto (gf, v)

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 Carrot, ginger and green chilli soup (gf, v)

Soy, ginger and sesame beef stir-fried with rice noodles, coriander and fried shallots

Harrisa spiced lamb koftas with roasted carrot and cumin purée and sumac yoghurt

main

SELECT TWO FROM THE FOLLOWING:

Trimmed lamb loin baked with a confit garlic and herb crust and roasted eschallot pan jus

Mustard glazed pork cutlet with white bean purée and braised red cabbage (gf)

Herb encrusted sirloin of beef, served with a red currant 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:

Chocolate pot with salted caramel shards and double 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

Freshly brewed coffee and tea with petit fours

(gf) gluten free (v) vegetarian



Premium Set Menu \$83.50 per person

entrée

SELECT TWO FROM THE FOLLOWING:

East Coast baby abalone with wakame and Huon Valley mushrooms (gf)

Whiskey braised beef cheek with parsnip purée and heirloom tomatoes (gf)

Grilled Roland Range lamb medallions with a freekeh almond salad and pomegranate molasses

Bruny Island oysters three ways (half dozen)

- Natural, served with gin and cucumber
- Kilpatrick, made with Boks free range bacon
- Moo Brew Hefeweizen and lime jelly

main

SELECT TWO FROM THE FOLLOWING:

Dover salmon with lemon myrtle rosti, braised baby leek and Lark's gin and lime aioli

Roasted Roland Range lamb rack with cumin honey carrots, pea and mint purée and Persian fetta (gf)

Duck River eye fillet with caramelised onion, potato gratin, broccolini and truffle jus (gf)

Free range chicken breast farced with caramelised leek and gruyère, baby corn spears and pinot glaze (gf)

Oven baked trevalla with macadamia and herb crust, served with asparagus and Frogmore Creek buerre blanc

dessert

SELECT TWO FROM THE FOLLOWING:

Apple and wattle seed strudel with lavender ice-cream and leatherwood honey tuile

Lemon and ricotta cheesecake with toffee crunch, minted sugar and raspberry sauce

Rich chocolate and Storm Bay cabernet sauvignon mud cake with hazelnut mousse, double cream and ganache

Vanilla and mountain pepper berry panna cotta with berry compote and white chocolate shards (gf)

Freshly brewed coffee and tea with petit fours

(gf) gluten free (v) vegetarian





Trimmings for all packages

To add that special touch, The Old Woolstore offers the following trimmings as optional extras to your chosen wedding package

Dual data projector and dual screens for a slide show or presentation	\$100.00
Tulle and fairy lights	POA
Vases with clear glass pebbles and/or black rocks (can be used without the pebbles)	\$5.00 per table
Tea light candles and glass holders	\$2.00 each
Round mirrors (for table centrepieces etc.)	\$5.00 each
Black or white table runners	\$4.00 each
Menus printed on A5 shimmer paper	\$0.80 per menu

ADDITIONAL OPTIONS

Chef's selection of canapés (3 per person) served with a glass of Tasmanian Jansz NV Cuvée	\$15.00 per person
Children's meals (under 12)	\$15.00 per person
Meals for entertainers/photographers (main meal only)	\$30.00 per person



Beverage Packages

Woolstore House Package

WINE

De Bortoli Lorimer

Sparkling

Shiraz

Cabernet Merlot

Semillon Sauvignon Blanc

Chardonnay

BEER & CIDER ON TAP

Cascade Draught

Cascade Pale Ale

Bulmers Cider

BOTTLED BEER

Cascade Premium Light

OTHER

Soft drinks

Fruit juices

THREE (3) HOUR PACKAGE **\$31.00** per person

FOUR (4) HOUR PACKAGE **\$35.50** per person

FIVE (5) HOUR PACKAGE **\$40.00** per person

Premium Tasmanian Package

WINE

This package includes carefully selected Tasmanian wines:

Jansz NV Cuvée

Barilla Bay Sauvignon Blanc

Forty-two Degrees South Pinot Grigio

Storm Bay Pinot Noir

Storm Bay Cabernet Sauvignon Merlot

BEER & CIDER ON TAP

Cascade Draught

Cascade Pale Ale

Bulmers Cider

OR

A selection of Premium Bottled Beer

OTHER

Soft drinks

Fruit juices

THREE (3) HOUR PACKAGE **\$36.00** per person

FOUR (4) HOUR PACKAGE **\$41.50** per person

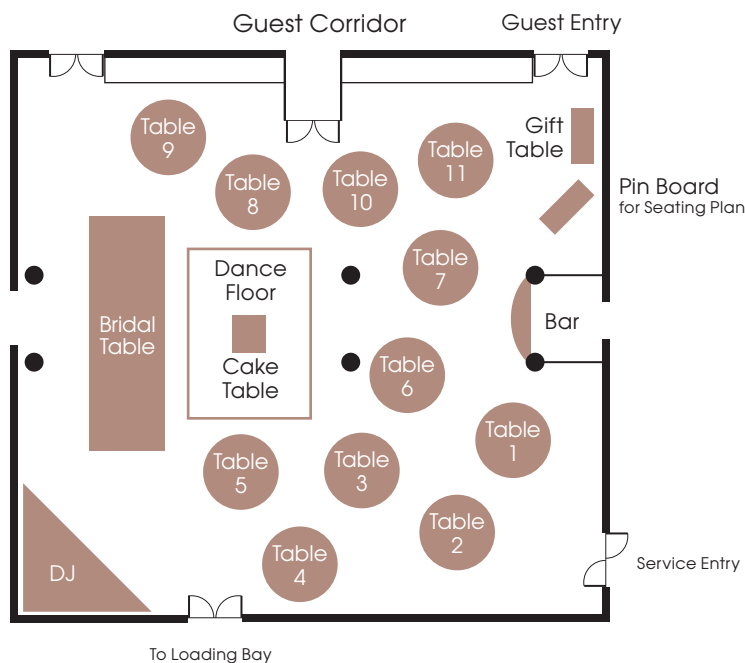
FIVE (5) HOUR PACKAGE **\$47.00** per person



Room Layouts

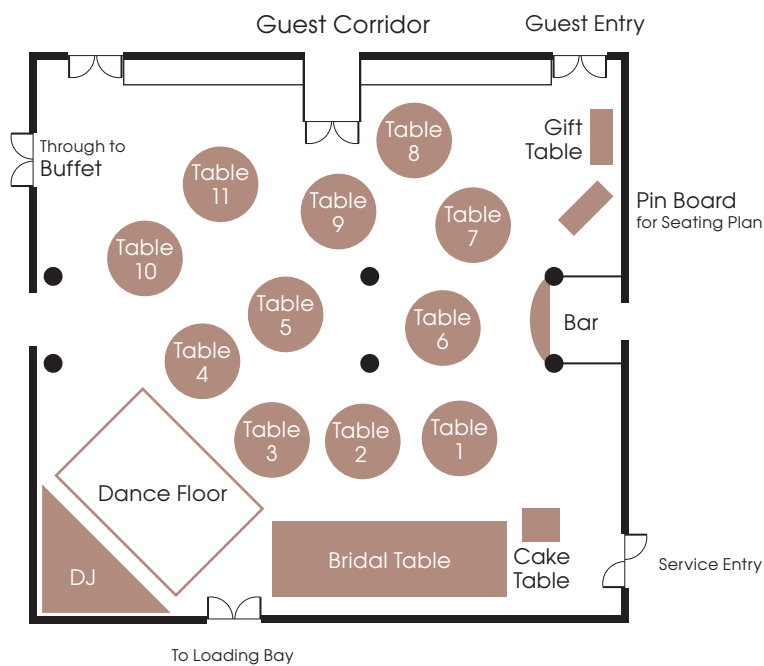
Suggested layout for **SET MENU PACKAGES**

SEATS UP TO 80 GUESTS



Suggested layout for **BUFFET MENU PACKAGES**

SEATS UP TO 120 GUESTS





Guest Accommodation

The Old Woolstore offers a variety of 4-star, award-winning hotel rooms and apartments so you and your guests can all stay in-house, in style.

The décor is contemporary, appointment stylish and rooms are functional and immaculately presented.

All rooms are air-conditioned and offer spacious accommodation for couples, friends or families.

We are able to provide a selection of rooms for your wedding guests to suit your requirements, all at a discounted group rate – even if your reception is held elsewhere.

The Old Woolstore offers the following room types:

- STANDARD HOTEL ROOMS**
- STUDIO APARTMENTS**
- ONE BEDROOM APARTMENTS**
- EXECUTIVE SPA APARTMENTS**
- TWO BEDROOM APARTMENTS**

All rooms are subject to availability at the time of booking.

Please ask Jess or Jill or contact our Accommodation Co-ordinator directly to discuss accommodation requirements for your family and friends.

All accommodation can be viewed at:

www.oldwoolstore.com.au



Suppliers

CAKES	CAKES OF HEAVENLY INDULGENCE www.cohi.com.au	p: 6243 8769
	CAKE CHAOS carolescakes@gmail.com	p: 0438 626 867
DECORATIONS & THEMING	BALLOONS FOR ALL OCCASIONS Tulle and fairy lights, Hobart	p: 6228 3181
	RES DESIGNS Personalised glassware, Hobart	p: 0417 552 477
	EVENT AVENUE www.eventavenue.com.au	p: 0408 191 404 Gabbi p: 0488 038 127 Joe
ENTERTAINMENT	ALAN GOGOLL Solo acoustic guitarist	alan@alangogoll.com.au
	FRANKEN SOUND ENTERTAINMENT DJ	p: 0418 447 957
FLOWERS	CHERUBS 1169 Acton Road, Acton	p: 0497 001 692
	FIG 244 Elizabeth Street, Hobart	p: 6236 9010
MARRIAGE CELEBRANTS	CINTA-CELEBRATE LOVE Merren Wilkinson www.cintacelebratelove.com.au	p: 0487 263 494
	MAXINE LOWRY Battery Point, Hobart	p: 0409 976 225
PHOTOGRAPHERS	BAREFOOT PHOTOGRAPHER www.barefootphotographer.com.au	p: 0419 999 053
	PAUL REDDING PHOTOGRAPHER paul@paulreddingphotographer.com.au	p: 0419 495 926



Terms & Conditions

1 CONFIRMATION

To ensure the smooth running of your wedding reception, we require a deposit of \$1,000 within four (4) weeks of the reservation being made. The date by which we require this deposit to be paid will be specified in a formal letter to you. If this deposit is not received within the agreed time, The Old Woolstore reserves the right to release your reservation and re-book the reception venue. This deposit will act as a bond, which is withheld and refunded to you within seven (7) days after the wedding reception, upon approval from The Old Woolstore that the Terms & Conditions have been fully adhered to.

2 PAYMENT SCHEDULE

Deposit/bond of \$1,000 is required to be paid within four (4) weeks of the reservation being made.

An additional \$500 is required to be paid four (4) months from the date of the wedding.

Full pre-payment is required 14 days prior to your wedding.

A refund of the \$1,000 deposit/bond (or balance remaining) will be issued within seven (7) days after the wedding.

3 CANCELLATIONS

Cancellations must be made in writing to the Wedding Coordinator.

No cancellation fee will apply if a minimum of 6 months' notice is provided from the date of the reception, with full refund of the deposit/bond.

Cancellation made between 6 and 4 months from the date of the reception, full deposit/bond is forfeited, to the value of \$1,000.

Cancellation within 4 months from the date of the reception, full deposit/bond is forfeited, to the value of \$1,500.

Cancellation within 14 days of the reception, a total amount of \$2,000 will be retained as a cancellation fee.

Cancellation within seven (7) days, all monies paid will be forfeited.

4 DURATION AND FINISHING TIMES

A maximum time limit of 5.5 hours for a Dinner Reception will apply, and the Organiser agrees to have all guests, invitees and others vacate the event room at the agreed completion time. Please note that the service of alcohol for a wedding reception will cease at 2330hrs.

5 ENTERTAINMENT

A list of recommended entertainment suppliers including DJs and Duos has been included in the Wedding compendium for your consideration. Please note that due to noise restrictions, we are unable to permit a band to perform within the reception venue. Upon confirmation of your entertainment, an Entertainers Agreement, outlining details on noise control and entertainer's refreshments, will need to be signed and returned by your chosen entertainment to your Wedding Co-ordinator. Throughout your wedding reception, a dedicated Team Leader will be assigned to liaise with the entertainment supplier to ensure the terms of the agreement are adhered to. We reserve the right to refuse entry to an entertainment or service provider in the case of non-compliance deemed unsuitable to our venue.



6 FINAL DETAILS

Final numbers must be confirmed at least 14 days prior to your wedding with your Wedding Co-ordinator.

7 CONSUMPTION

The Old Woolstore is a fully licensed premises and operates by the Liquor Act 1990. All food and beverage consumed onsite at The Old Woolstore must, under State Licensing Laws, be supplied by The Old Woolstore, and may not be brought in from external sources.

Should any guests attending your wedding reception be in possession of alcohol which has been brought onto the premises from an external source, The Old Woolstore reserves the right to act upon this by closing the Merino Room bar, confiscating this alcohol, and charging a fee equivalent to the retail value of the beverage in questions to your beverage tab.

8 LIABILITY

The Proprietor of The Old Woolstore is not liable for the loss, destruction or damage of, or to, property belonging to guests on these premises unless such property has been lodged expressly for safe custody, or, has been lost, damaged or destroyed due to some negligence or deliberate or reckless act or default of the proprietor or an employee. A copy of section 49A of the Civil Liability Act 2002 is available for your inspection. Nor does The Old Woolstore accept any liability for personal injury or damage caused by equipment not supplied by the Hotel.

9 DAMAGE

You as the organiser, are financially responsible for any damages sustained to the Hotel and or, Hotel property, by Organiser's associates and/or agents, and will be charged for repairs, labour or replacement as deemed necessary by Management, whether in the room reserved or any area or part of the Hotel as a result of your event.

Sticky tape, blu-tack or any other adhesive is NOT to be adhered to any walls or hard surfaces within the Hotel.

10 BEHAVIOUR

Due to Responsible Service of Alcohol legislation and our Duty of Care policy, in the unfortunate event that a guests' behaviour is deemed inappropriate, we require a responsible guest (i.e. Master of Ceremony) to assist in the prompt resolution of this issue. The Old Woolstore reserves the right to request any person in attendance at the event to leave the premises at any time.

11 SUNDAYS AND PUBLIC HOLIDAYS

Please note, a surcharge of 15% is applicable to the final account when a Wedding is held on a Sunday or Public Holiday.

N.B. Prices are subject to change.

Should you have any questions or concerns, please contact your Wedding Co-ordinator to discuss.





“

We had the most amazing time at the reception.

Everything was spectacular. The food was so amazing and we cannot fault any staff members at all.

Thank you for everything you've done for us and the team work. We will be recommending The Old Woolstore to everyone.

”

—Emma & Glenn

Contact Us

WEDDING CO-ORDINATORS

JESS HART

p: 6235 5355 • f: 6235 5306
e: events@oldwoolstore.com.au

JILL BANNON

p: 6235 5355 • f: 6235 5306
e: conferences@oldwoolstore.com.au

GROUP ACCOMMODATION CO-ORDINATOR

p: 6235 5355 • f: 6235 5306
e: groups@oldwoolstore.com.au

Please feel free to call Jess Hart or Jill Bannon at any time should you have any questions or wish to discuss your perfect day in further detail.



Checklist

This wedding checklist has been supplied to assist you with organising your Reception. The following details will need to be confirmed to your Wedding Co-ordinator at least 2 weeks prior to the date of the event. Your dedicated Wedding Co-ordinator is available to assist with any queries you may have.

RECEPTION

- ☐ Dietary requirements
- ☐ Colour theme
- ☐ Music & details
- ☐ Number of guests
- ☐ Children
- ☐ How many people per table
- ☐ Own cake knife
- ☐ Menu selections
- ☐ Service times
- ☐ Tulle and/or fairy lights
- ☐ Tablecloth
- ☐ Chair cover
- ☐ Chair sashes
- ☐ Centrepieces
- ☐ Running sheet & floor plan
- ☐ Bonbonnières
- ☐ Gift book/wishing well
- ☐ Parking requirements
- ☐ Beverages
- ☐ Name cards
- ☐ Menus
- ☐ Table list
- ☐ Cake
- ☐ MC & Contact
- ☐ Table numbers
- ☐ Bridal runner
- ☐ How many for bridal party
- ☐ Any extra table decorations
- ☐ Tea & coffee station set in alcove
- ☐ Extra meals (DJ, photographer)
- ☐ Terms & Conditions
- ☐ Cake disclaimer

CEREMONY

- ☐ Ceremony time
- ☐ Music
- ☐ How many chairs?
- ☐ Marriage celebrant
- ☐ Where is the ceremony?



Congratulations on your engagement ...

... and we look forward to working with you
in organising your special day.

