



KEEP CALM & WEDDING MARCH ON!

At Ovolo, we build all our venues on the philosophy of 'effortless living' – weddings included!

So to make it all the easier for you and your partner, all Ovolo weddings include:

ROOM HIRE • CATERING OPTIONS • IN-HOUSE ROOM INCLUSIONS
TABLE SETTINGS • SERVICE/WAITSTAFF • BRIDAL SUITE

LOVE THE DETAILS?
Check out our FAQ section on page 25





KITCHEN TABLE

RECEPTION ROOM

If you're after a pink chapel-like setting that is religiously-neutral, this is it! Set in an open area within the heritage wharf, this space is the perfect fusion of classic and contemporary.

SOME KEY FIGURES

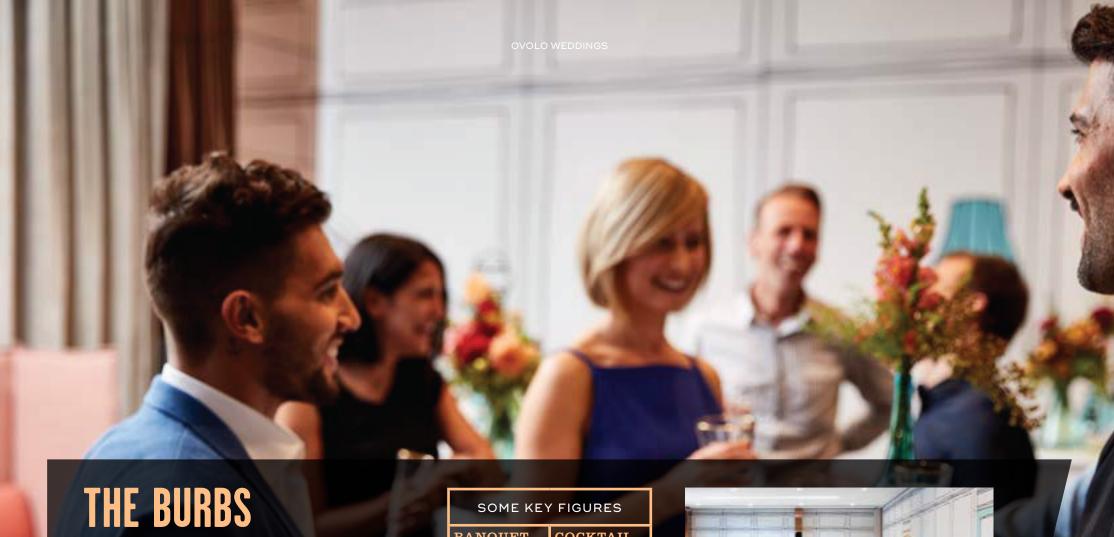
BANQUET
30 people

COCKTAIL
150 people



DANCING 150 people





RECEPTION ROOM

Imagine pastel murals and copper pillars

– nope you can't even, can you! It's a
wedding space as you've never seen
before! Perfect for funky weddings,
with a side of Sydney Harbour prestige.

BANQUET
100 people

COCKTAIL
150 people



DANCING 100 people













Surrounded by water views and with the Sydney city skyline as your backdrop, the 100-year-old Woolloomooloo Wharf is THE perfect outdoor ceremony venue.

ON THE WHARF

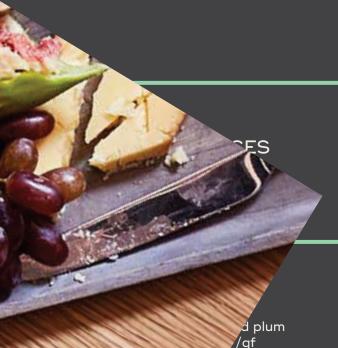


For every ceremony held with us on the wharf, a donation will be made towards the Woolloomooloo Police Community Scholarship Foundation. This will provide disadvantaged and Indigenous children within the area an opportunity to gain scholarships to high schools that best suit their needs.

THAT GIVE BACK -







SEATED DINING

3 COURSES Including cakeage Or include all 3 premium additions! Ask our shiny happy staff how.

ENTRÉE

Choose two options for alternate drop or three options including the vegetarian dish for shared style



goats curd, ged balsamic /v

astrami with ion and parmesan



Glazed pork belly, crackling crumble, chilli and cold soba noodle



Sashimi of hiramasa kingfish, soy and ginger vinaigrette, sprouts and pomegranate /gf

Seared scallop, roasted cauliflower, radicchio, almonds and pickled currants /gf



GARDEN

Sumac roasted carrot, honey, lemon thyme yogurt and sunflower seeds /gf, v

Kelp noodle cacio pepe, watercress, olives and snow peas /gf, vegan

sourdough rolls with pep saya butter

BREADS

Plain and seeded

SEATED DINING

2 COURSES Including cakeage

3 COURSES Including cakeage

Or include all 3 premium additions!

Ask our shiny happy staff how.

MAINS

Choose two options for alternate drop or three options including the vegetarian dish for shared style



Poached free range chicken breast, pistachio, broccoli and black brioche crumbs

Roasted beef tenderloin, truffle, roast onion and spiced port jus /gf

Roasted lamb rump, crushed white bean, tomato, artichoke and anchovy sauce /gf – plated only

Mirrol creek lamb shoulder, morrocan spices and green herbs – shared only



SEA

Pan roasted mulloway, warm fennel salad and caper butter /gf



Plant bowl, green lentils, roast pumpkin, lemon tahini and harissa / gf, vegan

SIDES: (included for all menus)
roasted chats, garlic butter and rosemary /gf salad of
green leaves with lemon vinaigrette /gf

PIMP UP YOUR MEAL:

Line caught nz harpuka instead of mulloway

Wagyu beef tender loin instead of regular beef

Extra side of steamed green beans w/ salt roasted almonds

DESSERTS & CHEESES

Choose two options for alternate drop or three options including the vegetarian dish for shared style

Raspberry semi freddo with panna cotta cream and beetroot sponge

Dark chocolate mousse with rum, hazelnut cremeux and chocolate soil crumble

Glazed fruit w/ white chcocolate mousse

Coconut cream pie with macadamia crust and banana /af, vegan

Selection of 2 artisan cheeses with lavosh, bread and condiments

4 dessert canapes as roaming desert

Shared cheese course: selection of 4 farmhouse cheeses, toasted bread, lavosh and condiments

BEVERAGES PACKAGE

Kindly note vintages and varieties are subject to change dependent on availability



WINES

Secret Garden Brut Big Rivers NSW

Wild Ones Sauvignon Blanc Regional NSW

Tuckerbox Cabernet Sauvignon Regional NSW

BEERS

Pure Blonde, Wild Yak, Bonamys Cider & Cascade Premium Light

NON ALCOHOLIC

Soft Drinks, Juice, still & sparkling water



WINES

Pasqua Prosecco Treviso ITA

The Broken Fishplate Sauvignon Blanc
McLaren Vale SA

Fantini Pinot Grigio
Osco ITA

Black Dog Shiraz McLaren Vale

Victoria Avenue Pinot Noir Yarra Valley VIC

BEERS

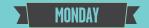
Peroni, Angry Man Pale Ale, Bonamys Cider & Cascade Premium Light

NON ALCOHOLIC

Soft Drinks, Juice, still & sparkling water

DAY DELEGATE MENUS —

A CHEFS SELECTION OF 2 X MORNING TEA ITEM, 1 X LUNCH MENU & 1 X AFTERNOON TEA ITEM IS SELECTED FOR EACH DAY



MORNING TEA:

Egg and bacon sliders

Yogurt granola and seasonal fruit cups /gf

LUNCH:

Cured meats, artisan bread and condiments /gf
Roasted free range chicken with
pan drippings /gf
Heirloom tomato and lentil salad /gf
Spicy roasted carrots with yogurt sumac and
seeds /gf

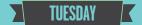
Warm apple and walnut cake with marscapone

PIMP IT UP: Pan roasted white market fish,

fennel and white wine emulation

AFTERNOON TEA:

Homemade buttermilk scones with clotted cream and jam



MORNING TEA:

Tomato and feta scrolls Bircher muesli cups /gf

LUNCH:

Charred bread with dip olives and nuts /gf Roasted mirroll creek lamb with baharat and green herbs /gf

Salad of roasted cauliflower almonds and radicchio /af

Pearl couscous with cumin and butternut pumpkin

Orange pistachio olive oil cake with sour cherries

PIMP IT UP: Poached free range chicken, brown butter and black brioche crumble

AFTERNOON TEA:

Assorted muffins



MORNING TEA:

Leek and feta quiche
Chia coconut pudding cups /gf

LUNCH:

Farm house cheese and condiments /gf Roasted beef fillet charred onion and truffle sauce /gf

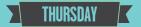
Salad of beans, tomato and basil /gf Roasted chat potato with garlic and rosemary /qf

Vanilla cheese cake with fresh berries and chantilly cream

PIMP IT UP: Pan roasted market fish, fennel and white wine emulation /qf

AFTERNOON TEA:

Triple chocolate brownie



MORNING TEA:

Spinach and ricotta scrolls

Yogurt granola and seasonal fruit cups /gf

LUNCH:

Charred bread with confit cod garlic and parmesan /gf

Roasted free range chicken with pan drippings /gf Salad of heirloom tomato and green lentil /gf Honey roasted sweet potato, sour cream and seeds /gf

Lemon chiboust cake with milk chocolate cream

PIMP IT UP: Roast of mirrol creek lamb with baharat and green herbs /qf

AFTERNOON TEA:

Assorted biscuits



MORNING TEA:

Tomato and feta scrolls Bircher muesli cups /gf

LUNCH:

Cured meats, artisan bread and condiments /gf
Roasted mirroll creek lamb with baharat and green herbs /gf
Pearl couscous with cumin and butternut pumpkin
Spicy roasted carrots with yogurt sumac and seeds /gf
Chocolate mousse with sea salt caramel cream and hazelnut
crunch

PIMP IT UP: Poached free-range chicken, brown butter and black brioche crumble /gf

AFTERNOON TEA:

Homemade buttermilk scones with clotted cream and jam



MORNING TEA:

Leek and feta quiche
Chia coconut pudding cups /gf

LUNCH:

Farm house cheese and condiments /gf
Roasted beef fillet charred onion and truffle sauce /gf
Salad of beans, tomato and basil /gf
Roasted chat potato with garlic and rosemary /gf
Vanilla cheese cake with fresh berries and chantilly cream
PIMP IT UP: Pan roasted market fish, fennel and white
wine emulation /gf

AFTERNOON TEA:

Triple chocolate brownie



MORNING TEA:

Tomato and feta scrolls o bircher muesli cups /gf

LUNCH:

Charred bread with dip olives and nuts /gf
Roasted mirroll creek lamb with baharat and green herbs /gf
Salad of roasted cauliflower almonds and radicchio /gf
Pearl couscous with cumin and butternut pumpkin
Orange pistachio olive oil cake with sour cherries

PIMP IT UP: Poached free range chicken, brown butter and
black brioche crumble

AFTERNOON TEA:

Assorted muffins



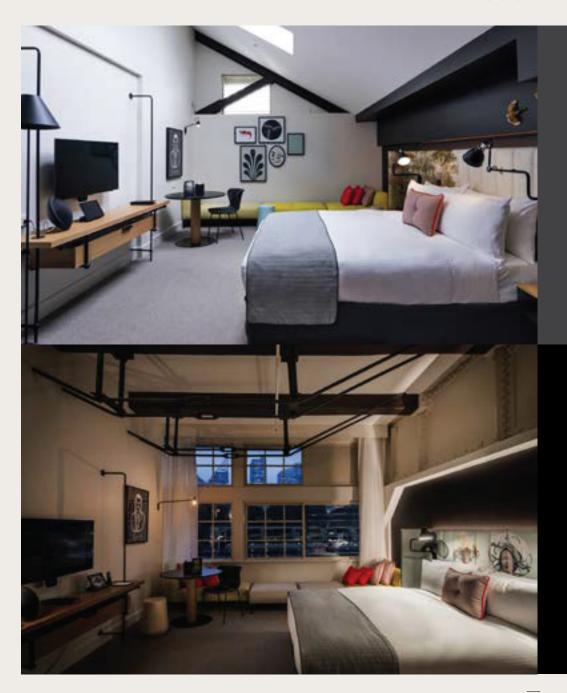


SUPERBACCOMMODATION



We boast 100 superbly-appointed quest rooms.

If you have guests coming from overseas, interstate or just out-of-town, finding somewhere to stay couldn't be any easier.



SUPEROO

A super roomy space with all the amenities you could want, including a smart TV.

FEATURES

SUPER COMFY KING BED

SMART TV WITH 20 FOXTEL CHANNELS

IN-ROOM IPAD

WALK-IN SHOWER

ELECTRIC BLINDS

FREE SUPER SPEED WI-FI

CITYVOO KING

King-size your stay with extra space. You'll also get majestic Sydney skyline views.

FEATURES

SUPER COMFY KING BED

SYDNEY CITY SKYLINE VIEWS

SMART TV WITH 20 FOXTEL CHANNELS

IN-ROOM IPAD

SEPARATE SHOWER AND BATH

ELECTRIC BLINDS

FREE SUPER SPEED WI-FI



CITYVOO LOFT

Crack open the wine on the couch downstairs while taking selfies against the Sydney skyline. Make your way upstairs and dive into your super comfy king-sized bed. The rest is up to your imagination.

FEATURES

SUPER COMFY KING BED IN UPSTAIRS BEDROOM

SYDNEY CITY SKYLINE VIEWS SMART TV WITH 20 FOXTEL CHANNELS

IN-ROOM IPAD

IN-ROOM COFFEE CAPSULE MACHINE WALK-IN SHOWER

SEPARATE POWDER

ELECTRIC BLINDS

FREE SUPER SPEED



KEEP CALM WE'VE GOT ANSWERS!



FAQs

WHAT ARE THE HIRE TIMES? (FLEXIBLE ON REQUEST)

- Bump In: from O8.00am on the day
- Bump Out: If space is available from O8.00am next day if not same night

WHAT ARE THE PACKAGE INCLUSIONS?

- In built sound system w/ free music server
- Dining and cocktail furnishings
- Black or White Linen
- Crockery, Cutlery & Glassware
- Wait Staff/ Service
- Wi-Fi for all guests
- Valet parking service available to all guests upon availability (at additional fee)
- Round tables provided as standard- long tables available at hire cost
- 1 x Bridal Suite; minimum spends apply
- 15% discount code for all additional guest room bookings

WHAT ABOUT AV & MUSIC

- In built sound system w/ free music server
- Up to 2 x lapel & 2 x handheld mic (when booking Piper Rooms)
- DJ Allowed & Live music allowed until
 1100pm No Rock bands
- Noise Level 95 Decibles

HOW ABOUT MENUS, PLACE CARDS & FAVOURS

- A5 printed menus included
- Placement of name cards and favours included in setup if delivered day prior to the event
- Venue does not offer a full printing service as part of the package

TELL ME MORE ABOUT FOOD AND BEVERAGE?

- Menu options can tailor to guests
- Plated alternate drop or shared plates menus
- Dietary requirements included
- Cakeage included in all menus
- Options to substitute drinks on packages
- Upgrade to Champagne available on all packages
- Upgrade to spirits available on all packages
- Drinks end 11.45pm Midnight close

FAQS cont.

CAN I STAY THE NIGHT?

You betcha! We include a bridal suite for all our couples who exceed the minimum spend requirements and additional discount codes for your guests.

CAN I HAVE A BAND, DJ OR IPOD?

Yes. Please note, entertainment conditions apply so please discuss your ideas with your Event Manager prior to booking any external suppliers.

CAN I PUT CANDLES ON THE TABLE?

Yes. So long as your candles are displayed safely in votives/ candle holders you can use them throughout the space. We provide LED candles for use on our walls and stairways.

DO I NEED TO CONSIDER DIETARY REQUIREMENTS WHEN SELECTING MY MENUS?

No. Ovolo will cater to all dietary requirements outside of your meal selections at no additional cost. We also include Alternative Drop as part of our menus at no additional cost.

CAN I DO BEVERAGES ON CONSUMPTION RATHER THAN A PACKAGE?

Yes. If you feel that beverages on consumption will be better for your event then you are more than welcome to select this. A beverage menu must be agreed prior to the event with your Event Manager.

CAN MY GUESTS PAY FOR THEIR OWN DRINKS?

Yes, this is possible so please ask your Event Manager for options.

IS THERE A CHILDREN'S MEAL OPTION?

Yes. Children up to 12 years of age will be offered a main & dessert on the day at a cost of \$ 25 which also includes soft drink.

ARE THERE CREW MEALS?

Yes. Crew meals are at a cost of \$ 49 for one main meal and soft drinks. It is at the client's discretion as to whether they would like to provide crew meals to their suppliers.

IS THERE A DANCE FLOOR?

Piper Room has wooden floors for you to dance the night away on. You may also hire in a dancefloor.

CAN MY GUESTS USE THE TERRACE?

If you are booked in Piper Room you will have exclusive access to the terrace. However, please note the terrace is not a licensed space so the fun police will be out in force ensuring drinks are left inside (where the really fun happens!)

IS A MENU & BEVERAGE TASTING INCLUDED?

Yes. A menu tasting is included complimentary for two guests with the option to invite an additional 2 guests at the cost of the menu selected. The tasting is normally held 6 to 8 weeks prior to the event date and can include a beverage tasting at cost price of the beverages selected. Your Event Manager will liaise with you to book this in.

IS THERE A CHARGE TO SERVE MY CAKE?

Yes, we have included serving your cake within the cost of the wedding menus.

For more information please contact us at ido.woolloomooloo@ovolohotels.com

breath in...
breath out...

We know it's your big day, so it's gotta be perfect in every way...

So before you say "I do", remember every step of the way, Ovolo is with you...



So, let's get YOU
wed now shall we?



Contact us today

ido.woolloomooloo@ovolohotels.com O2 9331 9069