

HOTEL WOOLSTORE
1888 · Sydney

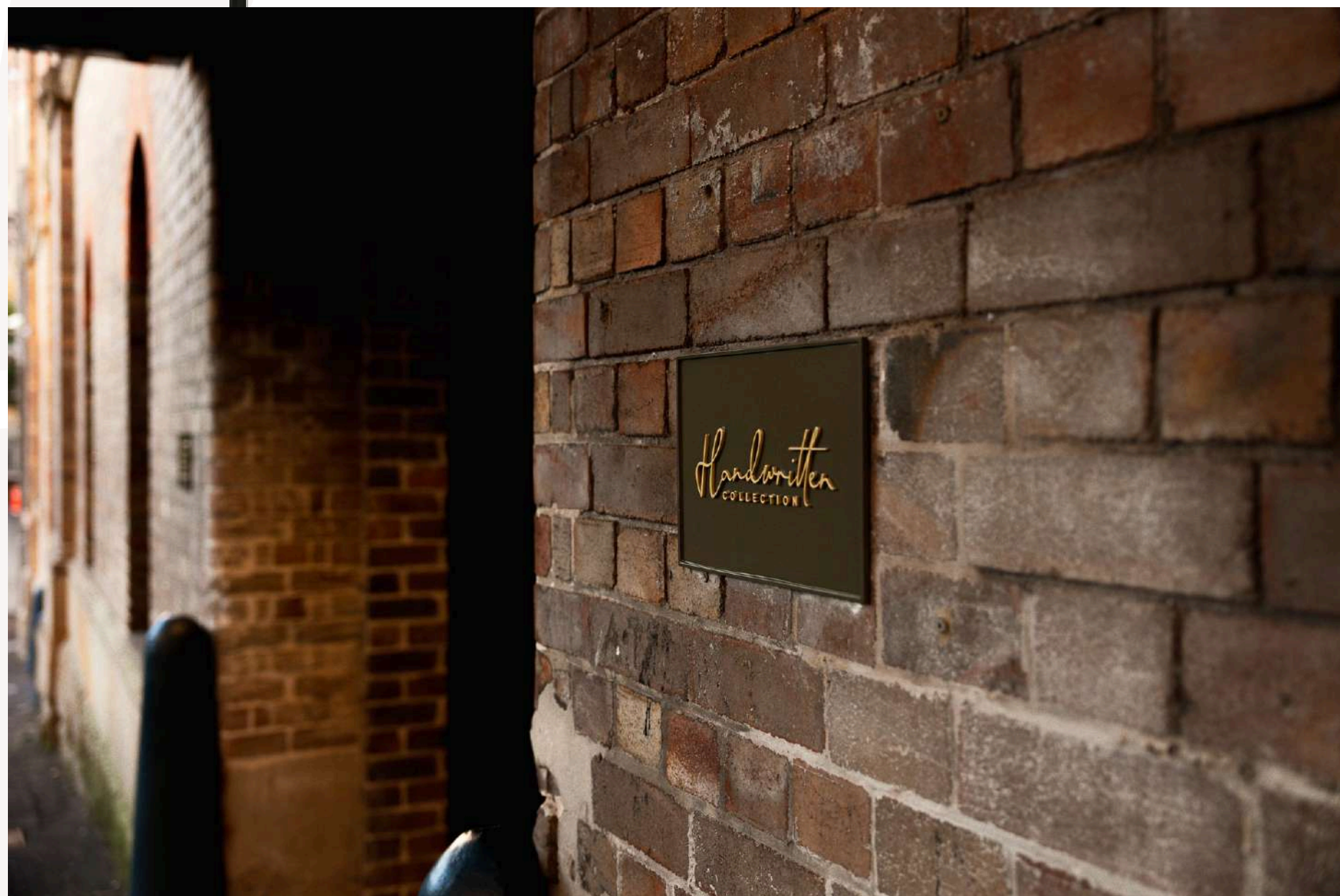


Handwritten
COLLECTION

HOTEL WOOLSTORE 1888

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Tucked away in a charming corner of Darling Harbour, the Hotel Woolstore 1888 Sydney – Handwritten Collection, blends heritage elegance with a touch of rebellious spirit. This 5-star boutique hotel in Pyrmont, housed in a woolstore built in 1888, celebrates its rich industrial and working-class history. Yet, there's nothing old-Fashioned about this lively Darling Harbour retreat. The vibrant accommodation features colorful contemporary designs and industrial-chic interiors adorned with art. Whether you're unwinding in the sophisticated suites or enjoying a glass of red in the downstairs wine bar, Mister Percy, you'll find everything you need for a relaxing stay. Sydney's dynamic culture is right at your doorstep.

Contact us:

Michael Neaylon

0418 411 360

michael.neaylon@accor.com



HOST YOUR EVENT WITH US

Hotel Woolstore 1888 offers private events with charm and heritage. Whatever event you are looking for, from an intimate soiree, cocktail parties or private dining, to off-site meetings, workshops and think tanks, Hotel Woolstore has the perfect space.

Choose from one of our Day Delegate and Function packages, or let us custom-plan a bespoke event just for you. Either way, you won't be disappointed.

With four possible event spaces and 90 hotel rooms, Hotel Woolstore has it all.

	Minimum	Seating	Standing
Homestead	4	8	14
Private Dining Room	8	22	35
Bodegas Dining	16	24	35
Main Dining Room	25	32	60
Percy Buy Out	45	60	120

HOMESTEAD



SQM: 27

Room Amenities:

- 55" Led TV Screen
- HDMI Compatibility
- Smart Conferencing Device
- Private Entrance

Maximum Configuration & Capacity

Boardroom-----8

Theatre-----8

Banquet-----8

Cocktail-----14

Minimum Capacity: 4pax

Room Hire Fee: \$800

PRIVATE DINING ROOM



SQM: 36

Room Amenities as Conference Room:

- 55" Led TV Screen
- HDMI Compatibility
- Smart Conferencing Device
- Lounge Rest Area (for 14pax and under)

Maximum Configuration & Capacity

Boardroom-----21

Theatre-----15

Minimum Capacity: 8pax

Room Hire \$200

Dining:

Maximum Configuration & Capacity

Banquet-----21

Cocktail-----30

Minimum Capacity: 8pax Lunch/Dinner

Room Hire Fee: \$200

Minimum Spend: \$125pp

Fully Adaptable layout to suit any event

BODEGAS DINING



SQM: 60

Maximum Configuration & Capacity

Banquet-----24

Cocktail-----35

Minimum Capacity: 15pax

Room Hire Fee: \$200

Minimum Spend Seated: \$125pp

Minimum Spend Standing: \$100pp

Fully Adaptable layout to suit any event

MAIN DINING ROOM



SQM: 108

Maximum Configuration & Capacity

Banquet-----32

Cocktail-----45

Minimum Capacity: 25pax

Room Hire Fee: \$300

Minimum Spend Seated: \$125pp

Minimum Spend Standing: \$100pp

Fully Adaptable layout to suit any event

FULL VENUE BUYOUT



SQM: 168

Maximum Configuration & Capacity

Banquet-----60

Cocktail-----120

Minimum Capacity: 45pax

Room Hire Fee: \$500

Beverage Package Required

Minimum Spend: \$7,000

Fully Adaptable layout to suit any event

PERLY

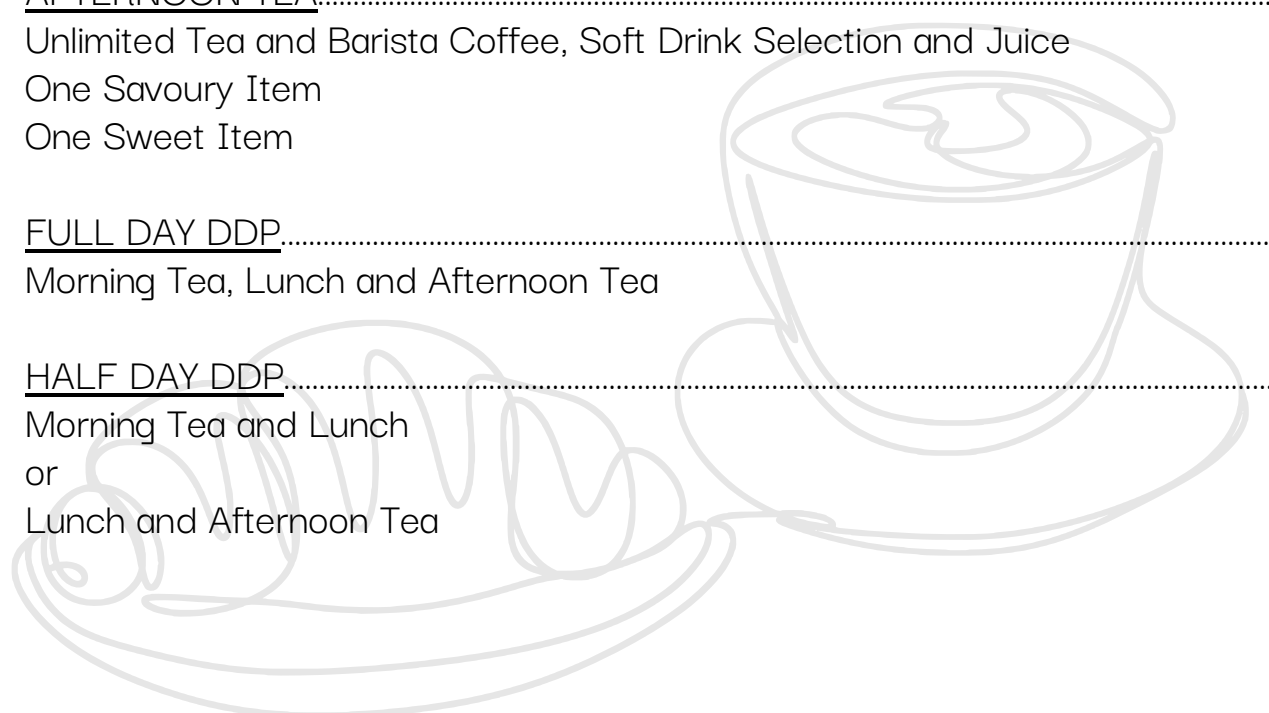
DAY DELEGATE PACKAGE

PACKAGES (minimum 8pax)

<u>MORNING TEA</u>	25pp
Unlimited Tea and Barista Coffee, Soft Drink Selection and Juice	
One Savoury Item	
One Sweet Item	
<u>LUNCH</u>	65pp
Unlimited Tea and Barista Coffee, Soft Drink Selection and Juice	
Sharing Menu	
<ul style="list-style-type: none">• Warm Sourdough & Butter• Chefs Crafted Salad• One Hot Side• One Main Protein• One Main Vegetarian• Sweet Treat	
<u>AFTERNOON TEA</u>	25pp
Unlimited Tea and Barista Coffee, Soft Drink Selection and Juice	
One Savoury Item	
One Sweet Item	
<u>FULL DAY DDP</u>	115pp
Morning Tea, Lunch and Afternoon Tea	
<u>HALF DAY DDP</u>	85pp
Morning Tea and Lunch	
or	
Lunch and Afternoon Tea	

SELECTIONS

<u>MORNING TEA</u>	
SAVOURY	SWEET
Warm Vegetable Fritata	Freshly Baked Assorted Mini Pastires
Spinach and Cheese Pastizzi	Belgian Waffle, Assorted Berries, Biscoff
BLT on Grilled Turkish Roll	Crumb
	House Made Granola Cups
<u>LUNCH</u>	
PROTEIN	VEGETARIAN
Classic Beef Stew	Cauliflower Gratinata
Pan Fried Barramundi, Lemon Butter Sauce	Spinach and Goats Cheese Orecchiette
Beef Stroganoff, Sour Cream	Gnocchi Sugo
Thai Green Curry Chicken	Vegetable Rendang Curry
Moroccan Lamb	Kumara and Ricotta Cannelloni
SIDES	SWEET TREATS
Jasmine Rice - Steamed or Pilaf	Bread and Butter Pudding, Vanilla Anglaise
Charred Broccolini, Dukkha, EVOO	Warm Brownie with Berries
Glazed Carrots, WHipped Labneh	Dulce De Leche Rice Balls, Lemon Ricotta
Buttered Green Vegetables	Apple Crumble
Classic Potato Gratin	Creme Catalan
<u>AFTERNOON TEA</u>	
SAVOURY	SWEET
Cheese and Quince Croquetas	Biscuits, Fresh Berries
Pumpkin Arancini, Tomato Relish	Scones with Jam and Cream
Pan con Tomate	Churros con Chocolate



Our kitchen contains allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

A 1.4% surcharge applies to all card payment

A 10% surcharge applies on Sundays and a 15% surcharge on public holidays

PERCY

STANDING EVENT MENU

PACKAGES (minimum 15pax)

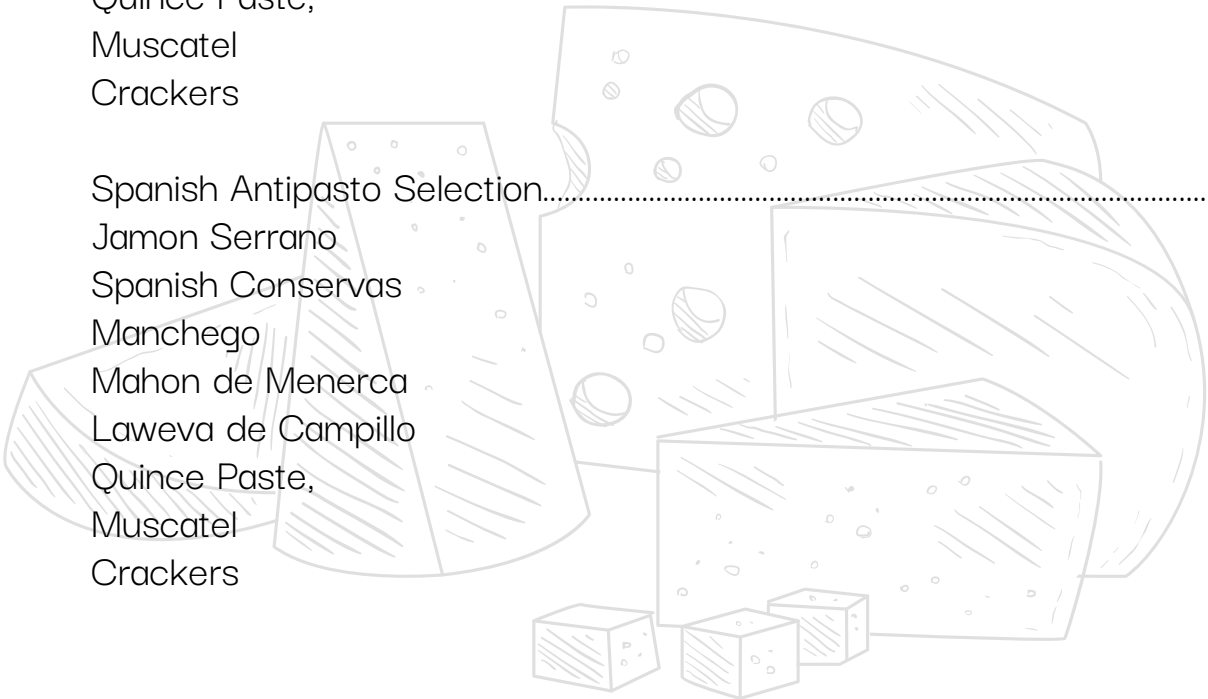
CANAPE PACKAGES

- 1 Hour Package consisting of 2 Cold and 2 Hot Canapes.....29pp
- 2 Hour Package consisting of 3 Cold and 3 Hot Canapes.....39pp
- 3 Hour Package consisting of 3 Cold, 3 Hot and 1 Substantial Canape.....49pp
- 4 Hour Package consisting of 3 Cold, 3 Hot, 1 Substantial and 1 Dessert Canapes.....59pp

Extra Canapes can be added on for an additional cost as per the Canape Selection options

GRAZING STATION

- Queso Selection.....19pp
 - Manchego
 - Mahon de Menerca
 - Laweva de Campillo
 - Quince Paste,
 - Muscatel
 - Crackers
- Spanish Antipasto Selection.....29pp
 - Jamon Serrano
 - Spanish Conservas
 - Manchego
 - Mahon de Menerca
 - Laweva de Campillo
 - Quince Paste,
 - Muscatel
 - Crackers



CANAPE SELECTION

- COLD OPTIONS.....8pp
 - Percy's Gilda
 - Boquerones Tostada, Mojo Verde
 - Sydney Rock Oyster, Vermouth Mignonette
 - Oscura Grande, Grilled Sourdough
 - Marinated Baby Fig, Goats Curd Tostada
 - Raw Tuna, Ajo Blanco, Mixed Herbs

- HOT OPTIONS.....8pp
 - Pan con tomate
 - Artichoke Fritters, Romesco Sauce
 - Croquetas del dia
 - Battered Zucchini Flower, Manchego
 - Padron Peppers, Labneh
 - Grilled Scallop, Saffron Sauce, Chive Oil

- SUBSTANTIAL OPTIONS.....15pp
 - Cauliflower Gratinata
 - Squid Bocadillo
 - Jamon Bocadillo

- DESSERT OPTIONS.....12pp
 - Croquetas Arroz con Leche
 - Churros con Chocolate
 - Tres Leches Slice



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SEATED LUNCH OPTIONS

SHARING MENU \$85pp (minimum 10pax)

TAPAS.....

SOURDOUGH | NDUJA BUTTER [pp]

Thick-cut grilled Sonoma Sourdough with spicy salami butter

CLASSIC GILDA [pp]

Traditional Basque skewer served with green olives, pickled guindilla and anchovy

FABADA ASTURIANA | SMOKED CHORIZO | BUTTER BEANS

Slow-cooked smoked chorizo, sweet peppers, paprika and butter beans

LA COCINA.....

BLACK BERKSHIRE PORK RIB CHOP | BLACK GARLIC | SHERRY VINEGAR GLAZE

Chargrilled Pork Chop glazed with an Estrella sherry vinegar and black garlic sauce

PESCADO | VIZCAINA SAUCE | CHARRED LEEK

Pan roasted fillet of Blue Mackerel. Traditional Basque Vizcaina sauce and charred leeks

CHOOSE ONE SIDE

Lead Salad with Apricot Kernel Dressing

Shoestring Fries and Bravas Sauce

LOS POSTRES.....

SOBAO PASIEGO | CUSTARD | CHEESE CRUMB

Cantabrian sponge cake with cheese and white chocolate custard and cheese shortbread

VEGETARIAN SHARING MENU \$85pp

TAPAS.....

SOURDOUGH | WHIPPED BUTTER [pp]

Thick-cut grilled Sonoma Sourdough with whipped butter

PERCY GILDA [pp]

Traditional Basque skewer served with green olives, pickled guindilla and manchago

CROQUETAS DEL DIA

Béchamel-based stuffed fried rolls. Fillings change daily

LA COCINA.....

SAFFRON SOCCARAT | PIPERADE | SPANISH SAUCE TRIO

Base of a Paella with sautéed sweet peppers, mojo verde, rojo picante and ajo blanco

BURNT CABBAGE | GALMESAN

Pan-roasted caramelised sweet cabbage served with a mornay sauce

CHOOSE ONE SIDE

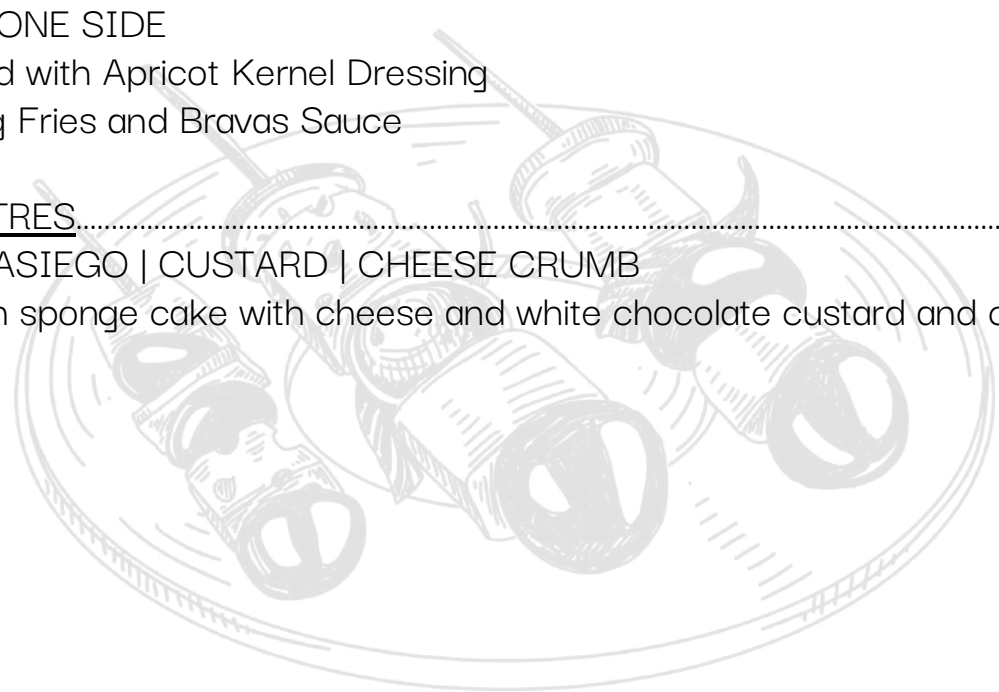
Lead Salad with Apricot Kernel Dressing

Shoestring Fries and Bravas Sauce

LOS POSTRES.....

LEMON SORBET | ARBEQUINA OLIVE OIL

Lemon Sorbet topped with a drizzle of Catalanian Arbequina olive oil and lemon zest



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PERCY

SEATED DINNER OPTIONS

SHARING MENU \$95pp (minimum 7pax)

TAPAS.....

SOURDOUGH | NDUJA BUTTER [pp]

Thick-cut grilled Sonoma Sourdough with spicy salami butter

CLASSIC GILDA [pp]

Traditional Basque skewer served with green olives, pickled guindilla and anchovy

CROQUETAS DEL DIA

Béchamel-based stuffed fried rolls. Fillings change daily

FABADA ASTURIANA | SMOKED CHORIZO | BUTTER BEANS

Slow-cooked smoked chorizo, sweet peppers, paprika and butter beans

LA COCINA.....

BLACK BERKSHIRE PORK RIB CHOP | BLACK GARLIC | SHERRY VINEGAR GLAZE

Chargrilled Pork Chop glazed with an Estrella sherry vinegar and black garlic sauce

PESCADO | VIZCAINA SAUCE | CHARRED LEEK

Pan roasted fillet of Blue Mackerel. Traditional Basque Vizcaina sauce and charred leeks

SHOESTRING FRIES | BRAVAS SAUCE

Thinly cut fries with a creamy smoked paprika and tomato-based sauce

LEAF SALAD | APRICOT KERNEL DRESSING

Fresh seasonal green leaves with a citrus dressing blended with apricot kernel oil

LOS POSTRES.....

SOBAO PASIEGO | CUSTARD | CHEESE CRUMB

Cantabrian sponge cake with cheese, white chocolate custard and cheese shortbread

VEGETARIAN SHARING MENU \$95pp

TAPAS.....

SOURDOUGH | WHIPPED BUTTER [pp]

Thick-cut grilled Sonoma Sourdough with whipped butter

PERCY GILDA [pp]

Traditional Basque skewer served with green olives, pickled guindilla and manchago

CROQUETAS DEL DIA

Béchamel-based stuffed fried rolls. Fillings change daily

CAULIFLOWER FRITTERS | LIME AIOLI

Fried roasted cauliflower and burnt onion batter served with zesty aioli

LA COCINA.....

SAFFRON SOCCARAT | PIPERADE | SPANISH SAUCE TRIO

Crispy rice with sautéed sweet peppers, mojo verde, rojo picante and ajo blanco

BURNT CABBAGE | GALMESAN

Pan-roasted caramelised sweet cabbage served with a mornay sauce

SHOESTRING FRIES | BRAVAS SAUCE

Thinly cut fries with a creamy smoked paprika and tomato-based sauce

LEAF SALAD | APRICOT KERNEL DRESSING

Fresh seasonal green leaves with a citrus dressing blended with apricot kernel oil

LOS POSTRES.....

LEMON SORBET | ARBEQUINA OLIVE OIL

Lemon Sorbet topped with a drizzle of Catalanian Arbequina olive oil and lemon zest

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PERLY

BEVERAGE PACKAGES

MERINO PACKAGE (minimum 10pax)
\$60pp for 2 hours and an additional \$10pp for each additional hour

PETE’S PURE WINES.....
All wines from the Murray Darling region of Victoria.
Prosecco and Rose included. Select 2 white and 2 red.

	Prosecco	
	Shiraz Rose	
Sauvignon Blanc	Chardonnay	Pinot Grigio
Cabernet Sauvignon	Pinot Noir	Shiraz

BEER ON TAP.....
Estrella Damm Lager from Barcelona, Spain

SPIRITS WITH MIXER (add on for \$10pp).....

Naked Malt Blended Scotch Whisky
Hartshorn Sheeps Whey Pure Vodka from Hobart, Tasmania
Ester Sydney Dry Gin from Marrickville, New South Wales

NON ALCOHOLIC SELECTION.....
Assorted Soft Drink
Assorted Juices
Sparkling Water
Tea and Coffee

CORRIDALE PACKAGE (minimum 10pax)
\$75pp for 2 hours and an additional \$10pp for each additional hour

HANDPICKED REGIONAL SELECTION WINES.....
Multi-Region Wines
Prosecco and Rose Included. Select from 2 Whites and 2 Reds.

Veneto Prosecco		Pyrenees Nebbiolo Rose
Marlborough Sauv Blanc	Yarra Valley Chardonnay	Yarra Valley Pinot Gris
Margaret River Cab Sauv	Yarra Valley Pinot Noir	Barossa Valley Shiraz

BEER SELECTION.....
Estrella Damm Lager on Tap from Barcelona, Spain

Select Two of the following canned beers:
Balter Extra Pale
Moritz Lager
Capital Brewery Hazy Pale
Moo Brew Indian Pale

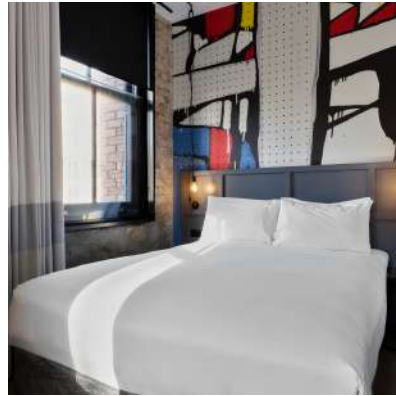
SPIRITS WITH MIXER (add on for \$10pp).....
Naked Malt Blended Scotch Whisky
Hartshorn Sheeps Whey Pure Vodka
Ester Sydney Dry Gin
Buffalo Trace Kentucky Bourbon
Beenleigh 5 Year Aged Rum
Tromba Blanco Tequila

NON ALCOHOLIC SELECTION.....
Assorted Soft Drink, Juice, Tea and Coffee, Sparkling Water



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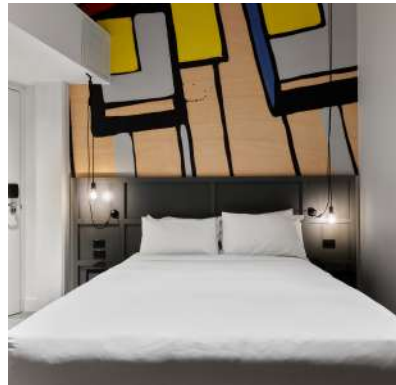
STAY WITH US



Cormo Retreat 🐑

Queen Bed | Max. 2 Guests | 15m2

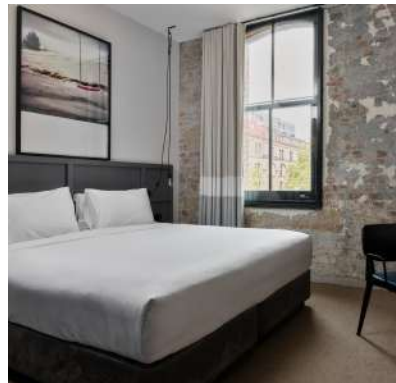
Honouring lustrous wool sheep breeds, complete with a Queen bed, complimentary WIFI, and of course, coffee and tea provisions. Treat yourself to nibbles from the mini bar and rejuvenate in the modern bathroom. With charm and modern comforts, these spaces promise a delightful stay!



Coopworth 🐑

Queen Bed | Max. 2 Guests | 18m2

Curl up in our classic room, complete with a Queen bed. Treat yourself to mini bar nibbles and rejuvenate in the contemporary bathroom. With its woolly charm and modern comforts, this space promises a brilliantly delightful stay!



Romney 🐑

King Bed | Max. 2 Guests | 21m2

Revel in our Romney King rooms, where a spacious king-size bed awaits. Enjoy complimentary WiFi, a secure safe, and coffee and tea amenities. Inspired by the reliable and luxurious Romney sheep breed, these rooms blend Woolstore-style heritage charm with opulence for an unforgettable stay.



Romney Deluxe 🐑

King Bed | Max. 2 Guests | 27m2

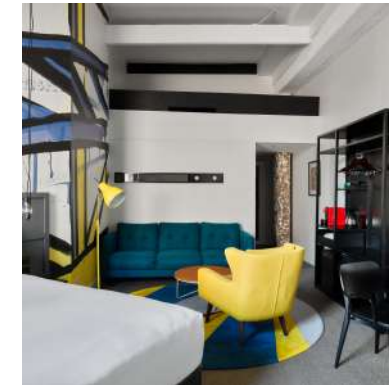
Get ready to relish in our Deluxe King room! Enjoy complimentary WIFI, a secure safe, and coffee & tea facilities. Treat yourself to goodies from the mini bar and rejuvenate under the walk-in rain shower. It's a sheepishly splendid stay!



The Corriedale 🐑

King Bed | Max. 2 Guests | 27m2

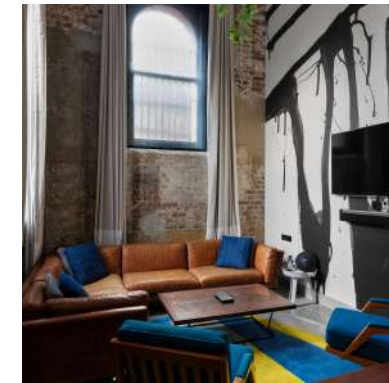
Our split-level Loft room, named after a docile breed known for its bright fleeces, offers luxury and charm. Relax in a plush King bed on the upper floor, and enjoy a cozy lounge area downstairs that highlights the building's historic character. With a walk-in rain shower, minibar, and WiFi.



The Shearer's Suite 🐑

King Bed | Max. 2 Guests | 35m2

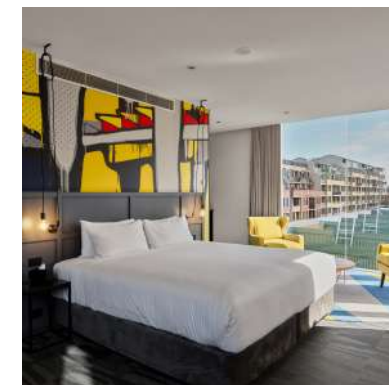
Our Junior Suite combines luxury with pastoral elegance, offering a plush King bed and a relaxing lounge area. Enjoy signature Woolstore amenities, including a walk-in rain shower and a lavish bath for unwinding after a long day.



The Homestead Suite 🐑

King Bed | Max. 2 Guests | 47m2

Experience the charm of our Homestead, complete with its own bar, a separate lounge area, and a stunning bathroom featuring a plunge tub. The cozy bedroom loft offers a premium retreat, enhanced by luxurious Woolstore amenities. Enjoy a unique blend of comfort and elegance.



The High Country Suite 🐑

King Bed | Max. 2 Guests | 36m2

Our highest suite boasts its own stunning terrace and floor-to-ceiling windows, offering breathtaking views over the Pyrmont and Darling Precinct. Enjoy unparalleled vistas and luxurious comfort in this exceptional space, designed to provide an exclusive and memorable experience.



THANK YOU !

Contact us:

Michael Neaylon

0418 411 360

michael.neaylon@accor.com