

BAR

Our sun soaked Bar Terrace area faces Edward street and offers a beautiful alfresco feel. Drinks, nibbles, canapes and afternoon drinks. Perfect for people watching with easy access to the bar and high tables to elevate the relaxed space.

The Bar Terrace exudes classic touches with a gorgeous marble bar, heaters and front row seats to all the CBD has to offer.

Space: 70m2

Capacity: 20 guests seated



TERRACE

The Mary Street Terrace ofers yet another styled area of alfresco dining with beautiful picnic tables under cover from the elements. This area is fully flexible and can a single table dining format for up to 25 guest seated, or a cocktail style event for up to 60 guests under cover.

Shaded nicely in the morning, and heated well (in the coder months), this space is under cover and available for an elevated outdoor dining experience all day.

Space: 80m2

Capacity: 25 guests seated





RESTAURANT

Behind the bar and glazing sits a relaxed dining room with ultimate flexibility for cocktail or seated dining events.

With a classically minimalist finishes the restaurant has a calming feel and provides its guests with layer of comfort from the hustle and bustle of the City. With the ability to sit 40 guests in one sitting or stand up canapes for up to 80 it fits the bill for a high end intimate experience.

A/V is available on request for. * charges apply

Space: 100m2

Full space: 40 guests seated

FULL VENUE

If you would like exclusive use of the inside and outside area this is the perfect option. Host drinks and canapes on the Terrace and the site down for a 3 course meal with colleagues or friends, or host a cocktail event for 150 clients in the heart of the CBD with prime access to the river, the hotels and the casino.

Space: 80m2 Inside Outside 150m2 Total 230m2

Capacity: 75 guests seated





BEVERAGES

CONSUMPTION

Prefer a more flexible option? A consumption tab allows you to tailor your event to your guest list and budget. Simply nominate your preferred beverages, and we'll run a tab secured with your credit card, only charging you for what's actually consumed. You can set a spend limit or timeframe, with the freedom to extend on the day if the celebration calls for it. To ensure availability.

Where groups exceed 20 guests it is important that the wines are pre selected to ensure sufficient stock is on hand.

This option is very popular with groups that may not be able to confirm those that will be drinking or organisers that prefer to control the flow and quality of the drinks on offer.

BEVERAGE PACKAGE \$55 PP (2 HOURS)

A great-value drinks package featuring house favourites across wine, beer and soft drinks.

Package includes:

House Wines: 1 Sparkling, 2 Whites,

2 Reds

Beer: On tap - Draft beer, 2 Craft beers,

plus 1 Light beer

Non-Alcoholic: Soft drinks and juice

Add extra hours for \$20pp/hour

PREMIUM BEVERAGE PACKAGE \$75 PP (2 HOURS)

Celebrate with a premium pour. Enjoy an extended selection of boutique wines, beers and canned options for a more refined experience.

Package includes:

Premium Wines: 1 Sparkling, 2 Whites,

1 Rosé, 2 Reds

Beer: On tap - Draft beer, 2 Craft beers,

plus 2 Canned beers

Non-Alcoholic: Soft drinks and juice

Add extra hours for \$30pp/hour

NOTE: Spirits can be purchased on consumption in conjunction with the beverage package



3-COURSE SET MENU

Option 1. Chefs Share Feast \$85pp
Pre-select 2 dishes from the Secondi.
Meals are served share style down
the middle of the table.

Option 2. Limited Choice Menu \$99pp

Pre-select 2 dishes from the Secondi. Guests choose their preferred option on the night. Dietary requirements will be accommodated with an alternative meal.

All dishes are served individually and

selected from our seasonal menu.
Final selections are made closer to your event to ensure the highest quality produce.
Please advise of any dietary requirements at least 5 business days prior to your event.
Note: Menus are seasonal and subject to change based on ingredient availability.





ANTIPASTO To Share

Salumi Board GFO, DF

Prosciutto, Mortadella, Peppers, Olives, Sourdough

Tuna Crudo GF, DF

Avocado Cream, Citrus Oil Finger lime, Masa Cracker

Osso Arancini

Fermented Garlic Aioli

SECONDI

Chicken Saltimbocca GFO, DFO

Cauliflower, Fennel, Green Apple, Lemon Brown Butter

Cavatelli V

Rappa, Broccolini, Sourdough Crumb, 24 Month Aged Reggiano

Black Angus Striploin GF, DFO

300g Black Angus Striploin, Warrigal, Oyster Mushroom, Jus

Local Fish GFO, DFO

Cloudy Bay Clams, Asparagus, Salsa Calda

CONTORNO To Share

Green Leaf Salad GF, DFO

Cucumber, Feta, Dijon Vinaigrette

DOLCI To Share

Tiramisu

Italian Meringue, Bee Pollen

MENU EXAMPLE ONLY

CANAPéS

For groups from 10 to 150 guests \$40 for 5 choices \$60 for 8 choices

Important Note: Please note that to ensure we are providing the best ingredients for our guests, our menus are seasonal and subject to change. Light

Oysters gf, df
Tuna Crudo gf, df
Tomato and Herbed Focaccia df
Marinated olives gf, df
Osso Arancini
Calamari gf, df
Fries gf, df
Fried Lamb ribs gf, df

Sweets & Cheese

Triple Cream Brie gf, df Tiramisu Pannacotta gf

Substantial Canape Options
Risotto gf, df \$15
Margarita Pizza gfo, dfo \$15
Beef Ravioli \$15
Salami Pizza gf, dfo \$15



GRAZING TABLE

Seasonal Menu \$150 per platter

Suitable for up to 10pax

Sample Selection:

Local charcuterie and pickles
Australian cheese board
Tomato and Herbed Focaccia

Perfect for relaxed mingling and larger standing events, our Grazing Table offers a generous spread of seasonal bites inspired by the restaurant menu. Thoughtfully plated on large sharing boards, this offering invites guests to gather, graze, and enjoy at their own pace.

Dietary requirements are accommodated with considered substitutions or adjustments.
Small plates, napkins, and cutlery are provided.



FREQUENTLY ASKED QUESTIONS

Does Osso Bar Italia have wheelchair access?

Yes, it does for all spaces.

Do you cater to dietary requirements?

Yes, we do cater to dietary requirements. These requirements need to be clearly communicated to us no later than 5 Business Days before the event. Any Dietary requirements we are informed about within 5 days of the event we will do our best to cater towards but may be limited.

Does the space have AV capabilities?

Yes, with prior notice. We can have a TV with HDMI cord ready for your event

Can I choose the beverages on my beverage package?

The beverage package is a set selection but with prior notice we can organise an alternative option in replacement of the current option. There may be additional charges incurred for the changes. We will notify you of any additional charges.

Can I choose a different food option on my set menu?

The food options are a set selection but with prior notice we can organise an alternative option in replacement of the current option. These alternative options need to be organised and finalised 5 days before the event. There may be additional charges incurred for the changes. We will notify you of any additional charges.

Can I listen to my own music and if so how do I set this up? Osso Bar Italia has a Spotify account. For full venue hires, we can offer our Spotify account. If you create a playlist on your account, we can follow this playlist and play this at the event.

Do you allow BYO?

We are a license venue and rely on our beverage revenue for our business to survive, as such BYO wines is not an option. However if you would like to work with a particular supplier or have a preference on wine styles, please let us know and we can provide you a package price for your event.

BOOKING TERMS & CONDITIONS

All food and specific dietary requirements must be confirmed over 5 business days in advance of the event. No group booking is guaranteed until credit card information is provided. Osso Bar Italia does not offer credit and all payment must be settled on or before the event. Cancellations within 5 business days of the event will incur a \$50pp charge (under 23pax) or ½ of the agreed minimum food and beverage spend for the private space (over 23pax).

If quest numbers reduce on the night the previously confirmed number will be charged.

Payment for events

Osso Bar Italia Offers a range of different payments for your event. You can do the following:

Pay on the night; Credit transactions do occur a 1.5% processing fee

Pre-Event Payment; We can send you an invoice before the event that can be paid by bank transfer. This option is not available once the event is within 5 days of as we need payment before the event.

Events over 25-guests must pre-pay for their food component of the bill

Cancellations

Upon cancellations, our policy states if an event is cancelled within 5 business days of the organised event, the organiser would incur a fee of \$50 per person from the provided credit card.

COVID Policy

Any event affected by a mandated government lock down will receive a full refund regardless of timing

Final Numbers

The final number for guests in attendance at the 5 business day mark is the amount of people that we charge food costs for as we have already ordered and prepped much of the food at this stage. If these numbers go up within the 5 business day period, we are required to charge for this and if the numbers go down again then we are required to charge for the bigger number given. This is because stock needs to be express delivered and prepped.

Terms and Conditions

Your booking deposit or credit card authorisation must be completed to reserve your booking. By providing these details, you acknowledge that you have read and understood the following terms and conditions. You agree to pay all charges, associated costs and any damages incurred by yourself and/or your guests whilst on the premises.

Responsible Service of Alcohol

Osso Bar Italia is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from a licensed premises.

We reserve the right to cease service of alcoholic beverages should consumption be deemed excessive.

