



# WEDDINGS AT O BAR AND DINING

O Bar and Dining is home to the only revolving wedding space in Sydney, offering a one-of-a-kind experience.

Perched 47 levels above Sydney's iconic skyline, our circular venue orbits beyond the ordinary, offering an unparalleled experience where luxury meets culinary excellence.







## O BAR AND DINING

As you enter our circular, revolving venue, you'll be captivated by 360-degree panoramic views that frame Sydney's most famous landmarks. Imagine exchanging vows with the Opera House as your witness!

It's not just our glittering views that set us apart, but the fusion of innovative menus and impeccable service. Chef/Owner Michael Moore, along with Head Chef Jason Dean, curate menus that celebrate the best of the region's sea and soil, delivering a bespoke experience tailored to you.

Our venue is designed to accommodate both your ceremony and reception, eliminating the need for your guests to navigate between different locations. This unique feature, coupled with flexible spaces and special rates for daytime weddings, ensures that your special day is as convenient as it is unforgettable.

## VENUE HIGHLIGHTS

- Unparalleled 360-degree views
- Wedding ceremony with iconic Sydney landmarks as your backdrop
- Restaurant quality experience
- Fine dining with impeccable service
- Bespoke food and wine menus
- Unique rotating circular room
- Central location in the heart of the city
- Flexible space to create the perfect ambience
- Special rates for daytime weddings

# TESTIMONIALS



*"From Jeff and I, a heartfelt THANK YOU for the wonderful day we had. It far exceeded any of our hopes and expectations. From the service, the food and the drinks, everything was amazing. We cannot thank you enough."*

*John & Jeff*



*"It was absolutely amazing - room, food, service. Everything was perfect. We had a lot of great feedback from all our guests. Really appreciate everything O Bar and Dining was able to do for us on our wedding day."*

*Steffany & Benjamin*



*"We and all our guests had a really wonderful time, it was the perfect venue to celebrate our special day and we didn't want it to end. The food was delicious and plentiful, the room was beautifully set up, all the staff were friendly, easy going and helpful"*

*Tina & Edwin*



*"It was a magical day for us thank you, the customer service of all of the waiters and Marcela was impeccable, complemented with the food and the views, we could not ask for a better service."*

*Lauren & Carlos*



*"Thank you for an amazing evening, you made the whole planning and booking of the evening so easy and such a nice experience."*

*Yulia & Mark*



*"It was absolutely perfect - everyone was saying how beautiful the food was and how it was the best wedding they've ever been to! But by far, the most compliments were directed to the staff - they were amazing on the evening. Thank you again for everything, you made a very stressful situation seamless!"*

*Bridget & Anthony*





# OUR SPACES





# SALON PRIVÉ

Our private dining room Salon Privé is the epitome of elegance, offering an ideal setting for intimate celebrations. With absolute privacy, the breathtaking panorama feels yours alone.

Inside, the Salon Privé is equally stunning, featuring hand-applied silver leaf walls, elegant glowing wall panels, and luxurious gold mohair touches.

## FORMALITIES, STYLING & MUSIC

- During opening hours, amplified speeches may be limited to 10 minutes or less
- A separate space can be hired for a harbour view ceremony prior to opening
- Styling is permitted in the Salon Privé with approval from O Bar and Dining
- Background music is played throughout the venue
- Bespoke menus and dedicated wait staff
- Cake service is included free of charge



# SALON PRIVÉ

Seated | 24 guests

Standing | 40 guests

## ROOM HIRE

Lunch 12pm – 4pm weekdays ( <i>if applicable</i> )	from \$500
Lunch 12pm – 4pm weekends ( <i>if applicable</i> )	from \$1,000
Ceremony space for 2 hrs prior to reception	from \$1,000

## MINIMUM FOOD & BEVERAGE SPEND

### WEEKDAYS

Evening after 5pm from \$3,500

Lunch 12pm – 4pm from \$3,000

### WEEKENDS

Evening after 5pm from \$4,500

Lunch 12pm – 4pm from \$3,000

*A 10% service charge is added to the final bill as gratuity for the staff.*

*The service charge is not included in the minimum spend.*

*A 15% surcharge applies on Sundays and public holidays.*

*All prices quoted include GST.*



# MENU PRICING

## LUNCH

2 course set menu - select 2 options per course	\$135pp
3 course set menu - select 2 options per course	\$145pp
3 course à la carte lunch	\$155pp

## DINNER

3 course à la carte dinner	\$220pp
5 course tasting menu	\$240pp
Tasting menu with matched wines	\$380pp

*A complimentary glass of NV Louis Roederer Champagne is included with lunch and dinner bookings*

*Upgrade to a glass of 2014 Louis Roederer Cristal + \$75pp*

## CANAPÉS

2 hour canapé menu \$120pp | 3 hour canapé menu \$140pp | 4 hour canapé menu \$160pp

Chef's selection of canapés on arrival \$14pp | Dessert canapés from \$6pp

*Beverages are charged on consumption.  
Please refer to the separate beverage lists to make your selection.*





# THE DRESS CIRCLE

Featuring a private bar, The Dress Circle is a spacious, private area thoughtfully designed for hosting both private drinks and separate dining celebrations.

This beautifully appointed space is surrounded by floor-to-ceiling windows, offering breathtaking views of the iconic Sydney backdrop.

## FORMALITIES, STYLING & MUSIC

- During opening hours, amplified speeches may be limited to 10 minutes or less
- A separate space can be hired for a harbour view ceremony prior to opening
- Styling is permitted in the Dress Circle with approval from O Bar and Dining
- Background music is played throughout the venue
- Bespoke menus and dedicated wait staff
- Cake service is included free of charge



# THE DRESS CIRCLE

Seated | 100 guests    Standing | 150 guests

## LUNCH

Room hire ( <i>if applicable</i> )	Mon - Tues	\$500
12pm - 4pm	Sun	\$1,000

Minimum food and beverage spend starting from:

January - November

Monday - Thursday	Half	\$4,000
	Full	\$7,000
Friday - Sunday	Half	\$5,000
	Full	\$9,000

December

Monday - Thursday	Half	\$5,000
	Full	\$9,000
Friday - Sunday	Half	\$6,000
	Full	\$12,000

## DINNER

Minimum food and beverage spend starting from:

January - October

Sunday - Thursday	Half	\$4,000
	Full	\$8,000
Friday - Saturday	Half	\$5,000
	Full	\$10,000

November - December

Sunday - Wednesday	Half	\$5,000
	Full	\$10,000
Thursday	Half	\$6,000
	Full	\$12,000
Friday - Saturday	Half	\$7,000
	Full	\$15,000

*The prices quoted above are intended as a guide only.  
Please contact us for your bespoke quotation.*

A service charge of 10% will be applied to the final bill.

The service charge is not included in the minimum spend.

A 15% surcharge applies on Sundays and public holidays.

Please note that if half space is selected, you may be sharing the space with another event separated by a room divider.

1 hour set up time is included. Additional fees may apply for additional services such as furniture removal and extra set up time.

All prices quoted include GST.







# MENU PRICING

## LUNCH | DINNER

2 course set menu	\$104pp
2 course alternate serve menu	\$124pp
3 course set menu	\$120pp
3 course alternate serve menu	\$140pp

## CANAPÉS

2 hour canapé menu \$80pp | 3 hour canapé menu \$105pp | 4 hour canapé menu \$130pp

## MENU ENHANCEMENTS

Add nibbles on arrival - olives & nuts	\$6pp
Arrival canapés - Chef's selection 4 pieces pp	\$28pp
Add petit fours or dessert canapés	from \$6pp
Add a cheese course	\$15pp
Charcuterie or cheese station	\$30pp

*Beverage packages are available or can be charged on consumption*





# EXCLUSIVE USE

For an unparalleled experience, the entire venue is exclusively yours to enjoy!

From the moment you step through the doors, our bespoke planning and tailored packages are designed to transform your dreams into reality.

Immerse yourself in a personalised journey where the menu, service, and views revolve around your individual style and preferences.

## FORMALITIES, STYLING & MUSIC

- Background music is included free of charge
- Your event coordinator is on hand to assist in organising any audio visual equipment, styling and entertainment you require
- Bespoke menus and dedicated wait staff
- Cake service is charged at \$7.50 per person
- Our intimate Private Dining Room can be used as a break out or dressing room



# EXCLUSIVE USE

Seated | 250 guests    Standing | 400 guests

## LUNCH

Room hire 12pm - 4pm                      from \$3,000

Minimum food and beverage spend starting from:

January - November	\$25,000
December Saturday - Thursday	\$30,000
December Friday	\$50,000

## EVENING

Room hire 6pm - 11pm                      from \$5,000

Minimum food and beverage spend starting from:

January - October

Sunday - Thursday	\$50,000
Friday - Saturday	\$65,000

November - December

Sunday - Wednesday	\$50,000
Thursday	\$60,000
Friday - Saturday	\$80,000

*The prices quoted above are intended as a guide only.  
Please contact us for your bespoke quotation.  
Discounts may apply for selected dates.*

A service charge of 10% will be applied to the final bill.  
The service charge is not included in the minimum spend.  
A 15% surcharge applies on Sundays and public holidays.  
1 hour set up time is included. Additional fees may apply for additional services such as furniture removal and extra set up time.  
All prices quoted include GST.







# MENU PRICING

## LUNCH | DINNER

3 course set menu	\$120pp
3 course alternate serve menu	\$140pp

## CANAPÉS

2 hour canapé menu \$80pp | 3 hour canapé menu \$105pp | 4 hour canapé menu \$130pp

## MENU ENHANCEMENTS

Add nibbles on arrival	\$6pp
Arrival canapés - 4 pieces per person	\$28pp
Add petit fours or dessert canapés	from \$6pp
Add a cheese course	\$15pp
Charcuterie or cheese station	\$30pp

*Beverage packages are available or can be charged on consumption*



# SAMPLE MENU

*Choice of 2 or 3 course, set, semi-set or alternate serve.*

## ENTRÉE

YELLOWFIN TUNA CARPACCIO & FRASER ISLAND CRAB *Koshihikari rice, golden sesame, ginger, charred mandarin ponzu*

SPICED QUAIL, DUCK & FOIE GRAS MORTADELLA *Blood plum & sour cherry jam, smoked chicken fat brioche*

FLASH SEARED HIRAMASA KINGFISH *Scorched peppers, ink risotto, smoked mussel & saffron broth*

TWICE COOKED CHEESE SOUFFLÉ *Charred piccolino onions, French comté, stracciatella & parmesan, leek & black pepper butter*

## MAIN

WAKAME CRUSTED AQUINA MURRAY COD *White miso braised daikon, wild rice tobiko, shaved bonito dashi*

14HR SLOW COOKED WAGYU BEEF MS 6+ *Salt baked celeriac & roasted mushrooms, sweet glazed cabbage, shaved chestnuts*

POACHED & GRILLED 'MARGRA' LAMB FILLET *Smoked & charred eggplant, sumac sweetcorn, spiced piccolino onions*

ORGANIC JAPANESE PUMPKIN & FETA ROTOLO *Flash seared kalettes, pepitas, confit garlic, lemon nut butter, sage, grana padano*

## FOR THE TABLE

LIVING LETTUCE *Salad cream, salted baby cucumber, bread crust crumbs*

GARLIC POTATOES *Twice cooked kipflers, rosemary salt, French butter*

BAKED CAULIFLOWER *Black lentils, black garlic, macadamia & herbs*

## DESSERT

VALRHONA DARK CHOCOLATE & HAZELNUT CRUNCH *64% Manjari cacao mousse, salted honeycomb caramel, hazelnut biscuit*

AUTUMN FRUITS 'NITRO' PAVLOVA *Spiced toffee apples, pear & juniper sorbet, cinnamon sugar meringue*

MISO BANANA & PECAN TOFFEE CRISP *Caramelised banana, pecan praline semifreddo, miso toffee glass*

CHEF'S SELECTION OF CHEESE *Fig & apple chutney, spiced plum jam, toasted breads, seeded lavosh*

## ORGANIC HERBAL INFUSIONS & MONOCHROMATIC ESPRESSO

*Please note our menu is subject seasonal changes*







# SAMPLE CANAPE MENU

Cold smoked Hiramasa kingfish, cucumber yoghurt, grape & caviar

Salt cod croquettes, black garlic ketchup, dill pickles

Tempura cauliflower, green chilli, coconut & coriander

Smoked chickpea fritters, tahini, pistachio Za'atar

Triple cheese gougeres, truffle honey, lemon thyme

Wagyu beef tartare, onion jam, salted egg yolk, parmesan

Duck liver pate, burnt orange, wild fennel, toasted brioche

Kaffir lime & black pepper chicken, white & purple radish

# SAMPLE WINE LIST

## Sparkling

NV Veuve Ambal Brut Cremant de Bourgogne | Burgundy, France

NV Bandini Prosecco Rosé | Veneto, Italy

## White

Breganze Savardo Pinot Grigio | Veneto, Italy

Totara Sauvignon Blanc | Marlborough, New Zealand

Swinging Bridge Mrs Payten Chardonnay | Orange, NSW

## Rosé

Rameau D'Or | Provence, France

## Red

Storm Bay Pinot Noir | Coal River, TAS

Ashbrook Estate Cabernet Sauvignon | Margaret River, WA



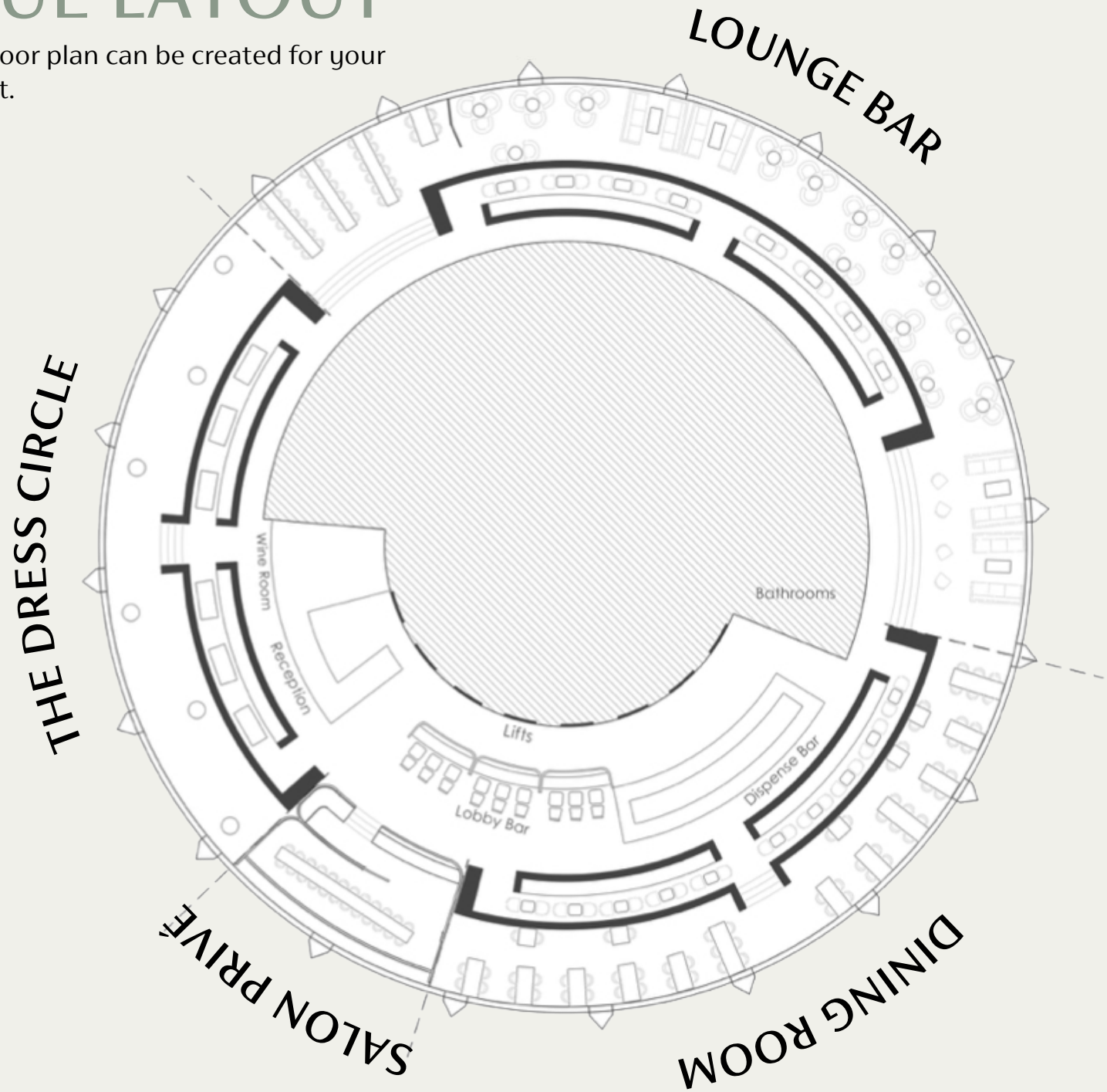






# VENUE LAYOUT

A bespoke floor plan can be created for your special event.







## CONTACT US

At O Bar and Dining, our dedicated events team is ready to bring your dream wedding to life.

We are excited to discuss and assist in creating your perfect wedding celebration.

---

02 9247 9777

[events@obardining.com.au](mailto:events@obardining.com.au)

Level 47 | Australia Square | 264 George Street | Sydney NSW

[www.obardining.com.au](http://www.obardining.com.au)

---