

DINING EXPERIENCES

A romantic dining table set for two on a rooftop terrace overlooking a city at night. The table is set with two place settings, including plates, cutlery, and glasses. A small lamp provides warm lighting. The background shows a cityscape with lights and a body of water, with the Sydney Opera House visible on the right.

We love helping you celebrate your special occasion

DINING EXPERIENCES

We have created the following “experiences” to enhance your upcoming celebration or special occasion

Our experiences are designed for 2 people and guarantee a much sought after window table. They can also be enjoyed as a group or purchased as a gift.

*Premium menu additions can be added on the day.
Please note that a 7.5% discretionary gratuity will be added to the bill.*

Silver Experience | \$165pp

Window table
3 course a la carte menu *with one side dish pp*
A glass of NV Louis Roederer Brut Champagne per person
A box of homemade chocolates for 2 to share
Tea and coffee
Unlimited still and sparkling water

Platinum Private Dining Experience | \$750pp*

Exclusive use of the private dining room
Personal butler
Glass of Louis Roederer NV Brut Premier on arrival
Chef’s canapes
5 course tasting menu with matched wines
Composed cheese course
A box of homemade chocolates for 2 to share
Tea and coffee
Unlimited still and sparkling water

**The Platinum Private Dining Package is available to book short lead within 7 days of your selected dining date and is subject to availability. 7.5% service charge applies.*

Gold Experience | \$210pp

Window table
Amuse bouche
5 course tasting menu
Matched wines with dinner
A box of homemade chocolates for 2 to share
Tea and coffee
Unlimited still and sparkling water

Dining Enhancements

Enhance your dining reservation by adding an upgrade to your restaurant booking. These can be pre-ordered at time of booking or simply requested on the day.

Glass of Louis Roederer NV Brut Premier Champagne on arrival	\$29pp
Bottle of Louis Roederer NV Brut Premier Champagne	\$160ea
Bottle of 2012 Louis Roederer Cristal	\$595ea
Composed cheese course	\$20pp
Pre-dinner premium graded oysters 6/12	\$36/\$70
Box of truffles and sweet treats - a take home gift for your guests	\$20ea
Personalised menus/place cards <i>3 business days notice</i>	\$5pp/ea
Chef’s selection of arrival canapés	\$10pp
Oscietra caviar experience	\$200

*Shot of Beluga vodka, 25gr caviar, condiments & blinis
Caviar experience requires 48hrs notice and pre-payment*

Get in touch : reservations@obardining.com.au | 9247 9777



 **BAR & DINING**

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