



EXCLUSIVE EVENTS





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EXCLUSIVELY YOURS

O Bar and Dining offers a unique space to host large events with breathtaking 360-degree views.

LANDMARK LOCATION

A supremely luxurious Sydney venue situated on the 47th floor in the iconic Sydney landmark Australia Square. Our unique circular room slowly revolves revealing 360 degree views of our beautiful harbour and beyond.

Our food, drink and views change with time and season, but remain flawless and unmistakably 'O' at every turn.

We occupy a special place in Sydney's skyline.

BENCHMARK EVENTS

Your dedicated event coordinator is on hand to assist you with menu selection, styling and entertainment to create an event that will linger long in the minds of your guests.

Flexible catering options and dedicated wait staff ensure a flawless event experience. Accommodating up to 250 seated guests or 400 standing, O Bar and Dining is perfect for corporate dinners, weddings, cocktail parties, product launches, breakfast conferencing or social events.



Seated | 250 guests Standing | 400 guests

BREAKFAST

Room hire 7am - 10am from \$5,000

MINIMUM FOOD & BEVERAGE SPEND \$85pp

Minimum 100 guests

LUNCH

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

MINIMUM FOOD & BEVERAGE SPEND FROM:

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

EVENING

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

MINIMUM FOOD & BEVERAGE SPEND 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

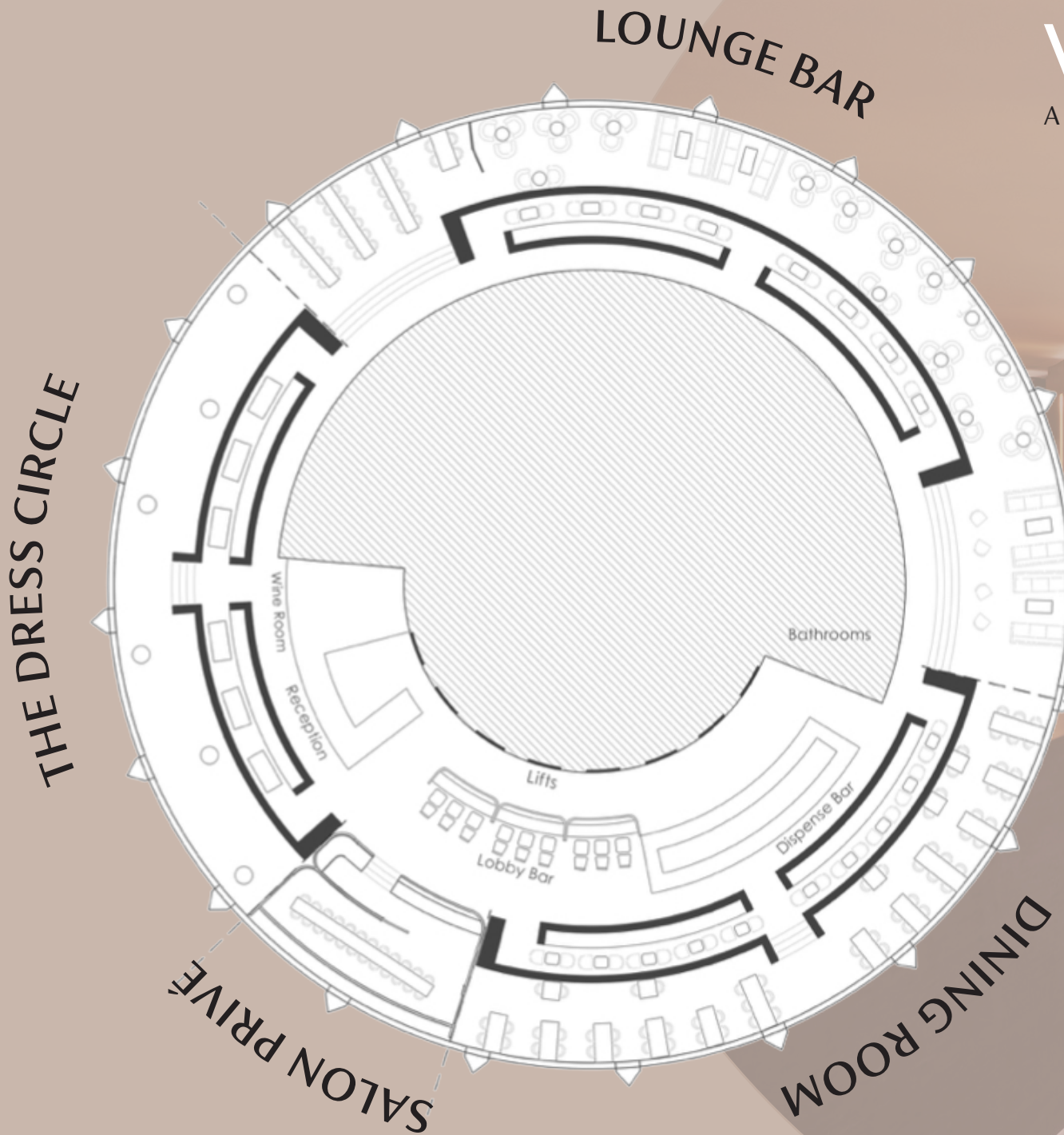
1 hour set up time is included. Additional fees may apply for additional services such as furniture removal and extra set up time

All prices quoted include GST



VENUE LAYOUT

A bespoke floor plan will be created for your exclusive event





MENU PRICING

BREAKFAST

Set menu	\$85pp
Additional items available	

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

BREAKFAST MENU

SET MENU \$85pp

Minimum 100 guests

TO START SELECT 1 (or more at \$5pp)

THE EARLY RISER ENERGISER *orange, apple, carrot, turmeric & ginger*

THE SUPER GREEN SUPREME *kale, celery, cucumber, apple, lime, date, mint*

BANANA, PEANUT BUTTER & DATE SMOOTHIE *Greek yoghurt, muesli, banana, dates, peanut butter*

SEASONAL MIXED BERRY SMOOTHIE *Greek vanilla yoghurt, apple juice, banana, fresh berries*

MONOCHROMATIC *by Stranger* espresso coffees made to order

ORGANIC TEAS AND INFUSIONS

FOR THE TABLE SELECT 3 (or more at \$10pp each)

CINNAMON & RAISIN BUNS *whipped vanilla mascarpone*

WARM ALMOND BROWN BUTTER CAKES *orange & apricot marmalade*

THICK GREEK VANILLA YOGHURT *poached red fruits & toasted sunflower seeds*

MACADAMIA & BLUEBERRY MUESLI *coconut yoghurt, cocoa nibs*

SEASONAL FRESH FRUIT PLATTER *crème fraiche, passionfruit curd, crushed mint*

WHIPPED RICOTTA TOASTED BAGELS *crushed raspberries, pistachio, agave*

MAIN COURSE SELECT 1 (or more at \$15pp each)

DUKKAH SPICED FRIED EGGS *grilled zucchini, labneh, mint, pomegranate & chickpea salsa*

CHILLI CHORIZO BAKED EGGS *candied cherry tomatoes, scorched peppers, bitter leaves*

SMOKED BACON & EGG ROLL *roasted tomato chilli jam*

HOT SMOKED SALMON FRITTATA *beetroot, kale, bulgar wheat salad*

POACHED EGGS *smashed avocado, marinated goat feta, cracked black pepper*

SAUTEED WOODLAND MUSHROOMS *smoked cheddar, wilted spinach & toasted brioche*



THREE COURSE MENU

ENTRÉE

HIRAMASA KINGFISH CRUDO *Paella spices, spanner crab, calsparra rice, candied tomato, saffron & shellfish dressing*

TEA SMOKED PETUNA OCEAN TROUT *Flash seared rare, dutch cream potato, green onions, salted cucumber, labneh, garden mint oil*

GLAZED DRY AGED DUCK BREAST *Fragrant grains, plump golden raisins, za'atar spiced almonds, burnt orange*

ORGANIC JERSEY MILK RICOTTA & SPRING SHOOTS *Asparagus, heirloom zucchini, lavender honey, purple endive, charcoal grissini*

MAIN

STEAMED AQUINA MURRAY COD FILLET *Zucchini flowers, roasted hazelnut cream, teardrop barley, lemon & herb*

POACHED & GRILLED BANNOCKBURN CHICKEN BREAST *Sicilian caponata, confit garlic & lemon pangrattato, smoked paprika oil*

SLOW ROASTED WAGYU BEEF *Black garlic roasted field mushrooms, french shallots, scorched cherry tomatoes*

CARAMELISED CAULIFLOWER & HAZELNUT RAVIOLI *Claypot roasted local mushrooms, charred leeks, reggiano, burnt butter*

FOR THE TABLE

LIVING LETTUCE *Champagne vinaigrette, orange & fennel pangrattato*

SMOKED DUCK FAT ROASTED POTATOES *Rosemary salt, confit garlic*

STEAMED GREENS *Roman beans, broccolini, pine nuts, lemon vinaigrette*

DESSERT

VALRHONA DARK CHOCOLATE & STRAWBERRY NUT CRISP *64% Manjari cacao, strawberry jam, salted hazelnut caramel cream*

ICED BLACK CHERRY CHEESECAKE *Aerated triple cream sweet cheese, chocolate crunch, scorched orange & black cherry jam*

NEW SEASON MANGO & RASPBERRY PAVLOVA *Whipped mango cream, mango sorbet, nitro crushed raspberries, chocolate meringue*

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

ORGANIC HERBAL INFUSIONS & MONOCHROMATIC ESPRESSO

SET MENU

Select 1 dish from each course for all guests to have the same menu

ALTERNATE MENU

Select 2 dishes from each course which will be served alternately
50/50

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EXAMPLE DINING SCHEDULE

6.00: Arrival drinks
6.30: Guest seated
6.45: Bread served
7.00: Entrée served
7.30: Main served
8.00: Dessert served
8.30: Tea, coffee served

Please liaise with your event coordinator should you wish to include speeches or other service breaks into the schedule.

ENHANCEMENTS

Arrival canapes \$28pp
Petit fours \$10pp
Cheese course \$15pp

Please note our menu is subject seasonal changes



CANAPÉ MENU

2 hrs \$80 | 3 hrs \$105 | 4 hrs \$130

CANAPE SELECTION

Wagyu Beef tartlet, horse radish crème fraîche, onion jam

Hiramasa Kingfish ceviche, green apple, baby cucumber, lime, coriander

Ocean trout rillette, smoked yoghurt, sesame cracker

Salt & pepper cauliflower, royal soy dressing

Smoked chickpea bites, tomato tagine, za'atar

Fraser Island Spanner crab, black garlic focaccia, chives

Slow roasted pumpkin, parmesan curd, shaved black truffle

Spiced duck & shiitake mushroom spring roll, tamarind & white soy dip

OPTIONAL ADDITIONS

	\$ea
Rock oyster, chive, verjus, white balsamic dressing	8
Ortiz anchovy, fried sourdough, celery, apple	8
Murray cod fritters, saffron aioli, tomato fondue	8
Spiced cauliflower tempura, almond gazpacho	6
Goats cheese arancini, truffled pecorino	6
Jamón Ibérico grissini, sherry gel, pecorino	10
Steamed pork bun, hoisin, shallot, cucumber	12
Wagyu beef slider, American cheese, pickles	15

DESSERT CANAPÉS

	\$ea
Handmade chocolate truffles	10
Warm almond financiers	6
Mini raspberry pavlova	6
Frozen mango cake pops	10

BEVERAGE PACKAGES

SIGNATURE PACKAGE

Includes:

Heavy Beer - Peroni
Light Beer – Peroni Leggera
Soft drinks, mineral water & orange juice

Sparkling

2017 O Bar Vintage Sparkling Brut | Tumbarumba, NSW

White

2022 O Bar Sauvignon Blanc, Semillon | Pokolbin, NSW 2320

Red

2022 O Bar Shiraz | Pokolbin, NSW 2320

2 hours | \$80pp 3 hours | \$105pp 4 hours | \$115pp

**refer to wine list for beverages on consumption*

PREMIUM PACKAGE

Includes:

Heavy Beer - Peroni
Light Beer - Peroni Leggera
Soft drinks, mineral water & orange juice

(Please select 1 sparkling, 1 white & 1 red wine)

Sparkling

NV Veuve Ambal Brut Cremant de Bourgogne | Burgundy, France
NV Bandini Prosecco Rosé | Veneto, Italy

White

2022 Breganze Savardo Pinot Grigio | Veneto, Italy
2022 Totara Sauvignon Blanc | Marlborough, New Zealand
2022 Swinging Bridge Mrs Payten Chardonnay | Orange, NSW

Rosé

2022 Rameau D'Or | Provence, France

Red

2022 Storm Bay Pinot Noir | Coal River, TAS
2020 Ashbrook Estate Cabernet Sauvignon | Margaret River, WA
2021 Nick Spencer Shiraz Blend | Gundagai, NSW

2 hours | \$100pp 3 hours | \$125pp 4 hours | \$135pp

*Please note that vintages are subject to change.
We make every effort to provide the selected wines, however should a wine be unavailable on the day an alternate wine of a similar style will be offered.*



BAR & DINING

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www.obardining.com.au