

THE DRESS CIRCLE



○ BAR & DINING



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DRESS CIRCLE

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

The Dress Circle is a dedicated event room and offers a unique space to host larger events with breathtaking 360-degree views through floor to ceiling windows. Featuring a private bar, the flexible space can be used as a private drinks reception and separate dinner space.

Tailored catering options and dedicated wait staff ensure a flawless event experience. Accommodating up to 100 seated guests or 150 standing, the Dress Circle is perfect for weddings, corporate dinners, cocktail parties, product launches, breakfast conferencing or social events.



Seated | 30 - 100 guests

Standing | 30 - 150 guests

BREAKFAST

Tuesday - Friday only

Room hire 7am - 10am from \$1,000

Minimum food and beverage spend from \$85pp

Minimum 30 guests

LUNCH

Room hire *(if applicable)* Mon - Wed \$500
 12pm - 4pm Sun \$1,000

MINIMUM FOOD & BEVERAGE SPEND 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 & BEVERAGE SPEND 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

AMBIENCE | MUSIC | SPEECHES

O Bar & Dining has an upbeat ambience.

*We are happy to work with you on your presentation requirements.
 Some restrictions may apply based on the time and day of your event.*

Please discuss the specifics with our events team.

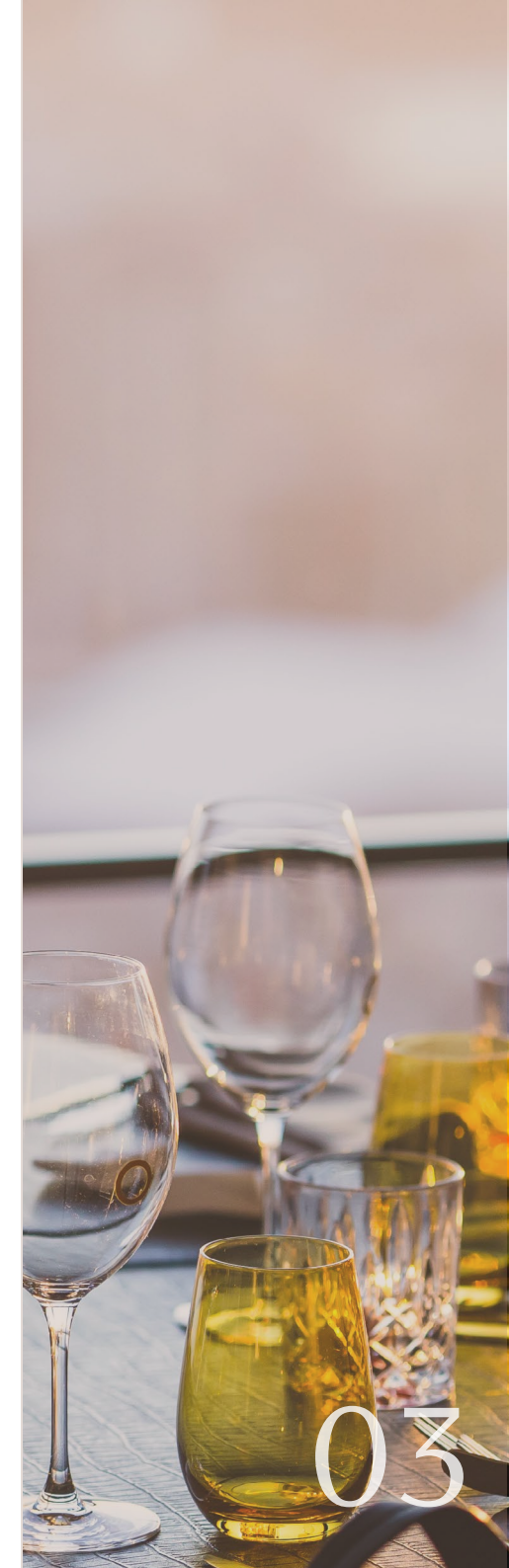
*The prices quoted above are intended as a guide only.
 Please contact us for your bespoke quotation.*

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

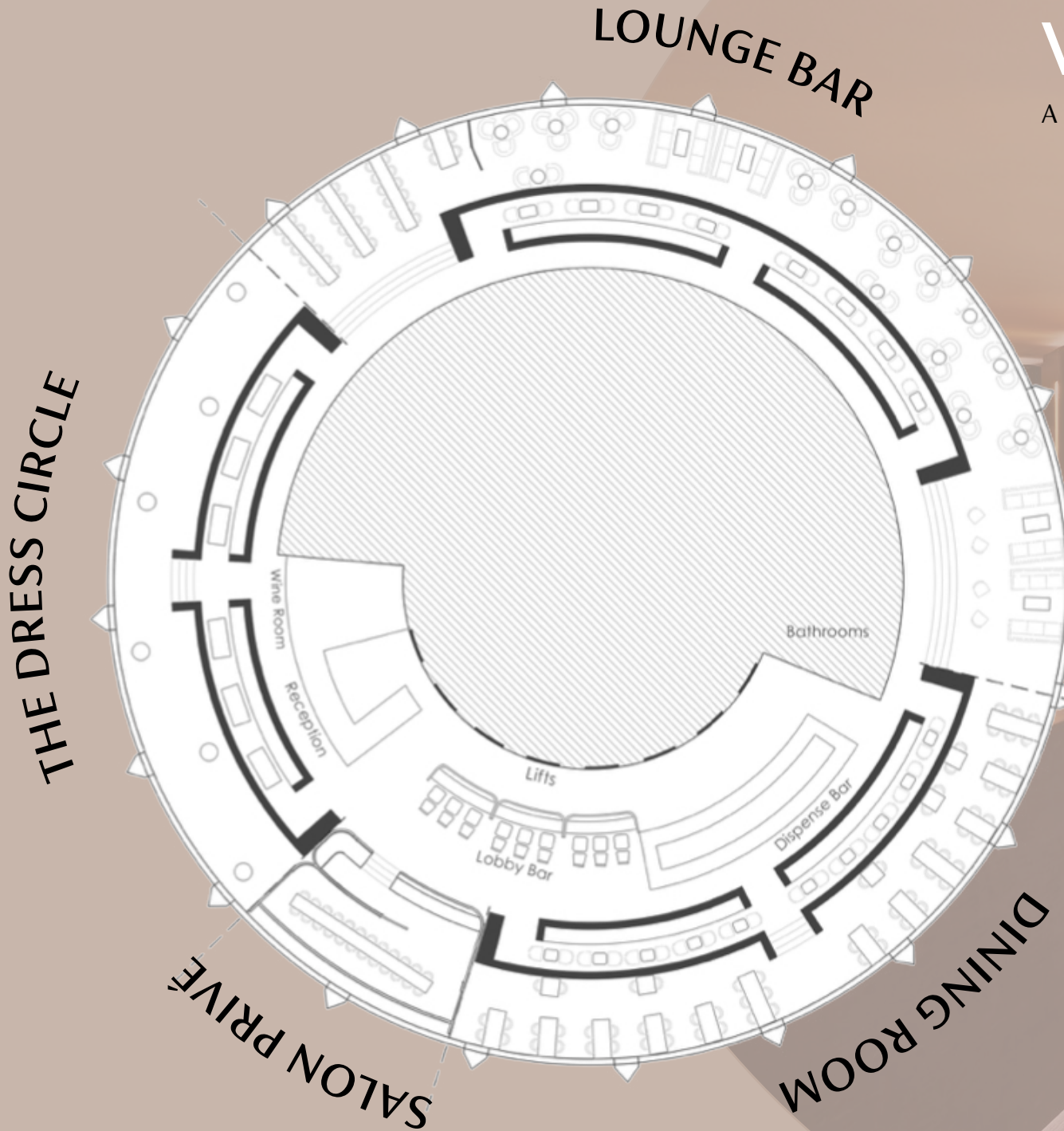
*Please note that if half space is selected, you may be sharing the space with another event separated by a room divider
 1 hour set up time is included. Additional fees may apply for additional services such as furniture removal and extra set up time.*

All prices quoted include GST



VENUE LAYOUT

A bespoke floor plan will be created for your event in The Dress Circle





MENU PRICING

BREAKFAST

Breakfast menu From \$85pp

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	<i>from</i> \$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 30 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*



SAMPLE MENU

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*

SLOW COOKED BLACK OPAL 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 kiplers, 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

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

12.00: Arrival drinks
12.30: Guest seated
12.45: Bread served
1.00: Entrée served
1.30: Main served
2.00: Dessert served
2.30: Tea, coffee served

Additional time is required for a la carte menu. Please liaise with your event coordinator should you wish to include speeches or other service breaks into the schedule.

ENHANCEMENTS

Arrival canapés \$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

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

OPTIONAL ADDITIONS

Rock oyster, chive, verjus, white balsamic dressing

Ortiz anchovy, fried sourdough, celery, apple

Murray cod fritters, saffron aioli, tomato fondue

Spiced cauliflower tempura, almond gazpacho

Goats cheese arancini, truffled pecorino

Jamón Ibérico grissini, sherry gel, pecorino

Steamed pork bun, hoisin, shallot, cucumber

Wagyu beef slider, American cheese, pickles

DESSERT CANAPÉS

Handmade chocolate truffles

Warm almond financiers

Mini raspberry pavlova

Frozen mango cake pops

\$ea

8

8

8

6

6

10

12

15

\$ea

10

6

6

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

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

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www.obardining.com.au