

# THE DRESS CIRCLE



BAR & DINING  
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- 01 Welcome to O Bar and Dining
- 02 Gallery
- 03 Capacity, minimum spends & room hire
- 04 Floor plans
- 05 Menu pricing
  - Breakfast menu
  - Lunch menu
  - Dining menu
  - Canape menu
  - Beverage packages





# 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.*

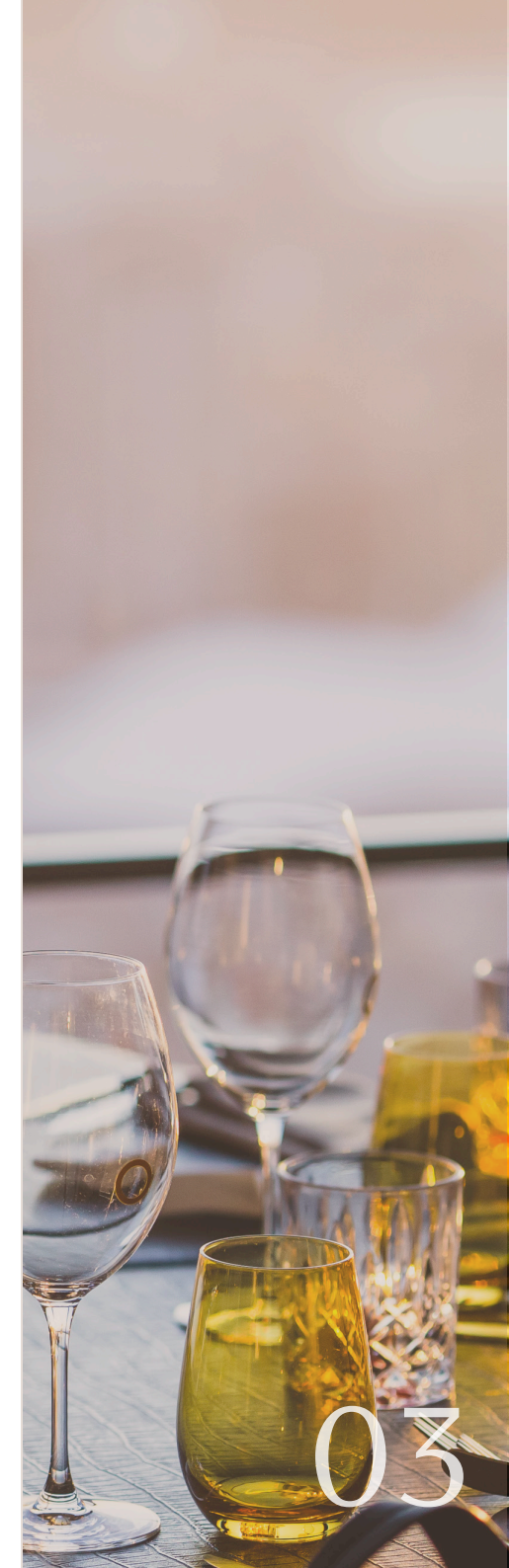
*A service charge of 10% will be applied to the final bill. The service charge is not included in the minimum spend.*

*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.*

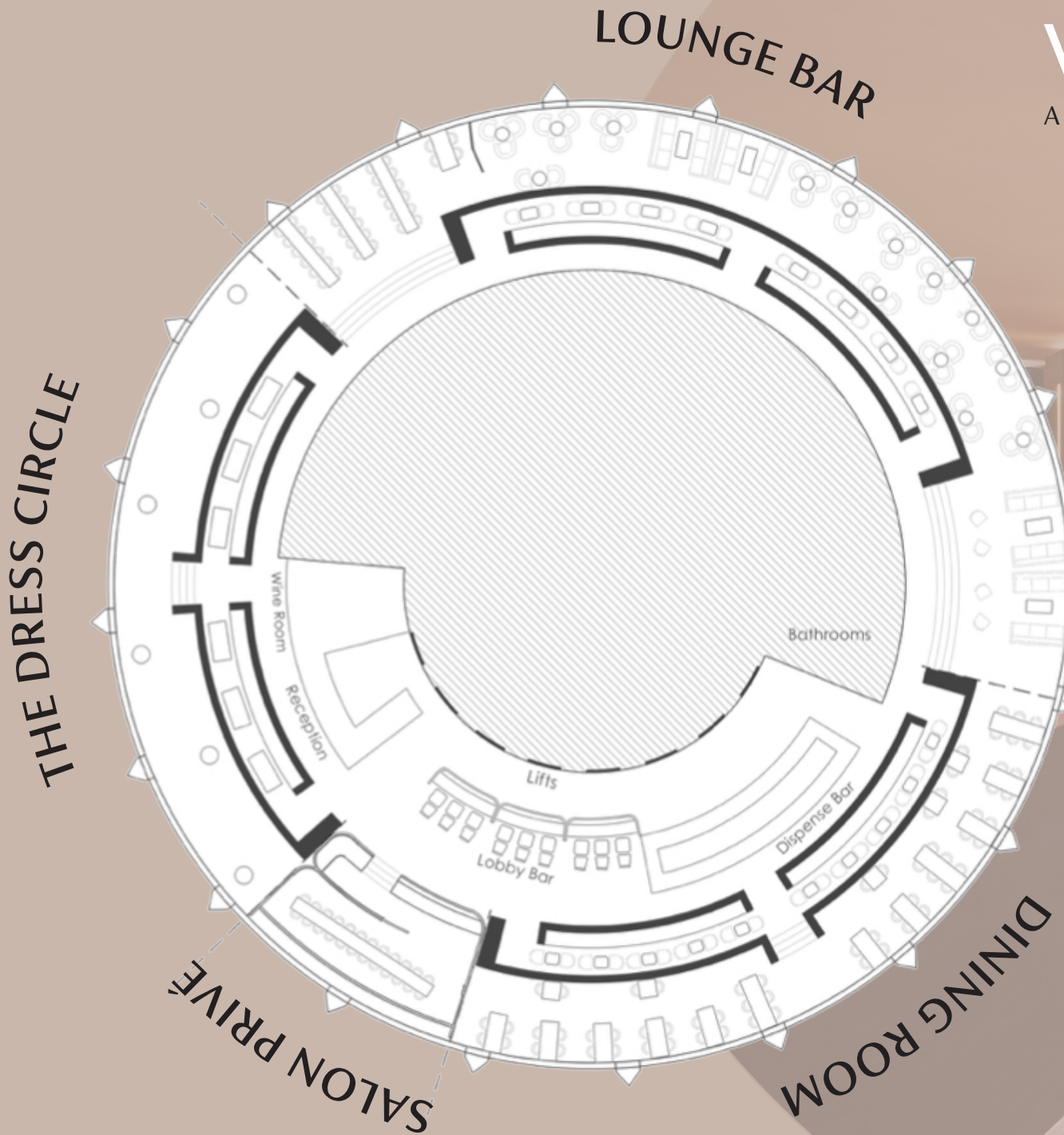
*All prices quoted include GST*





# 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

*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 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

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 AQUNA 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

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





# 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

\$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

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

02 9247 9777 | [events@obardining.com.au](mailto:events@obardining.com.au)

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