

THE DRESS CIRCLE





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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 uninterrupted 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 110 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

Room hire 7am - 10am from \$1,000
 Minimum food and beverage spend \$60 per person
 (min 10 guests)

Lunch

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

Minimum food and beverage spend:

January - November

Tuesday - Thursday	Half	\$3,000
	Full	\$6,000
Friday - Sunday	Half	\$4,000
	Full	\$8,000

December

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

Dinner

Minimum food and beverage spend:

January - October

Sunday - Thursday	Half	\$4,000
	Full	\$8,000
Friday - Saturday	Half	\$6,000
	Full	\$14,000

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.

Discounts may apply for selected dates.

A service charge of 7.5% will be applied to the final bill. The service charge is not included in the minimum spend.

A 10% surcharge applies on Sundays and public holidays

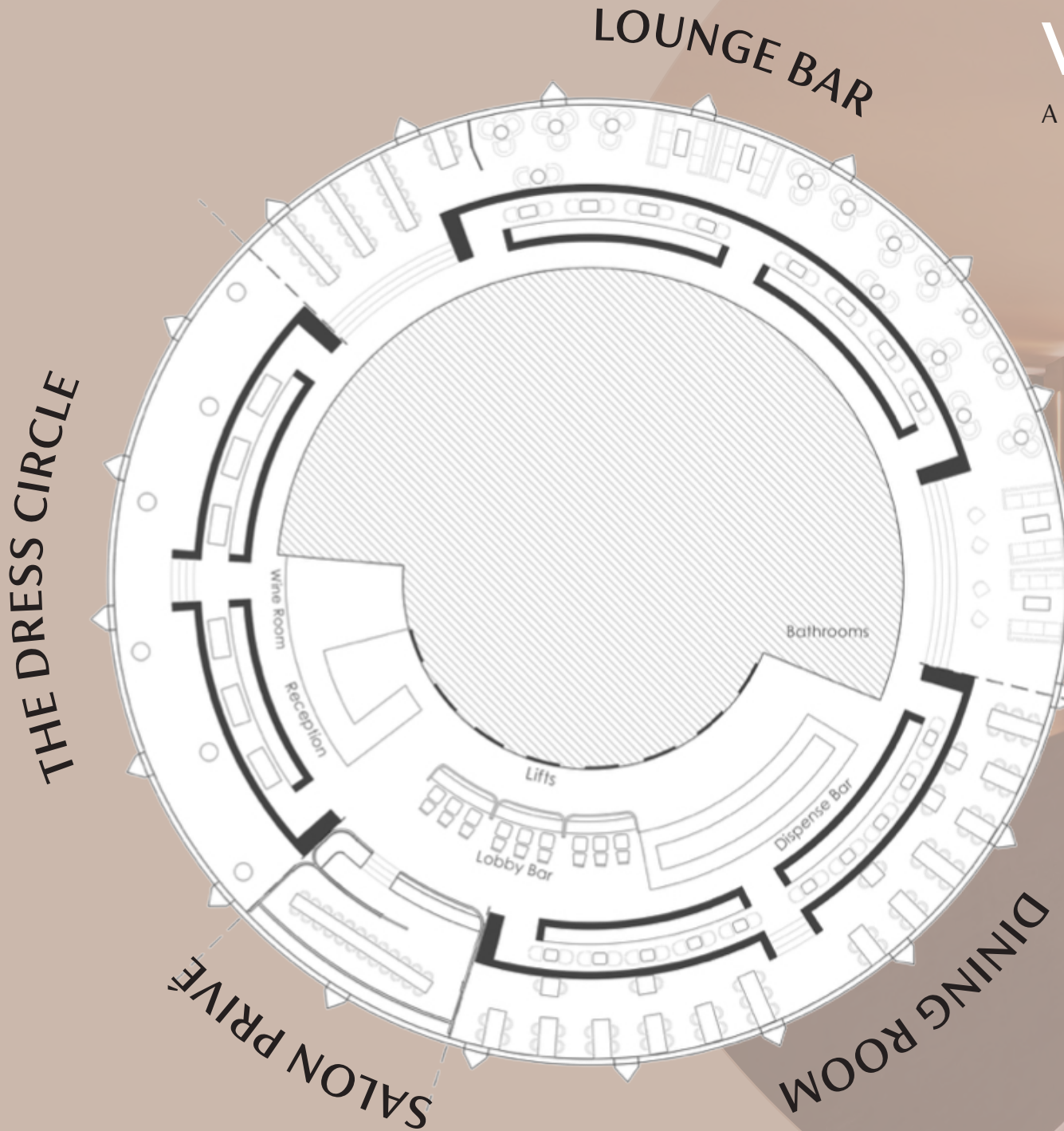
Please note that if half space is selected, you may be sharing the space with another event separated by a room divider
 1 hour set up time is included. Additional fees may apply for additional services such as furniture removal and extra set up time.

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		\$60pp
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Lunch and Dinner

2 course set menu		\$94pp
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3 course set menu		\$110pp
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3 course alternate serve menu		\$140pp
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3 course a la carte (max 32 guests)		\$150pp
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Canapés

2 hour canapé menu \$60pp | 3 hour canapé menu \$70pp | 4 hour canapé menu \$80pp

Menu Enhancements

Add nibbles on arrival - olives, nuts, grissini		\$6pp
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Arrival canapés - Chef's selection 4 pieces pp		\$20pp
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Add petit fours or dessert canapes		\$5pp
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Add a cheese course		\$15pp
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Charcuterie or cheese station		\$30pp
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Beverage packages are available or can be charged on consumption

TO START

Campos artisan espresso coffees made to order
T2 organic teas and infusions

FOR THE TABLE

(choose three)

Chilled apple and pear quinoa porridge with raw almonds
Thick Greek style yoghurt with poached red fruit salad and sunflower seeds
Hot barley porridge with sultanas, vanilla and honey
Soy linseed toast with whipped ricotta and crushed raspberries and figs
Orange almond cakes with homemade labneh and agave pistachio
Crunchy nut and seed clusters with almond milk and blueberries
Roasted strawberries with vanilla yoghurt and buckwheat

DRINKS

(choose one)

Chilled “get up and go” mango and orange sunriser with yoghurt
Dark chocolate, nut and banana thick shake
Fresh fruit & vegetable juice “cooler”
Strawberry smoothies
High protein iced coffee
Frozen banana shake

BREAKFAST MENU

MAIN COURSE

(choose two then guests order on the day)

Baked chilli eggs with chickpeas spinach and shaved ham
Breakfast fillet steak with roasted mushrooms and crumbled fetta
Poached salmon with cucumber mint and parsley and freekeh salad
Organic muesli hotcakes with ricotta and poached oranges
Poached eggs with roasted tomato toast and wilted spinach
Scrambled eggs on sourdough with ancient grain, sunflower and white miso
Hot smoked salmon and sweet potato omelette
Smoked bacon and egg rolls with roasted tomato chilli

TO FINISH

A fresh fruit bowl with market fresh whole fruits

SAMPLE LUNCH MENU

ENTRÉE

SMOKED PETUNA SALMON SALAD *Salmon roe, petit cos, shaved radish, horseradish, herb crostini*

SALT COD RAVIOLI *Charred sweetcorn, shiitake mushroom, red elk, dashi broth*

JERSEY MILK HALLOUMI *Truffle honey, braised celery, caramelised shallots, pine nuts*

WAGYU PASTRAMI *Dill pickles, crumbled fetta, mustard dressing, caper leaf, grilled sourdough*

MAIN

HOUSE SMOKED DUCK RAGU *Parsnip & black pepper tortellini, wilted leaves, Reggiano*

TWICE COOKED PORK BELLY *Maple & burnt apple glaze, slow roasted cardamon carrots*

SNAPPER & SCALLOP PIE *Creamed potato, roasted leek, parsley & preserved lemon sauce*

HEIRLOOM POTATO GNOCCHI *Sautéed mushrooms, spice roasted pumpkin, sage, fried parmesan*

12HR BRAISED WAGYU OSSO BUCO *Red wine glazed piccolino onions, celeriac puree, crispy kale*

FOR THE TABLE

STEAMED GREENS & PEAS *Pepe Saya butter, lemon, pink salt*

WARM CAULIFLOWER SALAD *Parsley, mint, pine nuts, pecorino, pickled raisins*

ROASTED POTATOES *Confit garlic, rosemary & juniper salt*

DESSERT

WARM SPICED APPLE CAKE *Lemon mascarpone, salted butterscotch*

VALRHONA CHOCOLATE ICE CREAM *Roasted strawberries, passionfruit meringue*

VANILLA CRÈME BRÛLÉE *Pear toffee, hazelnut sable biscuit*

CHEF'S SELECTION OF CHEESE *Pressed fig & walnut salamis, vanilla apricots, toasted & baked breads, seeded lavosh*

TEA AND COFFEE

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

00:00: Arrival drinks
00:30: Guest seated
00:45: Bread served
01:00: Entrée served
01:30: Main served
02:00: Dessert served
02:30: 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 canapes \$20pp
Petit fours \$5pp
Cheese course \$15pp

Please note our menu is subject seasonal changes.

The lunch menu is changed monthly and available for events held on Thursday, Friday and Saturday.

Please refer to the dinner menu for events held on other days

SAMPLE DINNER MENU

ENTRÉE

HAND CUT BEEF TARTARE *Lightly cured Wagyu, wood sorrel, parmesan cream, shaved red cabbage, tapioca crisp*

PICKED SPANNER CRAB *Charred sweetcorn, pickled cucumber, parsley, scarlet chard, aerated corn bread*

FLASH SEARED SCALLOPS *Black Beluga lentils, celery, celeriac, lovage, crushed lobster sauce*

TWICE COOKED BERKSHIRE PORK *Soy & mustard glazed belly, claypot braised mushrooms, wombok, pickled ginger*

WARM CAULIFLOWER & BLACK TRUFFLE SALAD *Roasted piccolino onions, black garlic purée, fried sage, cauliflower tofu*

MAIN

STEAMED CORAL TROUT *Nori, roasted leek, fermented Japanese turnips, potato dashi*

SLOW ROASTED LAMB RUMP *Potato & pumpkin gnocchi, red elk, green raisins, Turkish pistachios*

TINDER CREEK DUCK BREAST *Sumac spiced carrots, pickled organic chickpeas, preserved orange & date purée*

12HR GLAZED WAGYU 9+ RIB CHUCK *Red wine braised shallots, confit oyster mushrooms, artichoke purée, scarlet chard*

SPICED BUTTERNUT & BAKED PORCINI POLENTA *Roast onion, confit garlic, kalettes, balsamic, pumpkin pangrattato*

SIDES

STEAMED BABY POTATOES *Cultured butter, lemon, parsley*

GRILLED BROCCOLINI *Preserved lemon & pepita pesto*

HEIRLOOM BABY LETTUCE *Soft herbs, champagne & shallot vinaigrette*

DESSERT

DARK CHOCOLATE & NITRO MANDARIN *Sun ripened caraibe 66%, aerated gold cocoa, mandarin*

FRENCH WHITE CHOCOLATE CHEESECAKE *Rhubarb & ginger juice, apple & elderflower caramel crunch*

CHEF'S SELECTION OF CHEESE *Burnt fig & apple chutney, vanilla apricots, toasted & baked breads, seeded lavosh*

TEA AND COFFEE

Set Menu

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Alternate Menu

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Enhancements

Arrival canapes \$20pp
Petit fours \$5pp
Cheese course \$15pp



CANAPÉ MENU

2 hrs \$60 | 3 hrs \$70 | 4 hrs \$80

CANAPE SELECTION

Tuna sashimi, ponzu, avocado, crispy sushi rice

Spanner crab, carrot crisp, coriander shoots

Crispy polenta & parmesan fritto, black garlic ketchup

Maple glazed halloumi, grilled pita, rosemary

Buffalo curd, smoked honey, marinated zucchini, chargrilled sourdough

Grass fed beef tartare, pickled purple cabbage crisp, Reggiano

Foie gras & duck liver parfait, sour cherry, raspberry, toasted brioche

Buttermilk fried chicken drumette, pickled cucumber, harissa sauce

OPTIONAL ADDITIONS

	\$ea
Rock oyster, chive, verjus, white balsamic dressing	6
Ocean trout rilette, radish, roe, sesame cracker	6
Ortiz anchovy, fried sourdough, celery, apple	6
Murray cod fritters, saffron aioli, tomato fondue	8
Tiger prawn, tomato tempura, lemon & pepper mayo	8
Spiced cauliflower tempura, almond gazpacho	5
Goats cheese arancini, truffled pecorino	6
Jamón ibérico grissini, sherry gel, pecorino	10
Chorizo & fennel glazed doughnuts, whipped ricotta	8
Steamed pork bun, hoisin, shallot, cucumber	10
Wagyu beef slider, American cheese, pickles	10

BEVERAGE PACKAGES

**refer to wine list for beverages on consumption*

SILVER PACKAGE

Includes:

2017 O Bar Vintage Sparkling Brut | Tumbarumba, NSW
2018 Greenacre Sauvignon Blanc | Orange, NSW
2016 Greenacre Shiraz | Hilltops, NSW
Heavy Beer - Peroni
Light Beer – Peroni Leggera
Soft drinks, mineral water & orange juice

2 hours | \$50pp 3 hours | \$70pp 4 hours | \$80pp

GOLD 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

2017 O Bar Vintage Sparkling Brut | Tumbarumba, NSW
2017 Iona Estate Sangiovese Rosé | Hunter Valley, NSW

White

2019 Breganze Savardo Pinot Grigio | Veneto, Italy
2019 Totara Sauvignon Blanc | Marlborough, NZ
2017 Save Our Souls Chardonnay | Yarra Valley, VIC

Red

2020 Storm Bay Pinot Noir | Coal River, TAS
2018 Cape Barren Grenache Shiraz Mataro | McLaren Vale, SA
2018 Campbells Bobbie Burns Shiraz | Rutherglen, VIC

2 hours | \$60pp 3 hours | \$80pp 4 hours | \$90pp

PLATINUM 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

2016 Pipers Brook Vintage Brut | Pipers River, TAS
2017 Iona Estate Sangiovese Rosé | Hunter Valley, NSW

White

2018 Gunderloch Fritz's Riesling | Rheinhessen, Germany
2020 Shaw & Smith Sauvignon Blanc | Adelaide Hills, SA
2016 Batch 500 Chardonnay | Yarra Valley, VIC
2019 Aphelion Pir Chenin Blanc | Adelaide Hills, SA

Rosé

2019 Rameau D'Or | Provence, France

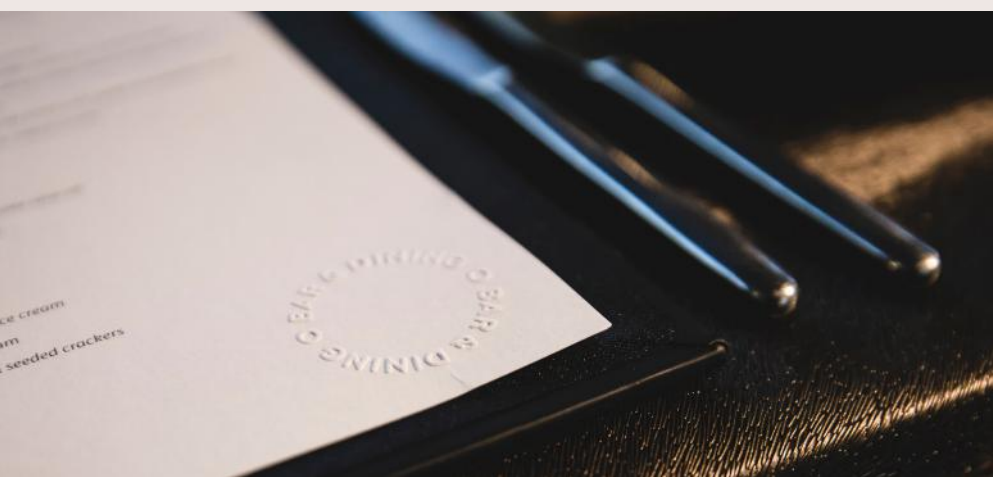
Red

2016 Batch 500 Pinot Noir | TAS
2018 Poggio Anima Montepulciano | Abruzzo, Italy
2019 Bowen Estate Cabernet Sauvignon | Coonawarra, SA
2018 Yangarra Shiraz | McLaren Vale, SA

2 hours | \$70pp 3 hours | \$90pp 4 hours | \$100pp

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 made.



BAR & DINING

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

02 9247 9777

events@obardining.com.au

www.obardining.com.au