

ODYSSEA

FUNCTIONS & EVENTS

WELCOME TO ODYSSEA

Pull up a chair, watch the waves roll in and let us look after you.

Located 15 minutes from the CBD, Odyssea has spectacular 180-degree views of the Indian Ocean and iconic City Beach. With a relaxed ambiance that only Perth's favourite seaside venue can offer, Odyssea is the perfect place for your next function or special occasion.

The Venue

Comfortably accommodating up to 300 guests, Odyssea is the perfect place to enjoy time with loved ones, entertain clients or celebrate a milestone whatever your event, we've got a package to suit. Odyssea boasts over 1000 parking bays located to the North and South of the venue, as well as wheelchair access.

Occasions

Odyssea is open for breakfast, lunch and dinner seven days a week from 6.30am and can cater for the following:

- Weddings and engagements
- Birthdays
- Corporate functions
- Product launches
- Staff Christmas functions
- Bespoke events





VENUE OPTIONS

Whether your function is an intimate lunch, a business breakfast or a birthday celebration that requires a little more capacity, we can customise our space to suit your event.

FULL VENUE

Up to 250 guests seated or 300 guests cocktail style

From our coastal inspired dining room to the enclosed balcony and SSEA•DECK perfectly placed for sunset cocktails and canapes, utilising the entire venue will ensure your next event is one to remember.

ENCLOSED BALCONY

Up to 75 guests seated or 100 guests cocktail style

Renowned for spectacular views of the Indian Ocean, the enclosed balcony is the perfect choice if you're looking for a smaller space with big impact.

The enclosed balcony is soundproofed and can accommodate up to 89 seated guests.



SSEA•DECK

Up to 175 cocktail style

Encompassing everything our seaside home has to offer, our SSEA•DECK is perfect for those long hot summer nights by the sea. With the white sands of City Beach a mere stone's throw away and the promise of an incredible unrivaled sunset, an outdoor celebration under the stars is perfect for your next seaside event.



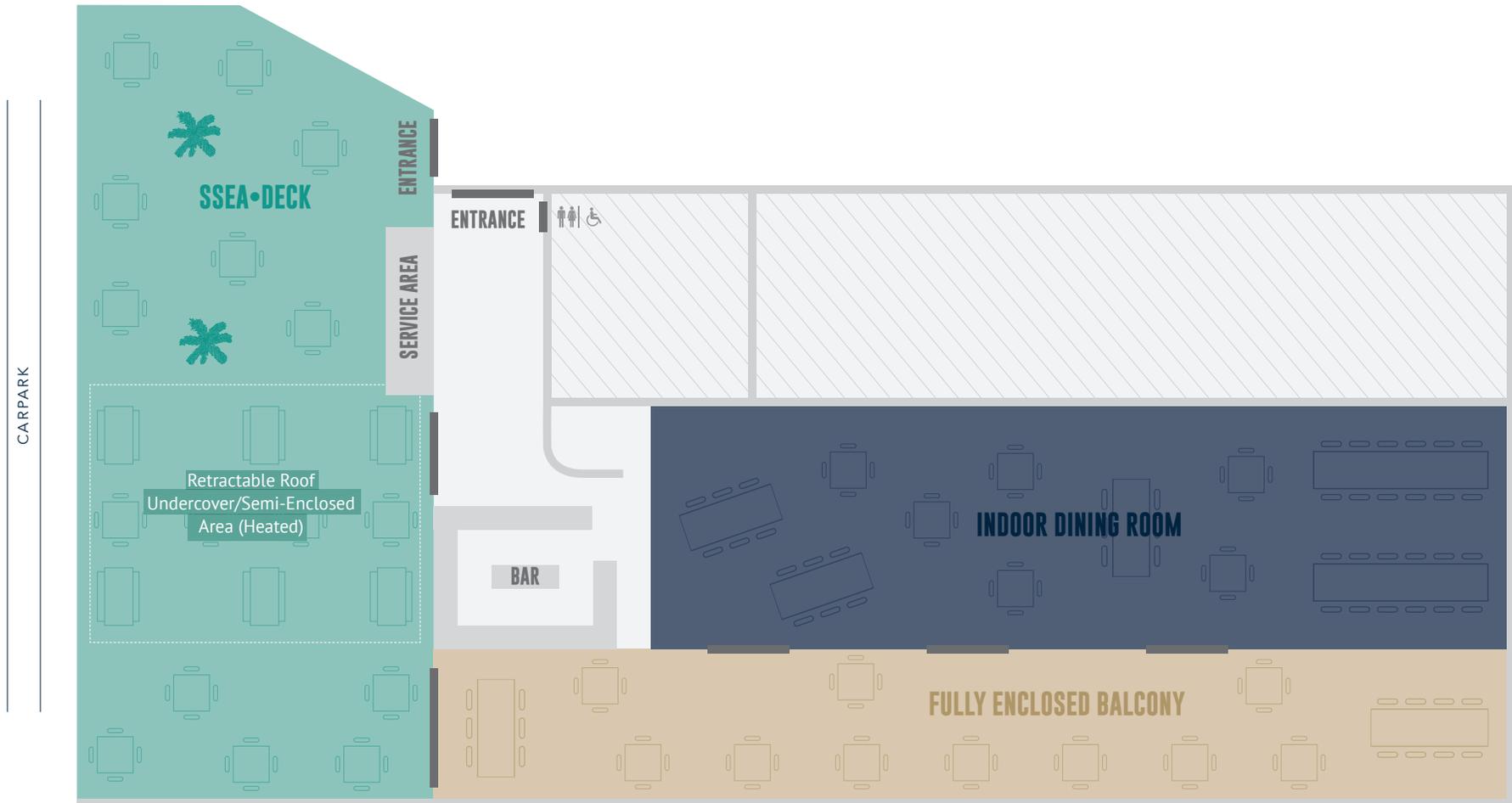
DINING ROOM

Up to 75 guests seated or 100 cocktail style

With the flexibility to create a formal or a more relaxed atmosphere at your next function, our indoor dining room can cater for up to 150 guests. Seamlessly separated from our outdoor areas, guests will be able to enjoy privacy whilst experiencing all the perks of our spectacular seaside location.

ODYSSEA ~ VENUE FLOORPLAN

CHALLENGER PDE



BEACHFRONT

FUNCTION TYPE	ENTIRE VENUE	INDOOR DINING ROOM	FULLY ENCLOSED BALCONY	SSEA-DECK
COCKTAIL STYLE	300 GUESTS	100 GUESTS	100 GUESTS	175 GUESTS
SEATED FUNCTION	250 GUESTS	75 GUESTS	75 GUESTS	100 GUESTS
CASUAL FUNCTION (Counter service)	-	-	-	MIN 15 GUESTS

ODYSSEA

GROUP DINING MENUS

GROUP DINING ~ BREAKFAST

MENU AVAILABLE FOR GROUPS OF 10+

SET MENU \$29pp

Choice of

- ~ Avocado, rosemary labne, spiced beetroot and coconut, cress, parsley oil, dukkah, sourdough, poached egg (v, n, gfoa)
- ~ Pulled pork, slow cooked tomato, chipotle, cumin spiced black beans, kale, avocado, lime, poached eggs, sourdough (gfoa)
- ~ Char col springs scrambled eggs, sourdough toast, grilled bacon, potato hash (gfoa)

Accompanied by

- ~ Fiori coffee or assorted tea & fresh squeezed orange or apple juice

SET MENU \$39pp

To start

- ~ Bircher, vanilla turmeric yoghurt, roasted apple and pear, pepitas, sunflower, linseed, almond shortbread, pecans, date syrup (v, n)

Choice of

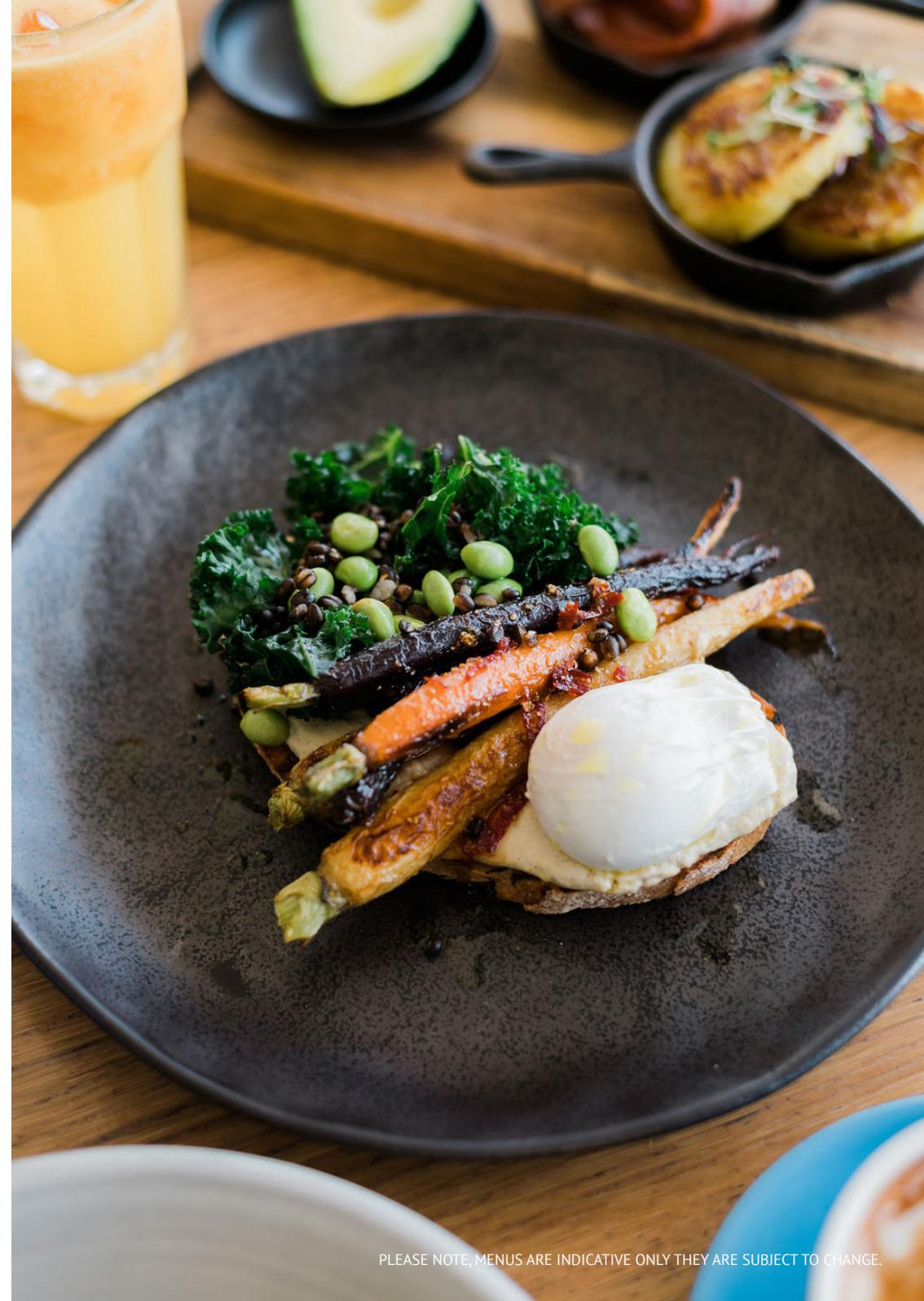
- ~ Heirloom carrots, maple Harissa spiced, Baba ghanoush, feta, kale, black barley, edamame, lemon, poached egg, sourdough (v, gfoa)
- ~ Avocado, rosemary labne, spiced beetroot and coconut, cress, parsley oil, dukkah, sourdough, poached egg (v, gfoa)
- ~ Pulled pork, slow cooked tomato, chipotle, cumin spiced black beans, kale, avocado, lime, poached eggs, sourdough (gfoa)
- ~ Char col springs scrambled eggs, sourdough toast, grilled bacon, potato hash (gfoa)

Accompanied by

- ~ Fiori coffee or assorted tea & Fresh squeezed orange or apple juice

SOMETHING EXTRA TO START

- ~ Seasonal fresh fruit +\$5pp
- ~ House made pastries +\$8pp



GROUP DINING ~ LUNCH/DINNER

MENU AVAILABLE FOR GROUPS OF 10+

2 COURSES \$69PP 3 COURSES \$79PP

Starters to share

- ~ Common loaf, balsamic vinegar, evoo (v), mixed olives, chilli, lemon (gf, v)
- ~ Korean fried cauliflower, pickled daikon radish, sesame, Japanese mayonnaise (v)
- ~ Brisket, Black Angus, pressed, orange, brussel sprout, curly endive, radicchio, candied pecan, garlic (gf)
- ~ Squid, sous vide, tomato, eggplant, raisin, capsicum, parsley, basil, soft polenta (gf)

Main (choice of)

- ~ Chicken ballotine, white bean, kale, dill, candied lemon, pomegranate, prosciutto, Aleppo pepper (gf)
- ~ Market fish, thyme dauphinoise, savoy cabbage, speck, kombu, white bean (gf)
- ~ Lamb, spiced, slow cooked, cucumber mint labne, orange, coriander, chilli, dukkah flat bread
- ~ Tofu, bean shoot, wombok, mint, coriander, radish, green paw paw, cucumber, carrot, chilli, peanuts, kaffir lime dressing (vg, n)
- ~ Gnocchi, house made potato, slow braised beef ragu, tomato, basil, parsley, parmesan (voa)

Dessert (choice of)

- ~ Chocolate hazelnut, brownie, chocolate Frangelico mousse, hazelnut ganache, chocolate shards (vgn, v, n)
- ~ Coconut dome, cheesecake, coconut jam, white crisp, coconut flake (gf)

SOMETHING EXTRA TO START

- ~ Oysters, shucked to order, natural with lemon & lime OR herb sorbet **+\$13pp**
- ~ Tortillas, WA battered Snapper, Amok seasoned, cabbage chiffonade, lemon mayo **+\$14pp**

ON THE SIDE **+\$14PP**

- ~ Potatoes, WA royal blue, fried, porcini salt, parmesan, chives (v, vgoa)
- ~ Seasonal greens, kale, broccoli, garlic oil, lemon thyme ricotta crumble (vgoa, v, gf)



PLEASE NOTE, MENUS ARE INDICATIVE ONLY THEY ARE SUBJECT TO CHANGE.

ODYSSEA CANAPÉ MENU

CREATE YOUR OWN CANAPÉ EVENT MENU, MINIMUM 50 GUESTS

Prices are based on one piece per person

COLD \$6 PER PIECE

- ~ Pork rillette, cognac jelly, lavosh
- ~ Duck, melon, mint, sesame
- ~ Chicken liver parfait, crostini
- ~ Rye, fraiche remoulade, cured salmon, dill, lemon
- ~ Smoked chicken Waldorf tart
- ~ Falafel, hummus, date, pomegranate

WARM \$7 PER PIECE

- ~ Sesame Chicken karaage, miso and lime syrup
- ~ Bao, pork belly
- ~ Bao, tofu, pickled carrot, cucumber, coriander, nuoc cham, fried shallot
- ~ Half shell scallop, celeriac puree, beetroot brik pastry
- ~ Balinese chicken skewer, yoghurt
- ~ Eggplant, zucchini, tomato, haloumi skewer, zaatar, tahini dressing
- ~ Lamb barbacoa brik, mint and rose syrup
- ~ Kangaroo, mahamari, toum, zaatar, lavosh
- ~ Croquette, chorizo, and preserve lemon
- ~ Pea, bocconcini arancini
- ~ Truffle, mushroom arancini
- ~ Korean battered king prawns
- ~ White fish, ricotta fried ravioli, scallop cream
- ~ Albondigas, tomato braised

MORE SUBSTANTIAL \$13 PER PIECE

- ~ Braised beef, celeriac, gremolata, crisp parmesan
- ~ Slow cooked lamb, polenta dumpling, raisin, spiced almond
- ~ Smoked trout sweet potato salad
- ~ Caesar salad
- ~ Paella
- ~ Patatas bravas
- ~ Beer battered fish and chips
- ~ Niçoise, tonnato dressing
- ~ Yellow fish curry, rice
- ~ Baked gnocchi, eggplant, cherry tomato basil sauce, ricotta salata

SOMETHING SWEET \$5 PER PIECE

- ~ Flavoured doughnuts
- ~ Assorted macaroons
- ~ Chocolate brownie
- ~ Assorted mini tarts ~ pecan, chocolate, lemon meringue
- ~ Assorted truffles
- ~ Dessert cups ~ tiramisu, lemon, pina colada cheesecake

SPECIALTY STATIONS WITH A CHEF ~ POA

- ~ Oysters, lemon and lime, sauces
- ~ Japanese Char coal grill
- ~ Baos

BEVERAGE PACKAGES

Our beverage packages are designed to complement your choice of set menu; however, our sommelier is always on hand to tailor a selection of beverages to suit any occasion.

STANDARD

2 HR \$50PP / 3HR \$65PP / 4HR \$70PP

Bubbles

NV First Creek Botanica
Chardonnay Semillon Hunter Valley NSW

White

2019 Corte Giara
Pinot Grigio Veneto ITA

Rosé

2020 Pierre et Papa
Cinsault Languedoc FRA

Red

2021 Sum by Castelli Estate
Pinot Noir Denmark WA

Bottled Beer

Asahi Soukai *Lager* 3.5%

Tap Beer

Little Creatures Rogers *Amber Ale* 3.8%
Little Creatures 'Elsie' WA *Steam Ale* 4.2%

SPECIAL OCCASION

2HR \$65PP / 3HR \$75PP / 4HR \$80PP

Bubbles

NV Sum Organic *Sparkling* Glera ITA
&
NV First Creek Botanica *Chardonnay Semillon* Hunter Valley NSW

White

2021 Amelia Park *Semillon Sauvignon Blanc* Margaret River WA
&
2019 Oakridge "Willowlake" *Chardonnay* Yarra Valley VIC

Rosé

2021 Xanadu Circa 77 *Shiraz* Margaret River WA

Red

2021 Bellarmine *Pinot Noir* Pemberton WA
&
2019 Lenton Brae 'Lady Douglas' *Cabernet Sauvignon* Margaret River WA

Bottled Beer

Asahi Soukai *Lager* 3/5%
Trumer *Pilsner* 4.9%
Peroni Red Label *Lager* 4.7%

Tap beer

All draft available

PREMIUM

2HR \$80PP / 3HR \$90PP / 4HR \$95PP

Bubbles

NV San Martino Doc Glera *Prosecco* ITA
&
2013 Silversteam 'blanc de blanc' *Chardonnay* Denmark WA

White

2020 Peos Estate *Chardonnay* Manjimup WA
&
2020 Cape Mentelle *Sauvignon Blanc Semillon* Margaret River WA

Rosé

2019 Chateau La Gordonne Vèritè du Terroir *Grenache* Cotes de Provence FRA

Red

2017 Warramate Wines *Cabernet Sauvignon* Yarra Valley VIC
&
2017 Pirathon 'Silver' *Shiraz* Barossa Valley SA

Bottled Beer

Asahi Soukai *Lager* 3/5%
Trumer *Pilsner* 4.9%
Peroni Red Label *Lager* 4.7%

Tap beer

All draft available

SOMETHING EXTRA

French champagne on arrival \$20pp

NV Alexandre Bonnet 'Blanc de noirs' *Pinot Noir* les riches FRA

Cocktail on arrival \$14pp

Hugo Spritz
Elderflower, mint prosecco, soda

Bellini

White peach puree, prosecco, crème de peach

Mediterranean G&T

Citrus gin, orange marmalade cordial, orange blossom, tonic water, lime

Eleanor Sixty

Spiced rum, mandarin liqueur, passionfruit & white peach puree, lychee, pineapple juice, cinnamon, coconut foam

TERMS & CONDITIONS

Minimum spend requirements

Will be quoted for each function; this is based on seasonality and other requirements. Minimum spend is based on food and beverage only.

Deposit

An initial 50% deposit is required to secure your booking. If your function is less than 7 days away payment must be made in full.

Cancellation of a function

Please contact Odyssea in writing by email: info@odysseacitybeach.com.au to notify us of your cancellation, cancellations made between 8 to 14 days prior to your function will result in loss of your deposit. Cancellations made 7 or less days prior to your function will result in loss of your full payment.

Cancellation by Odyssea

If your event cannot go ahead due to Government restrictions relating to COVID-19 or any other unforeseen circumstance that are beyond our control, Odyssea will hold the deposit amount towards a future event within 12 months of cancellation.

Payment

Payment is to be made in full 7 days prior to your function our preferred payment method is by EFT bank transfer.

Menus and dietary requirements

Please ensure that all dietary requirements are supplied to us ten working days prior to your event. Menu items are subject to change due to Seasonal variations and product availability. Odyssea will provide personalised menus for all sit-down functions.

Deliveries

Deliveries for your function/event must be advised to Odyssea's bookings and events coordinator prior to event. Please mark all items with your name, and date of booking. Whilst every effort will be made to assist with the delivery, no warranty will be given for the product condition at any time whilst holding at Odyssea.

Signage

Nothing is to be attached to any walls, doors or surfaces at Odyssea. Some exceptions may be made.

Security

The client is responsible for conducting their function in an orderly manner and in full compliance with the state laws and regulations. Odyssea reserves the right to eject any guests if their actions are deemed offensive or illegal. Guests are financially responsible for any damage to the venue. We do not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

Duty of care

Under the Western Australian liquor licensing laws Odyssea has the duty of care to all clients and employees. We reserve the right to refuse service of alcohol to persons deemed intoxicated and in breach of our responsible service of alcohol policy.

Seating plans, place cards & decorations

It is the client's responsibility to provide seating plans, place cards, and decorations for your event. The placing of cards and decorations are the responsibility of the client. Please note that confetti is not allowed.

Cakes

Should you wish to bring your own cake a cakeage fee of \$3 per person will apply.

Miscellaneous

- ~ No food or beverages are permitted to be brought into the venue, unless prior arrangement with Odyssea.
- ~ General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- ~ Odyssea does not accept responsibility for damage or loss of goods left on the premises prior to, during, or after the function.

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