



OSBORNE
Rooftop and Bar

Functions + Events

Contact Us:

functions@theosborne.com.au

Areas



ROOFTOP

Capacity: up to 250 standing

Featuring stunning views of the South Yarra skyline, our Rooftop has a retractable roof, ensuring you are sheltered from any weather.

Minimum spends apply.

Not available Saturdays or Sundays



COCKTAIL LOUNGE

Capacity: up to 100 standing

A stylish lounge located on level 1, adjacent to the Rooftop. Perfect for exclusive use events.

Not available Saturdays after 5pm



RESTAURANT

Capacity: up to 50 guests seated

Enjoy a delicious set menu, in our ground floor restaurant. Full table service provided.

We currently offer a Japanese themed menu in this area - contact our team for a sample menu.

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Standing Events

Standard

\$35 per person

6 pieces per person

choose:

4 x cold/hot canapés

Premium

\$45 per person

9 pieces per person

choose:

3 x cold/hot canapés

1 x signature canapés

1 x substantial canapés

Exclusive

\$60 per person

12 pieces per person

choose:

3 x cold/hot canapés

2 x premium canapés

2 x substantial canapés

Grazing station

\$18 per person

chef selection of cold meat, cheese, dips, seasonal fruit, marinated vegetables, sushi rolls, DIY taco station, and other nibbles

minimum of 30 guests

When selecting canapés please be aware of your guest **dietary requirement**.

Canapés selection must be finalised 7 days prior to the event, The team will pre-select a chef selection on your behalf if exceed the 7 days requirement.

Standing Events

COLD

SUSHI ROLLS

vegetarian
tempura prawn
salmon & avocado

BLINIS

cream cheese & smoked salmon
crab & avocado mousse
beetroot & goat cheese

FRITTATA

pumpkin & fetta
chorizo & spinach

SIGNATURE

PEKING DUCK CREPES

CRISPY RICE WITH SPICY TUNA

NIGIRI

salmon
prawn
tofu
avocado

HOT

PIES

beef, stout & mushroom
chicken cordon bleu
cauliflower, cheddar & horse radish

ARANCINI

sundried tomato
truffled mushroom

CROQUETTES

mac n cheese
cream crab
pumpkin
pulled bbq beef

SPRING ROLLS

cheese burger
duck
vegetarian

SUBSTANTIAL

CHEESEBURGER SLIDERS

PORK BELLY BAO

SUSHI HAND ROLL

vegetarian
tempura prawn
salmon & avocado

YAKI SOBA

chicken
vegetarian

FISH AND CHIPS

RISOTTO

mushroom & truffle oil
spinach pesto

Canapé platters available for groups less than 30 guests
\$80 per platter / 20-25 pieces

Drinks

STANDARD

2 hours \$40pp | 3 hours \$50pp | 4 hours \$60pp

WINE	NV Sparkling, Sauvignon Blanc, Shiraz
BEER	Carlton Draught, Cascade Premium Light
CIDER	Apple Cider
OTHER	Soft drinks and juices

EXCLUSIVE

2 hours \$60pp | 3 hours \$70pp | 4 hours \$80pp

WINE	Prosecco NV, Champagne, Sauvignon Blanc, Pinot Grigio, Chardonnay, Shiraz, Cabernet Merlot, Pinot Noir
BEER	Carlton Draught, Balter XPA, Peroni, Mountain Goat Steam Ale, Corona, Cascade Premium Light, Asahi
CIDER	Apple Cider
OTHER	Soft drinks and juices

PREMIUM

2 hours \$50pp | 3 hours \$60pp | 4 hours \$70pp

WINE	Prosecco NV, Sauvignon Blanc, Pinot Grigio, Shiraz, Cabernet Merlot
BEER	Carlton Draught, Balter XPA, Mountain Goat Steam Ale, Cascade Premium Light
CIDER	Apple Cider
OTHER	Soft drinks and juices

ADDITIONS

can be added to any package

BASIC SPIRITS	\$18 per person
COCKTAIL ON ARRIVAL	\$19 per cocktail

Terms + Conditions

Event Duration

We offer a maximum of 4 hour event duration during either an afternoon (12pm-5pm) or evening (6pm-11pm) window.

Access To Areas

There is no guarantee guests will have access to any area other than the one they are booked into.

Payment

A 25% deposit of the minimum spend is required to secure the booking date.

The balance of payment for total package options, less deposit is due in full 7 days prior to the event date.

Types of Events

In line with venue policy we do not cater for 18th birthday and 21st birthday events or Buck's parties.

Confirmation of Numbers

Minimum 30 guests. Final numbers for package options are due 7 days prior to the event date.

Menu Choices

Menu choices are due 7 days prior to the event date to ensure we have the stock for your requested items.

If choices are not made by the 14 day deadline, options will be chosen by our chef.

Dietary Requirements

It is the responsibility of the organiser to ensure menu choices are suitable for guests with specific dietary requirements.

Alternative menu options are at our chef's discretion and may incur additional cost.

Time Restrictions

Time restrictions apply to all bookings. Service time is not able to be extended in the event of a late arrival, even if prior notice was given.

Service Style

In line with government directives seated service only may be a trading restriction applied to how we operate. If this applies, your guests will need to remain seated for the durations of their event.

Responsible Service of Alcohol

All guests are required to adhere to our responsible service of alcohol principles and practice responsible consumption.

Management reserves the right to slow or halt service at any time if the RSA guidelines are not being adhered to.

COVIDSafe Notice

As per Victorian government guidelines, we will be operating within the principles of a COVIDSafe plan.

Key principles of the plan include:

- ensuring physical distancing
- practicing good hygiene
- correct record keeping
- infection control training undertaken by all staff

Additional conditions for patrons are subject to change, but currently include:

- not attending the venue if unwell
- check-ins on arrival
- remaining seated for the duration of the visit
- practicing good hygiene
- wearing of face masks (as required)

Thank you for your patience and understanding as we all find our way to a COVIDSafe normal.

Terms + Conditions

Music

Options on personalised music vary between areas and types of events. Please confirm with our team at the time of booking.

Decor/Decorations

Decorations need to be approved by our Events team. Strictly no glitter or scatters.

Cakeage

A cakeage charge of \$50 applies to externally purchased cakes or desserts.

This charge covers the cost of plates, napkins, knives, staff costs in cutting cake etc.

Cakes may not be allowed in certain areas of the venue. Please check with our team for more detail.

Contact Tracing

Guests are required to check in using the QR code system as they arrive.

Mask Wearing

In line with government directives the wearing of masks indoors may apply at certain times.

Guests are required to wear a mask upon entry and whilst moving around the venue (including when ordering drinks from the bar).

Masks may be removed while a guest is seated and consuming food and beverages.

Physical Distancing

For the safety of your guests and our staff we ask everyone to abide by the physical distancing guidelines of 1.5 metres.

COVID Lockdowns

In the event of an industry lockdown or restriction of trading due to a COVID-19 outbreak, any deposit or payment is fully transferrable to an alternative future date.

In certain circumstances, the payment may have the potential to be refunded, please check with our team if this is applicable for your event.

Agreement to Ts & Cs

Upon bookings and payment of your deposit, our team will send a separate form for you to sign and agree to all of the terms and conditions associated with holding an event with us at the Osborne Rooftop & Bar.

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