BOSSLEY

ROOFTOP

EVENT GUIDE

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"OF COURSE I'M ON THE LIST – I'M ON EVERY LIST."

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BOSSLEY ROOFTOP EXCLUSIVE

Experience Melbourne's ultimate rooftop venue, combining all Terrace Rooms and the Bossley Rooftop. With skyline views, an indoor-outdoor setting for up to 350 guests, lounge furniture, and lush greenery, this space is perfect for any occasion—stunning by day, breathtaking by night.

Features:

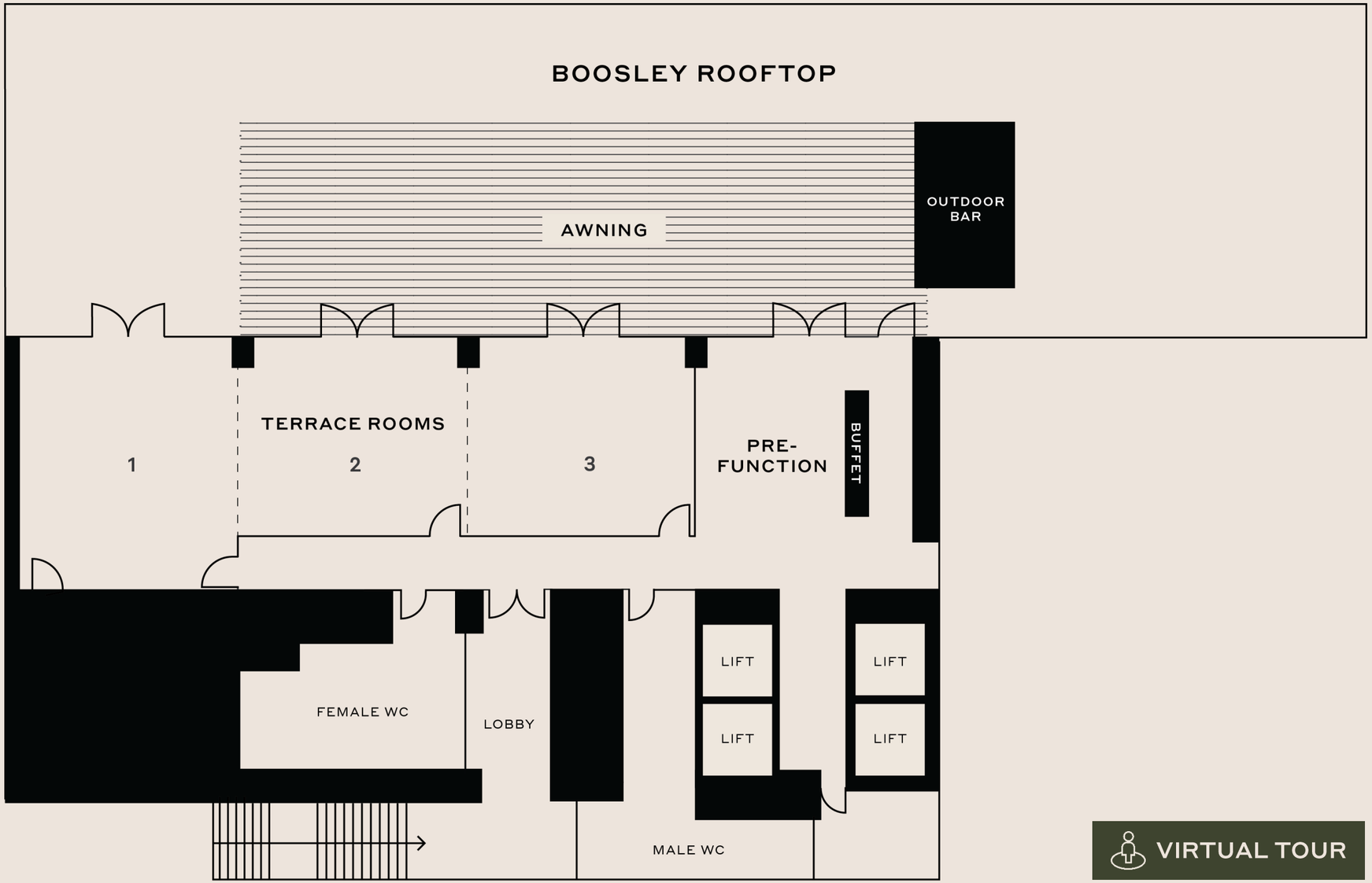
- Private rooftop with Melbourne skyline views
- Terrace Rooms with flexible divider walls and 3 x 75-inch LCD screens
- Outdoor bar, umbrellas, heating, screens & awning.

COCKTAIL 350

SEATED 80

Minimum spends apply

VIRTUAL TOUR



VIRTUAL TOUR

“SKIP THE SCHEDULE AND STAY FOR THE SKYLINE.”

BBQ FEASTING MENU

Minimum 100 guests

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes.

ANTIPASTO & CHARCUTERIE GRAZING STATION

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh, Noisette bread

LIVE BBQ STATION FROM THE GREEN EGG

Gippsland free range lamb cutlets, mint salsa verde
Charred corn ribs, paprika, sour cream, fresh jalapeño
Grilled Abrolhos octopus skewers, parsley, lemon
Slow cooked Gippsland sticky pork ribs, roasted sesame seeds

SIDES

Celeriac & apple slaw, compressed apple, wholegrain mustard
Charred greens, smoked almonds, ricotta
Cos lettuce, house dressing, cucumber, radish, fennel, herbs

DESSERT

Selection of locally made mini magnum ice creams
Lemon meringue tartlet, burnt meringue, vanilla bean

Menu subject to change. Dietary options available.

CANAPÉ PACKAGES

Minimum 30 guests required

Each person will receive two servings of each selected Canapé and one serving of each selected substantial.

1 HOURS
Choose two canapés.

2 HOURS
Choose three canapés and one substantial canapé.

3 HOURS
Choose four canapés and two substantial canapés.

4 HOURS
Choose five canapés and three substantial canapés.

5 HOURS
Choose six canapés and three substantial canapés.

We have recommended canapé packages based on the duration of the event plus we can create a customised canapé selection by adding additional options.

HOT & COLD

Chicken & mushroom filo, truffle

Arancini carbonara, black garlic, Grana Padano

Slow cooked beef & mushroom pie, tomato chutney

Spanner crab & apple salad, crostini, caviar

Lamb kofta, smoked yoghurt, pomegranate

Pumpkin & leek tart, marinated fetta

Corn croquette, romesco, gruyere

Kingfish ceviche, chilli, sesame cracker

Spicy salami pizza, oregano, ricotta, sugo

Tempura vegetable nigiri , avocado, kewpie

Charred Gippsland striploin, potato cake, chimichurri

SUBSTANTIALS

Fish & chips, chicken salt, tartare sauce, lemon, mushy peas

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Prawn roll, poached prawns, Marie Rose, dill, brioche roll

Slow cooked lamb shoulder ragu, sugo, oregano, risoni pasta

Crispy chicken katsu burger, celeriac slaw, coriander

Peking duck rice paper roll, peanut hoisin sauce

Garlic dusted calamari, black garlic aioli, fries, lemon

DESSERT

Selection of mini cheesecake - Baked New York, raspberry, pistachio

Selection of mini ice cream sandwiches

Ferrero Rocher profiterole, chocolate, hazelnuts

Black forest, cherry compote, mascarpone, dark chocolate, pistachio

Selection of macaroons – Biscoff, strawberry, lemon meringue

Bailey’s chocolate mousse, bitter orange jam

Menu subject to change. Dietary options available.

SEATED FEASTING MENU

Minimum of 50 guests required

FOOD & BEVERAGE PACKAGE

Two canapés on arrival

Alt drop entree

Feasting main

Roaming Desserts

Four hours Deluxe Beverage Package

VENUE INCLUSIONS

4-speaker sound system for speeches

2 x wireless handheld microphones
(perfect for toasts and thank yous)

Background music via in-house Media PC to set the vibe

Ambient uplighting to set the mood

Acoustic duo or DJ compatible (75 decibel limit applies)

AV operator for up to 6 hours

One dedicated security guard for the duration of the event

SEATED FEASTING MENU SAMPLE

SEATED FEASTING MENU

ENTRÉE – *Please choose two, served alternating*

Local stracciatella, heirloom tomatoes, hot honey, basil, Noisette sourdough

Cured Atlantic salmon, gin, avocado, orange, dill, crème fraiche, Noisette dark rye

Gippsland beef carpaccio, black garlic, capers, oregano, Grana Padano

MAINS – *Served sharing*

Slow cooked Gippsland lamb leg, rosemary, garlic, jus

Meredith goat's cheese ravioli, baby spinach, roasted hazelnuts, basil

Seared Port Phillip snapper, crushed minted peas, sauce vierge, crushed lemon

SIDES – *Served sharing*

Cos lettuce, house dressing, cucumber, radish, fennel, herbs

Crispy hasselback potatoes, olive oil, pink salt, rosemary, ricotta

DESSERTS – *Please choose two*

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."

BEVERAGE PACKAGE

WINES

SPARKLING

Zilzie BTW Sparkling, Murray Darling

WHITE

Zilzie BTW Chardonnay, Murray Darling
Zilzie BTW Sauvignon Blanc, Murray Darling

RED

Zilzie BTW Pinot Noir, Murray Darling
Zilzie BTW Shiraz, Murray Darling

BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices,
still and sparkling water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."

Menu subject to change. Dietary options available.

FOOD STATIONS

Minimum 30 guests for all food stations

OYSTERS, CAVIAR & VODKA

Freshly shucked oysters served with Tabasco, lemon and dressings.
Selection of caviar bumps served with Belvedere vodka shots

SUSHI & SASHIMI

A selection of sushi, futomaki, nigiri, rice paper rolls, sashimi, wasabi, soy sauce

CHARCUTERIE

Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread

SOUVALAKI

Marinated charred chicken, slow cooked marinated lamb shoulder served with warm pitta bread, red onion, heirloom tomato, cucumber, fries and tzatziki

PASTA

Pumpkin tortellini, sage, burnt butter, ricotta

Duck & chorizo ragu, rigatoni

Gnocchi, truffle, Grana Padana

Lasagna, wagyu beef, bechamel, sugo

RYDGES SIGNATURE DESSERT STATION

Bossley snickers, salted caramel, milk chocolate, peanuts

Selection of macarons – Biscoff, raspberry, lemon meringue

Chocolate textures, dark choc sponge, caramelised white chocolate, chocolate mousse

Passionfruit pavlova, mango sorbet, pineapple salsa

Espresso crème brûlée tart, Baileys cream

Champagne & strawberries, champagne & vanilla panna cotta, strawberry salad

Menu subject to change. Dietary options available.

BEVERAGE PACKAGES

DELUXE

SPARKLING
Zilzie BTW Sparkling, Murray Darling

WHITE
Zilzie BTW Chardonnay, Murray Darling
Zilzie BTW Sauvignon Blanc, Murray Darling

RED
Zilzie BTW Pinot Noir, Murray Darling
Zilzie BTW Shiraz, Murray Darling

BEER
Carlton Draught
Stone & Wood
Great Northern Super Crisp

NON-ALCOHOLIC
Assorted soft drink, juices,
still and sparkling water

Choose from 2-5 hour packages; includes a selection of sparkling, two whites and two reds from Zilzie BTW, beers, soft drinks, sparkling water and juices

ESTATE

SPARKLING

Oxford Landing Cuvee, SA

WHITE

Motley Cru Pinot Grigio, VIC
Cloud Street Sauvignon Blanc, VIC

ROSÉ

Dalfarras Rosato Rose, VIC

RED

Oxford Landing Shiraz, SA
Cloud Street Pinot Noir, VIC

BEER

Carlton Draught
Stone & Wood
Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices,
still and sparkling water

Choose from 2-5 hour packages; includes a selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

PREMIUM

SPARKLING

Mumm Marlborough Brut Prestige, NZ

WHITE

Frogmore Creek Riesling, TAS
Hentley Farms V&V Chardonnay, SA
Yabby Lake Pinot Gris, VIC

ROSÉ

Dominique Portet Rose, VIC

RED

Tar & Roses Shiraz, VIC
Sticks Pinot Noir, VIC
La Boca Malbec, AR

BEER & CIDER

Carlton Draught
Asahi
Great Northern Super Crisp
Somersby Cider

NON-ALCOHOLIC

Assorted soft drinks, juices,
still & sparkling water

Choose from 2-5 hour packages; includes a premium selection of Australian and NZ wines including a sparkling, three whites, three reds, beers, cider, soft drinks, sparkling water and juices.

KING VALLEY

Premium Italian varietals from Dal Zotto Winery, King Valley Victoria

SPARKLING
'Pucino' Prosecco

WHITE
Pinot Grigio
Arneis

ROSÉ
Rosato

RED
Sangiovese
Barbera

BEER
Carlton Draught
Asahi
Great Northern Super Crisp

NON-ALCOHOLIC
Assorted Soft Drink and Juices
Still and Sparkling Water

Choose from 2-5 hour packages; includes a selection of premium wines from Dal Zotto Winery from King Valley, Victoria. Including a prosecco, two whites, rosé and two reds, a selection of beers, cider, soft drinks, sparkling water and juices

BEVERAGE UPGRADES

FREE-FLOW COCKTAILS

Add a selection of three cocktails

Bloody Shiraz Gin Spritz
Yuzu & Peach Gin Spritz
Rhubarb Paloma
Aperol Spritz
Limoncello Spritz

SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption.

COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption.

BEER & CIDER PACKAGE

Add an additional beer or cider to your package of choice

Carlton Draught
Little Creatures Pale Ale
Peroni ‘Nastro Azzuro’
Asahi ‘Super Dry’
Great Northern Super Crisp
Stone and Wood Pale Ale
Balter XPA
Balter Captain Sensible
Matso’s Ginger Beer
Corona
Heineken
Somersby Apple Cider
Peroni ‘Nastro Azzuro’ 0.0%

NON ALCOHOLIC

Non 0% wine alternative, beers, assorted soft drinks, juices, still and sparkling water

GET IN TOUCH

Whatever the occasion, come just as you are and do as Bossley would do: savour every sip, bite and moment in between.

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“COME UP FOR THE ESSENTIALS – FRESH AIR, GOOD DRINKS AND GREAT VIEWS”