

# BOSSELEY

ROOFTOP

EVENT GUIDE



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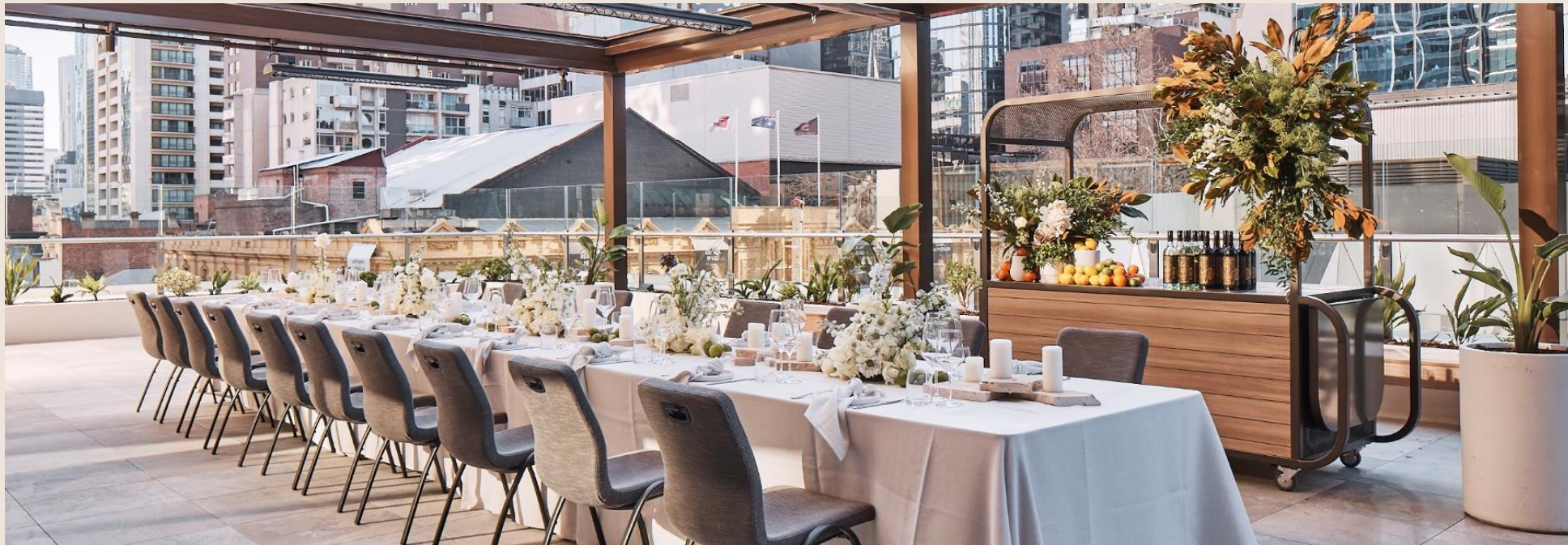
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“OF COURSE I’M ON THE LIST –  
I’M ON EVERY LIST.”

*B*





# 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 250 guests, lounge furniture, and lush greenery, this space is perfect for any occasion—stunning by day, breathtaking by night.

## Features:

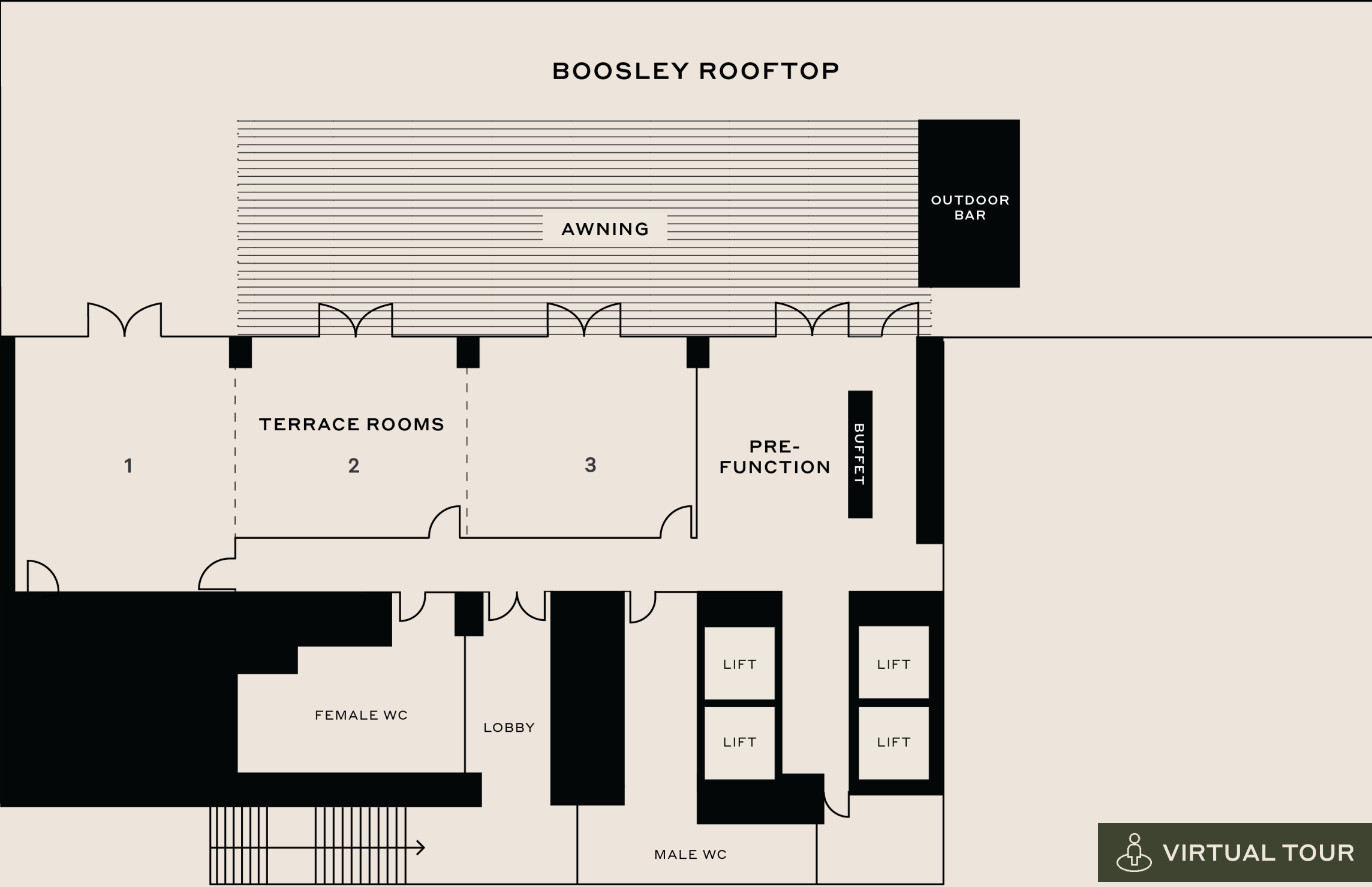
- Private rooftop with Melbourne skyline views
- Terrace Rooms with flexible divider walls and 3 x 75-inch LCD screens
- Outdoor bar, umbrellas, heating, screens & awning.

COCKTAIL 250  
SEATED 80

Minimum spends apply







 VIRTUAL TOUR

“SKIP THE SCHEDULE AND STAY FOR  
THE SKYLINE.”



## BBQ FEASTING MENU - \$110

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

Sticky lamb ribs, Gippsland

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun

Prawn cutlet, chilli, garlic, coriander

Corn ribs, paprika, olive oil, chipotle sauce

Octopus, chorizo, salsa verde

Bourbon glazed beef short rib

### SIDES

Celeriac & apple slaw

Crispy potato, duck fat, rosemary, parmesan

Charred greens, smoked almond pangrattato

Radicchio, pickled fennel, orange, balsamic, olive oil

### DESSERT

Mini Magnum ice creams



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 - \$33.50

Choose two canapés.

2 HOURS - \$50

Choose three canapés and one substantial canapé.

3 HOURS - \$65

Choose four canapés and two substantial canapés.

4 HOURS - \$85

Choose five canapés and three substantial canapés.

5 HOURS - \$95

Choose six canapés and three substantial canapés.

## ADDITIONAL CANAPÉS

Hot, Cold or Dessert - \$7 ea

Substantial - \$10 ea



## HOT & COLD

Tuna tartare, pickled chilli, black sesame, gaufrettes

Whipped goats cheese, pea, truffle, mint tartlets

Gippsland steak tartare tart, Dijon mayo, horseradish crème fraiche

Tomato infused croute, dehydrated tomato, Yarra Valley fetta

Lamb rillettes, fennel & herb crumb, seeded mustard

Prawn, crispy potato, lime aioli

Slow cooked beef pie, cheddar cheese, pepper, truffle aioli

Pumpkin flower, tempura, sweet corn, ricotta

Jamon croquette, chimmichurri

Peking duck wonton, blackened chilli dressing

## SUBSTANTIALS

Roast pulled lamb, potato pure, oregano, smoked almond

Vodka rigatoni, tomato sugo, chilli, ricotta, basil

Pulled pork, milk bun, pico de gallo, chipotle mayonnaise

Grilled chicken skewer, Massaman curry, coriander

Beer battered flathead fillets, chips, tartare sauce

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

Charred corn ribs, paprika, jalapeno & lime salsa

Banh mi , crispy pork, chilli, pate, pickled slaw

Orecchiette pasta, cauliflower, peas, dill, mint, spinach, herb pangrattato

## DESSERT

Coconut panna cotta, mango & pineapple salsa

Selection of macaroons

Lemon meringue tartlet, vanilla tart, lemon curd, torched meringue

Selection of mini cheesecakes

Cannoli, orange, chocolate, macadamia nuts

Selection of mini magnums



## SEATED FEASTING MENU - \$195

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 handmade burrata, kale, pickled tomato, Noisette sourdough  
Snapper ceviche, nam jim, citrus, coconut, lotus root  
Crispy skin Szechuan duck breast, celeriac apple remoulade,  
oyster mushroom  
Gippsland beef carpaccio, pink peppercorn, chipotle mayo,  
watercress, charred onion

MAINS – *Served sharing*

Slow cooked lamb leg, Gippsland, rosemary, garlic, jus  
Pumpkin ravioli, burnt Noisette, candied walnuts, sage, ricotta  
King dory, Lakes Entrance, chimichurri, lemon

SIDES – *Served sharing*

Mixed leaves, olive oil, balsamic  
Roasted kipfler potatoes, rosemary, pink salt, lemon

DESSERTS – *Served roaming*

Peanut butter ice cream, waffle cone, popcorn, chocolate sauce  
Chocolate chip cookie s'mores, marshmallow  
Warm apple pies, salted caramel sauce

"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

BEERS

Carlton Draught  
Stone & Wood  
Great Northern Super Crisp

NON-ALCOHOLIC

Assorted Soft Drinks  
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 \$35 pp

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, salmon roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots

SEAFOOD \$45 pp

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.

CHARCUTERIE \$25 pp

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

PAELLA \$25 pp

Spanish chorizo, calamari, green lip mussels, prawns, capsicum, saffron rice

AUSSIE DESSERT \$25 pp

- Nostalgic Australian dessert station
- Deconstructed pavlova, vanilla cream, fresh berries
  - Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate
  - Iced VoVo tart, marshmallow, raspberry, coconut
  - Gaytime truffles, caramel, milk chocolate

ICE CREAM CART \$25 pp

Treat your guests to a whimsical ice cream cart, serving up a mix of classic favourites and cocktail-inspired creations. Perfect for summer parties, outdoor gatherings, or any celebration that could use a playful (and slightly boozy) twist. Minimum spend applies.



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

2 HOURS - \$45  
3 HOURS - \$50  
4 HOURS - \$55  
5 HOURS - \$60

## ESTATE

SPARKLING  
Marty's Block Brut Cuvee, SA

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

ROSÉ  
Dalfarras Rosato Rose, VIC

RED  
Marty's Block Cabernet Shiraz, SA  
Cloud Street Pinot Noir, VIC

BEER  
Carlton Draught  
Stone & Wood  
Great Northern Super Crips

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

2 HOURS - \$55  
3 HOURS - \$60  
4 HOURS - \$65  
5 HOURS - \$70

## 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 Crips  
Somersby Cider

NON-ALCOHOLIC  
Assorted soft drinks, juices,  
still & sparkling water

2 HOURS - \$75  
3 HOURS - \$80  
4 HOURS - \$85  
5 HOURS - \$90

## 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

2 HOURS - \$75  
3 HOURS - \$80  
4 HOURS - \$85  
5 HOURS - \$90



## BEVERAGE UPGRADES

### FREE-FLOW COCKTAILS

Add a selection of three cocktails to your existing beverage package

Four Pillars Bloody Shiraz Gin Spritz  
Four Pillars Spicy Pineapple Margarita  
Four Pillars Yuzu & Peach Gin Spritz

1 HRS - \$42 pp

2 HRS - \$48 pp

3 HRS - \$54 pp

### SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption from \$13 per glass.

### COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption from \$20 per cocktail.

### BEER & CIDER PACKAGE

Add an additional beer or cider to your package of choice for an additional \$5 per person, per selection

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

3 HRS - \$36 pp

4 HRS - \$41 pp





## 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.

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