

Salon Privé
LOUIS ROEDERER
CHAMPAGNE

PRIVATE DINING

BAR & DINING
BAR & DINING



- 01 Welcome to Salon Privé
- 02 Gallery
- 03 Capacity, minimum spends & room hire
- 04 Room layout
- 05 Menu pricing
 - Breakfast menu
 - Lunch menu
 - Dining menu
 - Tasting menu
 - Canapé menu



SALON PRIVÉ

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 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

It is very rare to find a private dining room with the sheer wow factor of Salon Privé. In this gorgeous space, designed to combine absolute privacy with those breath-taking 360-degree views, the panorama feels yours alone. Salon Privé is beautiful inside, too.

The room features silver leaf walls delicately applied by hand, glowing wall panels for elegant ambiance and gold mohair touches. Bespoke menus and dedicated wait staff ensure a fully exclusive, flawless private dining experience.

Accommodating up to 24 seated guests or 40 standing, Salon Privé is perfect for intimate corporate dinners, cocktail parties, product launches, breakfast meetings or social events.



Seated | 24 guests

Seated with presentation screen | 22 guests

Standing | 40 guests

MONDAY - FRIDAY

BREAKFAST

7am - 10am

Minimum food and beverage spend from \$85pp

Room hire \$1,000

Minimum 20 guests

LUNCH

12pm - 4pm

Minimum food and beverage spend from \$3,000

Room hire (if applicable) \$500

EVENING

after 5pm

Minimum food and beverage spend from \$3,500

SATURDAY | SUNDAY

LUNCH

12pm - 4pm

Minimum food and beverage spend from \$3,000

Room hire (if applicable) \$1,000

EVENING

after 5pm

Minimum food and beverage spend from \$4,500

AMBIENCE | MUSIC | SPEECHES

O Bar & Dining has an upbeat ambience.

We are happy to work with you on your presentation requirements.

Some restrictions may apply based on the time and day of your event.

Please discuss the specifics with our events team.

ROOM HIRE

Room hire is only charged for bookings when the venue is usually closed to the public. This fee covers staffing and operational costs and offers you a much more private event experience.

AUDIO | VISUAL

55" LCD screen | \$755

PA system with mic | from \$605

Please contact us for further options

A 10% service charge is added to the final bill as gratuity for the staff

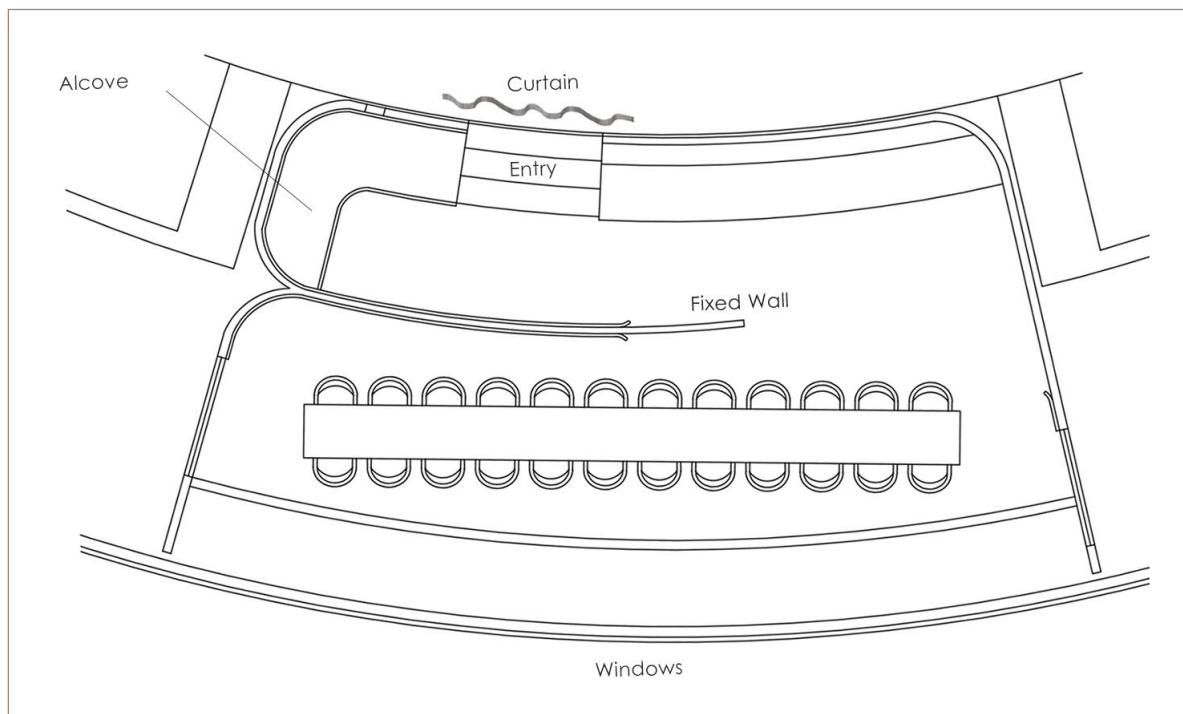
(The service charge is not included in the minimum spend)

15% Sunday/public holiday surcharge

All prices quoted include GST



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ROOM LAYOUT

Guests enter the Salon Privé through a private alcove where chilled champagne is waiting.

As you move into the main room, views across Sydney are revealed through floor to ceiling windows.

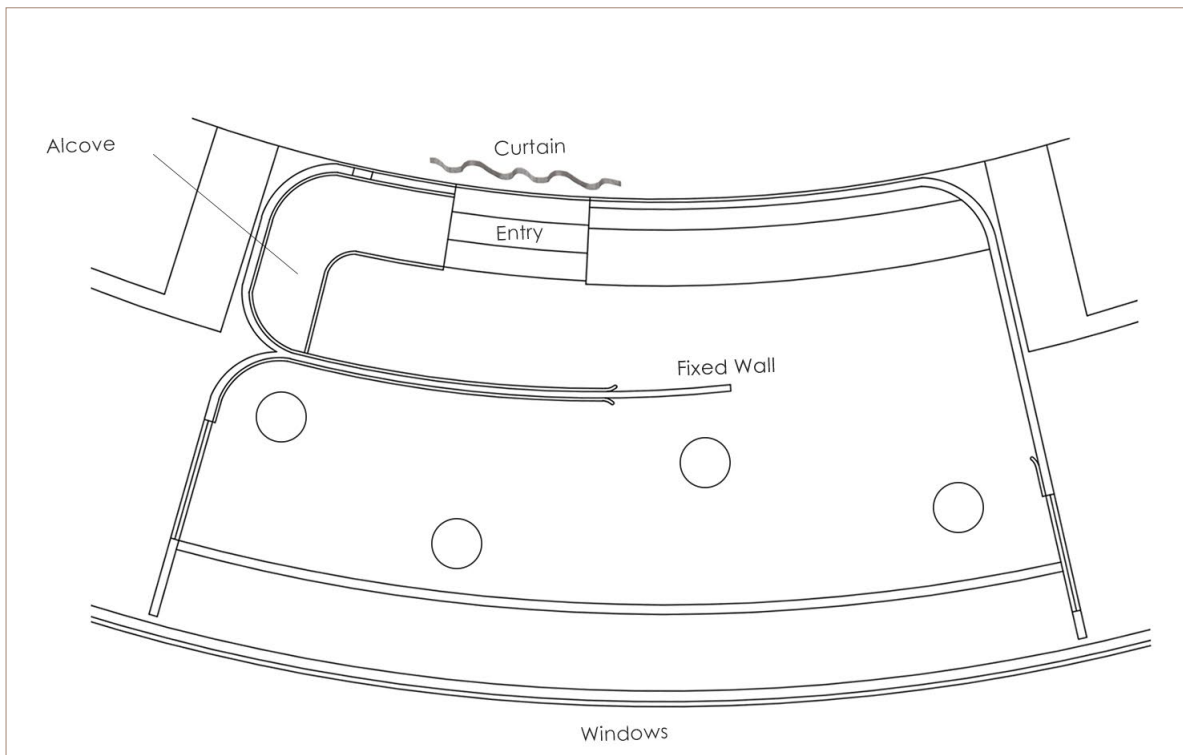
For dining events, guests have some space to mingle and soak in the views prior to taking their seats for dinner.

For dining events of 20 or more we can often offer a separate space in the Lounge Bar for arrival drinks and canapés should a little more space be required (subject to availability).

Up to 24 guests can be seated on one long table dining. If a presentation screen is required, the Salon Privé can accommodate up to 22 guests on one long table with the screen at the head of the table.

40 guests can network comfortably for a cocktail style event and we provide a selection of high and low bar furniture as required.

For decor, theming and other layout options, please contact your event coordinator.



MENU PRICING

BREAKFAST

Breakfast menu From \$85pp

LUNCH

2 course set menu - select 2 options per course \$135pp

3 course set menu - select 2 options per course \$145pp

3 course à la carte lunch \$155pp

DINNER

3 course à la carte dinner \$220pp

5 course tasting menu \$240pp

Tasting menu with matched wines \$380pp

A complimentary glass of NV Louis Roederer Champagne is included with lunch and dinner bookings

Upgrade to a glass of 2014 Louis Roederer Cristal + \$75pp

CANAPÉS

2 hour canapé menu \$120pp | 3 hour canapé menu \$140pp | 4 hour canapé menu \$160pp

Chef's selection of canapés on arrival \$14pp | Dessert canapés from \$6pp

*Beverages are charged on consumption.
Please refer to the separate beverage lists to make your selection.*

BREAKFAST MENU

SET MENU \$85pp

Minimum 20 guests

TO START SELECT 1 (or more at \$5pp)

THE EARLY RISER ENERGISER *orange, apple, carrot, turmeric & ginger*

THE SUPER GREEN SUPREME *kale, celery, cucumber, apple, lime, date, mint*

BANANA, PEANUT BUTTER & DATE SMOOTHIE *Greek yoghurt, muesli, banana, dates, peanut butter*

SEASONAL MIXED BERRY SMOOTHIE *Greek vanilla yoghurt, apple juice, banana, fresh berries*

MONOCHROMATIC *by Stranger* espresso coffees made to order

ORGANIC TEAS AND INFUSIONS

FOR THE TABLE SELECT 3 (or more at \$10pp each)

CINNAMON & RAISIN BUNS *whipped vanilla mascarpone*

WARM ALMOND BROWN BUTTER CAKES *orange & apricot marmalade*

THICK GREEK VANILLA YOGHURT *poached red fruits & toasted sunflower seeds*

MACADAMIA & BLUEBERRY MUESLI *coconut yoghurt, cocoa nibs*

SEASONAL FRESH FRUIT PLATTER *crème fraîche, passionfruit curd, crushed mint*

WHIPPED RICOTTA TOASTED BAGELS *crushed raspberries, pistachio, agave*

MAIN COURSE SELECT 1 (or more at \$15pp each)

DUKKAH SPICED FRIED EGGS *grilled zucchini, labneh, mint, pomegranate & chickpea salsa*

CHILLI CHORIZO BAKED EGGS *candied cherry tomatoes, scorched peppers, bitter leaves*

SMOKED BACON & EGG ROLL *roasted tomato chilli jam*

HOT SMOKED SALMON FRITTATA *beetroot, kale, bulgar wheat salad*

POACHED EGGS *smashed avocado, marinated goat feta, cracked black pepper*

SAUTEED WOODLAND MUSHROOMS *smoked cheddar, wilted spinach & toasted brioche*



SAMPLE MENU

ENTRÉE

YELLOWFIN TUNA CARPACCIO & FRASER ISLAND CRAB *Koshihikari rice, golden sesame, ginger, charred mandarin ponzu*

SPICED QUAIL, DUCK & FOIE GRAS MORTADELLA *Blood plum & sour cherry jam, smoked chicken fat brioche*

FLASH SEARED HIRAMASA KINGFISH *Scorched peppers, ink risotto, smoked mussel & saffron broth*

TWICE COOKED CHEESE SOUFFLÉ *Charred piccolino onions, French comté, stracciatella & parmesan, leek & black pepper butter*

MAIN

WAKAME CRUSTED AQUINA MURRAY COD *White miso braised daikon, wild rice tobiko, shaved bonito dashi*

'PURE BLACK ANGUS' GRASS FED TENDERLOIN *Salt baked celeriac & roasted mushrooms, sweet glazed cabbage, shaved chestnuts*

POACHED & GRILLED 'MARGRA' LAMB FILLET *Smoked & charred eggplant, sumac sweetcorn, spiced piccolino onions*

ORGANIC JAPANESE PUMPKIN & FETA ROTOLO *Flash seared kalettes, pepitas, confit garlic, lemon nut butter, sage, grana padano*

FOR THE TABLE

LIVING LETTUCE *Salad cream, salted baby cucumber, bread crust crumbs*

GARLIC POTATOES *Twice cooked kiplers, rosemary salt, French butter*

BAKED CAULIFLOWER *Black lentils, black garlic, macadamia & herbs*

DESSERT

VALRHONA DARK CHOCOLATE & HAZELNUT CRUNCH *64% Manjari cacao mousse, salted honeycomb caramel, hazelnut biscuit*

HOT PASSIONFRUIT & KAFFIR LIME SOUFFLÉ *Rich coconut cream, passionfruit jelly, coconut snow*

MISO BANANA & PECAN TOFFEE CRISP *Caramelised banana, pecan praline semifreddo, miso toffee glass*

CHEF'S SELECTION OF CHEESE *Fig & apple chutney, spiced plum jam, toasted breads, seeded lavosh*

ORGANIC HERBAL INFUSIONS & MONOCHROMATIC ESPRESSO

Please note our menu is subject seasonal changes

3 COURSE À LA CARTE

Guests will select from the full menu
on the day

ENHANCEMENTS

Arrival canapés - Chef's selection
2 piece pp \$14pp
Cheese course \$15pp

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EXAMPLE DINING SCHEDULE

12.00: Guests arrive, Champagne served
12.30: Guest seated
12.45: Orders taken and bread served
1.00: Amuse-bouche served
1.15: Entrée served
1.45: Main served
2.30: Dessert served
3.00: Tea, coffee and petit fours

*Please liaise with your event coordinator
should you wish to include speeches or other
service breaks into the schedule.*

FIVE COURSE TASTING

ONE

YELLOWFIN TUNA CARPACCIO & FRASER ISLAND CRAB

Koshihikari rice, golden sesame, ginger, charred mandarin ponzu

TWO

WAKAME CRUSTED AQUINA MURRAY COD

White miso braised daikon, wild rice tobiko, shaved bonito dashi

THREE

HOT SMOKED & CRISP SKIN DUCK BREAST

Golden barley, preserved baby apples, fennel & black pepper

FOUR

SLOW COOKED BLACK OPAL BEEF MS 6+

Salt baked celeriac & roasted mushrooms, sweet glazed cabbage, shaved chestnut

FIVE

AUTUMN FRUITS 'NITRO' PAVLOVA

Spiced toffee apples, pear & juniper sorbet, cinnamon sugar meringue

ADDITIONAL CHEESE COURSE | 15

Fig & apple chutney, spiced plum jam, toasted breads, seeded lavosh



CANAPÉ MENU

2 hrs \$120 | 3 hrs \$140 | 4 hrs \$160

CANAPE SELECTION

Cold smoked Hiramasa kingfish, cucumber yoghurt, grape & caviar

Salt cod croquettes, black garlic ketchup, dill pickles

Tempura cauliflower, green chilli, coconut & coriander

Smoked chickpea fritters, tahini, pistachio Za'atar

Triple cheese gougeres, truffle honey, lemon thyme

Wagyu beef tartare, onion jam, salted egg yolk, parmesan

Duck liver pate, burnt orange, wild fennel, toasted brioche

Kaffir lime & black pepper chicken, white & purple radish

OPTIONAL ADDITIONS

\$ea

Rock oyster, chive, verjus, white balsamic dressing

8

Ortiz anchovy, fried sourdough, celery, apple

8

Murray cod fritters, saffron aioli, tomato fondue

8

Spiced cauliflower tempura, almond gazpacho

6

Goats cheese arancini, truffled pecorino

6

Jamón Ibérico grissini, sherry gel, pecorino

10

Steamed pork bun, hoisin, shallot, cucumber

12

Wagyu beef slider, American cheese, pickles

15

DESSERT CANAPÉS

\$ea

Handmade chocolate truffles

10

Warm almond financiers

6

Mini raspberry pavlova

6

Frozen mango cake pops

10



BAR & DINING

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