



The perfect space for your next event

Located on the second floor of The Old Rum Store, Olio features a contemporary indoor dining room with historic arched windows flooding the venue with natural light.

The team open the doors to Olio as they would their family home, ensuring an unforgettable experience for you and your guests.

All events deserve a brilliant setting whether you are hosting a wedding, engagement party, end of year celebration, milestone birthday, a family gathering or a canapé cocktail celebration.

Olio holds character & charm that speaks for itself & the space can be seamlessly transformed to cater for your next event.



SEATED

Olio can cater for up to 90 guests seated.

COCKTAIL STYLE

Olio can cater for up to 120 guests cocktail style.

STYLING & INCLUSIONS

The following complimentary inclusions are provided as part of all event packages:

- Tealight candles
- Tables, chairs, linen & napkins, glassware, cutlery & crockery
- Venue Hire
- Event coordinator, event manager, waitstaff & bar staff
- Wi-Fi
- Internal sound system
- Cordless microphone
- Portable LED TV

TIMING

Terrace closure 10pm / Venue closure 12am



EXPRESS MENU \$80pp

Homemade focaccia & Olio EVOO

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Burrata / 100g burrata, prosciutto crudo DOP, basil pesto

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Rigatoni Amatriciana / Rigatoni pasta, guanciale, pecorino cheese, tomato sauce

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Tiramisu / The classic Italian tiramisú



3 COURSE ALTERNATE SERVE \$98pp

Homemade Focaccia & Olio EVOO

ENTRÉES

Mozzeralla / Buffalo mozzarella, prosciutto crudo dop, basil pesto

Wagyu Tonnato / Slow cooked eye round wagyu, pine nuts, tonnato sauce, aged cheese

MAIN COURSE

Ditali / Short pasta, provola cheese, chickpea, potato, mussels

Picanha / Rump cap steak, mushroom, truffle jus

DESSERT

Tiramisu / The classic Italian tiramisú

Cannolo / Traditional Italian cannolo, ricotta, pistachio



SHARED MENU \$110pp

Homemade Focaccia & Olio EVOO

ENTRÉES

Mozzeralla / Buffalo mozzarella, prosciutto crudo dop, basil pesto

Wagyu Tonnato / Slow cooked eye round wagyu, pine nuts, tonnato sauce, aged cheese

Insalata Di Mare / Cold seafood salad, marinated vegetables, lemon dressing

PASTA

Rigatoni Amatriciana / Rigatoni pasta, guanciale, pecorino cheese, tomato sauce

MAIN COURSE

Picanha / Rump cup steak, mushroom, truffle jus

Bonito / Bonito fillet, miso glaze, fennel sauce, rice chips

Add side dishes \$15pp

DESSERT

Tiramisu / The classic Italian tiramisú

Cannolo / Traditional Italian cannolo, ricotta, pistachio





4 COURSE ALTERNATE SERVE \$115pp

Homemade focaccia & Olio EVOO

AMUSE BOUCHE

Italian Nigiri / Potato nigiri, salmon sashimi, pomegranade sauce

ENTRÉES

Italian Pie / Italian sausage, provola cheese, leek,

mushroom

Parmigiana / Baked eggplant parmigiana, tomato sauce, parmesan cheese

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PASTA

Gnocchi / Potato gnocchi, spicy pork nduja , shellfish sauce, blue swimmer crab

Fusilli / Semolina pasta, cherry tomato, mushroom, onion, Italian sausage, burrata

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MAIN COURSE

Picanha / Rump cap steak, mushroom, truffle jus Chicken / Marinated chicken, roast potato, broccolini

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DESSERT

Tiramisu / The classic Italian

Cannolo / Traditional Italian cannolo, ricotta, pistachio



9 PIECES \$50pp

STANDARD CANAPES x 2pp

Broccoli & Burrata (V)

Spicy broccoli, burrata, blood orange, almonds

Crespella Di Salmone

Ora king salmon pancake, chives, finger lime

Pulled Pork Burger

Mini pulled pork burger, truffle mayo

Tartare Di Manzo

Wagyu tartare

SUBSTANTIAL CANAPES x 1pp

Fusilli Amatriciana

Fusilli Pasta, guanciale, tomato, pecorino cheese

12 PIECES \$68pp

STANDARD CANAPES x 2pp

Broccoli & Burrata (V)

Spicy broccoli, burrata, blood orange, almonds

Crespella Di Salmone

Ora king salmon pancake, chives, finger lime

Pulled Pork Burger

Mini pulled pork burger, truffle mayo

Tartare Di Manzo

Wagyu tartare

Arancini (V)

Deep fried saffron rice & cheese ball

SUBSTANTIAL CANAPES x 1pp

Fusilli Amatriciana

Fusilli pasta, guanciale, tomato, pecorino cheese

Brisket

Truffle smashed potato, brisket sauce, beef jus

16 PIECES \$88pp

STANDARD CANAPES x 2pp

Broccoli & Burrata (V)

Spicy broccoli, burrata, blood orange, almonds

Crespella Di Salmone

Ora king salmon pancake, chives, finger lime

Pulled Pork Burger

Mini pulled pork burger, truffle mayo

Tartare Di Manzo

Wagyu tartare

Arancini (V)

Deep fried saffron rice & cheese ball

SUBSTANTIAL CANAPES x 1pp

Brisket

 $Truffle\ smashed\ potato,\ brisket\ sauce,\ beefjus$

Gnocchi

Potato gnocchi, red wine braised octopus

DESSERT CANAPES x 2pp

Cannolo

Ricotta cream filled wafer, pistachio, blood orange

Tiramisu

The classic Italian



GRAZING STATION

A grazing station is the perfect way to add a little something special. In traditional Italian style this includes all of your cheese, meat & antipasto favourites.

Our team can assist you in deciding which size would best suit you & bespoke tables can always be curated.

Small / \$500 - Feeds 30 guests

Medium / \$1,000 - Feeds 30 - 50 guests

Large / \$1,500 - Feeds 50 - 75 guests

Extra Large / \$2,000 - Feeds 75 - 100 guests

Add Oysters \$6ea
Live Oyster shucking \$10ea

Premium grazing & seafood options available on request.



LATE NIGHT SNACK

Feeling a little peckish? Choose from a selection of late night bites to complete your event menu.

Fries / \$10pp Short pasta / \$15pp

(Aglio e Olio)

Bespoke premium options available on request.

SOMETHING SWEET

An unforgettable dessert OR an alternative celebration cake, a cannoli tower is the sweet centerpiece your guests will love.

OLIO cannoli tower \$10pp



The outdoor Terrace may be be booked exclusively for events of up to 60 guests. The space is also perfect for an intimate event & alfresco dining, pre-dinner drinks & canapes OR wedding ceremonies.

SEATED

The Terrace can cater for up to 42 guests seated.

COCKTAIL STYLE

The Terrace can cater for up to 60 guests cocktail style.



4 HOUR STANDARD

4 HOUR PREMIUM BEVERAGE PACKAGE \$75pp BEVERAGE PACKAGE \$85pp BEVERAGE PACKAGE \$98pp

4 HOUR GRAND

SPARKLING WINE

Stone Skimmer, Limestone Coast, SA -Sparkling Cuvee NV

WHITE WINE

Stone Skimmer, Limestone Coast, SA -Sauvignon Blanc

Or

Stone Skimmer, Limestone Coast, SA -Chardonnay

RED WINE

Stone Skimmer, Limestone Coast, SA -Merlot

Or

Stone Skimmer, Limestone Coast, SA -Shiraz

Or

Stone Skimmer, Limestone Coast, SA -Cabernet Sauvignon

BEER

Birra Moretti

Still & sparkling mineral water, soft drinks, juices, barista coffee & tea

PROSECCO

Vald'oca Prosecco DOC Millesimato Extra Dry

WHITE WINE

2024 Caldora Pinot Grigio IGP Or 2023 "Lumà" Grillo Terre Siciliane DOC

RED WINE

2018 Terre Natuzzi Chianti Riserva DOCG Or 2023 Caldora Sangiovese IGP Or 2021 "Elfo" Primitivo Salento IGP

BEER

Birra Moretti

Still & sparkling mineral water, soft drinks, juices, barista coffee & tea

PROSECCO

2023 Valdobbiadene Prosecco Sup DOCG Brut

WHITE WINE

2023"Lama Di Pietra" Chardonnay IGP

Or 2022 Colle del Venti Pecorino, Abruzzo, Italy

RED WINE

2019 "Mani del Sud" Primitivo di Manduria DOP Or 2021 Chianti Classico DOCG

ROSÉ

Colle del Venti Merlot Rosato, Abruzzo, Italy

BEER

Birra Moretti Young Henry Pale Ale

Still & sparkling mineral water, soft drinks, juices, barista coffee & tea



CHILDREN & CREW MEALS

Children under 12 & crew members on site during your event such as a photographer or DJ, will be catered for with a meal & beverages at \$35pp.

SURCHARGE

A 10% service charge applies to all bookings. This will be factored into your quote & is not included within the minimum spend requirement.

DIETARY REQUIREMENTS

Dietary requirements will be catered for individually at the discretion of the chef. Dietary requirements must be advised prior to the event in order to ensure these can be accommodated.

CUSTOM PACKAGES

All package offerings can be modified with assistance from the restaurant & kitchen team in order to best suit your requirements & budget.

MINIMUM SPEND REQUIREMENT

A minimum spend requirement applies to all exclusive event bookings. Minimum spend requirements are based on day of week, time of year & whether the booking is for lunch or dinner.

NON-EXCLUSIVE BOOKINGS

Non-exclusive bookings may be arranged (subject to availability) & do not incur a minimum spend requirement.

TRANSPORT & PARKING

Uber, Taxi's & rideshare services frequent the Chippendale area & can be arranged easily with assistance from our team if required.

Kensington Street is just a 6 minute walk from Central Station.

Street parking & paid parking is available at several local hotels

