



EVENTFUL



LOOK NO FURTHER

Allow us to be your genie in a bottle and grant you unlimited wishes when it comes to hosting events.



Welcome to
Ovolo Canberra

A unique manifestation of community, sustainability, and diversity set within the spectacular NewActon Precinct. Everything has been carefully considered to bring any event to life.

@ovolohotels | @ovolocanberra | Location: NewActon Precinct, 25 Edinburgh Ave, Canberra ACT 2601

Our Event Spaces



MOSAIC ROOM

BANQUET	50
CEREMONY	50
COCKTAIL	80
BOARDROOM	40
DINNER / KING LONGS	40

MOSAIC LOUNGE

30
40
80
30
30

TERRAZZO ROOM

120
100
180
50
100

OVOLO CANBERRA

Mosaic Room

A flexible space with high ceilings and natural light with access to outdoor terrace area. A mosaic installation by Gerard Havekes covers an entire wall, making for a striking backdrop.

CAPACITY

BOARDROOM: 40

CABARET: 30

BANQUET: 50

THEATRE: 50

COCKTAIL: 80

EVENT SPACES



OVOLO CANBERRA

Mosaic Lounge

Extends from the main hotel lobby and Monster Kitchen dining space. Nestled between the mosaic installation of tiles by Dutch artist Gerard Havekes and the industrial outdoor secret garden, the space lends itself well to casual, semi-private exclusive use.

CAPACITY

BANQUET: 30

DINNER LONG: 30

THEATRE: 40

COCKTAIL: 80

EVENT SPACES



OVOLO CANBERRA

Terrazzo Room

Our largest space blends original art, mid-century design and terrazzo floors, creating a warm, flexible setting - complete with its own fire pit.

CAPACITY

U-SHAPE: 30

BOARDROOM: 50

CABARET: 80

THEATRE: 100

DINNER LONG 100

BANQUET: 120

COCKTAIL: 180

EVENT SPACES





A round, light-colored marble platter with a dark, veined pattern. The platter is filled with an assortment of bite-sized pastries and canapés. At the top, there are two round chocolate truffles in dark, cylindrical holders. Below them are two golden-brown croissants. In the center, there are two square canapés with a light-colored spread and a small purple flower garnish. To the right, there are two rectangular pastries dusted with powdered sugar. At the bottom, there are two round, dark-colored pastries with a textured surface. The platter is set on a light-colored, veined marble surface.

Canapés & Grazing

Bite-sized brilliance and abundant grazing spreads to spark conversation and connection.

Canapés

Pre-Dinner Cocktail Reception (3 canapés each) \$21 PP
Two-hour Cocktail Reception (6 canapés each) \$42 PP
Three-hour Cocktail Reception (8 canapés each) \$56 PP
Four-hour Cocktail Reception (10 canapés each) \$70 PP

Cold

Goats cheese tart beetroot and pistachio GFO,V, VGO
Tomato bruschetta pastry wafer, avocado, basil pesto GFO, VGO
Tuna sashimi pickled cucumber, avocado GF, DF, NF
Steak tartare truffle aioli, pickled onion, rosemary croutons DF, GFO, NF
Cesar salad bacon, parmesan, pangrattato, Cesar dressing GFO, NF
Prawn & mango citrus prawns, mango DF, GFO, NFO
Crab tartlet pickled cucumber, avocado, sesame seeds DF, GFO, NFO
Prosciutto watermelon, pomegranate GF, DF, NF

Hot

Arancini garden peas, pecorino, lemon aioli GF, V, NF
Croquettes Manchego, parron pepper, aioli GF, DF, VG
Seared beef pumpkin rosti GF
Kofta Lamb kofta, labneh, sesame dukkha GF, DFO
Chicken mushroom & leek pie
Braised pork potato fondant, smoked BBQ sauce GF, DF, NF



Sweet

Chocolate tart raspberry compote GFO
Cherry tart minted cherries, crème patisserie GFO
Dumplings blueberry, cinnamon sugar DF, VGO
Apple pie cinnamon, cream fraiche GFO

Substantials

Sliders Pulled beef burger, tomato, cheddar, BBQ sauce NF, DFO
Tacos Pulled pork, mango salsa, spicy bbq dressing GFO
Spring roll vegan spring roll, sweet chili sauce V, VG
Chicken burger avocado, mayonnaise, cheese



Add-On Experiences

Add-Ons

Grazing Station - \$22 PP

A premium selection of cured meats including tartufo, Quattro salami, white Hungarian, mortadella, and bresaola. Served with an assortment of accompaniment.

Cheese Station - \$24 PP

Blue, Cheddar & Brie, Quince, Grapes, Crackers V NF GFO

Vegetarian Mezze Board - \$22 PP

A selection of chargrilled, pickled and raw vegetables. Including, chargrilled capsicum, zucchini and eggplant, pickled celery, cauliflower and cucumber. Carrot, radishes and turnips, with a selection of dips, grissini and chilli drops to garnish. (cheese is optional if only vegetarian and not vegan)

Oyster Bar - \$22 PP

Sydney rock oysters, champagne mignonette, lemon and lime wedges

Candy Station - \$15 PP

A variety of sweets, gummies and chocolates that would entice anyone to grab a handful

Donut tower - \$10 PP

A selection of donuts piled high and ready for your belly.

Tiramisu tower - \$22 PP

Ice cream station - \$45 PP, per 5L flavour.

Select your flavour and help yourself to ice cream through out your event. Scoops, toppings and garnishes provided.



Plated

Elevate every course with artfully presented dishes that turn dining into an experience



Chef's *Sharing Menu*

4 Course sharing menu | \$119 PP

Entrée select 2

CARPACCIO

Raw beef, rocket, parmesan,
honey truffle dressing GF, DFO

GNOCCHI

House made potato gnocchi, pumpkin soubise,
bocconcini V, VGO

GRILLED BABY LEEK

Roasted mushroom, truffle mayo, parmesan V, VGO

PORK BELLY

Twice cooked pork, caramelized onion puree,
walnut crumb GF, DF

PRAWNS

Citrus infused prawns, avocado, tomato salsa,
coriander oil GF, NF, DF

CALAMARI

Ginger fried, lemon and sweet chili mayo GF, NF, DF

Second Course select 1

PROSCIUTTO AND MELON

18 month cured prosciutto and
seasonal melon GF, DF, NF

WHIPPED BRIE

Muscatel compote, quince paste
and lavosh NF

BAKED BRIE

Truffle honey, Vanilla and
3 mills sourdough NF, V

Mains select 1

CHICKEN

Confit chicken breast, Sage & corn velouté,
sweet potato mash GF

SALMON FILLET

Asparagus, hollandaise sauce,
baby capers GF, NF

SEARED STEAK

Roast root vegetables GF, DF, NF

CONFIT CAULIFLOWER

Spiced hummus, charred leek,
pickled carrot GF, DF, VE

MISO EGGPLANT

Sweet potato, ratatouille, basil pesto
& pangrattato GF, V, VGO

Sides Select 2

FRIES

Shoestring fries, truffle aioli GF, V, VGO

ROAST POTATOES

Duck fat roast potatoes GF, DF, V, VGO

CHARRED PUMKIN

Maple dressing pepita crumble GF, DF, VG

CHARRED BROCCOLINI

Garlic cream sauce GF, DFO, V, VGO

TRUFFLE SLAW GF, NF, V

CAESAR SALAD

GREEK SALAD GF

Dessert

**Mixed platter of mini tarts, tortes,
pastries & sweets.**

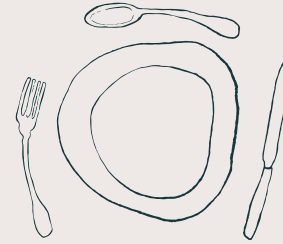
Gluten & Dairy free options available on request



Set Menu

2 Course alternate menu (entrée, main OR main or dessert) | **\$95 per person**

3 Course alternate menu (entrée, main & dessert) | **\$110 per person**



Entrée

BURRATA

Cherry tomatoes, basil pesto, toasted sourdough *V, GFO*

PORK BELLY

Twice cooked pork, caramelized onion puree,
walnut crumb *GF, DF, NF*

CARPACCIO

Raw beef, rocket, parmesan, honey truffle dressing *DFO, NF*

PRAWNS

Citrus infused prawns, avocado, tomato salsa,
coriander oil *GF, NF, DF*

LAMB TENDERLOIN

Minted peas, fried leeks *GF, NF*

Mains

SIRLOIN

potato fondant, dutch carrots, red wine jus *GF, DF*

CONFIT CAULIFLOWER

Spiced hummus, charred leek, pickled carrot *GF, DF, V, VG*

CHICKEN SUPREME

Sage & corn velouté, asparagus, pumpkin fondants *GF*

BEEF CHEEK

Mash potato, roast carrots, aged parmesan *NF, GF*

SALMON

Sweet potato chutney, masala, cauliflower *NF, GF, DF*

PORCHETTA

mash, braised cabbage, red wine jus *GF*

Sides Add on sides for \$10 each

SHOESTRINGS FRIES

Truffle mayo *GF, DF, V*

ROAST POTATOES

Duck fat roast potatoes *GF, DF, V, VGO*

CHARRED PUMKIN

Maple dressing pepita crumble *GF, v, vg*

CHARRED BROCCOLINI

Garlic cream sauce *GF, V, NF, VGO*

TRUFFLE SLAW

GF, NF, V

Desserts

CHOCOLATE PLATTER

white chocolate parfait, dark choc mousse,
hazelnut gelato *GF*

CHERRY TART

Minted dark cherries, coconut cream,
dark chocolate crème pâtissier

STICKY DATE PUDDING

Butterscotch sauce, Chantilly cream *NF, V*

COCONUT AND LYCHEE PANNACOTTA

berry compote, lychee syrup *GF, DF, VE*



Premium Set Menu

2 Course alternate menu (entrée, main OR main or dessert) | **\$129 per person**

3 Course alternate menu (entrée, main & dessert) | **\$149 per person**

Entrée

WAGYU BRESAOLA

Poached pear, parmesan, honey truffle dressing GF

VEAL TENDERLOIN

Minted pea puree, roasted baby beets GF, DF

TAHINI LABNEH

Witlof, pistachio, honey truffle GF

SEARED SCALLOPS

Celeriac puree, pancetta, burnt butter pangrattato

QUAIL COQ AU VIN

Roast eschalot, pancetta, red wine, fried leek DF, GF

Mains

BEEF TENDERLOIN

Duck fat potato, roast carrots, bordelaise GF, DF

DUCK BREAST

Braised cabbage, celeriac, orange glaze GF

CHICKEN BREAST

Grilled and poached leek, pumpkin soubise, red wine jus GF

LAMB BACKSTRAP

Fried kale, pomegranate, pickled eschalot, tzatziki GF

GRILLED SNAPPER

Broccolini, cauliflower blossom, baby carrots, garlic & caper cream GF

Sides Add on Sides for \$10 each

FRIES

Shoestring fries, truffle aioli GF, DF, V, VEO, NF

ROAST POTATOES

Duck fat roast potatoes GF, DF, NF

CHARRED PUMKIN

Maple dressing pepita crumble GF, DF, VE, NF

CHARRED BROCCOLINI

Garlic cream sauce GF, NF

TRUFFLE SLAW GF, NF, V

CAESAR SALAD NF, V

GREEK SALAD GF, NF, V, VEO

Desserts

CHOCOLATE PLATTER

white & dark chocolate crumble, white chocolate parfait, dark choc mousse raspberry sorbet V, NT

CHERRY TART

Minted dark cherries, coconut cream, dark chocolate crème pâtissier NF, V

STICKY DATE PUDDING

Butterscotch sauce, Chantilly cream NF, V

COCONUT AND LYCHEE PANNACOTTA

berry compote, lychee syrup GF, DF, VE



Day Delegate

Our Day Delegate Package pairs thoughtfully designed rooms with chef-led menus, flexible AV, and a team that actually anticipates the next step. It's everything you need to get work done — without feeling cookie-cutter.



Day Delegate Package

Full Day Delegate Packages – \$90 PP

Morning & Afternoon Tea: selection of 3 sweet, savoury or healthy items

Lunch: selection of seasonal salads and gourmet wraps

Or swap gourmet wraps for Hot options for an additional \$15 PP

Half Day Delegate Package (your choice of) – \$65 PP

Morning or Afternoon Tea: selection of 3 sweet, savoury or healthy items

Lunch: selection of seasonal salads and gourmet wraps

Or swap gourmet wraps for Hot options for an additional \$15 PP

Light Refreshment – \$35 PP

Morning OR Afternoon Tea: Selection of 3 Sweet / Savoury / Healthy Items

*Working Style Lunch** – \$45 PP

Selection of: 2 Seasonal Salads, 2 Wraps / Bagels, 1 Sweet Item

Additions

Cheese Platter - \$14 PP

Blue, Cheddar & Brie, Quince, Grapes, Crackers V NF GFO

Charcuterie Platter - \$16 PP

Selection of deli meats, cornichons, pickles, and grissini

Dessert Platter - \$14 PP

Selection of tarts, torst and sweets

**please note that we only offer buffet style for working lunch*



Day Delegate Menu

Morning/Afternoon Tea

Sweet

Assorted macarons GF
Danish pastries
Apple and cinnamon muffins
Lemon & poppy seed cake
Banana bread
Chocolate tart, berries
Churros, cinnamon sugar, chocolate filling
Chocolate brownie, strawberries GF

Savoury

Ham & cheese croissant
Cheese & tomato croissant V
Crushed avocado & fetta mini toast GFO, DFO
Quiche, tomato, and cheese GFO
Cucumber, cream cheese & dill finger sandwiches
Beetroot, goats' cheese, pickled onion on puff pastry GFO

Healthy

Granola, yoghurt, and honey cups GF, DFO
Coconut and chia pudding cups GF, DF
Crudities with beet and hummus dips GF, DF
Bliss – date, almond, apple, and coconut GF, DF
Fruit platter, mixed melon, and berries GF, DF

Lunch

Wraps & Bagels choose 2

HAM & CHEESE WRAP
Wholegrain mustard, cheddar, tomato chutney, lettuce
SALAMI & DILL PICKLES WRAP
Swiss cheese, lettuce
ROASTED ZUCCHINI AND PUMPKIN WRAP
Beetroot spread
AVOCADO AND SALMON BAGEL
Cream cheese, capers
CHICKEN & AVOCADO WRAP
Cos lettuce
TURKEY & BRIE WRAP
Cranberry sauce & lettuce
BLT WRAP
Bacon, lettuce, tomato, and mayonnaise

Salads choose 2

SALAD NIÇOISE
Potato, green beans, tomato, boiled egg, cos lettuce, niçoise dressing
CAESAR SALAD
Croutons, anchovies, crispy bacon, baby gem lettuce, parmesan cheese, Caesar dressing
GREEK SALAD
Avocado, olives, feta cheese, Spanish onion, capsicum, tomato, and lemon dressing
QUINOA SALAD
Roasted pumpkin, pepitas, spinach, toasted almonds
SPICED SWEET POTATO
Crispy chickpeas, Spanish onion, avocado, spinach, maple dressing
ROASTED BEETROOT
Walnuts, apple, fetta, spinach, balsamic

Hot Options

choose 2 additional cost \$15 PP

HERB ROAST CHICKEN THIGH
Roasted carrots, garlic cream sauce GF
GRILLED SALMON, BROCCOLINI
Hollandaise, baby capers GF
MISO EGGPLANT
Ratatouille, roasted cherry tomatoes GF, DF
SEARED STEAK
Roasted root vegetables GF, DF
POTATO GNOCCHI
Pumpkin soubise, bocconcini V
PASTA BOLOGNAISE
Penne pasta, traditional bolognaise
BRAISED LENTILS
Fetta, pepita crumble, steamed rice GF, VE



ALL DDP PACKAGES INCLUDE:

- Ovolo notepads, pens, whiteboard, flip chart, lollies, water on tables
- Freshly brewed coffee & specialty teas
- Juices on arrival
- Still & sparkling water

Day Delegate Add-Ons



Energy Bowl Add-Ons (individually priced):

Ridiculously Delicious Peanut Butter Brittle - \$9 each

42% golden-roasted Queensland peanuts with buttery caramel & Murray River salt.

Mixed Nuts Bowl – \$10 each

Chef-selected blend of Monster mixed nuts.

Funday Sugar-Free Table Lollies – \$12 each

Naturally flavoured lollies with up to 91% less sugar in peach, raspberry, apple & lemon.

Milk Chocolate Covered Almonds – \$12 each

Roasted almonds coated in ethically sourced milk chocolate.

Post-Meeting Canapés & Drinks:

Chef-approved canapés – \$12 PP (1 hot, 1 cold)

Optional Nice Little Drinks Package – \$20 PP (1 hour)



A woman with short blonde hair, wearing a black and white patterned dress, is seen from the back, holding a glass of a light-colored cocktail. She is in a dimly lit bar or restaurant. In the background, other patrons are visible, some holding drinks, and a bar counter with shelves of bottles is illuminated by warm lights. A three-tiered metal stand with various small appetizers is in the foreground.

Beverages

From crisp Aussie wines and local taps to classic-and-crafted cocktails and zero-alc spritzes, we pour for every palate. Choose packages or a tailored bar tab. Arrival bubbles optional (but recommended!)

Drinks Packages

Little Nishi

1 hour \$20
2 hours \$40
3 hours \$55
4 hours \$70

BEER

Newtownner
Pale Ale 4.8% avb

Bentspoke Shifters
Lager/Pilsner 4.4% avb

Capital Brewing Summit
Hazy Mid 3.5% avb

Cascade
Premium Light 2.4% avb

SPARKLING WINE

Secret Garden Brut
2024, Big River NSW

WHITE WINE

Secret Garden Pinot Grigio
2024, Big River NSW

RED WINE

Secret Garden Shiraz
2024, Big River NSW

Nishi Signature

2 hours \$50
3 hours \$65
4 hours \$80
5 hours \$95

BEER

Newtownner
Pale Ale 4.8% avb

Bentspoke Shifters
Lager/Pilsner 4.4% avb

Capital Brewing Summit
Hazy Mid 3.5% avb

Cascade
Premium Light 2.4% avb

SPARKLING WINE

Secret Garden Brut
2024, Big River NSW
Trentham the Family Prosecco
Murray Darling NSW

ROSÉ & ORANGE WINE

Chain of Ponds Novello Rosé
2024, Big River NSW
Blind Corner Orange in Colour
2024, Margaret River WA

WHITE WINE

Secret Garden Pinot Grigio
2024, Big River NSW
The Better Half Sauvignon Blanc
2024, Marlborough NZ

RED WINE

Secret Garden Shiraz
2024, Big River NSW
Chain of Ponds Novello Cab merlot
2021, Adelaide Hills SA

Local Edit

2 hours \$55
3 hours \$70
4 hours \$85
5 hours \$100

BEER

Newtownner
Pale Ale 4.8% avb

Bentspoke Shifters
Lager/Pilsner 4.4% avb

Capital Brewing Summit
Hazy Mid 3.5% avb

Cascade
Premium Light 2.4% avb

SPARKLING WINE

Lark Hill Blanc de Blanc
Bungendore NSW

WHITE WINE

Yarrh Wines Riesling
2022, Murrumbateman NSW
See Saw Pinot Gris
2024, Orange NSW

ROSÉ WINE

Nick Spencer Rose
2023, Hilltops NSW

RED WINE

See Saw Shiraz 2023
2023, Orange NSW
Ravensworth Regional Sangiovese 2023
2023, Murrumbateman CBR

All Packages Include:

SOFT DRINKS

Coke, Coke Zero, Lemonade, Mineral water



Beverage Add-Ons



Cocktails

Elevate your event with a dedicated cocktails bar for just \$50 per hour. Perfect for arrivals, networking or a festive nightcap.

Mixologist

Add a professional mixologist to your room and delight guests with shaken-to-order classics at **\$20 per cocktail** (think Classic Margarita, Dark & Stormy, Old Fashioned, Caipiroska or Classic Daiquiri). Want something uniquely “you”? Our mixologist can personalise a house cocktail to match your theme or brand.

Wine Upgrades

Add wine replacement to Little Nishi Package for **\$5 per person per hour** OR add an additional wine selection to any package for **\$10 per bottle** (maximum 4 bottles of red and white at the function room bar)



Wine Upgrades

Swap wines in the Little Nishi Package for \$5 per person, per hour. **OR** add an extra wine selection to any package for \$10 per bottle (maximum of 4 bottles—red and/or white—at the function-room bar).

Make it effortless, memorable, and perfectly tailored to your occasion

Sparkling Wine

Frankies Sparkling Brut, Adelaide Hills SA
Bandini Prosecco D.O.C. Nv, ITA
Chandon Traditional Brut, Yarra Valley, VIC
Lark Hill Blanc De Blanc, Bungendore NSW

Rosé & Orange

Nick Spencer Rose, Hilltops NSW
Minuty Rose 2024, Cotes De Provence, FRA
Blind Corner Orange in Colour 2024,
Margaret River, WA

Red Wine

Eden Road Tumbarumba Pinot Noir 2022, Canberra District CBR
Ravensworth Regional Sangiovese 2023, Murrumbateman CBR
'Los Compañeros' Shiraz Tempranillo 2021, Clare Valley SA
Sticks Cabernet Sauvignon, 2021 Yarra Valley, VIC
Oakridge Cabernet Sauvignon 2021, Yarra Valley, VIC
Frankies Shiraz 2023, Adelaide Hills SA
Henteley Farm "The Beauty" Shiraz 2023, Barossa Valley SW

White Wine

Frankies Sauvignon Blanc, 2024, Adelaide Hills SA
Framingham Sauvignon Blanc 2022, Marlborough NZ
Yarrh Wines Riesling 2022, Murrumbateman NSW
Pikes Traditionale Riesling 2023, Clare Valley SA
Eden Road 'The Long Road' Pinot Gris 2023, Canberra District CBR
Santi Pinot Grigio Valdadige D.O.C It, 2023 ITA
Oliver's Taranga Fiano 2024, McLaren Vale SA
Discovery Chardonnay 2023, Margaret River WA
Nick O'Leary Tumbarumba Chardonnay 2023, Wallaroo NS



Seamless Events & Stay

Bring everything under one roof — inspiring spaces for meetings and celebrations, plus design led rooms and apartments for an effortless guest experience in Canberra's NewActon precinct.

WHY BUNDLE ACCOMMODATION WITH YOUR EVENT?

- One point of contact for event, rooms, and dining — streamlined planning and fewer moving parts.
- Seamless flow on the day: arrivals → registration → sessions → dinner → sleep → breakfast — all onsite. Better value with tailored group rates and inclusions.
- Zero commute: guests can focus on connecting, not logistics.

EVENT AT A GLANCE;

- 3 flexible event spaces for up to 200 guests
- On-site bar & restaurant: Monster Kitchen & Bar (lunch, dinner, late bar)
- On-site perks: 24-hour gym, underground parking, lobby lolly bar, self-service laundry
- Location: NewActon, steps from Lake Burley Griffin; close to ANU, National Museum, Convention Centre

Add-ons we can arrange - barista coffee on arrival, pre-set name badges & table cards, presenter packs, AV tech check, post-event drinks.



SAMPLE EVENT FLOW

DAY 1

From 2:00pm: Staggered check-ins & welcome desk in lobby
5:30pm: Welcome reception at Monster Bar
7:00pm: Group dinner (set or shared menu)

DAY 2

7:00–9:00am: Breakfast at Monster
9:00am–4:30pm: Conference with barista breaks & working lunch
From 5:00pm: Post-event drinks / dine-around options

GROUP RATE IDEAS & INCLUSIONS (EXAMPLE)

- Event + Stay Bundle: Special nightly rate for rooms held against your event date(s)
- Breakfast add-on per person
- Arrival amenity: Local treats & house-made notes
- Late checkout for organisers (subject to availability)

We'll tailor the package to your dates, numbers, and budget. Ask us for a proposal with availability and rates.



Seamless Events & Stay

ROOMS & APARTMENTS

Design-forward spaces pairing natural textures with vintage furnishings and original art. Chromecast in every room.

ROOM MIX OVERVIEW

Cosy (approx. 16 m²) — 17 rooms

Cocoon (approx. 19 m²) — 8 rooms

Atelier (approx. 25 m²) — 10 rooms (King)

Horizon (approx. 26 m²) — 32 rooms (King)

Atelier Large / Horizon Large (approx. 36–40 m²) — 12 rooms total

Sanctum Suite (approx. 60 m²) — 6 rooms

GROUP-FRIENDLY FEATURES

Room blocks with cut-off dates

- Shared or direct-bill options
- Early check-in / luggage hold coordination
- Welcome notes, amenities, and turn-down options.

NEXT STEPS

Share your dates & estimated numbers (attendees + rooms per night)

Tell us your must-haves (breakouts, AV, dietary, branding)

We'll hold space and rooms, then send a proposal with rates, layouts, and timelines

Contact our Events Sales team

E: events.nishi@ovolohotels.com

T: +61 2 6287 6287

Ovolo Nishi — NewActon, 25 Edinburgh Ave, Canberra

Monster Kitchen & Bar — Breakfast daily, Lunch daily, Dinner daily, Bar till late

Let's make your event and stay seamless, sociable, and beautifully designed





EVENTS



BOOK YOUR NEXT EVENT

Allow us to be your genie in a bottle and grant you unlimited wishes when it comes to hosting events.