



EXCLUSIVE USE

O Bar and Dining is home to the only revolving event space in Sydney, offering a one-of-a-kind experience.

Perched 47 levels above Sydney's iconic skyline, our circular venue orbits beyond the ordinary, offering an unparalleled experience where luxury meets culinary excellence.





O BAR AND DINING

As you enter our circular, revolving venue, you'll be captivated by 360-degree panoramic views that frame Sydney's most famous landmarks.

It's not just our glittering views that set us apart, but the fusion of innovative menus and impeccable service. Chef/Owner Michael Moore, along with Head Chef Jason Dean, curate menus that celebrate the best of the region's sea and soil, delivering a bespoke experience tailored to you.

Our venue, exclusively yours, is designed to accommodate flexible arrangements that ensures that your event is as convenient as it is unforgettable.

Perfect for weddings, company-wide parties, product launches, corporate dinners, conferencing or social events.

VENUE HIGHLIGHTS

- Unparalleled 360-degree views
- Iconic Sydney landmarks as your backdrop
- Restaurant quality experience
- Fine dining with impeccable service
- Bespoke food and wine menus
- Unique rotating circular venue
- Central location in the heart of the city
- Flexible spaces to create the perfect ambience

TESTIMONIALS



“We must thank you for all of your assistance to pull our event together, the team made the organisation a breeze for us. And stopping the floor so we could have our new building in full view as we had our speeches was a great touch. All staff were very attentive to our needs throughout the event and were very responsive when we asked for something. Our team had a fantastic afternoon, to the point where we had to chase them out of the venue at the conclusion!”

Macquarie - Corporate Party



“Thank you very much for all your hard work and efforts in ensuring a very successful dinner last evening. The team have been an absolute delight to work with! Pass on my grateful thanks to the entire team, as they all contributed significantly to the evening. The dinner was superb and service seamless! The team was also very accommodating when we had to tweak the timings throughout the evening.”

BI Worldwide - Client Dinner



“Thank you to the entire team who worked our event. We had an absolutely fantastic time and everybody is praising the venue, the food and the service. The staff were professional, friendly and they actually seemed to enjoy themselves which you don’t see often. There was plenty of food and everything tasted great. I heard lots of positive feedback from staff and Partners – some even saying that this was our best staff party to date.”

Allens - Corporate Party



EXCLUSIVE USE

For an unparalleled experience, the entire venue is exclusively yours to enjoy.

From the moment you step through the doors, our bespoke planning and tailored packages are designed to transform your vision into reality.

Immerse yourself in a personalised journey where the menu, service, and views revolve around your individual style and preferences.

FORMALITIES, STYLING & MUSIC

- Background music is included free of charge
- Your event coordinator is on hand to assist in organising any audio visual equipment, styling and entertainment you require
- Bespoke menus and dedicated wait staff
- Cake service is charged at \$7.50 per person
- Our intimate Private Dining Room can be used as a breakout, cloak or dressing room



Seated | 250 guests Standing | 400 guests

BREAKFAST

Room hire 7am - 10am **from \$5,000**

Minimum food and beverage spend \$85pp

Minimum 100 guests

LUNCH

Room hire 12pm - 4pm **from \$3,000**

Minimum food and beverage spend **from:**

January - November **\$25,000**

December Saturday - Thursday **\$30,000**

December Friday **\$50,000**

EVENING

Room hire 6pm - 11pm **from \$5,000**

Minimum food and beverage spend **from:**

JANUARY - OCTOBER

Sunday - Thursday **\$50,000**

Friday - Saturday **\$65,000**

NOVEMBER - DECEMBER

Sunday - Wednesday **\$50,000**

Thursday **\$60,000**

Friday - Saturday **\$80,000**

The prices quoted above are intended as a guide only.

Please contact us for your bespoke quotation.

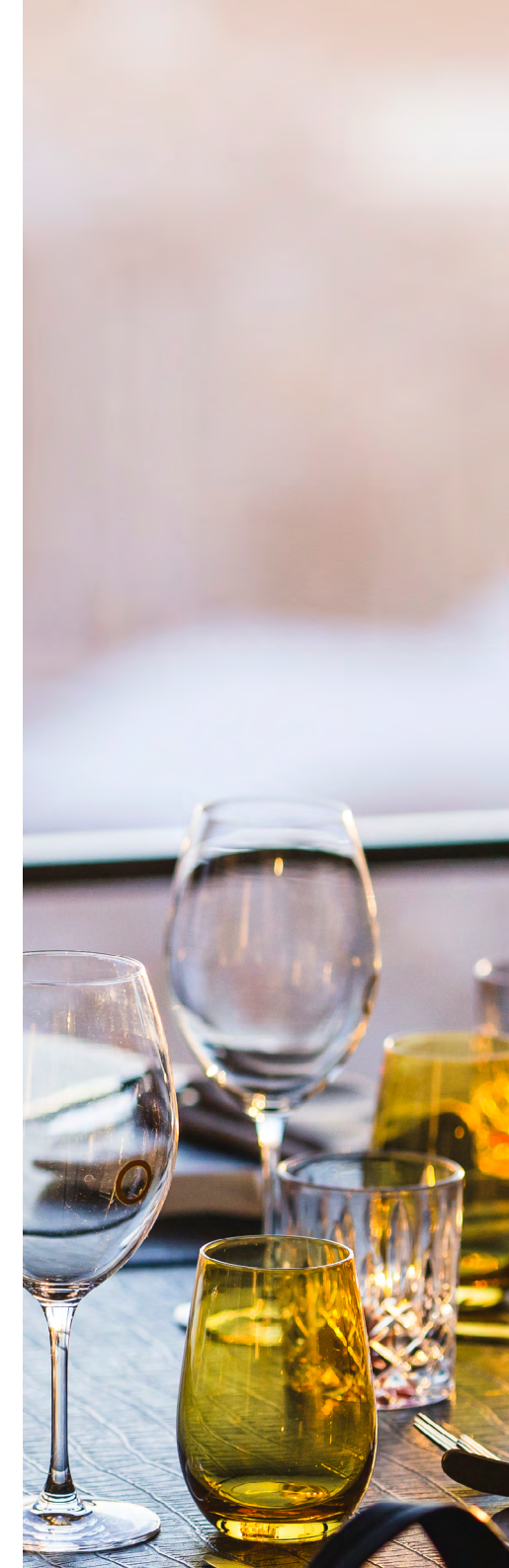
Discounts may apply for selected dates.

A service charge of 10% will be applied to the final bill. The service charge is not included in the minimum spend.

A 15% surcharge applies on Sundays and public holidays

1 hour set up time is included. Additional fees may apply for additional services such as furniture removal and extra set up time

All prices quoted include GST



MENU PRICING

BREAKFAST

Set menu	\$85pp
Additional items available	

LUNCH | DINNER

3 course set menu	\$135pp
3 course alternate serve menu	\$148pp

CANAPÉS

2 hour canapé menu \$80pp | 3 hour canapé menu \$105pp
4 hour canapé menu \$130pp

MENU ENHANCEMENTS

Add nibbles on arrival	\$6pp
Arrival canapés - 4 pieces pp	\$28pp
Add petit fours or dessert canapés	from \$6pp
Add a cheese course	\$15pp
Charcuterie or cheese station	\$35pp

SET MENU

Select 1 dish from each course for all guests to have the same menu

ALTERNATE MENU

Select 2 dishes from each course which will be served alternately
50/50

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EXAMPLE DINING SCHEDULE

6.00: Arrival drinks
6.30: Guest seated
6.45: Bread served
7.00: Entrée served
7.30: Main served
8.00: Dessert served
8.30: Tea, coffee served

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

ENHANCEMENTS

Arrival canapés \$28pp
Petit fours \$10pp
Cheese course \$15pp

Beverage packages are available



BREAKFAST MENU

Set menu \$85pp | Minimum 100 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 fraiche, 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 CRUDO *Citrus soy dressing, crispy sushi rice, cucumber kombu*

LEMON & HERB PRESSED CHICKEN *Roasted hazelnuts, spiced piccalilli, bitter leaves*

TAMARIND & GINGER GLAZED JAPANESE EGGPLANT *White soy silken tofu & soy shiitakes, garlic shoots, shiso leaf*

FLASH SEARED SCALLOPS *Hibachi grilled leeks, pressed potato crisp, parmesan & onion broth*

MAIN

PORCINI MUSHROOM & CAULIFLOWER CHEESE SOUFFLÉ *Tear drop barley, comté gruyère, sage*

CRISP SKINNED BARRAMUNDI FILLET *Salt crusted fennel, blistered grapes, banyuls vinegar, capers*

DRY AGED MAREMMA DUCK *Caramelised endives, spiced orange, carrot & green cardamom*

16HR BLACK OPAL BEEF SHORT RIB *Piccolino onions, king browns, tarragon, mushroom soy*

FOR THE TABLE

FRENCH GREEN BEANS *Preserved lemon, persian feta, spiced almond dukkah*

GARDEN LEAVES *Pecorino, sourdough crumbs, soft herbs*

ROASTED GARLIC POTATOES *Sea salt, confit garlic & parsley butter*

DESSERT

WHITE CHOCOLATE & RASPBERRY ROCK *Raspberry ripple milkshake, roasted white chocolate almonds*

ICED COCONUT & KAFFIR LIME PUDDING *Mandarin curd, lemon sponge, coconut sorbet*

CREMA CATALAN *Poached rhubarb & sugar plum jam, hot crisp gingerbreads*

CHEF'S SELECTION OF CHEESE *Served with house made breads, pastes & chutneys*

ORGANIC HERBAL INFUSIONS & MONOCHROMATIC ESPRESSO

Please note our menu is subject seasonal changes





CANAPÉ MENU

2 hrs \$80 | 3 hrs \$105 | 4 hrs \$130

CANAPE SELECTION

Kingfish crudo, sesame, charred citrus, ponzu

Yellowfin tuna sashimi, wasabi, ginger, crispy sushi rice

Spicy salmon fishcake, kimchi mayo, white radish

Wagyu beef tartare tartlet, horseradish, onion jam

Duck liver pâté, sour cherry, toasted brioche

Lamb & harissa empanadas, lime yoghurt, mint

Parmesan, chive & truffle honey crumpets

Sweetcorn falafel, chilli hummus, labneh

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



BEVERAGE PACKAGES

SIGNATURE PACKAGE

Includes:

Heavy Beer - Peroni

Light Beer – Peroni Leggera

Soft drinks, mineral water & orange juice

Sparkling

2017 O Bar Vintage Sparkling Brut | Tumbarumba, NSW

White

2022 O Bar Sauvignon Blanc, Semillon | Pokolbin, NSW 2320

Red

2022 O Bar Shiraz | Pokolbin, NSW 2320

2 hours | \$85pp 3 hours | \$110pp 4 hours | \$125pp

PREMIUM PACKAGE

Includes:

Heavy Beer - Peroni

Light Beer - Peroni Leggera

Soft drinks, mineral water & orange juice

(Please select 1 sparkling, 1 white & 1 red wine)

Sparkling

NV Veuve Ambal Brut Cremant de Bourgogne | Burgundy, France

NV Bandini Prosecco Rosé | Veneto, Italy

White

2022 Breganze Savardo Pinot Grigio | Veneto, Italy

2022 Totara Sauvignon Blanc | Marlborough, New Zealand

2022 Swinging Bridge Mrs Payten Chardonnay | Orange, NSW

Rosé

2022 Rameau D'Or | Provence, France

Red

2022 Storm Bay Pinot Noir | Coal River, TAS

2020 Ashbrook Estate Cabernet Sauvignon | Margaret River, WA

2021 Nick Spencer Shiraz Blend | Gundagai, NSW

2 hours | \$105pp 3 hours | \$130pp 4 hours | \$145pp



*Please note that vintages are subject to change.
We make every effort to provide the selected wines, however should a wine be unavailable on the day an alternate wine of a similar style will be offered.*

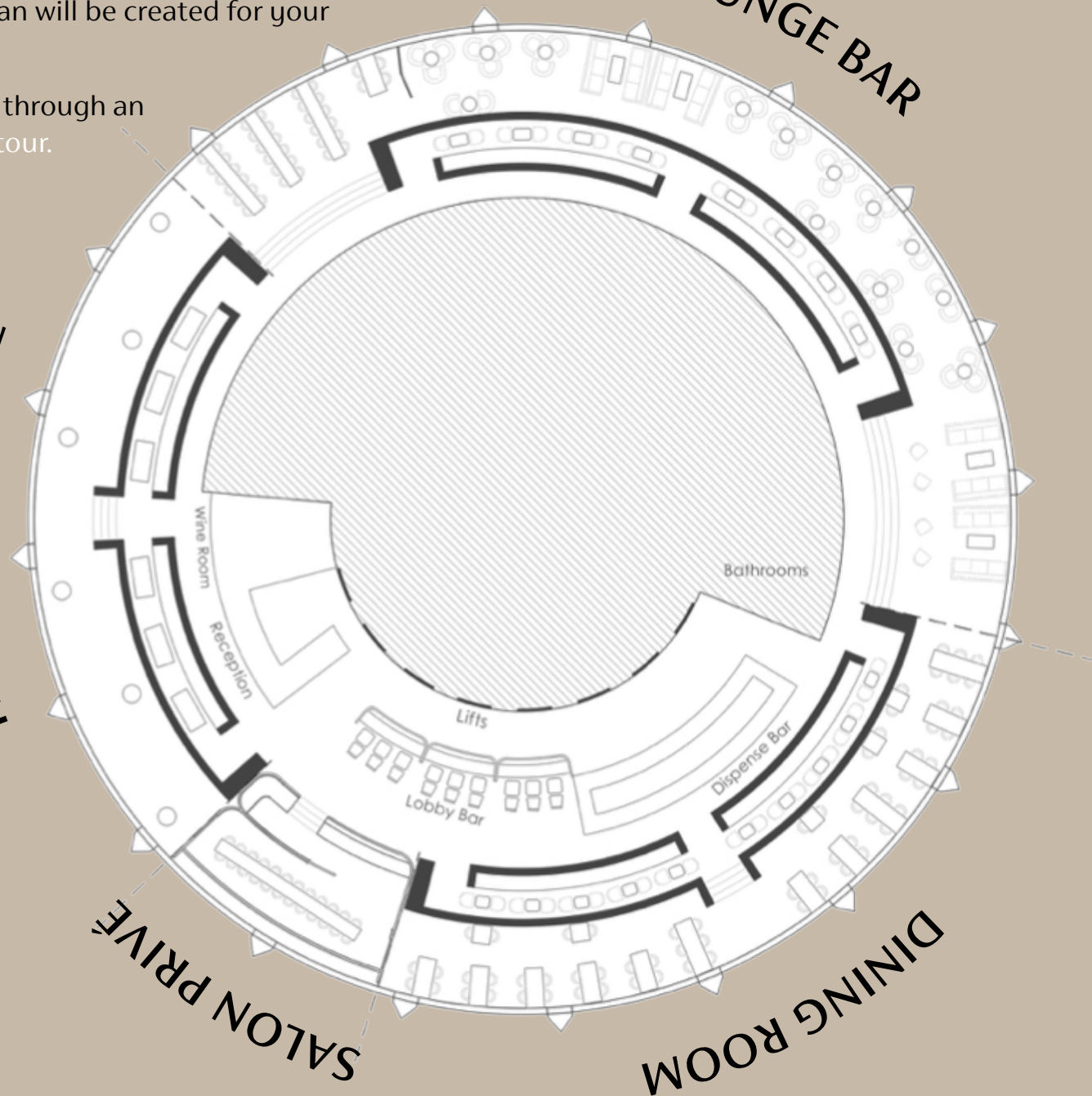
VENUE LAYOUT

A bespoke floor plan will be created for your exclusive event

Explore our venue through an immersive virtual tour.

THE DRESS CIRCLE

LOUNGE BAR





CONTACT US

At O Bar and Dining, our dedicated events team is ready to bring your event to life.

02 9247 9777

events@obardining.com.au

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www.obardining.com.au
