



SALON PRIVÉ

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.

The Salon Privé is a dedicated private event space, offering a unique area to host intimate events.

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.

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 room
- Central location in the heart of the city
- Flexible space to create the perfect ambience

TESTIMONIALS



"Working with the team to host our son's 21st birthday party was an absolute pleasure for us, with everyone, having a magnificent evening. The food and beverages were delicious and the service from the staff was very professional and extremely accommodating, making every effort to ensure all our needs were met."

Adele H - Birthday Celebration



"We and all our guests had a really wonderful time, it was the perfect venue to celebrate our special day and we didn't want it to end. The food was delicious and plentiful, the room was beautifully set up, all the staff were friendly, easy going and helpful"

Tina & Edwin - Wedding



"Everything was set perfectly and food was exceptional. Guests enjoyed the attentive staff and the delicious drinks. I cannot thank you enough for all your help in making Christian's baptism celebration special indeed, the team went above and beyond to accomodate my requests.."

Layla S - Christening



"The service was impeccable, from the organization of the event until the very end. The staff exuded professionalism and warmth, making us feel like at home since the very beginning. Their knowledge, attentive care throughout, selection of ingredients and assistance were key to make every meal a great success. The private room offered an intimate and exclusive setting, perfect for the occasion. Without doubt, a venue we highly recommend."

The Ritz London - Celebration



"Thanks to the wonderful team for their service, it was fast, discreet and attentive. The quality and presentation of food and matching mix of Australian and French wines were all outstanding. So nice to have a venue that offers exceptional food, wines and service with such an iconic view!"

Our guests especially loved having the private dining room which made them feel very VIP and allowed for easy conversation and lots of photos.

Department of Foreign Affairs and Trade - Client Lunch



SALON PRIVÉ

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.

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.

FORMALITIES, STYLING & MUSIC

- During opening hours, amplified speeches may be limited to 10 minutes or less
- Styling is permitted in the Salon Privé with approval from O Bar and Dining
- Background music is played throughout the venue
- Bespoke menus and dedicated wait staff
- Cake service is included free of charge



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 | \$785

PA system with mic | **from** \$665

Please contact us for further options

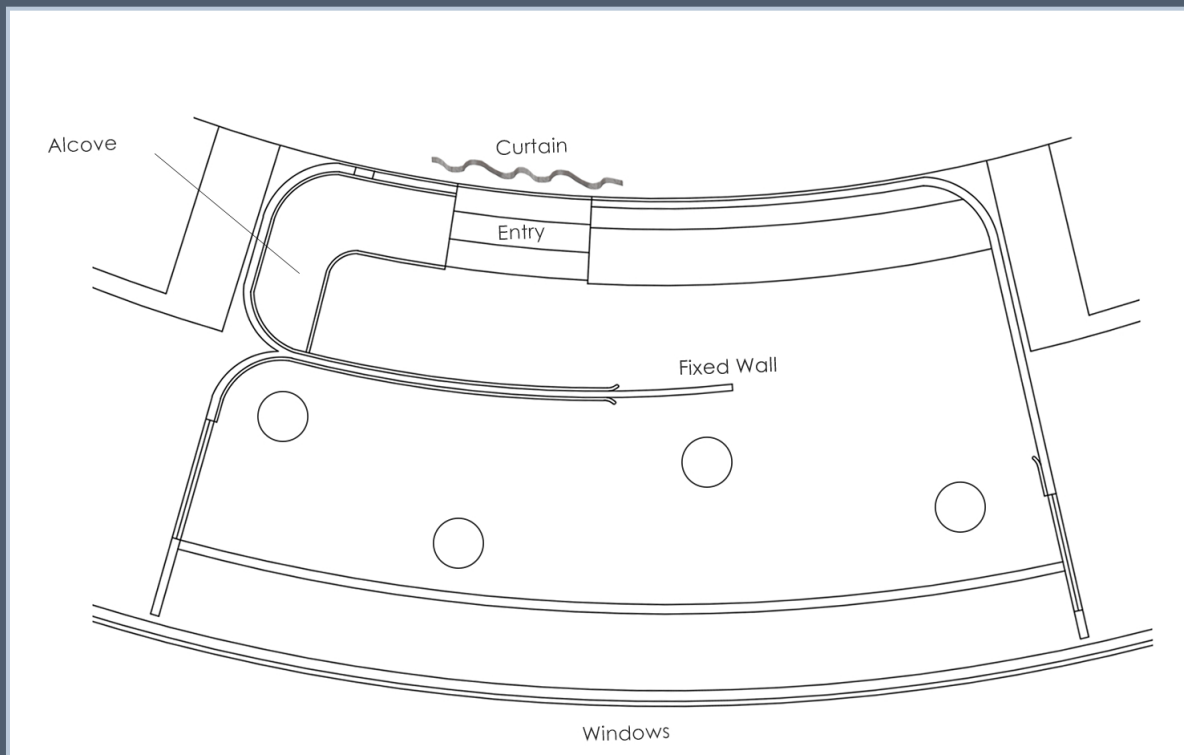
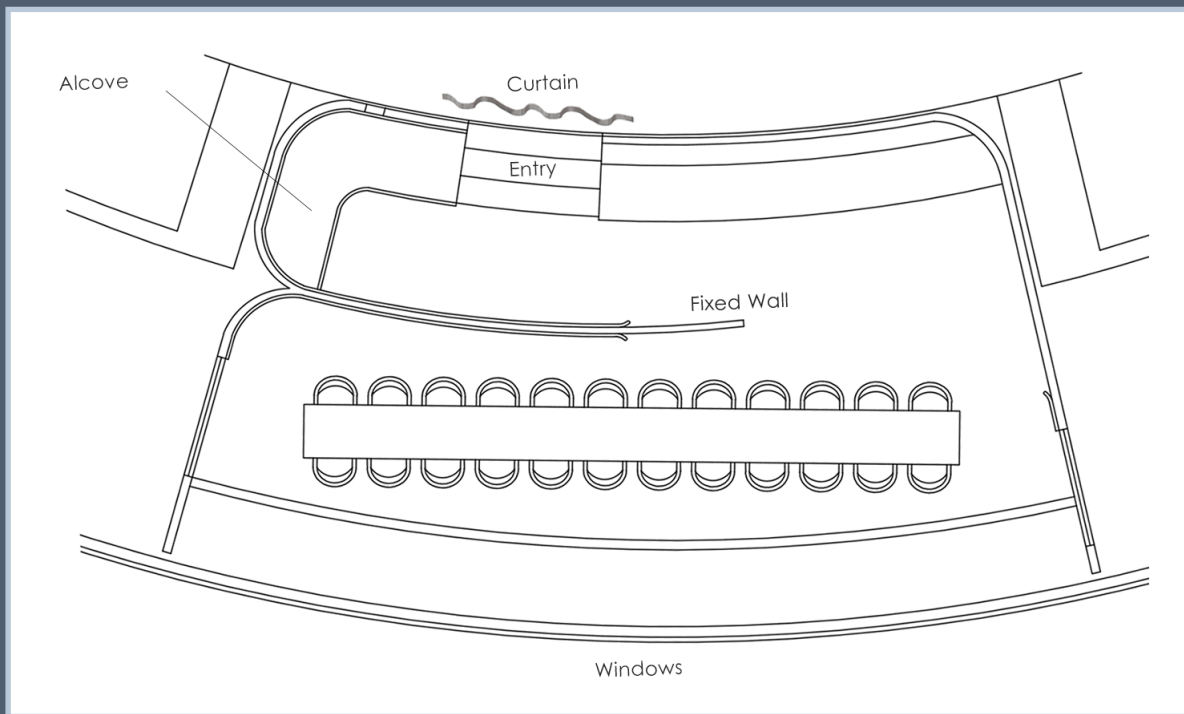
A service charge of 10% will be applied to the final bill. The service charge is not included in the minimum spend.

A 15% surcharge applies on Sundays and public holidays.

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

All prices quoted include GST.





ROOM LAYOUT

Explore this space through an immersive virtual tour.

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

3 course semi set menu - select 2 options per course

\$158pp

3 course à la carte lunch

\$168pp

DINNER

3 course à la carte dinner

\$235pp

5 course signature tasting menu

\$255pp

5 course premium tasting menu

\$285pp

5 course tasting menu with matched wines

\$POApp

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

Upgrade to a glass of 2014 Louis Roederer Cristal + \$90pp

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

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.

ENHANCEMENTS

Arrival canapés \$28pp

Petit fours \$10pp

Cheese course \$15pp

Beverages are charged on consumption.



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 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*

220G CAPE GRIM GRASS FED BEEF TENDERLOIN *Piccolini 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

HOT PASSIONFRUIT SOUFFLÉ *Passionfruit jelly, madagascan vanilla double cream*

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

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

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

FIVE COURSE TASTING MENU

ONE

YELLOWFIN TUNA CRUDO

Citrus soy dressing, crispy sushi rice, cucumber kombu

TWO

FLASH SEARED SCALLOPS

Hibachi grilled leeks, pressed potato crisp, parmesan & onion broth

THREE

DRY AGED MAREMMA DUCK

Caramelised endives, spiced orange, carrot & green cardamom

FOUR

16HR SLOW COOKED BEEF SHORT RIB

Piccolino onions, king browns, tarragon, mushroom soy

FIVE

WHITE CHOCOLATE & RASPBERRY ROCK

Raspberry ripple milkshake, roasted white chocolate almonds

Please note our menu is subject seasonal changes







CANAPÉ MENU

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

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





CONTACT US

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

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