



THE DRESS CIRCLE

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 Dress Circle is a dedicated private event space, offering a unique area to host larger events.

The Dress Circle is perfect for weddings, corporate dinners, cocktail parties, product launches, breakfast 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 room
- Central location in the heart of the city
- Flexible space to create the perfect ambience

TESTIMONIALS



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

Layla S - Christening



"The event went exceptionally well and was a great night. We were very impressed, we had some visitors from overseas and interstate so the view and the calibre of O Bar and Dining and the staff looking after us was second to none."

Dicker Data - Corporate Dinner



"Thank you so so much for such a spectacular event! Our guests are still raving about it and how blown away they were by the service. The food, drinks and energy were unmatched! Thanks for all your effort throughout it all and we certainly can't wait to come back."

Design Street - 25th Anniversary



"It was absolutely perfect - everyone was saying how beautiful the food was and how it was the best wedding they've ever been to! But by far, the most compliments were directed to the staff - they were amazing on the evening. Thank you again for everything, you made a very stressful situation seamless!"

Bridget & Anthony - Wedding



"Thank you for organising everything. Everything was great. Service was exceptional from the team. The staff were all very attentive and looked after everyone with drinks and food. Also, credit to the bar staff for having the wine at the right temperature."

Satendra S - 21st Birthday



"The service provided by the lovely waitress was perfect as well as the food and wines and of course the view. We had a great time and our CEO from Switzerland and his family were all very impressed."

Fracht Group - Corporate Dinner



THE DRESS CIRCLE

Featuring a private bar, The Dress Circle is a spacious, private area thoughtfully designed for hosting both private drinks and separate dining celebrations.

This beautifully appointed space is surrounded by floor-to-ceiling windows, offering breathtaking 360-degree views of the iconic Sydney backdrop.

FORMALITIES, STYLING & MUSIC

- During opening hours, amplified speeches may be limited to 10 minutes or less
- Styling is permitted in the Dress Circle with approval from O Bar and Dining
- Background music is played throughout the venue
- Bespoke menus and dedicated wait staff
- Cake service is charged at \$7.50 per person



Seated | 30 - 100 guests

Standing | 30 - 150 guests

BREAKFAST

Tuesday - Friday only

Room hire 7am - 10am **from** \$1,000

Minimum food and beverage spend **from** \$85pp

Minimum 30 guests

LUNCH

Room hire (if applicable)	Mon - Wed	\$500
12pm - 4pm	Sun	\$1,000

Minimum food and beverage spend starting **from**:

January - November

Monday - Thursday	Half	\$4,000
	Full	\$7,000
Friday - Sunday	Half	\$5,000
	Full	\$9,000

December

Monday - Thursday	Half	\$5,000
	Full	\$9,000
Friday - Sunday	Half	\$6,000
	Full	\$12,000

DINNER

Minimum food and beverage spend starting **from**:

January - October

Sunday - Thursday	Half	\$4,000
	Full	\$8,000
Friday - Saturday	Half	\$5,000
	Full	\$10,000

November - December

Sunday - Wednesday	Half	\$5,000
	Full	\$10,000
Thursday	Half	\$6,000
	Full	\$12,000
Friday - Saturday	Half	\$7,000
	Full	\$15,000

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.

*The prices quoted above are intended as a guide only.
Please contact us for your bespoke quotation.*

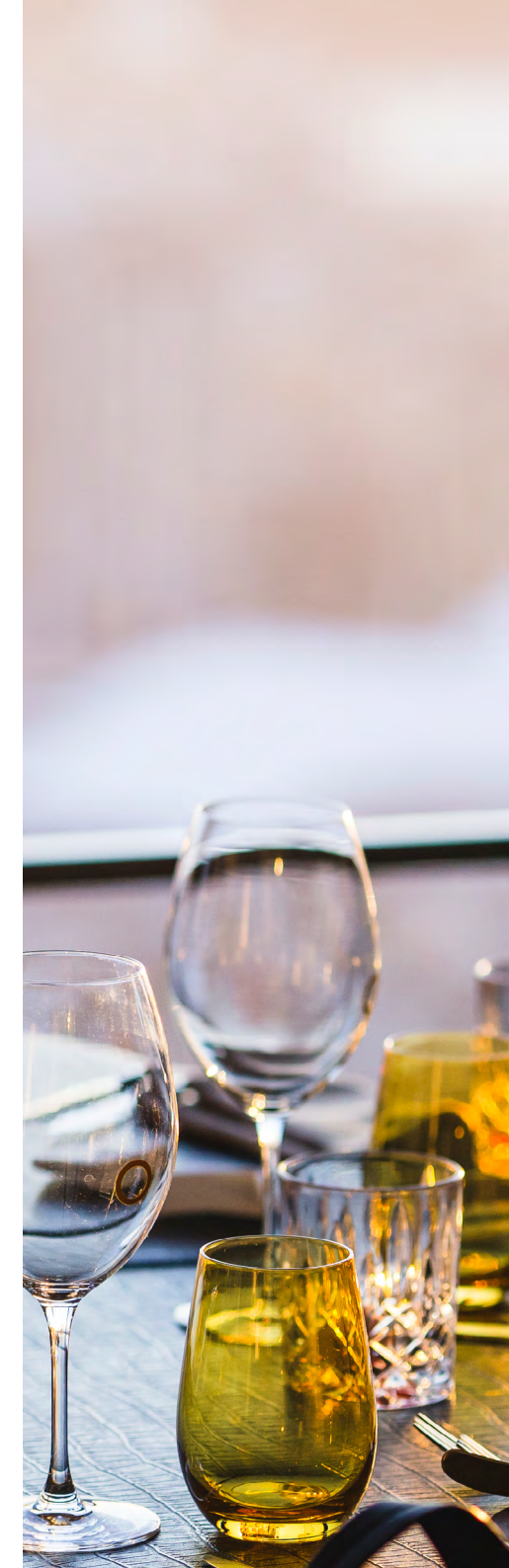
A service charge of 10% will be applied to the final bill. The service charge is not included in the minimum spend.

A 15% surcharge applies on Sundays and public holidays.

Please note that if half space is selected, you may be sharing the space with another event separated by a room divider.

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

Breakfast menu

from \$85pp

LUNCH | DINNER

2 course alternate serve menu

\$130pp

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 - olives & nuts

\$6pp

Arrival canapés - Chef's selection 4 pieces pp

\$28pp

Add petit fours or dessert canapés

from \$6pp

Add a cheese course

\$15pp

Charcuterie or cheese station

\$30pp

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

12.00: Arrival drinks

12.30: Guest seated

12.45: Bread served

1.00: Entrée served

1.30: Main served

2:00: Dessert served

2.30: Tea, coffee served

Additional time is required for à la carte menu. 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 or can be charged on consumption



BREAKFAST MENU

Set menu \$85pp | Minimum 30 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

Please refer to wine list for beverages on consumption

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.

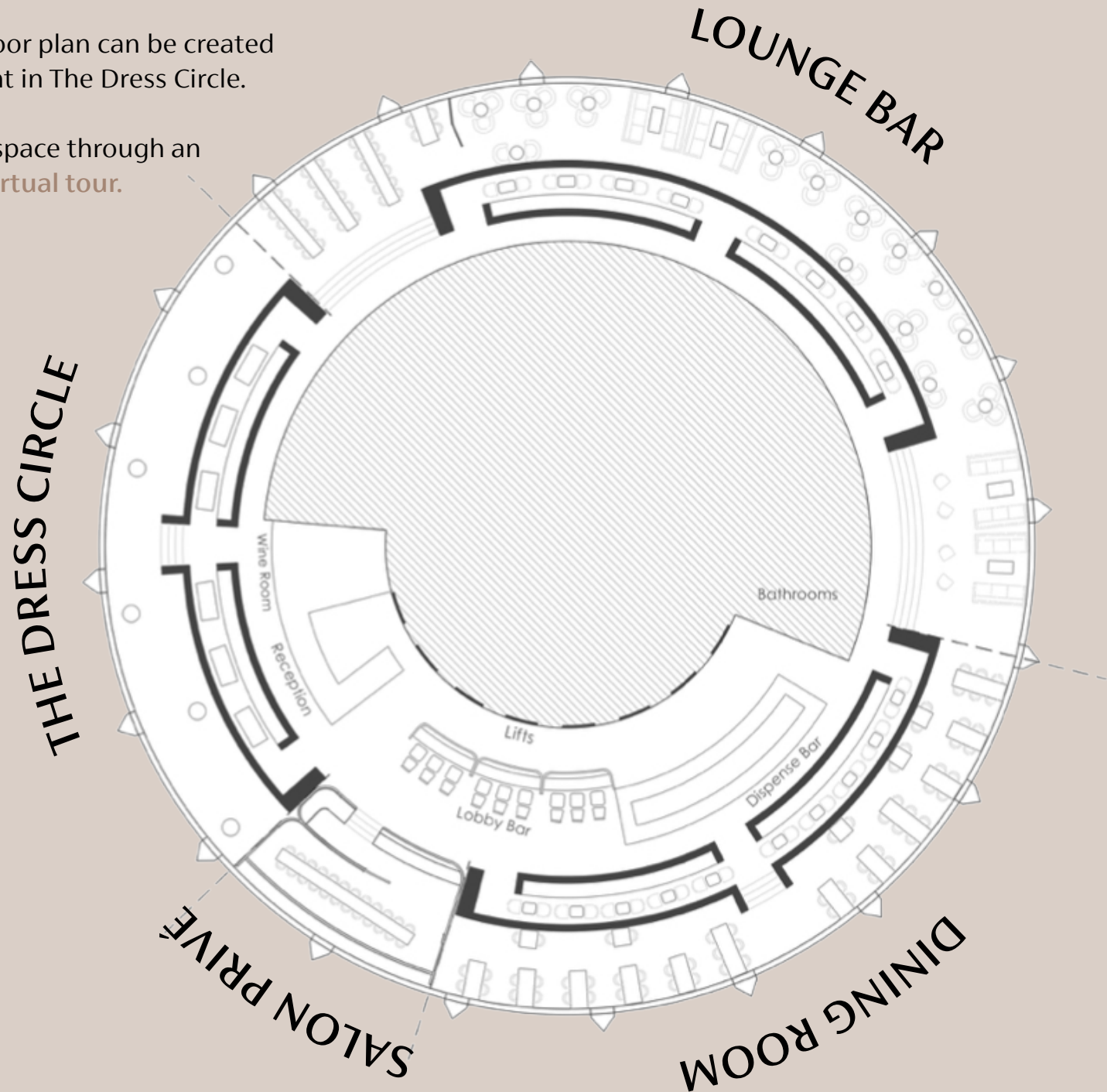
We make every effort to provide the selected wines, however should a wine be unavailable on the day an alternate wine of a similar style will be offered.

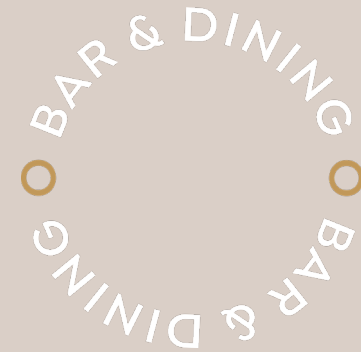


VENUE LAYOUT

A bespoke floor plan can be created for your event in The Dress Circle.

Explore this space through an [immersive virtual tour](#).





CONTACT US

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

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