

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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“OF COURSE I’M ON THE LIST –
I’M ON EVERY LIST.”

B

LITTLE BOSSLEY



SEATED 14
COCKTAIL 25

For smaller gatherings, Little Bossley offers an intimate shared dining experience with its own dedicated entrance and private bar.

Designed for occasions that deserve a little extra attention to detail.

PRIVATE DINING ROOM



SEATED 44

For larger gatherings, this intimate yet striking space is framed by floor-to-ceiling wine cellars and a presentation-ready TV.

Designed for elevated occasions, it's where shared dining meets a more curated, celebratory experience.

LITTLE BOSSLEY & PRIVATE DINING ROOM



SEATED 58
Across both spaces

COCKTAIL 70

Combine both spaces for seamless larger-scale events, beginning with cocktails and canapés in Little Bossley before moving into the main Private Dining Room.

Designed for long lunches, celebratory dinners and moments worth remembering.





BOSSLEY RESTAURANT EXCLUSIVE

Take over Bossley Restaurant for larger affairs and exclusive experiences.

From corporate celebrations and brand launches to weddings and milestone events, Bossley Restaurant offers a striking setting to gather, celebrate and connect.

Tailored menus are available to suit your event, from exclusive seated lunches and dinners to cocktail receptions featuring canapés and live food stations.

SEATED 100

COCKTAIL 300

A minimum spend applies.



VIRTUAL TOUR



**“ORDER FROM THIS SECTION WHEN
YOU KNOW THEY’RE PAYING.”**



BREAKFAST - \$50

Includes a selection of freshly baked pastries, seasonal fruits, variety of juices, water and one barista coffee per person.

ALT DROP – *Please choose two*

Smashed avocado, edamame, kale, smoked almonds, poached eggs, fetta, sourdough

Vanilla mascarpone yoghurt, pistachio crumble, seasonal fruit & berries

Blueberry buttermilk pancakes, lemon curd, white chocolate, maple syrup

The full breakfast – fried eggs, bacon, chorizo, tomato, mushroom, potato rosti, sourdough

Corn fritters, smoked bacon, free range scrambled eggs, marinated fetta



Menu changes seasonally. Dietary options available.

FEASTING MENUS

All menus served sharing. Minimum of 12 guests required.

LITTLE FEAST - \$85

TO START

Noisette Sourdough, cultured butter

SMALL

Bay bug roll, celery, milk bun

Steak tartare tartlet, egg yolk, pickled shallots, horseradish

Wild mushroom & Gruyère croquette, black garlic

LARGE – *Please choose one*

T-bone 800g, 28 days aged, Gippsland, VIC

OR

King dory Lakes Entrance, capers, parsley butter, almonds

SIDES

Triple cooked chips, confit garlic aioli

Cos lettuce, green goddess dressing, cucumber, fennel, radish, goat’s cheese

DESSERTS

Bossley’s Snickers, salted caramel, milk chocolate, peanuts

BIG FEAST - \$105

TO START

Noisette Sourdough, cultured butter

SMALL

Bay bug roll, celery, milk bun

Steak tartare tartlet, egg yolk, pickled shallots, horseradish

Wild mushroom & Gruyère croquette, black garlic

LARGE

T-bone 800g, 28 days aged, Gippsland, VIC

King dory Lakes Entrance, capers, parsley butter, almonds

Ricotta ravioli, asparagus, peas, baby spinach, basil

SIDES

Triple cooked chips, confit garlic aioli

Cos lettuce, green goddess dressing, cucumber, fennel, radish, goat’s cheese

DESSERTS

Bossley’s Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua



Menu changes seasonally. Dietary options available.

THREE COURSE - \$119

Choice menu for 14 and under. Groups 15 and above served alternating.

TO START

Noisette Sourdough, cultured butter

SMALL

Bay bug roll, celery, milk bun

Steak tartare tartlet, egg yolk, pickled shallots,
horseradish

Wild mushroom & Gruyère croquette, black garlic

Tasmanian natural oysters, lemon, Bloody Mary
dressing

LARGE

Eye fillet 200g, 28 days aged, Gippsland, VIC

Duck & chorizo ragu, fresh rigatoni,
Grana Padano

King dory Lakes Entrance, capers, parsley butter,
almonds

Ricotta ravioli, asparagus, peas, baby spinach, basil

SHARED SIDES

Triple cooked chips, confit garlic aioli

Cos lettuce, green goddess dressing, cucumber,
fennel, radish, goat's cheese

DESSERTS

Bossley's Snickers, salted caramel, milk
chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone,
Kahlua

Custard tart, roasted peach, vanilla

Local cheese selection, quince paste, fruit bread

Menu changes seasonally. Dietary options available.



COCKTAIL

Each person will receive two servings of each selected Canapé and one serving of each selected substantial.

2 HOURS - \$55

Choose three canapés and one substantial canapé.

3 HOURS - \$75

Choose four canapés and two substantial canapés.

4 HOURS - \$95

Choose five canapés and three substantial canapés.

ADDITIONAL CANAPÉS

Hot, Cold or Dessert - \$8 ea
Substantial - \$11 ea



CANAPÉS

HOT

Chicken & mushroom filo, truffle

Arancini carbonara, black garlic, Grana Padano

Slow cooked beef & mushroom pie, tomato chutney

Lamb kofta, smoked yoghurt, pomegranate

Pumpkin & leek tart, marinated fetta

Corn croquette, romesco, gruyere

Spicy salami pizza, oregano, ricotta, sugo

Charred Gippsland striploin, potato cake, chimichurri

COLD

Tempura vegetable nigiri, avocado, kewpie

Spanner crab & apple salad, crostini, caviar

Kingfish ceviche, chilli, sesame cracker

SUBSTANTIALS

HOT

Fish & chips, chicken salt, tartare sauce, lemon, mushy peas

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Slow cooked lamb shoulder ragu, sugo, oregano, risoni pasta

Crispy chicken katsu burger, celeriac slaw, coriander

Garlic dusted calamari, black garlic aioli, fries, lemon

COLD

Peking duck rice paper roll, peanut hoisin sauce

Prawn roll, poached prawns, Marie Rose, dill, brioche roll

DESSERT

Selection of mini cheesecake - Baked New York, raspberry, pistachio

Selection of mini ice cream sandwiches

Ferrero Rocher profiterole, chocolate, hazelnuts

Black forest, cherry compote, mascarpone, dark chocolate, pistachio

Selection of macaroons - Biscoff, strawberry, lemon meringue

Bailey's chocolate mousse, bitter orange jam

FOOD UPGRADES

CANAPÉS ON ARRIVAL \$14pp

Two canapes per person, chef selection

OYSTERS ON ARRIVAL \$17pp

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings

CHARCUTERIE ON ARRIVAL \$15pp

Minimum 10 guests

Selection of local salami, San Daniele prosciutto, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread

OYSTER, CAVIAR & VODKA STATION \$40pp

Minimum 20 guests

Freshly shucked selection of oysters served with Tabasco and lemons. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots

ADDITIONAL SHARED SIDE \$9pp

Roasted carrots, crème fraiche, honey
Charred broccolini, ricotta, mint, lemon balsamic



Menu changes seasonally. Dietary options available.



BEVERAGE PACKAGES

HOUSE

- W I N E S
- Dal Zotto Pucino Prosecco
 - Mount Riley Sauvignon Blanc
 - Paladino Pinot Grigio
 - Heart & Home Shiraz
 - Angove Little Birdie Pinot Noir

- B E E R S
- Carlton Draught
 - Great Northern Super Crisp

- N O N - A L C O H O L I C
- Coke, Coke Zero, Sprite
 - Orange juice & Apple juice
 - Still & sparkling water

- 3 HOURS - \$58
- 4 HOURS - \$63
- 5 HOURS - \$68

CURTAIN CALL

- W I N E S
- Mountadam Eden Valley Sparkling
 - Nick O’Leary Chardonnay
 - Penny’s Hill The Agreement Sauvignon Blanc
 - Les Peyrautins Rosé
 - Santolin Little Saint Pinot Noir
 - Running with Bulls Tempranillo

- B E E R S
- Carlton Draught
 - Great Northern Super Crisp
 - Stone & Wood

- N O N - A L C O H O L I C
- Coke, Coke Zero, Sprite
 - Orange juice & Apple juice
 - Still & sparkling water

- 3 HOURS - \$70
- 4 HOURS - \$75
- 5 HOURS - \$80

UPSTAGE

- W I N E S
- Mumm Cordon Rouge Champagne
 - Byrne Farm Chardonnay
 - Deviation Road Pinot Gris
 - Rieslingfreak No. 4 Riesling
 - Chateau La Gironde VDT Rosé
 - Denton View Hill Pinot Noir
 - Dalwhinnie LDR Shiraz
 - À Côté Clos Grenache

- B E E R S & C I D E R
- Carlton Draught
 - Great Northern
 - Stone & Wood
 - Somersby Cider

- N O N - A L C O H O L I C
- Coke, Coke Zero, Sprite
 - Orange juice & Apple juice
 - Still & sparkling water

- 3 HOURS - \$115
- 4 HOURS - \$135
- 5 HOURS - \$155

Speak to our team for magnum wine upgrades, package pricing including spirits and non-alcoholic packages.

ON CONSUMPTION

WINES

Mumm Brut Prestige Sparkling, Marlborough NZ	\$80
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	\$78
Maude Pinot Gris Central Otago, NZ	\$70
Vasse Felix Chardonnay Margaret River, WA	\$81
Rieslingfreak No. 4 Riesling Clare Valley, SA	\$77
Nick Spencer Ardor Rosé, NSW	\$73
Dalrymple Vineyards Estate Pinot Noir Tasmania, TAS	\$87
Torbreck Woodcutter's Shiraz Barossa Valley, SA	\$70
Credaro Kinship Cabernet Sauvignon Margaret River, WA	\$78

BEERS & CIDER

Carlton Draught	\$14
Balter XPA	\$15
Great Northern Super Crisp	\$14
Asahi	\$16
Little Creatures Pale Ale	\$15
Stone & Wood Pacific Ale	\$16

NON-ALCOHOLIC

Soft Drinks	\$4.5
Tea and Coffee	\$5.5
Strangelove Still	\$10
Strangelove Sparkling Water	\$12

Speak to our team to see our magnum wine list, non-alcoholic alternatives and custom beverage selections from our full wine list





CHAMPAGNE & COCKTAIL UPGRADES

CHAMPAGNE ON ARRIVAL

G.H Mumm Cordon Rouge NV
Reims, FR \$25 pp

G.H Mumm Rose NV
Reims, FR \$28 pp

COCKTAIL STATION

Add the theatrics of a personal bartender to your event. Our bartender will work with you to create up to 2 bespoke cocktails.

2 HRS - \$125

3 HRS - \$175

4 HRS - \$225

Cocktails charged on consumption.

BASIC SPIRITS UPGRADE

Available for events with beverage package

3 HRS + \$30 pp

4 HRS + \$35 pp

ROUND OF COCKTAILS

BLOODY SHIRAZ GIN SPRITZ \$24 pp

Four Pillars Bloody Shiraz Gin,
Regal rouge wild rose vermouth,
sour plum

YUZU & PEACH SPRITZ \$24 pp

Four Pillars Fresh Yuzu Gin, tea,
native Quandong

RHUBARB PALOMA \$24 pp

Tequila Orendian Blanco, rhubarb,
pink grapefruit, lime

APEROL SPRITZ \$16 pp

Aperol, Prosecco and a dash of
soda water

LIMONCELLO SPRITZ \$16 pp

Dal Zotto's signature Prosecco,
citrus-packed Limoncello



GET IN TOUCH

Whatever the occasion, come just as you are and do as Bossley would do: savour every sip, bite and moment in between.

Bossley Private Dining
Corner Exhibition & Lt Bourke Street,
Melbourne VIC 3000

events_bossley@evt.com
+61 3 9635 1239

“PEOPLE SAY I’M “TOO MUCH”.
I SAY, “YOU ARE WHAT YOU EAT.”