

**BOSSELEY**

WEDDINGS



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



## BOSSLEY ROOFTOP CEREMONY

Say “I do” with the Melbourne skyline as your witness, and our rooftop as your aisle.

Whether it’s a close circle or a full guest list, Bossley Rooftop is where your ‘I do’ will feel extraordinary. From a golden hour to a glittering skyline, we’ll set the stage - you just need to arrive and look fabulous.

### CEREMONY PACKAGE

Inclusions:

Exclusive two hour use of Bossley Rooftop

Two speakers and microphones

Audio visual support on the day

Speak to our experienced AV supplier, Myles AV, to create a custom lighting and sound package that brings your vision to life.



## OUR GIFT TO YOU

When the last toast is made, we welcome you into the luxurious comfort of our Deluxe Suite with a complimentary wedding night stay at Rydges Melbourne.

With a late check out included, start your first day as a married couple with a sleep in or leisurely breakfast - just the way it should be.

Your guests?

We've got them covered too. With special rates, they can stay and celebrate without the worry of getting home.

Because if they're part of your story, they're part of ours.

Photo credit: @hayleyhickmanphotography

BOSSLEY ROOFTOP EXCLUSIVE



## BOSSLEY ROOFTOP EXCLUSIVE

Experience Melbourne's ultimate rooftop venue, combining Bossley Rooftop with the indoor terrace spaces.

With skyline views, an indoor-outdoor setting for up to 350 guests, lounge furniture, and lush greenery, this space is perfect for your special day. Stunning by day, breathtaking by night.

Features:

- Private rooftop with Melbourne skyline views
- Terrace Rooms
- Outdoor bar, umbrellas, heating, screens & awning



COCKTAIL 350

SEATED 80

A minimum spend applies



VIRTUAL TOUR



## COCKTAIL WEDDING PACKAGE

4 hour duration. Minimum of 60 guests required.

### FOOD & BEVERAGE PACKAGE

Ten canapés

Three substantial canapés

One dessert canapé

Charcuterie station

Four hour deluxe beverage package

Complimentary cakeage served roaming

### VENUE INCLUSIONS

Complimentary wedding night stay in a Rydges Deluxe Suite

2 x wireless handheld microphones - for toasts and thank yous

Ambient uplighting

DJ or acoustic duo compatible speaker system  
(75 decibel limit applies)

AV support for up to 6 hours

One dedicated security guard for the duration of the event

# SAMPLE COCKTAIL MENU

## COCKTAIL MENU

**HOT & COLD** – Please choose five, each guest will receive two each

Chicken & mushroom filo, truffle  
Arancini carbonara, black garlic, Grana Padano  
Slow cooked beef & mushroom pie, tomato chutney  
Spanner crab & apple salad, crostini, caviar  
Lamb kofta, smoked yoghurt, pomegranate  
Pumpkin & leek tart, marinated fetta  
Corn croquette, romesco, gruyere  
Kingfish ceviche, chilli, sesame cracker  
Spicy salami pizza, oregano, ricotta, sugo  
Tempura vegetable nigiri, avocado, kewpie  
Charred Gippsland striploin, potato cake, chimichurri

**SUBSTANTIALS** – Please choose three, each guest will receive one each

Fish & chips, chicken salt, tartare sauce, lemon, mushy peas  
Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun  
Prawn roll, poached prawns, Marie Rose, dill, brioche roll  
Slow cooked lamb shoulder ragu, sugo, oregano, risoni pasta  
Crispy chicken katsu burger, celeriac slaw, coriander  
Peking duck rice paper roll, peanut hoisin sauce  
Garlic dusted calamari, black garlic aioli, fries, lemon

**DESSERTS** – Please choose one, each guest will receive one each

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 macarons – Biscoff, strawberry, lemon meringue  
Bailey's chocolate mousse, bitter orange jam

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."



## BEVERAGE PACKAGE

### WINES

#### SPARKLING

Zilzie BTW Prosecco, Murray Darling

#### WHITE

Zilzie BTW Chardonnay, Murray Darling  
Zilzie BTW Pinot Grigio, Murray Darling

#### RED

Zilzie BTW Pinot Noir, Murray Darling  
Zilzie BTW Shiraz, Murray Darling

### BEER

Carlton Draught  
Stone & Wood  
Great Northern Super Crisp

### NON-ALCOHOLIC

Assorted soft drink, juices,  
still and sparkling water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."





## SEATED WEDDING PACKAGE

5 hour duration. Minimum of 50 guests required.

### FOOD & BEVERAGE PACKAGE

Cocktail on arrival  
Two chef's selection canapés on arrival  
Noisette sourdough, cultured butter  
Entrée served alternating  
Main served sharing  
Roaming dessert or dessert station  
Five hour deluxe beverage package  
Cakeage

### VENUE INCLUSIONS

Complimentary wedding night stay in a Rydges Deluxe Suite  
2 x wireless handheld microphones - for toasts and thank yous  
Ambient uplighting  
DJ or acoustic duo compatible speaker system  
(75 decibel limit applies)  
AV support for up to 6 hours  
One dedicated security guard for the duration of the event

# SAMPLE SEATED MENU

## SEATED WEDDING MENU

### ENTRÉE – *Please choose two, served alternating*

Local stracciatella, heirloom tomatoes, hot honey, basil,  
Noisette sourdough

Cured Atlantic salmon, gin, avocado, orange, dill, crème fraiche,  
Noisette dark rye

Gippsland beef carpaccio, black garlic, capers, oregano,  
Grana Padano

### MAINS – *Served sharing*

Slow cooked Gippsland lamb leg, rosemary, garlic, jus

Meredith goat's cheese ravioli, baby spinach,  
roasted hazelnuts, basil

Seared Port Phillip snapper, crushed minted peas, sauce vierge,  
crushed lemon

### SIDES – *Served sharing*

Cos lettuce, house dressing, cucumber, radish, fennel, herbs

Crispy hasselback potatoes, olive oil, pink salt, rosemary,  
ricotta

### DESSERTS – *Please choose two*

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."



## BEVERAGE PACKAGE

### WINES

#### SPARKLING

Zilzie BTW Prosecco, Murray Darling

#### WHITE

Zilzie BTW Chardonnay, Murray Darling

Zilzie BTW Pinot Grigio, Murray Darling

#### RED

Zilzie BTW Pinot Noir, Murray Darling

Zilzie BTW Shiraz, Murray Darling

### BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

### NON-ALCOHOLIC

Assorted soft drink, juices,

still and sparkling water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."





## ENHANCEMENTS

### COCKTAILS ANYONE?

From an espresso martini to a spicy margarita, or design your own unique wedding cocktail.

### TIRAMISU TOWER

A decadent stack of Tiramisu with layers of coffee, white chocolate, mascarpone and Kahlua - sealed with a signature dusting by the newly weds.

### CHAMPAGNE TOWER

55 glass champagne tower with your choice of bubbles or champagne.

### PERSONALISED MENU

Add a special touch with custom menus featuring your names.

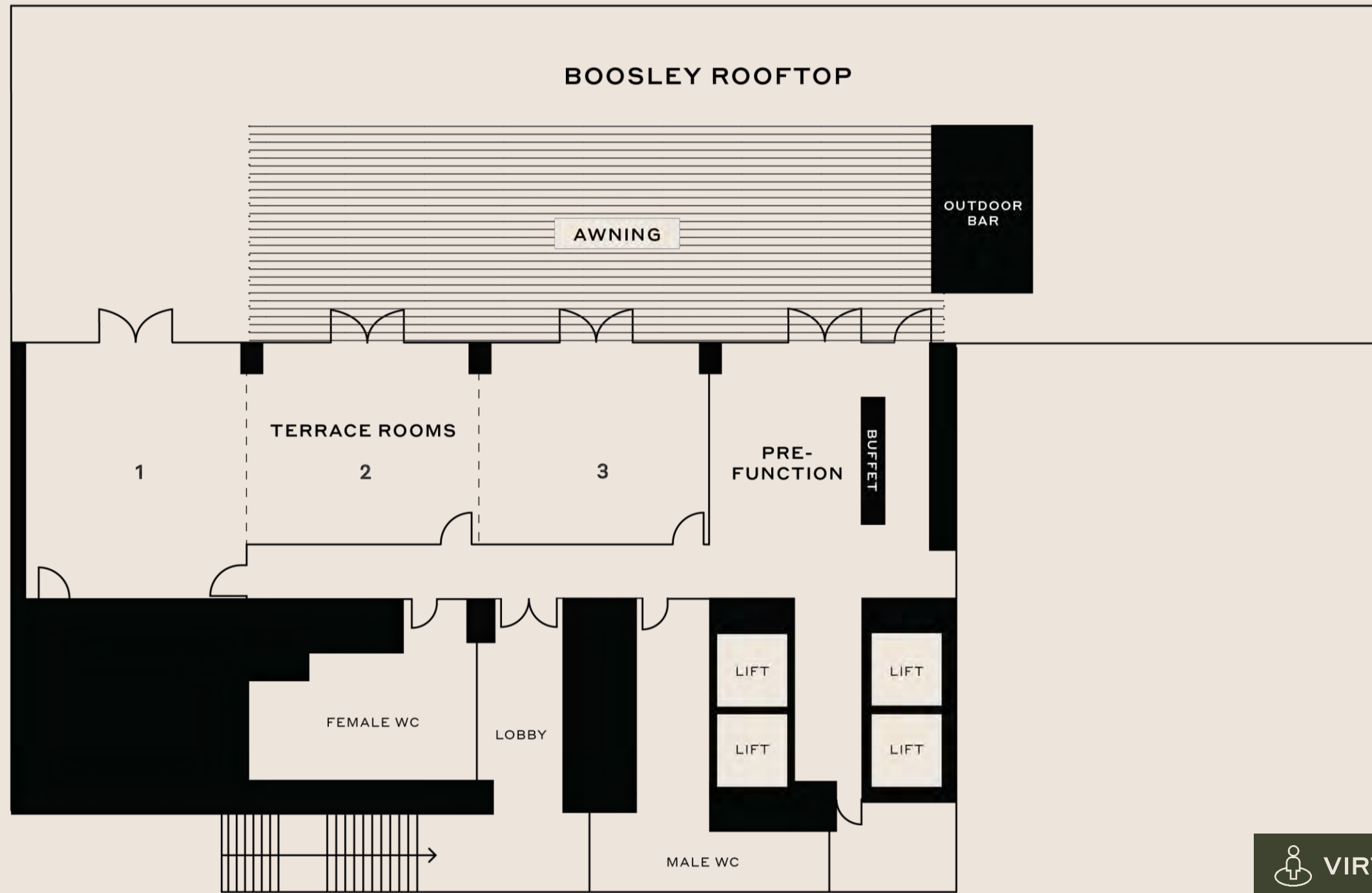
### CORKAGE

\$60 per bottle, with a limit of one bottle per 10 guests.  
Service provided by our team.

### POST WEDDING BOSSLEY BAR OFFER

Enjoy 20% off post wedding drinks at Bossley Bar.  
Offer available for a day wedding.

# BOSSLEY ROOFTOP FLOORPLAN



 **VIRTUAL TOUR**

**BOSSLEY PRIVATE DINING**



## LITTLE BOSSLEY

Intimate, intentional, and absolutely unforgettable.

In Bossley's opinion, when it comes to weddings, small doesn't mean scaled back, it means dialled in.

For intimate weddings, elopements or any celebration with a smaller guest list and a big sense of occasion, it's all about Little Bossley.

Enter through Little Bossley's private doors and welcome your guests with a celebratory sip, before settling in at the communal table for fourteen.

With a seasonal Melbourne-centric menu, Bossley knows how to make micro moments feel monumentally special.

SEATED 14

A minimum spend applies

 VIRTUAL TOUR



## BOSSLEY PRIVATE DINING EXCLUSIVE

This chic urban private dining room is a nod to Bossley's bold opinions and signature style, synonymous with the city she loves.

The Private Dining Room offers an intimate atmosphere seating up to 44 - perfect for a stylish wedding celebration that feels elevated, effortless, and entirely your own.

Make a statement arrival through Little Bossley's private entrance for cocktails and canapés, before moving through to the Private Dining Room for the main event.

Bossley is known for being a little outrageous, so you can expect extra attention and all the finishings, no matter your wedding style.

SEATED 44  
COCKTAIL 70

A minimum spend applies

 VIRTUAL TOUR



## SEATED WEDDING PACKAGE

4 hour duration. Minimum of 14 guests required.

### FOOD & BEVERAGE PACKAGE

A glass of sparkling or a Bossley chosen cocktail on arrival

Two chef's selection canapés on arrival

Noisette sourdough, cultured butter

Your choice of Feasting or Plated Menu

Cakeage

Four hour House Beverage Package

### VENUE INCLUSIONS

Complimentary wedding night stay in a Rydges Deluxe Suite

70 inch screen available to share your love story with your guests  
(Available only in Private Dining Room)

# BOSSLEY PRIVATE DINING SAMPLE MENU

## FEASTING MENU

*All served sharing*

### TO START

Noisette Sourdough, cultured butter

### SMALL

Bay bug roll, celery, milk bun  
Merguez sausage, smoked yoghurt, pickled onion  
Charred leek & cauliflower croquette, black garlic

### LARGE

T-bone 800g, 28 days aged, Gippsland, VIC  
Barramundi, parsley butter, lemon, capers, almonds  
House made gnocchi, oyster mushroom, sage, pear, ricotta

### SIDES

Triple cooked chips, confit garlic aioli  
Cos lettuce, goddess dressing, cucumber, nashi pear, dill

### DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts  
Tiramisu, coffee, white chocolate, mascarpone, Kahlua

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."



## PLATED MENU

*All served alternating*

### TO START

Noisette Sourdough, cultured butter

### SMALL – Please choose two

Bay bug roll, celery, milk bun  
Merguez sausage, smoked yoghurt, pickled onion  
Charred leek & cauliflower croquette, black garlic  
Tasmanian natural oysters, lemon, capers, mignonette dressing

### LARGE – Please choose two

Eye fillet 200g, 28 days aged, Gippsland, VIC  
Duck & chorizo ragu, fresh rigatoni, Grana Padano  
Barramundi, parsley butter, lemon, capers, almonds  
House made gnocchi, oyster mushroom, sage, pear, ricotta

### SHARED SIDES

Triple cooked chips, confit garlic aioli  
Cos lettuce, goddess dressing, cucumber, nashi pear, dill

### DESSERTS – Please choose two

Bossley's Snickers, salted caramel, milk chocolate, peanuts  
Tiramisu, coffee, white chocolate, mascarpone, Kahlua  
Caramelised pear & walnut tart, malted milk ice cream  
Local cheese selection, quince paste, fruit bread

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."



## BEVERAGE PACKAGE

### WINES

Dal Zotto Pucino Prosecco  
Mount Riley Sauvignon Blanc  
Paladino Pinot Grigio  
Heart & Home Shiraz  
Angove Little Birdie Pinot Noir

### BEERS

Carlton Draught  
Great Northern Super Crisp

### NON-ALCOHOLIC

Coke, Coke Zero, Sprite  
Orange juice & Apple juice  
Still & sparkling water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."



Menu subject to change. Dietary options available.



Photo credit: @emmahawkins\_photography

## ENHANCEMENTS

### CHAMPAGNE ON ARRIVAL

Upgrade welcome drink to a glass of French champagne

### OYSTERS ON ARRIVAL

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

### COCKTAIL STATION

Add the theatrics of a personal bartender who will serve 2 bespoke cocktails. Cocktails charged on consumption.

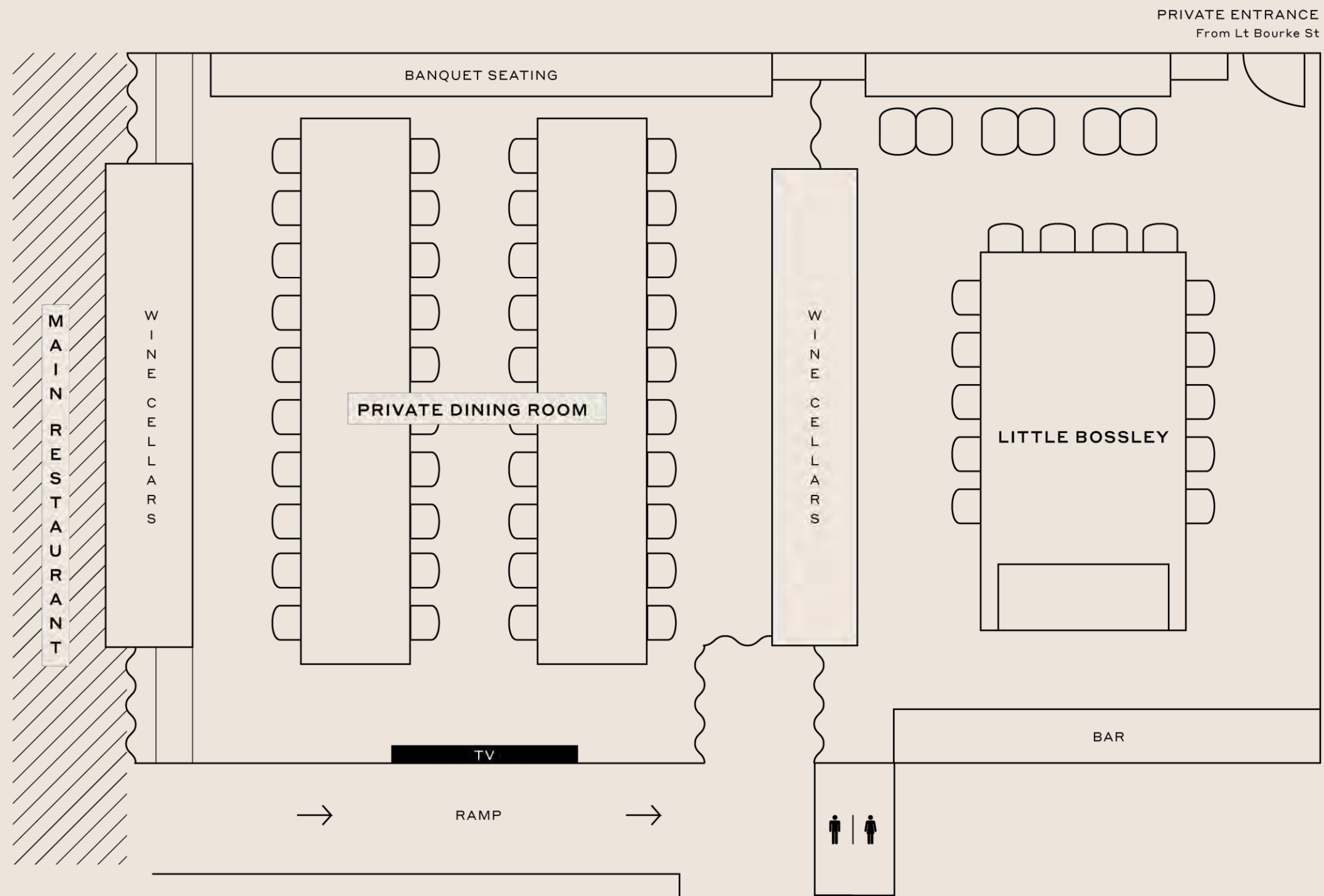
### CHAMPAGNE TOWER

55 glass champagne tower with your choice of bubbles or champagne.

### TIRAMISU TOWER

A decadent stack of tiramisu with layers of coffee, white chocolate, mascarpone and Kahlua—sealed with a signature dusting by the newly weds.

# BOSSLEY PRIVATE DINING FLOORPLAN



 VIRTUAL TOUR

**BOSSLEY RESTAURANT EXCLUSIVE**



## BOSSLEY RESTAURANT EXCLUSIVE

If bigger is better - and as Bossley would say, 'when is it not?'

Bossley Restaurant offers a stunning setting for wedding celebrations.

Whether it's an elegant long lunch or a dinner that turns into dancing, the full Bossley Restaurant is yours.

With seating for up to 100 and interiors styled to impress at every angle, it's the kind of space that feels as good as it looks.

You bring the love story - we'll bring the wine, the food, and all the atmosphere that makes it unforgettable.

Planning something bold? Chat to our team to find out how to book Bossley exclusively for your big day.

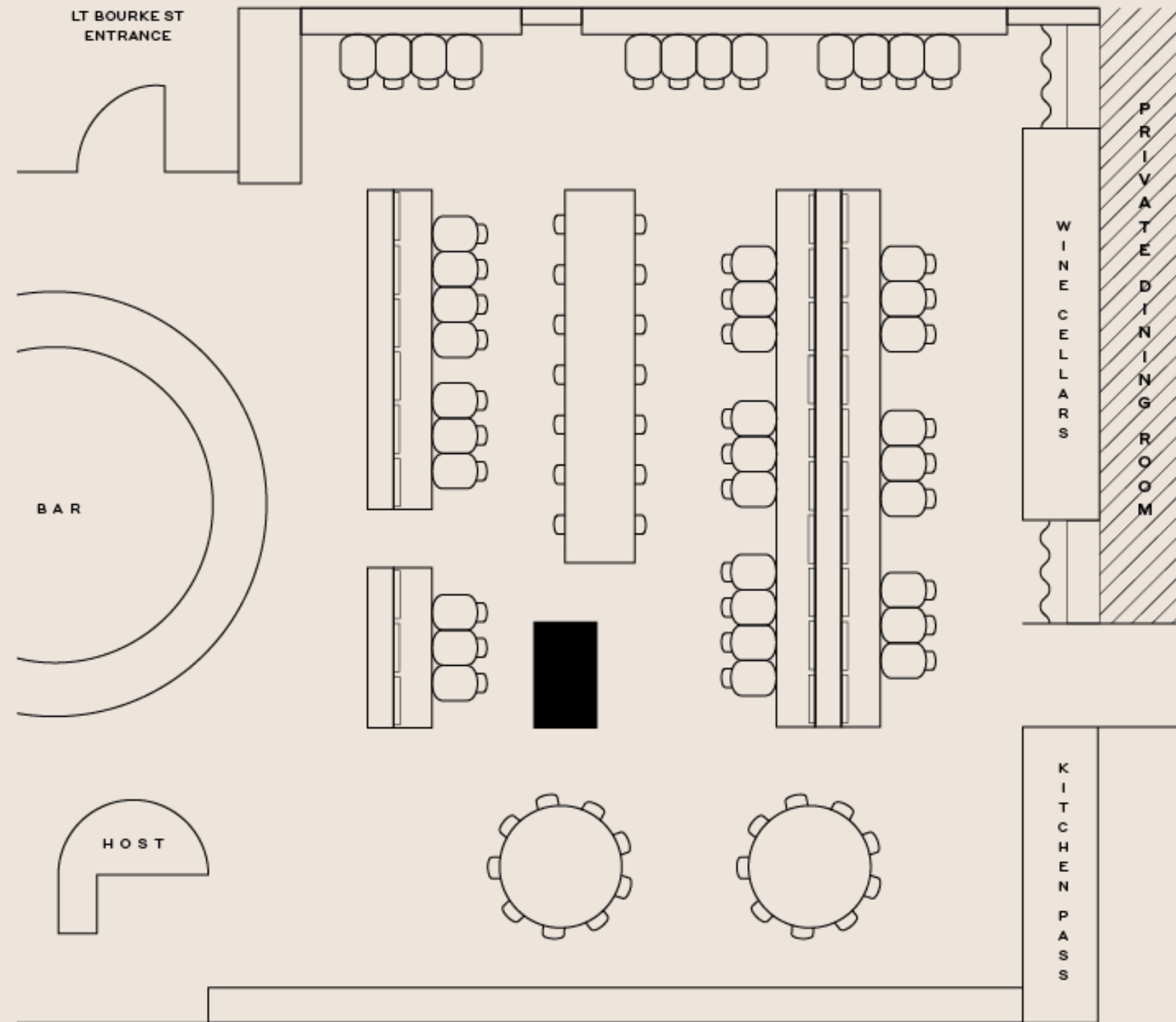
### SEATED

Groups of 45 to 100

A minimum spend applies

 VIRTUAL TOUR

# BOSSLEY RESTAURANT FLOORPLAN



 VIRTUAL TOUR



## 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 Weddings**

Corner Exhibition & Lt Bourke Street, Melbourne VIC 3000

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