

BOSSELEY

WEDDINGS



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

B



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

from \$3000

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 - \$200 pp

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 - \$275 pp

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

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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 \$20 pp

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

TIRAMISU TOWER \$15 pp

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 FROM \$580

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

PERSONALISED MENU \$3 pp

Add a special touch with custom menus featuring your names.

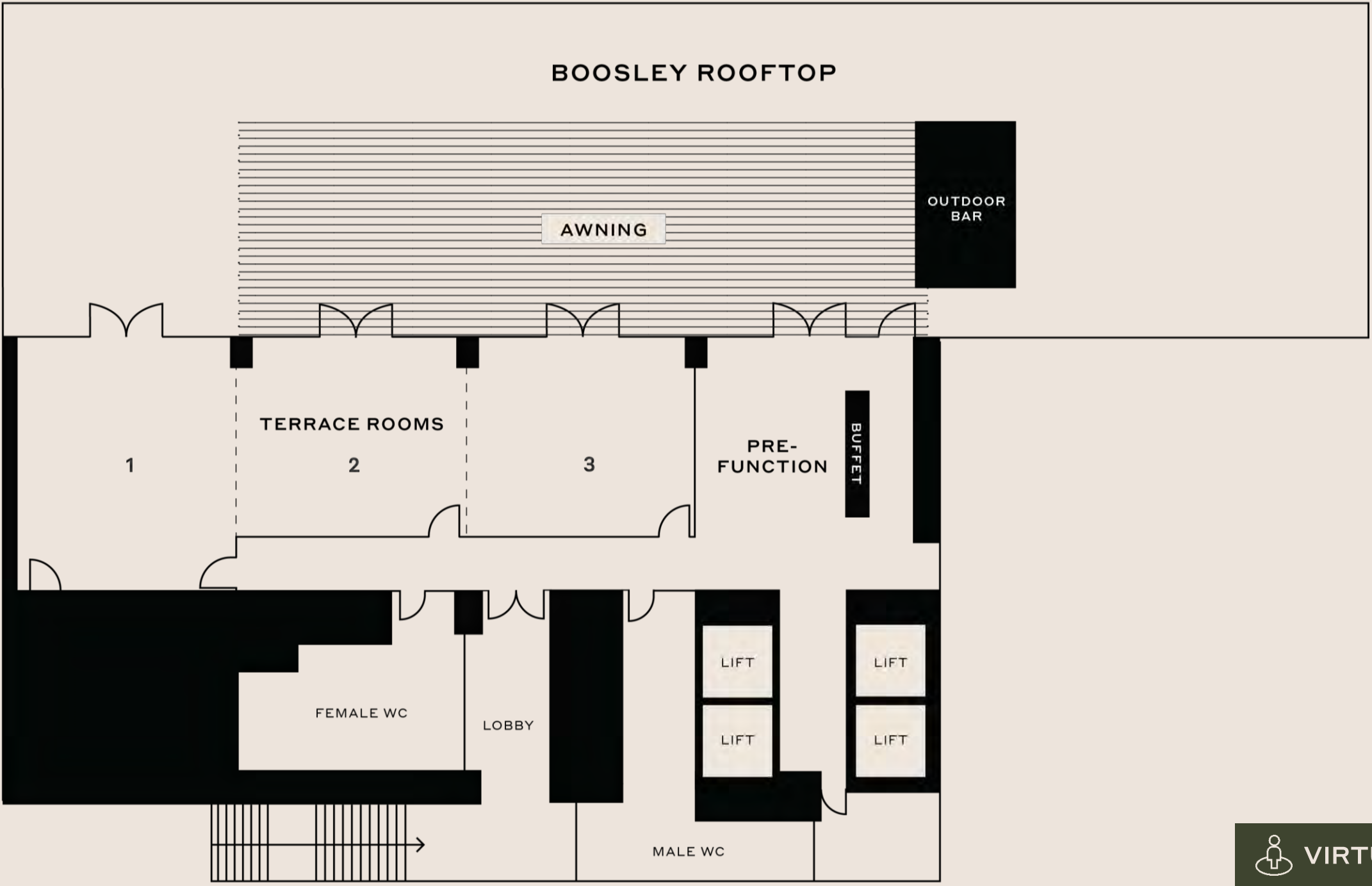
CORKAGE

\$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.

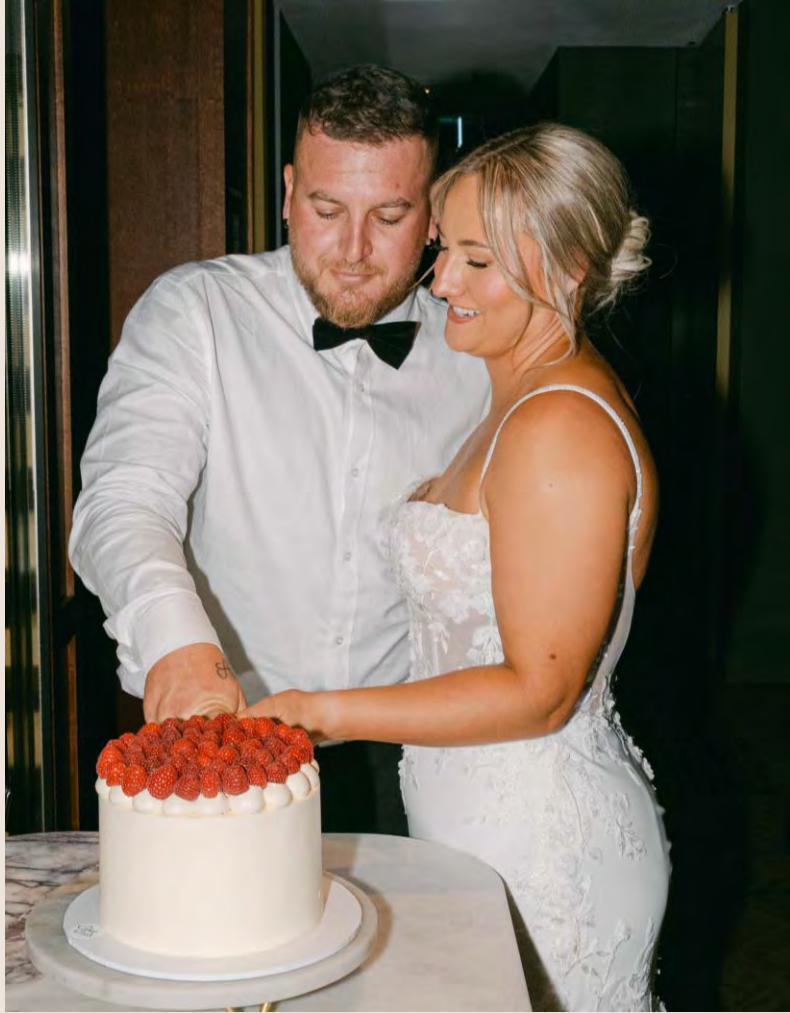
With a seasonal Melbourne-centric menu, Bossley knows how to make micro moments feel monumentally special.

SEATED 14

A minimum spend applies



Photo credit: @lovememoirweddings



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

Photo credit: @emmahawkins_photography



SEATED WEDDING PACKAGE - \$185 pp

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 \$10 pp

Upgrade welcome drink to a glass of French champagne

OYSTERS ON ARRIVAL \$12 pp

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

COCKTAIL STATION \$125 - 2HR

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

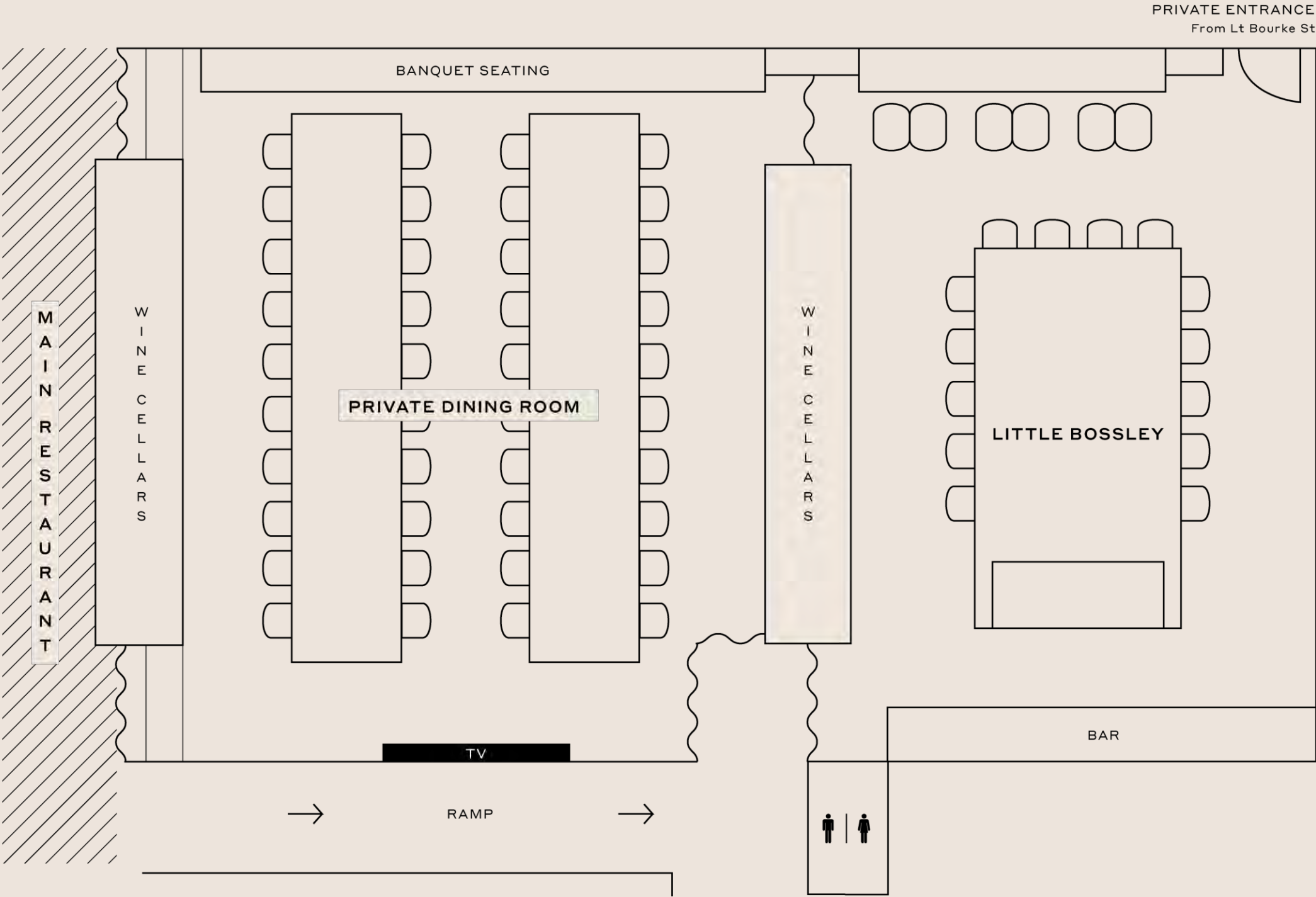
CHAMPAGNE TOWER FROM \$580

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

TIRAMISU TOWER \$15 pp

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.

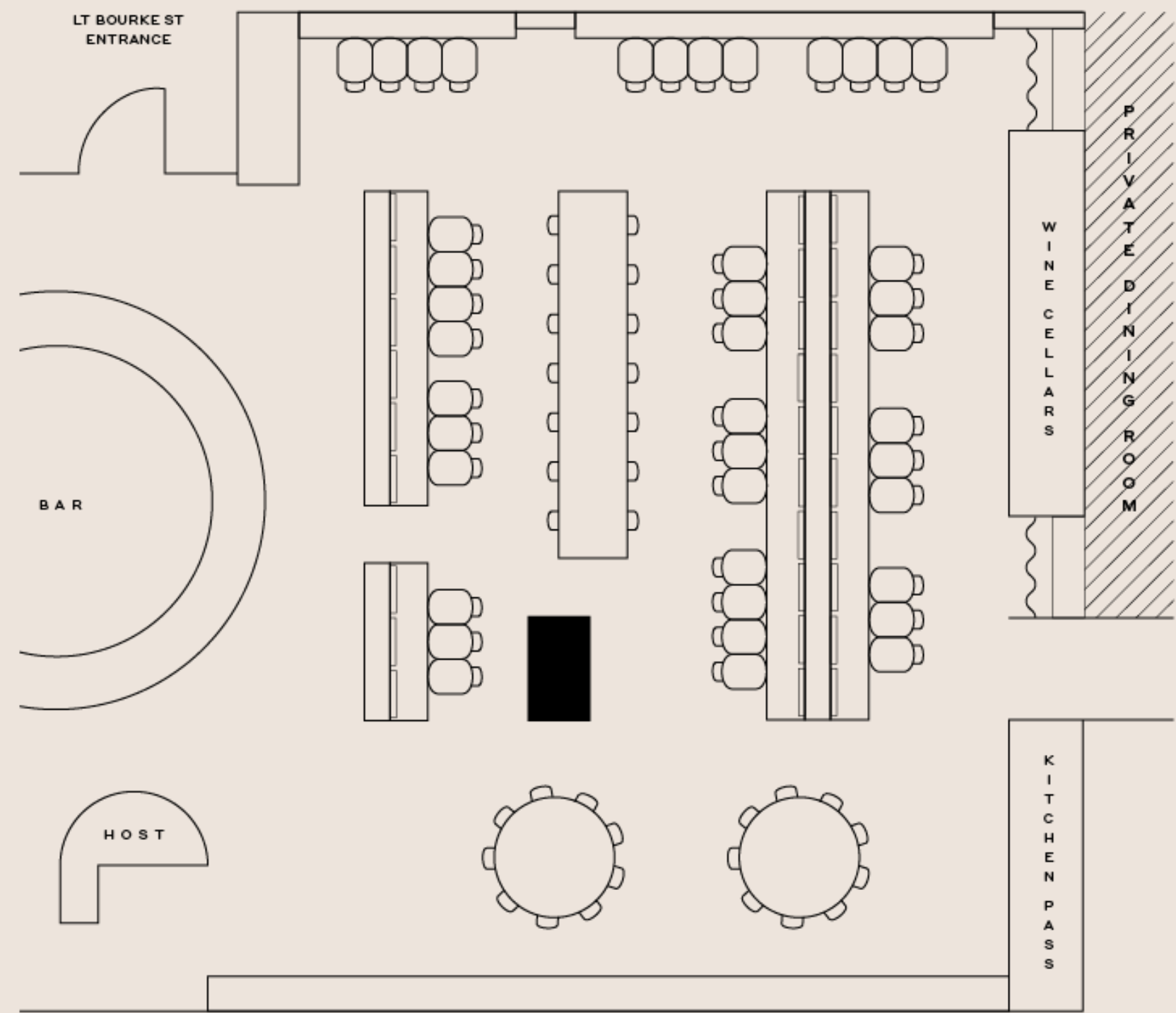
SEATED
Groups of 45 to 100

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

events_bossley@evt.com

+61 3 9635 1286

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