

PRIVATE DINING



BOSSLEY

FESTIVE EVENT GUIDE



CONTENTS

VENUES

- 3 – Chef's Table
- 4 – Little Bossley
- 5 – Private Dining Room
- 6 – Little Bossley & Private Dining Room
- 7 – Bossley Restaurant Exclusive

MENUS

- 9 – Breakfast
- 10 – Grazing Table
- 11 – Three Course
- 12 – Feasting Menu
- 13 – Share Menu
- 14 – Standing
- 15 – Food Upgrades
- 16 – Beverage Packages
- 17 – On Consumption
- 18 – Champagne & Cocktail Upgrades

CONTACT

- 19 – Get in touch

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



CHEF'S TABLE

An elevated dining experience close to all the action. Introducing Bossley's Chef's Tables.

Situated in Bossley's main restaurant with the theatrics of the kitchen as your backdrop, our Chef's Tables are ideal for micro celebrations for up to nine guests.

SEATED 9

Minimum six guests
Minimum spends apply



LT BOSSLEY

In Bossley's opinion, if you're going to throw a feast, it should be nothing short of legendary.

With our seasonal Melbourne-centric menu and two exclusive spaces, Bossley is known for her ability to make any occasion one for the ages. That's a promise.

For smaller groups, it's all about Little Bossley.

Start at Little Bossley's dedicated entrance, where you can usher your guests into your communal table for fourteen (after a welcome drink at the private bar, that is).

SEATED 14
COCKTAIL 35

Minimum spends apply



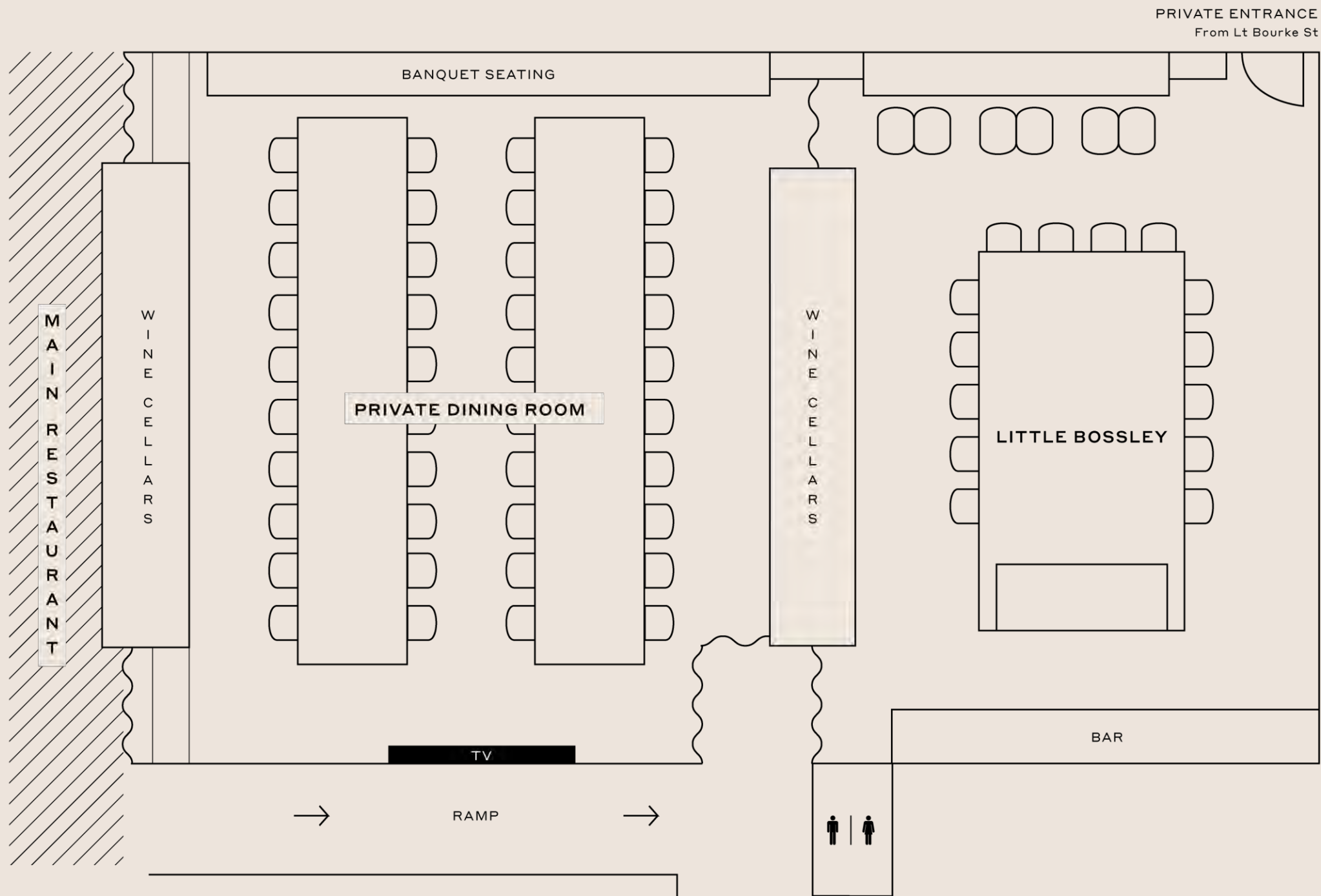
PRIVATE DINING ROOM

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

PDR (Private Dining Room) offers an intimate atmosphere with seats for 44 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

SEATED 44
COCKTAIL 60

Minimum spends apply



LT BOSSLEY & PRIVATE DINING ROOM

For an epic arrival, combine the two private dining rooms. Start at Little Bossley's dedicated entrance for cocktails and canapés, before moving to the main event in Private Dining Room.

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

Available breakfast, lunch and dinner.

SEATED 58
Across both spaces
COCKTAIL 80

Minimum spends apply



BOSSLEY RESTAURANT EXCLUSIVE

If bigger is better (and as Bossley would say, 'when is it not?'), Bossley Restaurant offers a stunning setting for larger affairs.

Whether it's for wining or dining, business dinners or big birthdays, working lunches or intimate weddings, anything goes at Bossley. No matter what, you'll feel right at home – and so will your guests. And when they ask how you even found this place? Tell them Bossley sent you...

Due to the table settings, our Alt Drop menu is only available for Restaurant Exclusives for lunch and dinner.

SEATED
Groups of 45 to 114

Minimum spends apply

**“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 subject to change. Dietary options available.



GRAZING TABLE- \$165

Minimum 14 guests

Choose from our signature slow cooked suckling pig or Black Angus rib-eye. Experience the very best from Bossley's menu spread across Lt Bossley. Mingle with your guests as you graze through exquisite offerings.

SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Tasmanian natural oysters, lemon, Tabasco

Duck liver parfait, orange, mandarin

Handmade local buratta, roasted peach, figs, balsamic, olive oil, Noisette rye bread

Selection of San Daniele parma ham, spicy salami, bresaola, Noisette bread

CARVING - *Please choose one*

Whole slow cooked suckling pig, caramelised apple sauce

Black Angus Rib-Eye, 28 day aged, Gippsland, VIC, natural jus

LARGE

Atlantic salmon, fennel slaw, lemon, dill

Pumpkin tortellini, sage, goats cheese, brown butter sauce

SIDES

Roasted potato, sage, parmesan

Roasted baby carrots, balsamic, thyme

Leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Local cheese selection, quince paste, fruit bread

Menu subject to change. Only available for Private Dining events.
Dietary options available.

THREE COURSE - \$105

Choice menu for 14 and under.

Groups 15 and above served alternating.

TO START

Noisette Sourdough, cultured butter

SMALL

Gippsland eye fillet carpaccio, pink peppercorn, arugula, capers, Grana Padano

Kingfish ceviche, chilli, lime, macadamia pangrattato

Handmade local buratta, roasted peach, figs, balsamic, olive oil, Noisette rye bread

Grilled Abrolhos octopus & spicy chorizo skewer, parsley

LARGE

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

Duck & chorizo ragu, fresh fettucine, Grana Padano

Roasted eggplant, macadamia nut pangrattato, mozzarella, pomegranate, arugula, herbs

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almonds, brown butter sauce

SHARED SIDES

Crispy kipfler potato, sage, parmesan, confit garlic Leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

White chocolate panna cotta, pineapple, mango, mint

Local cheese selection, quince paste, fruit bread



Menu subject to change. Dietary options available.



Menu subject to change. Dietary options available.

FEASTING MENU - \$89

All served sharing

TO START

Noisette Sourdough, cultured butter

SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Duck liver parfait, orange, mandarin

Handmade local buratta, roasted peach, figs, balsamic, olive oil,
Noisette rye bread

LARGE

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

Sticky glazed ham, cherries, rosemary

Asparagus & zucchini tart, truffle, ricotta

SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

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

Pavlova, vanilla cream, raspberry, rhubarb

SHARE MENU - \$68

All served sharing

TO START

Noisette Sourdough, cultured butter

SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Duck liver parfait, orange, mandarin

Handmade local buratta, roasted peach, figs, balsamic, olive oil,
Noisette rye bread

LARGE - *Please choose one*

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

or

Sticky glazed ham, cherries, rosemary

SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

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



Menu subject to change. Dietary options available.

STANDING



Hot, Cold or Dessert - \$7 ea.
Substantial - \$10 ea.

CANAPE PACKAGES

2 HOURS - \$50
6 canapés, 1 Substantial

3 HOURS - \$65
8 Canapés, 2 Substantial

4 HOURS - \$85
10 Canapés, 3 Substantial

HOT & COLD

Bloody shiraz caviar blini, citrus crème fraîche NF

Heirloom tomato tartare cone, fetta mousse,
balsamic pearls, fried capers VEG / NF

Free range chicken tartlet, celery, chive, mayonnaise
GF

Slow cooked pork spring roll, spicy plum sauce NF

Baba ganoush tart, coriander dressing, pomegranate
GF / VEG / NF

Peking duck crêpe, cucumber, hoisin sauce

Kataifi prawns, dill & lemon tzatziki NF

Beef cacio e pepe sausage roll, truffle aioli NF

Five spiced cauliflower, blackened chilli dressing
GF / VEG / DF

Crispy chicken wings, apple cider, tarragon, lemon,
herb salt GF / DF

Wild mushroom & taleggio croquette, pink pepper
aioli VEG / GF / NF

SUBSTANTIALS

Braised lamb gnocchi, salsa verde, parmesan NF

Casarecce pasta, broccolini, peas, asparagus, herb
butter, salsa verde VEG / NF

Beer battered flathead, French fries, tartare sauce
DF / NF

Mini wagyu hamburger, secret sauce, pickle, cheddar,
milk bun NF

Poke bowl, Atlantic salmon, seared coconut rice,
wakame salad DF / GF / NF

Pink pepper calamari, wild rocket, lime aioli DF / GF / NF

Annatto pepper beef skewer, chimichurri DF / GF / NF

Roasted sweet potato quinoa salad, pomegranate,
mint, spinach, cumin yoghurt GF / NF

Vegetarian Massaman curry, coconut rice, lime
VEG / DF / NF

Pork & fennel sausage, charred onion, triple mustard,
parmesan, milk bun NF

DESSERT

Selection of mini cheesecakes

Dark chocolate mousse, vanilla cone, candied orange
NF

Pistachio cake, white chocolate mascarpone,
raspberry GF

Coconut panna cotta, mango & pineapple salsa
V / GF / NF

Maple, walnut & bourbon tarts

Selection of macaroons GF

Menu subject to change. Dietary options available.

FOOD UPGRADES

CANAPÉS ON ARRIVAL	\$12
Two canapes per person, Chef selection	
OYSTERS ON ARRIVAL	\$12
Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.	
CHARCUTERIE BOARD	\$12
minimum 10 guests Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread	
OYSTER, CAVIAR & VODKA STATION	\$35
minimum 20 guests Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots	
ADDITIONAL SHARED SIDE	\$14
Charred greens, smoked almonds, ricotta Roasted baby carrots, balsamic, thyme Roasted parsnips, smoked honey, parmesan	



Menu subject to change. Dietary options available.



BEVERAGE PACKAGES

HOUSE

- W I N E S
- Dal Zotto 'Pucino' Prosecco
 - Ross Hill Maya Chardonnay
 - Shaw and Smith Sauvignon Blanc
 - Turkey Flat Rose
 - Counterpoint Shiraz
 - Luna Estate Pinot Noir

- B E E R S & C I D E R
- Carlton Draught
 - Balter XPA
 - Somersby Cider

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

- 3 HOURS - \$57
- 4 HOURS - \$62
- 5 HOURS - \$67

CURTAIN CALL

- W I N E S
- Maison Mumm 'Brut' Prestige
 - Vasse Felix Filius Chardonnay
 - Nick Spencer Hilltops Pinot Gris
 - Brokenwood Rosato
 - Woodstock Deep Sands Shiraz
 - Oakridge Yarra Valley Pinot Noir

- B E E R S & C I D E R
- Carlton Draught
 - Balter XPA
 - Somersby Cider

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

- 3 HOURS - \$65
- 4 HOURS - \$70
- 5 HOURS - \$75

UPSTAGE

- W I N E S
- G.H. Mumm 'Cordon Rouge' Brut
 - Shaw + Smith M3 Chardonnay
 - Craggy Range Te Muna Sauvignon Blanc
 - Frogmore Creek Riesling
 - Chateau La Gordonne VDT BIO Rose
 - Torbreck Woodcutter's Shiraz
 - Nanny Goat Pinot Noir
 - SC Pannel Montepulciano

- B E E R S & C I D E R
- Asahi 'Super Dry'
 - Balter XPA
 - Stone & Wood Crisp
 - Somersby Cider

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

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

Speak to our team for package pricing including spirits



ON CONSUMPTION

WINES

NV Maison Mumm 'Brut Prestige' Marlborough, NZ	\$72
22 Murdoch Hill Chardonnay Adelaide Hills, SA	\$75
22 Nick Spencer Hilltops Pinot Gris Hilltops, NSW	\$60
22 Shaw + Smith Sauvignon Blanc Adelaide Hills, AUS	\$72
22 Brokenwood Rosato SE Australia, AUS	\$68
21 Thousand Candles Pinot Noir Yarra Valley, VIC	\$115
21 Sons of Eden 'Kennedy' GSM Barossa Valley, SA	\$65
21 Ox Hardy Upper Tintara Shiraz McLaren Vale, SA	\$75

BEERS

Asahi	\$13
Little Creatures Pale Ale	\$11
Balter Captain Sensible	\$11
Somersby Cider	\$11

Soft Drinks	\$4.5
Tea and Coffee	\$4.5
Still / Sparkling Water	\$8

or create your own limited beverage menu
from our full wine list



FESTIVE UPGRADES

FESTIVE FUN \$5 pp

Festive fun add-on with classic Christmas bonbons, simple & elegant decorations

CHAMPAGNE ON ARRIVAL

G.H Mumm 'Cordon Rouge' NV Reims, FR
\$20 pp

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

BLOODY CHAMPERS TOWER

Add this sparkling showstopper to your event, featuring prosecco paired with a vibrant twist of Four Pillars Bloody Shiraz Gin. Perfect for making your festive moments even more unforgettable.

55 glass tower \$790

30 glass tower \$560

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.

ROUND OF COCKTAILS \$20 pp

FOUR PILLARS BLOODY SHIRAZ SPRITZ

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

SPICY PINEAPPLE MARGARITA

Casa Orendain blanco tequila, agave, Crawley's Pineapple syrup, lime, chilli

BROKEN BEAN ESPRESSO MARTINI

Broken Bean Coffee Liqueur, Australian Wheat Vodka, cold brew coffee

APEROL SPRITZ

Aperol, Prosecco and a dash of soda water

BASIC SPIRITS UPGRADE

Available for events with beverage package

3 HRS + \$30 pp

4 HRS + \$35 pp



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.”