

BOSSELEY

ROOFTOP

EVENT GUIDE



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



BOSSLEY ROOFTOP EXCLUSIVE

Experience Melbourne's ultimate rooftop venue, combining all Terrace Rooms and the Bossley Rooftop. With skyline views, an indoor-outdoor setting for up to 250 guests, lounge furniture, and lush greenery, this space is perfect for any occasion—stunning by day, breathtaking by night.

Features:

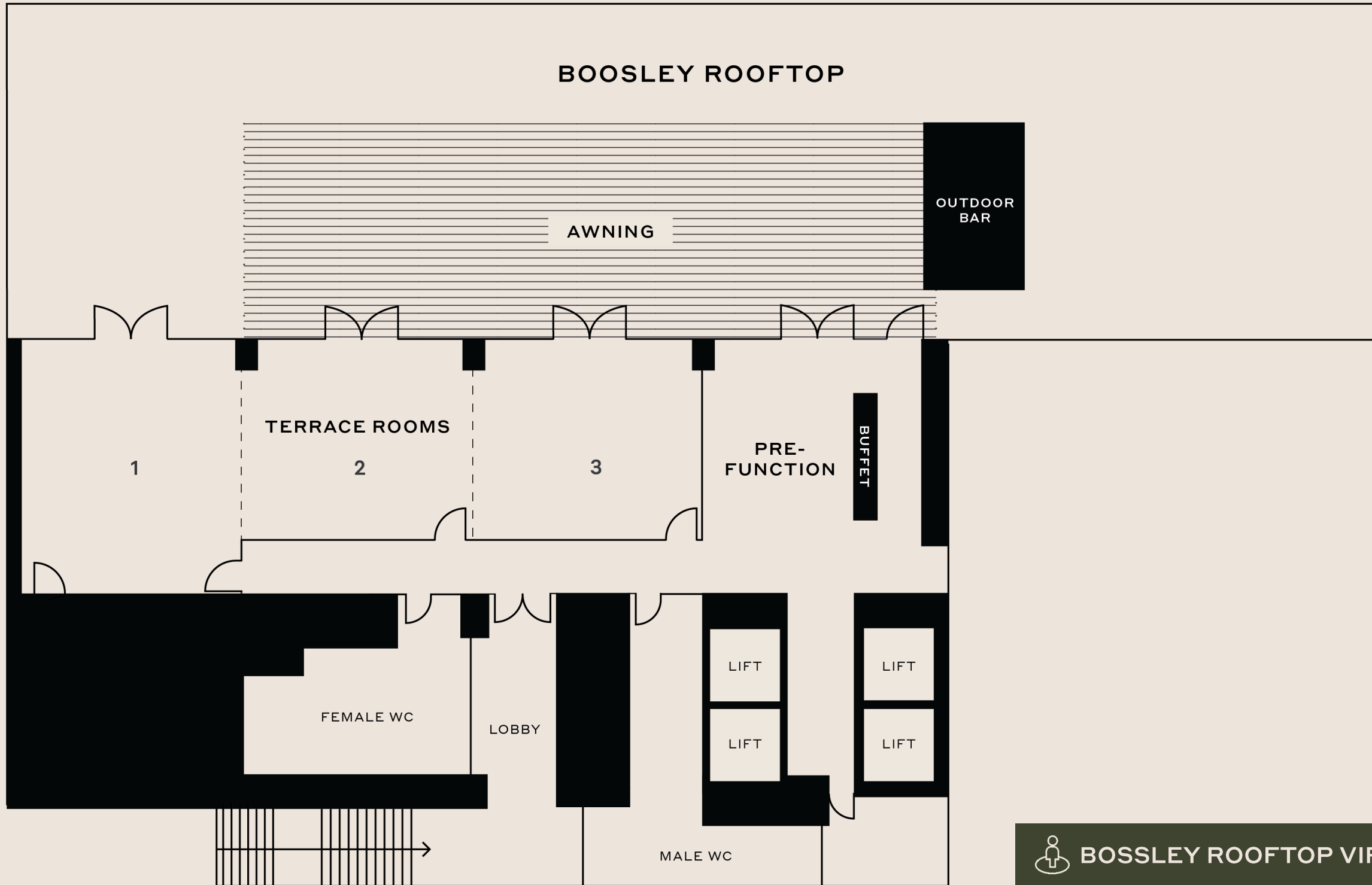
- Private rooftop with Melbourne skyline views
- Terrace Rooms with flexible divider walls and 3 x 75-inch LCD screens
- Outdoor bar, mobile bar cart, umbrellas, heating, screens & awning.

COCKTAIL 250

Minimum spends apply



 **BOSSLEY ROOFTOP VIRTUAL TOUR**



 BOSSLEY ROOFTOP VIRTUAL TOUR

“SKIP THE SCHEDULE AND STAY FOR
THE SKYLINE.”



BBQ FEASTING MENU

Minimum 100 guests.

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes.

ANTIPASTO & CHARCUTERIE GRAZING STATION

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh, Noisette bread

LIVE BBQ STATION FROM THE GREEN EGG

Sticky lamb ribs, Gippsland

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

Prawn cutlet, chilli, garlic, coriander

Corn ribs, paprika, olive oil, chipotle sauce

Octopus, chorizo, salsa verde

Bourbon glazed beef short rib

SIDES

Celeriac & apple slaw

Crispy potato, duck fat, rosemary, parmesan

Charred greens, smoked almond pangrattato

Radicchio, pickled fennel, orange, balsamic, olive oil

DESSERT

Mini Magnum ice creams



Menu subject to change. Dietary options available.

CANAPÉ PACKAGES

Minimum 30 guests required

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

1 HOURS

Choose two canapés.

2 HOURS

Choose three canapés and one substantial canapé.

3 HOURS

Choose four canapés and two substantial canapés.

4 HOURS

Choose five canapés and three substantial canapés.

5 HOURS

Choose six canapés and three substantial canapés.

We have recommended canapé packages based on the duration of the event plus we can create a customised canapé selection by adding additional options.



HOT & COLD

Tuna tartare, pickled chilli, black sesame, gaufrettes

Whipped goats cheese, pea, truffle, mint tartlets

Gippsland steak tartare tart, Dijon mayo, horseradish crème fraiche

Tomato infused croute, dehydrated tomato, Yarra Valley fetta

Lamb rillettes, fennel & herb crumb, seeded mustard

Prawn, crispy potato, lime aioli

Slow cooked beef pie, cheddar cheese, pepper, truffle aioli

Pumpkin flower, tempura, sweet corn, ricotta

Jamon croquette, chimmichurri

Peking duck wonton, blackened chilli dressing

SUBSTANTIALS

Roast pulled lamb, potato pure, oregano, smoked almond

Vodka rigatoni, tomato sugo, chilli, ricotta, basil

Pulled pork, milk bun, pico de gallo, chipotle mayonnaise

Grilled chicken skewer, Massaman curry, coriander

Beer battered flathead fillets, chips, tartare sauce

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

Charred corn ribs, paprika, jalapeno & lime salsa

Banh mi, crispy pork, chilli, pate, pickled slaw

Orecchiette pasta, cauliflower, peas, dill, mint, spinach, herb pangrattato

DESSERT

Coconut panna cotta, mango & pineapple salsa

Selection of macaroons

Lemon meringue tartlet, vanilla tart, lemon curd, torched meringue

Selection of mini cheesecakes

Cannoli, orange, chocolate, macadamia nuts

Selection of mini magnums

FOOD STATIONS

Minimum 30 guests for all food stations

OYSTERS, CAVIAR & VODKA

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

SEAFOOD

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

CHARCUTERIE

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

PAELLA

Spanish chorizo, calamari, green lip mussels, prawns, capsicum, saffron rice

AUSSIE DESSERT

Nostalgic Australian dessert station

- Deconstructed pavlova, vanilla cream, fresh berries
- Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate
- Iced VoVo tart, marshmallow, raspberry, coconut
- Gaytime truffles, caramel, milk chocolate

ICE CREAM CART

Treat your guests to a whimsical ice cream cart, serving up a mix of classic favourites and cocktail-inspired creations. Perfect for summer parties, outdoor gatherings, or any celebration that could use a playful (and slightly boozy) twist. Minimum spend applies.



Menu subject to change. Dietary options available.

BEVERAGE PACKAGES

DELUXE

SPARKLING

Zilzie BTW Sparkling, Murray Darling

WHITE

Zilzie BTW Chardonnay, Murray Darling

Zilzie BTW Sauvignon Blanc, 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

Choose from 2-5 hour packages; includes a selection of sparkling, two whites and two reds from Zilzie BTW, beers, soft drinks, sparkling water and juices

ESTATE

SPARKLING

Marty's Block Brut Cuvee, SA

WHITE

Motley Cru Pinot Grigio, VIC

Cloud Street Sauvignon Blanc, VIC

ROSÉ

Dalfarras Rosato Rose, VIC

RED

Marty's Block Cabernet Shiraz, SA

Cloud Street Pinot Noir, VIC

BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices, still and sparkling water

Choose from 2-5 hour packages; includes a selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

PREMIUM

SPARKLING

Mumm Marlborough Brut Prestige, NZ

WHITE

Frogmore Creek Riesling, TAS

Hentley Farms V&V Chardonnay, SA

Yabby Lake Pinot Gris, VIC

ROSÉ

Dominique Portet Rose, VIC

RED

Tar & Roses Shiraz, VIC

Sticks Pinot Noir, VIC

La Boca Malbec, AR

BEER & CIDER

Carlton Draught

Asahi

Great Northern Super Crisp

Somersby Cider

NON-ALCOHOLIC

Assorted soft drinks, juices, still & sparkling water

Choose from 2-5 hour packages; includes a premium selection of Australian and NZ wines including a sparkling, three whites, three reds, beers, cider, soft drinks, sparkling water and juices.

KING VALLEY

Premium Italian varietals from Dal Zotto Winery, King Valley Victoria

SPARKLING

'Pucino' Prosecco

WHITE

Pinot Grigio

Arneis

ROSÉ

Rosato

RED

Sangiovese

Barbera

BEER

Carlton Draught

Asahi

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

Choose from 2-5 hour packages; includes a selection of premium wines from Dal Zotto Winery from King Valley, Victoria. Including a prosecco, two whites, rosé and two reds, a selection of beers, cider, soft drinks, sparkling water and juices



BEVERAGE UPGRADES

FREE-FLOW COCKTAILS

Add a selection of three cocktails

Four Pillars Bloody Shiraz
Four Pillars Gin Spritz
Four Pillars Spicy Pineapple Margarita
Four Pillars Yuzu & Peach Gin Spritz
Hausmix Caipirinha
Hausmix Passionfruit Martini

SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption.

COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption.

BEER & CIDER PACKAGE

Add an additional beer or cider to your package of choice

Carlton Draught
Little Creatures Pale Ale
Peroni 'Nastro Azzuro'
Asahi 'Super Dry'
Great Northern Super Crisp
Stone and Wood Pale Ale
Balter XPA
Balter Captain Sensible
Matso's Ginger Beer
Corona
Heineken
Somersby Apple Cider
Peroni 'Nastro Azzuro' 0.0%

NON ALCOHOLIC

Non 0% wine alternative, beers, assorted soft drinks, juices, still and sparkling water



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.

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“COME UP FOR THE ESSENTIALS –
FRESH AIR, GOOD DRINKS
AND GREAT VIEWS”