

WINTER ON BOSSLEY ROOFTOP

AS THE CITY COOLS DOWN, BOSSLEY ROOFTOP IS WARMING UP

Transformed into a cocoon of warm indulgence – think crackling fire pits, baskets of fluffy blankets, festoon lights and the delicious scent of comfort food in the air.

We'll be celebrating the season with a complimentary winter tippie on us, along with warm fresh donuts, just like your favourite market treat. It's our little way of adding a touch of magic to every rooftop event this winter.

WINTER TIPPLE, ANYONE?

Warm up from the inside out with our favourite seasonal sips

- Spiced Mulled Wine – warmed and poured by our team to order
- Ember Toddy – a cheeky twist on the classic
- Hot Chocolate – like a hug in a mug

COMFORT FOOD, DONE RIGHT.

Get cosy with our hearty canapés

- Shepherd's Pie - with a crispy golden top
- Lamb and Rosemary Pithivier – buttery, flaky perfection
- Braised Beef Cheek – slow cooked melt in your mouth
- Pulled Pork Tostadas - with a pineapple zing
- Warm Apple Pie – dripping with salted caramel

BRING ON NOSTALGIA

Nostalgic, hearty, and hands-on — our winter food stations are made for sharing

- Fondue Station - golden, bubbling cheese served with charcuterie
- Pea & Smoked Pork Hock Soup - crusty bread
- Toasted S'mores - gooey Nutella, strawberries & choc chip cookies

AND THE BEST BIT? STAY THE NIGHT ON US.

We'll include a hotel room for the night to keep the good vibes rolling.

Terms, conditions, minimum spends apply.

For events between May – August.

BOSSELEY

ROOFTOP

WINTER EVENT GUIDE



CONTENTS

VENUES

- 4 – Bossley Rooftop Exclusive
- 5 – Floorplan

MENUS

- 7 – BBQ Feasting Menu
- 8 – Canapés
- 9 – Food Stations
- 10 – Beverage Packages
- 11 – Beverage Upgrades

CONTACT

- 12 – Get in touch

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

A large, elegant, cursive signature of the letter 'B' in black ink.



Photo credit: @hellosocialau @revlonanz @concretplayground and @kelseyzafridis.photography



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:

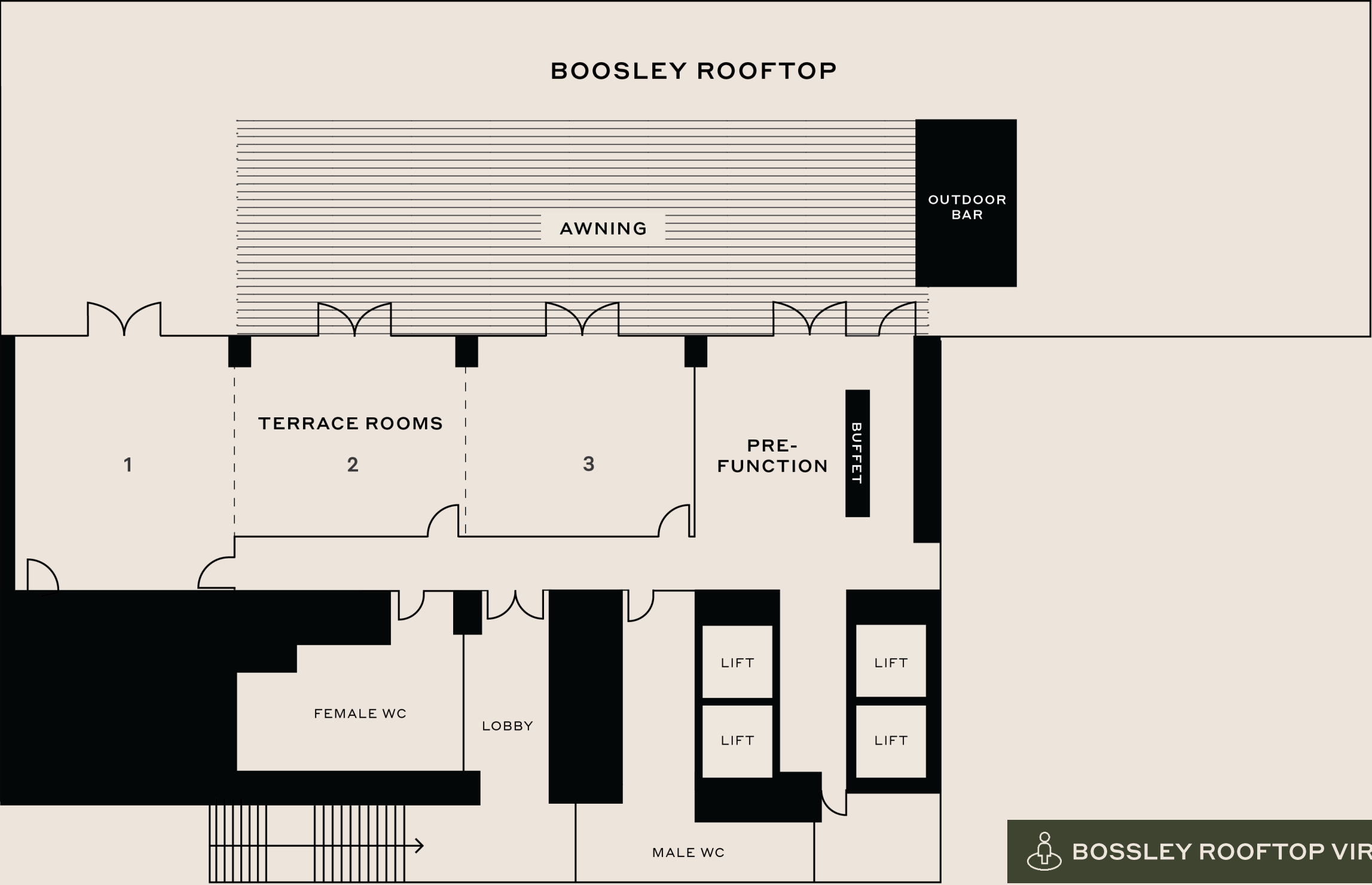
- Private rooftop with Melbourne skyline views
- Terrace Rooms with flexible divider walls and 3 x 75-inch LCD screens
- Outdoor bar, mobile bar cart, umbrellas, heating, screens & awning.

COCKTAIL 250

Minimum spends apply



BOSSLEY ROOFTOP VIRTUAL TOUR



“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 fraîche
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, chimichurri
Peking duck wonton, blackened chilli dressing

WINTER WARMER CANAPÉS

Shepherd’s pie, crispy potato
Lamb & rosemary pithivier, slow cooked lamb,
puff pastry

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

WINTER WARMER SUBSTANTIALS

Slow cooked braised beef cheek, mashed potato, jus
Pulled pork, pineapple, avocado, coriander, tostada

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

WINTER WARMER DESSERT

Warm apple pie, salted caramel sauce

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

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

WINTER WARMER STATIONS

Add a touch of warmth to your rooftop event with these interactive winter food stations.

FONDUE STATION

Golden, bubbling cheese fondue served with charcuterie.

PEA & SMOKED PORK HOCK SOUP

Served with crusty bread.

TOASTED S'MORES

Goopy Nutella, strawberries & choc chip cookies.



Menu subject to change. Dietary options available. Winter warmers exclusively available for events between May – August.

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 Crips

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 Crips
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 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.

NON ALCOHOLIC

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

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%

WINTER TIPPLE, ANYONE?

Choose one complimentary tippie on us this winter:

- Spiced Mulled Wine
- Ember Toddy
- Hot Chocolate

Menu subject to change. Winter warmers exclusively available for events between May – August.



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 Rooftop
Level 2 – 186 Exhibition Street
Melbourne VIC 3000

functions_rydgesmelbourne@evt.com
+61 3 9635 1286

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