

OTTO

❖❖ *Function Information* ❖❖

THE SPACES

Nestled on the fourth floor atrium of DEXUS Property Group's 480 Queen Street premium office in the heart of Brisbane's CBD, OTTO Brisbane overlooks the Brisbane River to the iconic Story Bridge. Of course, OTTO Brisbane shares the same values of sister restaurant, the iconic OTTO Sydney: CBD waterside and city views, serving great Australian ingredients in a modern Italian style, capturing occasion and place,

Our semi private dining room which overlooks the copper dome of Brisbane's Customs House is the perfect spot for an intimate lunch or dinner of 8 to 30 guests. For larger events, the restaurant can be exclusively booked with seating capacity of up to 90 guests. For something more relaxed, a covered alfresco bar, Bar OTTO, sits adjacent to the restaurant and enjoys views to both the river and to St John's Cathedral above Adelaide Street.



Semi Private Dining Room

CAPACITY

Up to 30 guests - Exclusive hire for Lunch / Dinner
Up to 15 guests - Non-Exclusive hire for Lunch / Dinner
Stand up cocktail N/A

MINIMUM SPEND FOR EXCLUSIVE HIRE

January - October:

Lunch / Dinner Monday to Thursday \$1,800

Lunch / Dinner Friday and Saturday (dinner only) \$2,500

November - December:

Lunch / Dinner Monday to Thursday \$2,500

Lunch / Dinner Friday and Saturday (dinner only) \$3,000



Restaurant

CAPACITY

Sit down Lunch / Dinner 90 guests
(120 guests including the Semi Private Dining Room)
Stand up cocktail N/A

MINIMUM SPEND

January - October:

Lunch / Dinner Sunday to Thursday \$7,000

Lunch / Dinner Friday and Saturday \$15,000

November - December:

Lunch / Dinner Sunday to Thursday \$10,000

Lunch / Dinner Friday and Saturday \$20,000



Bar OTTO

CAPACITY

Stand up cocktail - Exclusive Hire - 200 guests maximum
Stand up cocktail - Groups - from 20 to 50 guests per group
Sit down events N/A

MINIMUM SPEND FOR EXCLUSIVE HIRE

January - November:

Monday to Friday \$3,500

Saturday and Sunday \$5,000

December:

Monday to Wednesday \$5,000

Thursday to Sunday \$7,500



For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend.

The total bill for the booking is to be paid in full at the conclusion of your meal.

All prices quoted are inclusive of GST. Prices valid for 3 months.



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<http://www.ottoristorante.com.au/brisbane>

A LA CARTE FUNCTION MENU

2 Course Lunch Menu \$80 per person
3 Course Lunch and Dinner Menu \$98 per person

PRIMI PIATTI

Crudo di Tonno

Pepper seared yellowfin tuna, charred eggplant, preserved lemon, horseradish

Fiori di Zucchini

Zucchini flowers, ricotta, pecorino, pickled treviso, basil pesto

Gnocchi

Potato gnocchi, braised goat, stinging nettles, goat curd, gremolata

SECONDI PIATTI

Dentice

Snapper, tomato confit, broad beans, peas, asparagus, white beans, nduja

Agnello

Great Southern lamb rump, eggplant, capsicum, salsa verde

Risotto

Aged Aquerello rice, saffron, semi dried tomatoes, stracciatella, basil oil

CONTORNI E INSALATE

Salad of baby cos, pickled onions, mint, dill, mustard dressing

Roasted baby potatoes, onion, pancetta

DOLCI

Limone

Lemon curd, candied fennel, lemon sorbet, fennel granita, olive oil

Panna Cotta

Vanilla panna cotta, spring berries, strawberry sorbet, pistachios, basil

Cioccolato

Chocolate textures, salted caramel gelato, orange sherbet

Minimum 8 guests
Choice of three dishes per course

Menu subject to change due to season and availability
Beverages, coffee & tea charged on consumption
10% Service charge additional

SHARING MENU WITH B.Y.O. WINE & CHAMPAGNE

*3 Courses to Share \$89 per person
Includes B.Y.O. and service charge*

*Available 1st April – 31st October 2017 | 7 days
Available 1st November – 30th December 2017 | Monday's, Tuesday's & Wednesday's only*

ASSAGI

Olive Marinade
Marinated mixed olives

Caprino
Woodside goat curd, truffle honey, pane carasau

SHARED ENTREE

Carpaccio di Manzo
Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket

Fiori di Zucchini
Zucchini flowers, ricotta, pecorino, pickled treviso, basil pesto

Calamari
Fried local bay squid, lime mayonnaise

SHARED MAIN COURSES

Risotto
Aged Aquerello rice, saffron, semi dried tomatoes, stracciatella, basil oil

Gnocchi
Potato gnocchi, braised goat, stinging nettles, goat curd, gremolata

Strozzapreti
Short twisted pasta, pancetta, cherry tomatoes, garlic, chilli, Napolitana sauce, pecorino

DOLCI

Tiramisu
Marsala mascarpone, coffee soaked biscuits, chocolate

BEVERAGES

*BYO applies to wine and sparkling wine/Champagne only,
and to a maximum of one bottle per person*

*Cocktails, beer, cider, mineral water, soft drinks, coffee and tea
are available for purchase from OTTO*

Minimum 8 guests

BYO wine and champagne only - maximum 1 bottle per person

Not available during November and December on Thursday - Saturday, or on special event days

eg. Valentine's day, Mother's Day, Melbourne Cup Day, RiverFire, New Year's Eve

Menu subject to change based on seasonality and availability

Beverages, coffee & tea charged on consumption

Guests with dietary requirements that are not catered for by the existing menu will be welcome to order from our a la carte menu

FUNCTION MENU UPGRADES

CANAPES ON ARRIVAL

Crostini, truffle butter, prosciutto
Arancini, pumpkin, gorgonzola
Crudo, eggplant, avruga caviar

\$15 per person (three pieces per person)

OYSTERS

Oysters, watermelon and lime granita / natural

\$11 per person (two oysters per person)

FORMAGGI MISTI

Cheeses served with quince paste, flat bread, pane carasau and fruit bread

\$15 per person

SAMPLE CANAPE MENU

Seafood - \$5.50 per piece

Crudo, eggplant, avruga caviar
Oysters, watermelon and lime granita / natural

Meat - \$4.50 per piece

Crostini, truffle butter, prosciutto
Oxtail croquettes
Beef tartare, horseradish, crème fraiche
Duck liver pate, brioche, pistachios

Vegetarian - \$4 per piece

Tartlet, figs, goat curd, saba
Arancini, pumpkin, gorgonzola

Substantial - \$12 per portion

Orecchiette, braised rabbit, gremolata
Fried bug meat, lime mayonnaise

Minimum 20 guests for canapes
1 of each canape selected per person
Menu items subject to change based on seasonality and availability

*2 Hour Canapé Package - \$45 per person
6 canapes plus 1 substantial (Chef's Selection)*

*3 Hour Canapé Package - \$68 per person
8 canapes plus 2 substantials (Chef's Selection)*

SAMPLE BAR OTTO MENU – SHARE PLATES

The below plates are perfect for sharing while enjoying a drink or two at Bar OTTO. We have suggested the number of people each plate is suitable for, however we will be pleased to assist you in making your order to ensure your guests do not go hungry. You are also more than welcome to order from the Bar OTTO menu at the time of your function.

OYSTERS

Oysters Natural with lemon or shallot & black pepper \$4.50 each

ARANCINI

Daily flavour \$16 per 14 pieces (6 people)

MORTADELLA

Mortadella, grissini \$15 (5 people)

CALAMARI

Salt and pepper calamari, lime mayonnaise \$24 (4 people)

ARTICHOKES

Artichokes, garlic breadcrumbs, tomato dressing \$12 per 4 pieces (4 people)

CHEESE

Selection of 3 cheeses served with quince paste, pane carasau, lavosh \$24 per (4 people)

CAKES

Celebratory cakes are available on request and need to be ordered 3 days prior to booking date

Small (up to 8 serves) \$64
Medium (up to 12 serves) \$96
Large (up to 16 serves) \$128

Cioccolato e Frutto della Passione

Milk chocolate mousse, passionfruit curd, chocolate hazelnut brownie, roasted hazelnut
*gluten free

Lampone e Cocco

Raspberry mousse, coconut daquoise, white chocolate ganache, fresh raspberry
*gluten free / nut free

Cioccolato Vegan

Vegan chocolate mudcake, vegan chocolate ganache, seasonal berries
*vegan / nut free

If you wish to bring your own cake, please advise us prior. Cake charge is \$8 per person



OTTO BRISBANE TERMS AND CONDITIONS 2017

BOOKING CONFIRMATION

OTTO Terms and Conditions form must be completed signed and returned to us with the specified deposit to ensure your booking is confirmed. Tentative reservations will only be held for 7 days.

DEPOSIT – RESTAURANT & BAR OTTO (EXCLUSIVE HIRE)

A 50% deposit (of minimum spend requirement) must be given at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled.

DEPOSIT – SEMI PRIVATE DINING ROOM (EXCLUSIVE HIRE)

A 50% deposit (of minimum spend requirement) must be given at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled.

DEPOSIT – SHARING MENU WITH BYO WINE

A deposit of \$250 is payable at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled.

MINIMUM SPEND – RESTAURANT & BAR OTTO (EXCLUSIVE HIRE)

Payment policy requires that the remaining 50% minimum spend be paid 7 working days (Monday to Friday) prior to your function. The outstanding balance is to be settled on the day of your function. OTTO does not offer account facilities.

FINAL NUMBERS/PAYMENT

Guaranteed numbers are required 3 working days prior to your function. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater. All accounts need to be settled at the conclusion of the event. Personal/company cheques will not be accepted. Please note that a 1.5% surcharge will be applied to all credit/debit card payments. This is not refundable in the event of a cancellation.

CANCELLATIONS – RESTAURANT & BAR OTTO (EXCLUSIVE HIRE)

All cancellations are to be made in writing.

In the event of a cancellation, postponement or transfer of the event date for an exclusive hire of the Restaurant, Bar OTTO or The Grove 60 or less days before your function date 100% of the deposit will be retained. 61 or more days before your function date a \$500 administration fee will be retained from the deposit.

CANCELLATIONS – SEMI PRIVATE DINING ROOM (EXCLUSIVE HIRE)

In the event of a cancellation, postponement or transfer of the event date in the semi private dining room more than 14 days prior to the function date the full deposit will be refunded. Cancellations made less than 14 days prior to the function date will not be entitled to a refund of deposit.

CANCELLATIONS – SHARING MENU WITH BYO WINE

Cancellations are to be made in writing. In the event of a cancellation, postponement or date transfer of a group BYO booking, more than 5 days prior to the booking date the full deposit will be refunded. Cancellations made less than 5 days prior to the booking date will not be entitled to a refund of deposit.

NO SHOW – SHARING MENU WITH BYO WINE

In the event of one or more guests failing to attend despite being included in the guaranteed final guest numbers, a cancellation fee of \$50 per person will be incurred.

FOOD/BEVERAGES

OTTO does not permit food or beverages to be brought onto the premises (Wedding cakes excluded).

DECORATIONS

OTTO does not allow sparklers or candles where the flame is exposed.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces which are part of the restaurant.

INSURANCE/PUBLIC LIABILITY

OTTO accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

DELIVERY/COLLECTION OF GOODS

OTTO will only accept delivery of goods on the day of the function and all goods must be collected on the same day unless prior arrangements have been made.

MUSIC

OTTO does not permit any personal music, audio or amplification (including microphones) in the private dining room. All entertainment for exclusive use of the Restaurant, The Bar or The Grove is subject to OTTO management approval. OTTO retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that don't comply with applicable law or which may cause OTTO to breach the lease agreement.

HOURS

Standard duration for functions is 4 hours for lunch and 5 hours for an evening function. Access to the venue for a lunch event is guaranteed from 10am. Access to the venue for an evening event is guaranteed from 4.30pm. Guests will be required to vacate the premises within 30 minutes after the conclusion of service. If your booking is at lunch, all guests must be vacated by 4pm. All dinner functions can commence from 6pm onwards and must conclude no later than 11.30pm.

RESPONSIBLE SERVICE OF ALCOHOL

OTTO is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.

SERVICE FEE / PUBLIC HOLIDAY SURCHARGE

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend.

An additional 10% surcharge will apply to food and beverages on all public holidays. The public holiday surcharge will not however apply to set price function menus.

FURNITURE REMOVAL

Should the removal of OTTO restaurant furniture be required for your function, a fee will be incurred to cover the costs of removal and storage (if required) of such furniture.

PRICE VARIATIONS

Every endeavour is made to maintain prices as originally quoted, however, they may change without notice.

