

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
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

BYO Saturday Lunch:

Lunch only \$1,800



Restaurant

CAPACITY

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

MINIMUM SPEND FOR EXCLUSIVE HIRE

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 - 60 to 200 guests
Stand up cocktail - Groups Thursday and Friday 4pm -10pm
From 20 to 60 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.

Parkland Level 4, 480 Queen St. Brisbane

P +61 2 8275 8216

E_functions@finkgroup.com.au *please write "OTTO BRISBANE" in subject line

<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

Stracciatella

San Daniele prosciutto, stracciatella, peach, saba, schiacciata

Fiori di Zucchini

Zucchini flowers, ricotta, pecorino, roasted capsicum, olives, capers, basil

Gnocchi

Potato gnocchi, braised rabbit, kale, gremolata

SECONDI PIATTI

Dentice

Goldband snapper, peas, corn, mushrooms, pancetta

Noce di Manzo

Rangers Valley 'Black Onyx' tri tip, cauliflower, charred cos, nut crumble, black garlic

Mezzelune

Buffalo ricotta filled pasta, tomato sugo, basil pesto

CONTORNI E INSALATE

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

Baby potatoes, rosemary, thyme

DOLCI

Bugie

Ricotta & orange cream, spiced apple, rum & raisin gelato, marsala crisp

Frutto della Passione

Passionfruit & coconut cream, mango, pineapple, frozen vanilla mousse

Cioccolato

Dulcey panna cotta, pistachio nougat, black grapes, milk chocolate gelato

Minimum 8 guests
Choice of three dishes per course

Menu subject to change due to season and availability
Please note our function menus are not able to be changed or substituted
Beverages, coffee & tea charged on consumption
10% Service charge additional

B.Y.O. SATURDAY LUNCH

*3 Courses to Share
B.Y.O. Wine and Champagne
\$85 per person / Includes service charge*

*Available Saturday lunch only
Groups up to 40 guests*

SHARED ENTREE

Stracciatella

San Daniele prosciutto, stracciatella, peach, saba, schiacciata

Fiori di Zucchini

Zucchini flowers, ricotta, pecorino, roasted capsicum, olives, capers, basil

SHARED MAIN COURSES

Barramundi

Barramundi, hand chopped salsa verde, white anchovies

Polletto

Butterflied spatchcock, pancetta, potato, char-grilled lemon, rosemary

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*

BYO wine and champagne only - maximum 1 bottle per person
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

The following offers are not valid with this promotion:
480Queen st card, 25%discount vouchers, AOY vouchers,
Golden Lunch Ticket, PGL or Birthday promotion.

FUNCTION MENU UPGRADES

CANAPES ON ARRIVAL

Crostini, prosciutto, truffle butter
Fried artichokes, tomato & caper dressing, garlic breadcrumbs
Smoked salmon, crème fraiche, crostini

\$15 per person (three pieces per person)

OYSTERS

Oysters, natural with lemon / pickled cucumber, salmon roe

\$11 per person (two oysters per person)

FORMAGGI MISTI

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

\$15 per person

CANAPE MENU

Seafood - \$5.50 per piece

Oysters natural
Smoked salmon, crème fraiche, crostini
Baccala, lime mayonnaise

Meat - \$4.50 per piece

Crostini, prosciutto, truffle butter
Beef tartare, horseradish
Wagyu bresaola, parmesan custard, potato

Vegetarian - \$4 per piece

Figs, goat curd, saba
Arancini (chef choice)
Fried artichokes, tomato & caper dressing, garlic breadcrumbs

Substantial - \$12 per portion

Mezze maniche, OTTO reserve ragu, parmesan
Fried calamari, 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)*

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 \$20 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



FUNCTION WINE LIST

Sparkling & Champagne

PROSECCO

2017 Pizzini Prosecco <i>King Valley, Victoria</i>	55
NV Nino Franco 'Rustico' Prosecco Superiore <i>Veneto, Italy</i>	70

AUSTRALIAN SPARKLING

NV Clover Hill 'Tasmanian Cuvee' <i>Tasmania</i>	72
NV Henschke 'Johanne Ida Selma' Blanc de Noir <i>Adelaide Hills, South Australia</i>	111

CHAMPAGNE

NV Charles Heidsieck Brut Réserve <i>Reims, France</i>	155
NV Pol Roger Brut Réserve <i>Epernay, France</i>	175

White Wines

PINOT GRIGIO

2016 Kris Pinot Grigio <i>Veneto, Italy</i>	48
2016 Franz Haas <i>Alto Adige, Italy</i>	96
2016 Jermann <i>Friuli-Venezia Giulia, Italy</i>	124

ITALIAN VARIETIES

2016 Pizzini Arneis <i>King Valley, Victoria</i>	55
2016 Dolianova 'Pendras' Vermentino <i>Sardegna, Italy</i>	66
2016 Visintini Ribolla Gialla <i>Friuli-Venezia Giulia, Italy</i>	75
2016 Bruno Giacosa 'Casa Vinicola' Roero Arneis <i>Piedmont, Italy</i>	137

SAUVIGNON BLANC

2017 Craggy Range 'Te Muna Road' <i>Martinborough, New Zealand</i>	69
2016 Seresin <i>Marlborough, New Zealand</i>	60

RIESLING

2017 Pewsey Vale - 1961 Block <i>Eden Valley, South Australia</i>	71
2016 Jim Barry - The Florita <i>Clare Valley, South Australia</i>	111

CHARDONNAY

2016 McWilliams - McW 660 Reserve <i>Tumbarumba, New South Wales</i>	58
2016 Farr Rising <i>Geelong, Victoria</i>	99
2015 Roland Lavantureux - Chablis <i>Burgundy, France</i>	109
2016 Antinori 'Bramito' <i>Umbria, Italy</i>	67

ROSE

2017 Domenica Rose of Nebbiolo <i>Beechworth, Victoria</i>	58
2016 Château de Roquefort - Corail Rose of Grenache, Syrah, Cinsault <i>Côtes de Provence, France</i>	83

Red Wines

PINOT NOIR

2015 Amisfield 'Lake Hayes' <i>Central Otago, New Zealand</i>	72
2016 Paradigm Hill 'Adesso' <i>Mornington Peninsula, Victoria</i>	104
2016 Craggy Range 'Te Muta Road' <i>Martinborough, New Zealand</i>	105
2015 Burn Cottage <i>Central Otago, New Zealand</i>	165

SHIRAZ

2015 Best's 'Bin 1' <i>Great Western, Victoria</i>	52
2014 Spinifex 'Bête Noire' <i>Barossa Valley, South Australia</i>	84
2015 Sons of Eden 'Remus' <i>Eden Valley, South Australia</i>	138
2015 Yarra Yering 'Dry Red Wine No.2' Shiraz, Viognier, Mataro, Marsanne <i>Yarra Valley, Victoria</i>	195

CABERNET

2014 Yalumba 'The Cigar' <i>Coonawarra, South Australia</i>	73
2016 Fraser Gallop 'Parterre' <i>Margaret River, Western Australia</i>	94

ITALIAN REDS

2016 Luciano Sandrone Dolcetto d'Alba Dolcetto <i>Piedmont, Italy</i>	88
2014 Isole e Olena Chianti Classico Sangiovese, Canaiolo, Syrah <i>Tuscany, Italy</i>	95
2015 Le Macchiole Bolgheri Rosso Merlot, Cabernet Sauvignon, Syrah <i>Tuscany, Italy</i>	92
2014 Tenuta Ulisse 'Amaranta' Montepulciano d'Abruzzo Montepulciano <i>Abruzzo, Italy</i>	88
2016 Gulfi Cerasuolo di Vittoria Nero d'Avola, Frappato <i>Sicily, Italy</i>	115
2016 Terre Nere Etna Rosso Nerello Mascalese, Nerello Cappuccio <i>Sicily, Italy</i>	109

Dessert (Sweet) Wines

2017 Framingham 'Noble' Riesling <i>Marlborough, New Zealand</i> (375ml)	78
2017 Ca' d'Gal 'Lumine' Moscato d'Asti Moscato Bianco <i>Piedmont, Italy</i> (750ml)	77
2014 Hauner Malvasia delle Lipari Passito Malvasia <i>Sicily, Italy</i> (375ml)	110

Beverage Package

\$20 per hour, per person

BTW by Zilzie Prosecco
BTW by Zilzie Pinot Grigio
BTW by Zilzie Shiraz
Peroni Red, Boags Premium Light
Capi Sodas, Coca Cola, Coke Zero

OTTO BRISBANE TERMS AND CONDITIONS 2018

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 is required at time of confirmation: for BYO groups up to 24 guests a deposit of \$250 is required. For BYO groups over 24 guests a deposit equal to 50% of the total menu charges will be required. If the deposit is not received by the due date, we reserve the right to cancel the booking.

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 for up to 24 guests, more than 5 days prior to the booking date the full deposit will be refunded; less than 5 days prior to the booking date will not be entitled to a refund of deposit. For a group BYO booking of over 24 guests, cancellation more than 14 days prior to the booking will be entitled to a full refund of deposit. Cancellation within 14 days 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

Decorations which are not colourfast are not accepted.

No confetti or confetti filled balloons. 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.

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