



Brisbane

Vivi Bene Mangia Bene





OTTO Brisbane

OTTO celebrates people, place and la dolce vita. Located at South Bank by the Brisbane River, OTTO Brisbane brings vibrancy and glamour to the Queensland dining scene.

Celebrate your next occasion with generous Italian fare, warm yet assured service, and a spectacular Brisbane River backdrop.

OTTO Experiences

OTTO has a reputation in the Queensland dining scene for hosting best-in-class events that exceed guest expectations. The OTTO team's knowledge, expertise and passion for hospitality, means we are dedicated to delivering exceptional events with attentive service and delicious food.

To further enhance your event at OTTO, enquire with our events team about tailored menus and classes that are available that offer your guests a most personal dining experience.

PERSONALISED MENU BY WILL COWPER

For event hosts looking to create a memorable dining experience for their guests, work with OTTO Head Chef Will Cowper to put together a personalised menu for your lunch or dinner. Sourcing the finest local ingredients and taking inspiration from the southern regions of Italy, allow Chef Will to truly tailor a menu to your taste.



The Spaces

Centrale

Positioned between OTTO's main dining room and OTTO Osteria, the Centrale table offers a group dining experience for up to 12 guests with beautiful views overlooking the Brisbane River. The central location within OTTO Ristorante ensures guests enjoy the atmosphere and buzz of the venue.

CAPACITY

Seated 12 Guests

MINIMUM SPEND REQUIREMENTS

JANUARY - OCTOBER

LUNCH

Monday and Tuesday	Not Available
Wednesday - Sunday	\$1,500

DINNER

Monday - Sunday	\$2,000
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NOVEMBER - DECEMBER

LUNCH

Monday and Tuesday	Not Available
Wednesday - Sunday	\$2,000

DINNER

Monday - Sunday	\$2,500
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Please note, minimum spend requirements are subject to change on special event days such as Riverfire, Melbourne Cup Day, Valentine's Day, and New Year's Eve, etc. For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff and 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 and are valid until 30th of June 2024. Bookings after this date are subject to any price changes should they occur.

The Spaces

Sopra

Positioned above the main dining room and boasting uninterrupted views of the Brisbane River and city skyline, Sopra offers a stunning semi-private space for a seated event or cocktail party.

CAPACITY

Seated	48 Guests
Cocktail	80 Guests

MINIMUM SPEND REQUIREMENTS

JANUARY - OCTOBER

LUNCH

Monday - Tuesday	POA
Wednesday - Thursday	\$2,000
Friday - Sunday	\$3,000

DINNER

Monday - Thursday	\$2,000
Friday - Sunday	\$3,000

NOVEMBER - DECEMBER

LUNCH

Monday - Tuesday	POA
Wednesday - Thursday	\$3,000
Friday - Sunday	\$4,000

DINNER

Monday - Thursday	\$4,000
Friday - Sunday	\$5,000



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The Spaces

Piazza

A stunning semi-private space on the ground level of the venue, the Piazza offers an intimate indoor-outdoor dining experience on the very edge of the Brisbane River.

CAPACITY

Seated	60 Guests
Cocktail	90 Guests

MINIMUM SPEND REQUIREMENTS

JANUARY - OCTOBER

LUNCH

Monday - Tuesday	POA
Wednesday - Sunday	\$8,000

DINNER

Monday - Thursday	\$8,000
Friday - Sunday	\$12,000

NOVEMBER - DECEMBER

LUNCH

Monday - Tuesday	POA
Wednesday - Sunday	\$16,000

DINNER

Monday - Thursday	\$16,000
Friday - Sunday	\$22,000



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The Spaces

OTTO Osteria

OTTO Osteria embodies aperitivo al fresco on the Brisbane River. A relaxed setting on the riverfront, it's the perfect location to enjoy canapés and drinks while taking in the view.

CAPACITY

- Option One Standing up to 25 guests for three hours
Option Two Standing up to 60 guests for three hours

MINIMUM SPEND REQUIREMENTS

OPTION ONE

JANUARY - OCTOBER

Monday - Sunday \$1,250

NOVEMBER - DECEMBER

Monday - Sunday \$1,750

OPTION TWO

JANUARY - OCTOBER

Monday - Sunday \$3,000

NOVEMBER - DECEMBER

Monday - Sunday \$4,200

Please note OTTO Osteria is only available to be booked on Monday and Tuesday for dinner events.



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The Menu

SAMPLE THREE-COURSE MENU ~ \$130

SHARING MENU SERVED FAMILY-STYLE
TO THE CENTRE OF THE TABLE

Antipasti

Caprino
Woodside goat's curd, pane carasau, truffle honey

Crudo di Pesce
Trio of raw fish, grapefruit, lime, capers, citrus oil,
nasturtium

Fiori di Zucca
Fried zucchini flowers, ricotta, pecorino, Parmesan,
pine nut cream, radicchio

Piatto Principale

Piccoli Rigatoni
Short tube pasta, blue swimmer crab, confit tomato, garlic,
chilli, basil

Agnello
Longreach lamb shoulder, gremolata

Contorni

Insalata Verde
Salad of mixed green leaves, mustard dressing

Patate Arrosto
Roasted baby kipfler potatoes, pickled onion

Dolci

Tiramisù
Coffee, mascarpone, Marsala



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The Menu

SAMPLE THREE-COURSE MENU ~ \$140

Antipasti

SHARED, SET, OR ALTERNATE SERVE

Crudo di Pesce

Trio of raw fish, grapefruit, lime, capers, citrus oil, nasturtium

Fiori di Zucca

Fried zucchini flowers, ricotta, pecorino, Parmesan, pine nut cream, radicchio

Carpaccio di Manzo

Raw 'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, Parmesan, baby rocket



Piatto Principale

SET OR ALTERNATE SERVE

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley steak, Trapanese pesto, peppers

Pesce del Giorno

Market fish, saffron cream, salsa verde

Agnello

Longreach lamb, crumbed eggplant, smoked capsicum, yoghurt



Contorni

Insalata Verde

Salad of mixed green leaves, mustard dressing

Patate Arrosto

Roasted baby kipfler potatoes, pickled onion

Dolci

SET OR ALTERNATE SERVE

Fichi

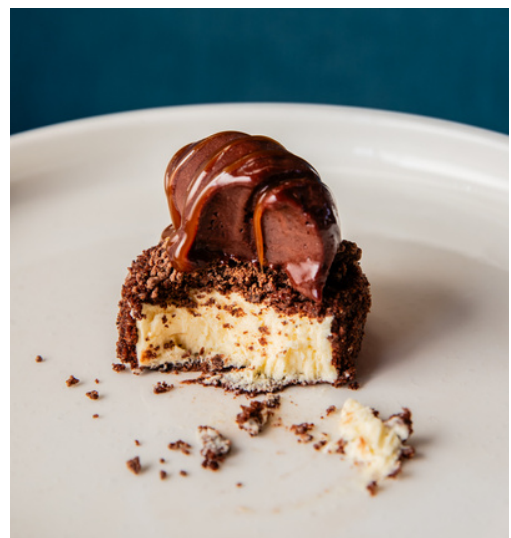
Fig, hazelnut, vanilla

Cioccolato

Dark chocolate, banana, passionfruit, brown butter

Tiramisù

Coffee, mascarpone, Marsala



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The Menu

SAMPLE THREE-COURSE MENU ~ \$150
AVAILABLE FOR GROUPS OF UP TO 55 GUESTS

Antipasti

SHARED, SET, OR ALTERNATE SERVE

Crudo di Pesce

Trio of raw fish, grapefruit, lime, capers, citrus oil, nasturtium

Fiori di Zucca

Fried zucchini flowers, ricotta, pecorino, Parmesan, pine nut cream, radicchio

Carpaccio di Manzo

Raw 'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, Parmesan, baby rocket



Piatto Principale

CHOICE OF

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley steak, Trapanese pesto, peppers

Pesce del Giorno

Market fish, saffron cream, salsa verde

Agnello

Longreach lamb, crumbed eggplant, smoked capsicum, yoghurt



Contorni

Insalata Verde

Salad of mixed green leaves, mustard dressing

Patate Arrosto

Roasted baby kipfler potatoes, pickled onion

Dolci

SET OR ALTERNATE SERVE

Fichi

Fig, hazelnut, vanilla

Cioccolato

Dark chocolate, banana, passionfruit, brown butter

Tiramisù

Coffee, mascarpone, Marsala



Please note, minimum spend requirements are subject to change on special event days such as Riverfire, Melbourne Cup Day, Valentine's Day, and New Year's Eve, etc. For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff and 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 and are valid until 30th of June 2024. Bookings after this date are subject to any price changes should they occur.

Menu Supplements

CANAPÉS ON ARRIVAL

Prosciutto di San Daniele, brioche, goat's curd, truffle honey

Arancini - Chef's selection

Chargrilled focaccia, mortadella, stracciatella, pistachio, salsa verde

\$28 PER PERSON / THREE PIECES PER PERSON

TARTARE DI PESCE

(served individually)

Raw fish of the day, capers, caperberries, charred eggplant, Marsala cracker

\$14 PER PIECE

Topped with 2g Caviar

\$34 PER PIECE

OSTRICHE

(served plated to each guest)

Oysters, natural

Oysters, fennel, ginger, finger lime

\$17 PER PERSON / TWO OYSTERS PER PERSON

PLATES TO SHARE

(served to the table - one plate per four guests recommended)

Olive marinate ~ Mixed Italian olives marinated in chilli, garlic, thyme, rosemary

\$11 PER PLATE

Caprino ~ Woodside goat's curd, pane carasau, truffle honey

\$25 PER PLATE

Affettati e grissini ~ A selection of mortadella, black truffle and squid ink salami, salami bianco

\$30 PER PLATE

TO FINISH

Formaggi misti ~ Cheese selection served with quince paste, pane carasau and fruit bread

\$15 PER PERSON



Cocktail Party Menu

Sample Canapés

CANAPÉS

CLASSIC ~ \$9 PER PIECE

Anchovy, focaccia, pickled onion, spicy capsicum pesto

Prosciutto di San Daniele, brioche, goat's curd, truffle honey

Artichoke, salsa verde

Chargrilled focaccia, mortadella, stracciatella, pistachio, salsa verde

Arancini – Chef's selection (vegetarian)

PREMIUM ~ \$14 PER PIECE

Marsala cracker, Yellowfin tuna, charred eggplant

Chargrilled Champagne lobster, lemon butter, finger lime

Crumpet, crème fraîche, caviar

SUBSTANTIAL (served in small bowls)

CLASSIC ~ \$20 PER BOWL

Aged Acquerello rice, pumpkin, sage, Parmesan

Ricotta tortellini, cacio e pepe

Braised Longreach lamb shoulder, parsnip gremolata

PREMIUM ~ \$35 PER BOWL

Gnocchetti sardi, Champagne lobster, cherry tomato, chilli, garlic, lemon oil, basil

DESSERT CANAPÉS

CLASSIC ~ \$9 PER PIECE

White chocolate and lemon brownie, torched meringue

Gelato/sorbet, seasonal flavours (served in mini bowls)

Tiramisù (served in mini bowls)

PREMIUM ~ \$10 PER PIECE

Chocolate coated gelato stick, seasonal flavours

Canapé Package

THREE-HOUR CANAPÉ EVENT

\$110 PER PERSON

8 x Classic canapé pieces (selection of four canapé varieties).

1 x Classic substantial canapés (one variety).

2 x Classic dessert canapés (selection of two varieties).

Premium canapés are an additional cost of \$14 per piece.

Premium substantial canapés are an additional \$35 per bowl.

Please note, our three-hour canapé package is our minimum offering. Additional canapés and substantial are recommended for events in excess of three hours.



Cakes

OTTO has a number of celebratory cakes baked in-house and available for your special event. A minimum of notice three business days' prior to your event is required.

OTTO Cake Menu

VANIGLIA E LIMONE

Vanilla cake filled with lemon curd and finished with vanilla Italian meringue, buttercream and seasonal berries.

VANIGLIA E LAMPONE

Vanilla cake filled with raspberry curd and finished with vanilla Italian meringue, buttercream and seasonal berries.

CIOCCOLATO E CAFFÈ

Chocolate cake filled with coffee cream and finished with coffee infused Italian meringue, buttercream and honeycomb.

CIOCCOLATO E COCO

Chocolate cake filled with white chocolate and coconut cream and finished with white chocolate infused Italian meringue, buttercream and honeycomb.

CIOCCOLATO VEGAN

Vegan chocolate cake, chocolate and coconut ganache, seasonal berries.
(vegan / nut free)

Sizes and Pricing

SMALL (up to 8 guests)	\$80
MEDIUM (up to 12 guests)	\$140
LARGE (up to 16 guests)	\$180



Menu Notes

- All menus included within this event package are subject to change at any time based on seasonality and availability.
- Coffee and tea are available on request and charged on consumption in addition to the menu price.
- All prices quoted are inclusive of GST and are valid until 30th June 2024. Bookings after this date are subject to any price changes, should they occur.
- Please note, for all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff and is not included in the minimum spend.
- The total bill for the booking is to be paid in full at the conclusion of the event.

Beverage Packages

Classic Package

\$26 PER HOUR, PER PERSON

Inclusions:

SPARKLING, WHITE, AND RED

OTTO Prosecco

Kris Pinot Grigio

Lloyd Brothers Hills & Coast Shiraz

BEER AND SOFTS

Peroni Red Lager

Heads of Noosa 3.5%

Strangelove sodas

Coca-Cola

Coke Zero

Signature Package

\$36 PER HOUR, PER PERSON

Wine inclusions may change and will be confirmed closer to the date of your event.

SPARKLING (PLEASE SELECT ONE)

La Riva dei Frati Prosecco, Veneto, Italy

NV Clover Hill 'Exceptionelle Cuvée', TAS

WHITE AND ROSÉ (PLEASE SELECT TWO)

Spinifex Rose, Barossa Valley, SA

2022 Philip Shaw 'No. 11' Chardonnay Orange, NSW

Freycinet 'Wineglass Bay' Sauvignon Blanc, Bicheno, TAS

RED (PLEASE SELECT TWO)

Antinori Peppoli Chianti Classico, Tuscany, Italy

Mulline Nouveau Pinot Noir, Geelong, VIC

Frankland 'Estate' Shiraz, Frankland River, WA

BEER AND SOFTS

Peroni Red Lager, Heads of Noosa 3.5%

Strangelove sodas, Coca Cola, Coke Zero

Beverage Menu Notes

- To ensure smooth service and availability of your preferred offerings, we ask for a pre-selection of beverages for all events.
- We recommend a selection of one sparkling wine or Champagne, two white wines, two red wines, and up to two different cocktails, if you would like to offer these on arrival.
- Peroni Red Lager and Heads of Noosa Lager, along with a selection of softs will also be offered. Spirits and digestives are available if desired.
- Please note, we require wine selection no later than seven days prior to your event to ensure delivery. Every effort is made to provide you with your selection, however vintages and pricing are subject to change without prior notice.
- Should your group size be 13 guests or less, we will be pleased for you to choose your beverages upon arrival at OTTO, if this is preferred. Please view our sample beverage menu on the next page.

Sample Beverage Menu

Cocktails on arrival

Aperol Spritz	\$19
Negroni	\$23
Espresso Martini	\$23
Strawberry Basil Smash Tanqueray gin, strawberry, basil, lime	\$24
Pink Faith Don Julio blanco tequila, Aperol, chilli, grapefruit	\$23

White Wines

2021 Gembrook Hill, Sauvignon Blanc Yarra Valley, Victoria	\$84
2022 Craggy Range Te Muna Road Sauvignon Blanc Martinborough, New Zealand	\$85
2022 L&C Poitout, Petit Chablis Chablis, France	\$112
2021 Philip Shaw No. 11 Chardonnay Orange, New South Wales	\$95
2022 Pewsey Vale 1961 Block Riesling Eden Valley, South Australia	\$88
2022 Kris Pinot Grigio Veneto, Italy	\$65

Sparkling Wine and Prosecco

NV La Riva Dei Frati Brut Prosecco Veneto, Italy	\$65
2021 Col Vitoraz Extra Brut Prosecco Valdobbiadene Veneto, Italy	\$111
NV Clover Hill, Exceptionelle Cuvée Pipers River, Tasmania	\$95
2020 Idée Fixe, Brut Rosé Margaret River, Western Australia	\$105
NV Thalia 'Traditional Method' Berriedale, Tasmania	\$98

2021 Franz Haas Pinot Grigio Alto Adige, Italy	\$108
2021 Tenuta di Tavignano Villa Torre Verdicchio Marche, Italy	\$88
2022 Thomas Wine, Braemore Semillon Hunter Valley, New South Wales	\$89

Rosé

Champagne

NV Charles Heidsieck Brut Reims	\$215
NV Pol Roger, Brut Réserve Epernay	\$245

2022 Spinifex Grenache, Mataro, Shiraz, Cinsault Barossa Valley, South Australia	\$76
2021 Chateau de l'Aumerade, Marie Christine Cinsault, Grenache, Syrah Provence, France	\$90



Red Wines

2022 Mulline, Nouveau Pinot Noir Geelong, Victoria	\$78
2020 Dicey, Bannockburn Pinot Noir Central Otago, New Zealand	\$119
2021 Poderi Luigi Einaudi Nebbiolo Langhe, Piedmont, Italy	\$129
2020 Vinchio Vaglio, I Tre Vescovi Barbera d'Asti Superiore Piedmont, Italy	\$90
2020 Bertani, Valpolicella Ripasso Corvina, Merlot, Rondinella Veneto, Italy	\$119
2020 Antinori Peppoli, Chianti Classico Sangiovese, Tuscany, Italy	\$95
2020 Tenuta di Lilliano Chianti Classico Sangiovese, Tuscany, Italy	\$107
2021 Cantale, Primitivo Puglia, Italy	\$89
2020 Suckfizzle, Cabernet Sauvignon Margaret River, Western Australia	\$137
2021 Yangarra King's Wood Shiraz McLaren Vale, South Australia	\$126
2021 Tim Smith Shiraz Barossa Valley, South Australia	\$91

Dessert & Fortified Wine

2019 Urlar Late Harvest Riesling. Gladstone, New Zealand, 375ml	\$70
NV Yalumba, Antique Muscat, Muscat Blanc a Petit Grains 375ml Eden Valley, South Australia	\$58
NV Valdelspino, El Candado, Pedro Ximenez 750ml Jerez, Spain	\$104





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