



Vivi Bene Mangia Bene  
To live well is to eat well

For all enquiries please contact our functions team

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❖ *Function Information* ❖

# The Spaces

## Rosso Room

Capacity	
Sit Down	30 people
Cocktail	40 People

### Minimum Spends

#### LUNCH / DINNER

January - October	\$2,500
November - December	\$3,000



## Mezzanino

Capacity	
Sit Down	50 people
Cocktail	70 people

### Minimum Spends

#### LUNCH / DINNER

January - October	\$3,000
November - December	\$4,800



## Wool Lift Private Dining Room

Capacity	
Sit Down	14 people
Cocktail	N/A

### Minimum Spends

#### LUNCH / DINNER

Sunday - Thursday	\$1,250
Friday & Saturday	\$1,500



## Piccolo Terrazzo - Inside & Outside

Capacity	
Sit Down	50 people
Cocktail	70 people

### Minimum Spends

#### LUNCH / DINNER

January - October (Monday- Thursday & Friday lunch)	\$5,500
Friday night, Saturday & Sunday	\$7,000
November - December all dates (Monday - Sunday)	\$7,000



## Grande Terrazzo - Inside & Outside

Capacity	
Sit Down	90 people
Cocktail	150 people

### Minimum Spends

#### LUNCH / DINNER

January - October (Monday-Thursday & Friday lunch)	\$10,000
Friday night, Saturday & Sunday	\$13,500
November - December all dates (Monday - Sunday)	\$13,500



## Terrazzo - Inside Only

Capacity	
Sit Down	24 people
Cocktail	N/A

### Minimum Spends

#### LUNCH / DINNER

January - October (Sunday - Thursday, Friday lunch & Saturday lunch)	\$2,000
Friday & Saturday night all year round	\$2,500
November - December all dates (Monday - Sunday)	\$2,500

# A La Carte Function Menus

## \$86 MENU – 2 COURSES\*

### ASSAGGI

#### CAPRINO

Woodside goat's curd, pane carasau, truffle honey

#### OLIVES

Marinated olives, capers, grissini

### PRIMI PIATTI (choice of)

#### RICCIOLA

Seared pepper crusted North Queensland black kingfish, cucumber, avruga caviar, chive oil

#### FIORE DI ZUCCHINI

Zucchini flowers fried and stuffed with ricotta and pecorino, served on caponata

#### GNOCCHI

Potato gnocchi, wild boar and sangiovese ragu, pecorino

### SECONDI PIATTI (choice of)

#### PESCE ALLA TRAPANESE

Cone Bay Barramundi, tomato, pomegranate, almond, mint

#### FILETTO DI MANZO

Black Angus beef scotch fillet, asparagus, corn, pickled mushroom salsa

#### RISOTTO

Aged Acquerello rice, assorted mushrooms and Vannella stracciatella

### CONTORNI

Potato puree  
Green salad

\*Not Available Melbourne Cup Day, New Year's Eve, Valentine's Day, Thursday to Sunday during December, or any other special event days when special pricing is implemented

## \$98 MENU – 3 COURSES

### PRIMI PIATTI (choice of)

#### RICCIOLA

Seared pepper crusted North Queensland black kingfish, cucumber, avruga caviar, chive oil

#### FIORE DI ZUCCHINI

Zucchini flowers fried and stuffed with ricotta and pecorino, served on caponata

#### GNOCCHI

Potato gnocchi, wild boar and sangiovese ragu, pecorino

### SECONDI PIATTI (choice of)

#### PESCE ALLA TRAPANESE

Cone Bay Barramundi, tomato, pomegranate, almond, mint

#### FILETTO DI MANZO

Black Angus beef scotch fillet, asparagus, corn, pickled mushroom salsa

#### RISOTTO

Aged Acquerello rice, assorted mushrooms and Vannella stracciatella

### CONTORNI

Potato puree  
Green salad

### DOLCI (choice of)

#### TORTE DI CIOCCOLATO

Milk chocolate tart, cherries, salted pistachio, coconut ice cream

#### CREMA DI LIMONE

Lemon curd, Italian meringue, crumble, kalamansi sorbet

#### TIRAMISU

Marsala mascarpone, coffee soaked biscuits, chocolate

## MENU UPGRADES TO SHARE

### CANAPES

\$17 per person / 3 pieces per person

Goat's cheese, thyme honey wafer  
Prosciutto wrapped grissini  
Prawn cocktail, baby cos

### OYSTERS

\$11 per person / 2 oysters per person

Freshly shucked  
Sydney rock oysters,  
eschalot red wine vinaigrette

### PLATES TO SHARE

We recommend 1 plate for 4 guests for the following - all served to the tables:

#### CAPRINO - \$19 per plate

Woodside goat's curd, pane carasau, truffle honey

#### OLIVES - \$14 per plate

Marinated olives and capers, grissini

#### CANTALUPO - \$29 per plate

San Daniele prosciutto, burrata, rockmelon

#### FORMAGGI MISTI - \$38 per plate

Selection of cheeses to share, pane carasau

All menus subject to change without notice, based on seasonality and availability

Coffee and tea available on request and charged on consumption

A 7 course Degustation menu is also available on request.  
Subject to availability and conditions may apply.

# Sharing Menu with B.Y.O. Wine

**\$89 – 3 COURSES TO SHARE**  
**INCLUDES B.Y.O. AND SERVICE CHARGE**

**BEVERAGES**

## SHARED ENTREES

*To begin:*

### CAPRINO

Woodside goat's curd, pane carasau, truffle honey

### OLIVES

Marinated olives, capers, grissini

*...and then some more entrees:*

### CANTALUPO

San Daniele prosciutto, burrata, pickled rockmelon

### FIORE DI ZUCCHINI

Zucchini flowers fried and stuffed with ricotta and pecorino, served on caponata

### RICCIOLA

Seared pepper crusted North Queensland black kingfish, cucumber, avruga caviar, chive oil

## SHARED MAIN COURSES

*Dishes served "family style" in the centre of the table:*

### SPALLA D'AGNELLO BRASATA

Braised lamb shoulder, carrot, tarragon, parsley, reggiano

### SALMONE ALLA TRAPANESE

Salmon Fillet, tomato, pomegranate, almond, mint

## CONTORNI

Green salad  
Mash potato

## DOLCI

*Make sure you leave space for:*

### TIRAMISU

Marsala mascarpone, coffee soaked biscuits, chocolate

**BYO APPLIES TO WINE AND CHAMPAGNE ONLY,  
AND TO A MAXIMUM OF ONE BOTTLE PER PERSON**

Cocktails, beer, cider,  
mineral water and soft drinks  
are all available for purchase from OTTO.

Cocktails and beer can be pre-selected.  
We would be happy to help you choose  
some arrival cocktails,  
a selection of beer  
or some welcome drinks  
for your party.

The full OTTO Wine List  
is also at your disposal,  
should you wish to supplement  
your own supply.

A corkage charge for BYO is incorporated into the  
share menu price of \$89 per person.

\*Minimum 13 guests

\*BYO wine and champagne - maximum 1 bottle per person

\*Not available Friday or Saturday dinner,

not available during November and December

or on special event days eg. Mother's Day or Valentine's Day.

\*Menu subject to change without notice based on seasonality and availability.

\*Cheese, coffee and tea can be ordered from our a la carte menu and charged on consumption.

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

\*Pricing guaranteed until 30<sup>th</sup> June 2017. All bookings after this time are subject to any price increases should they occur.

\*All other beverages charged on consumption.

# Cocktail Function Menu

## Canapés

### SEAFOOD

\$6.50 per piece

Baccala, crostini  
Tuna, avruga caviar, eggplant, apple  
Prawn cocktail, baby cos  
Oyster, eschalot, red wine vinaigrette

### MEAT

\$5.50 per piece

Prosciutto wrapped grissini  
Beef tartare, preserved truffles, parmesan, hazelnuts, crostini  
Carbonara arancini, parmesan aioli  
Chicken liver pate, preserved cherries, pistachio  
Vitello Tonnato

### VEGETARIAN

\$5.00 per piece

Crumbed buffalo mozzarella, arrabiata sauce  
Goat's cheese and thyme honey wafer  
Buffalo ricotta, semi-dried tomatoes, olive tapenade, crostini

### SUBSTANTIAL

\$11.00 per dish

Gnocchetti sardi, Bolognese ragu  
Meatballs, napolitana sauce, parmesan  
Orecchiette, cherry tomatoes, olives, basil  
Fried bug meat, chilli aioli

## Canapé Packages

### 3 HOUR CANAPE PACKAGE

\$60.00 per person

Chef's Selection  
8 x Mixed canape pieces  
2 x Substantial dishes

### 4 HOUR CANAPE PACKAGE

\$75.00 per person

Chef's Selection  
10 x Mixed canape pieces  
2 x Substantial dishes

## Cakes

We would be delighted to provide a celebratory cake on request, with orders placed a minimum of 24 hours prior to your function.

Please find our list of OTTO cakes below

### OTTO CAKES OPTIONS

- OTTO DELUXE CHOCOLATE CAKE  
White chocolate sponge, whipped dark chocolate ganache
- OTTO COCONUT CAKE  
Coconut mousse, mango and passionfruit compote, coconut dacquoise
- OTTO VEGAN CHOCOLATE CAKE  
Buckwheat sponge, dark cacao mousse

### SIZES AND PRICING

- SMALL (up to 12 people) \$140
- MEDIUM (up to 16 people) \$180
- LARGE (up to 20 people) \$220

### PREFER TO BRING YOUR OWN CAKE?

If you would like to supply your own cake please advise us prior to your function.

If the cake is a replacement to dessert, a cakeage charge of \$15 per person applies for plating and service.

If the cake is served in addition to dessert, and served finger pieces on trays, the cakeage fee can be waived.

Please note we are unable to store ice cream cakes.

*(Cakes which may be deemed offensive by other diners will not be served)*

## Champagne & Sparkling Wines

### Sparkling

NV Phillip Shaw Edinburgh Chardonnay/Pinot Noir	Orange, NSW	60
2009 Croser <i>Blanc de Blanc</i>	Adelaide Hills, SA	108

### Prosecco

NV Christmont <i>La Zona</i>	King Valley, VIC	55
2014 Col Vetoraz	Veneto, Italy	78

### Sparkling Red

NV Ulithorne Flamma Sparkling Shiraz	McLaren Vale, SA	177
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### Champagne

NV Piper Heidsieck Brut (V)	Reims, France	120
NV Taittinger <i>Prestige Rosé</i>	Reims, France	171
NV Charles Heidsieck Brut Reserve	Reims, France	155

## White Wines

### Pinot Grigio/Pinot Gris

2015 Stefano Lubiana Pinot Gris (V)	Granton, Tas.	74
2015 Antonutti Pinot Grigio Collio	Friuli, Italy	61
2016 St Michael Eppan <i>Anger</i> Pinot Grigio	Alto Adige, Italy	76

### Other Italian Whites

2015 Adalia <i>Singan</i> Soave	Veneto, Italy	69
2014 Quealy <i>Turbul</i> Friulano	Mornington, VIC	67
2015 Thick as Thieves <i>The Love Letter</i> Sylvaner	King Valley, VIC	66

### Sauvignon Blanc & Semillon

2016 De Iuliis Semillon	Hunter Valley, NSW	60
2015 Villa Maria <i>Templar</i> Sauvignon Blanc 🌱	Marlborough, NZ	85
2016 Sorrenberg Sauvignon Blanc/Semillon	Beechworth, VIC	89

### Riesling

2016 Vickery	Eden Valley, SA	64
2015 Crawford River	Condah, VIC	98

### Chardonnay

2015 Tyrrell's Moon Mountain	Hunter Valley, NSW	48
2013 Bird On A Wire (V)	Yarra Valley, Vic	97
2016 Phillip Shaw No.11	Orange, NSW	75

## Rose Wines

2016 Whistler <i>Dry as a Bone</i> Rosé	Barossa, SA	67
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## Red Wines

### Pinot Noir

2016 Airlie Bank	Yarra Valley, Vic	56
2013 Charteris	Central Otago, NZ	96
2016 Journey	Yarra Valley, Vic	75

### Shiraz & Blends

2014 Gemstone Organic Shiraz (V)	McLaren Vale, SA	50
2014 Eloquesta Boy with Fruit No.2	Mudgee, NSW	66
2013 Otto <i>Nostrano</i> Sangiovese Syrah	Geographe, WA	68
2014 Yalumba Paradox Shiraz (V)	Barossa, SA	90

### Cabernet Sauvignon & Blends

2013 Vasse Felix Cabernet Sauvignon	Margaret River, WA	81
2012 Crawford River Cabernet/Merlot	Condah, VIC	70

### Italian Reds

2012 Sottimano Pajolero Barbera d'Alba	Piedmont, Italy	113
2015 Poderi del Paradiso Chianti <i>Colli Senesi</i>	Tuscany, Italy	67
2013 Perticaia Montefalco Rosso	Umbria, Italy	94

## Dessert Wines

### Italian Sweet Wines

2015 Massolino Moscato D'Ásti <i>750ml</i>	Piedmont, Italy	82
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### Australian Sweet Wines

2010 McWilliams <i>Morning Light</i> - 375ml	Mudgee, NSW	69
Pennyweight <i>Tawny</i> - 750ml	Beechworth, Vic	121

## Premium Magnum Wines (1.5 Litres)

### For that special occasion...

Our premium magnum wines have been carefully selected to enhance your dining experience.

Please contact our Functions Team for available quantities of the below wines before placing your order.

If you have something special in mind, let us know and our Sommelier will do their best to source it for you.

### Champagne

***None currently in house - please ask for availability***

### Vini Rosso

2011 Pegasus Bay Pinot Noir	Canterbury, NZ	233
2008 Woodlands <i>Shelley Anne</i> Cabernet Sauvignon 🌱	Margaret River, WA	385

🌱 Denotes Organic wine

## Other Beverages

### Beer & Cider

Peroni Nastro Azzurro	Italy	10
Asahi Super Dry	Japan	10
James Boag's Premium Light	TAS	9
Moo Brew Pilsner	TAS	11
The Feral ~Hop Hog American Pale Ale	W.A	11
Lord Nelson Three Sheets Pale Ale	NSW	10
Sydney Brewing Lovedale Lager	NSW	10
The Hills Cider - Apple Cider	SA	10

Standard spirits	10
Premium spirits	15 - 25
Cocktails	19 - 20
Liqueurs	10
Soft drinks	5.5
Italian Soft drinks	6
Fresh fruit juices	8
Acqua Panna Still Water	500 mls 6 1 litre 10
San Pellegrino sparkling water	500 mls 6 1 litre 10

- Please add 10% for public holiday surcharge for all beverages
- We do not have a walk up bar or pay as you go facility
- A full a la carte wine list is available upon request
- Wine vintages and prices are subject to change without notice
- All wine selections subject to availability

(V) = Vegan friendly wines

## BEVERAGE PACKAGE

**\$48pp for 3 hours / \$58pp for 4 hours**

Available with the A la Carte Function menus and the Sharing menu

### Sparkling

NV Christmont La Zona Prosecco *King Valley, VIC*

### White (Please choose one)

2015 Bleadsdale Chardonnay *Adelaide Hills, SA*

2016 Yalumba Y Series Pinot Grigio, *SA*

### Red (Please choose one)

2015 Kapuka Pinot Noir *Marlborough, NZ*

2015 Gemtree Shiraz *McLaren Vale, SA*

### Beer

Birra Moretti / James Boag's Light

### Other

Soft drinks / Tap Water

-Beverage package applies to the entire group  
-Mineral water is not included  
-No substitutions  
-Selections subject to change without notice  
-Beverage package is only available for 12 or more people

## Third Party Suppliers

To assist you with your event, we have compiled a list of third party suppliers. We are able to arrange this for you, however there will be an extra charge on the quote to cover expenses such as GST. Our suppliers would be glad to hear from you directly.



Flowers **Summers Floral**: 02 9328-2475 [www.summersfloral.com.au](http://www.summersfloral.com.au)



Audio Visual **Totem**: Simon Whittle 0412-316-875 [www.totempd.net.au](http://www.totempd.net.au)



Balloons **Balloon Saloon**: 02 9344-9955 [www.balloonsaloon.com.au](http://www.balloonsaloon.com.au)



Water Taxi **VIP Water Taxis**: 0418-847-777 [www.vipwatertaxis.com.au](http://www.vipwatertaxis.com.au) (please contact directly)

# OTTO Terms & Conditions

**BOOKING CONFIRMATION** – PLEASE COMPLETE, SIGN AND RETURN THIS FORM TO US WITH THE SPECIFIED DEPOSIT INSTRUCTIONS TO ENSURE YOUR BOOKING IS CONFIRMED. TENTATIVE RESERVATIONS WILL ONLY BE HELD FOR 48 HOURS. OTTO RESERVES THE RIGHT TO CANCEL YOUR RESERVATION SHOULD THIS SIGNED TERMS AND CONDITIONS PAGE NOT BE RECEIVED IN THIS TIME. ALL CHANGES CAN ONLY BE DONE DIRECTLY WITH THE FUNCTION COORDINATOR BETWEEN THE HOURS OF 9AM-5PM, MONDAY TO FRIDAY.

## DEPOSIT – A LA CARTE OR COCKTAIL FUNCTIONS

50% OF MINIMUM SPEND REQUIREMENT IS PAYABLE AT THE TIME OF CONFIRMATION. IF THE DEPOSIT IS NOT RECEIVED BY THE DUE DATE, THE BOOKING WILL BE CANCELLED.

## DEPOSIT – SHARING MENU WITH B.Y.O. 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.

**PAYMENT** – PAYMENT IS REQUIRED AT THE CONCLUSION OF THE EVENT AND ONLY 1 CREDIT CARD WILL BE ACCEPTED UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE WITH THE FUNCTIONS MANAGER. GIVEN THE NATURE OF CREDIT CARD PAYMENTS FROM THE 1<sup>ST</sup> AUGUST 2014 MULTIPLE CREDIT CARD PAYMENTS CAN RESULT IN EXTENSIVE DELAYS. IT IS RECOMMENDED THAT CASH IS USED WHEN SEVERAL PEOPLE ARE CONTRIBUTING TO THE FINAL PAYMENT.

**CREDIT/DEBIT CARD SURCHARGE** - 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.

THE OUTSTANDING BALANCE IS TO BE SETTLED ON THE DAY OF YOUR FUNCTION. OTTO DOES NOT OFFER ACCOUNT FACILITIES.

**NUMBERS** - GUARANTEED NUMBERS ARE REQUIRED 3 WORKING DAYS PRIOR TO YOUR FUNCTION. THE CHARGES WILL APPLY TO GUARANTEED MINIMUM NUMBERS, OR THE FINAL HEAD COUNT, WHICH EVER IS GREATER.

## CANCELLATIONS – A LA CARTE AND COCKTAIL FUNCTION

CANCELLATIONS ARE TO BE MADE IN WRITING. IN THE EVENT OF A CANCELLATION OF A RESTAURANT OR TERRAZZO BOOKOUT, THE FULL DEPOSIT WILL BE REFUNDED IF THE CANCELLATION IS MADE MORE THAN 60 DAYS PRIOR TO THE FUNCTION. CANCELLATIONS MADE LESS THAN 60 DAYS PRIOR TO THE FUNCTION DATE WILL NOT BE ENTITLED TO A REFUND OF DEPOSIT. IN THE EVENT OF A CANCELLATION OF A BOOKOUT OF THE ROSSO ROOM, MEZZANINO, WOOL LIFT OR INSIDE TERRAZZO, THE FULL DEPOSIT WILL BE REFUNDED IF THE CANCELLATION IS MADE MORE THAN 21 DAYS PRIOR TO THE FUNCTION. CANCELLATIONS MADE LESS THAN 21 DAYS PRIOR TO THE FUNCTION DATE WILL NOT BE ENTITLED TO A REFUND OF DEPOSIT. IN SOME INSTANCES, WE MAY BE ABLE TO TRANSFER THE DEPOSIT TO A LATER DATE WITHIN A REASONABLE TIME FRAME HOWEVER THIS IS AT THE DISCRETION OF THE FUNCTIONS MANAGER.

## CANCELLATIONS – SHARING MENU WITH B.Y.O. WINE

CANCELLATIONS ARE TO BE MADE IN TO BE MADE IN WRITING. IN THE EVENT OF A CANCELLATION, POSTPONEMENT OR TRANSFER OF THE DATE FOR A GROUP BOOKING, MORE THAN 5 DAYS PRIOR TO THE FUNCTION DATE THE FULL DEPOSIT WILL BE REFUNDED. CANCELLATIONS MADE LESS THAN 5 DAYS PRIOR TO THE FUNCTION DATE WILL NOT BE ENTITLED TO A REFUND OF DEPOSIT.

## NO SHOW – SHARING MENU AND B.Y.O 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.

**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 RISTORANTE ACCEPTS NO RESPONSIBILITY FOR DAMAGE OR LOSS OF MERCHANDISE, EQUIPMENT OR PERSONAL ARTICLES LEFT IN THE RESTAURANT, PRIOR TO, DURING OR AFTER A FUNCTION.

**DELIVERY & COLLECTION OF GOODS** - OTTO RISTORANTE WILL ONLY ACCEPT DELIVERY OF GOODS ON THE DAY OF THE FUNCTION UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

**FOOD & BEVERAGES** - OTTO RISTORANTE DOES NOT PERMIT FOOD OR BEVERAGES TO BE BROUGHT ONTO THE PREMISES WITH THE EXCEPTION OF WINE AND CHAMPAGNE FOR THE SHARING MENU WITH B.Y.O. WINE AS WELL AS PRE ARRANGED B.Y.O. CAKE.

PLEASE NOTE THAT ALL FOOD AND BEVERAGES LISTED WITHIN THIS PACKAGE ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON SEASONALITY AND AVAILABILITY.

**DECORATIONS** – DECORATIONS AND CAKES THAT ARE DEEMED TO BE OFFENSIVE (EG: TRADITIONAL HEN'S PARTY PARAPHERNALIA) ARE NOT PERMITTED. WE RESERVE THE RIGHT TO REFUSE ENTRY TO ANYONE NOT ADHERING TO THIS CONDITION. DECORATIONS WHICH ARE NOT COLOURFAST ARE NOT ACCEPTED. NO CONFETTI. OTTO DOES NOT ALLOW SPARKLERS OR CANDLES WHERE THE FLAME IS EXPOSED. WHILST WE ARE HAPPY TO ACCEPT PRIOR DELIVERY OF ITEMS FOR YOUR FUNCTION SUCH AS GIFT BAGS, FLOWERS, PLACE CARDS ETC, IT IS THE RESPONSIBILITY OF THE HOST TO ENSURE THEY ARE PLACED FOR THE START OF THE FUNCTION. ITEMS LEFT MUST BE COLLECTED WITHIN 48 HOURS OF THE CONCLUSION OF THE EVENT AS OTTO WILL NOT ACCEPT RESPONSIBILITY FOR ITEMS REMAINING ON THE PREMISES AFTER THIS TIME.

**SIGNAGE/PLACE CARDS/MISC.** - OTTO IS NOT RESPONSIBLE FOR PLACE CARDS, TABLE LISTS, TABLE NUMBERS, SIGNAGE OR OTHER, ASIDE FROM PRINTED MENUS. WE MAY BE ABLE TO OFFER THE ABOVE FOR A SUPPLEMENTARY FEE OF \$50 FOR EACH EXTRA REQUESTED HOWEVER WE REQUIRE A MINIMUM OF 48 BUSINESS HOURS NOTICE.

**MUSIC** – OTTO DOES NOT PERMIT ANY PERSONAL MUSIC, AUDIO OR AMPLIFICATION (INCLUDING MICROPHONES) IN THE DINING AREA. ALL ENTERTAINMENT FOR EXCLUSIVE USE OF PRIVATE ROOMS OR SPACES IN OTTO IS SUBJECT TO MANAGEMENT APPROVAL. OTTO RETAINS COMPLETE DISCRETION OF MUSIC AND NOISE LEVELS AT ALL TIMES TO VARY OR CEASE ENTERTAINMENT LEVELS THAT DO NOT COMPLY WITH APPLICABLE LAW OR WHICH MAY CAUSE OTTO TO BREACH THE LEASE AGREEMENT.

**PRICE VARIATIONS** - EVERY ENDEAVOUR IS MADE TO MAINTAIN PRICES AS ORIGINALLY QUOTED; HOWEVER, THEY MAY CHANGE WITHOUT NOTICE.

**HOURS** - STANDARD DURATION FOR FUNCTIONS IS 4.5 HOURS FOR LUNCH AND 5 HOURS FOR AN EVENING FUNCTION. 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 4.30PM. ALL DINNER FUNCTIONS MUST CONCLUDE AT 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 THE LAW THAT INTOXICATED PERSONS ARE REMOVED FROM LICENSED PREMISES.

**SERVICE FEE** - FOR ALL GROUP RESERVATIONS A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE FINAL BILL AS A GRATUITY AND IS PAID DIRECTLY TO THE WAITSTAFF. THE TOTAL BILL FOR THE EVENING IS TO BE PAID IN FULL AT THE COMPLETION OF YOUR MEAL.

**PUBLIC HOLIDAYS** - AN ADDITIONAL 10% SURCHARGE WILL APPLY TO FOOD & BEVERAGES ON ALL PUBLIC HOLIDAYS. HOWEVER, IT WILL NOT APPLY TO THE SET PRICE FUNCTION MENUS.



