



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	\$7,000
(Monday - Sunday)	



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	\$13,500
(Monday - Sunday)	



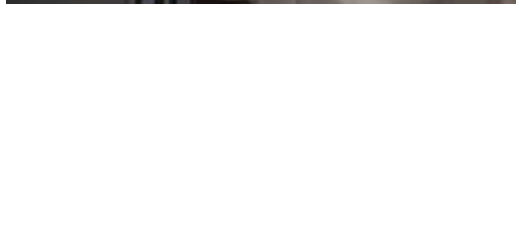
Terrazzo - Inside Only

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	\$2,500
(Monday - Sunday)	



A La Carte Function Menus

\$79 MENU – 2 COURSES*

PRIMI PIATTI (choice of)

CRUDO DI SALMONE
Cured and pepper seared salmon,
pickled fennel, orange, pistachio,
salmon roe

PROSCIUTTO
San Daniele prosciutto, ricotta,
capsicum, tomatoes, olives,
capers, basil, focaccia

BURRATINA
Burratina, heirloom tomatoes,
pomegranate, almonds, mint

SECONDI PIATTI (choice of)

PESCE BARRAMUNDI
Humpty Doo barramundi,
globe artichokes, celery, green olives,
raisins, pomegranate, almond salad

GUANCIA DI MANZO
Braised beef cheek,
Jerusalem artichoke, broccolini,
grape salsa

RISOTTO
Aged Acquerello rice, spinach,
cavolo nero, pine nuts, 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

\$99 MENU – 3 COURSES

PRIMI PIATTI (choice of)

CRUDO DI SALMONE
Cured and pepper seared salmon,
pickled fennel, orange, pistachio,
salmon roe

CARPACCIO DI MANZO
Beef carpaccio, truffle dressing,
aioli, capers, parmesan, rocket

BURRATINA
Burratina, heirloom tomatoes,
pomegranate, almonds, mint

SECONDI PIATTI (choice of)

PESCE BARRAMUNDI
Humpty Doo barramundi,
globe artichokes, celery, green olives,
raisins, pomegranate, almond salad

FILETTO DI MANZO
250g Riverina angus beef
scotch fillet mbs 3+
mushroom puree, pickled mushroom

RISOTTO
Aged Acquerello rice, spinach,
cavolo nero, pine nuts, stracciatella

CONTORNI
Potato puree
Green salad

DOLCI (choice of)

MOUSSE ALLA GIANDUIA
Milk chocolate and hazelnut mousse,
stracciatella ice cream

CRÈME BRÛLÉE
Vanilla and rum crème brûlée,
cherries, Pannetone ice cream

TIRAMISU ICE CREAM
Tiramisu ice cream, coffee soaked
Savoiard biscuits, Marsala

\$119 MENU – 3 COURSES

ASSAGGI

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

PRIMI PIATTI (choice of)

CRUDO DI SALMONE
Cured and pepper seared salmon,
pickled fennel, orange, pistachio,
salmon roe

CARPACCIO DI MANZO
Beef carpaccio, truffle dressing,
aioli, capers, parmesan, rocket

GNOCCHI
Potato gnocchi, pork and porcini
ragu

FIORE DI ZUCCHINI
Zucchini flowers, ricotta,
pecorino, caponata

SECONDI PIATTI (choice of)

PESCE BARRAMUNDI
Humpty Doo barramundi,
globe artichokes, celery, green
olives, raisins, pomegranate,
almond salad

CONTROFILETTO DI MANZO
250g Grainge Signature
beef sirloin mbs 3+
smoked tomato, capsicum,
capers, oregano

RISOTTO
Aged Acquerello rice, spinach,
cavolo nero, pine nuts, stracciatella

STROZZAPRETI
Twisted pasta, banana prawns,
garlic, chilli, olives, tomato
and calamari ragu

DOLCI (choice of)

MOUSSE ALLA GIANDUIA
Milk chocolate and hazelnut
mousse,
stracciatella ice cream

SEMIFREDDO ALL'A ACETO
BALSAMICO
Balsamic semifreddo, fresh berries,
strawberry sorbet

PANNA COTTA
Coconut panna cotta, pineapple
and passionfruit sorbet

TIRAMISU ICE CREAM
Tiramisu ice cream, coffee soaked
Savoiard biscuits, Marsala

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

Coffee and tea available on request
and charged on consumption

Menu Upgrades – To Share

CANAPES ON ARRIVAL

\$17.50 per person / 3 pieces per person
Roved waiter service

Squid ink cracker, whipped tuna, salmon roe
Prosciutto wrapped grissini
Arancini, truffle, parmesan

OYSTERS

\$11 per person / 2 oysters per person
Served to the table

Freshly shucked
Sydney rock oysters,
eschalot red wine vinaigrette

PLATES TO SHARE

*The following share plates are all served to the middle of the dining tables
We recommend 1 plate per 4 guests*

CAPRINO - \$19 per plate

Woodside goat's curd, pane carasau, truffle honey

OLIVES - \$14 per plate

Marinated olives and capers, grissini

PROSCUITTO - \$30 per plate

San Daniele prosciutto,
dwarf truffle peaches, lavosh

FORMAGGI MISTI - \$38 per plate

To be served after dessert

Selection of cheeses to share, pane carasau

TIRAMISU TO SHARE

\$10 per person

Tiramisu to share is available as an upgrade to the \$79 two course menu

Marsala mascarpone, coffee soaked Savoiardi biscuits, chocolate

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

...then some more entrees:

PROSCIUTTO

San Daniele prosciutto, dwarf truffle peach, lavosh

CRUDO DI SALMONE

Cured and pepper seared salmon,
pickled fennel, orange, pistachio, salmon roe

BURRATINA

Burratina, heirloom tomatoes, pomegranate,
almonds, mint

SHARED MAIN COURSES

Dishes served "family style" to the centre of the table:

AGNELLO

Spiced lamb shoulder,
yoghurt, cucumber, mint

PESCE BARRAMUNDI

Humpty Doo barramundi,
globe artichokes, celery, green olives, raisins,
pomegranate, almond salad

CONTORNI

Green salad
Potato puree

DOLCI

Make sure you leave space for:

TIRAMISU

Marsala mascarpone, coffee soaked Savoiardi biscuits,
chocolate

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

Cocktails, beer, cider,
mineral water, soft drinks, coffee and tea
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.

PLEASE NOTE, THE FOLLOWING CONDITIONS APPLY:

*Minimum 8 guests

*BYO wine and champagne - maximum 1 bottle per person

*Not available Friday dinner or Saturday dinner (January to November),

*Not available all day Thursday, Friday & Saturday or Sunday lunch in December.

*Not available on special event days eg. Mother's Day, Valentine's Day, Melbourne Cup 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 31st December 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

\$7.50 per piece

Oyster, eschalot, red wine vinaigrette (\$5.50)
Baccala fritters, lemon aioli
Tuna tartare, eggplant, apple, avruga caviar
Squid ink cracker, whipped tuna, salmon roe
Crostini, anchovy, tomato, caper, olive, basil

MEAT

\$6.50 per piece

Prosciutto wrapped grissini
Beef tartare, mustard, horseradish, crostini
Crumbed buffalo taleggio, speck, dwarf truffle peach
Gnocco fritto, David Blackmore bresaola MBS 9+, gorgonzola, vin santo
Tart of figs, prosciutto, goat's curd, olive

VEGETARIAN

\$6.00 per piece

Crumbed buffalo taleggio, tartare sauce
Cannoli, goat's cheese, truffle honey
Arancini, truffle, parmesan

VEGETARIAN continued

Buffalo ricotta, semi-dried tomato, olive tapenade, crostini
Tartlet of mushrooms, quail egg

SUBSTANTIAL

\$12.00 per dish

Gnochetti sardi, cherry tomatoes, baby octopus, capers, olives
Orecchiette, cherry tomatoes, eggplant, basil, ricotta
Braised beef cheek, Jerusalem artichoke, grape salsa

DESSERT CANAPES

\$6.00 per piece

Chocolate tart, raspberry
Tiramisu
Macarons

Canapé Packages

3 HOUR CANAPE PACKAGE

\$76.00 per person

8 x Canape pieces (2 x seafood, 3 x meat, 3 x vego)
2 x Substantial dishes

4 HOUR CANAPE PACKAGE

\$90.00 per person

10 x Canape pieces (3 x seafood, 4 x meat, 3 x vego)
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 LAMINGTON CAKE

Victoria sponge, summer berry compote, mascarpone cream, salted pistachio

OTTO OPERA CAKE

Orange and coffee 'Opera' gateau, orange poppyseed cake, coffee buttercream, chocolate ganache (gluten and nut free)

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.

Champagne & Sparkling Wines

Sparkling

NV Phillip Shaw Edinburgh Chardonnay/Pinot Noir	Orange, NSW	60
2012 Oakridge <i>Blanc de Blanc</i>	Yarra Valley, VIC	85

Prosecco

NV Christmont <i>La Zona</i>	King Valley, VIC	59
2014 Col Vetoraz	Veneto, Italy	78

Sparkling Red

NV Ulithorne Flamma Sparkling Shiraz	McLaren Vale, SA	115
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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	79

Other Italian Whites

2016 Suavia Monte Carbonare Soave	Veneto, Italy	92
2014 Les Crêtes - Mon Blanc	Valle d'Aosta, Italy	84
2015 Thick as Thieves <i>The Love Letter</i> Sylvaner	King Valley, VIC	66

Sauvignon Blanc & Semillon

2017 Thomas Braemore Semillon	Hunter Valley, NSW	73
2015 Villa Maria <i>Templar</i> Sauvignon Blanc 🌱	Marlborough, NZ	85
2016 Sorrenberg Sauvignon Blanc/Semillon	Beechworth, VIC	82

Riesling

2016 Vickery	Eden Valley, SA	71
2017 Jasper Hill Georgia's Paddock	Heathcote, VIC	91

Chardonnay

2015 Tyrrell's Hunter Valley	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
2014 Clevedon Hills	Clevedon, NZ	52
2013 Charteris	Central Otago, NZ	98
2016 Journey	Yarra Valley, Vic	75

Shiraz & Blends

2014 Gemstone Organic Shiraz (V)	McLaren Vale, SA	50
2014 Eloquesta Boy with Fruit No.2 (V)	Mudgee, NSW	70
2013 Otto <i>Nostrano</i> Sangiovese Syrah	Geographe, WA	68
2012 Rolfbinder Weysen Shiraz	Barossa, SA	114

Cabernet Sauvignon & Blends

2014 Vasse Felix Cabernet Sauvignon	Margaret River, WA	81
2013 Crawford River Cabernet/Merlot	Condah, VIC	70

Italian Reds

2012 Sottimano Pairoloero Barbera d'Alba	Piedmont, Italy	113
2015 La Viola - Oddone Sangiovese	Romagna, Italy	73
2013 Perticaia Montefalco Rosso	Umbria, Italy	97

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

2009 Pyramid Valley - Howell Family Cabernet Franc	Hawkes Bay, NZ	232
2008 Woodlands <i>Shelley Anne</i> Cabernet Sauvignon 🌱	Margaret River, WA	385

🌱 Denotes Organic wine

Other Beverages

Beer & Cider

Peroni Nastro Azzurro	Italy	11
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	11
Sydney Brewing Lovedale Lager	NSW	11
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



Audio Visual **Totem**: Simon Whittle 0412-316-875 www.totempd.net.au



Balloons **Balloon Saloon**: 02 9344-9955 www.balloonsaloon.com.au



Water Taxi **VIP Water Taxis**: 0418-847-777 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 1ST 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 (EXCLUDING THE SHARING MENU WITH BYO WINE).

