

# WINTER ON BOSSLEY ROOFTOP

AS THE CITY COOLS DOWN, BOSSLEY ROOFTOP IS WARMING UP – HOST YOUR NEXT EVENT WITH US

Transformed into a cocoon of warm indulgence – think crackling fire pits, baskets of fluffy blankets, festoon lights and the delicious scent of comfort food in the air.

We'll be celebrating the season with a complimentary winter tippie on us, along with warm fresh donuts, just like your favourite market treat. It's our little way of adding a touch of magic to every rooftop event this winter.

## WINTER TIPPLE, ANYONE?

Warm up from the inside out with our favourite seasonal sips

- Spiced Mulled Wine – warmed and poured by our team to order
- Ember Toddy – a cheeky twist on the classic
- Hot Chocolate – like a hug in a mug

## COMFORT FOOD, DONE RIGHT.

Get cosy with our hearty canapés

- Shepherd's Pie - with a crispy golden top
- Lamb and Rosemary Pithivier – buttery, flaky perfection
- Braised Beef Cheek – slow cooked melt in your mouth
- Pulled Pork Tostadas - with a pineapple zing
- Warm Apple Pie – dripping with salted caramel

## BRING ON NOSTALGIA

Nostalgic, hearty, and hands-on – our winter food stations are made for sharing

- Fondue Station - golden, bubbling cheese served with charcuterie
- Pea & Smoked Pork Hock Soup - crusty bread
- Toasted S'mores - gooey Nutella, strawberries & choc chip cookies

## AND THE BEST BIT? STAY THE NIGHT ON US.

We'll include a hotel room for the night to keep the good vibes rolling.

Terms, conditions, minimum spends apply.

For events between May – August.



# **BOSSELEY**

**ROOFTOP**

**WINTER EVENT GUIDE**



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“OF COURSE I’M ON THE LIST –  
I’M ON EVERY LIST.”





## BOSSLEY ROOFTOP EXCLUSIVE

Experience Melbourne's ultimate rooftop venue, combining all Terrace Rooms and the Bossley Rooftop. With skyline views, an indoor-outdoor setting for up to 250 guests, lounge furniture, and lush greenery, this space is perfect for any occasion—stunning by day, breathtaking by night.

### Features:

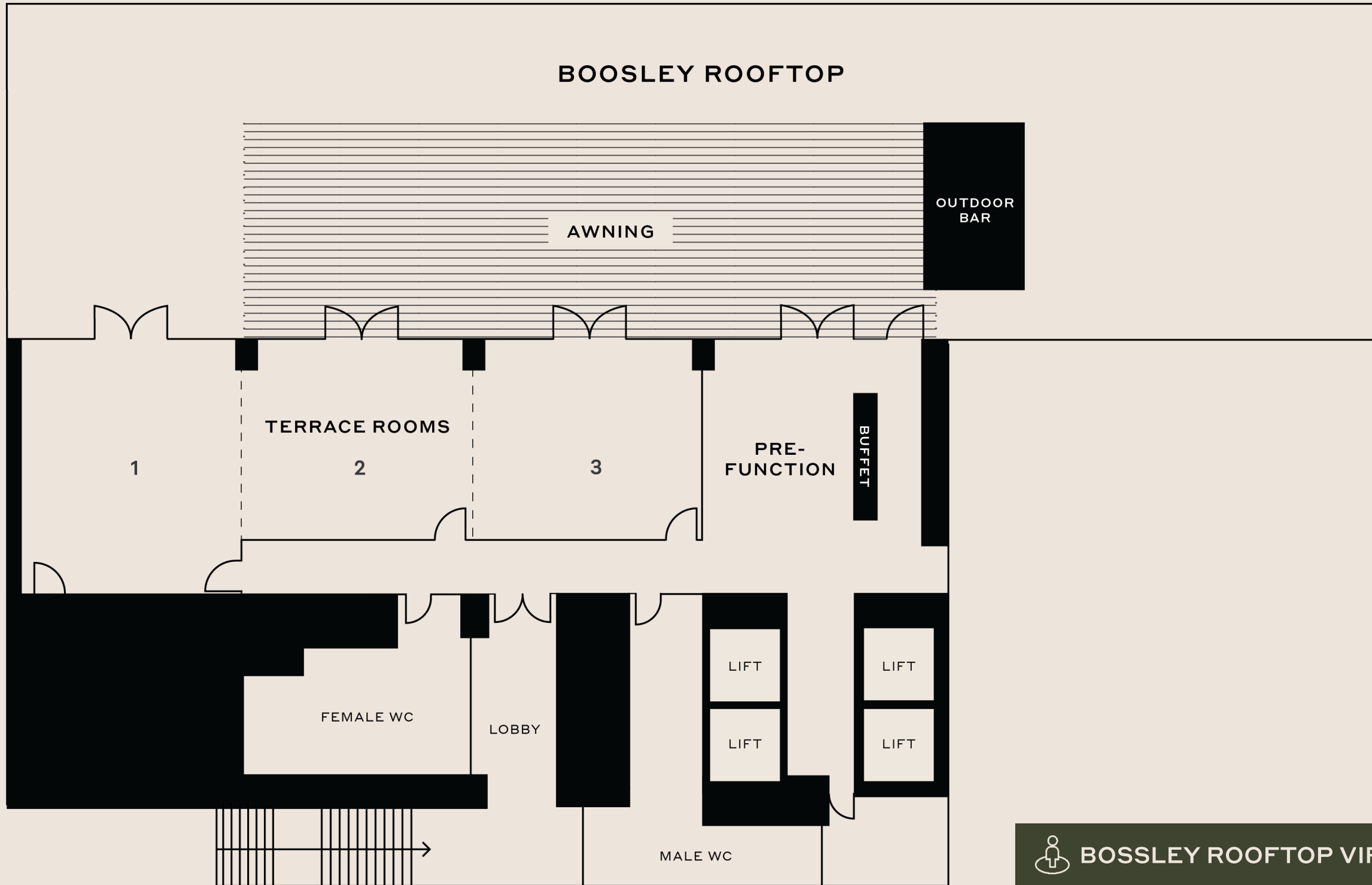
- Private rooftop with Melbourne skyline views
- Terrace Rooms with flexible divider walls and 3 x 75-inch LCD screens
- Outdoor bar, mobile bar cart, umbrellas, heating, screens & awning.

COCKTAIL 250

Minimum spends apply



BOSSLEY ROOFTOP VIRTUAL TOUR



 BOSSLEY ROOFTOP VIRTUAL TOUR

“SKIP THE SCHEDULE AND STAY FOR  
THE SKYLINE.”





# BBQ FEASTING MENU

Minimum 100 guests.

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes.

## ANTIPASTO & CHARCUTERIE GRAZING STATION

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh, Noisette bread

## LIVE BBQ STATION FROM THE GREEN EGG

Sticky lamb ribs, Gippsland

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun

Prawn cutlet, chilli, garlic, coriander

Corn ribs, paprika, olive oil, chipotle sauce

Octopus, chorizo, salsa verde

Bourbon glazed beef short rib

## SIDES

Celeriac & apple slaw

Crispy potato, duck fat, rosemary, parmesan

Charred greens, smoked almond pangrattato

Radicchio, pickled fennel, orange, balsamic, olive oil

## DESSERT

Mini Magnum ice creams



Menu subject to change. Dietary options available.



## CANAPÉ PACKAGES

Minimum 30 guests required  
Each person will receive two servings  
of each selected Canapé and one  
serving of each selected substantial.

**1 HOURS**  
Choose two canapés.

**2 HOURS**  
Choose three canapés and one  
substantial canapé.

**3 HOURS**  
Choose four canapés and two  
substantial canapés.

**4 HOURS**  
Choose five canapés and three  
substantial canapés.

**5 HOURS**  
Choose six canapés and three  
substantial canapés.

We have recommended canapé  
packages based on the duration of  
the event plus we can create a  
customised canapé selection by  
adding additional options.



## HOT & COLD

Tuna tartare, pickled chilli, black sesame, gaufrettes  
Whipped goats cheese, pea, truffle, mint tartlets  
Gippsland steak tartare tart, Dijon mayo,  
horseradish crème fraiche  
Tomato infused croute, dehydrated tomato,  
Yarra Valley fetta  
Lamb rillettes, fennel & herb crumb, seeded mustard  
Prawn, crispy potato, lime aioli  
Slow cooked beef pie, cheddar cheese, pepper,  
truffle aioli  
Pumpkin flower, tempura, sweet corn, ricotta  
Jamon croquette, chimmichurri  
Peking duck wonton, blackened chilli dressing

## WINTER WARMER CANAPÉS

Shepherd's pie, crispy potato  
Lamb & rosemary pithivier, slow cooked lamb,  
puff pastry

## SUBSTANTIALS

Roast pulled lamb, potato pure, oregano, smoked almond  
Vodka rigatoni, tomato sugo, chilli, ricotta, basil  
Pulled pork, milk bun, pico de gallo, chipotle mayonnaise  
Grilled chicken skewer, Massaman curry, coriander  
Beer battered flathead fillets, chips, tartare sauce  
Mini wagyu hamburger, secret sauce, pickle, American  
cheese, milk bun  
Charred corn ribs, paprika, jalapeno & lime salsa  
Banh mi, crispy pork, chilli, pate, pickled slaw  
Orecchiette pasta, cauliflower, peas, dill, mint, spinach,  
herb pangrattato

## WINTER WARMER SUBSTANTIALS

Slow cooked braised beef cheek, mashed potato, jus  
Pulled pork, pineapple, avocado, coriander, tostada

## DESSERT

Coconut panna cotta, mango & pineapple salsa  
Selection of macaroons  
Lemon meringue tartlet, vanilla tart, lemon curd,  
torched meringue  
Selection of mini cheesecakes  
Cannoli, orange, chocolate, macadamia nuts  
Selection of mini magnums

## WINTER WARMER DESSERT

Warm apple pie, salted caramel sauce



# FOOD STATIONS

Minimum 30 guests for all food stations

## OYSTERS, CAVIAR & VODKA

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, salmon roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots

## CHARCUTERIE

Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread

## PAELLA

Spanish chorizo, calamari, green lip mussels, prawns, capsicum, saffron rice

## AUSSIE DESSERT

Nostalgic Australian dessert station

- Deconstructed pavlova, vanilla cream, fresh berries
- Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate
- Iced VoVo tart, marshmallow, raspberry, coconut
- Gaytime truffles, caramel, milk chocolate

## WINTER WARMER STATIONS

Add a touch of warmth to your rooftop event with these interactive winter food stations.

### FONDUE STATION

Golden, bubbling cheese fondue served with charcuterie.

### PEA & SMOKED PORK HOCK SOUP

Served with crusty bread.

### TOASTED S'MORES

Goey Nutella, strawberries & choc chip cookies.



Menu subject to change. Dietary options available. Winter warmers exclusively available for events between May – August.

## BEVERAGE PACKAGES

### DELUXE

#### SPARKLING

Zilzie BTW Sparkling, Murray Darling

#### WHITE

Zilzie BTW Chardonnay, Murray Darling

Zilzie BTW Sauvignon Blanc, Murray Darling

#### RED

Zilzie BTW Pinot Noir, Murray Darling

Zilzie BTW Shiraz, Murray Darling

#### BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

#### NON-ALCOHOLIC

Assorted soft drink, juices, still and sparkling water

Choose from 2-5 hour packages; includes a selection of sparkling, two whites and two reds from Zilzie BTW, beers, soft drinks, sparkling water and juices

### ESTATE

#### SPARKLING

Marty's Block Brut Cuvee, SA

#### WHITE

Motley Cru Pinot Grigio, VIC

Cloud Street Sauvignon Blanc, VIC

#### ROSÉ

Dalfarras Rosato Rose, VIC

#### RED

Marty's Block Cabernet Shiraz, SA

Cloud Street Pinot Noir, VIC

#### BEER

Carlton Draught

Stone & Wood

Great Northern Super Crips

#### NON-ALCOHOLIC

Assorted soft drink, juices, still and sparkling water

Choose from 2-5 hour packages; includes a selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

### PREMIUM

#### SPARKLING

Mumm Marlborough Brut Prestige, NZ

#### WHITE

Frogmore Creek Riesling, TAS

Hentley Farms V&V Chardonnay, SA

Yabby Lake Pinot Gris, VIC

#### ROSÉ

Dominique Portet Rose, VIC

#### RED

Tar & Roses Shiraz, VIC

Sticks Pinot Noir, VIC

La Boca Malbec, AR

#### BEER & CIDER

Carlton Draught

Asahi

Great Northern Super Crips

Somersby Cider

#### NON-ALCOHOLIC

Assorted soft drinks, juices, still & sparkling water

Choose from 2-5 hour packages; includes a premium selection of Australian and NZ wines including a sparkling, three whites, three reds, beers, cider, soft drinks, sparkling water and juices.

### KING VALLEY

Premium Italian varietals from Dal Zotto Winery, King Valley Victoria

#### SPARKLING

'Pucino' Prosecco

#### WHITE

Pinot Grigio

Arneis

#### ROSÉ

Rosato

#### RED

Sangiovese

Barbera

#### BEER

Carlton Draught

Asahi

Great Northern Super Crisp

#### NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

Choose from 2-5 hour packages; includes a selection of premium wines from Dal Zotto Winery from King Valley, Victoria. Including a prosecco, two whites, rosé and two reds, a selection of beers, cider, soft drinks, sparkling water and juices





## BEVERAGE UPGRADES

### FREE-FLOW COCKTAILS

Add a selection of three cocktails  
 Four Pillars Bloody Shiraz Gin Spritz  
 Four Pillars Spicy Pineapple Margarita  
 Four Pillars Yuzu & Peach Gin Spritz  
 Hausmix Caipirinha  
 Hausmix Passionfruit Martini

### SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption.

### COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption.

### NON ALCOHOLIC

Non 0% wine alternative, beers, assorted soft drinks, juices, still and sparkling water

### BEER & CIDER PACKAGE

Add an additional beer or cider to your package of choice

Carlton Draught  
 Little Creatures Pale Ale  
 Peroni 'Nastro Azzuro'  
 Asahi 'Super Dry'  
 Great Northern Super Crisp  
 Stone and Wood Pale Ale  
 Balter XPA  
 Balter Captain Sensible  
 Matso's Ginger Beer  
 Corona  
 Heineken  
 Somersby Apple Cider  
 Peroni 'Nastro Azzuro' 0.0%

**WINTER TIPPLE, ANYONE?**  
 Choose one complimentary tippie on us this winter:

- Spiced Mulled Wine
- Ember Toddy
- Hot Chocolate

Menu subject to change. Winter warmers exclusively available for events between May – August.





## GET IN TOUCH

Whatever the occasion, come just as you are and do as Bossley would do: savour every sip, bite and moment in between.

**Bossley Rooftop**  
Level 2 – 186 Exhibition Street  
Melbourne VIC 3000

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“COME UP FOR THE ESSENTIALS –  
FRESH AIR, GOOD DRINKS  
AND GREAT VIEWS”