

# BOSSELEY

WEDDINGS



Photo credit: @quint.photography

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

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## BOSSLEY ROOFTOP CEREMONY

Say “I do” with the Melbourne skyline as your witness, and our rooftop as your aisle.

Whether it’s a close circle or a full guest list, Bossley Rooftop is where your ‘I do’ will feel extraordinary. From a golden hour to a glittering skyline, we’ll set the stage - you just need to arrive and look fabulous.

### CEREMONY PACKAGE

from \$3000

#### Inclusions:

Exclusive two hour use of Bossley Rooftop

Two speakers and microphones

Audio visual support on the day

Speak to our experienced AV supplier, Myles AV, to create a custom lighting and sound package that brings your vision to life.

Photo credit: @locus\_photo



## OUR GIFT TO YOU

When the last toast is made, we welcome you into the luxurious comfort of our Deluxe Suite with a complimentary wedding night stay at Rydges Melbourne.

With a late check out included, start your first day as a married couple with a sleep in or leisurely breakfast - just the way it should be.

Your guests?

We've got them covered too. With special rates, they can stay and celebrate without the worry of getting home.

Because if they're part of your story, they're part of ours.

Photo credit: @hayleyhickmanphotography

BOSSLEY ROOFTOP EXCLUSIVE





## BOSSLEY ROOFTOP EXCLUSIVE

Experience Melbourne's ultimate rooftop venue, combining Bossley Rooftop with the indoor terrace spaces.

With skyline views, an indoor-outdoor setting for up to 250 guests, lounge furniture, and lush greenery, this space is perfect for your special day. Stunning by day, breathtaking by night.

Features:

- Private rooftop with Melbourne skyline views
- Terrace Rooms
- Outdoor bar, umbrellas, heating, screens & awning



COCKTAIL 250  
SEATED 80

Minimum spends apply

 VIRTUAL TOUR





## COCKTAIL WEDDING PACKAGE - \$200 pp

4 hour duration. Minimum of 60 guests required.

### FOOD & BEVERAGE PACKAGE

Ten canapés

Three substantial canapés

One dessert canapé

Charcuterie station

Four hour deluxe beverage package

Complimentary cakeage served roaming

### VENUE INCLUSIONS

Complimentary wedding night stay in a Rydges Deluxe Suite

2 x wireless handheld microphones - for toasts and thank yous

Ambient uplighting

DJ or acoustic duo compatible speaker system  
(75 decibel limit applies)

AV support for up to 6 hours

One dedicated security guard for the duration of the event

# SAMPLE COCKTAIL MENU

## COCKTAIL MENU

**HOT & COLD** – Please choose five, each guest will receive two each

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, chimichurri  
Peking duck wonton, blackened chilli dressing

**SUBSTANTIALS** – Please choose three, each guest will receive one each

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

**DESSERTS** – Please choose one, each guest will receive one each

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

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."



## BEVERAGE PACKAGE

### WINES

#### 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

### BEERS

Carlton Draught

Stone & Wood

Great Northern Super Crisp

### NON-ALCOHOLIC

Assorted Soft Drinks

Still and Sparkling Water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."







## SEATED WEDDING PACKAGE - \$275 pp

5 hour duration. Minimum of 50 guests required.

### FOOD & BEVERAGE PACKAGE

Cocktail on arrival  
Two chef's selection canapés on arrival  
Noisette sourdough, cultured butter  
Entrée served alternating  
Main served sharing  
Roaming dessert or dessert station  
Five hour deluxe beverage package  
Cakeage

### VENUE INCLUSIONS

Complimentary wedding night stay in a Rydges Deluxe Suite  
2 x wireless handheld microphones - for toasts and thank yous  
Ambient uplighting  
DJ or acoustic duo compatible speaker system  
(75 decibel limit applies)  
AV support for up to 6 hours  
One dedicated security guard for the duration of the event

SAMPLE SEATED MENU

SEATED WEDDING MENU

TO START

Noisette sourdough, cultured butter

ENTRÉE – Please choose two, served alternating

- Local handmade burrata, kale, pickled tomato, Noisette sourdough
- Snapper ceviche, nam jim, citrus, coconut, lotus root
- Crispy skin Szechuan duck breast, celeriac apple remoulade, oyster mushroom
- Gippsland beef carpaccio, pink peppercorn, chipotle mayo, watercress, charred onion

MAINS – Served sharing

- Slow cooked lamb leg, Gippsland, rosemary, garlic, jus
- Pumpkin ravioli, burnt Noisette, candied walnuts, sage, ricotta
- King dory, Lakes Entrance, chimichurri, lemon

SIDES – Served sharing

- Mixed leaves, olive oil, balsamic
- Roasted kipfler potatoes, rosemary, pink salt, lemon

DESSERTS – Served roaming

- Peanut butter ice cream, waffle cone, popcorn, chocolate sauce
- Chocolate chip cookie s'mores, marshmallow
- Warm apple pies, salted caramel sauce

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."

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BEVERAGE PACKAGE

WINES

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

BEERS

- Carlton Draught
- Stone & Wood
- Great Northern Super Crisp

NON-ALCOHOLIC

- Assorted Soft Drinks
- Still and Sparkling Water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."

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## ENHANCEMENTS

### COCKTAILS ANYONE?

FROM \$20 pp

From an espresso martini to a spicy margarita, or design your own unique wedding cocktail.

### TIRAMISU TOWER

\$15 pp

A decadent stack of Tiramisu with layers of coffee, white chocolate, mascarpone and Kahlua - sealed with a signature dusting by the newly weds.

### CHAMPAGNE TOWER

FROM \$580

55 glass champagne tower with your choice of bubbles or champagne.

### PERSONALISED MENU

\$3 pp

Add a special touch with custom menus featuring your names.

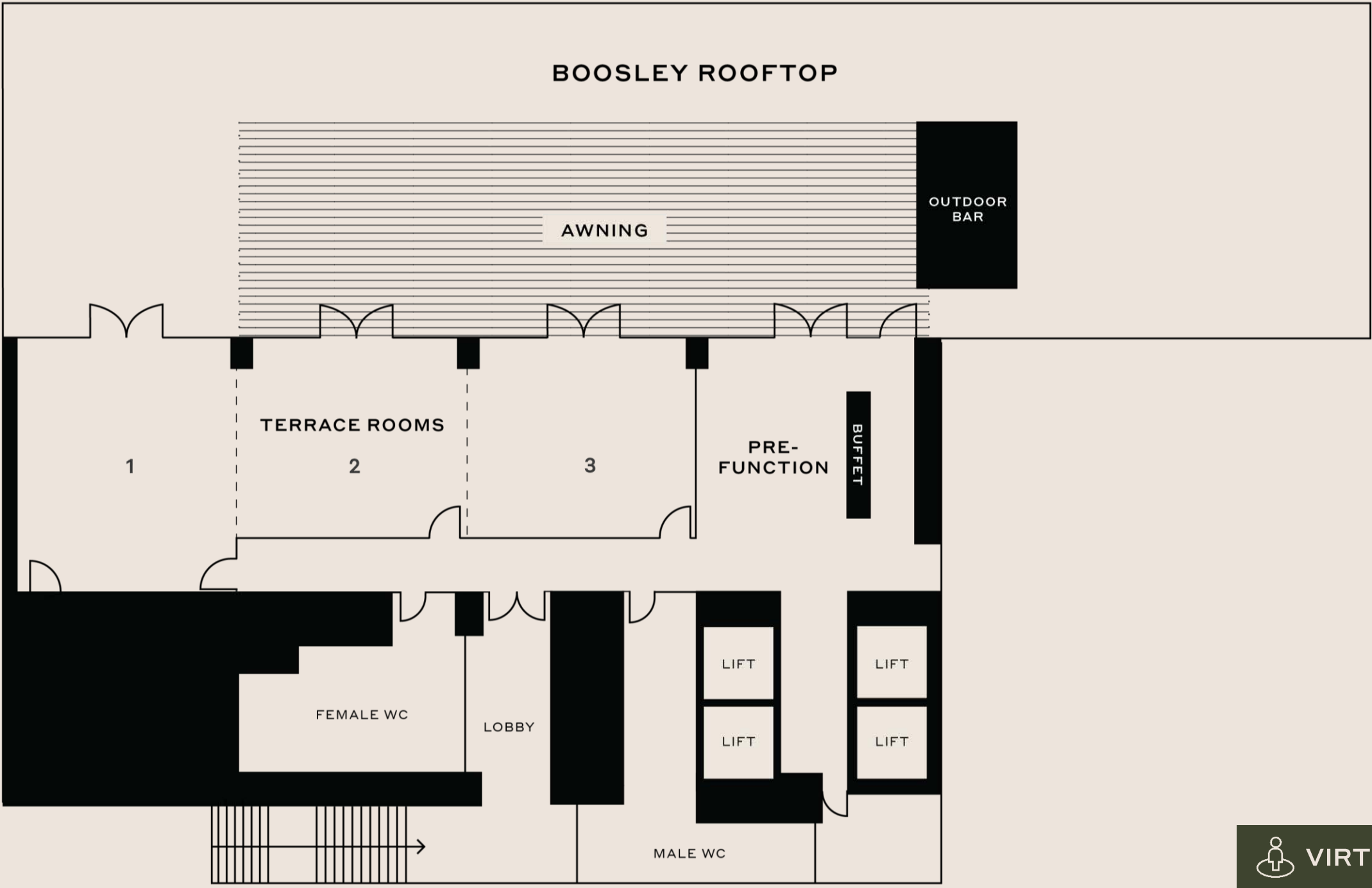
### CORKAGE

\$60 per bottle, with a limit of one bottle per 10 guests. Service provided by our team.

### POST WEDDING BOSSLEY BAR OFFER

Enjoy 20% off post wedding drinks at Bossley Bar. Offer available for a day wedding.

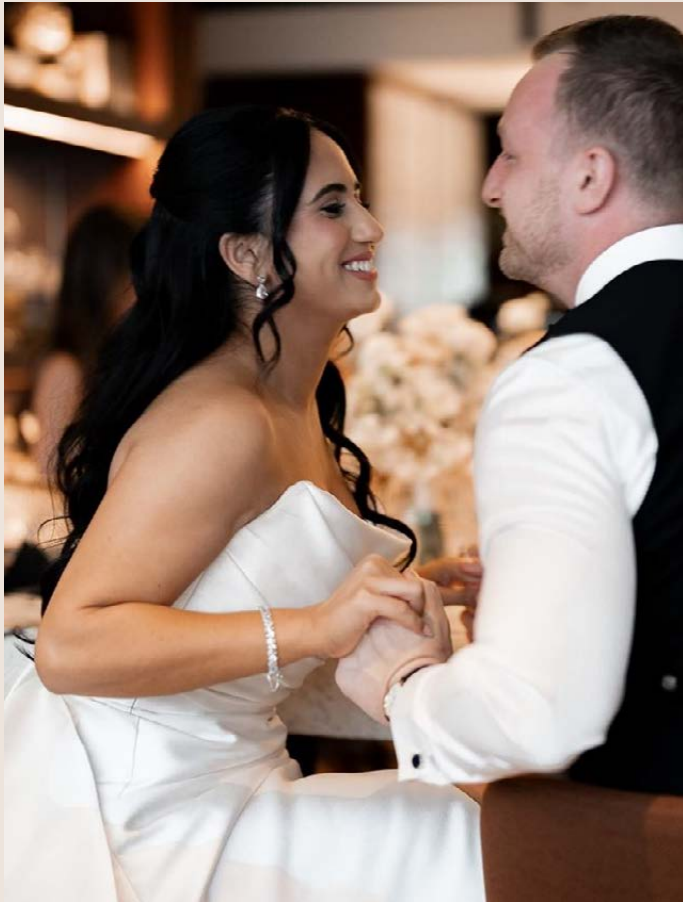
BOSSLEY ROOFTOP FLOORPLAN



 VIRTUAL TOUR



**BOSSLEY PRIVATE DINING**



## LITTLE BOSSLEY

Intimate, intentional, and absolutely unforgettable.

In Bossley's opinion, when it comes to weddings, small doesn't mean scaled back, it means dialled in.

For intimate weddings, elopements or any celebration with a smaller guest list and a big sense of occasion, it's all about Little Bossley.

Enter through Little Bossley's private doors and welcome your guests with a celebratory sip, before settling in at the communal table for fourteen.

With a seasonal Melbourne-centric menu, Bossley knows how to make micro moments feel monumentally special.

SEATED 14

Minimum spends apply

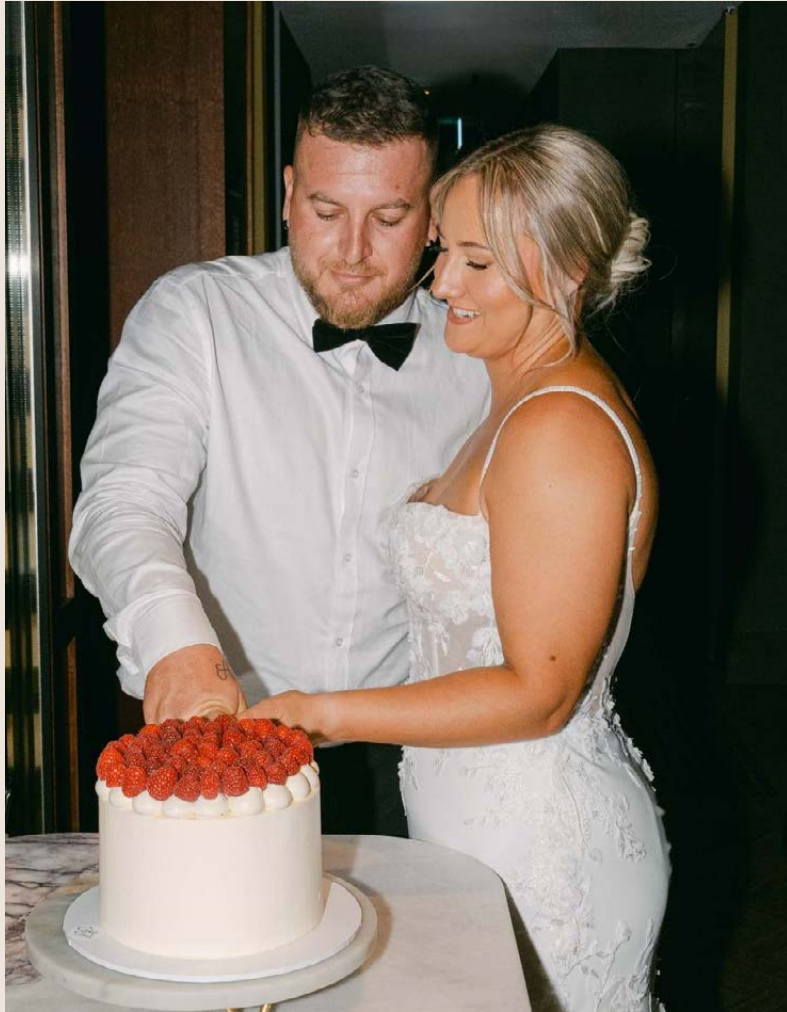


VIRTUAL TOUR

Photo credit: @quint.photography

WEDDINGS AT BOSSLEY | LITTLE BOSSLEY





## BOSSLEY PRIVATE DINING EXCLUSIVE

This chic urban private dining room is a nod to Bossley's bold opinions and signature style, synonymous with the city she loves.

The Private Dining Room offers an intimate atmosphere seating up to 44 - perfect for a stylish wedding celebration that feels elevated, effortless, and entirely your own.

Make a statement arrival through Little Bossley's private entrance for cocktails and canapés, before moving through to the Private Dining Room for the main event.

Bossley is known for being a little outrageous, so you can expect extra attention and all the finishings, no matter your wedding style.

SEATED 44  
COCKTAIL 70

Minimum spends apply

 VIRTUAL TOUR

Photo credit: @emmahawkins\_photography

WEDDINGS AT BOSSLEY | PRIVATE DINING EXCLUSIVE





## SEATED WEDDING PACKAGE - \$185 pp

4 hour duration. Minimum of 14 guests required.

### FOOD & BEVERAGE PACKAGE

A glass of sparkling or a Bossley chosen cocktail on arrival

Two chef's selection canapés on arrival

Noisette sourdough, cultured butter

Your choice of Feasting or Plated Menu

Cakeage

Four hour House Beverage Package

### VENUE INCLUSIONS

Complimentary wedding night stay in a Rydges Deluxe Suite

70 inch screen available to share your love story with your guests  
(Available only in Private Dining Room)



# BOSSLEY PRIVATE DINING SAMPLE MENU

## FEASTING MENU

*All served sharing*

### TO START

Noisette sourdough, cultured butter

### SMALL

Stracciatella, pear, hot honey, stone baked Turkish bread  
Beef carpaccio, golden raisin, smoked crème fraiche, watercress,  
pine nut  
Kingfish ceviche, chilli, lime, macadamia Pangrattato

### LARGE

T-bone 800g, 28 days aged, Gippsland, VIC  
Pan seared snapper, Port Phillip, chimichurri, lemon  
Roasted half chicken, charred corn, Tuscan cabbage

### SHARED SIDES

Triple cooked chips, confit garlic aioli  
Iceberg, orange, fennel, hazelnut, pickled cucumber, green goddess

### DESSERTS – Please choose two

Bossley's Snickers, salted caramel, milk chocolate, peanuts  
Tiramisu, coffee, white chocolate, mascarpone, Kahlua

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."

## PLATED MENU

*All served alternating*

### TO START

Noisette sourdough, cultured butter

### SMALL – Please choose two

Stracciatella, pear, hot honey, stone baked Turkish bread  
Beef carpaccio, golden raisin, smoked crème fraiche, watercress,  
pine nut  
Kingfish ceviche, chilli, lime, macadamia Pangrattato  
Octopus, fennel, labneh, green olive

### LARGE – Please choose two

Eye fillet 200g, 28 days aged, Gippsland, VIC  
Duck & chorizo ragu, fresh rigatoni, Grana Padano  
Grilled cauliflower steak, miso, parsley, oregano, pomegranate  
Pan seared snapper, Port Phillip, chimichurri, lemon

### SHARED SIDES

Triple cooked chips, confit garlic aioli  
Iceberg, orange, fennel, hazelnut, pickled cucumber, green goddess

### DESSERTS – Please choose two

Bossley's Snickers, salted caramel, milk chocolate, peanuts  
Tiramisu, coffee, white chocolate, mascarpone, Kahlua  
Apple, ginger crumble, vanilla bean ice cream  
Local cheese selection, quince paste, fruit bread

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."

## BEVERAGE PACKAGE

### WINES

Dal Zotto 'Pucino' Prosecco  
Ross Hill Maya Chardonnay  
Shaw and Smith Sauvignon Blanc  
Turkey Flat Rose  
Counterpoint Shiraz  
Luna Estate Pinot Noir

### BEERS & CIDER

Carlton Draught  
Balter XPA  
Somersby Cider

### NON-ALCOHOLIC

Assorted Soft Drinks  
Still and Sparkling Water

"THANKFULLY GREAT WINE WITH BORING PEOPLE IS STILL A GREAT WINE."

Menu subject to change. Dietary options available.



Photo credit: @emmahawkins\_photography

## ENHANCEMENTS

CHAMPAGNE ON ARRIVAL \$10 pp  
Upgrade welcome drink to a glass of French champagne

OYSTERS ON ARRIVAL \$12 pp  
Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.

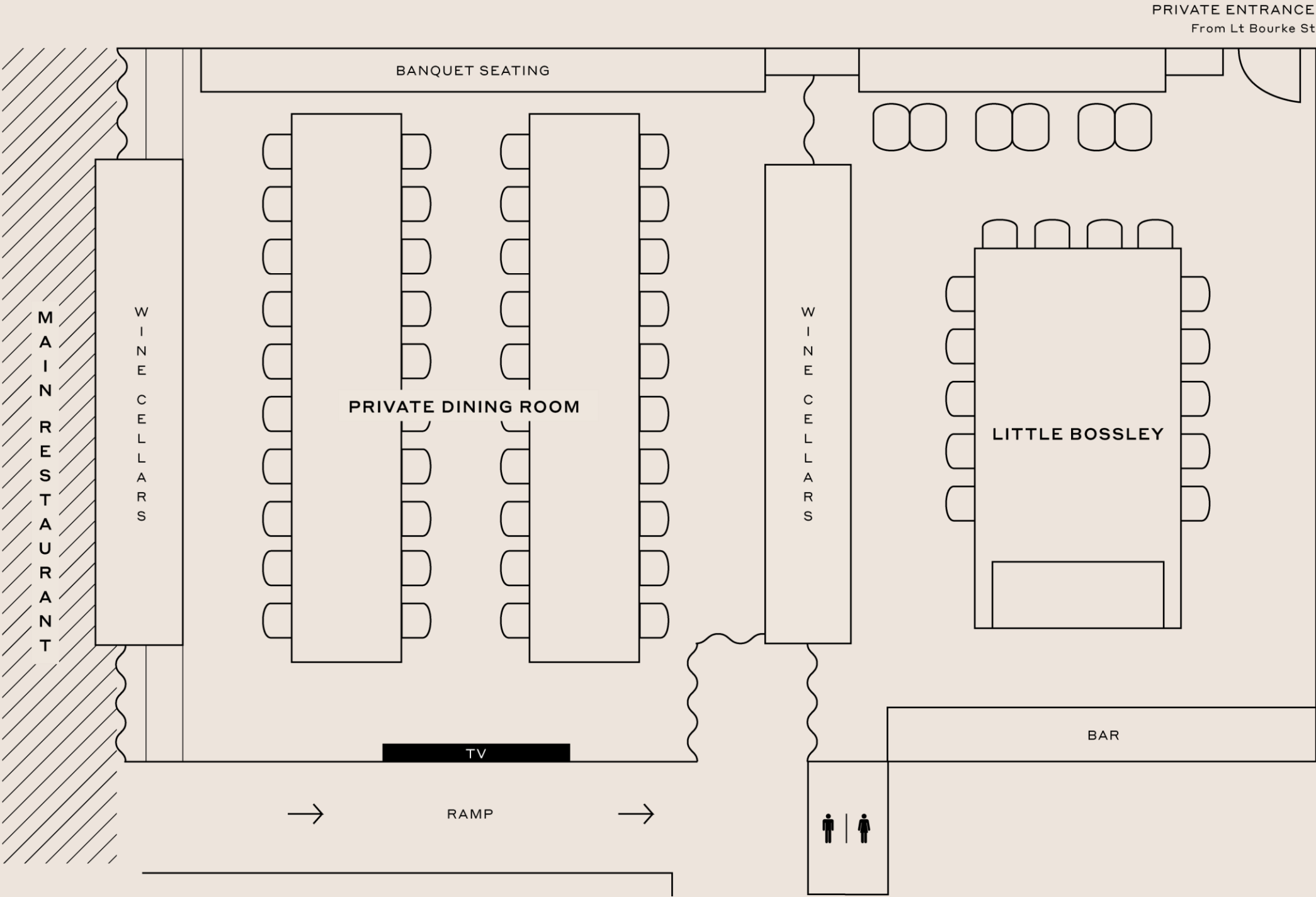
COCKTAIL STATION \$125 - 2HR  
Add the theatrics of a personal bartender who will serve 2 bespoke cocktails. Cocktails charged on consumption.

CHAMPAGNE TOWER FROM \$580  
55 glass champagne tower with your choice of bubbles or champagne.

TIRAMISU TOWER \$15 pp  
A decadent stack of tiramisu with layers of coffee, white chocolate, mascarpone and Kahlua—sealed with a signature dusting by the newly weds.



# BOSSLEY PRIVATE DINING FLOORPLAN



 VIRTUAL TOUR

BOSSLEY RESTAURANT EXCLUSIVE





Photo credit: @hayleyhickmanphotography



## BOSSLEY RESTAURANT EXCLUSIVE

If bigger is better - and as Bossley would say, 'when is it not?'.  
Bossley Restaurant offers a stunning setting for wedding celebrations.

Whether it's an elegant long lunch or a dinner that turns into dancing, the full Bossley Restaurant is yours.

With seating for up to 114 and interiors styled to impress at every angle, it's the kind of space that feels as good as it looks.

You bring the love story—we'll bring the wine, the food, and all the atmosphere that makes it unforgettable.

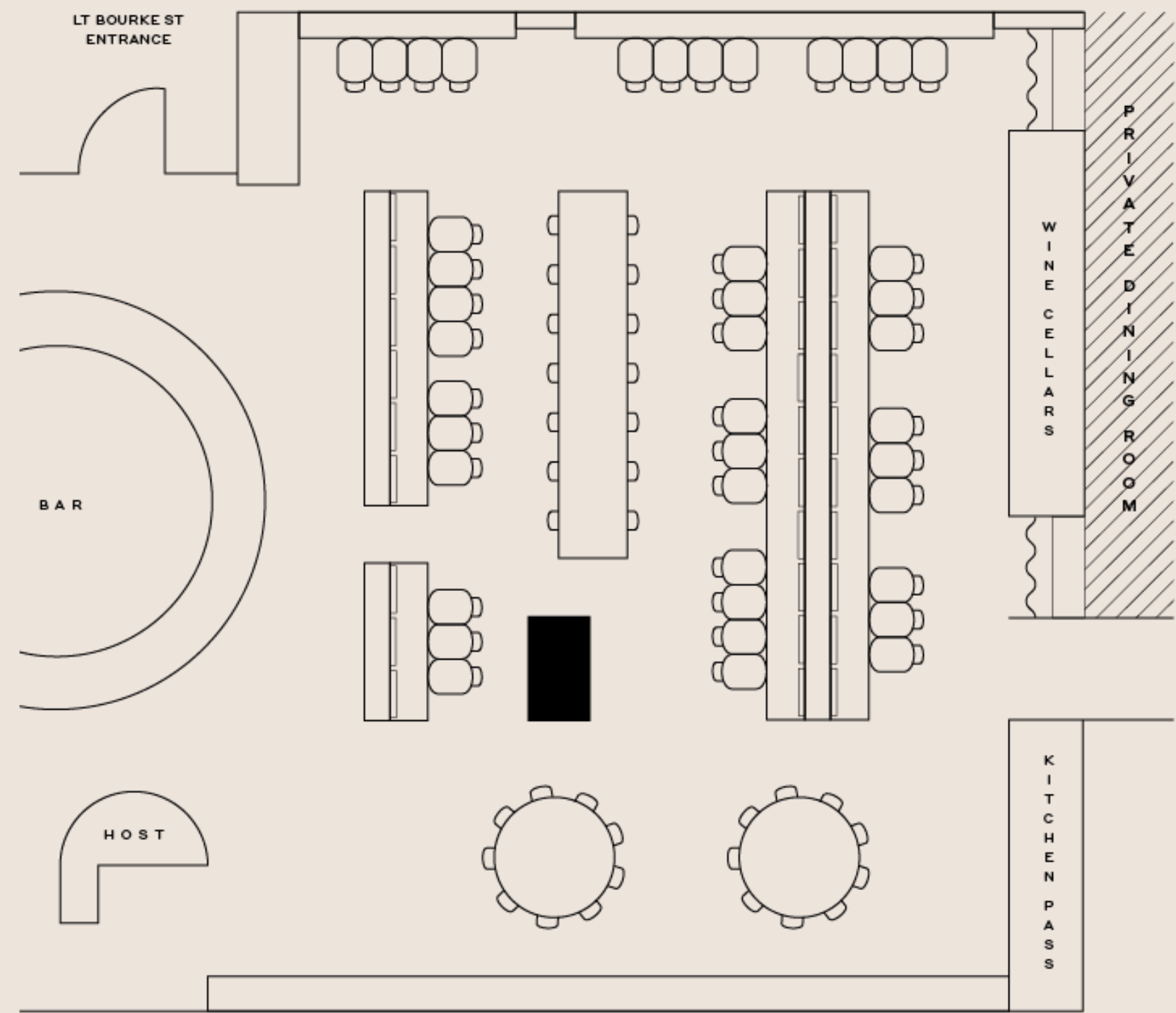
Planning something bold? Chat to our team to find out how to book Bossley exclusively for your big day.

SEATED  
Groups of 45 to 114

Minimum spends apply



BOSSLEY RESTAURANT FLOORPLAN



 VIRTUAL TOUR





## 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 Weddings**

Corner Exhibition & Lt Bourke Street, Melbourne VIC 3000

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“PEOPLE SAY I’M “TOO MUCH”.  
I SAY, “YOU ARE WHAT YOU EAT.”