

BOSSELEY

ROOFTOP

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 350 guests, lounge furniture, and lush greenery, this space is perfect for any occasion—stunning by day, breathtaking by night.

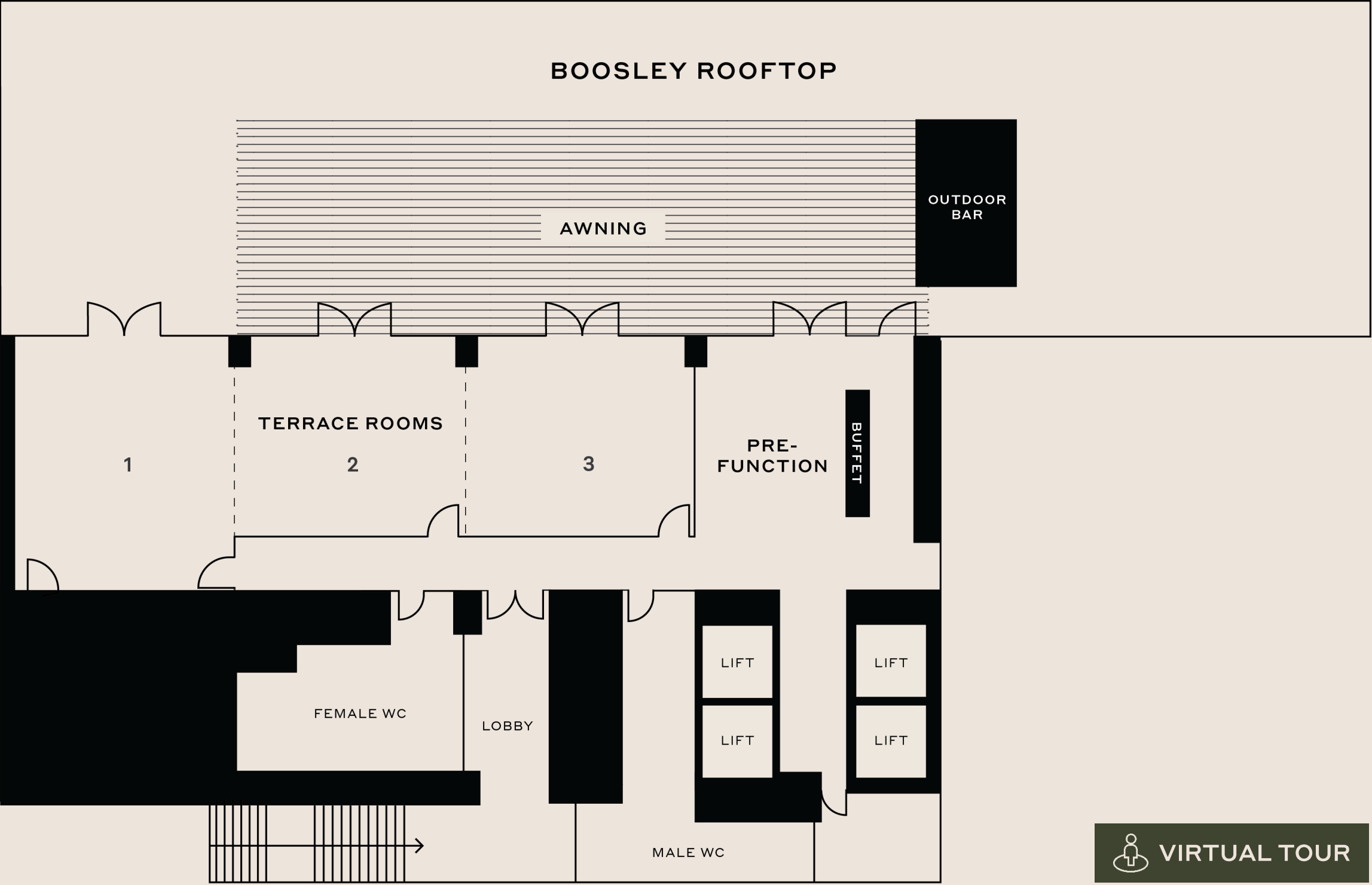
Features:

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

COCKTAIL 350
SEATED 80

Minimum spends apply





“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

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

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



SEATED FEASTING MENU

Minimum of 50 guests required

FOOD & BEVERAGE PACKAGE

Two canapés on arrival

Alt drop entree

Feasting main

Roaming Desserts

Four hours Deluxe Beverage Package

VENUE INCLUSIONS

4-speaker sound system for speeches

2 x wireless handheld microphones
(perfect for toasts and thank yous)

Background music via in-house Media PC to set the vibe

Ambient uplighting to set the mood

Acoustic duo or DJ compatible (75 decibel limit applies)

AV operator for up to 6 hours

One dedicated security guard for the duration of the event

SEATED FEASTING MENU SAMPLE

SEATED FEASTING MENU

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."



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."



Menu subject to change. Dietary options available.

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

SEAFOOD

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.

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

ICE CREAM CART

Treat your guests to a whimsical ice cream cart, serving up a mix of classic favourites and cocktail-inspired creations. Perfect for summer parties, outdoor gatherings, or any celebration that could use a playful (and slightly boozy) twist. Minimum spend applies.



Menu subject to change. Dietary options available.

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 Crisp

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 Crisp
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

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.

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%

NON ALCOHOLIC

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



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.

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