

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.

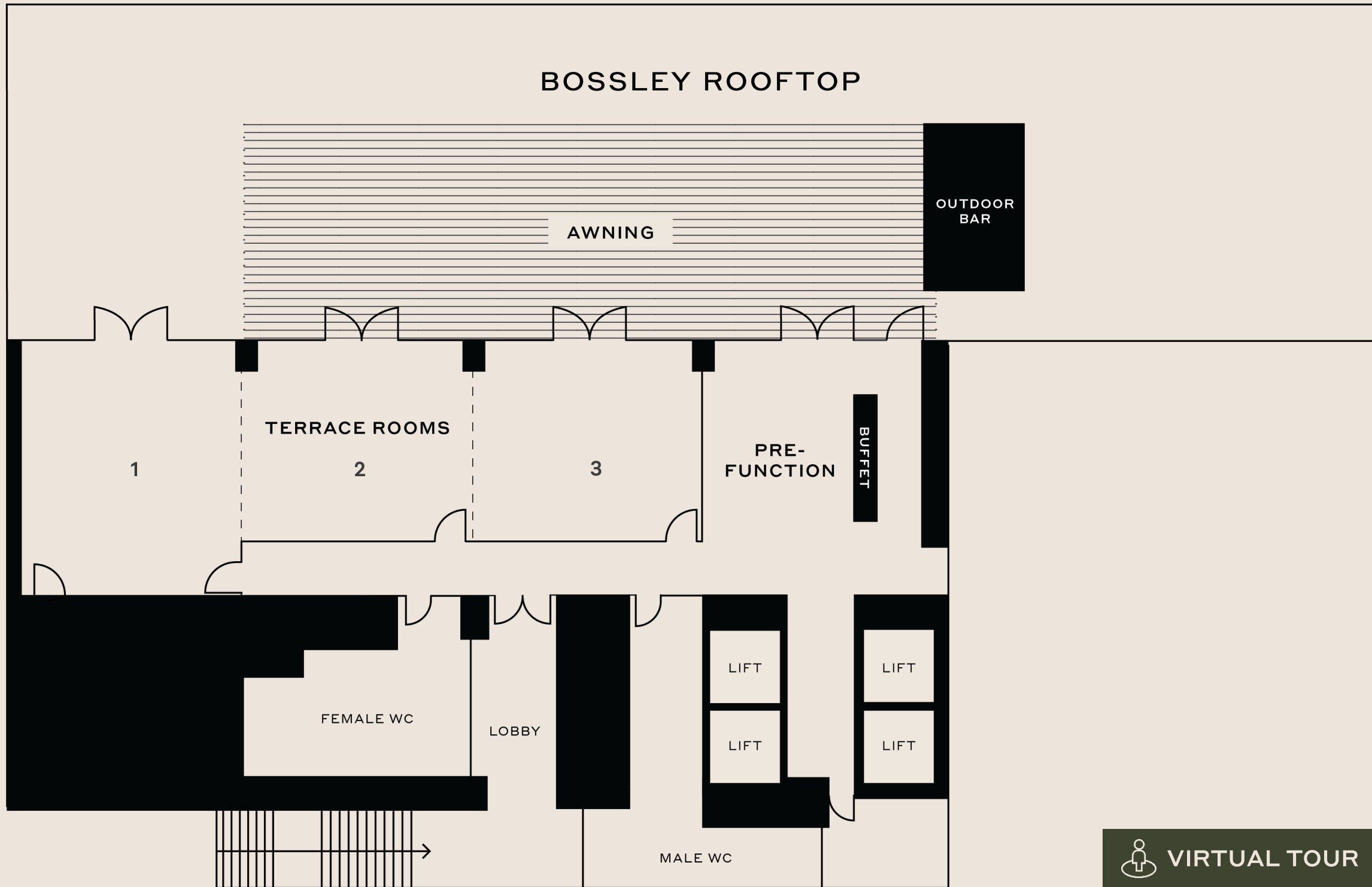


COCKTAIL 350

SEATED 80

Minimum spends apply

 VIRTUAL TOUR



 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

Gippsland free range lamb cutlets, mint salsa verde
Charred corn ribs, paprika, sour cream, fresh jalapeño
Grilled Abrolhos octopus skewers, parsley, lemon
Slow cooked Gippsland sticky pork ribs, roasted sesame seeds

SIDES

Celeriac & apple slaw, compressed apple, wholegrain mustard
Charred greens, smoked almonds, ricotta
Cos lettuce, house dressing, cucumber, radish, fennel, herbs

DESSERT

Selection of locally made mini magnum ice creams
Lemon meringue tartlet, burnt meringue, vanilla bean



Menu subject to change. Dietary options available.

COCKTAIL

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.



CANAPÉS

HOT

Chicken & mushroom filo, truffle

Arancini carbonara, black garlic, Grana Padano

Slow cooked beef & mushroom pie, tomato chutney

Lamb kofta, smoked yoghurt, pomegranate

Pumpkin & leek tart, marinated fetta

Corn croquette, romesco, gruyere

Spicy salami pizza, oregano, ricotta, sugo

Charred Gippsland striploin, potato cake, chimichurri

COLD

Tempura vegetable nigiri, avocado, kewpie

Spanner crab & apple salad, crostini, caviar

Kingfish ceviche, chilli, sesame cracker

SUBSTANTIALS

HOT

Fish & chips, chicken salt, tartare sauce, lemon, mushy peas

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Slow cooked lamb shoulder ragu, sugo, oregano, risoni pasta

Crispy chicken katsu burger, celeriac slaw, coriander

Garlic dusted calamari, black garlic aioli, fries, lemon

COLD

Peking duck rice paper roll, peanut hoisin sauce

Prawn roll, poached prawns, Marie Rose, dill, brioche roll

DESSERT

Selection of mini cheesecake - Baked New York, raspberry, pistachio

Selection of mini ice cream sandwiches

Ferrero Rocher profiterole, chocolate, hazelnuts

Black forest, cherry compote, mascarpone, dark chocolate, pistachio

Selection of macarons – Biscoff, strawberry, lemon meringue

Bailey's chocolate mousse, bitter orange jam



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 stracciatella, heirloom tomatoes, hot honey, basil,
Noisette sourdough

Cured Atlantic salmon, gin, avocado, orange, dill, crème fraiche,
Noisette dark rye

Gippsland beef carpaccio, black garlic, capers, oregano,
Grana Padano

MAINS – *Served sharing*

Slow cooked Gippsland lamb leg, rosemary, garlic, jus
Meredith goat’s cheese ravioli, baby spinach,
roasted hazelnuts, basil

Seared Port Phillip snapper, crushed minted peas, sauce vierge,
crushed lemon

SIDES – *Served sharing*

Cos lettuce, house dressing, cucumber, radish, fennel, herbs
Crispy hasselback potatoes, olive oil, pink salt, rosemary,
ricotta

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.”



BEVERAGE PACKAGE

WINES

SPARKLING

Zilzie BTW Prosecco, Murray Darling

WHITE

Zilzie BTW Chardonnay, Murray Darling
Zilzie BTW Pinot Grigio, 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

“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 oysters served with Tabasco, lemon and dressings.
Selection of caviar bumps served with Belvedere vodka shots

SUSHI & SASHIMI

A selection of sushi, futomaki, nigiri, rice paper rolls, sashimi,
wasabi, soy sauce

CHARCUTERIE

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

SOUVLAKI

Marinated charred chicken, slow cooked marinated lamb shoulder
served with warm pitta bread, red onion, heirloom tomato, cucumber,
fries and tzatziki

PASTA

Pumpkin tortellini, sage, burnt butter, ricotta
Duck & chorizo ragu, rigatoni
Gnocchi, truffle, Grana Padano
Lasagna, wagyu beef, bechamel, sugo

RYDGES SIGNATURE DESSERT STATION

Bossley snickers, salted caramel, milk chocolate, peanuts
Selection of macarons – Biscoff, raspberry, lemon meringue
Chocolate textures, dark choc sponge, caramelised white chocolate,
chocolate mousse
Passionfruit pavlova, mango sorbet, pineapple salsa
Espresso crème brûlée tart, Baileys cream
Champagne & strawberries, champagne & vanilla panna cotta,
strawberry salad



Menu subject to change. Dietary options available.

BEVERAGE PACKAGES

DELUXE

Choose from our 2 – 5 hour package options

SPARKLING

Zilzie BTW Prosecco, VIC

WHITE

Zilzie BTW Pinot Grigio, VIC

Zilzie BTW Chardonnay, VIC

ROSÉ

Zilzie BTW Rosé, VIC

RED

Zilzie BTW Shiraz, VIC

Zilzie BTW Pinot Noir, VIC

BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices, still and sparkling water

ESTATE

Choose from our 2 – 5 hour package options

SPARKLING

Oxford Landing Brut Cuvée, SA

WHITE

Angove Estd 1886 Chardonnay, SA

Grant Burge Benchmark Pinot Grigio, SA

ROSÉ

Earthworks Rosé, SA

RED

Hesketh Unfinished Business Pinot Noir, SA

Quarisa Wines Johnny Q Cabernet Sauvignon, SA

BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices, still and sparkling water

PREMIUM

Choose from our 2 – 5 hour package options

SPARKLING

Mountadam Eden Valley Sparkling, SA

WHITE

Punt Road Chardonnay, VIC

Penny's Hill The Agreement Sauvignon Blanc, SA

Tar & Roses Pinot Grigio, VIC

ROSÉ

Dalfarras Rosé, VIC

RED

Santolin Little Saint Pinot Noir, VIC

Leeuwin Estate Siblings Shiraz, WA

Sister's Run Old Testament Cabernet Sauvignon, SA

BEER

Carlton Draught

Stone & Wood

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drinks, juices, still and sparkling water

FREE-FLOW COCKTAILS

Choose from our 2 – 5 hour package options

Select three from the following:

Bloody Shiraz Gin Spritz

Yuzu & Peach Gin Spritz

Rhubarb Paloma

Aperol Spritz

Limoncello Spritz

NON-ALCOHOLIC

Choose from our 2 – 5 hour package options

NON-ALCOHOLIC WINE

NON1 Salted Raspberry

NON2 Caramelised Pear &

Kombu

NON9 Oaked Blackberry & Plum

NON-ALCOHOLIC BEER

Heaps Normal Quiet XPA*

Asahi Super Dry 0.0

Mischief Brew Sparkling

Aperitivo

EMMA & TOM'S JUICE

Cloudy Apple, Green Power,

Kickstarter, OJ

SOFT DRINK

Assorted soft drink, still and sparkling water

**Less than 1% ABV*

BEVERAGE PACKAGES UPGRADE

FREE-FLOW COCKTAILS OR MOCKTAILS UPGRADE

Add a selection of three cocktails to your existing beverage package.

Choose from our 2 – 5 hour package options

Select three from the following:

Bloody Shiraz Gin Spritz
Yuzu & Peach Gin Spritz
Rhubarb Paloma
Aperol Spritz
Limoncello Spritz

SPIRITS ON CONSUMPTION

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

COCKTAILS ON CONSUMPTION

Add a cocktail to your event, charged on consumption.

BEER & CIDER PACKAGE

Add an additional beer to your package:

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%





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”