



Sydney

Vivi Bene Mangia Bene



October to December 2024



CELEBRATE WITH YOUR OWN VINO

Raise a toast at your end of year celebration with your very own vino.

BYO is available for events in November and December on:
Monday and Tuesday - Lunch and Dinner
Sunday - Dinner

\$30 per person corkage.
Wine and Champagne only.





OTTO Sydney

Situated in the spectacular surrounds of the Finger Wharf at Woolloomooloo, OTTO Sydney is a restaurant with a fiercely loyal clientele and a seemingly unassailable reputation as a power dining institution.

The food is delicious and unashamedly simple – modern Italian with roots firmly placed in the classics. For many, it has come to signify the quintessential Sydney restaurant experience; impeccable service, quality food and stunning, waterside views. For this, OTTO has remained a Sydney favourite for 23 years.

Spaces

Rosso Room

CAPACITY

Seated	30 people
Cocktail	40 people

MINIMUM SPENDS

OCTOBER

LUNCH AND DINNER

Monday	POA
Tuesday - Sunday	\$2,500

Sunday dinner only available October - March

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday	\$2,500
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$2,500
Thursday	\$3,000
Friday, Saturday and Sunday lunch	\$3,500
Sunday dinner	\$2,500



Mezzanino

CAPACITY

Seated	50 people
Cocktail	70 people

MINIMUM SPENDS

OCTOBER

LUNCH AND DINNER

Monday	POA
Tuesday - Sunday	\$2,700

Sunday dinner only available October - March

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday	\$2,700
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$2,700
Thursday	\$3,200
Friday, Saturday and Sunday lunch	\$3,700
Sunday dinner	\$2,700



*Please note minimum spend requirements are subject to change on special event days such as Christmas Day, Melbourne Cup Day, Valentine's Day, and New Year's Eve. For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff and is not included in the minimum spend. The total bill for the booking is to be paid in full at the conclusion of your event. All prices quoted are inclusive of GST and are valid until 31st December 2024. Bookings after this date are subject to any price changes should they occur.

Wool Lift

CAPACITY

Seated

14 people

MINIMUM SPENDS

OCTOBER

LUNCH AND DINNER

Monday

POA

Tuesday - Sunday

\$1,500

Sunday dinner only available October - March

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday

\$1,500

(Monday lunch and dinner available December 2024)

Tuesday and Wednesday

\$1,500

Thursday

\$1,750

Friday, Saturday and Sunday lunch

\$2,000

Sunday dinner

\$1,500



Terrazzo - Inside only

CAPACITY

Seated

24 people

MINIMUM SPENDS

OCTOBER

LUNCH AND DINNER

Monday

POA

Tuesday and Wednesday

\$2,250

Thursday

\$2,625

Friday, Saturday, and Sunday lunch

\$3,000

Sunday dinner

\$2,250

(Sunday dinner only available October - March)

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday

\$3,000

(Monday lunch and dinner available December 2024)

Tuesday and Wednesday

\$3,000

Thursday

\$3,500

Friday, Saturday and Sunday lunch

\$4,000

Sunday dinner

\$3,000



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Piccolo Terrazzo - Inside and Outside

CAPACITY

Seated - 24 inside / 28 outside	52 people
Cocktail	70 people

MINIMUM SPENDS

OCTOBER

LUNCH AND DINNER

Monday	POA
Tuesday and Wednesday	\$6,500
Thursday	\$7,500
Friday, Saturday, and Sunday lunch	\$8,600
Sunday dinner	\$6,500

(Sunday dinner only available October - March)

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday	\$7,500
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$7,500
Thursday	\$8,750
Friday, Saturday and Sunday lunch	\$10,000
Sunday dinner	\$7,500



Grande Terrazzo - Inside and Outside

CAPACITY

Seated - 24 inside / 70 outside	94 people
Cocktail	150 people

MINIMUM SPENDS

OCTOBER

LUNCH AND DINNER

Monday	POA
Tuesday and Wednesday	\$12,750
Thursday	\$14,500
Friday, Saturday, and Sunday lunch	\$17,000
Sunday dinner	\$12,750

(Sunday dinner only available October - March)

NOVEMBER - DECEMBER

LUNCH AND DINNER

Monday	\$13,500
(Monday lunch and dinner available December 2024)	
Tuesday and Wednesday	\$13,500
Thursday	\$15,750
Friday, Saturday and Sunday lunch	\$18,000
Sunday dinner	\$13,500



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Menus

Three-Course Classic Menu

\$150 per person

ANTIPASTI

(Choice of)

Beef tartare, mustard, horseradish

Panzanella - Burrata, tomato, cucumber, olives, capers, peppers, basil

Steamed zucchini flowers, Moreton Bay bug and snapper mousse, lemon and dill sauce

PIATTI PRINCIPALI

(Choice of)

Fish of the day, asparagus, smoked cream, Avruga

Braised organic chicken leg, celeriac, green peppercorn sauce

Aged Acquerello risotto, broccoli, garlic stems, toasted almonds



CONTORNI

(To share)

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, Parmigiano-Reggiano

DOLCI

(Choice of)

Almond panna cotta, passionfruit pavlova ice cream

Lemonmisú, citrus sorbet

Dark chocolate mousse, cocoa nibs, cherry sorbet



Pricing valid until 31st December 2024.
Please also refer to OTTO's full terms and conditions.

Three-Course Deluxe Menu

\$165 per person

ANTIPASTI

(Choice of)

Stracciatella, pea, asparagus, and snow pea tart, preserved lemon dressing

Yellow fin tuna tartare, pickled mussel, saffron aioli, sourdough tuile

Cavatelli, braised lamb, cavolo nero, gremolata, pecorino

Grainge Angus beef carpaccio, truffle dressing, aioli, capers, Parmigiano-Reggiano, rocket

PIATTI PRINCIPALI

(Choice of)

Fish of the day, asparagus, smoked cream, Avruga

Riverina Black Angus Eye fillet, garlic stems, green peppercorn sauce

Aged Acquerello risotto, broccoli, garlic stems, toasted almonds

Saffron linguine, Moreton Bay bug, zucchini, anchovy, pine nuts

CONTORNI

(To share)

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, armigiano-Reggiano

DOLCI

(Choice of)

Cheese selection

Almond panna cotta, passionfruit pavlova ice cream

Lemonmisù, citrus sorbet

Dark chocolate mousse, cocoa nibs, cherry sorbet



Pricing valid until 31st December 2024.
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OTTO BEVIAMO!

Four-course Dining and Beverage Package

Four-course sharing menu - \$115 per person

Rosé and OTTO prosecco package - \$50 per person

Non-alcoholic beverage package - \$25 per person

Optional place card printing - \$5 per person

UNO

Woodside goat's curd, truffle honey, pane carasau

Pinzimonio - Baby organic vegetables, herb and anchovy dressing

DUE

Prawn cocktail, flying fish roe, lettuce

Panzanella - Burrata, cucumber, olives, capers, peppers, basil, croutons

TRE

Saffron linguine, zucchini, anchovy, pine nuts

Fish of the day, smoked cream, Avruga

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, Parmigiano-Reggiano

QUATTRO

Almond and blackberry frangipane tart



Please also note the following conditions:
Available for groups of eight or more.
No menu substitutions.
Most dietary requirements can be catered for separately.
Only available in December on Monday's and Tuesday's.
Beverage packages are based on a three hour dining time.
Additional wine and cocktails will be charged on consumption.
Pricing valid until 31st December 2024.
Please also refer to OTTO's full terms and conditions.

'Amici A Tavola' Sharing Menu

Three-course sharing menu - \$140 per person

BYO Champagne and wine available - \$30 per person

Dishes served family-style to the centre of the table

ASSAGGI

Woodside goat's curd, truffle honey, pane carasau

Mortadella, olives, gnocco fritti

ANTIPASTI

Beef tartare, mustard, horseradish

Panzanella - Burrata, tomato, cucumber, olives, capers, peppers, basil, croutons

PIATTI PRINCIPALI

Braised lamb shoulder, gremolata

Fish of the day, smoked cream, Avruga

CONTORNI

Kipfler potatoes, herb butter

Rocket, radicchio, pine nuts, pear, Parmigiano-Reggiano

DOLCI

Almond and blackberry frangipane tart

Please also note the following conditions:

Available for parties of eight or more.

BYO wine and champagne only (maximum one bottle per person). BYO not available on Friday and Saturday nights. BYO in December not available Thursday to Saturday, or Sunday lunch.

Pricing valid until 31st December 2024.

Please also refer to OTTO's full terms and conditions.



Menu Upgrades

CANAPÉS ON ARRIVAL

\$26 PER PERSON / THREE PIECES PER PERSON

Beef tartare, mustard, capers, horseradish, crostini

Spanner crab, celery, crème fraîche, crostini

Pane carasau, goat's curd, truffle honey

OYSTERS

(SERVED TO THE TABLE)

NATURAL - Freshly shucked Sydney rock oysters, lemon

\$18 PER PERSON / TWO OYSTERS PER PERSON

VENETIAN - Freshly shucked Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar

\$22 PER PERSON / TWO OYSTERS PER PERSON

ASSAGGI - PLATES TO SHARE

(SERVED TO THE TABLE)

We recommend one plate for four guests for the following:

Parmigiano-Reggiano, marinated olives and hand rolled grissini
\$25 PER PLATE

Woodside goat's curd, truffle honey, pane carasau
\$27 PER PLATE

Prosciutto, Wagyu bresaola 9+, hot salami, grissini
\$39 PER PLATE

Deep fried salt and pepper school prawns, garlic aioli
\$39 PER PLATE

FORMAGGI MISTI

(SERVED AFTER DESSERT)

Selection of cheeses to share, with accompaniments
\$59 PER PLATE



Cocktail Event Menu

Canapé Package Recommendations

THREE HOUR CANAPÉ PACKAGE

8 x canapés + 2 bowls + 2 desserts

FOUR HOUR CANAPÉ PACKAGE

9 x canapés + 3 bowls + 3 desserts

*Pricing is dependent on menu selections.

Canapés

SEAFOOD

\$11.00 PER PIECE

Spanner crab, celery, lemon, crème fraîche crostini

Lobster cocktail tartlets, salmon roe

Smoked salmon rillettes, chives, dill, crostini

MEAT

\$8.00 PER PIECE

Beef tartare, mustard, capers, horseradish crostini

Gnocco fritto, Wagyu bresaola, gorgonzola, Vin Santo

Chicken liver pate filled bigné, Marsala jelly

VEGETARIAN

\$7.00 PER PIECE

Crumb cauliflower, tartare sauce

Pane carasau, goat's curd, truffle honey

Crostini, stracciatella, panzanella salsa



SUBSTANTIAL CANAPÉS

\$18.00 PER BOWL

Braised beef cheek, mushrooms
pancetta mustard

Aged Acquerello risotto, broccoli, garlic
stems, toasted almonds

Strozzapreti, king prawns, tomato and
calamari sauce, black olives, chili

DESSERT CANAPÉS

\$7.00 PER PIECE

Hazelnut baci

Cannoli

Chocolate ganache

Cakes

OTTO has a number of celebratory cakes baked in-house available for your special event. Orders must be placed a minimum of 48 hours prior to your event.

OTTO Cake Options

OTTO GINGERBREAD HONEY CAKE

Gingerbread honey cake, gingerbread biscuit, rum fruits, poached pear, ricotta

OTTO LAMINGTON CAKE

Chocolate lamington, Victoria sponge, berry compote, coconut
(gluten free)

OTTO VEGAN CAKE

Mango pavlova cake, buckwheat sponge, meringue, mango curd
(gluten free)

SIZES AND PRICING

MINI	(up to 8 people)	\$80
SMALL	(up to 12 people)	\$140
MEDIUM	(up to 16 people)	\$180
LARGE	(up to 20 people)	\$220

Prefer to bring your own cake?

Should you wish to supply your own cake, please advise us prior to your event. If the BYO cake is a replacement to the OTTO desserts, the three-course menu price still applies. If the cake is in addition to dessert and served in finger pieces on trays no charge applies. Please note we are unable to store ice cream cakes.

Menu Notes

Please note all menus included in this event package are subject to change at any time based on seasonality and availability.

Coffee and tea is available on request and charged on consumption in addition to the event menu price.

All menus are available for parties of eight or more.

Choice menu available up to 50 guests. For more than 50 guests, please select two options for each course to be served alternately.

Menu pricing is valid until 31st December 2024. All bookings after this time are subject to any price increases should they occur.



OTTO Gifts

Surprise your guests with a take-home gift! Items are individually presented in OTTO branded packaging.

OTTO EXTRA VIRGIN OLIVE OIL

\$25 per 250ml bottle

Premium extra virgin olive oil produced in the picturesque Adelaide Hills and Murraylands, created in collaboration with OTTO.

OTTO BALSAMIC VINEGAR

\$28 per 250ml bottle

Imported especially for OTTO Ristorante from Antica Acetaia Cavedoni, Modena, Italy

Purchase both OTTO extra virgin olive oil and balsamic vinegar for \$50.



OTTO CANDLE

\$75

This unique candle has been created to capture the celebration of waterfront dining at OTTO.

A fresh opening entree of bergamot, Sicilian lemon, juniper and cedar leaf is paired with crisp cypress and galbanum, before revealing the classic beauty of rose geranium and lavender. Finally, just like a long leisurely afternoon in the sun, sandalwood, labdanum, patchouli and fir create a warm, lingering embrace.

Handmade in Sydney's northern beaches by The Raconteur in collaboration with OTTO.

100% soy wax. Pure cotton wicks.
Burns 60+ hours.



Sample Beverage Menu

Champagne & Sparkling Wine

SPARKLING

NV Phillip Shaw Edinburgh 95
Orange, NSW

PROSECCO

NV OTTO x Chrismont 68
King Valley, Vic

2022 Col Vetroz, Brut 130
Veneto, Italy

CHAMPAGNE

NV Charles Heidsieck Brut Reserve 220
Reims, France

NV Ruinart Blanc de Blancs 395
Reims, France

White Wine

PINOT GRIGIO /PINOT GRIS

2023 Quealy Musk Creek Pinot Gris 110
Mornington Peninsula, Vic

2022 St Michael Eppan Pinot Grigio 140
Alto Adige, Italy

OTHER ITALIAN WHITES

2020 Suavia Massifitti Trebbiano di Soave 156
Veneto, Italy

2022 Fighting Gully Road Verdicchio 85
Beechworth, Vic

SAUVIGNON BLANC & SEMILLON

2023 Craggy Range, Te Muna Road 95
Sauvignon Blanc
Martinborough, NZ

2022 Gerard Boulay Chavignol Sancerre 230
Loire Valley, France

RIESLING

2023 Seppeltsfield Watervale Riesling 85
Clare Valley, SA

CHARDONNAY

2023 Tyrrell's 75
Hunter Valley, NSW

2022 Oakridge Hazeldene Vineyard 121
Yarra Valley, Vic

Rosé

2023 Spinifex Rose Grenache 80
Barossa Valley, SA

2022 By Ott Côtes de Provence, 115
France

Red Wine

PINOT NOIR

2023 Soumah Hexham Pinot Noir 108
Yarra Valley, Vic

2022 Ata Rangi Crimson Pinot Noir (V) 130
Martinborough, NZ

SHIRAZ

2022 Tyrrell's Shiraz 75
Hunter Valley, NSW

2022 Spinifex Bete Noir Shiraz (V) 110
Barossa, SA

CABERNET SAUVIGNON

2020 Woodlands Cabernet Merlot 115
Margaret River, WA

ITALIAN REDS

2022 OTTO by Koerner, Sangiovese 105
Adelaide Hills, SA

2022 Crociani, Sangiovese 120
Rosso di Montepulciano
Tuscany, Italy

Dessert Wine

SWEET WINES

2021 Terre à Terre 105
Botrytis Sauvignon Blanc 750ml
Wrattobully, SA

Pennyweight Tawny 750ml 130
Beechworth, Vic

(V) = Vegan friendly wine

Other Beverages

Cocktails

APERITIVO

Aperol Spritz \$25
Aperol, Prosecco, soda

Classic Margarita \$27
Don Julio Blanco, Cointreau, lime juice

Watermelon Margarita \$27
Don Julio Blanco, Cointreau, lime juice,
watermelon juice

Espresso Martini \$26
Ketel One Vodka, Kahlua, Tia Maria

Negroni \$27
Tanqueray, Campari, Vermouth

Manifesto \$27
Don Julio Blanco, Mezcal Alpius, lime juice, Aperol

Gold & Digger \$27
Ketel One vodka, Italicus liqueur, mandarine,
lychee, lemon

Beer and Cider

Peroni Nastro Azzurro Italy \$13

James Boag's Premium Light TAS \$12

Sydney Beer Co. Lager NSW \$13

The Hills Cider - Apple Cider SA \$13



Still & Sparkling Water

Strangelove Still Water, 750 ml \$13

Strangelove Sparkling Water, 750 ml \$13

Unlimited Mineral Water \$17 per person

Beverage Notes

Please note we are unable to offer a cash bar facility.
Listed beverages, vintages and prices are subject to change without notice.
All wine selections subject to availability.

Arrival Drink Package

\$24 per person

Your choice of one of the following on arrival. Please note inclusions are subject to change.

Beer
Peroni Nastro Azzuro / James Boag's Light /
Sydney Beer Co. Lager

or

Cocktail
Aperol Spritz / Manifesto / Gold & Digger

or

Mocktail
Seasonal

Please note

For groups of 30 guests or more a pre-selection of one drink from each category is required to ensure stock availability and seamless service.

Post Dinner Drink Package

\$25 per person

Your choice of coffee or tea along with one of the following after your meal. Please note inclusions are subject to change.

Dessert Wine
Coates VP Touriga Nacional / Dolianova Moscato
di Sardegna

or

Fortified Wine
Pennyweight Old Tawny / Pennyweight Muscat /
Toro Albala Gran Reserva 1994 Pedro Ximenez

or

Cocktail
Espresso Martini / Negroni

or

Whisky & Cognac
Glenmorangie 10 year old / Talisker 10 year old /
Hennessy VSOP

or

Digestive
Frangelico / Limoncello / Amaro / Grappa



Classic Beverage Package

\$66 per person / Three hours

\$88 per person / Four hours

STILL & SPARKLING MINERAL WATER
\$17 PER PERSON

SPARKLING

NV OTTO x Chrismont La Zona Prosecco
King Valley, VIC

WHITE (PLEASE CHOOSE ONE)

2022 Tyrrell's Hunter Valley Chardonnay
NSW

2022 Yalumba Y Series Pinot Grigio (V)
SA

RED (PLEASE CHOOSE ONE)

2022 Philip Shaw The Wire Walker Pinot Noir
Orange, NSW

2022 Tyrrell's Shiraz
Hunter Valley, NSW

BEER

Peroni / James Boag's Light

OTHER

Soft drinks / Filtered Tap water

PLEASE NOTE

Beverage packages are available for groups of 12 or more people, and are to be applied to the entire group. Substitutions are not able to be made.

Wine inclusions may change and will be confirmed closer to the date of your event

Premium Beverage Package

\$99 per person / Three hours

\$132 per person / Four hours

STILL & SPARKLING MINERAL WATER
\$17 PER PERSON

CHAMPAGNE

NV Charles Heidsieck - Reims, France (V)

WHITE (PLEASE CHOOSE ONE - TWO)

2022 St Michael Eppan Fallwind Pinot Grigio
Alto Adige, Italy

2022 Oakridge Hazeldene Chardonnay
Yarra Valley, Vic

RED (PLEASE CHOOSE ONE - TWO)

2022 Orsunella Sangiovese Chianti Classico
Tuscany, Italy

2022 Spinifex Bete Noir Shiraz (V)
Barossa, SA

2022 Ata Rangī Crimson Pinot Noir (V)
Martinborough, NZ

ROSÉ (OPTION - in place of a white or red)

2022 ByOTT Grenache/Cinsault
Cotes de Provence, France

BEER

Peroni / James Boag's Light / Sydney Beer Co. Lager

OTHER

Selection of house spirits/ Soft drinks
Filtered Tap water





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