



Brisbane

Vivi Bene Mangia Bene



Celebrate your Milestones with *fink*



Gildas

FIREDOOR BENNELONG QUAY

Beach
BYRON BAY

OTTO



OTTO Brisbane

OTTO celebrates people, place and la dolce vita. Located at South Bank by the Brisbane River, OTTO Brisbane brings vibrancy and glamour to the Queensland dining scene.

Celebrate your next occasion with generous Italian fare, warm yet assured service, and a spectacular Brisbane River backdrop.

OTTO Experiences

OTTO has a reputation in the Queensland dining scene for hosting best-in-class events that exceed guest expectations. The OTTO team's knowledge, expertise and passion for hospitality, means we are dedicated to delivering exceptional events with attentive service and delicious food.

To further enhance your event at OTTO, enquire with our events team about tailored menus and classes that are available that offer your guests a most personal dining experience.

PERSONALISED MENU BY WILL COWPER

For event hosts looking to create a memorable dining experience for their guests, work with OTTO Head Chef Will Cowper to put together a personalised menu for your lunch or dinner. Sourcing the finest local ingredients and taking inspiration from the southern regions of Italy, allow Chef Will to truly tailor a menu to your taste.



The Spaces

Centrale

Positioned between OTTO's main dining room and OTTO Osteria, the Centrale table offers a group dining experience for up to 12 guests with beautiful views overlooking the Brisbane River. The central location within OTTO Ristorante ensures guests enjoy the atmosphere and buzz of the venue.

CAPACITY

Seated 12 Guests

MINIMUM SPEND REQUIREMENTS

JANUARY - OCTOBER

LUNCH

Monday - Tuesday	POA
Wednesday - Sunday	\$1,500

DINNER

Monday - Tuesday	POA
Wednesday - Sunday	\$2,000

NOVEMBER - DECEMBER

LUNCH

Monday - Tuesday	POA
Wednesday - Sunday	\$2,000

DINNER

Monday - Tuesday	POA
Wednesday - Sunday	\$2,500



Please note, minimum spend requirements are subject to change on special event days such as Riverfire, Melbourne Cup Day, Valentine's Day, and New Year's Eve, etc. 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 meal. All prices quoted are inclusive of GST and are valid until 30th of June 2025. Bookings after this date are subject to any price changes should they occur.

The Spaces

Sopra

Positioned above the main dining room and boasting uninterrupted views of the Brisbane River and city skyline, Sopra offers a stunning semi-private space for a seated event or cocktail party.

CAPACITY

Seated	48 Guests
Cocktail	80 Guests

MINIMUM SPEND REQUIREMENTS

JANUARY - OCTOBER

LUNCH

Monday - Tuesday	POA
Wednesday - Thursday	\$2,000
Friday - Sunday	\$3,000

DINNER

Monday - Tuesday	POA
Wednesday - Thursday	\$2,000
Friday - Sunday	\$3,000

NOVEMBER - DECEMBER

LUNCH

Monday - Tuesday	POA
Wednesday - Thursday	\$3,000
Friday - Sunday	\$4,000

DINNER

Monday - Tuesday	POA
Wednesday - Thursday	\$4,000
Friday - Sunday	\$5,000



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The Spaces

Piazza

A stunning semi-private space on the ground level of the venue, the Piazza offers an intimate indoor-outdoor dining experience on the very edge of the Brisbane River.

CAPACITY

Seated 60 Guests

Cocktail 90 Guests

MINIMUM SPEND REQUIREMENTS

JANUARY - OCTOBER

LUNCH

Monday - Tuesday POA
Wednesday - Sunday \$8,000

DINNER

Monday - Tuesday POA
Wednesday - Thursday \$8,000
Friday - Sunday \$12,000

NOVEMBER - DECEMBER

LUNCH

Monday - Tuesday POA
Wednesday - Sunday \$16,000

DINNER

Monday - Tuesday POA
Wednesday - Thursday \$16,000
Friday - Sunday \$22,000



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The Spaces

OTTO Osteria

OTTO Osteria embodies aperitivo al fresco on the Brisbane River. A relaxed setting on the riverfront, it's the perfect location to enjoy canapés and drinks while taking in the view.

CAPACITY	Non-Exclusive area within the Osteria
Option One	Standing up to 25 guests for three hours
Option Two	Standing up to 60 guests for three hours

MINIMUM SPEND REQUIREMENTS

OPTION ONE

JANUARY - OCTOBER

Monday - Tuesday	POA
Wednesday - Sunday	\$1,250

OPTION ONE

NOVEMBER - DECEMBER

Monday - Tuesday	POA
Wednesday - Sunday	\$1,750

OPTION TWO

JANUARY - OCTOBER

Monday - Tuesday	POA
Wednesday - Sunday	\$3,000

OPTION TWO

NOVEMBER - DECEMBER

Monday - Tuesday	POA
Wednesday - Sunday	\$4,200



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The Menu

SAMPLE THREE-COURSE MENU ~ \$120

SHARING MENU SERVED FAMILY-STYLE TO THE CENTRE OF THE TABLE

Antipasti

Caprino
Woodside goat's curd, pane carasau, truffle honey

Crudo di Tonno
Raw yellowfin tuna crudo, watermelon, cucumber, lime, mint

Burrata
Burrata, prosciutto, nectarine, mint



Piatti Principali

Strozzapreti
Strozzapreti 'OTTO Reserve' by Rangers Valley brisket ragù, chilli, olives, pecorino

Agnello
Longreach lamb shoulder, gremolata

Pesce del Giorno
Market fish, fennel purée, green asparagus, roasted cherry tomatoes, tomato consommé



Contorni

Insalata Verde
Salad of mixed leaves, mustard dressing

Patate Arrosto
Roasted baby kipfler potatoes, pickled onion

Dolci

Tiramisù
Traditional tiramisù, zabaglione crema



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The Menu

SAMPLE THREE-COURSE MENU ~ \$130

Antipasti

SET (SELECT ONE) OR ALTERNATE SERVE (SELECT TWO)

Crudo di Tonno

Raw yellowfin tuna crudo, watermelon, cucumber, lime, mint

Burrata

Burrata, prosciutto, nectarine, mint

Carpaccio di Manzo

Raw 'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, parmesan, baby rocket

Piccoli Rigatoni

Piccoli Rigatoni, Blue Swimmer crab, confit tomato, garlic, chilli, basil



Piatti Principali

SET (SELECT ONE) OR ALTERNATE SERVE (SELECT TWO)

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley steak, braised radicchio, white balsamic, thyme, veal sauce

Pesce del Giorno

Market fish, fennel purée, green asparagus, roasted cherry tomatoes, tomato consommé

Agnello

Longreach lamb, red pepper sauce, green olives, crumbed feta

Tortellini

Tortellini, slow braised Meredith goat, peas, broad beans, cime de rapa, pesto



Contorni

Insalata Verde

Salad of mixed leaves, mustard dressing

Patate Arrosto

Roasted baby kipfler potatoes, pickled onion

Dolci

SET (SELECT ONE) OR ALTERNATE SERVE (SELECT TWO)

Pesca

White peach compote, caramelised white chocolate crumb, white peach sorbet, vanilla crema

Mango

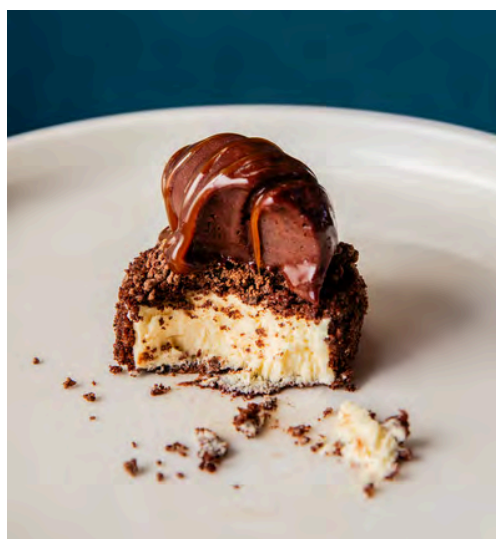
Mango, whipped mascarpone, mango sorbet, frozen passionfruit and crème fraîche

Tiramisù

Traditional tiramisù, zabaglione crema

Cioccolato

Dark chocolate cream, cherries, frozen spiced amarena cherry parfait, dark chocolate tuile, wafer



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The Menu

SAMPLE THREE-COURSE MENU ~ \$145

AVAILABLE FOR GROUPS OF UP TO 48 GUESTS

Antipasti

CHOICE OF THREE SELECTIONS

Crudo di Tonno

Raw yellowfin tuna crudo, watermelon, cucumber, lime, mint

Burrata

Burrata, prosciutto, nectarine, mint

Carpaccio di Manzo

Raw 'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, parmesan, baby rocket

Piccoli Rigatoni

Piccoli Rigatoni, Blue Swimmer crab, confit tomato, garlic, chilli, basil



Piatti Principali

CHOICE OF THREE SELECTIONS

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley steak, braised radicchio, white balsamic, thyme, veal sauce

Pesce del Giorno

Market fish, fennel purée, green asparagus, roasted cherry tomatoes, tomato consommé

Agnello

Longreach lamb, red pepper sauce, green olives, crumbed feta

Tortellini

Tortellini, slow braised Meredith goat, peas, broad beans, cime di rapa, pesto



Contorni

Insalata Verde

Salad of mixed leaves, mustard dressing

Patate Arrosto

Roasted baby kipfler potatoes, pickled onion

Dolci

CHOICE OF THREE SELECTIONS

Pesca

White peach compote, caramelised white chocolate crumb, white peach sorbet, vanilla crema

Mango

Mango, whipped mascarpone, mango sorbet, frozen passionfruit and crème fraîche

Tiramisù

Traditional tiramisù, zabaglione crema

Cioccolato

Dark chocolate cream, cherries, frozen spiced amarena cherry parfait, dark chocolate tuile, wafer



Please note, minimum spend requirements are subject to change on special event days such as Riverfire, Melbourne Cup Day, Valentine's Day, and New Year's Eve, etc. 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 meal. All prices quoted are inclusive of GST and are valid until 30th of June 2025. Bookings after this date are subject to any price changes should they occur.

The Menu

SAMPLE STEAK SHARE MENU ~ \$175

**SHARING MENU SERVED FAMILY-STYLE
TO THE CENTRE OF THE TABLE**

Antipasti

Caprino
Woodside goat's curd, pane carasau, truffle honey

Carpaccio di Manzo
Raw 'OTTO Reserve' by Rangers Valley beef, truffle dressing,
aioli, capers, parmesan, baby rocket

Strozzapreti
Strozzapreti, 'OTTO Reserve' by Rangers Valley brisket ragù,
chilli, olives, pecorino



Bistecche

**'OTTO Reserve' by Rangers Valley
Select cuts exclusive to OTTO Brisbane
270-day grain fed beef | 100% Black Angus | MBS 8+**

T-Bone

Rib Eye on the Bone

Bistecca del Giorno



Contorni

Insalata Verde
Mixed leaves, mustard dressing

Broccolini
Beer battered broccolini, lemon, salted ricotta

Shoestring fries

Dolci

Tiramisù
Traditional tiramisù, zabaglione crema

Affogato
Vanilla bean gelato, espresso, Nocello liqueur

Formaggi
Cheese served with quince paste, pane carasau and fruit
bread



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Menu Supplements

CANAPÉS ON ARRIVAL

Prosciutto di San Daniele, brioche, goat's curd, truffle honey

Arancini - Chef's selection

Chargrilled focaccia, mortadella, stracciatella, pistachio, salsa verde

\$27 PER PERSON / THREE PIECES PER PERSON

TARTARE DI PESCE

(served individually)

Raw fish of the day, capers, caperberries, charred eggplant, Marsala cracker

\$15 PER PIECE

Topped with 2g Caviar

\$30 PER PIECE

OSTRICHE

(served plated to each guest)

Oysters, natural

Oysters, pickled strawberry and cucumber, black pepper

\$17 PER PERSON / TWO OYSTERS PER PERSON

PLATES TO SHARE

(served to the table - one plate per four guests recommended)

Olive marinate ~ Mixed Italian olives marinated in chilli, garlic, thyme, rosemary

\$11 PER PLATE

Caprino ~ Woodside goat's curd, pane carasau, truffle honey

\$28 PER PLATE

Affettati e grissini ~ A selection of mortadella, black truffle and squid ink salami, salami bianco

\$30 PER PLATE

TO FINISH

Formaggi misti ~ Cheese piece served with quince paste, pane carasau and fruit bread

\$15 PER PERSON



Cocktail Party Menu

Sample Canapés

CANAPÉS

\$9 PER PIECE

Anchovy, focaccia, pickled onion, spicy capsicum pesto

Prosciutto di San Daniele, brioche, goat's curd, truffle honey

Oyster, pickled strawberry and cucumber, black pepper

Artichoke, salsa verde

Marsala cracker, yellowfin tuna, charred eggplant

Chargrilled focaccia, mortadella, stracciatella, pistachio, salsa verde

Potato scallop, prawn

Arancini – Chef's selection (vegetarian)

SUBSTANTIAL CANAPÉS

\$25 PER SERVE

Rigatoni, blue swimmer crab, confit tomato, basil

Ricotta tortellini, cacio e pepe

Braised Longreach lamb shoulder, parsnip gremolata

Chargrilled Champagne lobster roll, crème fraîche, dill, apple

DESSERT CANAPÉS

\$9 PER PIECE

White chocolate and lemon brownie, torched meringue

Dark chocolate and hazelnut tartlet

Gelato/sorbet, seasonal flavours (served in mini bowls)

Tiramisù (served in mini bowls)

Canapé Package

THREE-HOUR CANAPÉ EVENT

\$85 PER PERSON

6 x canapé pieces (selection of four canapé varieties).

1 x Substantial canapé (one variety)

1 x Dessert canapés (one variety)

Please note, our three-hour canapé package is our minimum offering. Additional canapés and substantial are recommended for events in excess of three hours.



Cakes

OTTO has a number of celebratory cakes baked in-house and available for your special event. A minimum of notice three business days' prior to your event is required.

OTTO Cake Menu

VANILLA & WHITE CHOCOLATE

Vanilla Cake with Vanilla & White Chocolate Cream, seasonal fresh berries

CHOCOLATE & BERRY

Chocolate Cake with Chocolate Cream, seasonal fresh berries

VEGAN CHOCOLATE

Vegan Chocolate Cake with Vegan Chocolate Cream, seasonal fresh berries

TIRAMISU

Tiramisu Cake, layers of coffee soaked savoiardi and mascarpone mousse



Sizes and Pricing

SMALL (up to 8 guests)	\$110
MEDIUM (up to 12 guests)	\$160
LARGE (up to 16 guests)	\$220



Menu Notes

- All menus included within this event package are subject to change at any time based on seasonality and availability.
- Coffee and tea are available on request and charged on consumption in addition to the menu price.
- All prices quoted are inclusive of GST and are valid until 30th of June 2025. Bookings after this date are subject to any price changes, should they occur.
- Please note, 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 the event.
- Gluten free available on selected cakes on request

Beverage Packages

Classic Package

\$49 PER PERSON / TWO HOURS
\$67 PER PERSON / THREE HOURS

Inclusions:

SPARKLING, WHITE, AND RED

OTTO Prosecco

Kris Pinot Grigio, Veneto, ITA

Craggy Range Rose, Hawke's Bay, NZ

Monte Antico Toscana Rosso Sangiovese, Tuscany, ITA

BEER AND SOFTS

Peroni Red Lager

Heads of Noosa 3.5%

Soft Drinks

Signature Package

\$68 PER PERSON / TWO HOURS
\$95 PER PERSON / THREE HOURS

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

SPARKLING (PLEASE SELECT ONE)

La Riva dei Frati Prosecco, Veneto, ITA

NV Clover Hill 'Exceptionelle Cuvée', TAS

WHITE AND ROSÉ (PLEASE SELECT TWO)

Spinifex Rose, Barossa Valley, SA

Havilah Sauvignon Blanc, Tamar Valley, TAS

Koerner 'Watervale' Riesling, Clare Valley, SA

RED (PLEASE SELECT TWO)

Scorpo 'Noirien' Pinot Noir,
Mornington Peninsula, Vic

Ministry of Clouds Shiraz, McLaren Vale, SA

Antinori 'Peppoli' Chianti Classico, Tuscany, ITA

BEER AND SOFTS

Peroni Red Lager, Heads of Noosa 3.5%

Soft Drinks

Beverage Menu Notes

- To ensure smooth service and availability of your preferred offerings, we ask for a pre-selection of beverages for all events.
- We recommend a selection of one sparkling wine or Champagne, two white wines, two red wines, and up to two different cocktails, if you would like to offer these on arrival.
- Peroni Red Lager and Heads of Noosa Lager, along with a selection of soft drinks will also be offered. Spirits and digestives are available if desired.
- Please note, we require wine selection no later than seven days prior to your event to ensure delivery. Every effort is made to provide you with your selection, however vintages and pricing are subject to change without prior notice.
- Should your group size be 13 guests or less, we will be pleased for you to choose your beverages upon arrival at OTTO, if this is preferred. Please view our sample beverage menu on the next page.

Sample Beverage Menu

Cocktails on arrival

Aperol Spritz	\$19
Negroni	\$23
Espresso Martini	\$23
Strawberry Basil Smash Tanqueray gin, strawberry, basil, lime	\$24
Pink Faith Don Julio blanco tequila, Aperol, chilli, grapefruit	\$23

Sparkling Wine and Prosecco

NV La Riva Dei Frati Brut Prosecco Veneto, ITA	\$65
2022 Mongarda, Prosecco Superiore Valdobbiadene, Brut, DOCG Veneto, ITA	\$115
NV Clover Hill, Exceptionelle Cuvée Pipers River, TAS	\$120
2020 Idée Fixe, Brut Rosé Margaret River, WA	\$130

Champagne

NV Charles Heidsieck Brut Reims, FRA	\$215
NV Pol Roger, Brut Réserve Reims, FRA	\$290

White Wines

2023 Koerner 'Watervale' Riesling Clare Valley, SA	\$95
2023 Craggy Range Sauvignon Blanc Martinborough, New Zealand	\$90
2023 Gembrook Sauvignon Blanc Yarra Valley, SA	\$100
2023 Kris Pinot Grigio Veneto, Italy	\$65
2023 Ocean Eight, Pinot Gris Mornington Peninsula, Vic	\$95
2022 Philip Shaw 'No. 11' Chardonnay Orange, New South Wales	\$110
2023 Koerner 'Rolle' Vermentino Clare Valley, SA	\$125
2023 Thomas Wine, Braemore Semillon Hunter Valley, NSW	\$168

Rosé

2023 Spinifex Grenache, Mataro, Shiraz, Cinsault Barossa Valley, SA	\$76
2023 Craggy Range Rose Hawke's Bay, NZ	\$89



Red Wines

2023 Scorpo 'Noirien' Pinot Noir Mornington Peninsula, Vic	\$96
2021 Dicey, Bannockburn Pinot Noir Central Otago, NZ	\$125
2023 Poderi Luigi Einaudi Langhe, Nebbiolo Dogliani, ITA	\$129
2020 Vinchio Vaglio, 'I Tre Vescovi' Barbera d'Asti Superiore Piedmont, ITA	\$100
2022 Antinori 'Peppoli', Chianti Classico Sangiovese, Tuscany, ITA	\$120
2021 Cantele Primitivo Puglia, ITA	\$99
2022 Tim Smith Shiraz Barossa Valley, SA	\$110
2022 Yangarra 'King's Wood' Shiraz McLaren Vale, SA	\$145
2016 Torbreck 'The Factor' Shiraz Barossa Valley, SA	\$450

Dessert & Fortified Wine

2021 Scorpo 'Pinsanto' Late Harvest Pinot Gris, 375ml Mornington Peninsula, Vic	\$89
NV Yalumba 'Antique' Muscat, Muscat Blanc a Petit Grains, 375ml Eden Valley, SA	\$58





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