



**FUNCTION PACK**

# OUR VENUE



*Olio Kensington Street is the perfect space for your next event.*

Located on the second floor of The Old Rum Store, the space features a contemporary indoor dining room with historic arch windows flooding the venue with natural light.

At the heart of Olio (Italian for olive oil) is award-winning executive chef and Sicilian native, Lino Sauro. Lino comes from a lone lineage of self-sufficient farmers and his passion for food and produce is evident in his menus.

Sauro and his team open the doors to Olio as they would their family home and turn on the Italian charm, ensuring an unforgettable experience for you and your guests.

All events deserve a great setting whether you are hosting a corporate lunch or dinner, wedding, engagement party, end of year celebration, milestone birthday, a family gathering or a canapé cocktail celebration. While Olio is full of character and charm, the venue is simple enough for you to transform to suit your next bespoke event.

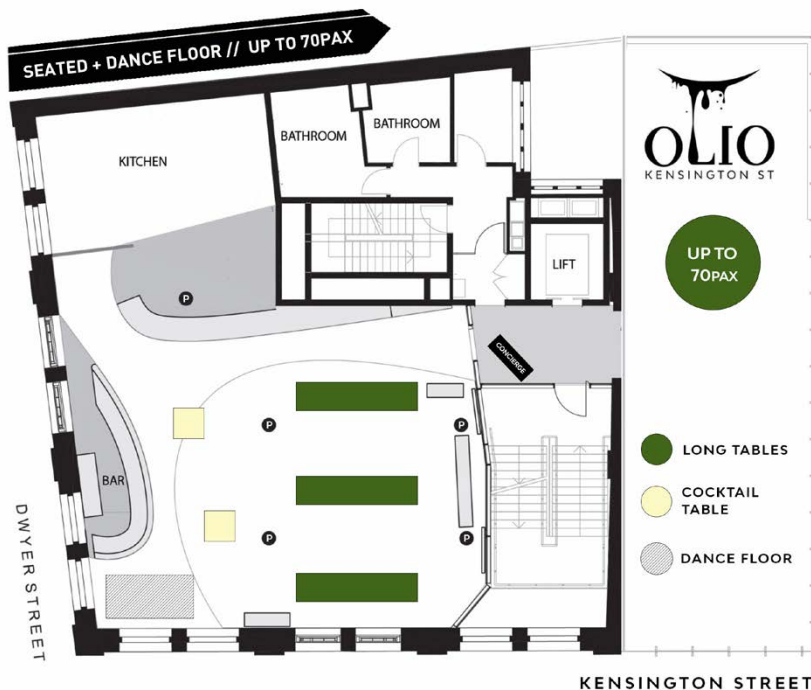
*Chef Choice of the Year 2016 at World Gourmet Summit – Singapore*  
*Two times Finalist Chef and Restaurant of the Year at World Gourmet Summit*



# OUR VENUE



While the Olio team are very flexible and will always do the best to accommodate any set up, below is a great starting point for standard event set up's and capacity.



# OUR VENUE



## AUDIO / VISUAL

The venue has WIFI Internet, a standard chordless microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

## STYLING

As part of a standard hire, the venue comes with tealight candles, all table linens and setting and the greenery around the venue. Clients are more than welcome to bring in their own decorations and styling to suit the event.

# OUR VENUE



*Just metres away, step out onto the **Spritz outdoor terrace bar**, a unique alfresco dining space that will transport you to the mediterranean.*

With seating for more than 40 people, a rooftop bar and cover from the weather, the Spritz terrace is perfect for small lunches & dinners, canapé parties or even wedding ceremonies.

All catering is provided by Olio including their set menus and canapé menus. Bespoke menus available upon request.

For larger groups looking to hire Olio, Spritz can be hired additionally for a \$500 flat fee.

## MINIMUM SPEND

Monday-Thursday  
Lunch; \$1,000  
Dinner; \$1,500

Friday, Saturday & Sunday  
Lunch, \$2,000  
Dinner; \$2,500



# MENUS



## 3 COURSE / \$88

**Polipo** / Spicy Charred Fremantle Octopus, Lemon Crushed Potato Salad and Bottarga Mayo

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**Calamarata** / Semonlina Pasta with Pipi Clams, White Wine Sauce and Bottarga

or

**Spalla di Manzo** / 24 hrs Braised Oyster Blade, Celeriac Purée, Pickled Red Onion and Truffle Jus

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**70% Dark Chocolate Tart** / Cuban 70% Dark Chocolate Sabayon, Amarena Cherries and Praline Dust

## 4 COURSE / \$78

**Capasanta** / Hokkaido Scallop, Cashew Nut Cream and Sesame Oil

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**Risone** / Rice Shaped Pasta, Red Wine Braised Octopus and Bone Marrow

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**Spalla di Manzo** / 24 hrs Braised Oyster Blade, Celeriac Purée, Pickled Red Onion and Truffle Jus

~

**Semifreddo** / Organic Almond 'Semifreddo', Goats Cheese & White Chocolate Cream and Mixed Berries



*All menus come with freshly baked sonoma bread basket & Olio EVOO*



# MENUS



## 4 COURSE / \$98

**Calamari al Limone** / Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

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**Ravioli** / Homemade Ravioli with Scarlet Prawns, Black Truffle and Burrata Sauce

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**Ricciola** / Pan Seared King Fish Fillet, Sicilian Caponata and Pistachio Sauce

or

**Agnello** / 48hrs Lamb Neck with Pumpkin Puree, Black truffle Jus and Plum Gel

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**Semifreddo** / Organic Almond 'Semifreddo', Goats Cheese & White Chocolate Cream and Mixed Berries

&

**Sharing Formaggi** / Ocellio Selection of Italian Cheeses

## 5 COURSE / \$120

**Gamberi** / Scarlet Prawn Tartare, Zucchini & Mint Cream and Cucumber Caviar

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**Risone** / Rice Shaped Pasta, Red Wine Braised Octopus and Bone Marrow

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**Ricciola** / Pan Seared King Fish Fillet, Sicilian Caponata and Pistachio Sauce

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**Agnello** / 48hrs Lamb Neck with Pumpkin Purée, Black truffle Jus and Plum Gel

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**Pistacchio** / Sicilian Pistachio Mousse Tart, Milk Ice Cream and Mulberries

*\*Some ingredients are subject to seasonal availability.*

*All menus come with freshly baked sonoma bread basket & Olio EVOO*

# MENUS



## 6 COURSE DEGUSTATION / \$168

- up to 60pax max

**Scampi** / Australian Scampi Tartare with Scampi Roe Vinaigrette

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**Polipo** / Spicy Charred Fremantle Octopus, Lemon Crushed Potato Salad and Bottarga Mayo

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**Ravioli** / Homemade Ravioli with Scarlet Prawns, Black Truffle and Burrata Sauce

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**Merluzzo** / Aquana Murray Cod, Braised Cabbage, Orange and Olives

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**Wagyu** / Slow Cooked Ranger Valley Wagyu Oyster Blade, Potato Purée and Morel Mushrooms

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**Cannolo Siciliano** / Crispy Wafer Filled with Ricotta Cream, Prickly Pear Sauce

## *Extra Sides / \$8 each*

Seasonal Mixed Salad

Steamed Silverbeets with Evoo

Cherry Tomatoes, Onion and Orange

Rosemary & Garlic Roasted Potatoes



*All menus come with freshly baked sonoma bread basket & Olio EVOO*



# MENUS



## SHARING SET / \$78

### ENTRÉES

**Arancini** / Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

**Calamari al Limone** / Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

### PASTA

**Norma** / Rigatoni Pasta with Tomato Sauce, Eggplant and Aged Ricotta Cheese

### MAIN COURSE

**Ricciola** / Pan Seared King Fish Fillet, Sicilian Caponata and Pistachio Sauce

**Agnello** / 48 hrs Saltbush Lamb Neck with Pumpkin Purée and Plum Gel

**Sides** / Roasted Rosemary Potatoes and Seasonal Mixed Salad

### DESSERT

**Tiramisu** / The Classic Italian

**Semifreddo** / Organic Almond 'Semifreddo', Goats Cheese & White Chocolate Cream and Mixed Berries

## SHARING SET / \$100

### ENTRÉES

**Arancini** / Deep Fried Saffron "Arancini" Rice Ball with Primo Sale Cheese

**Broccoli e Burrata** / Spicy Broccoli, Orange, Burrata, Olives and Toasted Almonds

**Calamari al Limone** / Charcoal Grilled Calamari with Tomato & Fennel Salad and Lemon Vinaigrette

### PASTA

**Paccheri** / Paccheri with 'Cime di Rapa', Mussels and Bottarga

**Ravioli** / Homemade Ravioli with Scarlet Prawns, Black Truffle and Burrata Sauce

### MAIN COURSE

**Ricciola** / Pan Seared King Fish Fillet, Sicilian Caponata and Pistachio Sauce

**Filetto** / Chargrilled Dalby Wagyu Tenderloin, Morel Mushrooms, Desiree Potato Tart and Jus

**Sides** / Roasted Rosemary Potatoes and Seasonal Mixed Salad

### DESSERT

**Tiramisu** / The Classic Italian

**Semifreddo** / Organic Almond 'Semifreddo', Goats Cheese & White Chocolate Cream and Mixed Berries

# MENUS



*In true Italian style no meal or event is complete without a delicious spread of antipasti and so we have created a few options for you to add to your celebration.*

## PLATTERS / \$100 EACH

These platters include Italian cheeses, cured meats, antipasto, focaccia and crackers. If needed, we can also adjust these platters to better suit your groups taste and needs.

## GRAZING STATIONS

A grazing station is the perfect set up to wow your guests and add a little something special, these work for pre and post seated dinner or lunches or to have throughout a standing event for guests to help themselves.

Made in a traditional Italian style these include all of your cheese, meats and antipasto favourites.

Our team can assist you in deciding with size would best suit you and bespoke tables can always be curated.

**Small / \$500**

**Medium / \$1000**

**Large / \$1,500**

**Extra Large / \$2,000**



# CANAPÉS



## 9 PIECES / \$50

### **Burratina (V)**

Fresh Burratina, Carrot Coulis and Roasted Peppers

### **Salmone Marinato e Caviale Affumicato**

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

### **Burger di Calamari Mayo alla Menta**

SA Squid Mini Burger with Mint Mayonnaise

### **Carpaccio di Manzo**

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

### *Substantial Canapé*

#### **Risone**

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

## 12 PIECES / \$68

### **Burratina (V)**

Fresh Burratina, Carrot Coulis and Roasted Peppers

### **Arancini (V)**

Black Sesame Coated, Deep Fried Saffron Rice Ball

### **Salmone Marinato e Caviale Affumicato**

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

### **Burger di Calamari Mayo alla Menta**

SA Squid Mini Burger with Mint Mayonnaise

### **Carpaccio di Manzo**

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

### *Substantial Canapés*

#### **Caponata (V)**

Warm Sicilian Caponata with Fresh Ricotta Cheese

#### **Risone**

Risone Pasta with Red Wine Braised Octopus and Bone Marrow

*All canapés 2 pieces per person, Substantial canapés 1 piece per person*

# CANAPÉS

**16 PIECES / \$88**

## **Burratina (V)**

Fresh Burratina, Carrot Coulis and Roasted Peppers

## **Arancini (V)**

Black Sesame Coated, Deep Fried Saffron Rice Ball

## **Salmone Marinato e Caviale Affumicato**

Citrus Cured Tasmanian Salmon, Smoked Avruga Caviar and Shiso

## **Burger di Calamari Mayo alla Menta**

SA Squid Mini Burger with Mint Mayonnaise

## **Polipo**

Charred Octopus, Sicilian Olives, Sun Dried Tomato and Pickled Red Onion

## **Grissini al Rosmarino con Crudo di Parma**

Semolina Grissini with 30 Months Cured Parma Ham

## **Carpaccio di Manzo**

Cured Kobe Beef Carpaccio Roll with Homemade Mayo and Celery Root

## ***Substantial Canapés***

### **Caponata (V)**

Warm Sicilian Caponata with Fresh Ricotta Cheese

### **Risone**

Risone Pasta with Red Wine Braised Octopus and Bone Marrow



*All canapés 2 pieces per person, Substantial canapés 1 piece per person*

# BEVERAGES



We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.

There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

## BYO

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favorite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fee's apply.

## SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to do things the Italian way and kick things off with a spritz, or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.



## STANDARD / \$65PP

**Sparkling** / NV Il Fresco Villa Sandi, Prosecco DOC, Veneto

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**White Wine** / 2017 Printhe, Pinot Grigio, Orange

or

**White Wine** / 2019 Fire Bird, Nova Vita, Estate Grown, Adelaide Hills

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**Red Wine** / 2017 Embers, Flametree, Cabernet Sauvignon, Margaret River

or

**Red Wine** / 2018 Puppet Master, Great Southern Pinot Noir, Margaret River

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**Beer** / Peroni Rossa

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Sparkling & Still Water, Soft Drinks & Juices

Coffee & Tea

# BEVERAGES



## PREMIUM / \$85PP

**Sparkling** / NV Tenute Arnaces, Prosecco Brut DOC, Friuli / *Organic*

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**White Wine** / 2016 Cusumano, Inzolia IGT, Sicily

or

**White Wine** / 2018 Auntsfield, Sauvignon Blanc, Marlborough

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**Red Wine** / 2016 Cusumano, Nero d'Avola IGT, Sicily

or

**Red Wine** / 2016 Woodvale, Shiraz, Clare Valley, South Australia

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**Beer** / Peroni Rossa, Young Henrys Newtowner

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Sparkling & Still Water, Soft Drinks & Juices  
Coffee & Tea



## DELUXE / \$105PP

**Sparkling** / 2012 Roma's Grace, Helen's Hill, Blanc de Blanc, Yarra Valley

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**White Wine** / 2017 Borgeri Bianco Giorgio Meletti Cavallari, Vermentino-Viognier, Tuscany

or

**White Wine** / 2017 Livon Collio, Pinot Grigio, Friuli

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**Red Wine** / 2014 Borgeri Rosso Giorgio Meletti Cavallari, Cab Sav-Merlot-Syrah, Tuscany

or

**Red Wine** / 2016 Milton, Pinot Noir, Freycinet Coast

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**Beer** / Peroni Rossa, Young Henrys Newtowner

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Sparkling & Still Water, Soft Drinks & Juices  
Coffee & Tea



# PRICING



*While there is no venue hire fee, there are varying minimum spends.*

## MONDAY - THURSDAY

Lunch / \$3,000

Dinner / \$7,000

## FRIDAY & SATURDAY

Lunch / \$4,000

Dinner / \$12,000

## SUNDAY

Lunch / \$4,000

Dinner / \$7,000

## SERVICE FEE

An additional charge of 8% of the total event spend will be factored into all quotations for the space.



# OTHER VENUES



## *the* PRIVATE KITCHEN

### THE PRIVATE KITCHEN



## **EASTSIDE** BAR & GRILL

### EASTSIDE BAR & GRILL



## **MEKONG** ON KENSINGTON STREET

### MEKONG KENSINGTON ST



## **GAVROCHE** CHIPPENDALE

### GAVROCHE CHIPPENDALE

