

OH BOY



EVENTS PACKAGE

WELCOME.

Looking for that 'Oh Boy' factor?

With our picturesque location, light filled and airy design, Oh Boy is the perfect location for your next event. From corporate conferencing to cocktail parties and formal dinners, we have packages to suit every occasion.

Overview of spaces available



OH BOY DECK

SEATED	40PAX
STANDING	60PAX

With uninterrupted views of Andrew Boy Charlton Pool and Sydney Harbour, the deck is ideal for cocktail parties or an intimate dinner under the stars.



OH BOY INDOORS

SEATED	42PAX
STANDING	60PAX

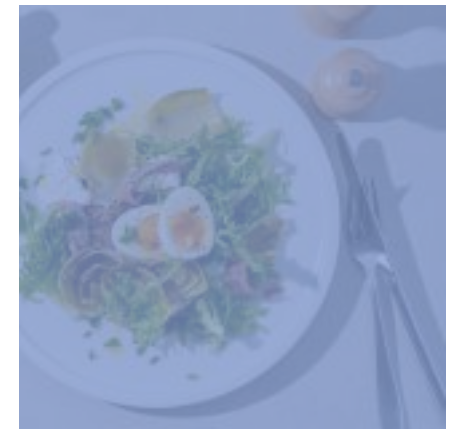
This glass house above the harbour serves as an ideal, bright, airy and contemporary space to host your next event. Suitable for cocktail or seated events.



OH BOY ENTIRE HIRE

SEATED	82PAX
STANDING	110PAX

Combining both the open deck and contemporary glass house interior, hiring the entire venue gives you the versatility and space for any style of event.



CHARLTON ROOM

SEATED	40PAX
STANDING	60PAX

This secluded space, with its spectacular views over Woolloomooloo is perfectly suited for conferencing, executive meetings, intimate celebrations or a private dining experience.

COCKTAIL EVENTS

COCKTAIL MENU

Our canapé packages are perfect for cocktail events, with seasonal menus that allow your guests to sample a variety of flavours from the kitchen.

2 HOUR PACKAGE

6 canapés
\$54 pp

3 HOUR PACKAGE

5 canapés +
2 substantial
\$69 pp

4 HOUR PACKAGE

6 canapés +
3 substantial
\$95 pp

5 HOUR PACKAGE

7 canapés +
4 substantial
\$120 pp

Standard Canapés

VEGETARIAN

- Beetroot and goats cheese tart (v)
- Saffron, manchego and fontina arancini (v)
- Cheese gougeres - choux puff-gruyere pastries with parmesan (v)
- Oyster mushroom with miso glaze (gf, vg)

PROTEIN

- Spicy beef crudo on squid ink crackers (gf)
- Sticky pork belly skewers with togarashi (gf)
- Mini beef wellingtons, apricot chutney
- Smoked duck breast celeriac and horseradish remoulade on crouton
- Buttermilk fried chicken, blue cheese sauce

SEAFOOD

- Tuna tartare wrapped in perilla leaves (gf)
- Merna's mini crumpets with cured Ora King salmon and crème fraîche
- Prawn cocktail brioche toast, avruga caviar, baby cos
- Sydney rock oysters with pickle-juice mignonette (gf)

Substantial Canapés

VEGETARIAN

- Potato scallops with sea salt (v)
- Green risotto bowls with salted ricotta (gf, v)
- Slow cooked eggplant, parmesan crust, goat's curd, basil (v)

PROTEIN

- Mini chicken schnitzels on wonder white with iceberg and herb aioli
- Pork bao buns with Asian herbs and house pickles
- Lamb cutlets with preserved lemon salsa verde (gf)

SEAFOOD

- Prawn rolls with mayo, chives and fish roe
- Barramundi fish cakes with sauce gribiche
- Fried rice with blue swimmer crab (gf)

Additional Menu Options

LATE NIGHT BITES \$12 each

- Classic cheeseburger sliders
- Midnight cacio e pepe rigatoni
- Grilled cheese toasties with pickle

DESSERT CANAPÉS

- Bittersweet brownie bites (v)
- Mini Ciccone & Sons gelato cones (v, dfo)
- Lemon meringue tarts
- Natural jelly pots with seasonal fruit (gf, vg)

Grazing Stations

**min 50pax*

SEAFOOD \$45pp

Sydney rock oysters, cooked prawns, house cured Ora King salmon, kingfish crudo, sourdough rolls, cultured butter, assorted condiments.

- + Mud crab MP
- + Lobster MP
- + Caviar station POA
- + Fresh shucked oyster bar POA

CHEESE & CHARCUTERIE \$35pp

Selection of artisan local and European cheeses and LPs cured meats, served with sourdough, cultured butter and seasonal accompaniments.

- + Whole Berkshire Free-Range Glazed Leg of Ham POA

DESSERT \$28pp

Chef's selection of cakes, tarts and sweets, seasonally curated.

- + Ciccone & Sons gelato cones 7pp

SEATED EVENTS

SEATED MENU

Designed for more classic sit-down events, our seated packages will make for a memorable feast and ensure no guest goes hungry.

2 COURSES

Selection of entree and main, or main and dessert including sides. Served family style or individually plated.

\$85 pp

3 COURSES

Selection of entree, main and dessert including sides. Served family style or individually plated.

\$105 pp



Seated Entrée Served family style or individually plated | *select two*

La Stella burrata heirloom tomato, green olive, apple balsamic (vg, gf)

Asparagus salad with green olive tapenade and soft boiled egg (gf, vgo)

Korean-style beef tartare with squid ink crackers (gf)

Duck rillettes with prunes and witlof (gf)

Roasted quail with blistered grapes (gf)

Butterflied king prawns with 'nduja butter and grilled sourdough

Kingfish, lightly cured with citrus and fennel salad (gf)

Sides

Included in all seated packages

Mixed leaves with house dressing (gf, v)

French beans with hazelnut butter (gf, v)

Roasted kipfler potatoes (gf)

Seated Main Served family style or individually plated | *select two*

Seasonal greens risotto with salted ricotta (gf, vgo)

Eggplant, vine ripened tomato, parmesan crust, pearl cous cous (v)

Roasted beef fillet with gorgonzola, celeriac and bitter leaves (gf)

Spiced confit duck leg with carrot ginger puree, bitter leaves (gf)

Lamb rump with grilled bullhorn peppers and polenta

Ora King salmon with celeriac remoulade (gf)

Barramundi with fennel and preserved lemon salad, green almond sauce (gf)

Dessert

Eton mess french meringue, berry couli (vg, gf)

Panna cotta with rhubarb syrup and caramel shards (gf)

Bittersweet brownie, hazelnut praline, cream

CORPORATE EVENTS

CORPORATE & CONFERENCE MENU

Working Breakfast \$35pp

A selection of fresh and tasty breakfast items served on the table.

Includes tea, filter coffee, juice & mineral water.

Grazing Breakfast Station \$50pp

A feast of breakfast favourites served as a station for your guests to graze.

Includes tea, filter coffee, juice & mineral water.

Breakfast Canapés \$45pp

A selection of tasty breakfast bites for a more versatile working event.

Includes a selection of 6 canapés and tea, filter coffee, juice and mineral water.

*min 40pax

Swap the office for our waterfront views and get the most out of your next corporate offsite, workshop or meeting. Our conference packages feature the best picks of our cafe menu to keep your team going.



Seasonal fruits with yoghurt pots (gf, vgo)

Assorted mini danishes and pastries (v)

Greens and ricotta savoury tart (v)

Assorted mini danishes and pastries (v)

Greens and ricotta savoury tart (v)

Dashi steamed egg with crispy bacon (gf)

Merna's mini crumpets with cured salmon and crème fraîche

Bacon and egg sliders with bulldog sauce

Dashi steamed egg with crispy bacon (gf)

Mini ham and cheese croissant

Overnight oat pots with seasonal fruit (v)

Seasonal fruit cups (gf, vg)

Overnight oats with seasonal fruit (v)

Yoghurt pot with seasonal compote (gf, vgo)

Seasonal fruit skewers (gf, vg)

Mini fruit danish (v)

Full Day & Half Day Conference

\$70pp half day | \$85pp full day

Morning Tea

Merna's mini crumpets with cured salmon and crème fraîche

Orange and cardamom cake with orange blossom yoghurt (gf, v)

Seasonal fruit skewers (gf, vg)

Lunch

Salad roll with goat's feta (v)

LPs mortadella panini

Curried egg on wonder white (v)

Cured salmon on rye with cream cheese

Quinoa bowl with house pickles, herbs, yoghurt and chilli (gf, vgo)

Asparagus salad with green olive tapenade (gf, vg)

Afternoon Tea

Bittersweet chocolate brownie (v)

Greens and ricotta savoury tart (v)

Seasonal fruit skewers (gf, vg)

Includes tea, filter coffee, juice & mineral water throughout the day.

BEVERAGE PACKAGES

BEVERAGES

Our beverage list features a variety of local and imported wines, and beers. To make your selection easier, we've developed inclusive beverage packages featuring our most popular picks of the season.

BEVERAGE PACKAGES

Includes one sparkling wine, two white wines, one rosé, one red wine, beer & non-alcoholic drinks, served for the duration of your package.

2 hours \$59pp
3 hours \$69pp
4 hours \$79pp
5 hours \$89pp

EVENT COCKTAILS

\$18 each

Ribeena Squeeze Daiquiri
Ribeena, White Rum, Cointreau

Siesta | Olmeca Altos Plata, Campari,
Grapefruit, Lime, grapefruit

Pink Gin Fizz | Gin, Raspberry, Aquafaba,
Lemon, Soda

Blood Orange Sangria | *Pinot Gris, Blood
Orange, Triple Sec, Soda*

Passionfruit and Lemongrass Spritz |
Prosecco, Passionfruit Liqueur, lime, soda

Sample Beverage Package Menu

Sparkling Wine

Martini Prosecco Sparkling Wine, Veneto, Italy

White Wine | Select Two

Petal & Stem Sauvignon Blanc, Marlborough, New Zealand
Vidal Pinot Gris, Hawkes Bay, New Zealand
Printhie Chardonnay, Orange, NSW
Atlas Rhineland Riesling, Clare Valley, South Australia

Rosé

Bouchard Aine & Fils Rose, Burgundy, France

Red Wine | Select One

Labrune Pinot Noir, Côte de Beaune, France
Radio Boka Tempranillo, València, Spain
De Beaurepaire Merlot, Cabernet Rylstone, NSW
Atlas Shiraz, Clare Valley, South Australia

Beer | Select Two + a Light Beer

Young Henrys Newtowner Pale Ale
Kirin Ichi Ban
Pipsqueak Cider
Lord Nelson Three Sheets Pale Ale
Heaps Normal Quiet XPA (0.5%)
James Boags Light

Non-Alcoholic

Assorted soft drinks and juice, still and sparkling water



BEVERAGE PACKAGES

BEVERAGE UPON CONSUMPTION

Looking to pair your wine list with your menu? Design your own beverage menu from our seasonal cellar. Our Bar Manager would be happy to assist with your selections.



Bubbles *Select One*

NV Cantina Trevignana Prosecco
Treviso, Italy Organic \$62

Poachers Vineyards Blanc de Blanc
Murrumbatmen, New South Wales \$88

Laurent Perrier NV 'La Cuvee' Champagne
Tours-sur-Marne, France \$132

White *Select up to Two*

2021 Greystone Sauvignon Blanc
Waipara, New Zealand \$68

2021 VineMind Vermentino
Watervale, SA \$72

2019 Von Winning 'Troocken' Riesling
Pflaz, Germany \$83

2021 Printhe 'Mountain Range' Chardonnay
Orange, New South Wales \$68

Rosé *Select One*

2021 Nova Vita Rosé
Adelaide Hills, South Australia \$63

020 Domain Aspras'A Lisa' Rosé
Cotes du Provence, France \$75

Skin On *Select One*

2021 In Spiteof Ourselves, Arneis Friulano
Reisling King Valley Victoria \$70

2021 SmallFry Tangerine Dream
Barossa Valley, South Australia \$82

Red *Select One*

2019 Quartier Pinot Noir
Mornington Peninsula, Victoria \$82

2022 Smallfry Eclectik Violet Grenache
Cinsault, Barossa Valley, South Australia \$84

2019 Von Winning 'Troocken' Riesling
Pflaz, Germany \$83

Beer

Young Henrys Newtowner Pale Ale \$12

Kirin Ichi Ban \$12

Young Henrys Cloudy Cider \$12

Heaps Normal Quiet XPA (0.5%) \$10

EXTRAS

Additional Menu Options

KIDS MEAL

\$25 pp

Kids meal, ice cream & soft drink

**only available for children under 12*

CREW MEAL

\$40 pp

Chef's selection main meal & soft drinks

CANAPÉS

Standard canapés *\$9 each*

Dessert canapés *\$9 each*

Substantial canapés *\$15 each*

CAKEAGE

Cut and served on platters *\$3 pp*

Served individually with coulis & cream *\$8 pp*

SHARED PLATTERS

serve 8 to 10

Cheese board *\$110*

Charcuterie board *\$110*

Seafood platter *\$190*

Dessert platter *\$70*

TERMS & CONDITIONS

These terms and conditions apply to all bookings of the Oh Boy event spaces and should be read in conjunction with any additional terms and conditions that may be included in your quote or contract.

To confirm your event, please return the signed contract with the Terms and Conditions, together with the requested deposit and completed Credit Card pre-authorisation form within seven (7) days of issue unless otherwise agreed upon. If this time frame is not met, all date holds will be released.

PARTIES

The parties of these Terms and Conditions are Andy Bear Pty Ltd trading as Oh Boy and the client listed on the booking contract ('you' or 'client').

MINIMUM SPEND

Minimum spends apply to all events. The minimum spend applies to food and beverage ONLY. Security, additional staffing, Audio Visual equipment and other costs are in addition to the minimum spend. Your minimum spend is stated on your quote and contract. Any shortfall from your final food and beverage spend will be added to your final bill.

PAYMENT TERMS

A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event.

The balance of your invoice is due a minimum 21 days prior to your event. If payment is not received we may release the date.

Any additional or incidental charges incurred are payable on the date of your event.

Oh Boy has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the time-frame allocated.

METHOD OF PAYMENT

Oh Boy accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

SURCHARGES

MasterCard and Visa payments will incur a 1.5% surcharge – and AMEX a 1.7% surcharge. In addition, a 15% surcharge applies on public holidays.

CANCELLATION POLICY

Any cancellation will incur a loss of full deposit.*
Cancellations made less than 21 days from your event are not refundable.*

In the event of cancellation within 21 days of your event, any unpaid or outstanding invoices issued prior to your cancellation remain payable.*

* In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period. Any other payments made will be refunded in full.

FORCE MAJEURE

Should performance by Oh Boy be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened

terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for Oh Boy to perform its obligations, then Oh Boy shall not be liable for such delay or failure to perform its obligations, and this contract may be terminated for any one or more of such reasons by written notice from Oh Boy to the client without financial liability.

FOOD & BEVERAGE SELECTIONS

The final food and beverage selections are required twenty eight (28) days prior to the event.

No BYO food or alcohol is permitted, except cakes, which will incur a cakeage fee.

Dietary requirements are required twenty eight (28) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee.

Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable efforts are made we cannot guarantee that our food will be completely allergen free.

All food and beverage is subject to seasonal change, however notification will be given for this.

Our food is prepared using fresh ingredients and under hygienic conditions. However Oh Boy takes no liability for any latent defect in any product used

TERMS & CONDITIONS

BEVERAGES

Beverage Packages: Unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration, subject to the Responsible Service of Alcohol.

GUEST NUMBERS

Final guest numbers are required twenty eight (28) days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within twenty one (21) days of your event as this is when the final invoice is due.

GRATUITY

A 5% gratuity applies to all events. This goes directly to staff and does not count towards the minimum spend.

RESPONSIBLE SERVICE OF ALCOHOL & GUEST CONDUCT

Oh Boy functions as a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. We are required by law to provide responsible service of alcohol (RSA) and therefore reserve the right to cease or suspend service and supply of alcoholic beverages should we feel that guests have become excessively inebriated. Last drinks will be provided 15 minutes before the end of your beverage package.

Clients are asked to be responsible and assist with ensuring the orderly behavior of their guests at all times whilst at Oh Boy. Management reserves the right to refuse entry and enforce related RSA, licensing and good behavior practices

as well as the right to enforce wrist banding at events where deemed necessary, to ensure minors are identifiable. Oh Boy is a non-smoking premises. Any guest wishing to smoke must leave the venue. Guests must respect our neighbours and ensure noise is kept to a minimum when outside the premises.

DUE CARE

To the extent permitted by law, we will not be liable for any loss, damage, liability, claims or expenses (however caused, including negligence whether direct, indirect or consequential) incurred by yourself, your guests, your employees or any contractors engaged by you, arising from the use of or connected with the venue.

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event.

Delivery of goods will only be accepted by the venue at the time of your contracted bump in access, unless otherwise agreed upon. All goods brought on site for your event must be removed from the venue by the conclusion of your contracted bump out time, unless otherwise agreed upon. Oh Boy takes no responsibility for any items or valuables left on site and reserve the right to dispose of such items if not collected within seven (7) days of your event.

CLEANING FEE

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

DÉCOR AND STYLING

All decorations must be submitted to your Event Manager for approval at least twenty eight (28) days prior to the event. Glitter, confetti, confetti balloons, sequins and any other form of small 'spreadable' materials, smoke and haze machines are not permitted in venue. Please check with your Event Manager if you are unsure.

MARQUEES

The Deck is a weather exposed space. If the client wishes to install a marquee this must first be advised to the Events Manager and is subject to the following conditions. Clients are only permitted to engage the services of a pre-approved marquee provider. It is the client's responsibility to book and manage their own marquee hire. Installation and removal must be completed within the times prescribed by the Events Manager so as not to interrupt cafe trade. Additional labour fees will be incurred for the removal and reinstallation of Oh Boy Cafe's outdoor umbrellas and an Oh Boy Function Supervisor to oversee the installation and removal of the marquee.

DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, sub-contractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces that are or could reasonably be considered part of the venue.

Nothing can be rigged to the ceiling of the venue.

TERMS & CONDITIONS

CONTRACTORS AND SUBCONTRACTORS

Contractors and sub-contractors appointed by the client or by Oh Boy on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises.

Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Oh Boy prior to the event.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect (including workers compensation and public liability) to Oh Boy at least twenty eight (28) days prior to your event.
- No sub contractor will be permitted to work in the venue without first providing proof of Public Liability.
- All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Oh Boy reserves the right to reject any request for venue access for any Contractor and Sub contractor they do not deem as not suitable or safe.
- Oh Boy is not liable for any harm or damage to guests caused by external supplier equipment, styling décor, furniture, goods or service.

ENTERTAINMENT/MUSIC

Music sound levels will be monitored by staff members, and can- not exceed 90db - Amplified music must conclude at 11:00pm.

Oh Boy have preferred AV and entertainment providers that your Events Manager can recommend. If you choose to use your own provider, they must ensure all pre-existing equipment and settings are reinstated as before your event. Should we require our own technician to restore any pre-existing equipment or settings these will be invoiced to the client.

To enquire about an event, please contact us:

events@oh-boy.com.au

When you enquire with us we'll send you our quote which outlines the terms and conditions of hire. Bookings can only be confirmed once a signed copy of the contract is returned, and deposit received.

BIRD & BEAR
GROUP



FOYS
ENTERTAINMENT

OH BOY

FLYING BEAR

NAVY BEAR

sandy bear