

ODYSSEA

FUNCTIONS & EVENTS

INFO@ODYSSEACITYBEACH.COM.AU | 08 9385 7979 | ODYSSEACITYBEACH.COM.AU



WELCOME TO ODYSSEA

Pull up a chair, watch the waves roll in and let us look after you.

Located 15 minutes from the CBD, Odyssea boasts spectacular 180-degree views of the Indian Ocean and iconic City Beach.

With a relaxed ambiance that only Perth's favourite seaside venue can offer, Odyssea is the perfect place for your next function or special occasion.

The Venue

Comfortably accommodating up to 250 guests, Odyssea is the perfect place to enjoy time with loved ones, entertain clients or celebrate a milestone – whatever your event, we've got a package to suit.

Odyssea boasts over 1000 parking bays located to the North and South of the venue, as well as wheelchair access.

Occasions

Odyssea is open for breakfast, lunch and dinner seven days a week and can cater for the following:

- Weddings
- Birthdays
- Business meetings
- Hens parties
- Christenings
- Christmas functions
- Cocktail receptions
- Bespoke events



VENUE OPTIONS

Whether your function is an intimate lunch, a business breakfast or a birthday celebration that requires a little more capacity, we can customise our space to suit your event.

FULL VENUE

**Up to 250 guests seated
and 300 cocktail style**

From our coastal inspired interior to the balcony which can be enclosed for all weather types, and alfresco area perfectly placed for sunset cocktails and bites, utilising the entire venue will ensure your next event is one to remember.

FULL BALCONY

**Up to 90 guests seated
and 130 cocktail style**

Renowned for spectacular views of the Indian Ocean, the balcony is perfect if you're looking for a smaller space with big impact. The balcony is soundproofed and can accommodate up to 90 guests seated. The area can also be completely enclosed depending on the weather.

HALF BALCONY

**Up to 40 guests seated
and 60 cocktail style**

As spectacular as the entire balcony, but half the size, this space can be configured accordingly to suit your next function.

FULL ALFRESCO

**Up to 100 guests seated
and 200 cocktail style**

Encompassing everything our seaside home has to offer, our full alfresco area is perfect for those long hot summer nights by the sea. With the white sands of City Beach a mere stone's throw away and the promise of an incredible unrivalled sunset, an alfresco style celebration under the stars is perfect for your next seaside shindig.

EXCLUSIVELY INDOOR

**Up to 100 guests seated
and 150 cocktail style**

With the flexibility to create a formal or a more relaxed atmosphere at your next function, our indoor dining room can cater for up to 150 guests. Seamlessly separated from our outdoor areas, guests will be able to enjoy privacy whilst experiencing all the perks of our spectacular seaside location.





SET MENUS

A selection of set menu options are available, however our team in the kitchen can also create a personalized menu for your function.

BREAKFAST SET MENU \$30 PER PERSON

First course

Bircher muesli, labne, red papaya, medjool dates, raspberry & candied cumquat (v)

Second course

Haloumi & courgette fritters, lime, cardamom spiced crème fraîche green leaves, poached egg (v)

or

Charcoal Springs pastured scrambled eggs, ciabatta toast, grilled bacon, chipolata

or

Roasted baby pumpkin, romesco, kale, goats curd, poached egg, smoked almonds (v, n, gfo)

PLEASE NOTE, THESE MENUS ARE INDICATIVE ONLY AND SUBJECT TO CHANGE



LUNCH & DINNER SET MENUS \$55 PER PERSON

Starters to share

Common loaf, balsamic vinegar, EVOO

Mixed olives, chilli, lemon

Spiced cauliflower, pomegranate, mint, parsley, spring onion salad, goats cheese whip (v, gf)

Chicken liver parfait, pear liquor jelly, charred bread (gfo avail)

Mains choice of

Roasted baby pumpkin, Tuscan kale, goats curd & smoked almond salad, romesco (v, n, gf)

or

Tasmanian salmon, wild rice & nori crust, salted cucumber, sweet wasabi, soy, ginger dressing med-rare

or

Slow braised port & wine beef cheeks, roasted sweet potato Manjimup truffle crème fraiche, silverbeet (gf)

To share

Caramelized carrot, sweet corn & coriander salad, lime, chilli, mustard dressing (v, gf)

PLEASE NOTE, THESE MENUS ARE INDICATIVE ONLY AND SUBJECT TO CHANGE

LUNCH & DINNER SET MENUS \$65 PER PERSON

Starters to share

Mixed olives, chilli, lemon

Croquettes, sprouted beans, golden beetroot & green leaf salad, lime jalapeno herb dressing (vegan)

Chicken liver parfait, pear liquor jelly, charred bread

Mains choice of

Roasted baby pumpkin, Tuscan kale, goats curd & smoked almond salad, romesco (v, n, gf)

or

Tasmanian salmon, wild rice & nori crust, salted cucumber, sweet wasabi, soy, ginger dressing med-rare

or

Slow braised port & wine beef cheeks, roasted sweet potato Manjimup truffle crème fraiche, silverbeet (gf)

To share

Iceberg, radish, fennel, sprouted mung bean adzuki bean and blue pea salad, buttermilk & herb dressing (v,gf)

Desserts

Warm roasted pear & dark chocolate brioche, cardamom & orange ice-cream, pistachio praline (n)

or

Textures of strawberries, lavender mascarpone, leatherwood honey ice cream, almond brittle (n)

LUNCH & DINNER SET MENUS \$75 PER PERSON

Starters to share

Common loaf, balsamic vinegar, EVOO

Mixed olives, chilli, lemon

Spiced cauliflower, pomegranate, mint, parsley, spring onion salad, goats cheese whip (v, gf)

Chicken liver parfait, pear liquor jelly, charred bread (gfo avail)

Mains choice of

Roasted baby pumpkin, Tuscan kale, goats curd & smoked almond salad, romesco (v, n, gf)

or

Tasmanian salmon, wild rice & nori crust, salted cucumber, sweet wasabi, soy, ginger dressing med-rare

or

Beef sirloin WA Mogumber Moore River 80-day grain fed (medium) globe artichoke, roast garlic & herb mash, charred broccolini, shiraz butter (gf)

To share

Royal blue potatoes, porcini salt, parmesan, chives

Desserts

Warm roasted pear & dark chocolate brioche, cardamom & orange ice-cream, pistachio praline (n)

PLEASE NOTE, THESE MENUS ARE INDICATIVE ONLY AND SUBJECT TO CHANGE



PACKAGE PRICING

Our beverage packages are designed to complement your choice of set-menu; however, our sommelier is always on hand to tailor a selection of beverages to suit any occasion.

EXTRAS

FRENCH CHAMPAGNE ON ARRIVAL \$20pp

NV Alexandre Bonnet
'Blanc de noirs' Pinot Noir

COCKTAIL ON ARRIVAL \$14pp

Hugo Spritz
Elderflower, Mint, Prosecco, Soda

Bellini
White Peach Puree, Prosecco,
Crème de Peach

Aphrodite G&T
Beefeater Gin, Italicus Rosolio,
White Vermouth, Tonic Water, Lime

Pomegranate & Peach Fizz
Pama Pomegranate, Peach Puree,
Peach Liqueur, Lemon, Soda Water

STANDARD

2HR \$50pp / 3HR \$60pp / 4HR \$70pp

Bubbles

NV Stonegate Sparkling
Chardonnay Pinot Noir Renmark SA

White

2016 Cape Naturaliste Vineyard
Sauvignon Blanc Margaret River WA

Rose

2018 Delinquent Wines 'Pretty Boy'
Nero D'Avola Riverland SA

Red

2013 Corallium Rubrum *Shiraz*
Great Southern WA

Tap Beer

Little Creatures Rogers *Amber Ale* 3.8%
Feral Brewing 'Sly Fox' *Summer Ale* 4.7%

Bottled Beer

Asahi Soukai *Lager* 3.5%

SPECIAL OCCASION

2HR \$60pp / 3HR \$70pp / 4HR \$80pp

Bubbles

NV San Martino Doc Glera *Prosecco* ITA
NV Harewood 'Mira Cuvee'
Chardonnay Pinot Noir Denmark WA

White

2016 Cape Mentelle *Sauvignon Blanc*
Semillon Margaret River WA
2016 Zarephath 'Petit' *Chardonnay*
Porongurup WA

Rose

2014 Château La Gironne 'Vérité du Terroir'
Grenache Côtes de Provence FRA

Red

2012 Silverstream *Pinot Noir* Denmark WA
2015 Xanadu 'DJL' *Shiraz* Margaret River WA

Tap Beer

Little Creatures Rogers *Amber Ale* 3.8%
Feral Brewing 'Sly Fox' *Summer Ale* 4.7%
Little Creature 'Elsie' WA *Steam Ale* 4.2%
Heineken *Lager* 5.0%
James Squire '150 Lashes' *Pale Ale* 5.0%
5 Seeds *Apple Cider* 5.0%

Bottled Beer

Asahi Soukai *Lager* 3.5%
Red Stripe *Lager* 4.7%
Peroni Red Label *Lager* 4.7%

PREMIUM

2HR \$75pp / 3 HR \$85pp / 4hr \$95pp

Bubbles

NV Bisol 'Vaporetto' Superiore DOC Glera
Prosecco ITA
2012 Howard Park 'Grand Jeté' Vintage
Chardonnay Mount Barker WA

White

2015 Streicker 'Ironstone Block'
Chardonnay Margaret River WA
2006 Plantagenet *Riesling* Mt Barker WA

Rose

2017 Howard 'Clover Rose'
Cabernet Franc Adelaide Hills SA

Red

2004 Abbey Creek *Pinot Noir* Porongurup WA
2016 Lenton Brae 'Lady Douglas'
Cabernet Sauvignon Margaret River WA

Tap Beer

Little Creatures Rogers *Amber Ale* 3.8%
Feral Brewing 'Sly Fox' *Summer Ale* 4.7%
Little Creature 'Elsie' WA *Steam Ale* 4.2%
Heineken *Lager* 5.0%
James Squire '150 Lashes' *Pale Ale* 5.0%
5 Seeds *Apple Cider* 5.0%

Bottled Beer

Asahi Soukai *Lager* 3.5%
Red Stripe *Lager* 4.7%
Peroni Red Label *Lager* 4.7%



TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENTS

Will be quoted for each function, they are based on seasonality and other requirements.

Minimum spend is based on FOOD AND BEVERAGE ONLY.

DEPOSIT

A 50% deposit of your package will be required to secure your booking.

CANCELLATIONS

Please contact Odyssea in writing by email to info@odysseacitybeach.com.au of your cancellation at least seven days prior of the booking. Deposits are fully refundable up to seven days' notice prior to the booking.

PAYMENT

Payments are made in full on the day of your booking by cash or card. Cheques are not accepted. No surcharge is incurred for any electronic payments.

TIME SCHEDULE

Lunch bookings to commence from 12.00pm

Latest departure by 4.00pm

MENU'S AND DIETARY REQUIRMENTS

Your current menu should be confirmed no later than ten working days prior to your event. Dietary requirements are confirmed ten working days prior to the event. Menu items are subject to change due to seasonal variations and product availability. Odyssea will provide personalised menus for all sit-down functions.

DELIVERIES

Deliveries for your event must be advised to Odyssea prior to event. Please mark all items with your name, and date of booking. Whilst every effort will be made to assist with the delivery, no warranty will be given for the product condition at any time whilst holding at Odyssea.

SIGNAGE

Nothing to be attached to any walls, doors, or surfaces at Odyssea without approval.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with the state laws and regulations. Odyssea reserves the right to eject any guests if their actions are deemed offensive or illegal.

DUTY OF CARE

Under the Western Australian liquor licencing laws Odyssea has the duty of care to all clients and employees. We reserve the right to refuse service of alcohol to persons deemed intoxicated and in breach of our responsible service of alcohol policy.

CONFIRMED NUMBERS

Final confirmation of guest's numbers is required at least three working days prior to the event. The confirmed guest's attendance number is the minimum number billed on the day of your event.

SEATING PLANS, PLACE CARDS, AND DECORATIONS.

It is the client's responsibility to provide seating plans, place cards, and decorations for your event. The placing of cards and decorations are the responsibility of the client. Please note that confetti is not allowed.

MISCELLANEOUS DETAILS

No food or beverages are permitted to be brought into the venue, unless prior arrangement with Odyssea.

The client is financially responsible for damages sustained to the venue or property.

General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.

Odyssea does not accept responsibility for damage or loss of goods left on the premises prior to, during, or after the function.

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