



OTTO

Brisbane

Vivi Bene Mangia Bene







OTTO Brisbane

OTTO celebrates people, place and la dolce vita. Located on the fourth floor of 480 Queen Street overlooking the Brisbane River to the Story Bridge, OTTO Brisbane brings vibrancy and glamour to the Queensland dining scene. Celebrate your next event with generous Italian fare, warm yet assured service, and a spectacular Brisbane River backdrop.

OTTO has a number of spaces available for events including a private dining room overlooking Customs House, as well as the Restaurant which is available for exclusive hire.

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 wanting 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.



WINE MASTERCLASS

Join award winning sommelier Alan Hunter for a private wine tasting and masterclass with views spanning from Customs House, across Brisbane River to the Story Bridge.

Alan Hunter currently holds the title for Best Wine List in Australia, awarded for its celebration of Italian and Australian Italian wines. In our semi-private dining room, Alan will take you on a journey through Italy, with a selection of handpicked wines to match your menu.

Guests can enjoy a journey through a region, such as Piedmont where they can try the best the terroir has to offer or rather a vertical tasting of a celebrated wine such as Barolo.



The Spaces



Private Dining Room

CAPACITY

Seated	up to 25 guests
Cocktail	Not Available

MINIMUM SPEND FOR EXCLUSIVE HIRE

OCTOBER

LUNCH & DINNER

Wednesday and Thursday	\$2,000
Friday and Saturday	\$2,500
Sunday (lunch only)	\$2,500

NOVEMBER

LUNCH & DINNER

Monday and Tuesday	\$3,250
Wednesday and Thursday	\$2,500
Friday and Saturday	\$3,250
Sunday	\$4,500

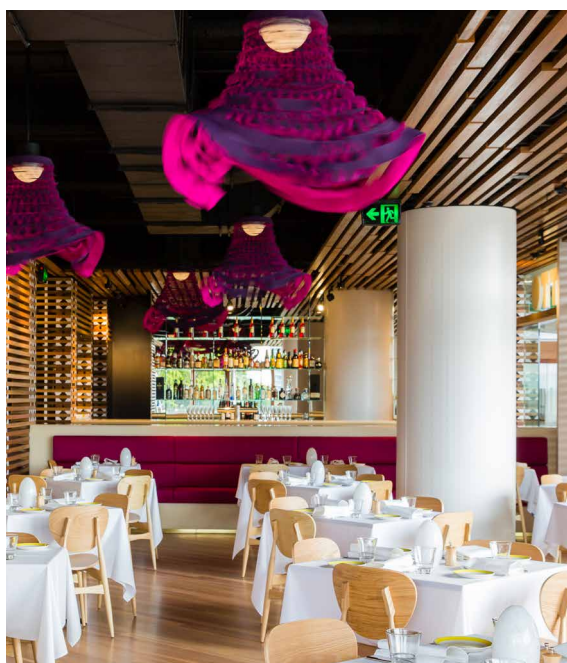
DECEMBER

LUNCH

Monday and Tuesday	\$3,250
Wednesday and Thursday	\$2,500
Friday and Saturday	\$3,250
Sunday	\$4,500

DINNER

Monday and Tuesday	\$3,250
Wednesday	\$2,500
Thursday - Saturday	\$3,250
Sunday	\$4,500



*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. 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 for October - December 2020. Bookings after this date are subject to any price changes should they occur.



Restaurant

CAPACITY

Seated	90 Guests
Cocktail	Not Available

MINIMUM SPEND FOR EXCLUSIVE HIRE

OCTOBER

LUNCH

Monday - Thursday	\$10,000
Friday and Saturday	\$12,000
Sunday	\$15,000

DINNER

Monday - Thursday	\$15,000
Friday and Saturday	\$25,000

NOVEMBER

LUNCH

Monday and Tuesday	\$13,000
Wednesday and Thursday	\$10,000
Friday and Saturday	\$15,000
Sunday	\$19,000

DINNER

Monday and Tuesday	\$13,000
Wednesday and Thursday	\$15,000
Friday and Saturday	\$20,000
Sunday	\$24,000

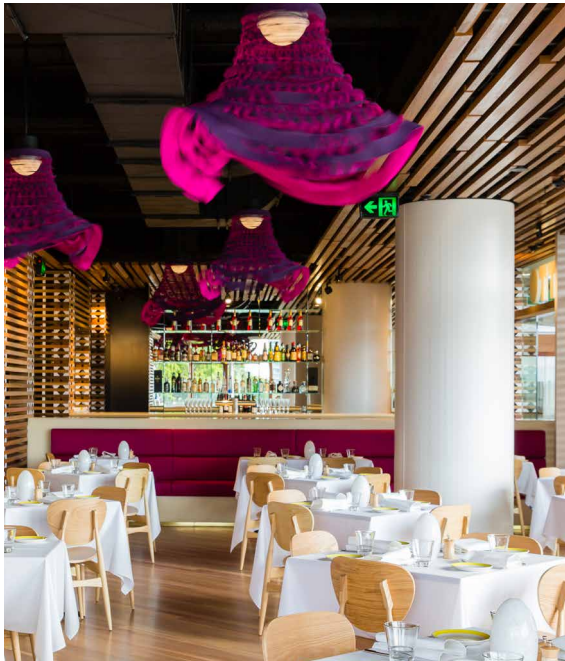
DECEMBER

LUNCH

Monday and Tuesday	\$13,000
Wednesday	\$10,000
Thursday - Saturday	\$15,000
Sunday	\$19,000

DINNER

Monday - Wednesday	\$15,000
Thursday - Saturday	\$20,000
Sunday	\$24,000



*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. 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 for October - December 2020. Bookings after this date are subject to any price changes should they occur.

SAMPLE 3 COURSE MENU - \$110

PRIMI PIATTI

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

Capesante
Hervey Bay scallops, Jerusalem artichoke, peas corn, tomato, kale

Stracciatella
Stracciatella, San Daniele prosciutto, broad beans preserved lemon, piadina

SECONDI PIATTI

Pesce alla Minestrone
Market fish, tomato, white beans, spring vegetables basil

Bistecca di Manzo
Rangers Valley 'Black Market' flap steak green asparagus, mustard espuma, veal sauce

Strozzapreti
Short twisted pasta, pork & tomato ragù, black olives, chilli, parsley, ricotta

CONTORNI E INSALATE

Insalata di Lattughino
Salad of baby cos, pickled onions, mint, dill mustard dressing

Patate Arrosto
Roasted baby potatoes, rosemary, thyme

DOLCI

Affogato
Vanilla bean gelato, espresso, Nocello

Cioccolato
Milk and dark chocolate, orange, Aperol

Lampone
Raspberry, prosecco, basil, lime



Our 3 course menu includes house-baked focaccia with olive oil and two side dishes served with main course.

SAMPLE 3 COURSE PREMIUM MENU - \$135

PRIMI PIATTI

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

Capesante
Hervey Bay scallops, corn, pepperonata

Fiori di Zucchini
Zucchini flowers, ricotta, tomato sugo

Spaghetтини
Long thin pasta, Champagne lobster, garlic, chilli white wine, shellfish stock, lemon butter, bottarga

SECONDI PIATTI

Pesce alla Puttanesca
Market fish, tomatoes, anchovies, garlic, chilli, olives capers, parsley

Bistecca di Manzo
Rangers Valley 'Black Onyx' sirloin, mushrooms, corn pancetta, cavolo nero, veal sauce

Pici Cacio e Pepe
Hand-rolled pasta, butter, pepper, walnut & basil pesto

Petto d'Anatra
Duck breast, apricot, roasted onion, fennel, pistachio

CONTORNI E INSALATE

Insalata di Lattughino
Salad of baby cos, pickled onions, mint, dill mustard dressing

Patate Arrosto
Roasted baby potatoes, pancetta, sour cream

DOLCI

Fragola
Campari, white chocolate, savoiardi, coffee strawberry

Cioccolato
Chocolate, hazelnut, potato, yoghurt

Mela
Apple, walnut, caramel, Calvados, lemon balm

Formaggio



Our 3 course menu includes house-baked focaccia with olive oil and two side dishes served with main course.

Menu Supplements

CANAPES ON ARRIVAL

\$17.50 PER PERSON / 3 PIECES PER PERSON

AVAILABLE FOR A MINIMUM OF 20 GUESTS

SERVED AT THE TABLE TO SHARE

Crostini, prosciutto, truffle butter

Fried artichokes, tomato & caper dressing
garlic breadcrumbs

Tuna, charred eggplant, Marsala cracker



YELLOW FIN TUNA TARTARE

\$10 PER PIECE - *served individually*

with capers, caperberries, smoked eggplant

Marsala cracker

\$25 PER PIECE - *served individually*

topped with 2g Caviar



OSTRICHE

\$11 PER PERSON / 2 OYSTERS PER PERSON

Oysters natural with lemon

Oysters natural with finger lime

served plated to each guest

PLATES TO SHARE

SERVED TO THE TABLE

We recommend 1 plate per 4 guests for the following:

OLIVE MARINATE - \$10 PER PLATE

Mixed Italian olives marinated in chilli, garlic, thyme
rosemary

CAPRINO - \$22 PER PLATE

Woodside goats curd, pane carasau, truffle honey

AFFETTATI E GRISSINI - \$24 PER PLATE

A selection of - lonza, salame finocchiona
mortadella.

TO FINISH

FORMAGGI MISTI - \$15 PER PERSON

Cheeses served with quince paste, flat bread, pane
carasau and fruit bread



Cakes

OTTO has a number of celebratory cakes baked in-house and available for your special event. Please note orders must be placed a minimum of 72 hours prior to your event.

OTTO CAKE MENU

CIOCCOLATO E FRUTTO DELLA PASSIONE

Milk chocolate mousse, passionfruit curd
chocolate hazelnut brownie, roasted hazelnut
(gluten free)

LAMPONE E COCCO

Raspberry mousse, coconut daquoise, white
chocolate ganache, fresh raspberry
(gluten / nut free)

CIOCCOLATO VEGAN

Vegan chocolate mudcake, vegan chocolate
ganache, seasonal berries
(vegan / nut free)

SIZES AND PRICING

SMALL	(up to 8 people)	\$64
MEDIUM	(up to 12 people)	\$96
LARGE	(up to 16 people)	\$128

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 menu price.

All prices quoted are inclusive of GST and are valid until 30th December 2020. Bookings after this date are subject to any price changes, should they occur.

Beverages

For events of up to 25 guests our full a la carte wine and beverage list will be made available to you on arrival for selections to be made on the day or night. Should you wish to review the wine and beverage lists prior to your arrival please visit the menu page on our website.

For events over 25 guests a pre-selection of wine and beverages will be required. Our full restaurant beverage list will be available for you to select a range of wine, Champagne and cocktails for your event.

We recommend a selection of 1 sparkling wine or Champagne, 2 white wines, 2 red wines and up to 2 cocktails if you would like to include these on arrival. A range of beer, spirits and digestifs are also available.

Should your preferred selections be unavailable we will be pleased to have our Sommelier make alternative recommendations.

Beverage Packages

Classic Package \$17 per hour, per person

Btw by Zilzie Prosecco

Btw by Zilzie Pinot Grigio

Btw by Zilzie Shiraz

Peroni Red, Boags Premium light

Strangelove sodas, Coca Cola, Coke Zero

Signature Package \$26 per hour, per person

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

SPARKLING (PLEASE SELECT ONE)

2018 Canella Prosecco Superiore. Veneto, Italy

NV Clover Hill 'Tasmanian Cuvée', Tasmania

WHITE (PLEASE SELECT TWO)

2018 Kris, Veneto, Italy

2018 Pewsey Vale '1961 Block', Eden Valley, South Australia

2018 Craggy Range 'Te Muna Road', Martinborough, New Zealand

RED (PLEASE SELECT TWO)

2018 Castelvechio 'Chianti', Sangiovese, Canaiolo, Tuscany, Italy

2018 Toolangi Estate, Yarra Valley, Victoria

2018 Spinifex 'Miette', Barossa Valley, South Australia

Peroni Red, Boags Premium light

Strangelove sodas, Coca Cola, Coke Zero



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