



SIT DOWN DINNER PACKAGE

Allow us to be your genie in a bottle and grant you unlimited wishes when it comes to hosting events.



Welcome to **Ovolo Melbourne**

Taking inspiration from contemporary artists, music icons and retro glamour, Ovolo Melbourne is unashamedly brash in design, yet truly welcoming in experience, where retro-chic and pop art collide. Whether you're travelling with family, friends, riding solo, getting down to business, or a little bit of both, we promise homestyle hospitality and an enjoyable stay.

Central South Yarra location
Bold, design-led private dining spaces
Chef-driven menus with seasonal produce
Curated wines and cocktails
Seamless planning with a dedicated events team

[@ovolohotels](#) | [@ovolomelbourne](#) | Location: 234 Toorak Rd, South Yarra VIC 3141

Our *Event* Spaces



BACKROOM

PENNY & THE JETS

PENNY PETIT

LOUNGE & BACKROOM

BAR YARRA

ROCKSTAR SUITE

| | | | | | | |
|-------------|------|-----|-----|-----|------|------|
| AREA [M2] | 120 | 60 | 10 | 150 | 150 | 44 |
| CEILING [M] | 2.84 | 2.7 | 2.7 | - | 3.33 | 2.55 |
| BOARD ROOM | 24 | 18 | 6 | - | - | - |
| CABARET | 30 | 24 | 4 | - | - | - |
| U-SHAPE | 24 | 16 | - | - | - | - |
| BANQUET | 40 | 32 | 4 | - | 80 | - |
| THEATRE | 70 | 40 | - | - | - | - |
| CLASSROOM | 16 | 12 | - | - | - | - |
| COCKTAIL | 90 | 40 | - | 160 | 120 | 8 |

OVOLO MELBOURNE

BAR YARRA

Enter a timeless scene where bold flavours and seasonal fare come together in a vibrant bistro setting. Bar Yarra celebrates modern dining with a menu designed to suit every palate, paired with an energetic atmosphere perfect for any occasion.

With a range of private dining spaces to suit events of all styles, Bar Yarra is ideal for lively celebrations, corporate meetings, and social gatherings.

Enjoy Bar Yarra's signature hospitality for the night with your closest group of friends.

CAPACITY

Banquet: 80 | Cocktail: 120

Ceiling Height: 3.33m | Size: 150m²

EVENT SPACES



OVOLO MELBOURNE

Backroom

Tucked discreetly beneath Ovolo Melbourne, Backroom is a private, purpose-designed event space with its own dedicated entry via Toorak Road. Offering a self-contained and focused environment, it is ideal for conferences, executive meetings, training sessions and strategic workshops.

Beyond the boardroom, Backroom transitions seamlessly into an intimate setting for private social dinners and curated celebrations, combining professional functionality with distinctive design for events that feel considered, elevated and memorable.

CAPACITY

BOARDROOM: 24

CABARET: 30

U-SHAPE: 24

BANQUET: 10

THEATRE: 70

CLASSROOM: 16

COCKTAIL: 90

CEILING HEIGHT: 2.84m | SIZE: 120m²

EVENT SPACES



OVOLO MELBOURNE

Penny & The Jets

Penny Lane (the laneway behind Ovolo Melbourne) meets Bennie & The Jets in this space; a functional blank canvas for you to theme or to use just as it is. It boasts an array of versatile event options for functions, celebrations, cocktail parties, private events, off-site meetings, workshops and think tanks.

CAPACITY

BOARDROOM: 18

CABARET: 24

U-SHAPE: 16

BANQUET: 32

THEATRE: 40

CLASSROOM: 12

COCKTAIL: 40

CEILING HEIGHT: 2.7m | SIZE: 60m²

EVENT SPACES



Seasonal Sit-Down Dinner
Package

Sharing Style

2-Courses, entrée & main \$75 PP

3-Courses, entrée, main & dessert \$85 PP

Alternate Drop

2 Courses, choice of entrée & main, or main & dessert \$85 PP

3 Courses, entrée, main & dessert \$95 PP



Seasonal Sit-Down Dinner Menu

Entrée - selection of 2

Chicken Skewers Marinated with Peri Peri Sauce, served with Green Sauce & Lemon Wedges (GF, DF)

Prawn Tostada, Crisp Tortilla, with Chilli Sauce, Pickled Cucumber & Avocado (DF)

Guacamole, Roasted Corn, Poblano Salsa, White Onion and Coriander, served with Totopos (V, VEG, GF)

Main - selection of 2

Slow Cooked Beef Brisket, served with Celeriac Pure & Fried Chips (GF)

Striploin, served with Chips & House-Made Salad (DF, GF)

Grilled Barramundi, served with Mojo Rojo Sauce & Coriander Oil (GF)

Pumpkin Ravioli, Burnt Butter, Pinenuts, Manchego Cheese & Fried Sage (VEG)

Dessert - selection of 2

Whiskey Dulce De Leche, Chocolate Mousse Tart (VO)

Lemon Tart, Zesty Lemon Curd in a Crisp Pastry Shell, Finished with a Light Dusting of Icing Sugar

Tiramisu, Soaked Sponge, Smooth Mascarpone Cream with a Dusting of Cocoa (GFO)

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

Dietary Notes:

V = vegan

VO = vegan option

VEG = vegetarian

VEGO = vegetarian option

GF = gluten free

DF = dairy free

GFO = gluten free option

DFO = dairy free option



Seasonal Sit-Down Dinner Menu

Sides, \$5 PP, per side

Patatas Bravas, Served with Aioli and Fermented Chilli Oil (V, VEG, GF)

Green Salad, Pan Fried Kale, Grilled Broccolini, Mustard & Miso Dressing (V, VEG, GF)

Sharing Platters for the Table

Charcuterie & Australian Cheese Board \$240 (serves an average 10 pax)

A curated cheese and charcuterie board featuring a selection of fine cheeses and cured meats, smooth hummus, house-made dips, crunchy crackers, marinated olives, and grapes

Australian Cheese Board \$160 (serves an average 10 pax)

A curated cheese board featuring a selection of fine cheeses, smooth hummus, house-made dips, crunchy crackers, marinated olives, and grapes



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Beverage Packages

Before We Go Go Package

2 Hours \$45 PP
3 Hours \$55 PP
4 Hours \$70 PP

Sparkling

Trentham River Retreat Brut
Victoria, Australia

White

Trentham River Retreat Sauvignon Blanc
Victoria, Australia

Red

Trentham River Retreat Pinot Noir
Victoria, Australia
Trentham River Retreat Shiraz
Victoria, Australia

Beer

Mountain Goat Pale Ale
Mountain Goat Lager
Mountain Goat Apple Cider

Selection of Soft Drinks

Let's Get Groovy Package

2 Hours \$60 PP
3 Hours \$75 PP
4 Hours \$85 PP

Sparkling

Dal Zotto Pucino Prosecco
King Valley, VIC
Or
Secret Garden
Brut Big Rivers, NSW

White

The Better Half Sauvignon
Blanc Marlborough, NZ
Secret Garden Chardonnay
Big Rivers, NSW
Red Claw Pinot Gris
Mornington Peninsula, VIC

Rosé

Tar & Roses
Rose Central, VIC

Red

Secret Garden Shiraz
Barossa Valley, SA
Trentham Estate NSW Pinot Noir
Murray Darling, NSW

Beer

Mountain Goat Pale Ale
Mountain Goat Lager
Mountain Goat Apple Cider

Selection of Soft Drinks

Rockstar Package

2 Hours \$75 PP
3 Hours \$95 PP
4 Hours \$110 PP

Sparkling

NV Jansz 'Premium Cuvee' Brut TAS
Chandon Brut, Yarra Valley, VIC

White

Stonier Chardonnay,
Mornington, VIC
Delatite High Ground Pinot Gris,
Mansfield, VIC
The Better Half Sauvignon Blanc,
Marlborough, NZ
Allandale Verdelho,
Hunter Valley, NSW

Rosé

Tar & Roses
Rose Central, VIC

Red

Shadowfax Pinot Noir,
Macedon Ranges, VIC
Casa Lunch Tempranillo,
Valencia, ESP
Bruno Shiraz,
Barossa Valley, SA
Angas & Bremer Grenache,
Langhorne Creek, SA

Beer

Mountain Goat Pale Ale
Mountain Goat Lager
Mountain Goat Apple Cider

Selection of Soft Drinks



Add Ons

Beverage on Arrival

Ate Sparkling Brut
\$12 PP

Dal Zotto NV Prosecco
\$15 PP

Moet & Chandon Imperial Brut
\$25 PP
Cocktail
\$22 PP

Spirits & Cocktails

Basic Spirits \$30 PP, per hour
Cocktails \$40 PP, per hour

*Cocktail bartender activation
(speak with our team for a quote)*



BOOK YOUR NEXT EVENT

Enquire with our fabulous team on +61 3 9116 2000 or events.southyarra@ovolohotels.com