

FUNCTIONS & EVENTS

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 has 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 300 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 seven days a week, we welcome the following events and functions;

- Weddings and engagements
- Birthdays
- Corporate functions
- Product launches
- Staff Christmas functions
- Bespoke events





VENUE OPTIONS

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

FULL VENUE

Up to 200 guests seated or 300 guests cocktail style

From our coastal inspired dining room to the enclosed balcony and SSEA•DECK perfectly placed for sunset cocktails and canapes, utilising the entire venue will ensure your next event is one to remember.



OUTDOOR SSEA•DECK

Up to 170 cocktail style

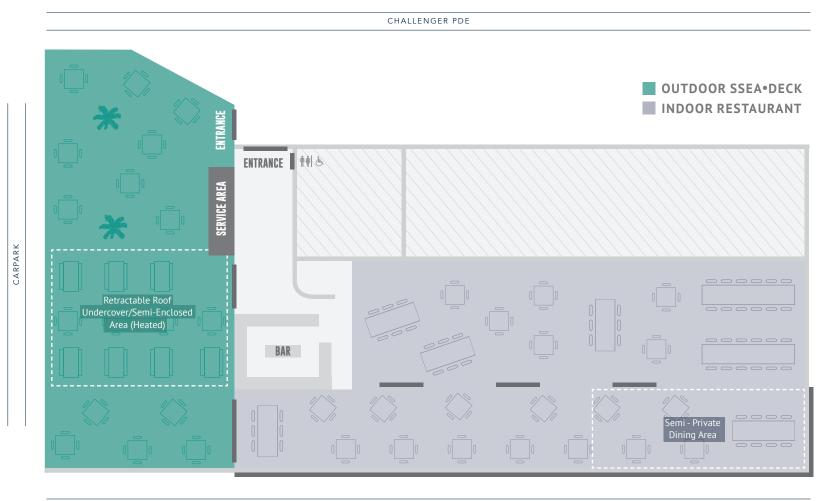
Encompassing everything our seaside home has to offer, our SSEA•DECK is perfect for those long hot summer nights by the sea. With the white sands of City Beach a mere stone's throw away and the promise of an incredible unrivaled sunset, an outdoor celebration under the stars is perfect for your next seaside event.

INDOOR RESTAURANT

Up to 120 guests seated or 200 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 area, guests will be able to enjoy privacy whilst experiencing all the perks of our spectacular seaside location.

VENUE FLOORPLAN



BEACHFRONT

FUNCTION TYPE	ENTIRE VENUE	RESTAURANT	SEMI-PRIVATE DINING AREA	SSEA•DECK
COCKTAIL STYLE	MAX 300 GUESTS	MAX 200 GUESTS	-	MAX 170 GUESTS
SEATED FUNCTION	MAX 200 GUESTS	MAX 120 GUESTS	MIN 25 – MAX 36 GUESTS	MAX 100 GUESTS
SSEA-DECK SUNDOWNER	-	-	-	MIN 15 – MAX 45 GUESTS



GROUP DINING LUNCH OR DINNER

The perfect option when dining out with a group of friends or family Minimum 10 guests



SSEA•DECK SUNDOWNERS

Semi exclusive event space overlooking the Indian Ocean, take in a spectacular sunset as you end the working week Minimum 15 guests - Maximum 45 guests

EXCLUSIVE EVENT CANAPE FUNCTION

Select your own canape options from our extensive canape menu Minimum 50 guests



EXCLUSIVE EVENT

CREATE YOUR OWN CANAPÉ MENU, MINIMUM 50 GUESTS PRICES ARE BASED ON ONE PIECE PER PERSON

Prices are based on one piece per person

COLD \$7 PER PIECE

- ~ Pork rillette, cognac jelly, lavosh
- ~ Duck, melon, mint, sesame
- ~ Chicken liver parfait, crostini
- ~ Rye, fraiche remoulade, cured salmon, dill, lemon
- ~ Smoked chicken Waldorf tart
- ~ Falafel, hummus, date, pomegranate

WARM \$8 PER PIECE

- ~ Sesame Chicken karaage, miso and lime syrup
- ~ Bao, pork belly
- ~ Bao, tofu, pickled carrot, cucumber, coriander, nuoc cham, fried shallot
- ~ Balinese chicken skewer, yoghurt
- ~ Eggplant, zucchini, tomato, haloumi skewer, zaatar, tahini dressing
- ~ Lamb barbacoa brik, mint and rose syrup
- ~ Kangaroo, mahamari, toum, zaatar, lavosh
- ~ Croquette, chorizo, and preserve lemon
- ~ Pea, bocconcini arancini
- ~ Truffle, mushroom arancini
- ~ Korean battered king prawns
- ~ Albondegas, tomato braised

MORE SUBSTANTIAL \$14 PER PIECE

- ~ Braised beef, celeriac, gremolata, parmesan
- ~ Slow cooked lamb, polenta dumpling, raisin, spiced almond
- ~ Smoked trout sweet potato salad
- ~ Caesar salad
- ~ Paella
- ~ Patatas bravas
- ~ Beer battered fish and chips
- ~ Niçoise, tonnato dressing
- ~ Yellow fish curry, rice
- ~ Baked gnocchi, eggplant, cherry tomato basil sauce, ricotta salata

SPECIALTY STATIONS WITH A CHEF ~ POA

- ~ Oysters, lemon and lime, sauces
- ~ Japanese Char coal grill
- ~ Baos

SOMETHING SWEET \$6 PER PIECE

- ~ Flavoured doughnuts
- ~ Macaroons
- ~ Chocolate brownie
- ~ Mini tarts ~ pecan or chocolate or lemon meringue
- ~ Dessert cups ~ tiramisu or lemon or pina colada cheesecake

BEVERAGE PACKAGES

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.

STANDARD

2 HR \$55PP+ / 3HR \$65PP / 4HR \$75PP

Bubbles

2021 Cloak & Dagger Prosecco Multi region VIC

White

2022 Jilyara of Wilyabrup Sauvignon Blanc Margaret River WA

Rose

2021 Thistledown 'Gorgeous Grenache' Rose Multi-regional, SA

Red

2021 Sum by Castelli Estate *Pinot Noir* Denmark WA

Tap Beer

'Side Track' Gage Roads All Day XPA 3.5% WESTERN AUSTRALIA

Bottled Beer Asahi Soukai Lager 3.5%

SPECIAL OCCASION 2HR \$70PP / 3HR \$80PP / 4HR \$90PP

Bubbles

2021 Howard Vineyard Sparkling *Pinot Noir Chardonnay* Adelaide Hills SA & 2021 Cloak & Dagger Prosecco Multi region VIC

White

2022 Amelia Park *Semillon Sauvignon Blanc* Margaret River WA & 2019 Oakridge "Willowlake" *Chardonnay* Yarra Valley VIC

Rose

2020 Château La Gordonne 'Vérité du Terroir' *Grenache Syrah Cinsault* Provence FRA

Red

2021 Bellarmine *Pinot Noir* Pemberton WA & 2019 Lenton Brae 'Lady Douglas' *Cabernet Sauvignon* Margaret River WA

Bottled Beer

Asahi Soukai *Lager* 3/5% Stone&Wood *Pacific Ale* 4.4% Peroni Red Label *Lager* 4.7%

Tap beer All draft available

PREMIUM 2HR \$85PP / 3HR \$90PP / 4HR \$95PP

Bubbles

Howard Park 'Petit Jeté' Blanc de Blanc *Chardonnay* Great Southern WA & 2019 La Gioiosa Prosecco DOC

Millesimato *Glera Pinot Nero* Treviso ITA

White

2011 Silverstream Chardonnay Denmark WA & 2021 Cape Mentelle Sauvignon Blanc Semillon Margaret River WA

Rose

Chateau Minuty M de Minuty Rose Provence FRA

Red

2017 Warramate Wines *Cabernet Sauvignon* Yarra Valley VIC & 2017 Pirathon 'Silver' *Shiraz* Barossa Valley SA

Bottled Beer

Asahi Soukai *Lager* 3/5% Stone & Wood *Pacific Ale* 4.4% Peroni Red Label *Lager* 4.7%

Tap beer All draft available

SOMETHING EXTRA

French champagne on arrival \$22pp

Pommery Brut Royal *Pinot Noir Chardonnay Pinot Meunier* Reims FRA

Cocktail on arrival \$15pp

Hugo Spritz Elderflower, mint prosecco, soda

Bellini

White peach puree, prosecco, crème de peach

Mediterranean G&T

Citrus gin, orange marmalade cordial, orange blossom, tonic water, lime

Eleanor Sixty

Spiced rum, mandarin liqueur, passionfruit & white peach puree, lychee, pineapple juice, cinnamon, coconut foam

TERMS & CONDITIONS

Minimum spend requirements

Will be quoted for each function; this is based on seasonality and other requirements. Minimum spend is based on food and beverage only.

Deposit

An initial 50% deposit is required to secure your booking. If your function is less than 7 days away payment must be made in full.

Cancellation of a function

Please contact Odyssea in writing by email: info@odysseacitybeach.com.au to notify us of your cancellation, cancellations made between 8 to 14 days prior to your function will result in loss of your deposit. Cancellations made 7 or less days prior to your function will result in loss of your full payment.

Cancellation by Odyssea

If your event cannot go ahead due to Government restrictions relating to COVID-19 or any other unforeseen circumstance that are beyond our control, Odyssea will hold the deposit amount towards a future event within 12 months of cancellation.

Payment

Payment is to be made in full 7 days prior to your function our preferred payment method is by EFT bank transfer.

Menus and dietary requirements

Please ensure that all dietary requirements are supplied to us ten working days prior to your 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 function/event must be advised to Odyssea's bookings and events coordinator 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 is to be attached to any walls, doors or surfaces at Odyssea. Some exceptions may be made.

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. Guests are financially responsible for any damage to the venue. We do not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

Duty of care

Under the Western Australian liquor licensing 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.

Seating plans, place cards & 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.

Cakes

Should you wish to bring your own cake a cakeage fee of \$3 per person will apply.

Miscellaneous

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



info@odysseacitybeach.com.au