

©DYSSEA

FUNCTIONS & EVENTS

www.odysseacitybeach.com.au/functions



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.

SPECIAL OCCASIONS

We offer set menu options for group breakfast, lunch, and dinner functions, as well as canape-style events and gatherings.

- Weddings
- Engagements
- Birthdays
- Corporate Functions
- Product Launches
- Christmas Functions
- Wakes/Celebration of Life
- Bespoke Events

Contact Marina Jones - Booking & Event Coordinator

info@odysseacitybeach.com.au

(08) 9385 7979

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Venue

Comfortably accommodating up to 300 guests, Odyssey 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. Odyssey boasts over 1000 parking bays located to the North and South of the venue, as well as wheelchair access.

SSEA•DECK CAPACITY

Cocktail style function max. 170 Guests

INDOOR RESTAURANT CAPACITY

Seated function max. 120 Guests





Exclusive Venue Hire

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

CAPACITY

Cocktail style function max. 300 Guests

Seated function max. 200 Guests



Indoor Restaurant

With the flexibility to create a formal or a more relaxed atmosphere at your next function, our indoor restaurant can cater for up to 200 guests. Seamlessly separated from our outdoor area, guests will be able to enjoy privacy whilst experiencing all the perks of our spectacular seaside location.

CAPACITY

Seated function min. 12 to max. 120 Guests



Outdoor SSEA•DECK

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.

CAPACITY

Cocktail style function packages min 30 guests

Bespoke cocktail style function max 170 guests



FUNCTION MENUS

SELECT A MENU TO SUIT YOUR FUNCTION

Group Breakfast Set Menu

AVAILABLE DAILY FROM 7AM TO 10AM

SET MENU A - \$39pp

MAIN (CHOICE OF)

- Scrambled eggs, bacon, tomato, potato rosti and sourdough
- Cinnamon popover with peach, strawberry, cherry, mascarpone whip and almond frangipane (v, n)
- Avocado, fig, haloumi, kale, quinoa, sprouted bean, herb buttermilk dressing, poached egg and sourdough toast (v, gfoa)

SET MENU B - \$49pp

TO START

- Bircher muesli with vanilla, pineapple, mango, passionfruit curd, blueberry, toasted coconut (v)

MAIN (CHOICE OF)

- Scrambled eggs, bacon, tomato, potato rosti and sourdough
- Cinnamon popover with peach, strawberry, cherry, mascarpone whip and almond frangipane (v, n)
- Avocado, fig, haloumi, kale, quinoa, sprouted bean, herb buttermilk dressing, poached egg and sourdough toast (v, gfoa)

CHILDRENS SET MENU \$20pp

TO START

- Vanilla yoghurt and fresh cut seasonal fruit

MAIN

- Scrambled eggs, bacon and sourdough (gfoa)

DRINKS

- Hot Chocolate
- Apple Juice
- Orange Juice

COFFEE, TEA & FRESH JUICE - an additional \$15pp

- Coffee by Fiori (decaffeinated upon request)
- XO Organic Tea
- Cold Press Juice by Michael Brothers

SOMETHING EXTRA

- Seasonal fruit platters +\$6pp

Group Lunch or Dinner Set Menu

2 COURSES \$85pp OR 3 COURSES \$99pp - SET MENU AVAILABLE FOR GROUPS OF 12+

STARTERS TO SHARE

- Common Loaf with salted butter
- Mixed olives, chilli, lemon (v)
- Bookhara goat halloumi, fig, sorghum, buckwheat, preserved orange, rocket, mint, honey, mustard dressing, chickpea and pomegranate (gf, v)
- Fish Tortillas, house made tortilla, slaw cabbage, coriander, lime, smoky adobo mayo
- Hummus, roasted eggplant, green olive, lemon, mint, parsley, pepitas, smoked paprika oil, tortilla crisps (dfoa, gfoa, v)

MAIN (CHOICE OF)

- Chicken breast, buttermilk, cherry basmati, yoghurt, herbs, zaatar, cucumber, smoked almonds (n, nfoa, gf)
- Market Fish smoky mash, beurre blanc, watercress salad, lemon dressing, tarragon, chive, parsley (nf, gf)
- Lamb ribs, slow cooked, Skordalia, candied pepitas, date, coriander, lemon (n)
- Odyssey salad, prawns, tomato, green beans, asparagus, minted kale, cucumber, brown rice, soy, radish, parsley, rocket, parmesan, hazelnut, balsamic, evoo (n, nfoa, gf)

DESSERT (CHOICE OF)

- Chocolate leche flan, pinenut, milk gelato, dulce de leche, caramel macadamia (n)
- Mango Parfait, mango leather, passionfruit curd, honeycomb, blueberry, raspberry, dried mandarin (gf)

SOMETHING EXTRA TO START

- Oysters shucked to order, (gf, df) Natural with lemon and lime or White soy, kalamansi, chilli jelly **+\$18PP (3 per person)**

ON THE SIDE TO SHARE

- Potatoes, WA royal blue, fried, porcini salt, parmesan, chives (v, vgoa) **+\$5PP**

Festive Set Menu

3 COURSES \$95PP - MENU AVAILABLE 24TH NOVEMBER TO 24TH DECEMBER

ON ARRIVAL

- House bread, common loaf, butter
- Marinated olives chilli, garlic, lemon (gf, v, vg)

STARTERS TO SHARE

- Octopus panzanella, cherry tomato, cucumber, kalamata olive, shallot, parsley, lemon, pangrattato (gfoa, dfoa)
- Hummus, roasted eggplant, green olive, lemon, mint, parsley, pepitas, smoked paprika oil, tortilla crisps (v, dfoa, gfoa)
- Seafood chorizo croquette, potato, prawn, fish, chorizo, lemon, pea (df)
- Courgette, pea, edamame, bergamot, dill, mint, whipped tofu (v, vg, gf)

MAIN (CHOICE OF)

- Lamb ribs, skordalia, candied pepitas, date, coriander, lemon (n)
- Fruits de Mer, prawn, scallop ceviche, brandade, cured salmon, oyster, mussel, squid, lemon, bread
- Chicken breast, buttermilk, cherry basmati, yoghurt, herbs, zaatar, cucumber, smoked almonds (gf, n, nfoa)
- Summer salad, tomato, green beans, asparagus, pressed minted kale, cucumber, brown rice, soy, radish, parsley, rocket, parmesan, hazelnut, balsamic, evoo (v, gf, n, vgoa, nfoa)

DESSERT (ALTERNATE DROP)

- Summer berries, vanilla ice cream, roulade
- Honey Vanilla Bookara Goats curd, summer fruits, macadamia malt crumb (n)

SOMETHING EXTRA TO START

- Oysters shucked to order, (gf, df) Natural with lemon and lime or White soy, kalamansi, chilli jelly **+\$18PP (3 per person)**

SSEA•DECK

canape packages

AVAILABLE FOR GROUPS OF 30+ GUESTS - MENU PRICES ARE BASED ON ONE PIECE PER PERSON - A MINIMUM SPEND APPLIES

GRAZING \$35PP

- House pastrami, curd, pistachio (n)
- Soft shell crab tortillas, nuoc cham
- Eggplant umami, pickled green mango (vg)
- Chicken Karaage, miso lime syrup
- Marinated olives (gf, v)
- Broccolini, hummus, pomegranate (v)

SUNDOWNER \$35PP

- Crab, prawn, shallot, tarragon, chive, remoulade, lavosh
- Chicken Karaage, miso lime syrup
- Beef Bourguignon, brisket, bacon, carrot, onion, mushroom, thyme (gf)

SOIREE \$45PP

- Crab, prawn, shallot, tarragon, chive, radish, remoulade, lavosh
- Potato rosti, whipped feta, ras el hanout pumpkin (v)
- Chicken Karaage, miso lime syrup
- Beef churrasco skewer, chimichurri.
- Slow-cooked lamb shoulder, polenta, raisin, spiced almond (gf, n)

CELEBRATION \$55PP

- Cured salmon, rye, fraiche, dill, lemon, caper
- Lamb barbacoa brik, mint and rose syrup
- Eggplant, courgette, cherry tomato, haloumi skewer, zaatar, tahini dressing (v)
- Manchego, chorizo quesadilla
- Paella, prawns, fish, squid, chorizo, chicken saffron rice, paprika, herbs (gf)
- Choux buns, vanilla custard, choc-hazelnut, or salted caramel

BEVERAGES

Select a beverage package starting from \$55PP or let our sommelier take care of curating an on-consumption beverage option for your function.

Create your own canape package

MINIMUM SELECTION OF 4 ITEMS - MINIMUM ORDER OF 50 PIECES OF EACH ITEM - A MINIMUM SPEND APPLIES

COLD \$7 PER PIECE

- Crab, prawn, shallot, tarragon, chive, radish, remoulade, lavosh
- Cured salmon, rye, fraiche, dill, lemon, caper
- Duck prosciutto, watermelon, mint, ginger, sesame (gf)
- Smoked chicken waldorf tart
- Falafel, hummus, date, pomegranate (vg, gf)
- Potato rosti, whipped feta, rase el hanout pumpkin. (v, gf)
- Roast beef, pickle, smoked tomato hollandaise (gf)

WARM \$8 PER PIECE

- Sesame Chicken karaage, miso lime syrup
- Manchego, chorizo quesadilla
- Garfish, lemon coconut crumb, green pepper aioli
- Balinese chicken skewer, yoghurt (gf)
- Eggplant, courgette, cherry tomato, haloumi skewer, zaatar, tahini dressing (v, gf)
- Lamb barbacoa brik, mint and rose syrup
- Croquette, chorizo, preserve lemon
- Pea, chermoula, bocconcini arancini (v)
- Mushroom, truffle arancini (v)
- Korean battered king prawns
- Kimchi fritters, wasabi
- Beef churrasco skewer, chimichurri (gf)

MORE SUBSTANTIAL \$14 PER PIECE

- Beef Bourguignon, brisket, bacon, carrot, onion, mushroom, thyme (gf)
- Slow-cooked lamb shoulder, polenta, raisin, spiced almond. (gf)
- Paella, prawns, fish, squid, chorizo, chicken saffron rice, paprika, herbs (gf)
- Battered Fish and chips, lemon, tartare
- Yellow fish curry, rice (gf)
- Baked gnocchi, eggplant, cherry tomato basil sugo, ricotta. (v, gf)

SPECIALTY STATIONS WITH A CHEF ~ POA

- Oysters, lemon and lime, sauces
- Japanese charcoal grill skewers; Balinese chicken skewer or Eggplant with courgette, cherry tomato, haloumi skewer, zaatar, tahini dressing or prawn with garlic butter or beef churrasco skewer, chimichurri

SOMETHING SWEET \$6 PER PIECE

- Flavoured doughnuts; salted caramel, chocolate or espresso
- Assorted macaroons (n)
- Choux buns; vanilla custard, choc-hazelnut, or salted caramel.
- Mini tarts; pecan, chocolate, or lemon meringue.
- Dessert cups; tiramisu, lemon, or cookies and cream

Beverage packages

OUR BEVERAGE PACKAGES ARE DESIGNED TO COMPLEMENT YOUR FUNCTION

STANDARD

2 HR \$55PP+ / 3HR \$70PP / 4HR \$85PP

Bubbles

2022 Cloak & Dagger
Prosecco
Multi region VIC

White

2022 Babich Black Label Sauvignon Blanc
Marlborough, NZ

Rose

2022 Thistledown 'Gorgeous Grenache'
Rose
Multi-regional, SA

Red

2022 Castelli Estate
Pinot Noir
Pemberton WA

2021 Borello

Grenache
Swan Valley WA

Bottled Beer

Asahi Soukai Lager 3.5% JAPAN

Tap Beer

'Side Track' Gage Roads XPA 3.5%

SPECIAL OCCASION

2HR \$75PP / 3HR \$85PP / 4HR \$95PP

Bubbles

2022 Howard Vineyard Sparkling Pinot Noir
Chardonnay
Adelaide Hills SA

White

2022 Juniper Canvas
Fiano
Margaret River WA

2022 Domaine Naturaliste Chardonnay
Margaret River WA

Rose

2023 Marchand & Burch
Rose
Great Southern WA

Red

2022 Bellarmine
Pinot Noir
Pemberton WA

2021 Vasse Felix 'Filius'

Cabernet Sauvignon
Margaret River WA

Bottled Beer & Seasonal Tap Beer

Asahi Soukai Lager 3.5% JAPAN
Peroni Red Label Lager 4.7% ITALY

All Draught Beer

PREMIUM

2HR \$85PP / 3HR \$100PP / 4HR \$115PP

Bubbles

Howard Park 'Petit Jeté'
Blanc de Blanc
Chardonnay
Great Southern WA

White

2021 Fraser Gallop Parterre
Chardonnay
Margaret River WA

2023 Paul Nelson
Sauvignon Blanc
Denmark WA

Rose

2022 Chateau Minuty M de Minuty Rose
Provence FRA

Red

2021 Juniper Three Fields Cabernet Sauvignon
Margaret River WA

2020 Borello

Shiraz
Margaret River WA

Bottled Beer

Asahi Soukai Lager 3.5% JAPAN
Peroni Red Label Lager 4.7% ITALY

All Draught Beer

SOMETHING EXTRA

Bubbles on arrival \$13PP

2022 Cloak & Dagger
Prosecco
Multi region VIC

French champagne on arrival \$24PP

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

Cocktail on arrival \$16PP

Odyssea Spritz
Aperol, Campari, Pampelle, Triple Sec,
Grapefruit Soda, Prosecco, Lime, Thyme

Terms & Conditions



Minimum spend requirements

Will be quoted for each function; this is based on seasonality and other requirements. The 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. Please note all credit and debit card transactions incur a 1.5% surcharge.

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 the 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 \$4 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.



Get in touch

Marina Jones Booking & Event Coordinator

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