



OSTERIA COOGEE



## .WELCOME TO OSTERIA COOGEE

Nestled beside one of the most iconic beaches in the eastern suburbs, Osteria Coogee presents a chic and sophisticated choice with an exquisite culinary selection.

Delight in our diverse array of set menus, crafted to satisfy even the most discerning palates. Whether you're planning a private function or a more intimate gathering, our venue offers the flexibility to accommodate your needs.

To make an inquiry or secure a reservation, simply reach out to us at 0424 925 396 or email us at [info@osteriacoogee.com](mailto:info@osteriacoogee.com).

We also extend a warm invitation to visit us in person, where we would be delighted to personally guide you through our enchanting space (appointments required).

Discover the perfect setting for your next event at Osteria Coogee, where sophistication meets culinary excellence.

Kind Regards,  
Yvette Williams  
Events Co-ordinator

## .Group Bookings

**Capacity: 8-30 Guests**

If you have more than 8 people in your group, you must choose from one of our set menu options for your meal.

Additionally, a 10% service charge will be added to your total bill for food and drinks.

Please note that the maximum capacity for group bookings is 30 individuals. If your group exceeds this limit, you will need to hire the venue exclusively.

## .Exclusive Hire

**Capacity: 85 Seated**

At Osteria Coogee, we prioritize your convenience and budget. To add to the appeal, there is no venue hire fee for booking exclusively.

Instead, we simply require a minimum spend, allowing you to indulge in a delightful culinary experience without worrying about additional charges.

Treat your colleagues or loved ones to an unforgettable event in our captivating setting, where every detail is designed to exceed your expectations. Exclusively, however, a minimum spend does apply.





## .Standing Menus

### .Classico Canape Package

\$60 per person

.CROSTONE .Scallop Crudo .Potato .Bottarga  
.CARPACCIO .Cured Veal .Tuna Mayo .Puffed Capers  
.PIZZA FRITTA .Porchetta .Salsa Verde  
.GNOCCHI .Porcini Mushroom .Truffle  
FORMAGGIO .Fried Cheese .Garlic Napolitana

### .Grazing Sation

\$50 per person

.OSTRICHE .Oyster .Soy Aquapazza  
.PROSCIUTTO .San Daniele  
.SALUMI .Pork .Fennel  
.MORTADELLA .Olive .Pistachio  
.BURRATA .La Stella .Olive Oil  
.GORGONZOLA .Piquante .Blue  
.PECORINO .Aged Sheeps Milk  
.SEASONAL FRUIT  
.BREAD .Evoo

*We also offer the opportunity to curate a customized dining experience tailored to your preferences. Contact our dedicated team, and together we'll craft a unique culinary journey that will leave a lasting impression on your guests.*

# .Seated Menus

## **.Mangia**

*\$70 per person*

.BURATTA .Tomato .Sweet Pickled Mustard Seeds .Olive  
.POLPO .Grilled Octopus .Sun Dried Tomato  
.GNOCCHI .Porcini Mushroom .Truffle  
.POLLO .Twice Cooked Spatchcock .Salsa Verde  
.INSALATA .Iceberg .Green Pea .Parsley .Dijon Mustard  
.TIRAMISU .Amaretto .Mascarpone

## **.Mangiamo**

*\$90 per person*

.OSTRICHE .Oyster .Soy Aquapazza .Truffle  
.CARPACCIO .Cured Veal .Tuna Mayo .Puffed Capers  
.POLPO .Grilled Octopus .Sun Dried Tomato  
.PACCHERI .Four Meat Bolognese .Pecorino Romano  
.MAIALE .Birkshire Pork Chop .Portabello .Sherry  
.PATATE .Crispy Potato .Porcini .Aioli  
.VERDURA .Brussel Sprouts .Ricotta Salata  
.CHEESECAKE .Ferrero Rocher .Hazelnut Praline

*Please keep in mind that the menus provided are meant to inspire your imagination. As we prioritize using the freshest ingredients, menu items and pricing may vary based on seasonal availability.*







# .Alternate Drop Menus

## **.Three Courses**

*\$80 per person*

### **.FIRST COURSE**

.CARPACCIO .Cured Sirloin .Tuna Mayo .Capers

.BURRATA .Tomato .Sweet Pickled Mustard Seeds .Olive

### **.SECOND COURSE**

.PESCE .Grilled Blue Eyed Cod .Spanner Crab Sugo .Chilli

.POLLO .Twice Cooked Spatchcock .Salsa Verde

### **.SIDE TO SHARE**

.PATATE .Crispy Potato .Porcini Aioli

### **.DESSERT**

.CHEESECAKE .Ferrero Rocher .Hazelnut Praline

.TIRAMISU .Amaretto .Mascarpone

## **.Four Courses**

*\$100 per person*

### **.FIRST COURSE**

.CARPACCIO .Cured Sirloin .Tuna Mayo .Capers

.BURRATA .Tomato .Sweet Pickled Mustard Seeds .Olive

### **.SECOND COURSE**

.GNOCCHI .Porcini Mushroom .Truffle Cream

.PACCHERI .Bolognese .Pecorino Romano

### **.THIRD COURSE**

.PESCE .Grilled Blue Eyed Cod .Spanner Crab Sugo .Chilli

.POLLO .Twice Cooked Spatchcock .Salsa Verde

### **.SIDES TO SHARE**

.PATATE .Crispy Potato .Porcini Aioli

.INSALATA .Iceberg .Green Pea .Parsley .Dijon Mustard

### **.DESSERT**

.CHEESECAKE .Ferrero Rocher .Hazelnut Praline

.TIRAMISU .Amaretto .Mascarpone

## .Beverage Packages

### .Classico Beverage Package

\$60 per person, 2-hour beverage package

\$60 per person every hour after

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**Tempus Two Prosecco**

**Reschke Pinot Gris**

**Reschke Rose**

**Reschke Pinot Noir**

**Peroni Red**

### .Cocktail on Arrival

Add \$10 per person

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*Add a cocktail on arrival to any beverage package. Choice of Aperol Spritz, Americano or Negroni.*

## .On Consumption

*Please note, we are unable to offer a cash bar as our bar is not equipped for that style of service. We do offer beverage on consumption, however all beverages will be placed on one tab. We are able to split this tab, equally, onto 3 separate credit cards. As we are fully licensed we do not allow BYO.*





# .Venue FAQs

**Capacity:**

Entire Venue: 100 Cocktail & 85 Seated  
Semi - Private Dining Area: 10-20 Seated  
Semi - Private Balcony: 8-14 seated

**Group Bookings:**

The maximum number for group bookings is 30, any number over this would require a full venue buyout.

**Room Hire:**

Osteria Coogee does not charge a room hire fee to book exclusively, however, a minimum spend does apply. Please contact Yvette to discuss this further.

**Gratuity:**

A 10% gratuity is added to the final bill calculated on the food and beverage components.

**Public Holiday Surcharge:**

Please note, there is a 15% surcharge added, in addition to the service charge, for all functions held on public holidays.

**Dietary Requirements:**

Osteria Coogee will endeavor to cater for people with dietary requirements where possible. Please notify us at least 14-days prior to the event.

A 10% surcharge of the menu of price will be added for any dietaries and a 20% surcharge of menu price will be added to the final bill for last minute allergies.

**Cakes:**

Birthday cakes, Wedding cakes, etc may be brought into the restaurant. Prior notice is required and a cakeage fee of \$5.00 per person applies.

**Cancellations:**

All group bookings and exclusive events are subject to Osteria Coogee's cancellation policy.





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