



OLIO
KENSINGTON ST

FUNCTION PACK

OUR VENUE



The perfect space for your next event

Located on the second floor of The Old Rum Store, the space features a contemporary indoor dining room with historic arch windows flooding the venue with natural light.

At the heart of Olio (Italian for olive oil) is award winning executive chef and Sicilian native, Lino Sauro. Lino comes from a lone lineage of self-sufficient farmers and his passion for food and produce is evident in his menus.

Sauro and his team open the doors to Olio as they would their family home and turn on the Italian charm, ensuring an unforgettable experience for you and your guests.

All events deserve a great setting whether you are hosting a corporate lunch or dinner, wedding, engagement party, end of year celebration, milestone birthday, a family gathering or a canapé cocktail celebration. While Olio is full of character and charm, the venue is simple enough for you to transform to suit your next bespoke event.

MENU STYLES



SIT DOWN STYLE

Up to 90 guests. This versatile space lends itself to a variety of events by allowing you to enhance the modern table settings with your own decorations, props, and florals.

COCKTAIL STYLE

Up to 120 guests. This space can swiftly transform into a charming cocktail set up with a mixture of seating and standing areas. Guests can roam through the venue while enjoying drinks and canapés.

The stunning outdoor terrace provides a breath of fresh air and plenty of natural light while overlooking Kensington Street.

MENUS



3 COURSE / \$88

**Homemade Organic Light Rye Sourdough
& Olio EVOO**

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Calamari / Chargrilled Southern Calamari,
Fermented Eshallots, Chickpea, Nduja Aioli

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Casarecce / Sicilian Semolina Pasta,
Black Mussels, Lemon & Pistachio

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Tiramisu / The Classic Italian

4 COURSE / \$108

**Homemade Organic Light Rye Sourdough
& Olio EVOO**

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Calamari / Chargrilled Southern Calamari,
Fermented Eshallots, Chickpea, Nduja Aioli

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Casarecce / Sicilian Semolina Pasta, Black
Mussels, Lemon & Pistachio

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Barramundi / Barramundi Fillet, Sweet And
Sour Sicilian Caponata, Pistachio Sauce

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Tiramisu / The Classic Italian

MENUS



5 COURSE / \$118

**Homemade Organic Light Rye Sourdough
& Olio EVOO**

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Polipo / Crispy Wa Octopus, Spiced Saffron
Sauce, Sweet Potatoes, Bottarga Mayo

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Ravioli / Homemade Ravioli With Scarlet
Prawns, Sweet Peas, Leek, Burnt Butter

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Merluzzo / Blue Eye Cod Filet, Savoy Cabbage,
Blood Orange, Black Olives

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Wagyu / Wagyu Mbs 7 Rump Steak, Grilled
Portobello, Truffle Jus

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Semifreddo / Noto Almond Semifreddo,
Raspberry, Crispy Milk

SIDES \$8

Seasonal Mix Salad
Rosemary & Garlic Roasted Potatoes
Roast Cabbage, Pinenuts And Raisins

6 COURSE / \$148

**Homemade Organic Light Rye Sourdough
& Olio EVOO**

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Scallops / Barely Cooked Hokkeido Scallops,
Buttermilk, Lard, Chive Oil

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Polipo / Crispy Wa Octopus, Spiced Saffron
Sauce, Sweet Potatoes, Bottarga Mayo

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Ravioli / Homemade Ravioli With Scarlet
Prawns, Sweet Peas, Leek, Burnt Butter

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Kingfish / Hiramasa Kingfish Filet, Fennel Sauce,
Black Garlic, Seaweed

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Filetto / Wagyu Tenderloin, Saltbaked Heirloom
Carrots, Jus

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Sorbet / Seasonal Fruit Sorbet

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Chocolate Tart / 70% Dark Chocolate Sabayon,
Amarena Cherries, Praline Dust



SHARING SETS

SET 1 \$90

Homemade Organic Light Rye Sourdough & Olio EVOO

ENTRÉES

Calamari / Chargrilled Southern Calamari, Fermented Eshallots, Chickpea, Nduja Aioli

Eggplant Parmigiana / Sicilian Baked Eggplant Parmigiana, Tomato Sauce, Dried Ricotta

MAINS

Casarecce / Sicilian Semolina Pasta, Black Mussels, Lemon & Pistachio

Barramundi / Barramundi Filet, Sweet And Sour Sicilian Caponata, Pistachio Sauce

SIDES

Seasonal Mix Salad

DESSERT

Tiramisu / The Classic Italian

Semifreddo / Noto Almond Semifreddo, Raspberry, Crispy Milk

SET 2 \$110

Homemade Organic Light Rye Sourdough & Olio EVOO

ENTRÉES

Calamari / Chargrilled Southern Calamari, Fermented Eshallots, Chickpea, Nduja Aioli

Eggplant Parmigiana / Sicilian Baked Eggplant Parmigiana, Tomato Sauce, Dried Ricotta

Bresaola / Cured Wagyu Beef Bresaola, Seasonal Fruit, Wanuts, Pecorino Cheese

PASTA

Casarecce / Sicilian Semolina Pasta, Black Mussels, Lemon & Pistachio

MAIN COURSE

Agnello / Slow Braised Lamb Neck, Tuscan Kale, Anchovy Sauce, Sweet Chilly

Barramundi / Barramundi Filet, Sweet And Sour Sicilian Caponata, Pistachio Sauce

SIDES

Seasonal Mix Salad

Rosemary & Garlic Roasted Potatoes

DESSERT

Tiramisu / The Classic Italian

Semifreddo / Noto Almond Semifreddo, Raspberry, Crispy Milk

CANAPES



9 PIECES \$50

Please contact our event staff for the full canapes selection

Standard x 2 per person

Broccoli and Burrata (V)

Spicy Broccoli, Burrata, Blood Orange And Almonds

Crespella Di Salmone

Ora King Salmon Pancake, Chives, Finger Lime

Burger Di Calamari

Mini Squid Burger with Mint Mayo

Carpaccio di Manzo

Wagyu Beef Carpaccio, Rocket, Parsnip, Aioli

Substantial x 1 per person

Risone Risone Pasta with Red Wine Braised Octopus

12 PIECES \$68

Standard x 2 per person

Broccoli and Burrata (V)

Fresh Brurratina, Carrot Coulis and Roasted Peppers

Crespella Di Salmone

Ora King Salmon Pancake, Chives, Finger Lime

Burger Di Calamari

Mini Squid Burger with Mint Mayo

Carpaccio di Manzo

Wagyu Beef Carpaccio, Rocket, Parsnip, Aioli

Arancini (V)

Deep Fried Saffron Rice and Cheese Ball

Substantial x 1 per person

Caponata (V)

Sicilian Caponata With Fresh Ricotta Mousse

Risone

Risone Pasta with Red Wine Braised Octopus

16 PIECES \$88

Standard x 2 per person

Broccoli and Burrata (V)

Spicy Broccoli, Burrata, Blood Orange and Almonds

Crespella Di Salmone

Ora King Salmon Pancake, Chives, Finger Lime

Burger Di Calamari

Mini Squid Burger with Mint Mayo

Carpaccio di Manzo

Wagyu Beef Carpaccio, Rocket, Parsnip, Aioli

Arancini (V)

Deep Fried Saffron Rice and Cheese Ball

Substantial x 1 per person

Caponata (V)

Sicilian Caponata With Fresh Ricotta Mousse

Risone

Risone Pasta with Red Wine Braised Octopus

Dessert x 2 per person

Cannolo

Ricotta Cream Filled Wafer, Pistachio, Blood Orange

Biancomangiare

Toasted Almond Pannacotta with Raspberries



PLATTERS

GRAZING STATION

A grazing station is the perfect set up to wow your guests and add a little something special, these work for pre and post seated dinner or lunches or to have throughout a standing event for guests to help themselves.

Made in a traditional Italian style these include all of your cheese, meats and antipasto favourites.


Our team can assist you in deciding with size would best suit you and bespoke tables can always be curated.

Small / \$500 - Feeds 30 people

Medium / \$1,000 - Feeds 50 people

Large / \$1,500 - Feeds 75 people

Extra Large / \$2,000 - Feeds 100 people



In true Italian style no meal or event is complete without a delicious spread of antipasti and so we have created a few options for you to add to your celebration.

Seafood Premium Grazing Stations & Oysters Stations Available.

ADD ON



LATE NIGHT SNACK

Feeling a little peckish? Add a selection of finger foods to your event.
The perfect additions to complete your event menu.

Fries / \$8 per person

Standard / \$ 15 per person
(Includes panini, focaccia, fries, & condiments)

Premium / \$25 per person
(Bespoke premium options available on request)

- Contact our Event Coordinator for more information -

CAKES

End the night on a sweet note with one of our exclusive cakes.
Or a savoury selection of cheese wheels.

Cheese Wheel Cake / \$15 per person

Cannoli Tower / \$8 per person

Millefoglie / \$8 per person

THE TERRACE



While Olio can accommodate up to 90 people seated and 140 standing, we also have an outdoor Terrace that can be used for pre-drinks or even for ceremonies.

MONDAY-THURSDAY

Lunch / \$2,000
Dinner / \$4,000

FRIDAY & SATURDAY

Lunch / \$3,000
Dinner / \$5,000

SUNDAY

Lunch / \$5,000
Dinner / \$6,000

Service fee: An additional charge of 10% of the total event spend will be factored into all quotations for the space.



BEVERAGES

STANDARD \$75

Prosecco: DOC Farina , Veneto

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White: 2022 Grillo Cent'are Praellegirino,
Sicily

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Red Wine: 2021 Negramaro Apollonio,
Puglia

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Beer: Baracca, Lager, Veneto

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Sparkling & Still Water, Soft Drinks & Juices,
Coffee & Tea

PREMIUM \$105

Prosecco: Tenuta S'Anna Brut, Veneto

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White: 2022 Chardonnay McHenry Hohnen'
Rocky Road', Margaret River

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Rose: 2022 Colle dei Venti, Abruzzo

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Red Wine: 2021 Nero D'Avola Artigiano,
Sicily

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Beer: Peroni Red or Young Henry's Newtowner

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Sparkling & Still Water, Soft Drinks & Juices,
Coffee & Tea

DELUXE \$150

Franciacorta Saten La Montina, Lombardy

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White: Bivongi Bianco (Greco, Montonico),
Calabria

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Rose: Poggio Cassandra, Bolgheri, Toscana

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Red: 2022 Pinot Nero Cembra, Trentino Alto
Adige

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Red: 2017 Chianti Riserva Natuzz, Toscana

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Beer: Baracca or Young Henry's Newtowner

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Sparkling & Still Water, Soft Drinks & Juices,
Coffee & Tea

4 Hours Packages

Please note these are a sample of packages and that wines may change based on producers' availability.

Drinks on consumption are available. Contact your events coordinator to help you selecting the beverages.

All the wines must be confirmed a month before the event.

KIDS & SUPPLIERS 'MEALS

We provide a selection of tasty menus for children & suppliers only for \$25 per person.

SERVICE FEE SURCHARGE

An additional charge of 10% of the total event spend will be factored into all quotations for the space. Dry hire not included.

TIMING

BALCONY CLOSURE / 10pm VENUE CLOSURE / 12am
Internal noise restrictions. No live or amplified music on the balcony.

PHOTOGRAPHY

We can offer you a list of areas around Chippendale that are perfect to have your wedding shoots.

TAILORED PACKAGES

Our dedicated wedding coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Olio to meet specific and personalised requests.

STYLING

As part of a standard hire, the venue comes with tealight candles, all table linens & settings and the greenery around the venue. Clients are more than welcome to bring in their own decorations and styling to suit their event. Your Wedding Specialist will offer you advice or connect you with our preferred stylists.

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements. If you or your guests have food allergies or intolerances, let your Wedding Coordinator know so we can detail what's in your dishes.

FLOOR PLANS



While the Olío team are very flexible and will always do the best to accommodate any set up, below is a great starting point for standard event setup and capacity.



PRICING

While there is no venue hire fee, there are varying minimum spends.

MONDAY - THURSDAY

Lunch / \$4,000

Dinner / \$8,000

FRIDAY & SATURDAY

Lunch / \$6,000

Dinner / \$18,000

All Day / \$22,000

SUNDAY

Lunch / \$6,000

Dinner / \$8,000

Contact our event staff if you wish to add The Terrace as this will incur on a higher minimum spend

Service fee: An additional charge of 10% of the total event spend will be factored into all quotations for the space.

OTHER VENUES



CARTEL
SOUTH AMERICAN



EASTSIDE
BAR & GRILL



**HOLY
DUCK!**
MODERN CHINESE




GAVROCHE
CHIPPENDALE

CLASSIC FRENCH BISTRO





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