



OMNIA

BISTRO • BAR

EVENTS

EVENTS@OMNIABISTRO.COM.AU

03 8080 8080

OMNIA



A WARM WELCOME,
COMFORTING FOOD AND
ELEGANT DRINKS

ABOUT



OMNIA IS A EUROPEAN-STYLE NEIGHBOURHOOD BISTRO AND BAR

Located at 23-25 Toorak Road, South Yarra, Omnia's kitchen, overseen by award winning chef Stephen Nairn, offers a selection of favourite European dishes celebrating the best quality produce in Australia.

Omnia offers two spaces: the Dining Room and the Garden Bar and can accommodate parties of up to 110 guests. The rooms can be booked both independently or exclusively.

Omnia is ideal for seated lunches and dinners, or stand up cocktail events. Our spaces are suitable for corporate events, group dining, birthday parties, engagements, and more.

We look forward to welcoming you at Omnia.

For event enquiries please contact our events team: events@omniabistro.com.au .



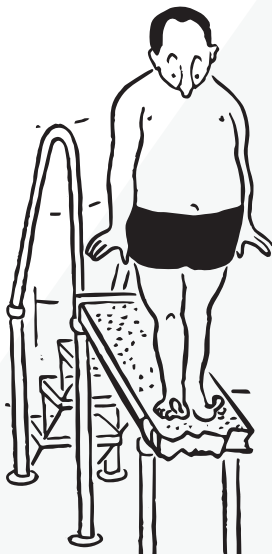
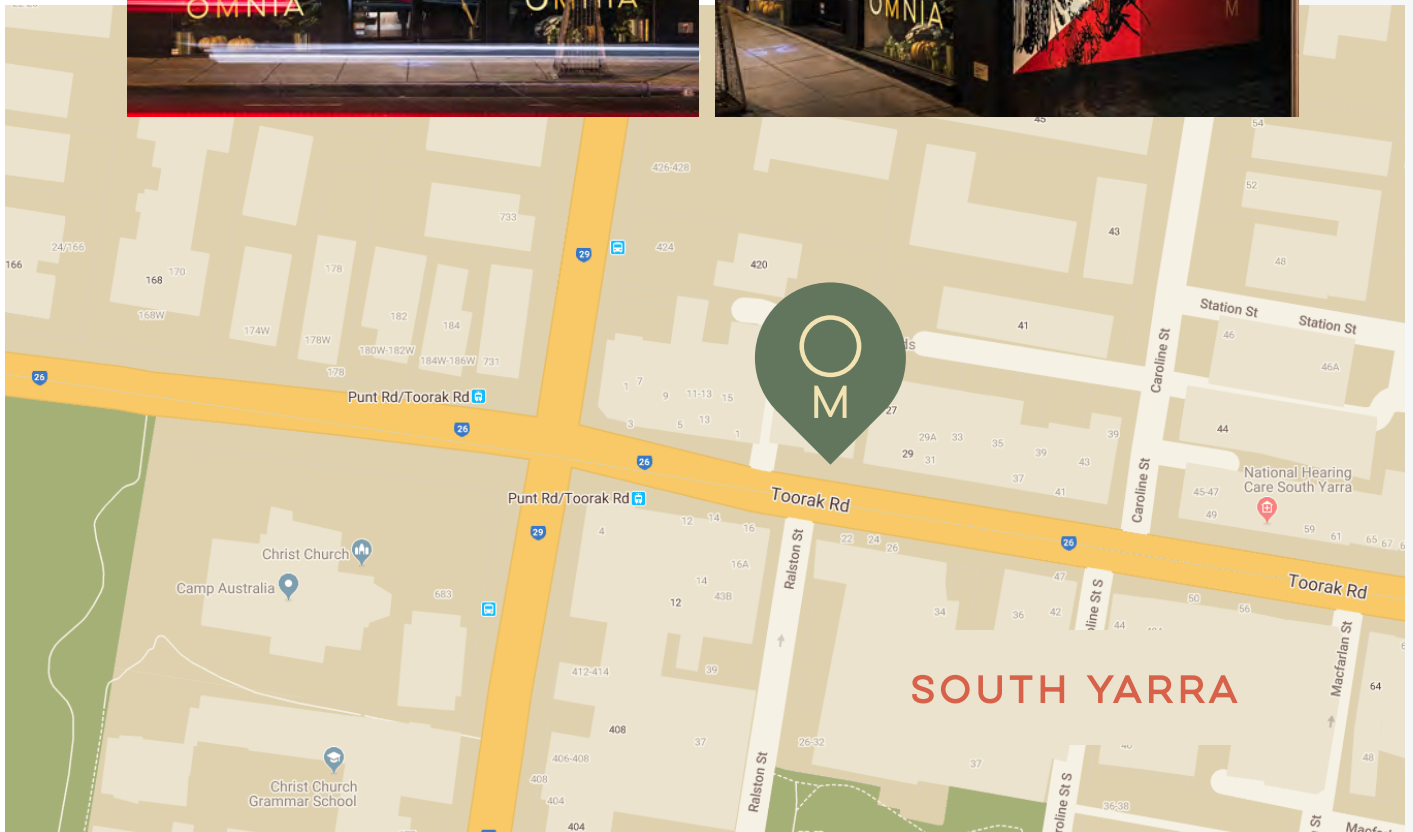
OMNIA SNAPSHOT

WHAT EUROPEAN STYLE BISTRO & BAR
FEATURING OUTSTANDING
SEASONAL LOCAL PRODUCE

WHERE SOUTH YARRA, VICTORIA

WHO LK HOSPITALITY WITH
EXECUTIVE CHEF STEPHEN NAIRN

LOCATION



OMNIA LOCATION

ADDRESS 23-25 TOORAK ROAD
SOUTH YARRA VIC 3141

PHONE 03 8080 8080

WEBSITE OMNIABISTRO.COM.AU

INSTAGRAM @OMNIABISTRO

FACEBOOK OMNIABISTRO



VENUE

DINING ROOM



GARDEN BAR



CAPACITY	SEATED	COCKTAIL
DINING ROOM	50	70
GARDEN BAR	25	40
OVERALL	75	110

SEATED PACKAGES



8 TO 50 GUESTS - SEATED

Choose to be seated in the Garden Bar or Dining Room.

*Bookings larger than 8 guests will be seated on separate tables next to one another.
For exclusive use of the entire restaurant a minimum spend on food and beverages will apply.*

*Exclusive restaurant bookings greater than 30 guests are required to take the
3 Course Shared Family Menu.*



PRICING

2 COURSES : \$55.75

SET MENU : \$49.75

3 COURSES : \$69.75

SET MENU : \$59.75

3 COURSE SHARED

FAMILY MENU : \$75.75

SAMPLE 2 OR 3 COURSE MENU

Includes: house baked bread and sides.

Please note our menus are subject to seasonal change

STARTER

Jerusalem Artichoke Velouté

black walnut & crème Chantilly

OR

Yellowfin Tuna

daikon, horseradish & apple

OR

Duck Liver Parfait

preserved cherries & parker house rolls

MAIN

Musque D Provence Pumpkin

labneh, sumac & pumpkin seeds

OR

Grilled Rockling

with warm tartare sauce

OR

Aged Sirloin

chips & sauce Bordelaise

DESSERT

Banana Split

with rum raisin ice cream, roasted peanuts
& Valrhona chocolate sauce

OR

Floating Island

with caramel glazed meringue,
mandarin consommé & sorbet

OR

Gascony Apple Pie

served warm with vanilla ice cream



SAMPLE 3 COURSE FAMILY SHARED MENU

Includes: house baked bread and sides.
Dishes are served family style to centre of the table.

Please note our menus are subject to seasonal change

STARTER (FOR TABLE)

Grilled Berkshire Ham

with giardinera

Cured Kingfish

buttermilk & dill oil

Puffed Buckwheat

kale, alfalfa, lemon balsamic dressing

MAIN (FOR TABLE)

Braised Lamb Shoulder

cumin, garlic & rosemary

Crispy Skin Barramundi

with warm tartare sauce

Musque D Provence Pumpkin

labneh, sumac & pumpkin seeds

SIDES (FOR TABLE)

Butter Lettuce

herb dressing

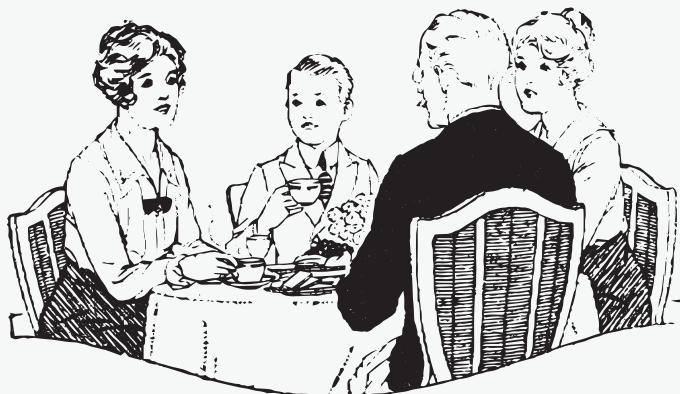
Fipfler Potatoes

wth lovage

DESSERT (INDIVIDUAL)

Banana Split

with rum raisin ice cream, roasted
peanuts & Valrhona chocolate sauce



CANAPÉ PACKAGES



10 TO 110 GUESTS - CANAPÉ

*Exclusive use of the Garden Bar requires a minimum spend of \$1,500.
Exclusive use of the entire restaurant requires a minimum spend, this amount
will vary depending on the day of week and time of year. Please enquire.*



PRICING

6 CANAPÉ MENU
ITEMS PER HOUR: \$29.75

6 CANAPÉ ITEMS +
2 SUBSTANTIAL FORK
ITEMS PER HOUR: \$54.75

SAMPLE CANAPÉ MENU

Please note our menus are subject to seasonal change

CANAPÉS

Duck Liver Parfait Crouton

Chickpea Panisse

Smoked Sausage & Cornichon

Steak Tartare & Pomme Gaufrettes

Gougères

Scallop Chips & Sauce Rouille

Pickled Cucumber

Tartlet of Cauliflower

Rockling Brandade

Oysters Mignonette

FORK ITEMS

Pumpkin, Yoghurt & Sesame Flat Bread

Fried Chicken & Dill Pickle



GALLERY



TERMS

BOOKINGS

Tentative bookings are held for 2 days upon request. If another enquiry is made for the same date we will contact you to check your intention prior to releasing the date.

Function bookings are only confirmed upon receipt of a signed Confirmation Form and a deposit of \$500 or \$2,000 paid in full. This deposit can be made via credit card, cash or EFT. The remaining balance of your event is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your Event Manager. If beverage on consumption does not reach the minimum spend, Omnia will add a room hire charge to reach your agreed upon minimum spend. Please note that all lunch functions will conclude no later than 4.30pm unless organised in advance with your Event Manager.

CANCELLATIONS

Cancellations 14 days or more prior to the booking date will incur the forfeit of your deposit. Cancellations 8-13 days prior to the booking dates will incur a fee of 50% of the minimum spend. Cancellations 7 days or less prior to the booking date will incur the full cost of the minimum spend. All cancellations must be provided in writing to Omnia, 23-25 Toorak Road, South Yarra 3141 or events@omniabistro.com.au.

PRICES

All prices are inclusive of GST. Prices are subject to change. All credit card transactions incur a 1.5% surcharge. A surcharge on all food and beverages will apply to events held on a Sunday (10%) and on a public holiday (15%).

MENU, BEVERAGE AND GUEST CONFIRMATION

Your menu selection, beverages and dietary requirements are to be finalised no later than 7 days prior to the event. Failure to do so means your menu selections may not be guaranteed. Menus are subject to seasonal change. Omnia reserves the right to substitute both menu and beverage items for items of similar quality if the preferred selection is not available. Final numbers are to be confirmed 3 working days prior to the event. Charges are based on the confirmed final number of guests. Additional guests will be charged on consumption.

RESPONSIBLE SERVICE OF ALCOHOL

Licensing hours: Monday to Saturday, 12pm until 12.30am and Sundays 12pm until 11pm. By law, all staff at Omnia possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Omnia reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

LOST PROPERTY AND DAMAGES

Omnia aims to provide a safe environment for all guests and whilst we take care with your property, Omnia accepts no liability for damages or loss of items before, during or after an event. In the instance where damage has occurred, you are financially responsible for any damages caused by you or your guests or third party contractors to fixtures and fittings at Omnia. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

CONTACT DETAILS

Booking Name	Company
Contact	Mobile
Email	
Host Name	Host Mobile

EVENT DETAILS

Lunch Dinner

Event Date / /	Event Day	Occasion
Minimum No. of Guests	Maximum No. of Guests	Arrival Time
Minimum Spend: \$	<input type="checkbox"/> Entire Restaurant <input type="checkbox"/> Dining Room <input type="checkbox"/> Garden Bar	

MENU SELECTION

2 Course 3 Course
 Canapé

BEVERAGE SELECTION

Sparkling White Wine Red Wine
 Beer Spirits Cocktails

DEPOSIT AMOUNT

\$ _____

A minimum deposit of \$500 is required, or \$2,000 for entire restaurant bookings. Your tentative booking will be confirmed upon receipt of the deposit amount.

DEPOSIT PAYMENT METHOD

Credit Card
 EFT
 Cash

BANK DETAILS

Name: LK Hospitality
 BSB: 083-028
 Account: 259444612

CREDIT CARD DETAILS

VISA Mastercard AMEX Expiry / /

Credit Card Number / / /

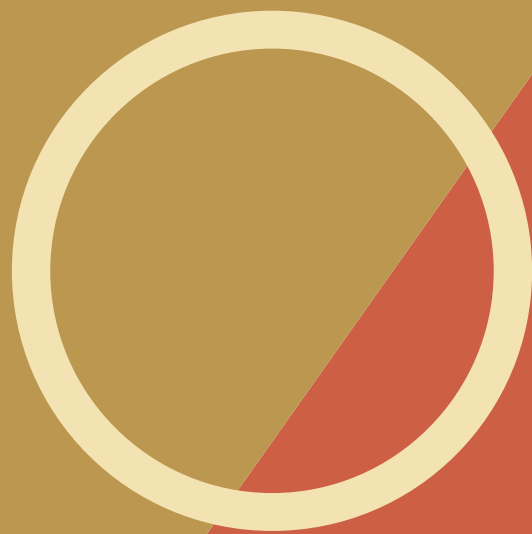
Cardholder Name

Cardholder Signature

The card holder authorises Omnia Bistro to use the above card to pay your event deposit.

<input type="checkbox"/> I have read & agree to the Omnia Events terms. Signed	Name
	Position Date / /

THANK YOU FOR CHOOSING OMNIA BISTRO TO HOST YOUR EVENT. WE LOOK FORWARD TO WELCOMING YOU.

A large, hollow, light yellow letter 'O' is centered in the upper half of the image. The background is split diagonally from the bottom-left to the top-right, with a gold color on the left and a red color on the right.A large, solid, light yellow letter 'M' is centered in the lower half of the image, positioned directly below the 'O'. The background is split diagonally from the bottom-left to the top-right, with a gold color on the left and a red color on the right.

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