



**FUNCTION PACK**



## OUR VENUE

### *Olio Kensington Street is 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.

A photograph of a group of people dining at a restaurant. In the foreground, several women are seated at a long table, holding wine glasses and looking towards the right. The table is set with white linens, glassware, and plates of food. In the background, a man in a light-colored shirt is standing and pouring a drink. The restaurant has a modern industrial feel with large windows and a staircase visible in the background.

# MENU STYLES

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## SIT DOWN STYLE

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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.

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## COCKTAIL STYLE

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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

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## 3 COURSE

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**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

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## 4 COURSE

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**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 Filet, Sweet And Sour Sicilian Caponata, Pistachio  
Sauce

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**Tiramisu** / The Classic Italian

# MENUS

## 5 COURSE

**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

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

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**Scampi** / Nz Scampi Tartare, Compressed Cucumber,  
Yarra Caviar, Finger Lime

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

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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

**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

**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	<p><i>Please contact our event staff for the full canapes selection</i></p> <p><b>Standard x 2 per person</b>  <b>Broccoli and Burrata (V)</b>            Spicy Broccoli, Burrata, Blood Orange And Almonds</p> <p><b>Crespella Di Salmone</b>            Ora King Salmon Pancake, Chives, Finger Lime</p> <p><b>Burger Di Calamari</b>            Mini Squid Burger with Mint Mayo</p> <p><b>Carpaccio di Manzo</b>            Wagyu Beef Carpaccio, Rocket, Parsnip, Aioli</p> <p><b>Substantial x 1 per person</b>  <b>Risone</b> Risone Pasta with Red Wine Braised Octopus</p>	16 P I E C E S
12 P I E C E S	<p><b>Standard x 2 per person</b>  <b>Broccoli and Burrata (V)</b>            Fresh Brurratina, Carrot Coulis and Roasted Peppers</p> <p><b>Crespella Di Salmone</b>            Ora King Salmon Pancake, Chives, Finger Lime</p> <p><b>Burger Di Calamari</b>            Mini Squid Burger with Mint Mayo</p> <p><b>Carpaccio di Manzo</b>            Wagyu Beef Carpaccio, Rocket, Parsnip, Aioli</p> <p><b>Arancini (V)</b>            Deep Fried Saffron Rice and Cheese Ball</p> <p><b>Substantial x 1 per person</b>  <b>Caponata (V)</b>            Sicilian Caponata With Fresh Ricotta Mousse</p> <p><b>Risone</b>            Risone Pasta with Red Wine Braised Octopus</p>	<p><b>Standard x 2 per person</b>  <b>Broccoli and Burrata (V)</b>            Spicy Broccoli, Burrata, Blood Orange and Almonds</p> <p><b>Crespella Di Salmone</b>            Ora King Salmon Pancake, Chives, Finger Lime</p> <p><b>Burger Di Calamari</b>            Mini Squid Burger with Mint Mayo</p> <p><b>Carpaccio di Manzo</b>            Wagyu Beef Carpaccio, Rocket, Parsnip, Aioli</p> <p><b>Arancini (V)</b>            Deep Fried Saffron Rice and Cheese Ball</p> <p><b>Substantial x 1 per person</b>  <b>Caponata (V)</b>            Sicilian Caponata With Fresh Ricotta Mousse</p> <p><b>Risone</b>            Risone Pasta with Red Wine Braised Octopus</p> <p><b>Dessert x 2 per person</b>  <b>Cannolo</b>            Ricotta Cream Filled Wafer, Pistachio, Blood Orange</p> <p><b>Biancomangiare</b>            Toasted Almond Pannacotta with Raspberries</p>



# PLATTERS

*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.*

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## GRAZING STATION

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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 which 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

*Seafood Premium Grazing Stations & Oysters Stations Available.*



ADD ON

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## LATE NIGHT SNACK

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Feeling a little pekish? 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* -

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## CAKES

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End the night on a sweetnote 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

# BEVERAGES

## STANDARD

**Sparkling** / NV Val D'Oca Prosecco Extra Dry - Veneto

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**White Wine** / Artigiano Pinot Grigio Organic, Sicily

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**Red Wine** / 2021 Calappiano Chianti DOCG

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**Beer** / Peroni Rossa

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Soft Drinks, Juices,  
Coffee & Tea

## PREMIUM

**Sparkling** / NV Tenuta Sant'Anna Prosecco Brut, Veneto

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**White Wine** / 2019 Tohu Sauvignon Blanc (Single Vineyard) - Awatere Valley~ NZ

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**Rose Wine** / 2019 Pasqua -11 Minutes- Corvina, Trebbiano di Lugana, Syrah and Carmenère

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**Red Wine** / 2021 Artigiano, Nero D'Avola, Organic Sicily

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**Beer** / Birra Messina (Sicily)  
Young Henry's Newtowner (NSW)

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Soft Drinks, Juices,  
Coffee & Tea

## DELUXE

**Sparkling** / Abele'1757 Brut, Champagne

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**White Wine** / 2020 Ponting- Chardonnay, Tasmania, TAS

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**Rose Wine** / 2019 Pasqua -11 Minutes- Corvina, Trebbiano di Lugana, Syrah and Carmenère

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**Red Wine** / 2020 Rusden - Ripper Creek-Shiraz, Cab Sav - Barossa Valley

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**Red Wine** / 2018 Spadafora-Nero D'Avola Etichetta Viola-Terre Siciliane IGP-Sicily

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**Beer** / Birra Messina (Sicily),  
Young Henry's Newtowner (NSW)

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Soft Drinks, Juices,  
Coffee & Tea

### 4 Hour 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 select the beverages.*

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



# INFORMATION

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## KIDS & SUPPLIERS 'MEALS

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

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## SERVICE FEE SURCHARGE

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

Dry hire not included.

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## TIMING

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BALCONY CLOSURE / 10pm VENUE CLOSURE / 12am

Internal noise restrictions. No live or amplified music on the balcony.

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## PHOTOGRAPHY

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

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## TAILORED PACKAGES

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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.

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## STYLING

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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.

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## DIETARY REQUIREMENTS

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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 Olio team are very flexible and will always do the best to accommodate any set up, below is a great starting point for standard event set up's and capacity.*

# OTHER VENUES



## CARTEL

LATIN AMERICAN



## EASTSIDE

BAR & GRILL



## HOLY DUCK!

MODERN CHINESE



CLASSIC FRENCH BISTRO





(02) 9281 0922 | [functions@kensingtonstreet.com.au](mailto:functions@kensingtonstreet.com.au)