



EVENTS-OUT



LOOK NO FURTHER

Allow us to be your genie in a bottle and grant you unlimited wishes when it comes to hosting events

Experience
a world full
of *Wonder*



The image shows the interior of the Ovolo Nishi restaurant. The walls are made of light-colored wood, with several bicycles mounted on them. A large, colorful, circular artwork is on the wall. In the background, people are sitting on a sofa. The floor is made of dark wood. The lighting is warm and ambient.

Welcome to **Ovolo Nishi**

A unique manifestation of community, sustainability and diversity set within the spectacular NewActon Precinct. Everything has been carefully considered to bring any event to life.

Event



Spaces

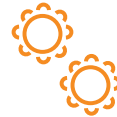
Capacity Overview



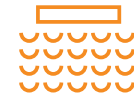
Boardroom



Cabaret



Banquet



Theatre



Cocktail

Mosaic Room	35	36	50	40	80
Mosaic Lounge	--	--	30	--	80
Monster Salon	--	--	120	50	200
Monster Bar	--	--	--	--	200

A photograph of a dining room. In the foreground, a long table is set with white tablecloths, green plates, and silverware. The table is surrounded by wooden chairs. In the background, a wall is covered in a dense mosaic of small, colorful photographs. To the right, a large screen displays a pattern of small black dots. The room has a high ceiling and wooden floors.

Welcome to the **Mosaic Room**

A flexible space with high ceilings and natural light. A mosaic installation by Gerard Havekes covers an entire wall, making for a striking backdrop. Ideal for use as a meeting room, a small conference or a private dinner party.

The image shows a modern lounge or meeting space. The most prominent feature is a large wall covered in a complex mosaic of various materials, including what appears to be stone, wood, and metal. The ceiling is made of horizontal wooden planks, and the floor is also wooden. In the foreground, there are two long, light-colored wooden tables with several chairs around them. The chairs have a unique design with a curved backrest. The lighting is warm and focused on the tables. The overall atmosphere is sophisticated and artistic.

Welcome to the **Mosaic Lounge**

A flexible space with high ceilings and natural light. A mosaic installation by Gerard Havekes covers an entire wall, making for a striking backdrop. Ideal for use as a meeting room, a small conference or a private dinner party.



Welcome to the **Monster Salon**

This one-of-a-kind dining room features original artworks, midcentury modern furniture and terrazzo floors. The space is curated to feel like a welcoming living room with the added warmth of its own fire pit. Available on request for exclusive hire only.



Welcome to the **Monster Bar**

The space is illuminated with domestic table lamps and vintage chandeliers, suspended low over a veined green quartzite feasting table. An eclectic mix of 1950s oil paintings and 1960s neon prints guild the walls and create a truly extensive mix of styles.

Sip & **Snack**

At Monster Kitchen and Bar, the function and conferencing menu is set out in four distinct seasons. We aim to use seasonal produce, sourced locally from boutique growers and farmers of the Canberra region. We aim to support local organic farmers whenever possible.

We will strive to respect all food items (animal, plant and dry goods) and to minimize waste and prepare every ingredient to the best of our ability.



Morning / Afternoon tea

Sweet

- Assorted Macarons (V / GF)
- Danish Pastries (V)
- Apple & Cinnamon Mini Muffin (VG / GF / NF / DF)
- Lemon & Poppy Seed Cake (NF / V)
- Banana Bread (NF / V)
- Chocolate Ganache Mini Tart - Berries (GF / NF /V)
- Profiterole - Whip Cream Filling & Dark Chocolate (NF / V)
- Churros - Chocolate & Cinnamon Sugar (NF / V)
- Chocolate Brownie - Berries Compote (GF /V)

Savoury

- Ham and Cheese Croissant (NF)
- Charcoal Mini Slider, Watercress & Organic Egg Mayonnaise (NF / DF)
- Mini Bagel, Smoked Salmon & Horseradish Cream Cheese (NF)
- Crushed Avocado & Lemon Mini Toast (VG / NF / DF / GFO)
- Quiche Lorraine (GF / NF / V)
- Cucumber, Cream Cheese & Dill Finger Sandwiches (NF / GFO / V)
- Beetroot, Goat Cheese, Pickle Onion on Puff Pastry (NF /V)

Healthy

- Oat Goji Granola, Yoghurt & Honey Cups (V / GF / NF / VGO)
- Coconut & Almond Chia Pudding Cups (VG / GF / NF / DF)
- Crudites with Beet & Hummus Dip (VG / GF / NF / DF)
- Bliss Balls - Dates, Almonds, Pink Lady Apple & Coconut (GF / DF / VG)

Delegate Packages





Delegate Packages

Lunch

Gourmet Salad

- Salad Niçoise - Chat Potatoes, Green Beans, Tuna, Medley Tomatoes, 63 Degree Eggs, Cos Lettuce & Niçoise dressing (GF / DF / NF)
- Caesar Salad - Sourdough Croutons, Anchovies, Crispy Bacon, Baby Gem Lettuce, Parmesan & Classic Caesar dressing (NF / GFO)
- Greek Salad - Avocadoes, Mount Zero Olives, Feta Cheese, Spanish Onion, Capsicum, Ripe Tomatoes & Extra Virgin Olive Oil (V / GF / DF)
- Roasted Pumpkin & Quinoa Salad - Pumpkin Seeds, Spinach & Roasted Almonds (VG / GF / DF)

Sandwiches & Bagels

- Ploughman's Sourdough - Wholegrain Mustard, Cheddar, Ham, Onion, Chutney & Rocket (NF / GFO)
- Salami & Dill Pickle Sourdough - Swiss Cheese & Pickles (NF / GFO)
- Roasted Zucchini & Pumpkin Sourdough - Beetroot spread (VG / DF / NF / GFO)
- Avocado & Ham Bagel - Pickled Guindillas & Cherry Tomatoes (DF / NF / V)
- Macadamia Nut Hummus Bagel - Avocado & Cucumber (VG / DF / V)
- Turkey & Brie Sourdough - Cranberry sauce & Spinach (NF / GFO)
- BLT Sourdough with Mayonnaise (Bacon, Lettuce & Tomato) (DF / NF / GFO)

Additions

- Cheese Platter - \$12/pp | Blue, Cheddar & Brie, Quince, Grapes, Crackers & Oat Cakes (V / NF / GFO)
- Charcuterie Platter - \$14/pp | Prosciutto, Mortadella, Salami, Crackers, Grilled Bread, Mustard, Pickled Guindillas & Cornichons (DF / NF / GFO)
- Vegan Mezze Platter - \$10/pp | Selection of Crudites, Hummus, Beet dip, Mount Zero Olives, Pita Bread (VG / DF / NF)



Autumn Feasting Menu

Entrée

Tuna Tartare - Avocado Wasabi, Cabbage Sushi, Nori Tapioca Cracker (GF / NF / DF)

San Choy Bow - Mushroom XO, Crushed Peanut, Crispy Shallots, Sesame, Lime

Burrata - Heirloom Tomato, Basil Pesto & Focaccia (GFO / NFO)

Mains

Braised Beef Cheek - Cumin Carrots, King Edward Mashed Potato, Aged Parmesan & Port Wine Jus (GF / NF)

Barramundi - Coconut Masala sauce, Pumpkin Chutney, Cauliflower Blossoms & Samphire (DF / GF / NF)

Cauliflower Shawarma - Spiced Yoghurt, Pickle Kolrabi, Curry Leaf, Pomegranate (GF / NF / VG)

Spinach Ricotta Gnudi - Chopped Burrata, Sage Brown Butter & Pine Nuts (GF / NFO)

Desserts

Chocolate Mess - Salted Caramel Ice Cream, Ganache, Meringue (GFO / NF)

2 Course alternate menu (entrée, main OR main or dessert) | \$80 per person

3 Course alternate menu (entrée, main & dessert) | \$110 per person

Entrée

Mushroom "Raviolis" - Master Stock & Thai Aromatic Broth, Quail Eggs, Shimeji & King Brown Mushrooms (VGO / GF)

Tuna Tartare - Avocado Wasabi, Cabbage Sushi, Nori Tapioca Cracker (GF / NF / DF)

Citrus Cured King Fish - Avocado, Coconut Yoghurt, Kaffir Lime & Yarra Valley Caviar (GF / NF / DF)

San Choy Bow - Mushroom XO, Crushed Peanut, Crispy Shallots, Sesame, Lime

Beef Fillet Tataki - Onion Ponzu, Garlic Crisps, Scallions, Wakame Cracker (GF / NF / DF)

Burrata - Heirloom Tomato, Basil Pesto & Focaccia (GFO / NFO)

Mains

Braised Beef Cheek - Cumin Carrots, King Edward Mashed Potato, Aged Parmesan & Port Wine Jus (GF / NF)

Barramundi - Coconut Masala sauce, Pumpkin Chutney, Cauliflower Blossoms & Samphire (DF / GF / NF)

Cauliflower Shawarma - Spiced Yoghurt, Pickle Kolrabi, Curry Leaf, Pomegranate (GF / NF / VG)

Coal Roasted Autumn Squash - Labneh, Old School Hummus, Pomegranate, Mint (GF / DFO / VGO)

Mushroom Skewer - Pinchos Morunos, Mojo Rojo, Lemon (DF / NF / VG / GF)

Spinach Ricotta Gnudi - Chopped Burrata, Sage Brown Butter & Pine Nuts (GF / NFO)

Autumn Function Drop Menu



Autumn Function Drop Menu

Sides (Additions)

Monster Chips - Truffle Ponzo Mayo (V / NF / DF) \$14

Patata Bravas - Aioli, Smoked Tomato, Fermented Chilli (GF / NF / VG) \$20

Barbecued Broccolini - Peanuts, Ssamjang dressing (VG / GF) \$14

Brazilian Coleslaw - Charred Corn, Cabbage, Crispy Tortilla & Lime dressing (GF / VG / DF / NF) \$20

Desserts

Mulled Wine Pear Crumble - Blackberry, Coyo Sorbet (GF / VG)

Crème Brulee - Macadamia Biscotti (GFO / NFO)

Chocolate Mess - Salted Caramel Ice Cream, Ganache, Meringue (GFO / NF)

2 Course alternate menu (entrée, main OR main or dessert) | \$80 per person

3 Course alternate menu (entrée, main & dessert) | \$110 per person



Canapé Menu



Vegetarian

- Choux Pastry Puff + Goat Cheese, Cherry Glaze (NF)
- Spinach Gnudi + Brown Butter, Crispy Sage, Pine Nuts
- Padon Pepper and Manchego Croquettes + Lemon Aioli (GF / DF / NF / VG)
- Medley Tomato Tart + Pepe Saya Puff Pastry, Avocado Wasabi, Sundried Tomato Pesto (GFO)
- Beetroot Tapioca Cracker + Beet Tartare, Sheep Yoghurt, Pickled Eschalot (GF / VGO / DFO)
- Crispy Tofu + Chilli Jam, Coconut, Coriander, Vietnamese Mint (VG / GF / DF / NF)

Proteins

- Duck Liver en Croute + Sherry Gel, Pistachio Dukkha (GFO / NFO)
- Spanner Crab Tartlet + Kaffir Lime Emulsion, Fresh Wakame, Tapioca Cracker (NF / DF / GF)
- Beef Fillet Tataki + Onion Ponzu, Garlic Crisps, Scallions, Wakame Cracker (GF / NF / DF)
- Gin & Tonic Cured Salmon + Rye Crispbread, Pickle Cucumber, Dill Emulsion (GF / DF / NF)
- Tuna Sashimi Toastada + Truffle Ponzu, Red Onion & Scallions (DF / NF / GF)

A circular inset photograph showing a table with various canapés, cocktails, and drinks. The table is light-colored and holds several items: a glass of pink cocktail with a yellow garnish, a glass of yellow cocktail with a cucumber garnish, a glass of water with a lime wedge, and several small wooden boards with different types of canapés, including some with red sauce and others with white cream. The background is dark and out of focus.

Canapé Menu

Sweets

- Banoffee Pie + Dulce de Leche, Banana & Chantilly Cream (GF / NF / V)
- Passionfruit & Chocolate Mini Tart + Mixed Berries, Freeze-dried Raspberry (GF / NF / V)
- Mini Pavlova + Lemon Curd, Seasonal Fruit (GF / NF / V)
- Churros + Cinnamon Sugar, Dark Chocolate or Caramel (NF / V)
- Chocolate Brownie + Berries Compote & Crème Fraiche (GF / V)

Substantial \$16 per piece

- Beef Cheek + Potato Mash, Crispy Onions & Red Wine Jus (GF / NF)
- Fish Tacos + Beer Batter Fish, Coleslaw, Sriracha & Fresh Lime (NF / DF / GFO)
- Cauliflower Shwarma + Spiced Yoghurt, Pickled Kohlrabi, Curry Leaf (VG / DF / NF / GF)
- Vegan Spring Rolls + House Chilli Jam, Crushed Peanuts, Thai Basil (GF / DF / VG / NFO / V)
- Mushroom Skewer + Pinchos Morunos, Capsicum Mojo Rojo, Lemon (VG / DF / GF / NF)



EVENTS



BOOK YOUR NEXT EVENT

Enquire with our fabulous team on +61 02 6287 6287 or events.nishi@ovolohotels.com