



# Events Package



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www.omafoodandwine.com

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# Welcome to Oma

Inspired by the powerful but harmless Cyclone Oma that swept through the region in 2019, leaving in her wake 11 days of perfect swell for the people of Byron to enjoy, Oma strives to deliver the same collective joy as her namesake. We've brought to Oma the same passion for real, locally sourced food we are known for at Three Blue Ducks but with a grown up touch, offering a dinner only service with a big focus on the carefully curated wine list.

Currently, we have chosen natural wines hand selected from wineries around the world with female winemakers at the helm.

From Mother Nature, to the winemakers and all the women in the engine room of Three Blue Ducks, Oma is our salute to them all.

Enjoy & cheers,

The Ducks - Darren, Jeff, Chris, Sam, Andy & Mark.

# The Venue



Oma is the perfect venue for parties, corporate events, weddings and wedding after parties. It is a simple and elegant venue with a gorgeous aesthetic, beautifully spacious and licensed until 3am.

A \$1,000 venue fee is charged for any events held at Oma with exclusive use of the restaurant. This includes the Oma Team and the following;

- 7 hours package with use of the deck and indoor restaurant (tailored packages are available should a different time frame be required or venue hire after midnight)
- Tables, chairs and bar stools
- Festoon lights, plants & Oma's floral arrangements
- Artwork in our outdoor balcony
- Plates, glassware, cutlery





# The Food



## Deli Menu - \$45pp

- Bread & butter (v)
- Olives, anise myrtle, orange (vg, gf, df)
- Melon, sour plum, salt (vg, gf, df)
- Mortadella, pickled fennel (gf, df)
- Venison salami, beetroot umeboshi (gf, df)
- Spicy salami (gf, df)
- Fennel salami (gf, df)
- Anchovies, lemon, focaccia (df)
- Stracciatella, peaches, chilli (v, gf)
- Ramen eggs (v, gf, df)

## Additional options

- Oysters, lemons, limes (gf, df) \$8pp
- Scallops, sage, guanciale (df) \$10pp
- Spanner crab risotto, seaweed burnt butter (gf) \$15pp
- Negroni marshmallow (gf) \$6pp



The Food

Feed Me Menu - \$75pp

Feast Menu - \$120pp

Bread & butter (v)  
 Spicy salami (gf, df)  
 Ramen eggs (v, gf, df)  
 Stracciatella, peaches, chilli (v, gf)  
 Raw fish, burnt cucumber, spent citrus (v, gf)  
 Our pickles (vg, gf, df)  
 Mortadella, pickled fennel (gf, df)

Chicken\*, fermented chilli, green olives, corn (gf, df)  
 \*substitute chicken for: Steak, elephant garlic, anchovies (gf) + \$11pp  
 Cos, green goddess, pickled onions (vg, gf, df)  
 Potatoes, cultured cream, roe (gf)

Chocolate, coconut, berries (vg, gf, df)

Bread & butter (v)  
 Spicy salami (gf, df)  
 Oysters, lemon, lime (gf, df)  
 Ramen eggs  
 Scallop, sage, guanciale (df)  
 Stracciatella, peaches, chilli (v, gf)  
 Raw fish, burnt cucumber, spent citrus (gf, df)  
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Chicken, fermented chilli, green olives, corn (gf, df)  
 Steak, elephant garlic, anchovies (gf)  
 Spanner crab risotto, seaweed burnt butter (gf)  
 Cos, green goddess, pickled onions (vg, gf, df)  
 Potatoes, cultured cream, roe (gf)

Chocolate, coconut, berries (vg, gf, df)

# The Drinks



## Standard

**3 hours drinks package  
\$70 per person**

Choose 3 styles of wine  
from the below:

- Sparkling
- White
- Orange
- Rose
- Red
- Sweet

## Essentials

**3 hours drinks package  
\$88 per person**

Choose 4 styles of wine  
from the below:

- Sparkling
- White
- Orange
- Rose
- Red
- Sweet

## Premium

**3 hours drinks package  
\$100 per person**

Choose 6 styles of wine  
from the below:

- Sparkling
- Light white
- Full bodied white
- Light orange
- Spicy orange
- Light rose
- Fuller rose
- Light red
- Fuller red
- Sweet

## Additional options

- Glass of sparkling on arrival \$12pp
- Cocktail on arrival \$15pp (Choose 1; Margarita, Negroni, Holiday, Lady Rose)
- Add cocktails to your drinks package \$30pp (Choose 2; Margarita, Negroni, Holiday, Lady Rose)
- All additional package time is charged at \$15pp/hour.
- All the drinks packages include beers and softdrinks

All wines must be pre-determined prior to the event. Due to our wine list being natural wines, the runs are often smaller so while we will do our utmost to honour the selection, it may be subject to change.

# Styling & Planning



We are here to help you create the event of your dreams and make the most of your celebration. From the concept through to your big day, we can offer styling advice, handle the preparations and deal with all suppliers and other parties involved. We work closely with you to work out the details for realising your vision, with expert suggestions in themes, flowers, music, gift bags, furniture and decor. We can also manage the planning and logistics, coordinating all the suppliers involved from quotation through to delivery and set-up.

For weddings, we can offer a wedding planner to help organise everything on the day. You can simply relax and enjoy the beautiful memory- making experience. We can do the lot or in part, and will provide a tailored quote for styling and planning services, following a discussion with you about your needs.

# After Party

We can host your weddings after party!

Book the space exclusively from 11pm - 3am or simply book an area with a bar tab and snacks from our deli menu. You can book a DJ or you can supply us with a playlist full of your favourite tunes. Oma styling and candles are included.

Bespoke packages are available, enquire with us to create the perfect end to your perfect wedding day!





# Terms & Conditions

## Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu just a month before your event, unless otherwise agreed.

## Confirmation of guests

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met.

## Setup and styling

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

## License

The restaurant currently has a 3am license. End time of your event will be agreed and confirmed by the events manager depending on the event.

## Payment details & terms

To confirm your booking, we require a non-refundable security deposit of 20% of total account. Full payment must be made on confirmation of final numbers 14 days prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

## Cancellation policy

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the events quote. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Oma in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Oma reserves the right to cancel any booking and refund any deposit payments made.

## Alcohol and decorum

Oma is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

## Public liability insurance

Oma holds public liability insurance, however all external suppliers will be required to have their own as the Oma's public liability insurance is very specific to our venue and fit-out. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Oma.

## Cleaning fee

A cleaning fee will be charged, at the discretion of Management, should the restaurant premises be left in an unacceptable state.

## Gratuity

Gratuities are discretionary and are appreciated by the Oma staff.

## Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.



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