

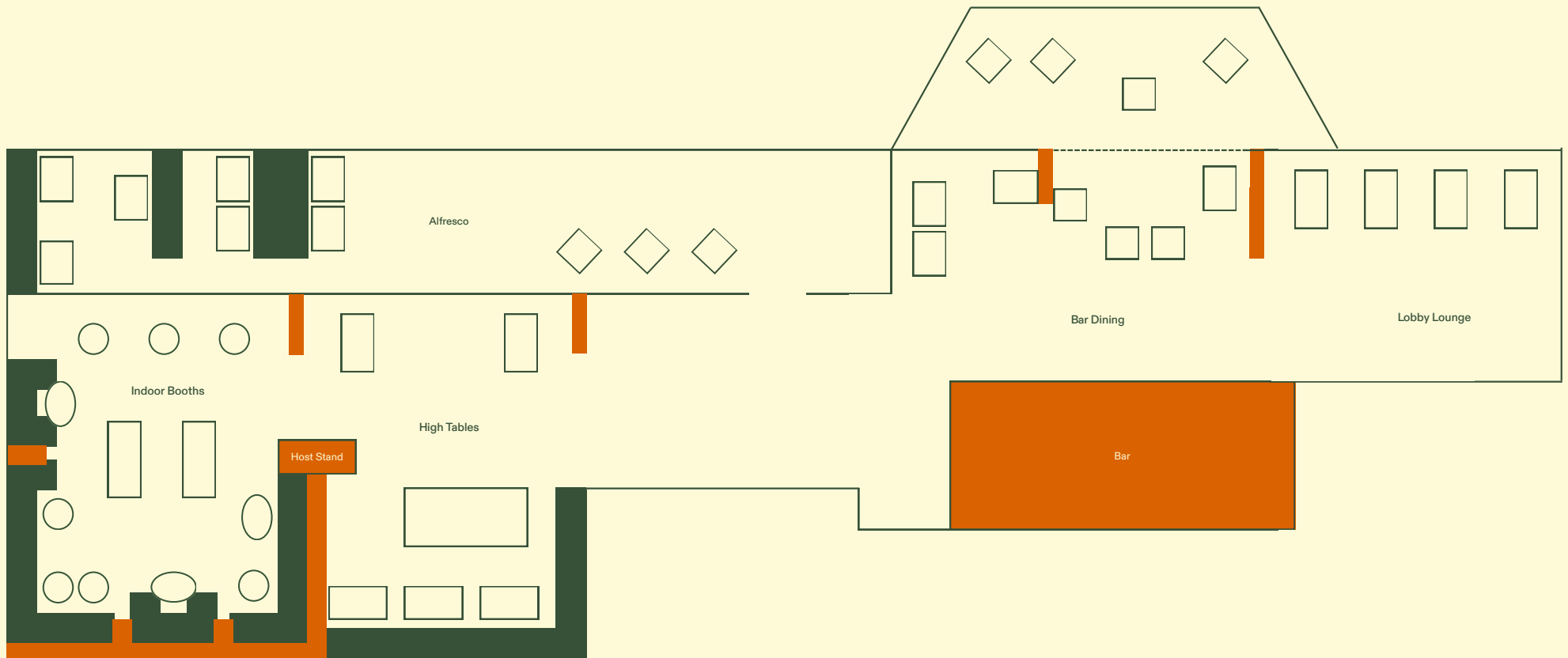
FUNCTIONS & EVENTS

OWEELLO
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Bringing the colour back to Grey

Ovello Bar & Kitchen is inspired by relaxed Mediterranean holidays, sun-soaked terraces, lush gardens, colourful parasols and the casual vibes of the Amalfi Coast. Experience a generous spritz offering, authentic stone-baked pizza and humble Italian share plates. Immerse yourself in a bold, bubbly and bursting atmosphere coupled with playful energy where family and friends unite as Ovello embraces 'the sweet life'.

Floor Plan



A close-up photograph of two hands holding decorative cocktails. The hand on the left holds a clear, frothy drink with a wooden skewer through the top, garnished with a lemon slice and blueberries. The hand on the right holds a darker, amber-colored drink with a wooden skewer through the top, garnished with an orange slice, a blueberry, and a sprig of rosemary. The background is a dense, out-of-focus green foliage.

SPACES & EXPERIENCES



Alfresco Dining

Enjoy exclusive use of our vibrant alfresco area, perfect for relaxed outdoor celebrations and gatherings. This space comfortably accommodates 20–30 guests for a seated event or up to 30–40 guests for a cocktail-style function. Soak up the open-air atmosphere while enjoying great food, drinks, and company.



MINIMUM SPEND

tue – thur 1500 | fri – sat 2000

13 – 16 GUESTS

Large Group Booking

Indulge in our group set menu/s and enjoy beverages on consumption in our main dining area. Relax over a two-hour seating, available at lunch or dinner.



Indoor Booths

Our indoor booth section offers a stylish and comfortable space perfect for intimate gatherings and celebrations. The area can accommodate 25–30 guests seated or 50–60 guests for a standing cocktail-style event, making it ideal for birthdays, work functions, or casual get-togethers.



MINIMUM SPEND

tue – thur 1500 | fri – sat 2000





UP TO 14 GUESTS

Long Table Experience

Host an intimate dining experience on our shared high table. Enjoy a sharing-style menu in the lively restaurant atmosphere of Brisbane's South Bank—perfect for relaxed celebrations or group dinners.



High Tables

Our high table section offers a relaxed and social setting, perfect for casual gatherings and cocktail-style events. The space can accommodate 15–20 guests seated or 30–35 guests standing for a cocktail-style function, creating an ideal atmosphere for celebrations, work drinks, or group catch-ups.



MINIMUM SPEND

tue – thur 1200 | fri – sat 1700



Exclusive Hire

Our full venue offers an exclusive space perfect for large celebrations and corporate events. With the entire venue at your disposal, we can accommodate up to 150 guests, providing a vibrant setting for cocktail-style functions, parties, and special occasions.



MINIMUM SPEND

tue – thur 5500 | fri – sat 6000



OUR MENU

Beverage Packages

APERITIVO

1HR 30PP | 2HR 50PP | 3HR 70PP

House wine, house beer, soft drinks

LA PIAZZA

1HR 60PP | 2HR 80PP | 3HR 100PP

Premium wine, beer, house spirits, soft drinks

LA DOLCE VITA

1HR 80PP | 2HR 100PP | 3HR 120PP

Premium wine, beer, house spirits, house cocktails, soft drinks

ADD ONS

Aperol Spritz	+18pp
Limoncello Spritz	+18pp
Italian Cherry Margarita	+20pp
Espresso Martini	+20pp
Tiramisu Martini	+22pp



Canapés

2 hot & 2 cold
1hr | 30pp

3 hot & 3 cold
2hr | 40pp

4 hot & 4 cold
3hr | 50pp

HOT

Beef cheek & barolo petit pie, onion jam

Harvey bay scallop, seaweed butter, garlic herb crumb

Porcini & truffle arancini, truffle aioli, fried sage

Darling downs lamb belly, river mint, labneh, pomegranate

COLD

Heritage chicken, pickled mustard, cultured cream, chervil

Blue cheese, sweet pickled pear, fig vino cotto

Skull island prawn tart, prosecco, chives, finger lime

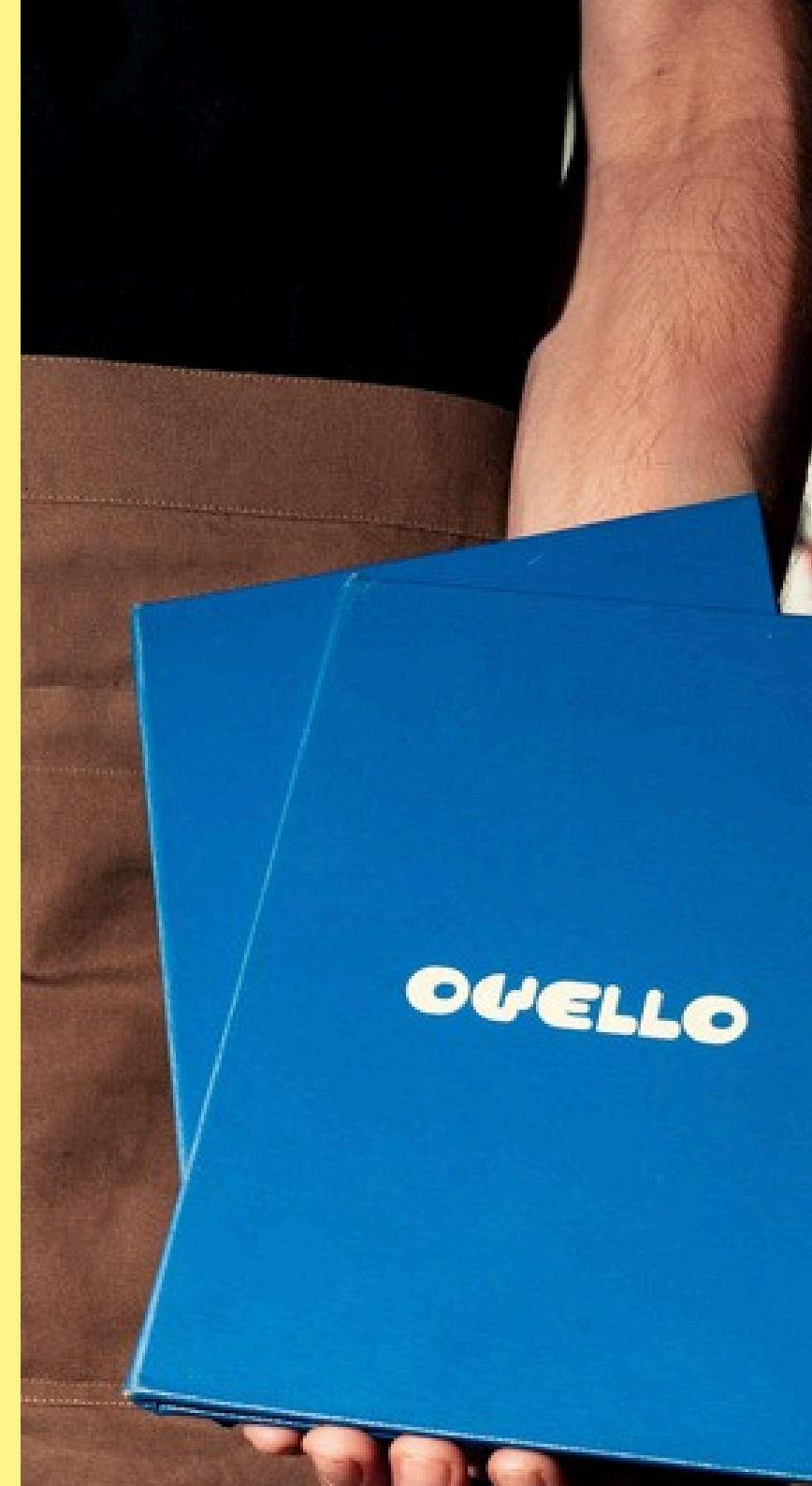
Compressed rockmelon, kangaroo salami, byron bocconcini

ADD ME!

Cheese Board +11pp

Grazing Boards +13pp

House Made Pizzas +26pp



ADDRESS

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EMAIL

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SOCIAL

[@ovello.bar.kitchen](#)

OVELLO

T&Cs

Confirmed Bookings

Confirmation of bookings must be made by signing the issued contract and requested deposit within seven days of confirming a booking. The Hotel is under no obligation to proceed with the event if the deposit has not been received. Full pre payment is required 7 days in advance of your event.

Cancellations

- Cancellations between 61-90 days prior to arrival will be subject to forfeiture of 25% of the full contracted amount.
- Cancellations between 31-60 days prior to arrival will be subject to forfeiture of 50% of the full contracted amount.
- Cancellations within 30 days prior to arrival will be subject to forfeiture of the full contracted amount.

Final Details

Details of all arrangements must be finalised 7-14 days prior to the event, including menu selection. The Hotel reserves the right to choose menu options on your behalf should the details not be received by this time frame. Rates are valid for details contracted. Should details change after a signed contract has been received by the Hotel a rate increase may be applicable. Should the set up of the event space need to be changed within 48 hours of the event commencing, or during the event, a room re-set fee of \$200.00 will apply. A guaranteed number of guests attending the function is required ten (10) working days prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater. The hotel reserves the right to move the event to a more suitably sized room. Should a guaranteed number not be received by the due date, the number indicated on the Registration form will be taken as final or actual attendance whichever is greater.

Consumption

No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function.

Dietary Requirements

Please note that dietary requirements refer to specific medical or health-related needs, rather than personal preferences. Our menu and kitchen contain a variety of allergens and ingredients that may cause intolerances. While we take all reasonable precautions, there is always a risk of cross-contamination during the storage and preparation of food. Therefore, we cannot guarantee that any menu item will be completely free from traces of allergens.

Commencement & Vacating the Room

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional cost incurred. Should the room be sold to another function we reserve the right to vacate your function from the room.

Responsible Service Of Alcohol

We are committed to responsible service of alcohol practices. Therefore, service may be refused in instances where it is considered that the level of alcohol consumption by an individual or a group is deemed to breach this legislation.

Loss & Damage To Hotel Property

- The Client is responsible for all loss or damage to the property of the Hotel caused by or arising from any act or omission by you, your guests or any other persons attending your conference or event.
- The Hotel will not accept any responsibility for damages to, or loss of merchandise, property or equipment left in the Hotel or function area, prior to, during or after the function.
- Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in the property's public areas is to be approved by the hotel.