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Cocktail Parties

## Cocktail Party Package Inclusions

grazing table featuring chef's selection of  
Australian cheeses, charcuterie + antipasto  
selection of 4 savoury canapés  
selection of 1 substantial canapé  
selection of 1 sweet canapé  
experienced event manager to assist with creating you the perfect package  
experienced event supervisors + waitstaff for all on the day requirements

maximum capacity 100

*Upgrades*

additional canapés  
additional substantial canapés  
oyster shucking or sweet station  
supplied celebration cake served as petit fours  
floral styling package  
(option of 4 different themes)





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*Seated Events*

## Seated Event Package Inclusions

warm artisan bread + house whipped butter  
alternate service (choice of 2) or shared style (choice of 3) 2 course menu  
experienced event manager to assist with creating the perfect package to suit your needs  
experienced event supervisors and waitstaff for any on the day requirements

## Upgrades

canapés served on arrival  
sides served to the table  
additional alternate service (choice of 2) course  
white table linen  
supplied celebration cake served as dessert or as petit fours  
floral styling package (option of 4 different themes)  
personalised welcome board

maximum capacities:  
PDR 30  
inside main restaurant 45  
balcony 50  
(subject to weather conditions)

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*Beverages*

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all packages include  
sparkling water,  
soft drinks, juice,  
espresso coffee + tea

## Classic Package Inclusions

choice of 3 wines from:

Villa Sandi 'Il Fresco' prosecco,  
NV, Veneto ITALY

Scorpius sauvignon blanc,  
2021 Marlborough NZ

Two Rivers 'Hidden Hive' verdelho,  
2021 Hunter Valley AUS

Excuse My French rose,  
2020 Languedoc FRANCE

Paxton tempranillo,  
2021 McLaren Vale AUS

James Boags Premium light +  
**choice of 2 beers from:**

James Boags premium lager,  
Peroni, Asahi, Corona, Furphy,  
4Pines nitro stout

*Upgrades*

Moet + Chandon champagne  
Bollinger champagne  
signature cocktails on arrival

## Premium Package Inclusions

choice of 4 wines from:

Villa Sandi 'Il Fresco' prosecco,  
NV, Veneto ITALY

Helens Hill 'En Vie' sparkling  
blanc de noir, 2021, Yarra Valley AUS

Cantina Trevigiana pinot grigio,  
2019, Delle Venezie DOC ITALY

Scorpius sauvignon blanc,  
2021 Marlborough NZ

Two Rivers 'Hidden Hive' verdelho,  
2021 Hunter Valley AUS

Excuse My French rose,  
2020 Languedoc FRANCE

Paxton tempranillo,  
2021 McLaren Vale AUS

Peter Lehman 'Hill + Valley' shiraz  
2019, Barossa Valley AUS

James Boags Premium light +  
**choice of 3 beers from:** James Boags  
premium lager, Peroni, Asahi, Corona,  
Furphy, 4Pines nitro stout

## Luxe Package Inclusions

choice of 5 wines from:

Jete Sparkling by Howard Park brut  
NV, Great Southern AUS

Paxton pinot gris  
2021, McLaren Vale AUS

Margan Original semillon  
2021 Hunter Valley AUS

Printhie 'Topography' chardonnay  
2021 Orange AUS

La Tonnelle rose  
2020 Alpes De Haute Provence FRANCE

Coppabella 'Crest' pinot noir  
2020 Tumbarumba AUS

Geoff Merril 'Jacko's' shiraz  
2015, McLaren Vale AUS

Howard Park cabernet sauvignon

James Boags Premium light +  
**choice of 3 beers from:** James Boags  
premium lager, Peroni, Asahi, Lord  
Nelson pale ale, Cold Stream rose cider  
Stone + Wood pacific ale

**Accessibility** - BOSK is wheelchair accessible

**Alcohol** - BYO alcohol is not permitted. Beverage selections are at the discretion of BOSK management and potentially subject to change

**Bookings** - A security deposit of \$500 is required in order to confirm the date + time of your booking. Unfortunately we don't accept tentative bookings and your event is not secure until the receipt of the deposit has been acknowledged

**Cake handling** - You may like to have a celebration cake you have supplied served in place of our desserts, with ice cream + seasonal berries at no additional cost if a dessert course included within your package. If dessert is not included this additional course adds \$6pp to the per head price. Alternatively, in addition to dessert, you can choose to have your cake served as petit fours for \$2pp

**Cancellation policy** - date changes in response to COVID-19 restrictions are possible without penalty as long as no costs have been incurred. Specific details are outlined on booking forms

**Decorations** - All creative concepts are welcome! Please discuss any ideas with your event manager prior to confirming them with external suppliers to ensure on the day service will not be affected.

All types of confetti including table scatters + rose petals is not permitted

**Dietary requirements** - We happily accommodate any of your guest's pre-advised needs as long as they are confirmed with 7 days notice. Their menu will be the chef's selection based on information you've provided. We will try to accommodate any diets discovered on the day but cannot guarantee dishes without prior warning

**Entertainment** - Both djs + live bands are welcome to add to the ambiance however we are subject to noise restrictions commencing at 10:30pm that require the conclusion of all amplified music. We recommend you select 1 or 2 piece performers and suggest a maximum of 4 pieces to ensure comfort and guest enjoyment. You are also welcome to use our in-house sound system if a playlist is preferable to you

## Frequently Asked Questions

**Final numbers, payment + menu confirmation** - we enjoy assisting you with planning + encourage a meeting approximately 1 month prior. All event details are to be confirmed with 7 days notice. An invoice based on this guest number will be sent + we reserve the right to determine if any changes are possible after this time. Payment by EFT is suggested but cash + credit card payments are available (card payment attracts a 1.5% processing fee). Events with additional bar tabs require the prior supply of credit card details + are processed within 24 hours of the event

**Furniture, Decor, Styling + Suppliers** - all pricing is based on the use of in situ tables + chairs but you are welcome to source alternative options at an additional cost with prior approval. BOSK has established relationships with styling companies we can happily refer you to. We do not permit you to nail, glue or tape any decoration to any window, wall, door or other part of the building and may charge repair fees if damage results from any items brought in for your event. The contact details of all external contractors must be advised as part of the planning process.

We reserve the right to apply restrictions on other contractors to prevent undue impacts on the venue and surrounds

**Public Holidays** - events held on public holidays are subject to a loading of 20%.

**Staff meals** - a main meal (\$40) can be pre-arranged for any service providers who will be on site during your event

**Start + Finish times** - daytime events can commence at any time but require a 4pm conclusion time. Evening events cannot commence prior to 5:30pm unless confirmed with your event manager and we suggest a 10:30pm conclusion time to coincide with our noise restrictions. We recommend a 4 hour duration for events held over lunch, 5 hours for those in the evening however the ability to extend or reduce time is possible upon discussion with your event manager. Additional fees may apply for extended events

**Supplier access** - access to the venue is generally possible two hours prior to your start time however your event manager will specifically confirm when the venue is available as this largely depends on the event date + time.

Styling removal can either be completed on the day or prior to 10:30am on the day following your event