



Events Package

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





Canapes

2 smalls, 2 bigs, 2 sweets for \$55pp

.....
3 smalls, 2 bigs, 2 sweets for \$70pp

.....
4 smalls, 3 bigs, 2 sweets for \$85pp

Smalls

- Oysters, lemons & limes (gf, df)
- Ramen eggs. (v, gf, df)
- Beetroot, walnut & goats cheese tart (v)
- Scallop, sage & guanciale (df)

Bigs

- Spanner crab, pickled grapes, spent bread cracker
- Anchovies on toast, preserved lemon (df)
- Fried chicken thigh & fermented chili (gf)
- Mortadella & pickled fennel (gf, df)
- Venison salami, beetroot umeboshi (gf, df)
- Spicy salami (gf, df)
- Fennel salami (gf, df)
- Spanner crab risotto, seaweed, burnt butter (gf)

Sweets

- Blue cheese, honeycomb, lavosh (v)
- Stone beer cake, buckwheat, whipped cream (v)
- Negroni marshmallow (gf, df)
- Chocolate, spent wine granita, coconut (vg, gf, df)





Share table

2 small canapes, 2 shared entrees, 2 shared mains, 3 shared sides, 1 shared dessert \$80pp

3 small canapes, 2 shared entrees, 2 shared mains, 3 shared sides, 2 shared desserts \$88pp

Deli table & oysters on arrival, 2 shared entrees, 2 shared mains, 3 shared sides, 2 shared desserts \$100pp

4 small canapes, 2 shared entrees, 2 shared mains, 4 shared sides, 3 shared desserts \$115pp

Shared entrees

- Whole prawn, herb butter, grapefruit (gf)
- Scallop, red miso, nori
- Pork & pecorino sausage, brown sauce (gf)
- Stracciatella, burnt honey, citrus (v, gf)
- Raw fish, onions, hazelnuts (gf, df, n)
- King fish rilletes, charred peppers, fried bread (df)
- Onion tart, miso caramel, crème fraiche (v)

Shared mains

- Chicken, fermented chilli, corn salsa (gf, df)
- Pork chop, apple mustard, turnips (gf)
- Pumpkin, walnut miso, endive (v, df, n)
- Cauliflower, tahini, cumquats (vg, gf, df)
- Spanner crab risotto, seaweed, burnt butter (gf)
- Steak, blackened garlic butter, mustard greens (gf) + \$11pp

Shared sides

- Mixed leaves, plum vinegar, pepita (vg, gf, df)
- Beetroots, ricotta, Oomite oats (v)
- Cos, green goddess, pickled onions (vg, gf, df)
- Zucchini, goats' cheese, pistachio (v, gf, n)
- Potato salad, herb mayo, almonds (gf, df, n)

Shared desserts

- Fennel tart Tatin, vermouth caramel (v)
- Chocolate, spent wine granita, coconut (vg, gf, df)
- Buttermilk rice pudding, rhubarb, pistachio (v, gf, n)
- Anise panna cotta, Oomite apples & pears
- Stone beer cake, buckwheat, whipped cream (v)





Deli menu

Additional options

- Oysters, lemons & limes (gf, df) \$8pp
- Scallops, sage, guanciale (df) \$10pp
- Spanner crab, pickled grapes, spent bread cracker (df) \$9pp
- Anchovies on toast, preserved lemon \$8pp
- Stone beer cake, buckwheat, whipped cream \$8pp
- Negroni marshmallow \$6pp



Meat deli menu \$45pp

- Bread & butter
- 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)
- Ramen eggs (v, gf, df)
- Stracciatella, burnt honey, citrus (v, gf)
- Raw veg, whipped bottarga, sesame (gf, df)

Cheese deli menu \$40pp

- Bread & butter (v)
- Olives, anise myrtle, orange (vg, gf, df)
- Melon, sour plum, salt (vg, gf, df)
- Pickles (vg, gf, df)
- Blue cheese, honeycomb, lavosh (v)
- Stracciatella, burnt honey, citrus (v, gf)
- Aged cheddar, spent citrus, celery (gf)
- Seasonal fruits, fermented beetroot sugar (vg, gf, df)
- Ramen eggs (v, gf, df)
- Raw veg, whipped sesame (vg, gf, df)



Standard

3 hours drinks package \$70pp

Choose 3 styles of wine from the below:

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

Essentials

3 hours drinks package \$88pp

Choose 4 styles of wine from the below:

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

Premium

3 hours drinks package \$100pp

Choose 6 styles of wine from the below:

- Sparkling
- Light white
- Full bodied white
- Light orange
- Spicy orange
- Light rose

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.

The After Party



We can host your wedding 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!



(02) 8960 7478 | Omafoodandwine.com | enquiries@omafoodandwine.com

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 of 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.