



Refettorio
OzHarvest
Sydney

Refettorio Private Events

Budyeri Kamaru

*Refettorio OzHarvest Sydney acknowledges
the Traditional Custodians of the lands where
we live, work and play, and we pay our deep
respects to their Elders, past and present.*

A global social impact project

Located on Crown Street in Surry Hills, Refettorio OzHarvest Sydney is an Australian-first, social impact collaboration between OzHarvest and world renowned chef, Massimo Bottura and his not-for-profit organisation, Food for Soul.

As part of a global project, Refettorios bring together those in need with a warm, nourishing meal that lifts the spirit. Our team works with the local community and OzHarvest's network of charities to ensure those experiencing food insecurity can access a delicious free meal during the week.

Refettorio OzHarvest Sydney offers intimate events with purpose, allowing everyone to experience this unique space. A range of private event packages are available for breakfast, afternoon and evening events.

Please contact us with any questions or enquiries.

E: refettorio.events@ozharvest.org





Dining to make a difference

The Refettorio menu is based on our zero-waste philosophy, using rescued ingredients which are transformed into nourishing meals made with love.

Our talented Head Chef, Jez Wicks, and Sous Chef, Lauren Evers, will design a bespoke menu that reflects the ethos of the Refettorio, with a focus on seasonal ingredients wherever possible. As part of our commitment to protecting the planet, the menu is entirely vegetarian.

Refettorio OzHarvest Sydney is an alcohol-free venue, with respect to the challenges that our vulnerable guests often experience. We offer delicious non-alcoholic alternatives designed to complement the menu.



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We welcome our guests with open arms and big smiles, and food is always served with dignity and respect.

Ronni Kahn AO

OzHarvest Founder & CEO

Events with purpose

Private events are offered Tuesday – Friday at the following times:

- Breakfast: 8.00am – 10.00am
- Afternoon Tea: 3.30pm – 5.30pm
- Dinner: 6.00pm – 9.00pm

Capacity

We can accommodate up to 32 guests seated in our event space upstairs or 50 guests seated across upstairs and downstairs. Please note that the maximum we can accommodate at one table is 24 guests.

Minimum Spend

Minimum spend requirements apply for all private events and are available on request.



Evening Events

Evening events include a warm introduction by our team explaining the story behind the project, impact and food. AV equipment is also available on request, along with linen napkins, personalised menus with guest names, a dedicated event coordinator and wait staff for the event.

Option 1

- 3 course menu
- Heaps Normal 0% beer
- House-made fruit shrub
- Espresso coffee and tea

Option 2

- 2 canapes and 3-course menu (canapes served downstairs before private dining upstairs)
- Heaps Normal 0% beer
- House-made shrub
- Tea and coffee

Option 3

- 2 canapes and 3-course menu (canapes served downstairs before private dining upstairs)
- Heaps Normal 0% beer
- House-made shrub
- Non-alcoholic wine alternatives (2 glasses per person)
- Tea and coffee
- Guests receive a take-home gift, such as house-made pickles, spice mix

Breakfast & Afternoon Events

Refettorio OzHarvest Sydney can be booked during the day for breakfast or afternoon tea events. Each event includes a warm introduction by our team explaining the story behind the project, impact and food. AV equipment is also available on request, along with linen napkins, personalised menus with guest names, a dedicated event coordinator and wait staff for the event.

Breakfast Package

- Exclusive use of the space for 2 hours
- Sweet and savoury breakfast offerings
- House-made fruit shrub
- Espresso coffee and tea

Afternoon Tea Package

- Exclusive use of the space for 2 hours
- Sweet and savoury afternoon tea offerings
- House-made fruit shrub
- Espresso coffee and tea

Sample Menus

Dinner Events

Entree

House stracciatella with fermented chilli, white balsamic and salted black bean dressing, shallots and Khosian sourdough focaccia

Main

Potato gnocchi with miso Jerusalem artichoke cream, garlic silverbeet and garden herb roast hazelnut buttery crumb

Dessert

Honey and mascarpone parfait with honey crackle and native Davidson plum purée

*Sample menus only.
Please note as we use rescued food, all menus are subject to change without notice. Dietary requirements can be catered for provided adequate advance notice is given, or advised at the time of booking.*



Sample Menus

Breakfast Events

Sweet

Roasted white chocolate cookies
with almonds and coconut

Banana and coconut bread
with whipped house butter

Ginger, cinnamon, pumpkin seed granola
with homemade honey yoghurt, fresh fruit,
mint and passionfruit syrup

Savoury

Charred sourdough with smoky spiced
beans, shallot and carrot achar, saltbush
macadamia dukkah, soft boiled eggs and
turmeric daikon pickles

*Sample menus only.
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What a feel-good place. It makes you wish all restaurants were like this, with a double-life feeding others who are less fortunate, and probably a damn sight hungrier. Get behind it, Sydney.

Terry Durack,

*Chief restaurant critic for
The Sydney Morning Herald
and Good Food Guide*





Get in touch

Experience the beauty of **Refettorio OzHarvest Sydney** and help support people in need throughout the community.

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