

ORMEGGIO

AT THE SPIT

The Dining Room Information Package

D'Albora Marinas The Spit, Spit Rd Mosman NSW 2088
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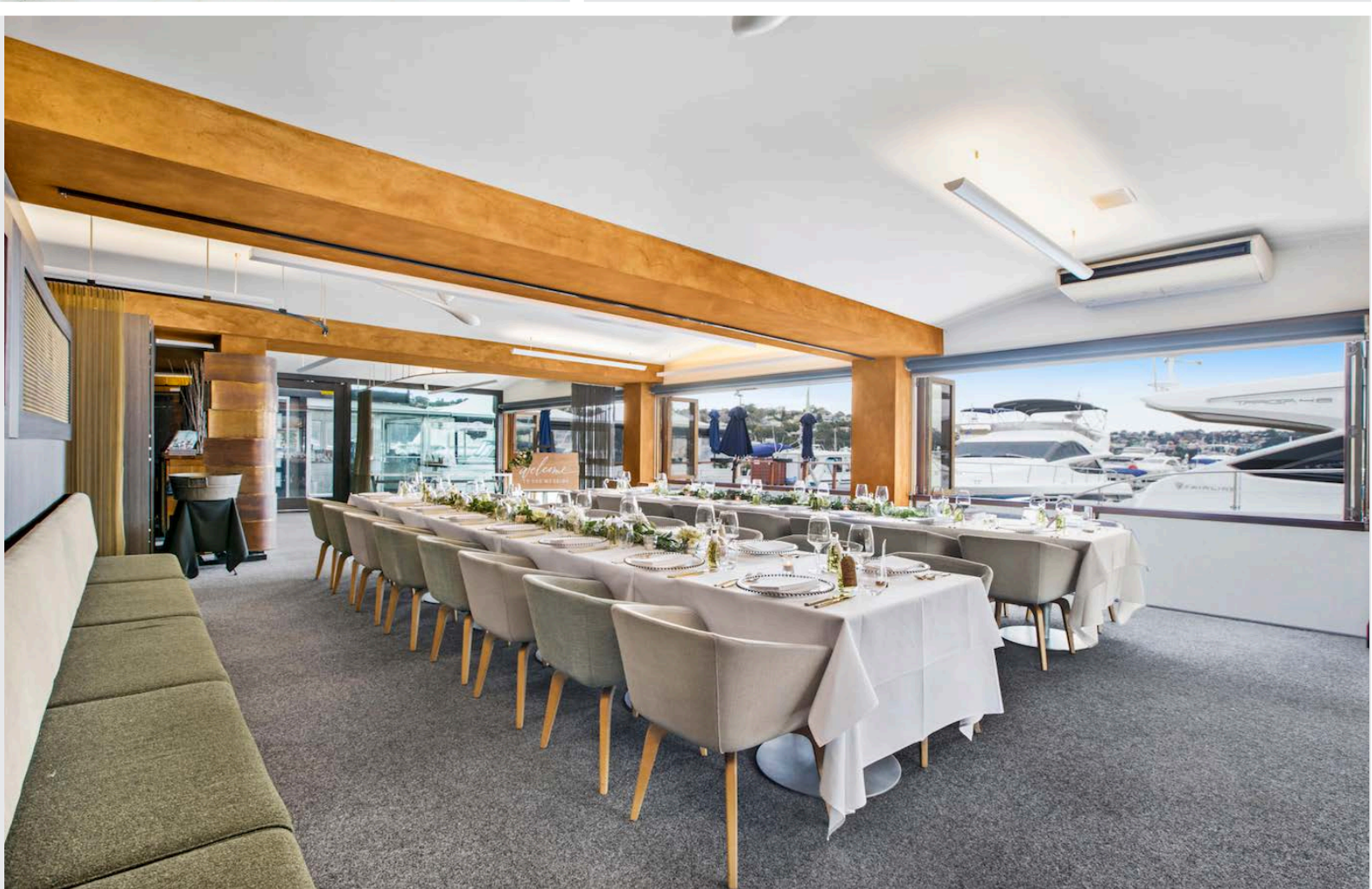
Ormeggio at The Spit is the perfect combination of award winning cuisine, impeccable service and magnificent views.

Located at d'Albora Marinas, Ormeggio at The Spit is a spectacular waterfront venue boasting views of Middle Harbour and Pearl Bay. This exceptional contemporary Italian restaurant has been awarded a prestigious 2 Chefs Hats in the Sydney Morning Herald's Good Food Guide since 2013. Ormeggio is currently rated #44 in Gourmet Traveller's Australia's Top 100 Restaurants.

Executive Chef Alessandro Pavoni, Head Chef Victor Moya and their talented team have designed menus that are true to the Ormeggio Experience revisiting traditional dishes, flavours and ingredients using creative and modern techniques. Each dish has carefully considered elements of simplicity, texture, temperature and taste.

We handpick our suppliers and do extensive research to source the best products that Australia and Italy can offer, our pasta is hand crafted each day in our kitchen.

'The Dining Room' can accommodate a seated dining experience for up to 55 guests or cocktail style dining experience for up to 70 guests. The Dining Room boasts stunning waterfront views of Middle Harbour from inside the venue.





Menu Options

Your dedicated events coordinator, alongside Chef Alessandro himself, are more than happy to work with you to customise your menus to suit your event.

A Trip Through Italy

7 course Degustation

Each course is inspired by a different Italian region
– either from a traditional ingredient or dish

Matching wines available.

A Little Trip

5 course Degustation

Each course is inspired by a different Italian region
– either from a traditional ingredient or dish

Matching wines available

Eet menu

2*, 3 or 4 course set menu

5 dishes for 2 people | 6 dishes for 3 people | 7 dishes for 4 people
All courses are to be pre-ordered at least 14 days in advance.

*2 course menu not available in November or December

All sit down menus include complimentary cichetti and organise soudough bread

Canapé Reception

4 cold/ hot canapes
2 substantial canapes
2 dessert canapes

Upgrades Available

Additional Canapés \$9pp | Additional Course \$15pp
| Cheese platters \$15pp



Beverages

Our sommelier Alessio Domenici will guide you in choosing your wine selection to perfectly match your chosen menu. Ormezzio at The Spit maintains a well-rounded selection of local and international wines and has been awarded a coveted Three Glasses in 2016 Australia's Wine List of the year.

- Gourmet Traveller WINE

Tier 1 Beverage Package \$60pp

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer	Peroni leggera, Peroni 'nastro azzurro'
Sparkling wine	Prosecco DOC "Riva dei frati" brut (glera)
White wine	Vermentino di Sardegna DOC "i fiori" 2017 – Pala (vermentino)
Red wine	Montepulciano d'abruzzo DOC 2017 – Vallevio (montepulciano)

Tier 2 Beverage Package \$75pp

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer	Peroni leggera, Menabrea birra
Sparkling wine	Prosecco DOC "Borgo Luna" Brut (glera)
White wine	<i>Please select one of the following:</i> Falerio DOP "Oris" 2016 – Ciù Ciù (trebbiano, passerina, pecorino) Pinot grigio delle venezie IGT 2017 – Corte Giara (pinot grigio) Verdicchio dei castelli di jesi "gino" 2017 - fattoria san lorenzo
Red wine	<i>Please select one of the following:</i> Garda classico DOC "Elianto" 2015 – Cantine La Pergola (groppello) Cannonau di Sardegna DOC "i fiori" 2017 – Pala (cannonau) Rosso Piceno DOC "Baccus" 2016 - Ciù Ciù (montepulciano, sangiovese)

Tier 3 Beverage Package \$90pp

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea.
Beer	Peroni Leggera, Menabrea Birra.
Sparkling wine	Prosecco di valdobbiadene superior DOCG Extra dry 2017 – Col vetoraz (glera)
White wine	<i>Please select one of the following:</i> Vallagrina IGT sauvignon 2017 - Balter Vernaccia di San Gimignano DOCG 2015 – Poderi del Paradiso Alta Adige DOC pinot grigio 2017 - Tiefenbrunner
Red wine	<i>Please select one of the following:</i> Salento igt primitive "criteria" 2014 – Schola sarmenti Rosso Piceno DOC "Gino" 2016 – Fattoria San Lorenzo (sangiovese – montepulciano) Romagna sangiovese DOC superiore 2015 – Podere la berta (sangiovese)

Matching Wines

- 9 course degustation - wines to match \$135pp (Premium Wine Selection \$195pp)
- 7 course degustation - wines to match \$100pp (Premium Wine Selection \$150pp)
- 5 course degustation - wines to match \$70pp (Premium Wine Selection \$115pp)

Upgrades Available

- Cocktails on arrival \$20pp | House spirits package \$26pp
- Grappa digestivo \$16pp | Bar tab (nominated amount)

ABOUT Alessandro Pavoni



Alessandro began his career in Brescia, in Italy's north, working at Carlo Magno with the famous Iginio Massari and Giuseppe Maffioli. After working in various Michelin star venues such as La Rotonde in France and the two Michelin starred Villa Fiordaliso on Lake Garda, Alessandro broadened his culinary horizons working in Bermuda at the famous Restaurant Lido before moving to Sydney permanently in 2003. He assumed the role of Executive Chef at the Park Hyatt in 2005, managing a team of over 30 chefs.

In 2009, Alessandro's dream of owning his own restaurant became a reality with Ormeggio at The Spit. Ormeggio at The Spit received 2 SMH Chefs Hats in 2013 and has since maintained this prestigious rating, also appearing on Australia's most loved cooking show, MasterChef.

Crave international food festival 2012 noted that Alessandro is "one of the few Australian chefs exploring the cutting edge of contemporary Italian cuisine" and this continues to be so. Today Alessandro has four successful restaurants (Ormeggio at The Spit, Via Alta, Sotto Sopra and Chiosco by Ormeggio) with Sotto Sopra recently being awarded 1 SMH Chefs Hat. He has written an authoritative Cookbook "A Lombardian Cookbook", leads gourmet tours throughout Italy and is an executive committee member of CIRA, Council of Italian Restaurants of Australia.

General Information

Ormeggio at The Spit and d'Albora Marinas are non smoking venues.

Due to our proximity to the water, confetti, sprinkle decorations or balloons are not permitted. Table decorations must be approved by management.

For the comfort of other guests in the restaurant there are no provisions for music, dancing or microphone use.

External offers (Including Gold Card) do not apply for Group Bookings.

For children under the age of 12 years we offer a 3 course menu @ \$65 per child which is derived from our restaurant menu.

A 15% public holiday surcharge applies for bookings falling on public holiday.

Timings:

Lunch 12pm – 4:00pm,

Dinner 6:00pm – 11:00pm

(Monday/Sunday functions must conclude at 10:00pm).



Booking Confirmations

To secure your reservation we require a deposit of \$1,000. You will receive a confirmation email subsequent to the receipt of your deposit.

Request for final details and payment

Three weeks prior to your function your event coordinator will contact you to request your final details and balance payment. All final details, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client two weeks prior to the date. Upon confirming final details full payment will be requested. Payments can be made by cheque, cash, EFT or credit card (credit card payments incur a 1.65%, EFTPOS payment incur a 0.55% transaction fee). Payment must be cleared at least one week prior to your event at which point it is non refundable.

Pricing & Food Availability

All menus in this brochure are sample menus and are subject to change due to the availability of fresh seasonal produce. Once your function has been confirmed with a deposit your quoted pricing will be honoured. An 8% gratuity will be added to the final account (not included within the minimum spend).

Cancellations

The deposit will be refunded if the booking is cancelled three months or more prior to the booking date. Those bookings cancelled within three months of the booking date will incur loss of 50% of the payments to date. If the booking date is transferred less than a month prior to the date, 10% of the deposit is withheld. Ormeggio at The Spit reserves the right to cancel any function if full payment is not received one week prior to the event. Cancellations within 2 weeks of the event date will not be eligible for any refund.

Responsible Service of Alcohol

Ormeggio at The Spit enforces their policy of responsible service of alcohol and as such reserves the right to refuse any guest service of alcohol according to their discretion. Ormeggio is a licensed premises and a responsible adult must accompany minors at all times. At no time are minors permitted to consume alcoholic beverages. Beverage service will cease 15 minutes prior to the conclusion of your function.

For further information please contact our functions team on 02 9969 4088 or email groups@ormeggio.com.au



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confirmation and cancellation policy

☐ exclusive use of the Dining Room

Authorisation	<p>To confirm my reservation as listed above, I am paying Ormeggio Pty Ltd an amount of \$1000.</p> <p>The payment method I am choosing is:</p>
<input type="checkbox"/> Electronic Transfer - PREFERRED	<p>Account Name: Ormeggio Pty Ltd Bank: NAB BSB: 082 057 Account: 16 138 2919</p> <p><i>Please write your reservation name as a reference, and email confirmation to groups@ormeggio.com.au in order that we can cross check receipt of deposit.</i></p>
<input type="checkbox"/> *Credit Card/ EFTPOS	<p>Credit card: Amex / Visa / MasterCard EFTPOS: Visa / MasterCard</p> <p>Credit card number: _____</p> <p>Expiry date: ____/____/____ Security code: _____</p> <p>Name on card: _____</p> <p>Signed: _____</p> <p><small>*Credit card payments incur a 1.65% transaction fee. Payments made via EFTPOS incur a 0.55% transaction fee.</small></p>
<input type="checkbox"/> Cash	<p>Paid cash onsite in person, at time of making the booking</p>

terms and conditions

I have read and agree to the terms and conditions and general information provided on the Group Booking Information Package, including that there will be an 8% service charge added to my final bill on the day which is not included within the minimum spend requirement which is not included within the minimum spend requirement.

Name: _____ **Signed** _____ **Date** _____