

# ORMEGGIO

AT THE SPIT

## Group Bookings

(8+ guests excluding venue exclusive)



d'Albora Marina The Spit, Spit Road Mosman NSW 2088

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# Ormeggio at The Spit

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In the tradition of Italy, we welcome any excuse to socialise over a meal and we truly thank you for considering Ormeggio at The Spit for your special event, be it a corporate function, an engagement, a birthday, a wedding or even just a friendly get-together.

Ormeggio is the Italian word for *mooring* and when you are in our waterfront location you will understand our choice of name! We are located in D'Albora Marina, literally built over the water.

We are an Italian seafood restaurant with a beautiful cocktail bar centre-stage. All of our tables boast waterfront views and can be used in all weather. Gaze out towards Middle Harbour and enjoy this gorgeous part of the world.

Ormeggio at The Spit offers some of the best Italian cuisine in Australia and is consistently awarded and recognised for this. 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 can offer, our pasta is hand crafted each day in our kitchen, our staff are dynamic, passionate, and experienced.

Owned and operated by leading Italian Chef, Alessandro Pavoni, this professional has his dream job – his waterfront restaurant in beautiful Australia, welcoming and wowing guests with his unique cuisine and Italian hospitality. Alessandro, Victor, and team will always go above and beyond to make your event memorable and unique – a benefit of our family run business is our ability to tailor each experience to our guests.

We welcome site viewings so please contact us to arrange a convenient time with one of our team.

Benvenuto, e buon appetito!



# Menu Options

*Your dedicated events coordinator, alongside Chef Alessandro himself, are more than happy to work with you to customise your menu to suit your event. These are a sample of what we can do.*

***\*Menus are subject to seasonal change***

## **Chef's Picks Menu \$130pp**

Cantabric Anchovies – salted spicy brioche – Vanella buffalo mozzarella  
Amaebi prawns '*in saor*' – polenta taco – traditional Venetian sweet and sour onion  
Berkelo Khorosan, malt and honey loaf sourdough – extra virgin olive oil  
Wild caught snapper lightly cured – almond – pantelleria capers  
Handpicked Snapper Crab – saffron cavatelli pasta – Sardinian bottarga  
New South Wales Yellowfin tuna '*cotoletta*' – seaweed and grissini crumb – charcoal lime  
Delizia al limone - Amalfi lemon gelato – candied lemon – Italian meringue

## **Signature Chef's Picks Menu \$225pp**

Cantabric Anchovies – salted spicy brioche – Vanella buffalo mozzarella  
Amaebi prawns '*in saor*' – polenta taco – traditional Venetian sweet and sour onion  
Tasmanian Yellowfin tuna crudo – brioche crostini – bronte pistachio – ocean trout roe  
Cape Moreton scarlet prawns cooked over charcoal – piadina – crustacean emulsion – anchovy infused Pepe Saya  
cultured butter  
Berkelo Khorosan, malt and honey loaf sourdough – extra virgin olive oil  
Wild caught snapper lightly cured – almond – pantelleria capers  
Handpicked Snapper Crab – saffron cavatelli pasta – Sardinian bottarga  
WA Black Marron – aged carnaroli risotto – lemon - mascarpone  
New South Wales Yellowfin tuna '*cotoletta*' – seaweed and grissini crumb – charcoal lime  
Delizia al limone - Amalfi lemon gelato – candied lemon – Italian meringue

## **Luxury Chef's Picks Menu \$300pp**

Sea Urchin & Caviar – salted spicy brioche – Vannella buffalo mozzarella  
Amaebi prawns '*in saor*' – polenta taco – traditional Venetian sweet and sour onion  
Tasmanian Yellowfin tuna crudo – brioche crostini – bronte pistachio – ocean trout roe  
Cape Moreton scarlet prawns cooked over charcoal – piadina – crustacean emulsion – anchovy infused Pepe Saya  
cultured butter  
Berkelo Khorosan, malt and honey loaf sourdough – extra virgin olive oil  
Wild caught snapper lightly cured – almond – pantelleria capers  
Handpicked Snapper Crab – saffron cavatelli pasta – Sardinian bottarga  
Australian Rock Lobster – aged carnaroli risotto – lemon - mascarpone  
New South Wales Yellowfin tuna '*cotoletta*' – seaweed and grissini crumb – charcoal lime  
Delizia al limone - Amalfi lemon gelato – candied lemon – Italian meringue



# Beverage Packages

## *Tier 1 Beverage Package: \$75 per person*

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer	Peroni Leggera, Peroni 'Nastro Azzurro'
Sparkling wine	Prosecco DOC Extra Dry – Il Follo
White wine	Vermentino di Sardegna DOC 'Pendras' 2018 Cantine Di Dolianova
Red wine	Cannonau di Sardegna DOC 'Azenas' 2017 Cantine di Dolianova

## *Tier 2 Beverage Package: \$90 per person*

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer.	Peroni Leggera, Menabrea birra
Sparkling wine	Prosecco di Valdobbiadene DOCG brut 2019 – Angelo Bortolin
White wine	Alto Adige Pinot Grigio 2019 – Colterenzio
Red wine	Chianti DOCG Bernardino 2018 – Fattoria La Striscia

## *Tier 3 Beverage Package: \$105 per person*

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer	Peroni Leggera, Menabrea birra
Sparkling wine	Franciacorta DOCG Brut – 2017 Santus
White wine	Verdicchio dei Castelli di Jesi doc 'Di Gino 2019 Fattoria San Lorenzo'
Red wine	Rosso Piceno DOC 'Gino' 2017 Fattoia San Lorenzo (sangiovese – montepulciano)

## *"Italian Aperitivo" Welcome drinks on arrival \$25pp*

Aperol spritz
Peach bellini
Campari Spritz

The sommelier is happy to tailor the packages to meet your needs.

If you would prefer two whites and two reds to be served there will be an additional supplement fee of \$11pp. Vintage not guaranteed.

# Booking Options

*We have the perfect area to suit your event: private or not, intimate family reception or casual dinner with friends. Our events coordinator will help you to choose the ideal area depending on your requirements.*



## Non-exclusive

With up to 28 guests we can book your non-exclusive function.

You will enjoy the shared experience of the buzzy, Italian restaurant and cocktail bar centre-stage.



## Deck Exclusive

The deck can accommodate an impressive private alfresco (weatherproof!) dining experience for up to 36 guests (pending Covid-19 restrictions – current capacity 28).

The Deck boasts the best waterfront views from the venue and can be comfortably used in all weather.

We would go so far as to say this is one of the best private dining rooms in Sydney or even Australia.



## Dining Room Exclusive

Our Dining Room can accommodate privately up to 55 guests (pending Covid restrictions) and provides a contemporary and vibrant atmosphere for both lunch and dinner.

With bi-fold windows opening onto a stunning view of the water, you will experience the best of Middle Harbour. Please note that the bar will also be servicing diners on the deck.



## Chefs Table

The “Chef’s Table Experience” for groups up to 10 guests can be seated on our semi-private Chef’s Table, situated directly waterside and separated from other diners by a beautiful brass mesh curtain.



## Exclusive Deck and Dining Room Cancellation policy

Your 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.

Cancellations within 4 weeks of the event date will not be eligible for any refund.

Ormeggio at The Spit reserves the right to cancel any function if full payment is not received one week prior to the event.

## Government Restrictions:

If there are Government restrictions that limit the number of guests who can attend an event, and those numbers are lower than the numbers in the event run sheet, you will have the option to:

- a) proceed with the event with less guests, you will be billed for the lower numbers without any additional fees. Changes to menus and the allocated function space may apply; or
- b) postpone the event to an agreed alternative date; or
- c) cancel the event and receive a refund of any payments made (less any reasonable and unavoidable costs incurred by Ormeggio).

## Cancellation due to Government Directives:

Where there is an event outside Ormeggio's reasonable control which affects our delivery of services, we will refund all payments (less any reasonable costs incurred by Ormeggio in relation to this event).

Should the cancellation occur within 5 days of the event, then you are liable to cover the cost of 30% of the food charges ordered for the event. Charges are based on menu pricing and the last confirmed number of guests. This charge will be reduced further if Ormeggio is able to utilise the food for another event.

# Booking form

(8+ guests excluding venue exclusive)

booking name	
company (if applicable)	
occasion	
contact person	
contact number	
contact email	
date of event	Time of event:
number of guests	Adults: Kids under 12 years:
menu selection Only one menu option to be selected	<div><input type="checkbox"/> 'Chef's Picks' Menu @ \$130pp</div> <div><input type="checkbox"/> Premium 'Chefs Picks' Menu @ \$225pp</div> <div><input type="checkbox"/> Luxury 'Chefs Picks' Menu @ \$300pp</div>
supplementary course	<div><input type="checkbox"/> Freshly shucked Sydney rock oysters @ \$6.50 each</div> <div><input type="checkbox"/> Chefs selection of cheese with condiments @ \$30pp</div> <div><input type="checkbox"/> See something on the A La Carte menu you'd like to try? Let's talk!</div>
special requests	<div>please note that table requests and areas are noted but not guaranteed</div>
allergies/ dietary requirements	
cake	<div><input type="checkbox"/> BYO cake – no gelato @ \$5.50pp</div> <div><input type="checkbox"/> BYO cake – with gelato @ \$8.50pp</div>
beverage	<div><input type="checkbox"/> Beverage package: Tier 1 <input type="checkbox"/> Tier 2 <input type="checkbox"/> Tier 3 <input type="checkbox"/> "Italian Aperitivo" Welcome drinks on arrival \$25pp <input type="checkbox"/></div> <div><input type="checkbox"/> Preselect wine from the wine list</div> <div><input type="checkbox"/> On consumption - choose on the day (*up to 14 guests only, wines/vintages not guaranteed)</div> <div><input type="checkbox"/> Would you prefer to have your guests buy their own drinks? Bar levy \$15pp for your own dedicated bartender, and direct access to bar.</div> <div><input type="checkbox"/> \$6pp unlimited still and sparkling water</div>
booking option	<div><input type="checkbox"/> Non-exclusive booking, no minimum spend, limited seating times</div> <div><input type="checkbox"/> Deck exclusive up to 28 guests (pending COVID restrictions), minimum spend from \$9000 apply</div> <div><input type="checkbox"/> Dining room exclusive up to 28 guests (pending COVID restrictions), min spend from \$10,000 apply</div> <div>Contact your events coordinator for more details</div>

# Confirmation and cancellation policy

## Authorisation

To confirm your **non-exclusive reservation, we require credit card details to secure booking**. In the event of your party not turning up on the day or reducing in size of more than 50% with less than 7 days' notice, we will debit your card the amount of \$100 per person on last confirmed numbers.

In this event, I, \_\_\_\_\_, authorise Ormeggio Pty Ltd to deduct from my credit card an amount of \$100 per person as per the guest numbers noted above, to a total of \$\_\_\_\_\_. I note that I have read and agreed to the terms and conditions listed below.

To confirm your **Deck or Dining Room exclusivity we require a deposit of \$1000**. The payment method I am choosing is:

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Electronic Transfer –  
PREFERRED FOR DEPOSITS

Account Name: Ormeggio Pty Ltd  
Bank: NAB BSB: 082057 Account: 16 138 2919  
Please write your reservation name as a reference, and email confirmation to [groups@ormeggio.com.au](mailto:groups@ormeggio.com.au) in order that we can cross check receipt of deposit.

☐

Credit card / EFTPOS  
(Must be completed for all non-exclusive bookings)

Credit Card: AMEX / Visa / Mastercard  
EFTPOS: Visa / Mastercard  
Credit card number: \_\_\_\_\_  
Expiry date: \_\_\_\_/\_\_\_\_ Security code: \_\_\_\_\_  
Name on card: \_\_\_\_\_  
Signed: \_\_\_\_\_  
Credit card payments incur a 1.65% transaction fee. Payments made via EFTPOS incur a 0.55% transaction fee.

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Cash

Paid cash onsite in person at the time of making the booking.

## Terms and conditions

I have read and agree to the terms and conditions and general information provided on the Group Booking Information Package, 8% service charge applies for all group bookings.  
*Should your booking fall on a public holiday this will have an additional 15% public holiday surcharge*

Name: \_\_\_\_\_ Signed: \_\_\_\_\_ Date: \_\_\_\_\_