

ORMEGGIO

AT THE SPIT

Group Bookings
(9+ guests excluding venue exclusive)



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 or birthday, a wedding, or even just a great excuse for 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 Marinas The Spit, and are literally built over the water.

We are an Italian seafood restaurant, with a beautiful cocktail bar centre-stage. All of our tables boast wonderful 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 rewarded 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 own waterfront restaurant in beautiful Australia, welcoming and satisfying guests with his 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 that 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

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

‘Chefs Picks’ Sharing Menu

Warm focaccia – buffalo ricotta

Queensland spanner crab – chickpea frittella – chives – lemon mayonnaise

Tasmanian Yellowfin tuna crudo – brioche crostini – Bronte pistachio –

ocean trout roe

New South Wales buffalo mozzarella – orange fennel salad

Yellow fin tuna cotoletta – seaweed and grissini crumb – charcoal lime

Royal blue potatoes – roasted wedges – rosemary

Buffalo yoghurt gelato – bitter Fabbri cherry – toasted brioche

Premium ‘Chefs Picks’ Sharing Menu

Warm focaccia – buffalo ricotta

Queensland spanner crab – chickpea frittella – chives – lemon mayonnaise

Tasmanian Yellowfin tuna crudo – brioche crostini – Bronte pistachio –

ocean trout roe

Moreton bay bug cooked over charcoal – piadina – cime di rapa – crustacean emulsion

Mezze maniche – funghi

Pappardelle – Amaebi prawns ragout – stracciatella

Yellow fin tuna cotoletta – seaweed and grissini crumb – charcoal lime

Royal blue potatoes – roasted wedges – rosemary

Buffalo yoghurt gelato – bitter Fabbri cherry – toasted brioche

3 course Individual Menu

Busiate – Amaebi prawns ragout – stracciatella

Premium Market Fish Fillet

Mixed salad

Buffalo yoghurt gelato – bitter Fabbri cherry – toasted brioche

**Menu are subject to seasonal change*

Beverage Packages

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Tier 1 Beverage Package: \$60 per person

| | |
|----------------|---|
| 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: \$75 per person

| | |
|----------------|---|
| non-alcoholic | Still & sparkling water, juice, soft drinks, coffee & tea |
| beer | Peroni leggera, Menabrea birra |
| sparkling wine | Prosecco di Valdobbiadene DOCG brut NV – Angelo Bortolin |
| white wine | please select one of the following: Falerio DOP "Oris" 2016 – Cù Cù (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 | please select one of the following: Garda classico DOC "Elianto" 2015 – Cantine La Pergola (groppello) Cannonau di Sardegna DOC "i fiori" 2017 – Pala (cannonau) Rosso Piceno DOC "Baccus" 2016 - Cù Cù (montepulciano, sangiovese) |

Tier 3 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 superior DOCG Extra dry 2017 – Col vetoraz (glera) |
| white wine | please select one of the following: Vallagrina IGT sauvignon 2017 - Balter Vernaccia di San Gimignano DOCG 2015 – Poderi del Paradiso Alta Adige DOC pinot grigio 2017 - Tiefenbrunner |
| red wine | please select one of the following: 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) |

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

Booking Options

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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 30 guests we can book your non-exclusive function . You will enjoy the shared experience of the buzzy Italian restaurant and his cocktail bar centre stage.

Deck Exclusive

The Deck can accomodate an impressive private alfresco (weather proof!) dining experience for up to 36 guests (pending Covid restrictions - current capacity 24).

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 one of the best private dining rooms in Sydney or even Australia.

Dining Room Exclusive

Our Dining Room can accomodate privately up to 60 guests (pending Covid restrictions - current capacity 35) 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.



Booking Form

(9+ guests excluding venue exclusive)

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| | |
|---|--|
| 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 | <input type="checkbox"/> 3 Course Individual Menu @ \$99pp <input type="checkbox"/> 'Chefs Picks' Sharing Menu @ \$129pp <input type="checkbox"/> Premium 'Chefs Picks' Sharing Menu @ \$159pp |
| supplementary course | <input type="checkbox"/> Freshly shucked Sydney rock oysters @ \$5 each <input type="checkbox"/> Chefs Selection of cheese with condiments @ \$30pp <input type="checkbox"/> See something on the A La Carte menu you'd like to try? Let's talk! |
| special requests / dietary requirements | <i>please note that table requests and areas are noted but not guaranteed</i> |
| beverage | <input type="checkbox"/> Preselect wine from the wine list <input type="checkbox"/> On consumption - choose on the day (*up to 14 guests only, wines/vintages unable to be guaranteed) <input type="checkbox"/> Unlimited still and sparkling water - \$6pp <input type="checkbox"/> Beverage package <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 |
| cake | <input type="checkbox"/> BYO Cake - no gelato @ \$5.50pp <input type="checkbox"/> BYO Cake - with gelato @ \$8.50pp <input type="checkbox"/> Please contact me with further information about 'Sugar Princess' catering my cake (must be ordered at least 72 hours in advance) |
| booking option | <input type="checkbox"/> Non exclusive booking, no minimum spend, limited seating times <input type="checkbox"/> Deck exclusive up to 24 guests (pending COVID restrictions), minimum spend from \$3000 apply <input type="checkbox"/> Dining room exclusive up to 60 guests (pending COVID restrictions) , min spend from \$5000 apply Contact your events coordinator for more details |

Confirmation and cancellation policy

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Authorisation

To confirm your **non exclusive reservation we require credit details as security**. 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 to 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 @ 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:

☐ Electronic Transfer –
PREFERRED FOR
DEPOSITS

Account Name: Ormeggio Pty Ltd
Bank: NAB BSB: 082 057 Account: 16 138 2919
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.

☐ 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.

☐ Cash

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

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.

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 _____