

ORMEGGIO

AT THE SPIT

Weddings at Ormeggio



D'Albora Marinas The Spit , Spit Rd Mosman NSW 2088
02 9969 4088 / groups@ormeggio.com.au / www.ormeggio.com.au



Thank you for considering Ormeggio at The Spit for your wedding

Ormeggio at The Spit will help you create an unforgettable and bespoke wedding, a wedding you and your guests will talk about for years to come. Enjoy the Italian feast and the spectacular waterfront venue boasting views of Middle Harbour and Pearl. Arriving by water limousine creates a truly memorable and unique entrance.

Executive Chef, Alessandro Pavoni and his team are more than happy to tailor individual packages for your wedding, whether you choose formal dining or informal cocktail style. Ormeggio at The Spit will create a unique wedding day you will remember for a lifetime.





Menu Suggestions

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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

Ormeggio’s ‘Chefs Picks’ Sharing Menu

Selection of our best dishes from the actual menu, designed to share

Traditional Italian Feast

- 2 chefs choice canapés on arrival
- Sourdough bread for the table
- Antipasto platters to share
- Individually plated pasta or risotto
- Shared traditional roast with sides
- Individually plated dessert

Canapé Reception

- 4 cold/hot canapés
- 2 substantial canapés
- 2 dessert canapés



Chefs Picks Sharing Menu

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Sample menu

‘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 swordfish ‘tonnato’ – Pantelleria capers – pine nuts

Mezze maniche – funghi

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

Royal blue potatoes – roasted wedges – rosemary

Premium ‘Chefs Picks’ Sharing Menu

Warm focaccia – buffalo ricotta

Tasmanian Yellowfin tuna crudo – brioche crostini – Bronte pistachio – ocean trout roe

New South Wales swordfish ‘tonnato’ – Pantelleria capers – pine nuts

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

Traditional Italian Feast

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Sample menu

2 Chef's choice canapés
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Antipasto Platter (to share)

Organic sourdough – carta di musica – homemade ricotta

Salumi platter : prosciutto di parma – salame – bresaola

Pickled marinated capsicum– marinated wild mushroom

Caprese salad
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Pasta (individually plated)
Please choose 1 from the following:

Risotto – scallops – zucchini – saffron

Mezze maniche – alla amatriciana pork cheek – onion tomato – pecorino

Potato gnocchi ‘alla norma’ – eggplant – zucchini – aged ricotta – oregano

Busiate – king prawns – stracciatella
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Main & Sides (to share)
Please choose 2 from the following

Braised beef cheek– parsnip pure

Slow roasted lamb shoulder – garlic – rosemary

Charcoal swordfish – caponata

Whole roasted snapper – green olives – capers

Or upgrade to (additional \$21pp)

Spiedo Bresciano – Traditional Brescian spit roast of duck, chicken, pork

Ribs and pork scotch fillet, slow basted for 5 hours with butter and sage

Slow roasted pig porchetta

All choices Receive :

Roasted potatoes – rosemary

Soft polenta

Mixed salad
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Dessert (individually plated)
Please choose 1 from the following:

Vanilla panna cotta – Fabbri cherry

Dark chocolate – textures of pear – hazelnuts

Tiramisu



Canapé Reception

Sample menu

Choose 4 cold/hot – 2 substantial – 2 dessert

Cold

Freshly shucked Sydney rock oysters – raspberry gazpacho

Caprese cappuccino

Mushroom chips – goats cheese emulsion

Spanner crab and mascarpone finger sandwich

Seasonal tartlet

Veal battuta – tuna emulsion – flat Sardinian bread

Hot

Prawns skewers – cured pork cheek – honey Arancini marinada

Deep fried leek with peperonata deep

Salted cod fritter – herb mayonnaise

Potato frittata bruschetta

Free range crispy pork belly – pickled apple – sourdough bruschetta

Charcoal wagyu – black garlic

Substantial

Risotto – pumpkin – rosemary

Busiate pasta – lamb ragout

Fregola – bottarga – prawns

Eggplant parmigiana

Fritto misto of school prawns and calamari

Crespele mushrooms

Dessert

Vanilla pannacotta – Fabbri cherry

Hazelnut sponge – chocolate crumble – chocolate ganache

Almond cream – lemon

Lemon short pastry – ricotta mousse – cherry

** Additional canapés priced at \$9 per person per selection*



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 NV
white wine	Vermentino di Sardegna DOC "i fiori" 2018 – Pala (Vermentino)
red wine	Montepulciano d'Abruzzo DOC 2018 – Agriverde (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 2018 – Angelo Bortolin
white wine	Pinot grigio delle venezie IGT 2018 – Corte Giara (pinot grigio)
red wine	Chianti DOCG Bernardino 2018 – Fattoria La Striscia

Tier 3 Beverage Package: \$90 per person

non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
beer	Peroni leggera, menabrea birra
sparkling wine	Vino bianco frizzante 'Bolle Corsare" NV- Carolina Gatti
white wine	Verdicchio dei castelli di Jesi doc 'Di Gino'2018- Fattoria San Lorenzo
red wine	Rosso Piceno DOC "Gino" 2017 – Fattoria San Lorenzo (sangiovese – montepulciano)!

**The sommelier is happy to tailor made the package to follow your needs.
If you would prefer two whites and two reds to be served there will be an additional supplement of \$11pp.
Vintage not guaranteed.*



Complimentary inclusions

Dedicated functions coordinator to assist in the lead up.

Experienced professional wait staff.

Unique, handcrafted crockery.

Classic white table linen, tea light candles or table lamps.

Barista made coffee and boutique teas.

Placement of place cards if required.

Use of wireless microphone for speeches and announcements.

Complimentary room hire included based on minimum spends.

In-house sound system.

Personalised menus.

Exceptional views of Middle harbour.

A water taxi stop available at your door and complimentary mooring during function.



Testimonials

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Emma & Daniel, 2019

Our wedding day was everything we could have wished for and more thanks to the fabulous teams at Chiosco and Ormeggio.

Exceptional food and a relaxed, yet elegant, atmosphere were very important to us when planning our wedding. Holding the ceremony at Chiosco and the reception at Ormeggio meant that our guests did not have to travel between venues and we could relax into the evening. The staff ensured a seamless transition between the two spaces.

Leading up to the big day, our Events Manager was very helpful and easy to deal with and ensured that everything was organised down to the last detail.

On the day, the staff went out of their way to ensure everything was perfect. All our guests raved about the food and the service, both of which were outstanding. We could not have been happier!"

Ben & Samantha 2016

From the time we started planning our wedding, Ormeggio was the only thing we were immediately sure about for our wedding. The venue is fantastic, with great privacy for your special day as well as a picture perfect location. The staff are extremely attentive and catered every need we had, including wheelchairs and difficult dietary requirements. We decided on both Ormeggio and Chiosco for our venue, the latter giving our guests somewhere amazing to wait, after stepping off the boat from from the ceremony, in between the ceremony and the reception. All in all we were looking for a venue that would be memorable for our guests for years to come, and Ormeggio certainly exceeded that expectation.

Everyone knows how stressful planning a Wedding can be, up until everything is said and done that night and you can finally breathe a sigh of relief, you're generally stressing out every minute detail. It took a great weight off our shoulders knowing the professional team at Ormeggio had arranged everything down to the last detail, and Victor & Alessandro had prepared an amazing menu for our guests, and the service throughout the event was second to none. Guests commented that they were never waiting long for a drink, and they left feeling very well fed! The location is perfect on a warm evening to just sit and relax and enjoy the boats outside, while providing an intimate dining experience for guests.





Flowers

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If you would like us to arrange flowers please talk to your Wedding Coordinator.
You are more than welcome to provide additional decorations and we are happy to help guide you as needed. Due to our proximity to the water confetti and sprinkles can not be used, nor items attached to the venue's walls.

Ceremony

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We offer the additional benefit of being able to hold your ceremony onsite in our sibling venue Chiosco by Ormeggio. Chiosco has 270o views of the water from within its glass walls - enjoy the stunning view, yet allow a buffer against the elements, giving you peace of mind, no matter the weather. Forget the "Plan B", go straight to your "Plan A". Please ask us for more details.

A Little More...

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Have you thought about:
Making the marina your personal aisle?
Making an entrance on the captains boat?
Spoiling all your guests by having them arrive and depart via a luxury water taxi?
Having the chef describe your menu?
Making a memorable departure by throwing your bouquet from the boat as you sail away on your private yacht for the night?





General Information

Acoustics

Ormeggio at The Spit has provisions for amplified music and dancing, although, as sound travels across the water we must be mindful of our neighbors. Live bands are welcome provided they are acoustic only and not amplified through a sound system. They are required to finish by 10pm.

A DJ using amplified music may continue to play until 10:45pm. Amplified music using an iPod through our restaurant speakers may continue playing until the end of your function.

All windows and doors must be closed from 10pm, so we ask that speeches and microphone use is completed prior to this time.

When creating your floor plan please note acoustic bands and DJ's should be set up on the south side of the restaurant only. Your event coordinator will be more than happy to answer your question.

Children's Meals & Service Meals

For children under 12 years we offer a 3 course menu derived from our restaurant menu for \$65 per child.

Service meals can be arranged (eg. DJ & Photographer) for \$40 each. These consist of one main dish.

Highchairs are available on request.

Bump In/ Bump out Time

All equipment delivery and set up is permitted from the following times on the day of the event;

Lunch Functions – from 9.00am

Dinner Functions – From 4.30pm

All equipment must be removed from the venue on the same day by :

Lunch Functions – 4.30pm

Dinner Functions – 11.30pm



Smoking

Ormeggio at the Spit and d'Albora Marina are non smoking venues

Supervision

Ormeggio is located in a working marina, and as such, recommends the supervision of children at all times.

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 premise 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.

Booking Confirmations

Your selected date will be held tentatively for seven days on request only. To secure your preferred date, a deposit of \$2,500 is required. You will receive a confirmation letter subsequent to the receipt of your deposit.

Payments & Final Details

3 months prior to the date, your Function Coordinator will request a part balance payment of \$2,500 (if the amount owing up to the minimum spend requirement is less than \$2,500 only this amount will be requested). 6 weeks prior to your event your function coordinator will contact you to request your final details. These details are due back in writing 3 weeks prior to the function date. This will allow your function coordinator to confirm the balance outstanding, which is due fourteen days prior to the event date.

We require all functions to be paid in full 2 weeks before the function date. Payments can be made by cheque, cash, EFT or credit card (credit card payments incur a 1.65% fee, EFTPOS payment incur a 0.55% transaction fee). All final details, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.

Cancellations

The deposit less 50% will be refunded if the booking is cancelled 3 months or more prior to the booking date. Those bookings cancelled within 3 months of the booking date incur loss of full payments to date. If the booking is transferred more than a month prior to the date 10% of the deposit is withheld. If the transfer is less than a month prior to the booking 50% of the deposit is withheld. Ormeggio at The Spit reserves the right to cancel any function if full payment is not received two weeks prior to the event.

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 pricing will be honoured. A 5% gratuity will be added to the final account (not included with the minimum spend). Functions on a public holiday will incur an 15% public holiday surcharge.

Damage Liability & Insurance

Organisers will be held financially responsible for any damage that occurs during their function. While Ormeggio at The Spit takes all necessary care, we accept no responsibility for loss or damaged property, prior to, during or after an event.

Booking Form

(venue exclusive)

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booking name	
company (if applicable)	
occasion	
contact person	
contact number	
contact email	
date of event	
number of guests	
menu selection Only one menu option to be selected	<div><input type="checkbox"/> 'Chefs Picks' Sharing Menu @ \$129pp</div> <div><input type="checkbox"/> Premium 'Chefs Picks' Sharing Menu @ \$159pp</div> <div><input type="checkbox"/> Traditional Italian Feast @149pp</div> <div><input type="checkbox"/> Canapés Reception @129pp</div>
upgrades available	<div><input type="checkbox"/> Freshly shucked Sydney rock oysters @ \$5.5 each</div> <div><input type="checkbox"/> Add 2 canapés per person @ \$20</div> <div><input type="checkbox"/> Chefs Selection of cheese with condiments @ \$30pp</div> <div><input type="checkbox"/> Cocktail on arrival @ \$19pp</div> <div><input type="checkbox"/> See something on the A La Carte menu you'd like to try? Let's talk!</div>
special requests / dietary requirements	<div>Every details need to be confirmed at least 2 weeks prior the event</div>
beverage	<div><input type="checkbox"/> Preselect wine from the wine list</div> <div><input type="checkbox"/> Unlimited still and sparkling water - \$6pp</div> <div><input type="checkbox"/> Beverage package</div> <div><input type="checkbox"/> Bar Tab, nominated amount : \$_____</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>
timings	<div><input type="checkbox"/> Lunch from 11.30am – 4.00pm</div> <div><input type="checkbox"/> Dinner from 6.00pm – 11.00pm</div>
<div>Midweek weddings are more than welcome. Monday/Sunday functions must conclude at 10.00pm</div> <div>Minimum spends apply.</div> <div>Your dedicated Ormeggio Wedding Coordinator will work with you to help tailor and create your perfect package.</div>	

Confirmation

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- ☐ Electronic Transfer - PREFERRED

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

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

Name: _____ Signed _____ Date _____