

ORMEGGIO

AT THE SPIT

Group Bookings

(semi-private and private dining areas)



Ormeggio at The Spit

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!



Booking form

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	☐ Ormeggio Classics Menu @ \$149pp ☐ A Tribute to Australian Produce Menu @ \$225pp ☐ Ormeggio Luxury Menu @ \$330pp ☐ Canape Reception @ \$139pp (available only for The Deck and Dining Room double seating)
supplementary course	☐ Freshly shucked Sydney rock oysters @ \$8 each ☐ Chef's selection of cheese with condiments @ \$40pp ☐ See something on the A La Carte menu you'd like to try? Let's talk!
allergies/ dietary requirements	
beverage	☐ "Italian Aperitivo" Welcome Aperol Spritz on arrival \$23pp ☐ Beverage package: Tier 1 ☐ \$70 (single seating) ☐ \$95 (double seating) Tier 2 ☐ \$90 (single seating) ☐ \$110 (double seating) Tier 3 ☐ \$110 (single seating) ☐ \$155 (double seating) ☐ Preselect wine from the wine list ☐ \$7.50pp unlimited still and sparkling water
booking option	☐ Deck exclusive up to 30 guests seated or 40 guests for a standing cocktail-style event. Seating times: 12pm – 4pm or 6pm – 10pm ☐ The Deck can be also hired exclusively for a single seating for up to 30 guests. (Please note - no standing event available for this option). ☐ 11.30am – 1.45pm ☐ 2.30pm – 4.45pm ☐ 5.30pm – 7.45pm ☐ 8.30pm – close ☐ Dining room exclusive up to 54 guests Seating times: 12pm – 4pm or 6pm – 10pm ☐ Chefs Table, up to 12 guests. Seating times: 12pm – 4pm or 6pm – 10pm Contact your events coordinator for more details, minimum spends apply.

Confirmation and cancellation policy

Authorisation

To hold your table, **we require credit card details to secure booking.**

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.

To confirm your **Private Dining, we require a deposit of \$1000.** Full prepayment will be requested upon confirmation of final numbers 14 days prior to your function date. The payment method I am choosing is:

☐ Please charge \$1000 to my Credit card / EFTPOS

OR

☐ Electronic Transfer –
PREFERRED FOR DEPOSITS

Account Name: Ormeggio Pty Ltd

Bank: NAB BSB: 082057 Account: 16 138 2919

Please email remittance to groups@ormeggio.com.au so we can cross check receipt of deposit.

Cancellation policy

Bookings cancelled six weeks or more prior to the booking date, your payments to date will be refunded less a \$250 administration fee.

Bookings cancelled six to two weeks prior to the booking date, your payments to date will be refunded less a \$1,000 administration fee.

Bookings cancelled within 2 weeks of the event date incur loss of full payments to date.

Bookings transferred between 2 weeks and 72 hours of the event will retain the payments to date for the future event, less food charges ordered for event (based off the runsheet).

Bookings transferred within 72 hours of the event date incur loss of full payments to date.

Confirmation

All final details, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the 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. Ormeggio at The Spit reserves the right to cancel any function if full payment is not received one week prior to the event.

General Information and Terms and Conditions

Minimum spends are applicable as advised at the time of your enquiry. There will be no refund if any unallocated amount included in the minimum spend is not used in full. Any unallocated or unused amount is not transferrable in the form of cash, gift voucher or for the use on another date. Any expenditure over the minimum spend requirement is to be settled prior to your function date or on the day. Pricing is GST inclusive. Payments made via credit card incur a 1.65% transaction fee. Payments made via EFTPOS incur a 0.55% transaction fee.

Functions are not available in conjunction with any other offers, discounts, Entertainment Card, Best Restaurant Gift Card, Gourmet Traveller or Good Food Gift Card.

Music / Entertainment / Decorations - As there will be other a la carte diners at the restaurant, there are no provisions for the use of acoustic/amplified/live music or a microphone. Additional decorations or activities are subject to approval prior to your reservation. No confetti-like decoration is permitted (confetti, rice, rose petals, sand, etc). The guest is responsible for placing any decorations such as name cards or flowers. Ormeggio does not allow sparklers, open flames or candles.

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 – 9:00am, Dinner functions – 4:30pm. All equipment must be removed from the venue on the same day by: Lunch functions – 4:30pm, Dinner functions – 10:30pm. Monday/Sunday functions must conclude at 10:00pm (license requirement).

Exclusive use of The Deck (single seating only) does not include exclusive use of Terrazza and will utilise the existing furniture only. Table linen is not available.

Damages - The client is financially liable for any damage to restaurant property or D'Albora marinas property through their own actions or the actions of their guests.

Price Variations - We endeavour to maintain prices as originally quoted however pricing is subject to change without notice. Once the deposit is paid and the signed booking form is returned, there will be no changes to your confirmed package price or minimum spend requirement.

Personal Belongings - Ormeggio accepts no responsibility for the damage or loss of personal belongings or articles left in the restaurant.

Food and Beverages are subject to change at all times - last minute minimal changes may occur on the day due to the nature of our concept, daily market supply and seasonality. Menu and beverage selection must be confirmed in writing 14 days prior to your booking date along with any dietary requirements or allergies. No food or beverage may be brought on to premises for consumption during the event, unless otherwise arranged with venue management and licensee. For children under 12 years, we offer a 3-course menu derived from our restaurant menu for \$50 per child. Highchairs are available on request. A 10% gratuity will be added to the final account (not included in the minimum spend). Functions on a public holiday will incur a 15% public holiday surcharge.

Responsible Service of Alcohol - Ormeggio is committed to the responsible service of alcohol. Intoxicated guests will not be served. A responsible adult must accompany minors at all times. At no time are minors permitted to consume alcoholic drinks.

D'Albora Marinas - We are located in a working marina, and as such, recommend the supervision of children at all times. Smoking is not permitted in our restaurant or throughout D'Albora marinas. If you are arriving by boat/water transport please let the events coordinator know - we have a private boat berth available for hire.

Parking - Ormeggio suggests parking at the large council car park at the Spit West Reserve. Fees apply until 6pm daily.

Our Beautiful Spaces

We have the perfect area to suit your event: private, intimate family reception or casual dinner with friends. Our events coordinator will help you to choose the ideal area depending on your requirements.



Deck + Terrazza (Exclusive)

The Deck can accommodate an impressive private alfresco dining experience for up to 30 guests seated or 40 guests for a standing cocktail-style event.

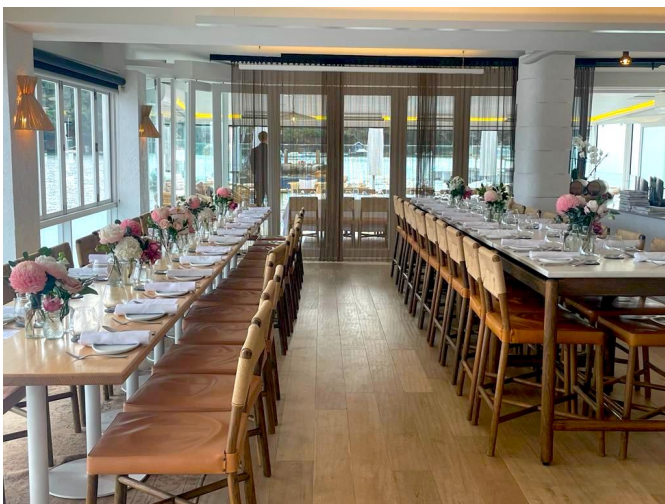
Exclusive use of the Deck also includes the Terrazza outdoor bar area which is perfect for pre-drinks and mingling with your guests on the lounges under the shade awning. Note, this area is weather dependent in the case of rain or strong wind.



Chef's Table (Semi-exclusive)

The Chef's Table can accommodate up to 12 guests for a semi-private dining experience, separated from the main dining room by a brass mesh curtain.

This generously sized table is located beside the window overlooking the marina, perfect for your next intimate event.



Dining Room (Exclusive)

Our Dining Room can accommodate privately up to 54 guests or 70 guests for a standing cocktail-style event 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.

Menu Options

*Ormeggio's menu may have last minute minimal changes on the day due to the nature of our concept, daily market supply and seasonality.

Ormeggio Classics \$149pp

Ormeggio's 'Dirty Reggiano' | Parmigiano Reggiano consommé, green pea & mint foam, lime powder

Organic Sourdough, Sydney, NSW | Cultured CopperTree butter

Yellowfin Tuna, South Coast, NSW | Yellowfin tuna *crudo*, trout roe, macadamia & corn ajo blanco, Rio Vista lemon oil

King Prawns, Mooloolaba, QLD | Carnaroli risotto, king prawns, crème fraiche, finger lime, lime zest

MSC Swordfish, QLD | Charcoal swordfish loin, warm traditional Sicilian caponata, fennel cream, green elk, horseradish

Amalfi Lemon, Griffith, NSW | Amalfi lemon gelato, candied lemon, Italian meringue

A Tribute to Australian Produce \$225pp

Ormeggio's 'Dirty Reggiano' | Parmigiano Reggiano consommé, green pea & mint foam, lime powder

Blue swimmer Crab, Shark Bay, WA | Brioche, blue swimmer crab, lemon béchamel

Scallop, Abrolhos Islands, WA | Scallop crudo, green apple, cucumber, chilli, crème fraiche, sea grape

Organic Sourdough, Sydney, NSW | Cultured CopperTree butter

Yellowfin Tuna, South Coast, NSW | Yellowfin tuna *crudo*, trout roe, macadamia & corn ajo blanco, Rio Vista lemon oil

King Prawns, Mooloolaba, QLD | Carnaroli risotto, king prawns, crème fraiche, finger lime, lime zest

MSC Swordfish, QLD | Charcoal swordfish loin, warm traditional Sicilian caponata, fennel cream, green elk, horseradish

Amalfi Lemon, Griffith, NSW | Amalfi lemon gelato, candied lemon, Italian meringue

Ormeggio Luxury Menu \$330pp

Parmigiano Reggiano consommé, green pea & mint foam, lime powder

Brioche, blue swimmer crab, lemon béchamel

Scallop crudo, green apple, cucumber, chilli, crème fraiche, sea grape

Sea Urchin & Caviar, Parmigiano-Reggiano Vacche Rosse waffle

Organic sourdough, cultured CopperTree butter

Yellowfin tuna *crudo*, trout roe, macadamia & corn ajo blanco, Rio Vista lemon oil

Piadina flat bread, chargrilled octopus, Vannella stracciatella, turnip tops, chilli

Carnaroli risotto, king prawns, crème fraiche, finger lime, lime zest

Charcoal swordfish loin, warm traditional Sicilian caponata, fennel cream, green elk, horseradish

Amalfi lemon gelato, candied lemon, Italian meringue

Looking for a red meat option? Speak to your group booking co-ordinator!

Canape Reception \$139pp

(Not available for single seating or Chef's Table)

Choose 4 hot/cold & 2 substantial & 2 desserts

Cold

Freshly shucked Sydney rock oysters

Parmigiano-Reggiano Vacche Rosse waffle, Stracciatella, lemon zest

Brioche, blue swimmer crab, lemon béchamel

Vitello tonnato bruschetta

Hot

King prawn skewers, cured pork cheek

Salted cod fritters, herb mayo

Charcoal wagyu – black garlic

Montanara – pizza frita

Substantial

Carnaroli risotto, saffron, scallops

Carnaroli risotto, parmigiano-reggiano, balsamic vinegar

Busiate pasta, king prawns, napoletana sauce, stracciatella

Orecchiette pasta, salsiccia ragu, broccoli, pangrattato

Mezze maniche, beef & pork bolognese

Potato gnocchi alla norma

Dessert

Vanilla panna cotta, shortcrust pastry crumble, cherry

Cannolo siciliano filled with ricotta

Signature Tiramisu

Amalfi lemon gelato in a cone, italian meringue

Beverage Packages

"Italian Aperitivo" Welcome Aperol Spritz on arrival \$23pp

		Single Seating	Double Seating
Tier 1 Beverage Package:		\$70pp	\$95pp
Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea		
Beer	Peroni Light, Peroni Nastro Azzuro		
Sparkling wine	2022 Casa Gheller Extra Dry Prosecco Glera, Veneto		
White wine	2022 Terre dei Buth Pinot Grigio, Veneto		
Red wine	2022 Sibiliana 'Sensale' Nero d'Avola, Sicilia		
Tier 2 Beverage Package:		\$90pp	\$110pp
Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea		
Beer	Peroni Light, Peroni Nastro Azzuro		
Sparkling wine	2023 Col Vetroz Prosecco Superiore Valdobbiadene DOCG Brut Glera, Veneto		
White wine	2022 Terre dei Buth Pinot Grigio, Veneto		
Red wine	2021 Cantalici 'Baruffo' Chianti Classico, Sangiovese, Toscana		
Tier 3 Beverage Package:		\$110pp	\$155pp
Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea		
Beer	Peroni Light, Ichnusa Lager		
Sparkling wine	2021 Santus – Franciacorta DOCG Brut		
White wine (pick 2)	2022 St. Michael-Eppan – Alto Adige DOC Fallwind Pinot Grigio - Trentino-Alto Adige		
	2022 Canoso – Soave Classico DOC 'Fonte' Garganega – Veneto		
	2023 Kumeu River 'Estate' Chardonnay - Auckland New Zealand		
	2023 Fattoria San Lorenzo – Marche Bianco IGT 'Vigna di Gino' Verdicchio – Marche		
Rose	2022 Château Barbeville 'Fleuri' Rosè, Provence, France		
Red wine (pick 2)	2021 Giovanni Manzone 'Il Crutin' Langhe Nebbiolo – Piemonte		
	2023 Even Keel Pinot Noir - Mornington Peninsula, Victoria		
	2021 Varvaglione – Salento IGT Appassimento 'Paralupi' Primitivo – Puglia		
	2021 Robert Stein – 'Reserve' Cabernet Sauvignon - Mudgee, NSW		

Our sommelier is happy to tailor the packages to meet your needs. Please let us know if you have any questions!

Vintage not guaranteed. Wines are subject to change without notice due to supply challenges.

We look forward to hosting your next special event!