

GROUP BOOKING (NON-EXCLUSIVE AREA) AT ORMEGGIO

Ormeggio's prime location and award-winning chefs are ideal for your next group booking (8-18 guests).
Follow these easy steps to book your next event at Ormeggio!

Step 1 – Choose your Date _____ / _____ / 20____

Step 2 – Choose your number of Guests Adults: _____ Under 18 years: _____ Under 12 years: _____

Step 3 – Choose a time

LUNCH

- ☐ 11:30am vacate 1:45pm
- ☐ 12:30pm vacate 2:45pm
- ☐ 1:30pm vacate 3:45pm
- ☐ 2:30pm vacate 4:45pm

DINNER

- ☐ 5:30pm vacate 7:45pm
- ☐ 6:30pm vacate 8:45pm
- ☐ 7:30pm vacate 9:45pm
- ☐ 8:30pm vacate 10:45pm

Step 4 – Choose your Menu (see next page)

☐ Ormeggio Classics \$149pp

☐ A Tribute to Australian Produce \$219pp

Dietary Requirements or Allergies	
Special requests / Occasion	

Step 5 – Choose your Drinks

Two Hour Beverage Package?

- ☐ Tier One \$70pp
- ☐ Tier Two \$90pp
- ☐ Tier Three \$110pp

Welcome Drinks on Arrival?

- ☐ "Italian Aperitivo" \$23pp
Aperol Spritz

Choose Your Own Drinks?

- ☐ Preselected wines from our wine list
- ☐ Beverages on consumption
Select on the day

Step 6 – Enter your Confirmation Details and return this page to groups@ormeggio.com.au

Full Name / Company	
Contact number	
Email address	
Credit card number	
Cardholder name	
Expiry date	
CVC number	
T&C	Credit card details are required to secure all bookings. We request 7 days' notice for a cancellation or decrease in guest numbers by more than 50%. This booking is guaranteed to the value of \$159 per guest based on the last confirmed guest numbers. Pricing is inclusive of GST. For groups of 8 or more on a weekday, there will be a 10% service charge added to your final bill on the day. For bookings on a Saturday or Sunday, an 8% service charge will be applied to your final bill alongside a weekend surcharge of 8% (total 16%). Bookings made on public holidays will incur an additional public holiday surcharge of 15%. Functions are not available in conjunction with any other offers, discounts, Entertainment Card, Best Restaurant Gift Card, Gourmet Traveller or Good Food Gift Card. A card processing fee applies to all transactions; 1.65% for credit cards, 0.55% for EFTPOS cards. Thank you for your understanding.
Signature & Date	

MENU

Please note our menu may have last minute minimal changes on the day due to the nature of our concept, daily market supply and seasonality. We can accommodate most special dietary requirements or allergies with at least 72 hours' notice. We do not have a dedicated children's menu, kids under 12 years are welcome to order from our a la carte menu.

ORMEGGIO CLASSICS \$149pp

2014 Brussels sprouts | Roasted Brussels sprouts, charcoal corn, walnut hollandaise, fried kale

Organic sourdough | Whipped, cultured CopperTree butter

2023 Snapper and orange | Line caught New Zealand snapper crudo, orange, mandarin oil, trout roe

2012 Gnocchi beetroot and goat cheese | Gnocchi pasta, beetroot, goat cheese, Amaebi prawn crudo

2025 Aquna Murray Cod | Pan-fried Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

2020 NSW Amalfi lemon gelato | Candied lemon, torched Italian meringue

Looking for a red meat option? Speak to your group booking manager!

A TRIBUTE TO AUSTRALIAN PRODUCE \$219pp

Albacore tuna, Mooloolaba, QLD | Polenta tart, albacore tuna crudo, crème fraîche, Oscietra caviar

Scampi, Port Headland, WA | Toasted brioche, scampi crudo, pistachio cream

Calamari, SA | Confit calamari, lemon myrtle and chilli mayonnaise, finger lime

Organic sourdough | Whipped, cultured CopperTree butter

Snapper, Hauraki, NZ | Line caught New Zealand snapper crudo, orange, mandarin oil, trout roe

Scallop, Abrolhos Island, WA | Carnaroli risotto, dessert lime, scallop, wattle seed, bush tomato

Aquna Murray cod, Griffith, NSW | Pan-fried Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

Lemon, NSW | Candied lemon, torched Italian meringue



BEVERAGE PACKAGES

2 hours duration

TIER ONE \$70pp

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 Sibilliana 'Sensale' Nero d'Avola, Sicilia

TIER TWO \$90pp

Non-alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beer

Peroni Light
Peroni Nastro Azzuro

Sparkling wine

2023 Col Vitoraz 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 THREE \$110pp

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 two (contact us for more details!)

Rose

2022 Château Barbebelles 'Fleuri' Rosé, Provence, France

Red wine

Pick two (contact us for more details!)