

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	

ORMEGGIO

AT THE SPIT

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

2012 Baccala cappuccino | Salted cod alla Vicentina, potato foam, brioche croutons, cocoa, spices

Bread and butter | Organic sourdough bread, whipped cultured butter

2017 Tonno and pistacchio | Yellowfin tuna crudo, Bronte pistacchio cream, purple potato chips

2021 Mezze maniche alla Bolognese | Seafood bolognese ragú, béchamel, Parmigiano-Reggiano

2024 Aquna Murray Cod | Green asparagus, bergamot, spring vegetables, almond

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

Scallops, Abrolhos Island, WA | Polenta tart, tuna mayonnaise, capers, pine nuts, walnut

Scampi, Port Headland, WA | Toasted brioche, scampi, Russian salad, Oscietra caviar, cured egg yolk

Barramundi, Cone Bay, WA | Cannoli filled with whipped barramundi mantecato, chives

Yellowfin tuna, Ulladulla, NSW | Yellowfin tuna crudo, Bronte pistacchio cream, purple potato chips

Mud crab, Gladstone, QLD | Carnaroli risotto, lemon curd, trout roe, milk protein

Aquna Murray Cod, Griffith, NSW | Green asparagus, bergamot, spring vegetables, almond

Lemon, NSW | Local Amalfi lemon gelato, candied lemon, 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 Sibiliana '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!)