



**ORMEGGIO**  
AT THE SPIT

GROUP BOOKINGS OF 15-18 GUESTS

## GROUP BOOKINGS ORMEGGIO AT THE SPIT

Nestled at The Spit in Mosman, Ormeggio is an intimate restaurant, offering a breathtaking waterfront setting overlooking Middle Harbour and Pearl Bay. With its serene atmosphere and uninterrupted water views, it provides the perfect backdrop for relaxed yet unforgettable celebrations for groups, on Sydney's stunning Northern Beaches.

Proudly awarded two Chef's Hats, Ormeggio is renowned for its exceptional cuisine, thoughtfully curated wines and impeccable service. Executive Chef Alessandro Pavoni has crafted bespoke menus inspired by the signature 'Ormeggio Experience' which are perfect for sharing among groups.

With its coveted waterfront location and award-winning cuisine, Ormeggio at The Spit offers an exceptional setting for birthday celebrations and private events—from corporate occasions and engagement parties to life's most special moments.



# MENUS

Our menu is inspired by the seasons and shaped by the very best produce available. As a result, minor last-minute changes may occur to ensure every dish reflects what is freshest and most exceptional from the market. We are able to accommodate most dietary requirements or allergies with at least 72 hours' notice.

*Please note there are two set menu options for you to choose from.*

## SAMPLE ORMEGGIO CLASSICS FOUR COURSE MENU | \$119 PER PERSON

### ORMEGGIO'S DIRTY CAPRESE

Chilled tomato consomme, mozzarella foam, basil powder

### ORGANIC SOURDOUGH

Cultured CopperTree butter

### GLOBE ARTICHOKE

Crème fraiche, kohlrabi, green apple, coffee, mint

### KING PRAWN RAGU

Busiate pasta, prawn bisque, lemon crumble, cherry tomato

### AQUNA MURRAY COD

Zucchini & basil cream, yellow capsicum, zucchini flowers

### AMALFI LEMON

Amalfi lemon gelato, candied lemon, Italian meringue

*Looking for a red meat option? Just let us know.*

## SAMPLE TRIBUTE TO AUSTRALIAN PRODUCE FIVE COURSE MENU | \$240 PER PERSON

### ORMEGGIO'S 'DIRTY CAPRESE'

Chilled tomato consomme, mozzarella foam, basil powder

### YELLOWFIN TUNA CRUDO

Toasted brioche, avocado emulsion, Oscietra caviar

### BLUE SWIMMER CRAB

Tempura tartlet, lemon myrtle & chilli mayonnaise, Oscietra caviar

### ABROLHOS SCALLOP CRUDO

Green apple, cucumber, chilli, creme fraiche, sea grape

### ORGANIC SOURDOUGH

Cultured CopperTree butter

### YELLOWFIN TUNA

Salmon roe, macadamia & corn ajo blanco, lemon oil

### RED PRAWN CRUDO

Carnaroli risotto, mascarpone, Amalfi lemon, pepperberry, consomme

### GRILLED AQUNA MURRAY COD

Tomato pil-pil, black olives, basil

### SICILIAN SPRITZ

Blood orange, chinotto, Aperol sorbet, finger lime

### AMALFI LEMON

Amalfi lemon gelato, candied lemon, Italian meringue

# BEVERAGE PACKAGES

## Italian Aperitivo on Arrival

Welcome Aperol Spritz on arrival | \$23 per person

### Tier 1 | \$70 per person

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 | \$90 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Light, Peroni Nastro Azzuro

Sparkling wine | 2023 Col Vektoraz 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 | \$110 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Light, Ichnusa Lager

Sparkling wine | 2021 Santus – Franciacorta DOCG Brut

White wine | Your Choice of Two

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

Red wine | Your Choice of Two

2022 Château Barbeville 'Fleuri' Rosè, Provence, France

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

*Pricing is based on a two-hour duration..*

## TERMS & CONDITIONS

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 \$119 per guest based on the last confirmed guest numbers.

Pricing is inclusive of GST.

For groups of 15 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.

Thank you for your understanding.

## ADDITIONAL INFORMATION

### 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 or candles.

### 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.

### Food and Beverages

No food or beverage may be brought on to premises for consumption during the event, unless otherwise arranged with venue management and licensee.

If you wish to bring a cake for your event, please note a cake serving fee of \$5.50 per person applies.

### 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.

### Public Holidays & Special Event Dates

A 15% surcharge will apply on public holidays. This is applicable to the final bill. Special event dates may have a special menu and pricing applicable.

### 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.

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