



ORMEGGIO
AT THE SPIT

WEDDINGS BY ORMEGGIO AT THE SPIT

Nestled at The Spit in Mosman, Ormeggio is an intimate restaurant and exclusive boutique wedding venue, 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 a relaxed yet unforgettable wedding celebration 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 wedding menus inspired by the signature 'Ormeggio Experience', ensuring your reception is as memorable as it is delicious.

With a passion for creating beautifully intimate waterside weddings, our experienced team will ensure every detail is flawlessly delivered. From the tranquil harbour setting to the picture-perfect surrounds, Ormeggio offers a romantic venue your guests will fall in love with and a stunning canvas for your wedding photographs.

In the following pages, you'll find everything you need to consider celebrating your wedding at Ormeggio. When you're ready, we would be delighted to welcome you for a site visit to discuss your vision and bring it to life.





VENUE CAPACITY FOR WEDDINGS

Ormeggio at The Spit offers three options when booking the space.

THE DECK AND TERRAZZA

The Deck offers the venue's most spectacular waterfront views and can be comfortably enjoyed in all weather. Exclusive use of The Deck also includes access to the Terrazza, our adjoining outdoor space, protected by a shade awning and ideal for pre-drinks and relaxed mingling with guests on the lounges.

We would confidently place The Deck among Sydney's finest private dining rooms — and perhaps even Australia's.

This option is ideal if you wish to have your ceremony at the venue as well as your reception, guest numbers permitting.

Minimum spend requirements apply when booking exclusive use of the Deck & Terrazza.

Seated capacity: 30

Standing capacity: 40

THE DINING ROOM

Our Dining Room is a generous space designed to accommodate larger celebrations. Bi-fold windows open onto stunning waterfront vistas, offering sweeping 180-degree views across Middle Harbour.

Minimum spend requirements apply when booking exclusive use of the Dining Room.

Please note that access to the Terrazza is not included with this space.

Seated capacity: 54

Standing: 70

EXCLUSIVE USE OF THE VENUE

Ormeggio at The Spit can be booked exclusively, offering private access to all areas of the venue, including the Terrazza, The Deck and The Dining Room.

This option is ideal if you wish to have your ceremony at the venue as well as your reception, guest numbers permitting.

Minimum spend requirements apply when booking exclusive use of the full venue.

Seated capacity: 90

Standing capacity: 110



YOUR CEREMONY ON THE TERRAZZA

A ceremony at Ormeggio at The Spit is nothing short of breathtaking—evoking the romance of the Amalfi Coast against the serene backdrop of Sydney Harbour.

Set directly on the water's edge, our Terrazza overlooks the sparkling bay, where boats drift gently, creating an idyllic and unforgettable setting for your vows.

Following your ceremony, guests are invited to linger on the Terrazza to enjoy Champagne or cocktails accompanied by a selection of exquisite canapés, while you step away for photographs. Be sure to return and savour this moment together—this tranquil, sun-drenched space is one you won't want to miss either.

The Terrazza can comfortably seat 15 guests, with plenty of room for your remaining guests to stand and watch the proceedings.

Please note this area is covered by a shade awning to protect your guests from sunshine and light rain. In case of severe rain or wind we will relocate your ceremony indoors on the Deck.

When you are ready, your guests will be invited to step inside... your reception awaits!



THE DECK

Sitting adjacent to the Terrazza, the Deck offers a stunning and intimate setting for wedding celebrations, accommodating up to 30 guests for a seated reception or up to 40 guests for a relaxed cocktail-style wedding.

Showcasing the venue's most breathtaking waterfront views, The Deck provides a picturesque backdrop for your special day and is thoughtfully designed for comfort in all weather conditions, ensuring your celebration flows seamlessly year-round.

With its panoramic harbour views, intimate atmosphere and effortless elegance, The Deck is an exceptional choice for couples seeking a truly memorable waterfront wedding setting.

THE MAIN DINING ROOM

The Deck area flows seamlessly into the Main Dining Room, offering a contemporary and vibrant setting, accommodating an additional 54 guests for a seated reception or up to 70 guests for an elegant cocktail-style event, available for both lunch and dinner.

Framed by bi-fold windows that open onto breathtaking waterfront views, the space allows you and your guests to fully immerse yourselves in the beauty of Middle Harbour, creating a light-filled and memorable atmosphere for your special day.



THE FOOD & BEVERAGE EXPERIENCE

Ormeggio at The Spit offers three styles of menu for your wedding celebration.

Traditional Italian Four Course Feast | \$170 per person

Inclusions:

- Two canapés per person
- Antipasto platters to share
- Individually plated pasta
- Shared mains & sides
- Individually plated dessert

Your Choice of Three Individually Plated Set Menus

Ormeggio Classics (4 Course) Menu | \$119 per person

A Tribute to Australian Produce (5 Course) Menu | \$240 per person

Ormeggio Luxury (6 Course) Menu | \$330 per person

Roaming Canapés for Cocktail Style Weddings | \$139 per person

Inclusions:

- Your choice of four cold or hot canapés per person
- Two substantial canapés per person
- Two desserts per person



SAMPLE TRADITIONAL ITALIAN FOUR COURSE FEAST MENU | \$170 per person

Canapes

Parmigiano-Ragiano waffle, stracciatella, Oscietra caviar
Salted cod fritters, herb mayonnaise

Antipasto Platter

Organic sourdough, extra virgin olive oil, Prosciutto di Parma, salame, bresaola, pickled marinated capsicum, Caprese salad

Your Choice of Two Pasta Dishes (Individually Plated or Alternate Serve)

Carnaroli risotto, tomato, spanner crab, mozzarella, basil
Mezze maniche 'all'Amatriciana', pork cheek, onion, tomato, Pecorino
Potato gnocchi 'alla Norma', eggplant, aged ricotta, oregano
Busiate, king prawns, prawns bisque, cherry tomato, stracciatella

Your Choice of Two Mains to Share

Braised beef cheek, Dutch cream potato, chives, lemon
Braised lamb shoulder, garlic & herb emulsion
Charcoal swordfish, Sicilian caponata warm salad
Grilled barramundi, salmoriglio, charcoal Tuscan kale

Your Choice of One Additional Side (Mixed leaf salad provided complimentary)

Roasted potatoes, rosemary
Grilled broccolini, lemon cream, anchovy crumble
Slow cooked polenta

Your Choice of Two Desserts (Individually Plated or Alternate Serve)

Saffron Crema Catalana, crepe crumble, orange gelato
Cannolo siciliano filled with sweet ricotta
Signature tiramisù
Ormeaggio's signature Amalfi lemon gelato with Italian meringue served in a cone

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

ORMEGGIO'S DIRTY CAPRESE

Chilled tomato consommé, mozzarella foam, basil powder

ORGANIC SOURDOUGH

Cultured CopperTree butter

CONFIT GREEN ASPARAGUS

Crème fraiche, kohlrabi, green apple, coffee, mint

KING PRAWNS

Busiate pasta, prawns bisque, bagna cauda, cherry tomato

AQUNA MURRAY COD

Zucchini & basil cream, yellow capsicum, zucchini flowers

AMALFI LEMON

Amalfi lemon gelato, candied lemon, Italian meringue

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

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

SAMPLE ORMEGGIO LUXURY SIX COURSE MENU | \$330 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

SEA URCHIN & CAVIAR

Parmigiano-Reggiano Vacche Rosse waffle

ORGANIC SOURDOUGH

Cultured CopperTree butter

YELLOWFIN TUNA

Salmon roe, macadamia & corn ajo blanco, lemon oil

RED PRAWN CRUDO

Carnaroli risotto, mascarpone, Amalfi lemon, pepperberry, crustacean consomme

FREEMANTLE OCOTPU

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

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



SAMPLE CANAPE MENU | \$139 PER PERSON

Cold Canapés

- Freshly shucked Sydney rock oysters
- Parmigiano-Reggiano Vacche Rosse waffle, stracciatella, lemon zest
- Brioche, blue swimmer crab, lemon béchamel
- Vitello tonnato tart - semolina tart, veal tartare, tuna mayonnaise, pine nuts, walnut

Hot Canapés

- King prawn skewers, pancetta, salsa verde
- Salted cod fritters, herb mayonnaise
- Charcoal wagyu skewers, black garlic emulsion
- Pizza fritta - fried pizza dough, Napoletana sauce, basil

Substantial Canapés

- Carnaroli risotto, tomato, spanner crab, mozzarella, basil Carnaroli risotto, Parmigiano-Reggiano, balsamic vinegar
- Busiate, king prawns, prawn bisque, cherry tomato, stracciatella
- Orecchiette pasta, sausage ragu, broccoli, pangratatto
- Mezze maniche, beef & pork bolognese
- Potato gnocchi 'alla Norma', fried eggplant, cherry tomato, aged ricotta, basil

Dessert

- Vanilla panna cotta, shortcrust pastry crumble, cherry
- Cannolo Siciliano filled with ricotta
- Signature tiramisù
- Ormeggio's signature Amalfi lemon gelato with Italian meringue served in a cone



INTERACTIVE FOOD STATIONS

Perfect for a canape function, Ormeggio offers a range of impressive live food stations; a theatrical and interactive addition suitable for any occasion.

Antipasto Station | \$25 per person

Prosciutto di Parma, bresaola, salame, Parmigiano-Reggiano, raschiera cheese, Pecorino, green olives, focaccia, flat bread

Oysters & Tuna Crudo Station | \$39 per person

Freshly shucked oysters and thinly sliced tuna crudo with complimentary condiments

Caviar Station | MP

Served with brioche, ricotta, sour cream & chives

Risotto Station | \$37 per person

Parmigiano-Reggiano and aged balsamic vinegar

Cacio e Pepe Station | \$37 per person

Mezze maniche in traditional, Roman style cheese and pepper sauce

Cannoli Station | \$10 per person

Filled with classic ricotta and your choice of topping

Gelato Station | \$20 per person

House churned lemon gelato served in cones



BEVERAGE PACKAGES

Italian Aperitivo on Arrival

Welcome Aperol Spritz on arrival | \$23 per person

Tier 1 | \$95 per person

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

Beer | Peroni Light, Peroni Nastro Azzuro

Sparkling wine | 2022 Casa Sheller 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 | \$110 per person

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

Beer | Peroni Light, Peroni Nastro Azzuro

Sparkling wine | 2023 Col Vетораз 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 | \$155 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 Barbebelle 'Fleuri' Rosé, 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 four hour duration. If your wedding timings are less or more than 4 hours, this can be adjusted.



YOUR WEDDING PHOTOS

Ormeggio at The Spit offers an abundance of stunning photographic locations, ensuring every moment of your wedding day is beautifully captured. From the shimmering waterfront and sweeping views of Middle Harbour to the charming boats and sunlit horizons, the natural surroundings provide a timeless and romantic backdrop.

Couples can take advantage of the Terrazza at the water's edge, the refined interiors, and the picturesque foreshore just moments from the venue, all offering effortless elegance for your wedding photographs. Whether bathed in golden afternoon light or framed by the tranquil harbour, Ormeggio provides a setting where every image reflects the romance, beauty and intimacy of your celebration.

MAKE AN ENTRANCE

By Boat

Make a truly unforgettable entrance by arriving at Ormeggio at The Spit by boat. With direct access to the water and a private jetty just moments from the venue, couples can arrive in effortless style, gliding into their celebration against the sparkling backdrop of Middle Harbour.

By Car

If arriving by car, Ormeggio suggests parking at the large council car park at the Spit West Reserve. From there it is just a short walk to the venue.

BEHIND THE SCENES

Planning & Support

A dedicated event coordinator to assist planning

Unlimited phone & email contact

Scheduled site visits

Assistance with run sheet, timings and logistics

Recommendations for trusted local suppliers

On-The-Day Coordination

Welcome and guest arrival support

Set-up of table and chairs, linen, tableware (styling is not included)

Book Your Private Viewing

Discover the magic of Ormeggio at The Spit and experience why it's the perfect setting for your wedding. Private viewings are available by appointment, allowing you to explore our breathtaking waterfront venue, ask questions, and imagine your celebration amidst the stunning views of Middle Harbour and Pearl Bay.

If you're ready to take the first step, we would be delighted to meet you.

Simply get in touch to arrange your private tour and see firsthand the unforgettable experience that awaits your special day.

MAKE AN APPOINTMENT

groups@ormeggio.com.au

02 9969 4088



TESTIMONIALS

Myer & Danny

“From the moment we stepped foot inside Ormeggio the views stunned us and once we had a taste of the “Ormeggio Experience” you had won us over and we were assured we had made the right decision to have our wedding reception here. Our wedding reception was incredible, and we couldn’t have dreamt of a better day. Each time we have visited the staff made us feel very welcome like we were part of the family. All our guests mentioned how spectacular the venue was and the food was sensational. Thank you so much for making our wedding day the most magical day.”

Ben & Samantha

“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. 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.”

Emma & Daniel

“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 was 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 service, both of which were outstanding. We could not have been happier!”

Sophie & Andy

“What an evening! We were looking for a more causal wedding party reception and Ormeggio absolutely nailed it. Our Events Manager, Gabriella, was super flexible and easy to work with—nothing was too much trouble and she made the whole planning process enjoyable and stress-free. The venue is an ideal setting for a wedding or any kind of party, right on the water, and all of our guests mentioned how amazing the food was (the risotto station went down particularly well!). The staff on the day were so friendly, attentive, and welcoming – they really went above and beyond to make sure everyone was looked after. We couldn’t have asked for a better place to celebrate!”

ADDITIONAL 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 neighbours. 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 10:30pm. 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.

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 (licence requirement).

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.

Pricing & Food Availability:

All menus in this brochure are sample menus and may have last minute minimal changes on the day due to the nature of our concept, daily market supply and seasonality. Once your function has been confirmed with a deposit, your pricing will be honoured. A 10% gratuity will be added to the final account (not included in the minimum spend). Functions on a public holiday will incur an additional 15% public holiday surcharge. For children under 12 years, we offer a 3-course menu for \$50 per child. Highchairs are available on request. Service meals can be arranged (e.g., DJ & photographer) for \$50 each. If you wish to bring a cake, please note a cake serving fee of \$5.50 per person applies. Functions not available in conjunction with any other offers, discounts, Entertainment Card, Best Restaurant Gift Card, Gourmet Traveller or Good Food Gift Cards.

Decorations:

Ormeggio does not allow sparklers or candles with exposed flames. Any candles must be contained within a vessel higher than the lit flame (votive). No confetti like decoration is permitted (confetti, rice, rose petals, sand). Any decorations such as flowers, name cards etc. must be set up by yourself or a third-party contractor within the designated bump in times. To avoid damage, no item is to be attached, pinned or glued to the wall surfaces. The guest is responsible for placing any decorations such as name cards or flowers.

Furniture and table layout:

Please note for sit-down events of more than 75 guests, tablecloths will be required at a cost of \$4 per person. Should you wish to alter our recommended floor plan, tablecloths may be required at a cost of \$4 per person. Altering the floor plans may also constitute removalist fees of up to \$1000. This fee is in addition to the quoted minimum spend. Tablecloths can also be added by choice if preferred at cost mentioned above.

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.

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 the event.

PAYMENTS, CANCELLATION & TRANSFER OF BOOKINGS

Confirming the booking:

To secure your preferred date, we will require your credit card details on file and a deposit of \$2,500 is required. This deposit along with this signed booking form/contract are required to be signed and returned to your function coordinator. 3 months prior to your function date, we request a second deposit payment of \$2,500.

Cancellation more than 6 weeks prior:

Bookings cancelled up to 6 weeks prior to the event will receive a full refund less a \$250 administration fee.

Cancellation between 6 and 2 weeks prior:

Bookings cancelled between 6 weeks prior and 2 weeks prior to the event will receive a full refund less a \$1,000 administration fee.

Confirmation 3 weeks prior:

All final details, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.

Full prepayment 2 week prior:

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 payments incur a 0.55% transaction fee).

Cancellation within 2 weeks:

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

Transfer of date of function between 2 weeks and 72 hours prior:

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).

Transfer of date within 72 hours prior:

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

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