

ORMEGGIO

AT THE SPIT

Exclusive functions package



D'Albora Marinas The Spit, Spit Rd Mosman NSW 2088

02 9969 4088 | groups@ormeggio.com.au | www.ormeggio.com.au

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!



Ormeggio Designer Menu from \$120pp

Includes:

Organic sourdough – Amalfi lemon butter

WA Scallop crudo – macadamia pesto – buttermilk – turnip – nasturtium – ocean trout roe

Busiate pasta – roasted capsicum – king prawns – stracciatella – hazelnut

MSC Swordfish cotoletta – fermented chilli mayonnaise

Here comes the fun part, where you can really personalise your menu by selecting different additions according to your taste!

Our personal recommendation (tried and tested!) to enjoy the full Ormeggio experience, is to consider adding at least our signature snacks and gelato courses.

Add snacks

Sydney rock oysters – Chardonnay vinegar – eschalots – black pepper 8

Yellowfin tuna crudo – polenta taco – tuna mayonnaise – pine nuts – walnuts 25

Shark Bay blue swimmer crab – toasted brioche – lemon béchamel – Oscietra caviar 33

Potato and parmesan fritters – tomato mayonnaise – Cetara anchovies – basil 18

Or add the whole signature snacks selection to your menu for 76pp

Add entrée course (to share between 2 people)

Warm Italian 'piadina' flatbread (2pc) – Western Australian Fremantle Octopus cooked over charcoal – fresh Vannella stracciatella – cime di rapa sautéed in garlic and chilli oil 44

This is a wonderful, hands-on additional entrée course, memorable and most delicious.

Add risotto course (to share between 2 people)

Rock lobster risotto – aged carnaroli rice – Truss tomato – basil pesto – mozzarella di bufala 149

Chef Alessandro Pavoni made his name in Australia with his signature risotto made in the all'onda style, and this is a particular luxury version. Unforgettable.

Add main course (to share between 4 people)

Spalla d'agnello – slow cooked lamb shoulder – lamb jus 210

Fiorentina T-bone steak – salsa verde 170

Roasted rosemary Royal Blue potatoes 19

Mixed seasonal leaf salad 17

Add gelato course

Ormeggio's signature gelato, our 'Delizia al limone' – Amalfi lemon gelato – candied lemon – Italian meringue 13

Everyone can find room for gelato and Ormeggio is crazy for creating the best 'coppa gelato' around. Our gelato is handmade daily, new menu development is constant, our flavour combinations unbelievable and there's even an element of theatre as gelato is served main stage from our cocktail bar in the main dining room of the restaurant.

Add cheese

Chef's Selection of cheese with condiments 40

Sample Traditional Italian Feast \$170pp

2 Chef's choice canapes

Antipasto platter (to share)

Wholewheat sourdough – balsamic vinegar – extra virgin olive oil

Salumi platter – prosciutto di parma – salame – bresaola

Pickled marinated capsicum

Caprese salad

Pasta (individually plated)

Please choose 1 of the following:

Risotto – scallops – zucchini – saffron

Mezze maniche – alla amatriciana pork cheek – onion – tomato – pecorino

Potato gnocchi 'all norma' – eggplant – aged ricotta – oregano

Busiate – king prawns – stracciatella

Mains & sides (to share)

Please choose 2 of the following:

Braised beef cheek – parsnip puree

Slow roasted lamb shoulder – garlic – rosemary

Charcoal swordfish – caponata

Whole barramundi – salt crusted – lemon leaves

Please choose 1 of the following as a side:

Roasted potatoes – rosemary

Soft polenta

All choices receive mixed salad

Dessert (individually plated)

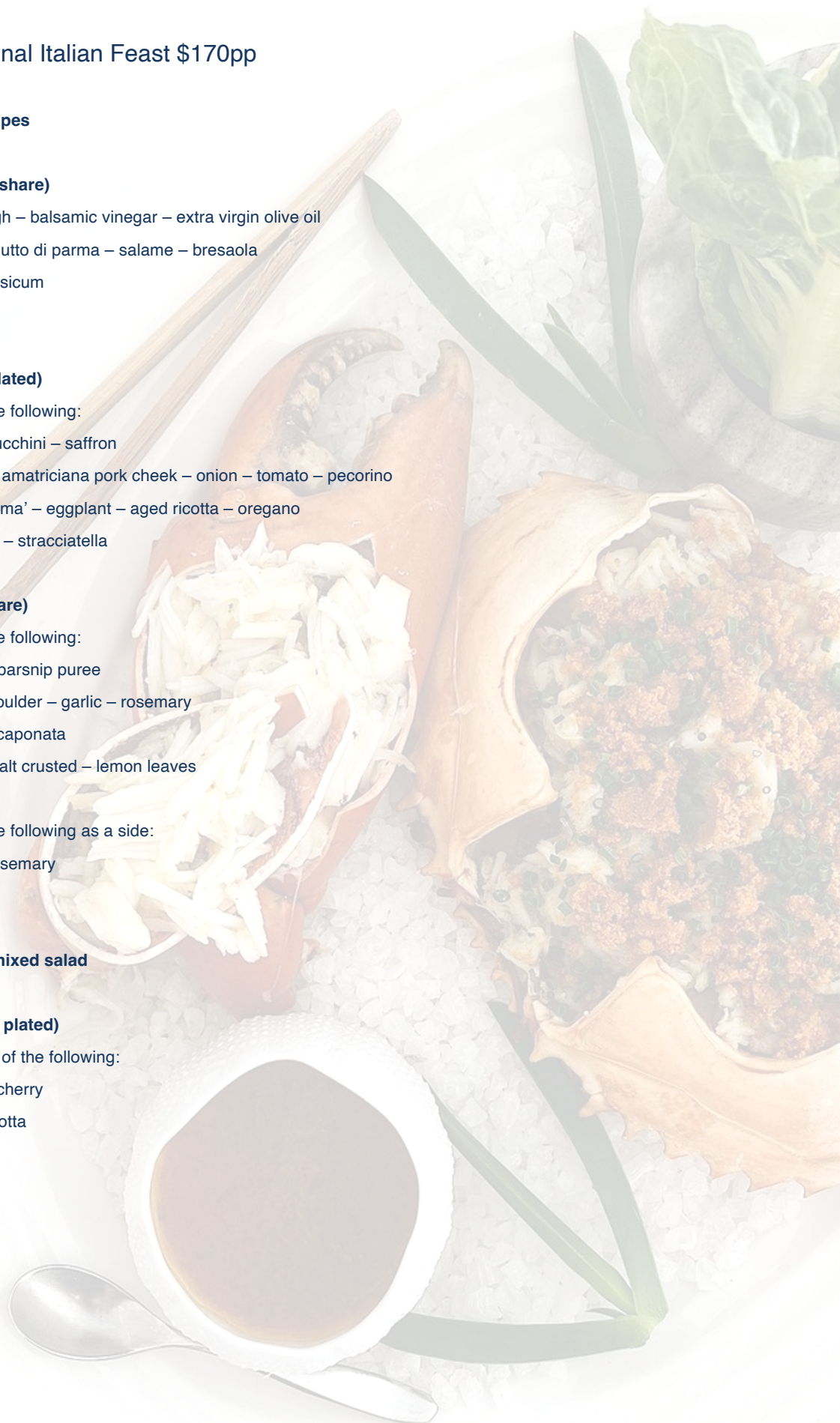
Please choose from 1 of the following:

Vanilla panna cotta – cherry

Cannolo siciliano – ricotta

Tiramisu

Gelato in a cone



Ormeccio Classic Menu \$149pp

Yellowfin tuna crudo – polenta taco – tuna mayonnaise – pine nuts – walnuts
Baccala cappuccino – salted cod alla vicentina – Dutch Cream potato – brioche croutons
Organic sourdough – Amalfi lemon butter
WA Scallop crudo – macadamia pesto – buttermilk – turnip – nasturtium – ocean trout roe
Busiate pasta – roasted capsicum – king prawns – stracciatella – hazelnut
MSC Swordfish cotoletta – fermented chilli mayonnaise
Delizia al limone – Amalfi lemon gelato – candied lemon – Italian meringue

A Trip Through Italy \$219pp

Torino, Piemonte | Yellowfin tuna crudo – polenta taco – tuna mayonnaise – pine nuts – walnuts
Cetara, Campania | Potato and parmesan fritters – tomato mayonnaise – Cetara anchovies – basil
Venezia, Veneto | Shark Bay blue swimmer crab – toasted brioche – lemon béchamel – Oscietra caviar
Organic sourdough – Amalfi lemon butter
Genova, Liguria | WA Scallop crudo – macadamia pesto – buttermilk – turnip – nasturtium – ocean trout roe
Capri, Campania | Rock lobster risotto – Aged carnaroli rice – Truss tomato – basil pesto – mozzarella di bufala
Milano, Piemonte | Swordfish cotoletta alla Milanese – fermented chilli mayonnaise
Amalfi Coast, Campania | Delizia al limone – Amalfi lemon gelato – candied lemon – Italian meringue

Ormeccio Luxury Menu \$300pp

Sea Urchin & Caviar – Parmigiano-Reggiano Vacche Rosse waffle
Yellowfin tuna crudo – polenta taco – tuna mayonnaise – pine nuts – walnuts
Shark Bay blue swimmer crab – toasted brioche – lemon béchamel – Oscietra caviar
Charcoal WA Fremantle octopus – piadina flatbread – local Vannella stracciatella – cime di rapa – garlic – chilli
Organic sourdough – Amalfi lemon butter
WA Scallop crudo – macadamia pesto – buttermilk – turnip – nasturtium – ocean trout roe
Busiate pasta – roasted capsicum – king prawns – stracciatella – hazelnut
Rock lobster risotto – aged carnaroli rice – Truss tomato – basil pesto – mozzarella di bufala
MSC Swordfish cotoletta – fermented chilli mayonnaise
Delizia al limone – Amalfi lemon gelato – candied lemon – Italian meringue

Canape Reception \$139pp

Choose 4 hot/cold & 2 substantial & 2 desserts

Cold

Freshly shucked Sydney rock oysters

Parmigiano-Reggiano Vacche Rosse waffle – Stracciatella – lemon zest

Shark Bay blue swimmer crab – toasted brioche – lemon béchamel – Oscietra caviar

Veal Battuta – tuna emulsion – bruschetta

Hot

Prawn skewers – cured pork cheek

Potato and parmesan fritters – tomato mayonnaise – Cetara anchovies – basil

MSC swordfish cotoletta – fermented chilli mayonnaise

Charcoal wagyu – black garlic

Montanara – pizza frita

Substantial

Risotto – pumpkin – rosemary

Busiate pasta – napoletan ragù

Orecchiette pasta – Moreton bay bug – broccoli

Fregola – bottarga – scallops

Eggplant parmigiana

Dessert

Vanilla pannacotta – cherry

Cannolo siciliano – ricotta

Tiramisu

Gelato in a cone

Beverage Packages

“Italian Aperitivo” Welcome Aperol Spritz on arrival \$23pp

Tier 1 Beverage Package \$80pp

non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
beer	Peroni Light, Ormezzio Pilsner
sparkling wine	Prosecco DOC Extra Dry – Il Follo
white wine	Vermentino di Sardegna DOC 'Prendas' 2021 – Cantine di Dolianova
red wine	Cannonau di Sardegna DOC 'Anzenas' 2020 – Cantine di Dolianova

Tier 2 Beverage Package \$95pp

non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
beer	Peroni Light, Ormezzio Pilsner, Ormezzio Pale Ale
sparkling wine	Prosecco di Valdobbiadene DOCG brut 2021 – Angelo Bortolin
white wine	Alto Adige Pinot Grigio DOC 2021 – Colterenzio
red wine	Chianti DOCG Bernardino 2020 – Fattoria La Striscia

Tier 3 Beverage Package \$110pp

non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
beer	Peroni Light, Ormezzio Pilsner, Ormezzio Pale Ale
sparkling wine	Franciacorta DOCG Brut – 2019 Santus
white wine	Marche Bianco IGT 'Vigna di Gino' 2021 (Verdicchio) – Fattoria San Lorenzo
red wine	Langhe Dolcetto DOC 2019 – Anna Maria Abbona

Our sommelier is happy to tailor the package to suit your needs.

If you would prefer two whites and two reds to be served there will be an additional supplement of \$11pp. Vintage not guaranteed.

Please note that the beverage package is for a 4 hour period.



General 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). If your booking falls on a Sunday, a 16% surcharge applies. Functions on a public holiday will incur an additional 15% public holiday surcharge. 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. 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.

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.

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.

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

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.

Booking Form

booking name	
occasion	
contact person	
contact number & email	
date of event	
number of guests	Adults: _____ Kids under 12 years: _____
menu selection <i>Only one menu option to be selected</i>	<input type="checkbox"/> Ormeggio Classic Menu \$149pp <input type="checkbox"/> A Trip Through Italy \$219pp <input type="checkbox"/> Ormeggio Luxury Menu \$300pp <input type="checkbox"/> Traditional Italian Feast \$170pp <input type="checkbox"/> Canapé Reception \$139pp <input type="checkbox"/> Ormeggio Designer Menu \$120pp Add snacks <input type="checkbox"/> Sydney rock oysters \$8pp <input type="checkbox"/> Polenta taco with Yellowfin tuna crudo \$25pp <input type="checkbox"/> Shark Bay blue swimmer crab on toasted brioche \$33pp <input type="checkbox"/> Potato and parmesan fritters \$18pp <input type="checkbox"/> Whole snacks selection \$76pp (<i>highly recommended</i>) Add entrée <input type="checkbox"/> Octopus piadina \$44pp Add risotto <input type="checkbox"/> Rock lobster risotto \$149 Add main <input type="checkbox"/> Lamb shoulder \$210 <input type="checkbox"/> Fiorentina \$170 <input type="checkbox"/> Roasted potatoes \$19 <input type="checkbox"/> Seasonal leaves \$17 Add gelato <input type="checkbox"/> Delizia al limone gelato \$13pp (<i>highly recommended</i>) Add cheese <input type="checkbox"/> Chef's selection of cheese with condiments \$40pp
beverage	Beverage package: <input type="checkbox"/> Tier 1 <input type="checkbox"/> Tier 2 <input type="checkbox"/> Tier 3 <input type="checkbox"/> "Italian Aperitivo" Welcome drinks on arrival \$23 <input type="checkbox"/> Preselect wine from the wine list <input type="checkbox"/> Unlimited still and sparkling water - \$7.50pp <input type="checkbox"/> Bar Tab, nominated amount: \$_____
special requests / dietary requirements	
timings	Lunch <input type="checkbox"/> 11.30am – 3.30pm <input type="checkbox"/> 12pm – 4pm Dinner <input type="checkbox"/> 6pm – 10pm <input type="checkbox"/> 6:30pm – 10:30pm

Terms and conditions

I have read and agree to the terms and conditions and general information provided on the Group Booking Information Package. A 10% service charge applies for all exclusive bookings. Should your booking fall on a Sunday, a 10% surcharge applies. Should your booking fall on a public holiday this will have an additional 15% public holiday surcharge.

Name: _____ Date: _____ Signed: _____

CC Details:

Credit card number:

Security code:

Expiry date:

Signed:

Please note credit card payments incur a 1.65% transaction fee. EFTPOS incur a 0.55% transaction fee.