

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

LUNCH: First Seating
11:30am vacate 1:45pm

LUNCH Second Seating
2:30pm vacate 4:45pm

DINNER

DINNER First Seating
5:30pm vacate 7:45pm

DINNER Second Seating
8:30pm vacate 10:45pm

Step 4 – Choose your Menu

Ormeggio Classic Menu \$149pp

A Trip Through Italy \$219pp

Dietary Requirements or Allergies	
Special requests / Occasion	

Step 5 – Choose your Drinks

Two Hour Beverage Package?

Tier One \$65pp

Tier Two \$80pp

Tier Three \$95pp

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 \$100 per guest based on the last confirmed guest numbers. Pricing is inclusive of GST. For groups of 8 or more guests there will be 10% service charge added to your final bill on the day. For bookings on a Sunday, a 16% surcharge applies. For bookings made on public holidays there is an additional public holidays surcharge of 15%. 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 CLASSIC MENU \$149pp

Yellowfin tuna crudo

Polenta taco – tuna mayonnaise – pinenuts – 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 – pinenuts – 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



BEVERAGE PACKAGES

2 hours duration

TIER ONE \$65pp

Non-alcoholic

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

Beer

Peroni Light
Ormeggio 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 TWO \$80pp

Non-alcoholic

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

Beer

Peroni Light
Ormeggio Pilsner
Ormeggio 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 THREE \$95pp

Non-alcoholic

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

Beer

Peroni Light
Ormeggio Pilsner
Ormeggio 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