

## 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 \$225pp

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](mailto: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.

### ORMEGGIO CLASSICS \$149pp

**Ormeggio's 'Dirty Porcini'** Porcini mushroom consommé, Japanese pumpkin, rosemary

**Charcoal Organic Sourdough, NSW** Cultured CopperTree butter

**Yellowfin Tuna, NSW** Yellowfin tuna *crudo*, cured egg yolk, anchovy, capers, kohlrabi, black truffle

**Scarlet Prawns, QLD** Carnaroli risotto, scarlet prawns, crème fraiche, finger lime, lime zest

**Aquna Murray Cod, NSW** Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

**Amalfi Lemon, NSW** Amalfi lemon gelato, candied lemon, Italian meringue

*Looking for a red meat option? Speak to your group booking manager!*

### A TRIBUTE TO AUSTRALIAN PRODUCE \$225pp

**Ormeggio's 'Dirty Porcini'** Porcini mushroom consommé, Japanese pumpkin, rosemary

**Blue Swimmer Crab, WA** Brioche, blue swimmer crab, lemon béchamel

**Scallop, WA** Scallop *crudo*, green apple, cucumber, chilli, crème fraiche, sea grape

**Charcoal Organic Sourdough, NSW** Cultured CopperTree butter

**Yellowfin Tuna, NSW** Yellowfin tuna *crudo*, cured egg yolk, anchovy, capers, kohlrabi, black truffle

**Scarlet Prawns, QLD** Carnaroli risotto, scarlet prawns, crème fraiche, finger lime, lime zest

**Aquna Murray Cod, NSW** Murray cod, parsnip, kohlrabi, vegetable jus, mustard seeds

**Amalfi Lemon, NSW** 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 Sibilliana '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' Rosè, Provence, France

#### Red wine

*Pick two (contact us for more details)*