



FUNCTIONS, PARTIES & EVENTS

CHIOSCO
BY ORMEGGIO

The Jetty, D'Albora Marinas The Spit, Spit Rd, Mosman NSW 2088
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GROUP BOOKINGS

Here at Chiosco by Ormeggio, we welcome any excuse to socialise over a meal in true Italian style.

Chiosco by Ormeggio is a real Italian trattoria by the sea with killer views of Middle Harbour and Pearl Bay. Many have described us as dining on the Italian Riviera without actually leaving Sydney.

Chef and Restaurateur Alessandro Pavoni along with his partners from their well-respected Two Hat Mosman restaurant, Ormeggio at The Spit, have created menus that whisk you straight to the coast of Italy with dishes inspired by Italian seaside dining - think beautiful crudo, grilled prawns, or whole baby snapper. It wouldn't be truly Italian without fabulous pasta, of which ours is hand crafted each day in our kitchen.

We handpick our suppliers and do extensive research to source the best produce that Australia and Italy has to offer.

Your dedicated events co-ordinator will be happy to help choose the menu to suit your group or tailor a package to help you create your perfect party.



OUR CHEF'S SUGGESTIONS

Chiosco by Ormeggio is renowned for its fresh produce, cooked to perfection in a relaxed atmosphere right on Middle Harbour, and is the perfect venue for groups and functions of all sizes (up to 99 guests seated or 120 guests cocktail style).

For Parties of 11 or more guests we offer a variety of different menu options:

1. **Chef's Sharing Feast** | Our most popular starting point for groups of 2 to 99! A great crowd pleasing selection of our chef's favourite dishes.
2. **Premium Sharing Feast** | When you want a little more, but don't want to break the budget.
3. **Platinum Sharing Feast** | The perfect menu to spoil your guests.

And for semi-exclusive or exclusive events:

4. **Ultimate Sharing Feast** | When you have so many favourites on our menu that you can't decide, you have the budget, and you want to have the best party ever!

And for exclusive events:

5. **Canapé Menu** | A menu that allows you to mingle, appreciate the view and still enjoy the great Chiosco food (just in convenient bite size canapes!)

Please remember that we are always happy to help tailor a package to meet your needs. We welcome site viewings, so please contact us to arrange a convenient time with one of our team members.



Chefs Sharing Feast

pane

organic sourdough – extra virgin olive oil

bruschetta caprese

sourdough – fresh stracciatella – tomato – anchovy – basil oil

calamari

southern calamari – lemon mayonnaise

vitello tonnato

slow cooked veal – tuna mayonnaise – fried capers – parsley oil

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casarecce

homemade casarecce pasta – slow cooked Bolognese ragout – pecorino

.....

gamberoni

king prawns – chilli lemon

anatra

crispy confit Maryland duck – sautéed mushroom – asparagus

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bombolone – nutella

cannolo – ricotta

\$69 per person

Please note that the menu is subject to change without notice, though we we will do our best to communicate any updates in a timely manner.

Premium Sharing Feast

pane

organic sourdough – extra virgin olive oil

bruschetta caprese

sourdough – fresh stracciatella – tomato – anchovy – basil oil

crudo

Amaebi prawns – trout roe – basil

calamari

southern calamari – lemon mayonnaise

vitello tonnato

slow cooked veal – tuna mayonnaise – fried capers – parsley oil

fregola e cozze

fregola – mussels – cherry tomatoes – white wine – parsley

.....

casarecce

homemade casarecce pasta – slow cooked Bolognese ragout – Orinoco

.....

gamberoni

king prawns – chilli lemon

anatra

crispy confit Maryland duck – sautéed mushroom – asparagus

wagyu tagliata

wagyu tagliata – salsa verde

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bombolone – nutella

cannolo – ricotta

tiramisu

\$79 per person

Platinum Sharing Feast

pane

organic sourdough – extra virgin olive oil

bruschetta caprese

sourdough – fresh stracciatella – tomato – anchovy – basil oil

crudo

Amaebi prawns – trout roe – basil

vitello tonnato

slow cooked veal – tuna mayonnaise – fried capers – parsley oil

fregola e cozze

fregola – mussels – cherry tomatoes – white wine – parsley

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fusilli alla norma

homemade pasta – tomato – eggplant – oregano – pecorino

casarecce

homemade casarecce pasta – slow cooked Bolognese ragout – Orinoco

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pesce intero

whole fish of the day – salmoriglio dressing – green olives – lemon

gamberoni

king prawns – chilli

anatra

crispy confit Maryland duck – sautéed mushroom – asparagus

wagyu tagliata

wagyu tagliata – salsa verde

rucola

salad of rocket – parmesan – pear

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bombolone - nutella

cannolo - ricotta

tiramisu

\$99 per person

Please note that the menu is subject to change without notice, though we will do our best to communicate any updates in a timely manner.

Ultimate Sharing Feast

(available for semi-exclusive or exclusive events only)

pane

organic sourdough – extra virgin olive oil

mortadella

mortadella – pistachio – pecorino

bruschetta caprese

sourdough – fresh stracciatella – tomato – anchovy – basil oil

crudo

Amaebi prawns – trout roe – basil

baccala fritters

baccala – potato dutch cream – parsley – herb mayonnaise

fregola e cozze

fregola – mussels – cherry tomatoes – white wine – parsley

.....

casarecce

homemade casarecce pasta – slow cooked Bolognese ragout – Orinoco

cavatelli alla marinara

cavatelli pasta – prawns – calamari – mussels – tomato – basil

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pesce intero

whole fish of the day – salmoriglio dressing – green olives – lemon

spalla d'agnello

slow roasted whole lamb shoulder – Italian greens

gamberoni

king prawns – chilli

rucola

salad of rocket – parmesan – pear

radicchio

salad of radicchio – fennel – pecorino – walnut

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bombolone - nutella

cannolo - ricotta

tiramisu

\$129 per person

Please note that the menu is subject to change without notice, though we will do our best to communicate any updates in a timely manner.

Canapé Menu

(available for exclusive events only)

Choose 4 cold/hot, 2 substantial, 2 dessert

cold/hot

oysters – pickled eschalot

sourdough – fresh stracciatella – white anchovies – roma tomato – basil oil

homemade focaccia – ham – fontina cheese

baccala – potato dutch cream – parsley – herb mayonaisse

fried calamari – aioli

arrosticini beef – salsa verde

charcoal prawns – salmoriglio

suppli – mozzarella - tomato

charcoal corn on cob – paprika – pecorino

substantial

gnocchi – gorgonzola – walnut – balsamic – pickled pear

green tagliatelle – slow cooked Bolognese ragout – pecorino

cavatelli pasta – prawns – calamari – mussels – tomato – basil

risotto – pumpkin – balsamic vinegar

mini burger

dessert

bombolone

cannolo

tiramisu

\$79 per person

Please note that the menu is subject to change without notice, though we we will do our best to communicate any updates in a timely manner.

Additional pre-arranged menu options

Spiedo Bresciano

Spiedo Bresciano is a very traditional Brescian speciality, from the northern region of Lombardy in Italy. It is a slow spit roasted selection of chicken and pork, basted over 5 hours in butter, sage and red wine.

The Spiedo Bresciano comes with a selection of sides - soft warm polenta with burnt butter, roasted potatoes with rosemary and green mixed leaf salad. Served on share platters, this course creates a real "feast", and is delicious!

Due to the long preparation and spit-roasting process this dish must be pre-ordered and will replace the main course of your selected menu with an additional charge of \$21 per person.

Shared Platters (priced per person)

Antipasto plates – selection of cured meats – marinated vegetables – parmigiano reggiano	15
Cheese platters – Chef's selection of cheese with condiments and crackers	15

Supplementary menu options (pre-order or choose on the day)

Stuzzichini

Freshly shucked sydney rock oyster – pickled eschalot	4 each
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Sides (priced per portion – serves 3)

Radicchio: salad of radicchio – fennel – pecorino – walnut	9
Rucola: salad of rocket – parmesan – pear	
Chips	
Green beans	
Roast potatoes and rosemary	





BEVERAGES

Chiosco by Ormeggio offers a number of beverage options to suit your budget

BYO Options

BYO bottled wine only - \$12 per bottle corkage applies.

A BYO beverage package is available at \$35.5pp. This includes unlimited still and sparkling water, soft drinks, juice, tea & coffee and includes all BYO charges.

Catered Beverage packages

For exclusive events and semi exclusive events we can offer an alcoholic beverage package. Please let us know if you would like to discuss this option. Prices start from \$60pp.

Chiosco by Ormeggio enforces their policy of responsible service of alcohol and as such reserves the right to refuse alcohol service to any guest according to their discretion.



CAKE (72 hours notice please)

If you would like to bring your own cake in place of your dessert course on your chosen menu there would be no cakeage charged.

If you would like to bring your own cake to serve after your meal a cakeage charge of \$5.50pp applies. Our staff will cut and serve your cake at the end of your meal. If you would like your cake served with gelato the cakeage charge will be \$8.50pp.

If you would like our chef to make and serve a tiramisu for you this can be arranged. Please ask your events co-ordinator for details. Our chef requires 72 hours notice please.



UPGRADES AVAILABLE

Linen service - white table clothes and serviettes can be placed on tables for exclusive and semi-exclusive bookings for \$3.5pp.

Floral arrangements can be arranged for exclusive and semi-exclusive bookings. Please ask us for more information.

ABOUT Alessandro Pavoni



Alessandro began his career in Brescia, in Italy's north, working at Carlo Magno with the famous Iginio Massari and Giuseppe Maffioli. After working in various Michelin star venues such as La Rotonde in France and the two Michelin starred Villa Fiordaliso on Lake Garda, Alessandro broadened his culinary horizons working in Bermuda at the famous Restaurant Lido before moving to Sydney permanently in 2003. He assumed the role of Executive Chef at the Park Hyatt in 2005, managing a team of over 30 chefs.

In 2009, Alessandro's dream of owning his own restaurant became a reality with Ormeeggio at The Spit. Ormeeggio at The Spit received 2 SMH Chefs Hats in 2013 and has since maintained this prestigious rating, also appearing on Australia's most loved cooking show, MasterChef.

Crave international food festival 2012 noted that Alessandro is "one of the few Australian chefs exploring the cutting edge of contemporary Italian cuisine" and this continues to be so.

He has written an authoritative Cookbook "A Lombardian Cookbook", leads gourmet tours throughout Italy and is an executive committee member of CIRA, Council of Italian Restaurants of Australia.



GENERAL INFORMATION

- To confirm your booking and hold a table for your chosen date and time we require your credit card details as security and a completed booking form returned to us. First booking form in, first table confirmed. Management reserves the right to cancel any function if the booking form is not returned with credit card details provided.
- Your group may be seated on tables side by side. Each table will be treated separately for ordering purposes. We will do our best to accommodate your seating requests but this is always at the discretion of management on the day as we work to accommodate everyone.
- Seating times apply for non-exclusive bookings.
- All final details including guest numbers, menu and beverage package must be confirmed in writing at least 7 days prior to the event.
- Split bills are allowed to a maximum of 4 cards.
- Prices shown include GST. An 8% service charge will be added to the final bill at the time of final payment (not included with the minimum spend).
- Credit card payments incur a transaction fee of 1.65%. EFTPOS payment incur a transaction fee on 0.55% transaction fee.
- Chiosco by Ormeggio 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. Chiosco 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.
- All menus in this brochure are sample menus and are subject to change due to the availability of fresh seasonal produce. Once your function has honoured.
- Canape menus are only available for clients opting for exclusive use of the full venue.
- A 15% public holiday surcharge applies for bookings taking place on a public holiday.

EXCLUSIVE/SEMI EXCLUSIVE EVENTS ON THE JETTY

- Function times:
 - Lunch 12.00pm to 4.00pm
 - Dinner 6.30pm to 10.30pm
- Maximum seated capacity of Chiosco is 85 guests, or standing capacity for 90.
- We also have a number of semi exclusive areas available for hire, seating up to a maximum of 37 guests. Our semi exclusive areas are defined by one metre high green hedge dividers with tables removed to give you a greater sense of space. Please enquire for the most suitable space for your group.
- Minimum spends apply for exclusive / semi exclusive bookings. Please contact us for further details.
- Please note that a deposit of \$1000 is required to secure the booking for both exclusive and semi-exclusive areas, payable either by credit card, cash, or bank transfer. This is non-refundable for cancellations within 28 days of the booking date.
- Exclusive and semi-exclusive events must be fully pre-paid at least 7 days prior to the event upon confirmation of final details.



BOOKING FORM

Booking name	
Company name (if applicable)	
Occasion	
Contact person	
Contact number	
Contact email	
Date of event	Time of event :
Number of guests	Adults: under 18 years: under 12 years:
Menu selection	<input type="checkbox"/> Chef's Shared Feast menu @ \$69pp <input type="checkbox"/> Premium Shared Feast menu @ \$79pp <input type="checkbox"/> Platinum Sharing Feast @ \$99pp <input type="checkbox"/> Chiosco Ultimate Sharing Feast @ \$129pp <input type="checkbox"/> Canapé menu @ \$79pp (exclusive events only)
Stuzzichini	<input type="checkbox"/> Freshly shucked Sydney rock oyster – pickled eschalot @ \$4.5 per oyster - quantity: _____
Contorni	Our sides are designed for up to three people to share <input type="checkbox"/> Raddichio - fennel - walnut - pecorino: _____ x portions @ \$9 <input type="checkbox"/> Rucola - pear - parmesan: _____ x portions @ \$9 <input type="checkbox"/> Green beans: _____ x portions @ \$9 <input type="checkbox"/> Chips: _____ x portions @ \$9 Roast potatoes and rosemary _____ x portions @ \$9
Pre-arranged Menu Option	<input type="checkbox"/> Spiedo Bresciano - Main upgrade @ \$21pp: _____ x portions (This will replace the main course of your selected menu) <input type="checkbox"/> Selection of cured meats - marinated vegetables - parmigiano reggiano @ \$15 per person <input type="checkbox"/> Cheese plate – chefs selection of cheese with condiments @ \$15 per person
Cake	BYO Cake - no gelato @ \$5.50pp <input type="checkbox"/> BYO Cake - with gelato @ \$8.50pp <input type="checkbox"/> Tiramisù cake (to substitute the desserts on chosen menu at no additional charge) Tiramisù cake (in addition to desserts on chosen menu – additional charge applies) <input type="checkbox"/> Small (5-6people) - \$45.5 <input type="checkbox"/> Medium (7-10 people) - \$65.5 <input type="checkbox"/> Large (11-16 people) - \$85.5

Dietary requirements	
Special requests	<p>*Please note that requests for specific tables or areas of the restaurant are noted but not guaranteed unless minimum spend requirements are agreed</p>
Beverage	<p><input type="checkbox"/> Unlimited still and sparkling water @ \$5.5 per person x _____ adults (automatically included if a beverage package is selected)</p> <p>BYO options:</p> <p><input type="checkbox"/> Please charge BYO wine on consumption on the day @ \$12 per bottle of wine</p> <p><input type="checkbox"/> BYO beverage package at \$35.5pp including all BYO charges</p> <p>Chiosco Wines:</p> <p><input type="checkbox"/> On consumption – Choose on the day (*up to 14 guests only, wines/vintages not guaranteed)</p> <p><input type="checkbox"/> Pre-select the wines from the list to be served</p> <p><input type="checkbox"/> Beverage package from \$60pp (Exclusives/Semi exclusives only)</p>
NON EXCLUSIVE BOOKINGS Confirmation Authorisation	<p>To confirm your non exclusive reservation we require credit details as security. In the event of your party not turning up on the day or reducing in size of more than 50% with less than 72 hours notice, we will debit your card to the amount of \$50 per person on last confirmed numbers.</p> <p>In this event, I, _____, authorise Ormeggio Pty Ltd to deduct from my credit card an amount of \$50 per person @ <u>guest numbers noted above</u>, to a total of \$_____</p> <p>Credit card: Amex Visa MasterCard</p> <p>Credit card number: _____</p> <p>Expiry date: ____/____ Security code: _____</p> <p>Name on card: _____</p> <p>Signed: _____</p> <p>Credit card payments incur a 1.65% transaction fee. Payments made via EFTPOS incur a 0.55% transaction fee.</p>
SEMI EXCLUSIVE BOOKINGS Bank Details for Deposit	<p>To confirm semi exclusive use of the venue we require a deposit of \$1000. This is non-refundable for cancellations within 28 days of the booking date:</p> <p>Please make a direct deposit into the bank account outlined below. Please use your name and date of booking as the reference, and email the remittance to groups@chiosco.com.au</p> <p>Name: Ormeggio Pty Ltd trading as Chiosco by Ormeggio BSB: 082-356 AC: 73 116 2492</p> <p><input type="checkbox"/> <i>Tick here to pay the deposit by credit card instead, and complete the credit card details section above.</i></p>

I have read and agree to the terms and conditions and general information provided on this Group Booking Information Package, and understand that there will be an 8% service charge added to my final bill at the time of final payment.

Name: _____

Signed _____ **Date** _____

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