



# CHIOSCO

BY ORMEGGIO

Functions, parties and events

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## Group Bookings

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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. Specialising in 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 handcrafted each day in the kitchen.

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

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).

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

# ABOUT Alessandro Pavoni



Alessandro began his career in Brascia, in Italy's north, working at Carlo Magno with the famous Iginio Massari and Giuseppe Maffoli. 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 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 Ormeggio at The Spit. Ormeggio at The Spit received two SMH Chefs Hats in 2013 and has since maintained this prestigious rating, also appearing on Australia's most loved cooking show, Mastercard.

Crave international food festival 2021 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 Restaurant of Australia.





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

### Chef's Sharing feast

\$75 per person

#### pane

organic sourdough – extra virgin olive oil

#### caprese di bufala

buffalo mozzarella – tomato – plum – mint – extra virgin olive oil

#### calamari

southern calamari – lemon mayonnaise

#### vitello tonnato

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

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#### busiate alla norma

busiate – eggplant – garlic – tomato – oregano – aged ricotta

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#### porchetta

traditional rolled pork belly – salsa verde

#### patate

roast potatoes – rosemary

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#### bombolone – nutella

#### cannolo – ricotta

### Premium Sharing feast

\$85 per person

#### pane

organic sourdough – extra virgin olive oil

#### caprese di bufala

buffalo mozzarella – tomato – plum – mint – extra virgin olive oil

#### carpaccio di capasante

WA scallops – buttermilk – raspberry – dill oil – pickled apple

#### vitello tonnato

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

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#### risotto zafferano e porcini

aged carnaroli risotto – saffron – porcini mushrooms

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#### gamberoni

South Australian king prawns – salmoriglio dressing

#### porchetta

traditional rolled pork belly – salsa verde

#### patate

roast potatoes – rosemary

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#### bombolone – nutella

#### cannolo – ricotta

#### tiramisu



Semi-exclusive or exclusive events only

**Platinum Sharing feast**

\$105 per person

**pane**

organic sourdough – extra virgin olive oil

**caprese di bufala**

buffalo mozzarella – tomato – plum – mint – extra virgin olive oil

**carpaccio di capasante**

WA scallops – buttermilk – raspberry – dill oil – pickled apple

**vitello tonnato**

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

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**risotto zafferano e porcini**

aged carnaroli risotto – saffron – porcini mushrooms

**busiate alla norma**

busiate – eggplant – garlic – tomato – oregano – aged ricotta

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**tonno**

albacore tuna – black olives – tomato – rocket leaves

**gamberoni**

South Australian king prawns – salmoriglio dressing

**porchetta**

traditional rolled pork belly – salsa verde

**patate**

roast potatoes – rosemary

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**bombolone – nutella**

**cannolo – ricotta**

**tiramisu**

**Ultimate Sharing feast**

\$135 per person

**pane**

organic sourdough – extra virgin olive oil

**caprese di bufala**

buffalo mozzarella – tomato – plum – mint – extra virgin olive oil

**carpaccio di capasante**

WA scallops – buttermilk – raspberry – dill oil – pickled apple

**vitello tonnato**

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

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**risotto zafferano e porcini**

aged carnaroli risotto – saffron – porcini mushrooms

**busiate alla norma**

busiate – eggplant – garlic – tomato – oregano – aged ricotta

.....

**tonno**

albacore tuna – black olives – tomato – rocket leaves

**spalla d'agnello**

slow roasted whole lamb shoulder – lamb jus – rosemary

**patate**

roast potatoes – rosemary

**rucola**

salad of rocket – parmesan – pear

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**barbajada**

traditional chocolate and coffee Milanese dessert – vanilla ice cream

**bombolone – nutella**

**tiramisu**



## Additional pre-arranged menu options

- Speido Bresciano (available for semi-exclusive and exclusive events only)

Speido 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 Speido 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.

- Share 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)

Freshly shucked Sydney rock oyster – pickled eschalot 5 each

Sides (serves 3): 10 - 12

Insalata – mixed leaves salad – lemon dressing

Rucola – salad of rocket – parmesan – pear – balsamic dressing

Broccolini – roast broccolini – chilli

Patatine – hot chips

Patate – roast potatoes and rosemary





## Beverages

### Beverage packages:

The sommelier is happy to tailor the packages to meet your needs. If you would prefer two whites and two reds to be served there will be an additional supplement fee of \$11pp. Vintage not guaranteed.

		2 hour duration	4 hour duration
<b>Tier 1 Beverage Package: \$75 per person</b>		\$60 pp	\$75 pp
Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea		
Beer	Peroni Leggera, Peroni 'Nastro Azzurro'		
Sparkling wine	Prosecco DOC Extra Dry – Il Follo		
White wine	Vermentino di Sardegna DOC 'Pendras' 2018 Cantine Di Dolianova		
Red wine	Cannonau di Sardegna DOC 'Azenas' 2017 Cantine di Dolianova		
<b>Tier 2 Beverage Package: \$90 per person</b>		\$75 pp	\$90 pp
Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea		
Beer.	Peroni Leggera, Menabrea birra		
Sparkling wine	Prosecco di Valdobbiadene DOCG brut 2019 – Angelo Bortolin		
White wine	Alto Adige Pinot Grigio 2019 – Colterenzio		
Red wine	Chianti DOCG Bernardino 2018 – Fattoria La Striscia		
<b>Tier 3 Beverage Package: \$105 per person</b>		\$90 pp	\$105pp
Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea		
Beer	Peroni Leggera, Menabrea birra		
Sparkling wine	Franciacorta DOCG Brut – 2017 Santus		
White wine	Verdicchio dei Castelli di Jesi doc 'Di Gino 2019 Fattoria San Lorenzo'		
Red wine. montepulciano)	Rosso Piceno DOC 'Gino' 2017 Fattoia San Lorenzo (sangiovese –		
<b>"Italian Aperitivo" Welcome drinks on arrival \$19pp</b>			
Aperol spritz			
Peach bellini			
Glass of premium Italian sparkling wine Franciacorta Santus			

### BYO options:

BYO wine only for \$12 per bottle corkage. A BYO is available for \$35.50pp, which includes unlimited still and sparkling water, soft drinks, juice, tea and coffee, and all BYO charges.





## Cake

If you would like to bring your own cake in place of your dessert course on your chosen menu, there will be no cakeage fee 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 cake for you, this can be arranged with at least 72-hour notice. Please ask your events coordinator for more details.

## Upgrades available

Linen service – white tablecloths and serviettes can be placed on tables for exclusive and semi-exclusive bookings for \$3.50pp. Please note that this is not available for second seating semi-exclusive bookings.

You are welcome to provide floral arrangements for your event. Please contact your events coordinator for more information.



## General information

Exclusive and semi exclusive function times:

- Lunch 12:00pm to 4:00pm
- Dinner 6:00pm to 10:30pm
- The venue can also be hired for the second half of service for a 2 hour duration

Minimum spends apply for exclusive and semi exclusive bookings. Please contact your events coordinator for further information.

The maximum capacity for exclusive events at Chiosco is 85 guests seated or 90 guests standing. The current covid capacity is 73 guests for seated events only.

The maximum capacity for semi exclusive events at Chiosco is 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.

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.

All final details including guest numbers, menu and beverage package must be confirmed in writing at least 7 days prior to the event.

Prices shown include GST. An 8% service charge will be added to the final bill at the time of final payment (not included in the minimum spend). A 15% public holiday surcharge applies for bookings taking place on a public holiday. Credit card payments incur a transaction fee of 1.65%. EFTPOS payments incur a transaction fee of 0.55%. Split bills are allowed to a maximum of 4 cards.

Chiosco by Ormeggio enforces their policy of responsible 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 are sample menus and subject to change due to the availability of fresh, seasonal produce. Canape menus are only available for guests opting for exclusive use of the full venue.

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.

The deposit less 50% will be refunded if the booking is cancelled 3 months or more prior to the booking date. Those bookings cancelled within 3 months of the booking date incur loss of full payments to date. If your event is cancelled within the cancellation period due to Covid-19 your deposit can be retained for a future date (not refunded). If the booking is transferred more than a month prior to the date, 10% of the deposit is withheld. If the transfer is less than a month prior to the booking, 50% of the deposit is withheld. Chiosco by Ormeggio reserves the right to cancel any function if full payment is not received 2 weeks prior to the event.



## 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:
All-inclusive package	<input type="checkbox"/> Includes: Premium sharing feast/unlimited BYO/still, sparkling water, soft drinks, juices, tea & coffee/service charge @ \$130pp		
Menu selection	<input type="checkbox"/> Chef's Sharing Feast menu @ \$75pp <input type="checkbox"/> Premium Sharing Feast menu @ \$85pp <input type="checkbox"/> Platinum Sharing Feast @ \$105pp <input type="checkbox"/> Ultimate Sharing Feast @ \$135pp  * Canapes menu available for exclusive events, please contact your events coordinator to discuss		
Stuzzichini	<input type="checkbox"/> Freshly shucked Sydney rock oyster – pickled eschalot @ \$5 per oyster - quantity: ____		
Contorni	Our sides are designed for up to three people to share <input type="checkbox"/> Mixed leaves salad – lemon dressing: ____ x portions @ \$10 <input type="checkbox"/> Rucola – pear – parmesan: ____ x portions @ \$12 <input type="checkbox"/> Broccolini: ____ x portions @ \$12 <input type="checkbox"/> Chips: ____ x portions @ \$10 <input type="checkbox"/> Roast potatoes and rosemary: ____ x portions @ \$12		
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	<input type="checkbox"/> Chef's Sharing Feast menu @ \$75pp <input type="checkbox"/> Premium Sharing Feast menu @ \$85pp <input type="checkbox"/> Platinum Sharing Feast @ \$105pp <input type="checkbox"/> 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)  Small (5-6 people) - \$45.5 <input type="checkbox"/> Medium (7-10 people) - \$65.5 <input type="checkbox"/> Large (11-16 people) - \$85.5 <input type="checkbox"/>		

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>Beverage package:  Tier 1 <input type="checkbox"/> Tier 2 <input type="checkbox"/> Tier 3 <input type="checkbox"/> "Italian Aperitivo" Welcome drinks on arrival \$19pp <input type="checkbox"/>  <input type="checkbox"/> Preselect wine from the wine list  <input type="checkbox"/> Unlimited still and sparkling water - \$5.50pp  <input type="checkbox"/> Drinks on consumption on the day (not available for exclusive functions)</p> <p>BYO options:  <input type="checkbox"/> BYO wine on consumption on the day @12 per bottle of wine  <input type="checkbox"/> BYO beverage package @35.50pp</p> <p>Chiosco wines:  <input type="checkbox"/> Pre-select the wines from the list to be served</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 de-duct 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  Credit card number: _____  Expiry date: ____/____ Security code: _____  Name on card: _____  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 & 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 <a href="mailto:groups@chiosco.com.au">groups@chiosco.com.au</a></p> <p>Name: Ormeggio Pty Ltd trading as Chiosco by Ormeggio BSB:  082-356  AC: 73 116 2492</p> <p><input type="checkbox"/> Tick here to pay the deposit by credit card instead and complete the credit card details section above.</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 initial payment.

Name: \_\_\_\_\_  
Signed: \_\_\_\_\_

Date: \_\_\_\_\_