

CHIOSCO

BY ORMEGGIO

GROUP BOOKING (NON-EXCLUSIVE AREA) AT CHIOSCO

Chiosco by Ormeggio's prime location and award-winning chefs are ideal for your next group booking (11-20 guests).

Book your event in 5 easy steps!

Step 1 - Choose your Date!

___ / ___ / 20___

Step 2 - Choose your number of Guests!

Adults: ___ Under 18 years: ___ Under 12 years: ___

Step 3 - Choose an Experience!

LUNCH

☐ **LUNCH: First Seating**

Sharing Feast Menu \$75pp
11:30am vacate 1:45pm

☐ **LUNCH Second Seating**

Sharing Feast Menu \$75pp
2:30pm vacate 4:45pm

☐ **LUNCH La Bella Vita Package \$150pp**

Double seating! 12:30pm extended vacate of 4:30pm
Welcome cocktail on arrival – Aperol Spritz or Bellini
Premium Sharing Feast
Unlimited Still and Sparkling Water
Tea and coffee

DINNER

☐ **DINNER First Seating**

Sharing Feast Menu \$75pp
5:30pm vacate 7:45pm

☐ **DINNER Second Seating**

Sharing Feast Menu \$75pp
8:30pm vacate 10:45pm

☐ **DINNER La Bella Vita Package \$150pp**

Double seating! 6:30pm extended vacate of 10:30pm
Welcome cocktail on arrival – Aperol Spritz or Bellini
Premium Sharing Feast
Unlimited Still and Sparkling Water
Tea and coffee

Dietary Requirements or Allergies	
Special requests / Occasion	

Step 4 - Choose your Drinks!

Two Hour Beverage Package?

- ☐ Tier One \$60pp
☐ Tier Two \$75pp
☐ Tier Three \$90pp

Welcome Drinks on Arrival?

☐ "Italian Aperitivo" \$19pp
(Aperol Spritz, Peach Bellini or Chiosco's Pink Grapefruit Margarita)

Something Sweet Before You Leave?

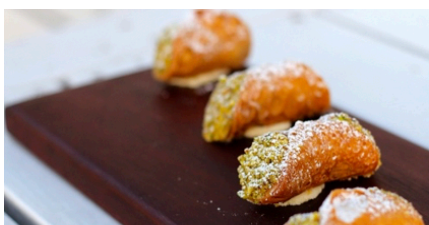
- ☐ Chiosco's Espresso Martini \$19pp
☐ "Italian Digestivo" Limoncello \$13.50pp

Choose Your Own Drinks?

- ☐ BYO \$15/bottle
☐ BYO Package \$35.5pp
Unlimited still and sparkling water, soft drinks, tea/coffee and all BYO charges
☐ Beverages on Consumption
Select on the day!

Step 5 - Enter your Confirmation Details and return this page to groups@chiosco.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 \$50 per guest based on the last confirmed guest numbers. A deposit of \$500 is required to confirm La Bella Vita package. Pricing is inclusive of GST. For groups of 11 or more guests there will be 8% service charge added to your final bill on the day. For bookings made on public holidays there is also a 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	



MENU

Please note that due to the seasonality of our menu and products these menus are subject to change daily without notice. We can accommodate most special dietary requirements or allergies with at least 72 hours' notice.

Chef's Sharing feast \$75 per person

Pane

Organic sourdough – extra virgin olive oil

Burrata

Vannella burrata cheese – artichokes 'alla romana' – mint

Calamari fritti

Fried southern calamari – lemon mayonnaise

Vitello tonnato

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

Gnocchi al cinghiale

Potato gnocchi – wild boar ragout – truffle pecorino

Saltimbocca di vitello

Nonna's classic Saltimbocca: veal sirloin, prosciutto and sage cooked in butter

Served with

Sautéed Brussels sprouts – Hollandaise sauce

Bombolone

Filled with Nutella

La Bella Vita Package

\$150 per person

With Extended Double Seating Time

Drinks included

Aperol Spritz or Peach Bellini
Unlimited Still and Sparkling Water
Tea and Coffee

and

Premium Sharing feast

Pane

Organic sourdough – extra virgin olive oil

Burrata

Vannella burrata cheese – artichokes 'alla romana' – mint

Calamari Fritti

southern calamari – lemon mayonnaise

Crudo

Carpaccio of scallops – citrus dressing – chives

Gamberoni

South Australian king prawns – salmoriglio' dressing of parsley, oregano, lemon, chilli

Risotto zucca e gamberi

Carnaroli risotto – prawns – pumpkin – hazelnut

Gnocchi al cinghiale

Potato gnocchi – wild boar ragout – truffle pecorino

Saltimbocca di vitello

Nonna's classic Saltimbocca: veal, prosciutto and sage cooked in butter

Served with

Sautéed Brussels sprouts – Hollandaise sauce

Bombolone

Filled with Nutella

Tiramisu

Children's Menu \$25 per person

Choose one main:

battered fish and chips

cheeseburger with chips

pasta – napoletana sauce

pasta – butter – parmesan

Choose one dessert:

one scoop of any of our homemade gelato

bombolone nutella (1)

Choose one drink:

sparkling water

orange juice

apple juice

BEVERAGE PACKAGES (2 hours duration)

Tier One

\$60 per person

non-alcoholic

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

beer

Peroni Leggera
Ormezzio Pilsner

sparkling wine

Prosecco DOC Extra Dry NV – Il Follo

white wine

Vermentino di Sardegna DOC 'Prendas' 2018 – Cantine di Dolianova

red wine

Cannonau di Sardegna DOC 'Anzenas' 2017 – Cantine di Dolianova

Tier Two

\$75 per person

non-alcoholic

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

beer

Peroni Leggera
Ormezzio Pilsner

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

Tier Three

\$90 per person

non-alcoholic

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

beer

Peroni Leggera
Ormezzio Pilsner

sparkling wine

Franciacorta DOCG Brut – 2017 Santus

white wine

Verdicchio dei Castelli di Jesi DOC 'Di Gino' 2019 – Fattoria San Lorenzo

red wine

Rosso Piceno DOC 'Gino' 2017 – Fattoria San Lorenzo