



GROUP BOOKING (NON-EXCLUSIVE AREA) AT CHIOSCO

Chiosco by Ormeggio's prime location and award-winning chefs are ideal for your next group booking (15-20 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

☐ 11:30am vacate 1:45pm

☐ 12:30pm vacate 2:45pm

☐ 1:30pm vacate 3:45pm

☐ 2:30pm vacate 4:45pm

☐ LUNCH La Bella Vita Package \$159pp

Double seating! 12:30pm extended vacate of 4:30pm

Welcome cocktail on arrival – Aperol Spritz

Premium Sharing Feast

Unlimited Still and Sparkling Water

Tea and coffee

DINNER

☐ 5:30pm vacate 7:45pm

☐ 6:30pm vacate 8.45pm

☐ 7:30pm vacate 9:45pm

☐ 8:30pm vacate 10:45pm

☐ DINNER La Bella Vita Package \$159pp

Double seating! 6:30pm extended vacate of 10:30pm

Welcome cocktail on arrival – Aperol Spritz

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 \$70pp

☐ Tier Two \$90pp

☐ Tier Three \$110pp

Welcome Drinks on Arrival?

☐ "Italian Aperitivo" Aperol Spritz \$19pp

Something Sweet Before You Leave?

☐ "Italian Digestivo" Limoncello \$13.50pp

Choose Your Own Drinks?

☐ BYO Wine \$20/bottle

☐ BYO Package \$42pp

Unlimited still and sparkling water, soft drinks, tea/coffee and BYO wine

☐ 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 \$79 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 15 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%. 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 \$79 per person

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Stracciatella

Confit cherry tomatoes, fresh basil, Rio Vista extra virgin olive oil

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Vitello tonnato

Slow cooked veal with tuna mayonnaise, pine nuts, fried capers & parsley oil
.....

Busiate alla Nerano

Busiate, zucchini, basil, Provolone Valdapana DOP
.....

Pollo

Grilled half chicken, spicy diavola sauce, sundried tomato, paprika oil, rosemary, grilled lemon
Served with rocket salad
.....

Crema Catalana

Caramelised vanilla custard with candied orange gelato

La Bella Vita Package \$159 per person With Extended Double Seating Time

Drinks included

Aperol Spritz

Unlimited Still and Sparkling Water

Tea and Coffee

and Premium Sharing feast

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Stracciatella

Confit cherry tomatoes, fresh basil, Rio Vista extra virgin olive oil

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Crudo

Yellowfin tuna crudo, lemon emulsion, green olive, chives, basil oil

Vitello tonnato

Slow cooked veal with tuna mayonnaise, pine nuts, fried capers & parsley oil
.....

Busiate alla Nerano

Busiate, zucchini, basil, Provolone Valdapana DOP

Paccheri con ragù

Paccheri, wagyu shin ragù, herb pangrattato
.....

Pollo

Grilled half chicken, spicy diavola sauce, sundried tomato, paprika oil, rosemary, grilled lemon
Served with rocket salad
.....

Bombolone

Filled with Nutella

Tiramisu

BEVERAGE PACKAGES (2 hours duration)

Tier One \$70 per person

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 \$90 per person

Non-alcoholic

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

Beer

Peroni Light
Peroni Nastro Azzuro

Sparkling wine

2023 Col Vetoraz 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 \$110 per person

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 Barbebel 'Fleuri' Rosè, Provence, France

Red wine

Pick two (contact us for more details)

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