

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 \$79pp
11:30am vacate 1:45pm

LUNCH Second Seating

Sharing Feast Menu \$79pp
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

DINNER First Seating

Sharing Feast Menu \$79pp
5:30pm vacate 7:45pm

DINNER Second Seating

Sharing Feast Menu \$79pp
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 \$65pp
 Tier Two \$80pp
 Tier Three \$95pp

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 \$18/bottle
 BYO Package \$40pp
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 \$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 a 10% service charge added to your final bill on the day. Please be advised that for all Sunday bookings there will be a 20% surcharge added to the final bill. For bookings on a public holiday, there is an additional public holiday surcharge of 15% added to the final bill. 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 with extra virgin olive oil

Burrata

Vannella burrata with charcoal artichoke, grated bottarga & lemon zest

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Vitello tonnato

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

Orecchiette alla Barese

Traditional Pugliese orecchiette pasta with broccoli cream, Vannella stracciatella, anchovy fillets & anchovy breadcrumb
.....

Anatra arrosto

Roasted Maryland duck leg with gremolada dressing and jus served with roasted potatoes
.....

Latte in piedi

Italian crème caramel

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 with extra virgin olive oil

Burrata

Vannella burrata with charcoal artichoke, grated bottarga & lemon zest

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Crudo

Yellowfin tuna crudo served with sundried tomato, baby capers, balsamic dressing & fresh tarragon

Gamberoni

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

Risotto ai funghi

Alessandro's signature aged carnaroli risotto with taleggio cream, sautéed Swiss brown and porcini mushrooms

Orecchiette alla Barese

Traditional Pugliese orecchiette pasta with broccoli cream, Vannella stracciatella, anchovy fillets & anchovy breadcrumb
.....

Anatra arrosto

Roasted Maryland duck leg with gremolada dressing and jus served with roasted potatoes
.....

Bombolone

Filled with Nutella

Tiramisu

Children's Menu \$25 per person

Choose one main:

battered fish and chips

cheeseburger with chips

pasta with napoletana sauce

pasta with butter and parmesan

Choose one dessert:

one scoop of any of our homemade gelato

bombolone nutella (1)

Choose one drink:

sparkling water

soft drink

BEVERAGE PACKAGES (2 hours duration)

"Italian Aperitivo" Welcome Aperol Spritz on arrival \$19pp

Tier One \$65 per person

non-alcoholic

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

beer

Peroni Light
Ormezzio Pilsner

sparkling wine

Prosecco DOC Extra Dry NV – Il Follo

white wine

Vermentino di Sardegna DOC 'Prendas' 2020 – Cantine di Dolianova

red wine

Cannonau di Sardegna DOC 'Anzenas' 2020 – Cantine di Dolianova

Tier Two \$80 per person

non-alcoholic

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

beer

Peroni Light
Ormezzio Pilsner

sparkling wine

Prosecco di Valdobbiene DOCG brut 2020 – Angelo Bortolin

white wine

Alto Adige Pinot Grigio 2021 – Colterenzio

red wine

Chianti DOCG Bernardino 2020 – Fattoria La Striscia

Tier Three \$95 per person

non-alcoholic

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

beer

Peroni Light
Ormezzio Pilsner

sparkling wine

Franciacorta DOCG Brut – 2017 Santus

white wine

Marche Bianco IGT 'Vigna di Gino' 2021 (Verdicchio) – Fattoria San Lorenzo

red wine

Langhe Dolcetto DOC 2019 – Anna Maria Abbona