

## 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 \$16/bottle  
 BYO Package \$36pp  
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](mailto: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. Please be advised that for all Sunday bookings there will be a 14% surcharge added to the final bill. For bookings on a public holiday, there is an additional public holidays 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 Sardinian tomatoes, basil, oregano and sourdough crostini

#### Calamari fritti

Fried southern calamari served with lemon mayonnaise

#### Vitello tonnato

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

#### Busiate alla puttanesca di tonno

Traditional Neapolitan busiate pasta with Yellowfin tuna, cherry tomatoes, capers & olives  
.....

#### Anatra arrosto

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

#### Bombolone

Filled with Nutella

### 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 Sardinian tomatoes, basil, oregano and sourdough crostini

#### Calamari fritti

Fried southern calamari served with lemon mayonnaise

#### Daily crudo

Market fish crudo of the day, served with citrus and herb dressing

#### Gamberoni

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

#### Risotto alla Nerano

Alessandro's signature aged carmaroli risotto, with zucchini, basil and provolone

#### Busiate alla puttanesca di tonno

Traditional Neapolitan busiate pasta with Yellowfin tuna, cherry tomatoes, capers & olives  
.....

#### 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  
Ormezzio Pale Ale

#### sparkling wine

Prosecco di Valdobbiadene 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  
Ormezzio Pale Ale

#### 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