

CHIOSCO

BY ORMEGGIO

Functions, parties, and events



The Jetty, D'Albora Marina The Spit, Spit Rd, Mosman NSW 2088
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Group Bookings

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 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. 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.

You are in expert hands:

About Chef and Restaurateur Alessandro Pavoni



Alessandro worked all over the world before arriving in Australia in 2002. He assumed the role of Executive Chef at Park Hyatt Sydney in 2005 prior to opening Ormeggio in 2009. He shot to national fame when appearing in Australia's most loved cooking show, MasterChef. In 2015 "A Lombardian Cookbook" was released, showcasing the traditional recipes and flavours of his Italian home. In 2016 he was a finalist the Sydney Morning Herald Good Food Chef of the year. Alessandro cares deeply about helping and educating others and sees this as a central part of his role of Chef and Restaurateur. The development and nurturing of young talent and enthusiasm, together with offering opportunity to the 'next generation' is something that Alessandro believes very strongly in. He also regularly delivers cooking classes around Sydney and hosts regional boutique tours of Italy. He is an Ambassador for Heart Research Australia who he credits with saving his life (twice!). Ormeggio holds two chef hats and is consistently recognised as one of Australia's top contemporary Italian restaurants, his latest venture a'Mare (Crown Sydney) is a glamorous and classic Italian fine-diner, and Chiosco is his all time favourite seaside Italian Trattoria. We know you'll love it as much as he does!

Sample Feast Menus

*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

\$79pp

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

Premium Sharing feast

\$99pp

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 & 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

Ultimate Sharing feast

\$120pp

Olive

Mixed marinated Italian olives

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 & porcini mushrooms

Orecchiette alla Barese

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

Fiorentina

Riverina t-bone MB 2+ with salsa verde
Sautéed silverbeet with black olives, anchovies & toasted pine nuts
Rosemary roasted potatoes

Bombolone

Filled with Nutella

Tiramisu





Canape reception \$95pp

*Canape menus are only available for guests opting for exclusive use of the full venue.

HOT/COLD – Choose 4

- Sydney rock oyster with mignonette dressing
- Rosemary focaccia with extra virgin olive oil
- Bruschetta with tomato and stracciatella cheese
- Parmigiano pieces, drizzled with balsamic vinegar & honey
- Baccalà mantecato, sourdough crostino
- Calamari fritti, lemon mayonnaise
- Beef Arrosticini
- Gamberoni with salmoriglio dressing
- Arancini with mushroom & mozzarella

SUBSTANTIAL – Choose 2

- Risotto ai funghi – Aged carnaroli risotto with taleggio cream, sautéed Swiss brown & porcini mushrooms
- Orecchiette alla Barese – Traditional Pugliese orecchiette pasta with broccoli cream, Vannella stracciatella, anchovy fillets & anchovy breadcrumb
- Fregola vongole e bottarga – Sardinian fregola, vongole and bottarga
- Pork cutlet Milanese – rocket and grana

DESSERT – Choose 2

- Bombolone filled with nutella
- Cannoli siciliani – cannoli with lemon ricotta and pistachio
- Tiramisu – Chiosco's traditional homemade Tiramisu

Children's Package (under 12yo) \$25pp

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

Beverages

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

Something Sweet Before You Leave

"Italian Digestivo" Limoncello \$13.50pp

BYO

BYO (wine only) individually charged @ \$16 per bottle

BYO All Included Package \$36pp

Unlimited still and sparkling water, soft drinks, juice, tea and coffee, and all BYO wine charges.

Beverage Packages

All beverage Packages include:

Non-alcoholic Still & sparkling water, juice, soft drinks, coffee & tea

		2 hour duration	4 hour duration
Tier 1 Beverage Package:			
Sparkling wine	Prosecco DOC Extra Dry – Il Follo	\$65 pp	\$80 pp
White wine	Vermentino di Sardegna DOC 'Pendras' 2020 Cantine Di Dolianova		
Red wine	Cannonau di Sardegna DOC 'Azenas' 2020 Cantine di Dolianova		
Beer	Peroni Light, Ormezzio Pilsner		

Tier 2 Beverage Package:

Sparkling wine	Prosecco di Valdobbiadene DOCG brut 2020 – Angelo Bortolin	\$80 pp	\$95 pp
White wine	Alto Adige Pinot Grigio 2021 – Colterenzio		
Red wine	Chianti DOCG Bernardino 2020 – Fattoria La Striscia		
Beer	Peroni Light, Ormezzio Pilsner, Ormezzio Pale Ale		

Tier 3 Beverage Package:

Sparkling wine	Franciacorta DOCG Brut – 2017 Santus	\$95 pp	\$110 pp
White wine	Marche Bianco IGT 'Vigna di Gino' 2021– Fattoria San Lorenzo		
Red wine	Langhe Dolcetto DOC 2019 – Anna Maria Abbona		
Beer	Peroni Light, Ormezzio Pilsner, Ormezzio Pale Ale		





General information and Terms & Conditions

Exclusive and semi-exclusive **function times**:

Lunch 12:00pm to 4:00pm or Dinner 6:00pm to 10:00pm

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

We also have the ability to cater to a **semi-exclusive events**. Our semi-exclusive areas are defined by greenery dividers with tables removed to give you a greater sense of space. Please enquire for the most suitable space for your group.

Prices shown include GST. For semi-exclusive and exclusive bookings, a 10% service charge is applied to the final function total. A 16% surcharge is applied to the final bill for bookings on Sunday. This amount does not contribute to the minimum spend requirement. An additional 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 is a licensed premise and enforces their policy of **responsible service of alcohol** and as such reserves the right to refuse any guest service of alcohol according to their discretion. 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. Menu and beverage selection must be confirmed in writing 14 days prior to your booking date. BYO (bottled wine only) is permitted. Corkage charge is \$16 per bottle based on standard 750ml bottle. BYO beer or spirits are not permitted. If you wish to bring a cake for your event, please note a cake serving fee of \$5.50 per person applies.

See something you like, **or want to talk further about tailoring your events especially for you?** That's what we are here for, please speak to your Events Coordinator.

Maximum Guest Numbers

The Western semi exclusive area (half section) can accommodate up to a maximum of 23 guests.

The Western semi exclusive area (full section) can accommodate up to a maximum of 42 guests.

The entire venue can accommodate a maximum of 90 guests seated or 100 guests for a canapé/cocktail style function.

Confirmation and cancellation policies

To confirm the booking	<p>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. To confirm exclusive/ semi exclusive use of the venue we require a deposit of \$1000. For exclusive events a second \$1000 deposit is required 3 months prior to the event.</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 remittance to groups@chiosco.com.au Name: Ormeggio Pty Ltd BSB: 082-356 ACC: 73 116 2492</p>
Cancellation more than 6 weeks prior	Bookings cancelled up to 6 weeks prior to the event will receive a full refund less a \$250 administration fee.
Cancellation between 6 and 2 weeks prior	Bookings cancelled between 6 weeks prior and 2 weeks prior to the event will receive a full refund less a \$1,000 administration fee.
Confirmation 3 weeks prior	All final details, guest numbers, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.
Full prepayment 2 weeks prior	We require all functions to be paid in full 2 weeks before the function date. Payments can be made by cheque, cash, EFT or credit card (credit card payments incur a 1.65% fee, EFTPOS payments incur a 0.55% transaction fee).
Cancellation within 2 weeks	Bookings cancelled within 2 weeks of the event date incur loss of full payments to date.
Transfer of date of function between 2 weeks and 72 hours prior	Bookings transferred between 2 weeks and 72 hours of the event will retain the payments to date for the future event, less food charges ordered for event (based off the runsheet).
Transfer of date within 72 hours prior	Bookings transferred within 72 hours of the event date incur loss of full payments to date.
Final confirmation	Chiosco by Ormeggio reserves the right to cancel any exclusive or semi-exclusive function if full payment is not received 2 weeks prior to the event.

Chiosco Booking form

Booking name			
Occasion			
Contact person			
Contact number			
Contact email			
Date of event	Time of event:		
Number of guests	Adults: Under 18 years: Under 12 years:		
Menu selection	<input type="checkbox"/> Chef's Sharing Feast menu @ \$79pp <input type="checkbox"/> Premium Sharing Feast menu @ \$99pp <input type="checkbox"/> Ultimate Sharing Feast @ \$120pp <input type="checkbox"/> Canape reception @ \$95pp <input type="checkbox"/> Children's Set Menu @ \$25pp <i>* Canapes menu available for exclusive events, please contact your events coordinator to discuss</i>		
Additional dishes	<input type="checkbox"/> Sydney rock oysters: _____ x @ \$7ea <input type="checkbox"/> Antipasto platter: selection of cured meats, marinated vegetables, Parmigiano Reggiano @ \$15pp <input type="checkbox"/> Tomato salad: Selection of tomatoes served with rocket & pine nuts _____ x portions @ \$18ea <input type="checkbox"/> Carciofi fritti: Fried artichokes with mint, Roman style _____ x portions @ \$16ea <input type="checkbox"/> Chips: _____ x portions @ \$13ea <input type="checkbox"/> Cheese platter: chef's selection of cheese with condiments @ \$15pp		
Cake	<input type="checkbox"/> BYO Cake @ \$5.50pp <input type="checkbox"/> Tiramisù cake (to substitute the desserts on chosen menu at no additional charge) <input type="checkbox"/> Tiramisù cake (in addition to desserts on chosen menu – \$16 per person, minimum 4 pax)		
Dietary requirements			
Beverage	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> Cocktail on arrival: <input type="checkbox"/> Aperol Spritz \$19pp Beverage Package: <input type="checkbox"/> Tier One <input type="checkbox"/> Tier Two <input type="checkbox"/> Tier Three <input type="checkbox"/> Preselect wine from the wine list (<i>please specify</i>) <input type="checkbox"/> Unlimited still and sparkling water - \$6pp <input type="checkbox"/> Pre-selected beverages with a bar tab BYO options: <input type="checkbox"/> BYO wine @ \$16/bottle of wine <input type="checkbox"/> BYO beverage package @ \$36pp </td> <td style="width: 50%; vertical-align: top;"> To finish: <input type="checkbox"/> 'Italian Digestivo' Limoncello \$13.50pp <input type="checkbox"/> Tea or Coffee \$4.50 </td> </tr> </table>	Cocktail on arrival: <input type="checkbox"/> Aperol Spritz \$19pp Beverage Package: <input type="checkbox"/> Tier One <input type="checkbox"/> Tier Two <input type="checkbox"/> Tier Three <input type="checkbox"/> Preselect wine from the wine list (<i>please specify</i>) <input type="checkbox"/> Unlimited still and sparkling water - \$6pp <input type="checkbox"/> Pre-selected beverages with a bar tab BYO options: <input type="checkbox"/> BYO wine @ \$16/bottle of wine <input type="checkbox"/> BYO beverage package @ \$36pp	To finish: <input type="checkbox"/> 'Italian Digestivo' Limoncello \$13.50pp <input type="checkbox"/> Tea or Coffee \$4.50
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