

# CHIOSCO

BY ORMEGGIO

Functions, parties, and events





## 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

\$75pp

#### Pane

Organic sourdough – extra virgin olive oil

#### Burrata

Vannella burrata cheese – artichokes 'alla romana' – mint

#### Calamari fritti

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

### Premium Sharing feast

\$90pp

#### 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

### Ultimate Sharing feast

\$120pp

#### Olive

Mixed marinated Italian olives

#### 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

#### Rigatoni carbonara

Rigatoni – egg – guanciale – pecorino

#### Fiorentina

T-bone Fiorentina steak – salsa verde

*Served with*

Sautéed Brussels sprouts – Hollandaise sauce

#### Zucca

Roasted pumpkin – pecorino Romano

#### Bombolone – Nutella

#### Tiramisu





## Canape package \$90pp

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

### HOT/COLD – Choose 4

Sydney rock oyster – mignonette dressing

Rosemary focaccia – extra virgin olive oil

Cetara Sicilian anchovies – butter – crostini

Baccala fritto, herb mayo

Calamari fritti, lemon mayo

Arrosticini – beef – chicken – cherry tomatoes – capsicum

Gamberoni – salmoriglio dressing

Arancini – mushroom – mozzarella

### SUBSTANTIAL – Choose 2

Risotto – prawns – zucchini – saffron

Rigatoni carbonara – egg – guanciale – pecorino

Gnocchi al cinghiale – wild boar ragout – truffle pecorino

Pork cutlet Milanese

### DESSERT – Choose 2

Bombolone filled with nutella

Bigne al pistacchio

Tiramisu

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

### 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

## Beverages

### "Italian Aperitivo" Welcome Drinks on Arrival \$19pp

Aperol Spritz OR Peach Bellini OR Chiosco's Pink Grapefruit Margarita

### Something Sweet Before You Leave

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

## BYO

**BYO (wine only) Individually charged @ \$15 per bottle**

**BYO All Included Package \$35.5pp**

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

## Beverage Packages

**All beverage Packages include:**

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

Beer                      Peroni Leggera, Ormezzio Pilsner

		2 hour duration	4 hour duration
<b>Tier 1 Beverage Package:</b>			
Sparkling wine	Prosecco DOC Extra Dry – Il Follo	\$60 pp	\$75 pp
White wine	Vermentino di Sardegna DOC 'Pendras' 2018 Cantine Di Dolianova		
Red wine	Cannonau di Sardegna DOC 'Azenas' 2017 Cantine di Dolianova		
<b>Tier 2 Beverage Package:</b>			
Sparkling wine	Prosecco di Valdobbiadene DOCG brut 2019 – Angelo Bortolin	\$75 pp	\$90 pp
White wine	Alto Adige Pinot Grigio 2019 – Colterenzio		
Red wine	Chianti DOCG Bernardino 2018 – Fattoria La Striscia		
<b>Tier 3 Beverage Package:</b>			
Sparkling wine	Franciacorta DOCG Brut – 2017 Santus	\$90 pp	\$105 pp
White wine	Verdicchio dei Castelli di Jesi doc 'Di Gino 2019 Fattoria San Lorenzo'		
Red wine.	Rosso Piceno DOC 'Gino' 2017 Fattoria San Lorenzo (sangiovese)		





## General information / T&C

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.

The maximum **capacity** for exclusive events at Chiosco is 90 guests seated or 100 guests standing.

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. An 8% service charge will be added to the final bill at the time of final payment (not included in the minimum spend). A 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.

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.

## 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. This is non-refundable for cancellations within 28 days of the booking date:</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 <a href="mailto:groups@chiosco.com.au">groups@chiosco.com.au</a></p> <p>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, 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	<p>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.</p> <p>Final menus, dietary requirements and numbers are due 7 days prior.</p>
Government mandated restrictions	<p>If there are Government restrictions that limit the number of guests who can attend an event, and those numbers are lower than the numbers in the event run sheet, you will have the option to: a) proceed with the event with less guests, you will be billed for the lower numbers without any additional fees. Changes to menus and the allocated function space may apply; or b) postpone the event to an agreed alternative date (should the cancellation occur within 5 days of the event, then you are liable to cover the cost of 30% of the food charges ordered for the event; should the cancellation occur within 48 hours of the event, you are liable to cover the full cost of the food ordered for the event). Where there is an event outside Chiosco's reasonable control which affects our delivery of services, we will refund all payments (less any reasonable costs incurred by Chiosco in relation to this event). Should the cancellation occur within 5 days of the event, then you are liable to cover the cost of 30% of the food charges ordered for the event.</p> <p>Charges are based on menu pricing and the last confirmed number of guests. This charge will be reduced further if Chiosco is able to utilise the food for another event.</p>

