

CHIOSCO

BY ORMEGGIO

Functions, parties, and events



The Jetty, D'Albora Marina The Spit, Spit Rd, Mosman NSW 2088
02 9046 7333 | groups@chiosco.com.au | www.chiosco.com.au



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

\$89pp

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Mozzarella

Buffalo mozzarella, pickled confit mushrooms, basil leaves

Vitello Tonnato

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

.....

Busiate Vongole e Bottarga

Busiate pasta cooked in clam stock, sauteed vongole, grated Pilu bottarga, lemon zest

Pollo

Grilled half chicken, spicy diavola sauce, confit sundried tomato, paprika oil, rosemary, grilled lemon

Served with rocket, Grana Padano, balsamic dressing

.....

Tiramisu

Chiosco's traditional homemade Tiramisu

Premium Sharing feast

\$109pp

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Calamari Fritti

Fried southern calamari served with lemon mayonnaise

Crudo

Kingfish crudo, citrus dressing, capers, green chilli, bronze fennel

Malanzana Crostino

Grilled eggplant and confit sun-dried tomato crostini, grated cheddar (1pc)

.....

Busiate Zafferano con Gamberi

Busiate pasta, Vannamei prawns, Grana Padano cheese & saffron sauce, parsley & lemon gremolata

Maiale

Grilled pork cutlet, green & black peppercorn sauce, fried sage

Served with gem cos lettuce, radicchio & witlof tossed in lemon dressing

.....

Tiramisu

Chiosco's traditional homemade Tiramisu

Crema Catalana

Traditional Sardinian caramelised vanilla custard

Ultimate Sharing feast

\$129pp

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Vitello Tonnato

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

Mozzarella

Buffalo mozzarella, pickled confit mushrooms, basil leaves

Gamberoni

Chiosco's signature grilled SA king prawns with basil pesto, lemon emulsion, fried shallots

.....

Busiate Zafferano con Gamberi

Busiate pasta, Vannamei prawns, Grana Padano cheese & saffron sauce, parsley & lemon gremolata

Scotch Fillet

Wagyu Cross Kidman MB 6+, pasture fed, with salsa verde

Served with gem cos lettuce, radicchio & witlof tossed in lemon dressing

.....

Tiramisu

Chiosco's traditional homemade Tiramisu

Torta della Nonna

Shortcrust pastry tart filled with cow's ricotta & Amarena cherry topped with Fior di Latte gelato





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

- Busiate alla Nerano – Busiate, zucchini, basil, Provolone Valdapana DOP
- Paccheri con ragù – Paccheri, wagyu shin ragù, herb pangrattato
- 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) \$30pp

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

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

		Single Seating	Double Seating
Tier 1 Beverage Package:		\$70pp	\$95pp
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 Sibiliana 'Sensale' Nero d'Avola, Sicilia		
Tier 2 Beverage Package:		\$90pp	\$110pp
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 3 Beverage Package:		\$110pp	\$155pp
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 2)	2022 St. Michael-Eppan – Alto Adige DOC Fallwind Pinot Grigio - Trentino-Alto Adige 2022 Canoso – Soave Classico DOC 'Fonte' Garganega – Veneto 2023 Kumeu River 'Estate' Chardonnay - Auckland New Zealand 2023 Fattoria San Lorenzo – Marche Bianco IGT 'Vigna di Gino' Verdicchio – Marche		
Rose	2022 Château Barbe Belle 'Fleuri' Rosè, Provence, France		
Red wine (pick 2)	2021 Giovanni Manzone 'Il Crutin' Langhe Nebbiolo – Piemonte 2023 Even Keel Pinot Noir - Mornington Peninsula, Victoria 2021 Varvaglione – Salento IGT Appassimento 'Paralupi' Primitivo – Puglia 2021 Robert Stein – 'Reserve' Cabernet Sauvignon - Mudgee, NSW		

BYO

BYO (wine only) individually charged \$20 per bottle

BYO All Included Package \$42pp

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



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. 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 \$20 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.

