

A close-up photograph of a hand holding a white ceramic plate. The plate features a portion of yellow risotto, garnished with finely chopped green herbs and small pieces of green vegetables. The background is softly blurred, showing more of the dish and greenery.

ORMEGGIO

Catering & Events



The Ormeggio Group Catering

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Thank you for considering The Ormeggio Group for your upcoming catering and event needs. Renowned Chef Alessandro Pavoni and his talented team of Chefs across two venues offer a range of catering options to suit all needs, and are also happy to tailor a package to meet specific requirements.

Awarded with two Chef Hats in Sydney Morning Herald's Good Food Guide, Alessandro and the Ormeggio team set the standards high when it comes to food and service.

Alessandro and his team of Chefs have created catering options for corporate meetings, take away platters, grazing tables, cocktail events, fully serviced large groups, and intimate dinner parties at home.

Contact us for a quote or to enquire about tailoring a package to suit your needs.



Food stations

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Our take home food stations make perfect grazing tables for your guests to help themselves to (min order \$250, not including delivery) or have our staff come and do the work for you

OPTIONAL SERVICE HIRE

Food Station and Canapé menu options can be fully serviced this includes delivery, set up, food service, and of course clean up, for the duration of your event.

This is at an additional charge based on the amount of staff and time required. Staff are available 7 days a week, for a minimum of 4 hours, charged at the following rates:

Managers at \$60 p/h

Waiters at \$40 p/h

Chefs \$55 p/h

Kitchen hands \$38 p/h

Delivery \$POA

Weekend loading may apply for staff required on Saturday or Sunday



ANTIPASTI STATION

\$19 per person (min. 10 guests)

Bread basket selection:

Homemade rosemary focaccia

Sardinian flatbread

Grissini

Cured meat selection

Beetroot and cream cheese dip

Cannellini bean and rosemary dip

Heirloom tomato – buffalo mozzarella – basil salad

Marinated grilled eggplant – zucchini – capsicum – mint

Mixed marinated olives



PREMIUM SEAFOOD STATION

\$36 per person (min. 20 guests)

1 of each item per person

Freshly shucked Sydney rock oysters – white balsamic – shallots

King prawns – cocktail sauce

Blue swimmer crab – herb mayonnaise – baby cos lettuce

Tasmanian black mussels – raw vegetable salad

Smoked salmon – salmon roe – cream cheese – chives – blinis

Savoury tart of ocean trout – tomato – cucumber – celery – pickled red onion



Food stations

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continued



CHEESE STATION

\$16 per person (min. 10 guests)

Italian cheese selection:
Parmigiano-Reggiano (36 months aged cow milk)
Gorgonzola dolce (blue, cow milk)
Taleggio (washed rind cow milk)

Homemade rosemary focaccia

Lavosh

Grissini

Chutneys

Dried and fresh seasonal fruits



PAELLA STATION

\$30 per person (min. 20 guests) + Chef

*Available in:

Valenciana:

Chicken – pork ribs – green beans – capsicum

Seafood:

Calamari – prawns – mussels – clams – capsicum

Vegetarian:

Cauliflower – broccoli – zucchini – capsicum – green beans

* Must be prepared at the event by one of our chefs



DESSERT STATION

\$16 per person (min. 10 guests)

Vanilla pannacotta – red berries compote – mascarpone crumble

Our famous Bomboloni – Nutella

Homemade Tiramisu

Cannoli – ricotta – pistachio

Seasonal fruit platter

Food stations

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continued

ROAST STATION

\$40 per person (min. 20 guests)

Choose two from the following:

Whole lamb shoulder - lamb jus glaze - fresh herbs

Porchetta: traditional roman rolled pork belly, rosemary, pepper, salt, garlic

Red wine marinated flank

Charcoal flat chicken alla diavola

Chicken cacciatore; capsicum – sage – cherry tomato – capers – olives – parsley

Traditional eggplant parmigiana

Lasagne; beef bolognaise

Selection of breads

Choice of 3 sides

UPGRADES TO ROAST STATION

Spiedo Bresciano - +\$18pp
Brescian slow-cooked spit roast of: pork neck, duck, quail, pork ribs, sage, pancetta, slow cooked, basted with butter and sage

Whole lamb – +\$18pp

Whole pig – +\$18pp

Whole market fish (steamed or BBQ) – +\$8.50pp

Upgrading to a spit roast will replace both roast options on your roast station.

Outside space is required for spit roasts.
1 chef is included in this upgrade for a 5 hour duration to cook onsite

SIDES STATION

Choice of 2 sides \$13 per person (min. 10 guests)

Potato salad

Roasted rosemary potato

Potato gratin

Roasted pumpkin – almonds – honey

Mixed seasonal greens

Rocket – pear – parmesan

Mixed salad: tomato – Spanish onions – cos lettuce

Patata brava – paprika – aioli

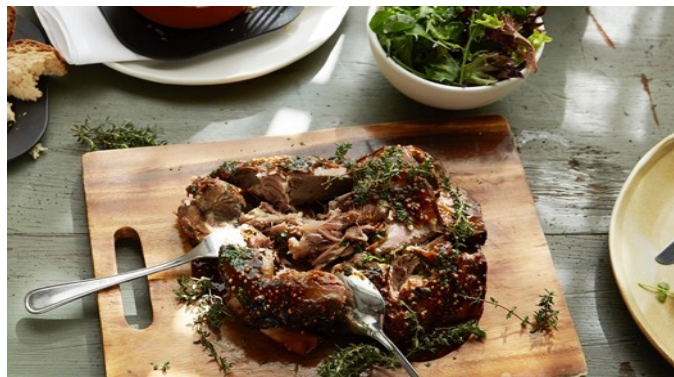
Corn on the cob – pecorino – paprika

Caprese salad

Quinoa and roasted vegetable salad

Marinated grilled eggplant – zucchini – capsicum – mint

Sicilian cous cous salad: raisin – almonds – marinated vegetables – herbs



Canapé platters

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Order a canapé platter to take away and self-serve
or have our staff come and do the work for you

COLD

\$4.5 per piece (min. 20 pieces)

Freshly shucked Sydney rock oysters – white balsamic – shallots

Blue swimmer crab – herb mayonnaise – baby cos lettuce

Smoked salmon blinis – salmon roe – cream cheese – chives

Savoury tart of ocean trout – tomato – cucumber – celery – pickled red onion

Red capsicum and goat cheese tart

Sourdough bruschetta – heirloom tomato – stracciatella cheese

Chicken liver pate – sourdough crostini – caramelised onion – parsley

Beef tartare – tuna mayonnaise – sourdough crostini – chives



HOT

\$5.5 per piece (min. 20 pieces)

Baby octopus skewers – salsa verde

Scallops – green peas – pea shoots

Zucchini flowers filled with prawns and goat cheese

BBQ corn on cob – pecorino cheese – paprika

Eggplant involtino – san Marzano tomato – ricotta – mozzarella – basil

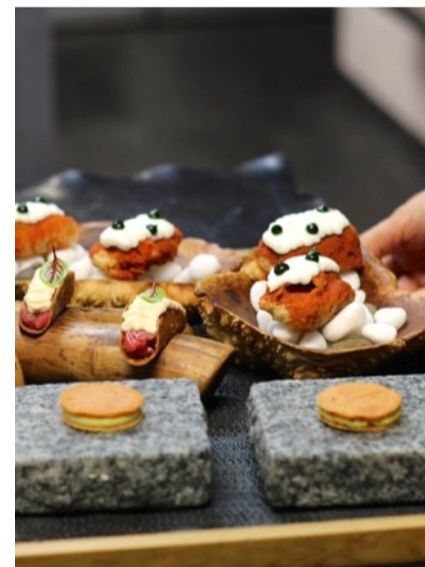
Arancini – oxtail ragout – mozzarella

BBQ Lamb skewers – salsa verde

Chicken wings 'alla diavola' – paprika mayonnaise

Free range pork belly – pickled apple

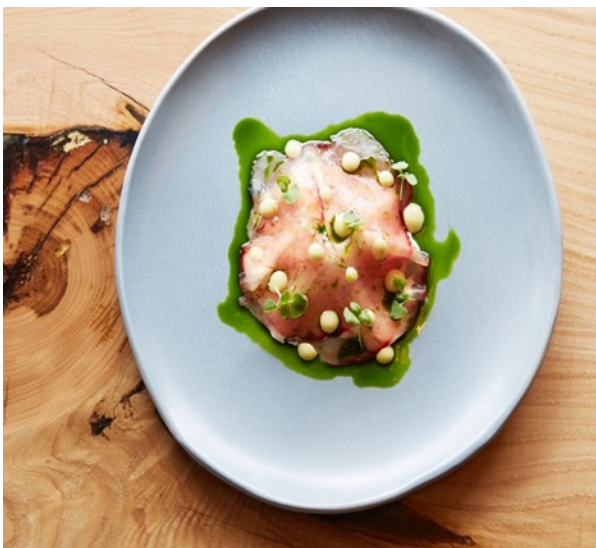
BBQ wagyu beef skewers – black garlic emulsion



Canapé platters

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Order a canapé platter to take away and self-serve or have our staff come and do the work for you



SUBSTANTIAL

\$10 per piece (min. 20 pieces)

Risotto – pumpkin – gorgonzola

Potato gnocchi – oxtail ragout

Orecchiette – bottarga – prawns

Fish and chips – tartare sauce

Mini wagyu beef cheeseburgers – beetroot – lettuce

Lasagne – beef bolognaise

Canneloni – ricotta – spinach

Pasta al forno

Crespelle – mushroom

DESSERT

\$5 per piece (min. 20 pieces)

Mini gelato waffle cones

Tiramisu

Vanilla pannacotta – red berry compote – mascarpone crumble

Mini Cheesecake – fruit jam

Bomboloni filled with Nutella

Chocolate mousse – chocolate crumble – hazelnut

Lemon tart

Homemade gelato, seasonal flavours

Sit Down Menu

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Choose either a 2 or 3 course menu.
Both menus come served with fresh homemade bread, olive oil and whipped ricotta and one side dish with the main course.

2 courses with 2 canapés @ \$75pp

3 courses with 2 canapés @ \$85pp

(Minimum 10 guests)

For alternate serve courses an additional \$5 per person per course applies.
Additional canapés can be purchased per piece. Additional sides will be charged at \$4pp.
We can also custom design a menu to suit your event, including a reduced a la carte menu option.
Please contact us for more information and pricing.



ENTRÉE

Kingfish crudo – avocado – stracciatella – herbs – lime

Ocean trout “alla catalana”

King prawns and pancetta – tomato jam – parsley

Tomato tart; fresh tomato – puff pastry – grainy mustard

Buffalo mozzarella – heirloom tomato – basil oil – basil leaves

Potato gnocchi – mushroom – goats cheese

Veal tonnato – tuna mayonnaise – radish

Prosciutto di parma – rocket – parmesan – carasau

MAIN

King prawn orecchiette – cherry tomato – bottarga – basil

Crispy skin Ocean trout – portobello mushroom – chives

Snapper fillet – capers – Ligurian olives – cherry tomato

Wood fired eggplant – smoked cheddar – San Marzano tomato – mint

Chicken cacciatore; capsicum – sage – cherry tomatoes –
capers – olives – parsley

Pavoni's chicken parmigiana; chicken breast – san Marzano tomato – buffalo
mozzarella – basil

Risotto – beetroot – gorgonzola

Pancetta wrapped free range chicken breast – cannellini beans – sage

Lamb shoulder – salsa verde – goats yoghurt – mint

Angus beef flank tagliata – caramelised onion – rocket

Roman style porchetta – red cabbage salad – salsa verde

Sit Down Menu

Continued



SIDES

- Roasted rosemary potato
- Potato gratin
- Roasted pumpkin – almonds – honey
- Mixed seasonal greens
- Rocket – pear – parmesan
- Mixed salad : tomato, Spanish onions, cos lettuce
- Corn on cob – pecorino – paprika

DESSERT

- Tiramisu
- Vanilla pannacotta – red berry compote – mascarpone crumble
- Mini cheesecake – fruit jam
- Bomboloni filled with nutella
- Chocolate mousse – chocolate crumble – mango jam
- Lemon tart
- Homemade gelato (seasonal flavours available)

BEVERAGE PACKAGES

Ormeaggio Pty Ltd is able to cater your event using their Catering Liquor Licence. Please note usual RSA legislation applies and a Manager must be engaged to supervise at your event. We do not provide the glassware, this is the clients responsibility.

4.5 Hour Beverage packages are available:
Tier 1 \$60pp
Tier 2 \$75pp
Tier 3 \$90pp

Packages include beer, wine, and soft drinks.
Just speak to us for more details.



Alessandro in your home

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Alessandro Pavoni will come to your home to prepare an exclusive dinner. He will bring a Chef and a waiter from Ormeggio, so all you need to do is sit back and enjoy the food with your guests.



This is a rare opportunity to meet one of Sydney's finest chefs as he shares tips learned from his 25 year career spanning the world, including Michelin restaurants in France and Italy.

The charismatic Alessandro Pavoni has opened Australia's eyes to the breadth of regional Italian food. And the glories of a true risotto. He trained in Brescia but has worked in Michelin-starred establishments such as la Rotonde in France and Villa Fiordaliso on Lake Garda as well as other awarded venues around the world. After moving to Australia in 2002, and learning English he was the Park Hyatt Sydney's Executive Chef from 2005-2009 when he stepped out on his own to great acclaim.

Opening the beautiful waterside restaurant Ormeggio in 2009 and gaining a national profile thanks to appearances on television reality cooking show, MasterChef, and festivals such as Noosa's acclaimed Food and Wine Festival has provided him with the perfect platform to express the finer points of the cooking of Lombardy, his home region. He is also one of the few Australian chefs exploring the cutting-edge of contemporary Italian cuisine.

The experience will include:

- Canapés and introductions
- Risotto cooking demonstration from Sydney's risotto master
- Three course meal including dessert



Ormeggio Catering Example Scenarios

We've created some real life examples of our catering packages and pricing.

	ON A BUDGET	WITH SOME HELP	INDULGENT EXPERIENCE
20 guests	<p>Take home some of our food station options to assemble yourself and supplement your own BBQ with an impressive spread!</p> <p>Antipasti station @ \$19pp = \$380 Cheese station @ \$16pp = \$320 Sides station @ \$13pp = \$260</p> <p>* Total - \$960 / \$48pp</p>	<p>Hire some of our staff to prepare and serve the food!</p> <p>40 x cold canapé @ \$4.5ea = \$180 40 x hot canapé @ \$5.5ea = \$220 Premium seafood station @ \$36pp = \$720 Dessert station @ \$16pp = \$320 2 x chef @ \$55p/h = \$550 1 x waiter @ \$40p/h = \$200</p> <p>* Total \$2190 / \$109.50pp</p>	<p>Let us into your home to host a fully staffed dinner party with your personal Chef</p> <p>3 course meal @ \$85pp = \$1700 2 x chef @ \$55p/h = \$550 2 x waiter @ \$40p/h = \$400</p> <p>*Total \$2650 / \$132.50pp</p> <p>For a more memorable experience you can request chef Alessandro Pavoni himself to cook for you +\$2000</p>
50 guests	<p>Pick up some take away platters to serve at your event</p> <p>Antipasti station @ \$19pp = \$950 Premium seafood station @ \$36pp = \$1800 Dessert station @ \$16pp = \$800</p> <p>* Total = \$3550 / \$71pp</p>	<p>Let us serve your guests and take care of the clean up!</p> <p>100 x cold canapé @ \$4.5ea = \$450 100 x hot canapé @ \$5.5ea = \$550 Paella station @ \$30pp = \$1500 Chef Victor Moya cooking for you = \$1500 100 x dessert canapés @ \$5ea = \$500 2 x chef @ \$55p/h = \$550 2 x waiter @ \$40p/h = \$400 1 x kitchen hand @ \$38p/h = \$190</p> <p>* Total = \$5640 / \$112.80pp</p>	<p>Host a seated event with table service and a beverage package</p> <p>3 courses + 2 canapés @ \$85pp = \$4250 Tier 3 beverage package @ \$90pp = \$4500 1 x manager @ \$60p/h = \$300 3 x chef @ \$55p/h = \$825 3 x waiter @ \$40p/h = \$600 1 x kitchen hand @ \$38p/h = \$190</p> <p>* Total = \$10,665 / \$213.30pp</p>
100 guests	<p>Impress your guests by assembling your own food stations</p> <p>Antipasti station @ \$19pp = \$1900 Premium seafood station @ \$36pp = \$3600 Cheese station @ \$19pp = \$1900</p> <p>* Total = \$7400 / \$74pp</p>	<p>Let us host a cocktail party for you and your guests!</p> <p>200 x cold canapé @ \$4.5ea = \$900 200 x hot canapé @ \$5.5ea = \$1100 Roast station @ \$40pp = \$4000 200 x dessert canapés @ \$5ea = \$1000 1 x manager @ \$60p/h = \$300 4 x chef @ \$55p/h = \$1100 4 x waiter @ \$40p/h = \$800 2 x kitchen hand @ \$38p/h = \$380</p> <p>* Total = \$9580 / \$95.80pp</p>	<p>Throw a memorable event for your guests that is fully serviced</p> <p>3 courses + 2 canapés @ \$85pp = \$8500 Tier 3 beverage package @ \$90pp = \$9000 1 x manager @ \$60p/h x 4 hours = \$300 6 x chef @ \$55p/h = \$1650 5 x waiter @ \$40p/h = \$1000 2 x kitchen hand @ \$38p/h = \$380</p> <p>* Total = \$20,830 / \$208.30pp</p>
<p>*Does not include delivery and travel fee. Does not include crockery, cutlery, etc. Price is an estimate only, actual quote will be provided on application Minimum spends may apply during peak seasons</p>			



Terms and Conditions

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QUOTATION

Once you have discussed your brief, The Ormeggio Group team will draft a quotation for you based on your specific requirements. This written quotation will remain valid for 28 days from date of issue. In the instance that the event brief alters, it may be necessary to review and reissue each quotation.

PRICES

Prices quoted include GST unless otherwise specified.
Any catering held on a public holiday will incur a 15% surcharge

Minimum spends may apply.

CONFIRMATION

The Ormeggio Group considers confirmation of the catering upon receipt of these terms and conditions signed and accompanying payment of the requested deposit by the due date specified. Failure to adhere to this procedure may result in The Ormeggio Group being forced to cancel the catering request.

PAYMENT TERMS

A deposit, based on 25% of total quotation costs, is required to confirm your catering.

Full prepayment of all known costs is payable 14 days prior to the event date.

Payment can be made by direct credit (EFT), credit card (1.65% processing fee), debit card (0.55% processing fee), or cash. The Ormeggio Group reserves the right to cancel any catering request where full prepayment has not been received.

CONFIRMATION OF GUEST NUMBERS

Confirmation of final numbers of guests attending your event are required at least 21 working days prior to the booking date and at which point full prepayment will be requested and a tax invoice issued. At this stage prepayment is non refundable should numbers decrease.

Should the number of guests fall outside of our minimum required numbers a service charge will apply up to the minimum required amount.

Children are not included in minimum numbers.

MENUS & BEVERAGES

The Ormeggio Group requires menu and beverage choices at least 21 days prior to your event.

Dietary requirements can be catered for if advised in advance. These should be advised 21 days prior when confirming final numbers.

DELAYS & UNFORSEEN CIRCUMSTANCES

The Ormeggio Group will not be held liable for any delays in or cessation of service due to unforeseen circumstances beyond our control, or issues with venue facilities. This includes but is not limited to interruption of electricity, gas or water supply, industrial disputes, equipment failure, unavailability of foodstuffs, acts of God or any other unforeseen contingency or accident.

Events that run overtime from the agreed timings will incur a service charge, charged per staff member per hour.

Terms and Conditions

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Continued

CANCELLATION

In the instance that you need to cancel your event, the following conditions will apply;

All cancellations must be made in writing.

The deposit less 50% will be refunded if the booking is cancelled 2 months or more prior to the booking date.

Those bookings cancelled within 2 months of the booking date incur loss of full payments to date.

The Ormeggio Group reserves the right to cancel any function if full payment is not received two weeks prior to the event.

VENUE FACILITIES & SPECIFIC REQUIREMENTS

The client is responsible for providing adequate and safe parking and loading areas for catering vehicles. The client will be responsible for any parking fees incurred by The Ormeggio Group. The client must ensure that the venue adequately meets Occupational Health & Safety requirements.

RESPONSIBLE SERVICE OF ALCOHOL/DISORDERLY CONDUCT

Ormeggio Group has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverages to any person who is intoxicated or who may attempt to drive a vehicle and as such The Ormeggio Group reserves the right to refuse service to such person and or request their departure from the premises. It is illegal also to serve beverage to any person less than eighteen years of age and The Ormeggio Group reserves the right to request suitable identification to this end.

The Ormeggio Group will not permit or suffer any riotous, disorderly, offensive, or improper conduct. In the case this this is questioned by the Client, The Ormeggio Group reserves the right to leave the event without a refund.

INDEMNITY

Ormeggio has current public liability insurance. Certificate on request.

STAFFING COST FOR OUTSIDE CATERING

Managers at \$60 p/h

Waiters at \$40 p/h

Chefs \$55 p/h

Kitchen hands \$38 p/h

Minimum hours may apply.

Weekend loading may apply for staff required on Saturday or Sunday.

Special pricing applies if Alessandro Pavoni, or another head chef is requested to be in attendance.

DELIVERY CHARGE

Delivery charges apply if delivery is requested.

Price on application

HIRING

Please note that we do not provide cooking facilities, tables, chairs, linen, crockery, cutlery or glassware etc. If you are after any of these items we would be happy to recommend a hiring company to you.

Terms and Conditions

Continued

CLEANING

The Ormeggio Group staff will perform a light kitchen clean. As the client you are responsible for the Final kitchen clean.

MISCELLANEOUS

The Ormeggio Group reserves the right to charge any additional costs incurred including but not limited to car parking fees, damage to party equipment by event guests, items requested by the Client. This will be communicated to the Client within 7 days of the event.

TAILORING TO YOU

The Ormeggio Group is proud to be a locally owned family business. We are able to tailor our packages to suit you. Please don't hesitate to ask for help in making your event special to you.

