

WEDDINGS AT
ORMEGGIO
AT THE SPIT



D'Albora Marinas The Spit, Spit Rd Mosman NSW 2088

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Ormeggio at The Spit

In the tradition of Italy, we welcome any excuse to socialise over a meal and we truly thank you for considering Ormeggio at The Spit for your special event, be it a corporate function, an engagement, a birthday, a wedding or even just a friendly get-together.

Ormeggio is the Italian word for mooring and when you are in our waterfront location you will understand our choice of name! We are located in d'Albora Marina, literally built over the water.

We are an Italian seafood restaurant with a beautiful cocktail bar centre-stage. All of our tables boast waterfront views and can be used in all weather. Gaze out towards Middle Harbour and enjoy this gorgeous part of the world.

Ormeggio at The Spit offers some of the best Italian cuisine in Australia and is consistently awarded and recognised for this. Each dish has carefully considered elements of simplicity, texture, temperature, and taste. We handpick our suppliers and do extensive research to source the best products that Australia can offer, our pasta is hand crafted each day in our kitchen, our staff are dynamic, passionate, and experienced.

Owned and operated by leading Italian Chef, Alessandro Pavoni, this professional has his dream job – his waterfront restaurant in beautiful Australia, welcoming and wowing guests with his unique cuisine and Italian hospitality. Alessandro, Victor, and team will always go above and beyond to make your event memorable and unique – a benefit of our family run business is our ability to tailor each experience to our guests.

We welcome site viewings so please contact us to arrange a convenient time with one of our team.

Benvenuto, e buon appetito!





Sample Traditional Italian Feast \$170pp

Canapes

Parmesan waffle, stracciatella, oscietra caviar

Salted cod fritters, herb mayonnaise

Antipasto platter (to share)

Wholewheat sourdough – balsamic vinegar – extra virgin olive oil

Salumi platter – prosciutto di parma – salame – bresaola

Pickled marinated capsicum

Caprese salad

Pasta (individually plated)

Please choose 2 from the following (alternate serve):

Risotto – scallops – zucchini – saffron

Mezze maniche – alla amatriciana pork cheek – onion – tomato – pecorino

Potato gnocchi ‘alla norma’ – eggplant – aged ricotta – oregano

Busiate – king prawns – stracciatella

Mains & sides (to share)

Please choose 2 from the following:

Braised beef cheek – parsnip puree

Slow roasted lamb shoulder – garlic – rosemary

Charcoal swordfish – caponata

Grilled barramundi – salmoriglio

Please choose 1 from the following as a side:

Roasted potatoes – rosemary

Soft polenta

All choices receive mixed salad

Dessert (individually plated)

Please choose from 2 from the following (alternate serve):

Vanilla panna cotta – cherry – shortcrust pastry crumble

Cannolo siciliano – ricotta

Tiramisu

Amalfi lemon gelato in a cone, italian meringue

Ormeaggio Classics \$149pp

Ormeaggio's 'Dirty Reggiano' / Parmigiano Reggiano consommé, green pea & mint foam, lime powder

Organic Sourdough, Sydney, NSW / Cultured CopperTree butter

Yellowfin Tuna, South Coast, NSW / Yellowfin tuna *crudo*, trout roe, macadamia & corn ajo blanco,

Rio Vista lemon oil

King Prawns, Mooloolaba, QLD / Carnaroli risotto, king prawns, crème fraîche, finger lime, lime zest

MSC Swordfish, QLD / Charcoal swordfish loin, warm traditional Sicilian caponata, fennel cream, green elk, horseradish

Amalfi Lemon, Griffith, NSW / Amalfi lemon gelato, candied lemon, Italian meringue

A Tribute to Australian Produce \$225pp

Ormeaggio's 'Dirty Reggiano' / Parmigiano Reggiano consommé, green pea & mint foam, lime powder

Blue swimmer Crab, Shark Bay, WA / Brioche, blue swimmer crab, lemon béchamel

Scallop, Abrolhos Islands, WA / Scallop crudo, green apple, cucumber, chilli, crème fraîche, sea grape

Organic Sourdough, Sydney, NSW / Cultured CopperTree butter

Yellowfin Tuna, South Coast, NSW / Yellowfin tuna *crudo*, trout roe, macadamia & corn ajo blanco,

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Ormeaggio Luxury Menu \$330pp

Parmigiano Reggiano consommé, green pea & mint foam, lime powder

Brioche, blue swimmer crab, lemon béchamel

Scallop crudo, green apple, cucumber, chilli, crème fraîche, sea grape

Sea Urchin & Caviar, Parmigiano-Reggiano Vacche Rosse waffle

Organic sourdough, cultured CopperTree butter

Yellowfin tuna *crudo*, trout roe, macadamia & corn ajo blanco, Rio Vista lemon oil

Piadina flat bread, chargrilled octopus, Vannella stracciatella, turnip tops, chilli

Carnaroli risotto, king prawns, crème fraîche, finger lime, lime zest

Charcoal swordfish loin, warm traditional Sicilian caponata, fennel cream, green elk, horseradish

Amalfi lemon gelato, candied lemon, Italian meringue

Looking for a red meat option? Speak to your group booking co-ordinator!

Canape Reception \$139pp

Choose 4 hot/cold & 2 substantial & 2 desserts

Cold

Freshly shucked Sydney rock oysters

Parmigiano-Reggiano Vacche Rosse waffle, Stracciatella, lemon zest

Brioche, blue swimmer crab, lemon béchamel

Vitello tonnato bruschetta

Hot

King prawn skewers, cured pork cheek

Salted cod fritters, herb mayo

Charcoal wagyu – black garlic

Montanara – pizza frita

Substantial

Carnaroli risotto, saffron, scallops

Carnaroli risotto, parmigiano-reggiano, balsamic vinegar

Busiate pasta, king prawns, napoletana sauce, stracciatella

Orecchiette pasta, salsiccia ragu, broccoli, pangrattato

Mezze maniche, beef & pork bolognese

Potato gnocchi alla norma

Dessert

Vanilla panna cotta, shortcrust pastry crumble, cherry

Cannolo siciliano filled with ricotta

Signature Tiramisu

Amalfi lemon gelato in a cone, italian meringue

Looking for something a little extra?

Perfect for a canape function, Ormeccio offers a range of wonderful live stations; a theatrical and interactive addition suitable for any occasion.

Antipasto station: Prosciutto Crudo – Bresola – Salame – Raschiera cheese – Pecorino – Green olives – Focaccia – Flat bread 25pp

Oysters and tuna station 39pp

Risotto station: Parmigiano and aged balsamic vinegar 37pp

Caviar station: Ricotta and brioche – sour-cream – chives MP

Cacio e pepe station: Mezze maniche in traditional, Roman style cheese and pepper sauce 37pp

Cannoli station: Filled with classic ricotta – choice of topping 10pp

Beverage Packages

"Italian Aperitivo" Welcome Aperol Spritz on arrival \$23pp

Vintage not guaranteed. Wines are subject to change without notice due to supply challenges.

		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 (<i>pick 2</i>)	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 Barbeville 'Fleuri' Rosè, Provence, France		
Red wine (<i>pick 2</i>)	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		

Testimonials

Emma & Daniel

Our wedding day was everything we could have wished for and more thanks to the fabulous teams at Chiosco and Ormeggio. Exceptional food and a relaxed, yet elegant, atmosphere was very important to us when planning our wedding. Holding the ceremony at Chiosco and the reception at Ormeggio meant that our guests did not have to travel between venues, and we could relax into the evening. The staff ensured a seamless transition between the two spaces. Leading up to the big day, our events manager was very helpful and easy to deal with and ensured that everything was organised down to the last detail.

On the day, the staff went out of their way to ensure everything was perfect. All our guests raved about the food and service, both of which were outstanding. We could not have been happier!

Myer & Danny

From the moment we stepped foot inside Ormeggio the views stunned us and once we had a taste of the “Ormeggio Experience” you had wone us over and we were assured we had made the right decision to have our wedding reception here.

Our wedding reception was incredible, and we couldn't have dreamt of a better day. Each time we have visited the staff made us feel very welcome like we were part of the family. All our guests mentioned how spectacular the venue was and the food was sensational. Thank you so much for making our wedding day the most magical day.

Ben & Samantha

From the time we started planning our wedding, Ormeggio was the only thing we were immediately sure about for our wedding. The venue is fantastic, with great privacy for your special day as well as a picture-perfect location. The staff are extremely attentive and catered every need we had, including wheelchairs and difficult dietary requirements. All in all, we were looking for a venue that would be memorable for our guests for years to come, and Ormeggio certainly exceeded that expectation.

Hollie & Nic

Nic and I would like to say thank you so much again for helping us organise our wedding! I had the best time, I can't believe it's all over, I want to do it again!!! Amazing restaurant, amazing food, amazing cocktails, amazing set up wow!

Rosa & Tony

It was absolutely joyful to have our ceremony there.

Michelle & Taichi

It was a beautiful day! We and all guests had a great time at Ormeggio. The food and service were superb, thanks to the whole Ormeggio team.

Liana & Bill

All the guests enjoyed the lunch and location and raved about the food and service!

Rachel & Tim

Everyone raved about the food it was magnificent and the reception went perfectly.

Sarah & Michael

We had the most fabulous evening, and the staff and food were absolutely fantastic.

Emma & Tom

We had a very special night - everyone commented that the food was absolutely incredible, and the staff were outstanding, so friendly and really made the night run smoothly.

General Information

Acoustics: Ormeggio at The Spit has provisions for amplified music and dancing, although, as sound travels across the water we must be mindful of our neighbours. Live bands are welcome provided they are acoustic only and not amplified through a sound system. They are required to finish by 10pm. A DJ using amplified music may continue to play until 10:30pm. Amplified music using an iPod through our restaurant speakers may continue playing until the end of your function. All windows and doors must be closed from 10pm, so we ask that speeches and microphone use is completed prior to this time. When creating your floor plan please note acoustic bands and DJ's should be set up on the south side of the restaurant only.

Bump In/Bump out Time: All equipment delivery and set up is permitted from the following times on the day of the event: Lunch functions – 9:00am, Dinner functions – 4:30pm. All equipment must be removed from the venue on the same day by: Lunch functions – 4:30pm, Dinner functions – 10:30pm. Monday/Sunday functions must conclude at 10:00pm (licence requirement).

Responsible Service of Alcohol: Ormeggio at the Spit 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. Ormeggio is a licensed premise and a responsible adult must accompany minors at all times. At no time are minors permitted to consume alcoholic beverages. Beverage service will cease 15 minutes prior to the conclusion of your function.

Pricing & Food Availability: All menus in this brochure are sample menus and may have last minute minimal changes on the day due to the nature of our concept, daily market supply and seasonality. Once your function has been confirmed with a deposit, your pricing will be honoured. A 10% gratuity will be added to the final account (not included in the minimum spend). Functions on a public holiday will incur an additional 15% public holiday surcharge. For children under 12 years, we offer a 3-course menu for \$50 per child. Highchairs are available on request. Service meals can be arranged (e.g., DJ & photographer) for \$50 each. If you wish to bring a cake, please note a cake serving fee of \$5.50 per person applies. Functions not available in conjunction with any other offers, discounts, Entertainment Card, Best Restaurant Gift Card, Gourmet Traveller or Good Food Gift Cards.

Damage Liability & Insurance: Organisers will be held financially responsible for any damage that occurs during their function. While Ormeggio at The Spit takes all necessary care, we accept no responsibility for loss or damaged property, prior to, during, or after the event.

Decorations: Ormeggio does not allow sparklers or candles with exposed flames. Any candles must be contained within a vessel higher than the lit flame (votive). No confetti like decoration is permitted (confetti, rice, rose petals, sand). Any decorations such as flowers, name cards etc. must be set up by yourself or a third-party contractor within the designated bump in times. To avoid damage, no item is to be attached, pinned or glued to the wall surfaces. The guest is responsible for placing any decorations such as name cards or flowers.

Furniture and table layout: Please note for sit-down events of more than 75 guests, tablecloths will be required at a cost of \$4 per person. Should you wish to alter our recommended floor plan, tablecloths may be required at a cost of \$4 per person. Altering the floor plans may also constitute removalist fees of up to \$1000. This fee is in addition to the quoted minimum spend. Tablecloths can also be added by choice if preferred at cost mentioned above.

D'Albora Marinas: We are located in a working marina, and as such, recommend the supervision of children at all times. Smoking is not permitted in our restaurant or throughout D'Albora marinas. If you are arriving by boat/water transport, please let the events coordinator know - we have a private boat berth available for hire.

Parking: Ormeggio suggests parking at the large council car park at the Spit West Reserve. Fees apply until 6pm daily.

Payments, Cancellation & Transfer of Bookings:

Confirming the booking	To secure your preferred date, we will require your credit card details on file and a deposit of \$2,500 is required. This deposit along with this signed booking form/contract are required to be signed and returned to your function coordinator. 3 months prior to your function date, we request a second deposit payment of \$2,500.
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 week 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.

Booking Form

booking name	
occasion	
contact person	
contact number & email	
date of event	
number of guests	Adults: Kids under 12 years:
menu selection <i>Only one menu option to be selected</i>	<input type="checkbox"/> Ormeggio Classics Menu \$149pp <input type="checkbox"/> A Tribute to Australian Produce Menu \$225pp <input type="checkbox"/> Ormeggio Luxury Menu \$330pp <input type="checkbox"/> Traditional Italian Feast \$170pp <input type="checkbox"/> Canapé Reception \$139pp
beverage	Beverage package: <input type="checkbox"/> Tier 1 <input type="checkbox"/> Tier 2 <input type="checkbox"/> Tier 3 <input type="checkbox"/> "Italian Aperitivo" Welcome drinks on arrival \$23 <input type="checkbox"/> Preselect wine from the wine list <input type="checkbox"/> Unlimited still and sparkling water - \$7.50pp <input type="checkbox"/> Bar Tab, nominated amount: \$_____
special requests / dietary requirements	
timings	Lunch <input type="checkbox"/> 11.30am – 3.30pm <input type="checkbox"/> 12pm – 4pm Dinner <input type="checkbox"/> 6pm – 10pm <input type="checkbox"/> 6:30pm – 10:30pm

Terms and conditions

I have read and agree to the terms and conditions and general information provided on the Group Booking Information Package. A 10% service charge applies for all exclusive bookings. Should your booking fall on a public holiday this will have an additional 15% public holiday surcharge.

Name: _____ Date: _____ Signed: _____

CC Details: Credit card number: Security code: Expiry date:

Signed: Please note credit card payments incur a 1.65% transaction fee. EFTPOS incur a 0.55% transaction fee.