

ORMEGGIO

AT THE SPIT

Weddings at Ormeggio





Thank you for considering
Ormeggio at The Spit for your wedding.

Ormeggio at The Spit will help you create an unforgettable wedding,
a wedding you and your guests will
talk about for years to come.

The Ormeggio Experience is an exquisite combination of award
winning cuisine and impeccable service matched with
magnificent views across Middle Harbour.
Arriving by water limousine creates a truly
memorable and unique entrance.

This exceptional contemporary Italian restaurant has been awarded
a prestigious 2 Chefs Hats in the Sydney Morning Herald's Good
Food Guide every year since 2013. Ormeggio is currently rated #44
in Gourmet Traveller's Australia's Top 100 Restaurants.

Executive Chef, Alessandro Pavoni and his team
have designed menus that are true to the Ormeggio experience
revisiting traditional dishes, flavours and ingredients using creative
and modern techniques. They are more than happy to tailor
individual packages for your wedding, whether you choose
formal dining or informal cocktail style.
Ormeggio at The Spit will create a unique wedding day
you will remember for a lifetime.





Package Suggestions

Your dedicated weddings team, alongside Chef Alessandro himself, are more than happy to work with you to customise individual packages for your special day.

All of our packages showcase Ormeggio's award winning cuisine and wine selection, attention to detail and our desire to make your wedding truly memorable.



The Ormeggio Experience

2 chefs choice canapes on arrival.

Sourdough bread for the table.

Four course degustation or alternate service menu.

'Tier 1' beverage package for the duration of the function.

Traditional Italian Feast

2 chefs choice canapes on arrival.

Sourdough bread for the table.

Antipasto platters to share.

Individually plated pasta or risotto.

Shared traditional roast with sides.

Individually plated dessert.

'Tier 1' beverage package for the duration of the function.



Canapé Reception

4 cold/ hot canapes.

2 substantial canapes.

2 dessert canapes.

'Tier 1' beverage package for the duration of the function.



The Ormeggio Experience

SAMPLE MENU

2 Chef's choice canapes
organic sourdough - homemade whipped ricotta

Primi Portata (Entree)

Please choose 2 from the following for alternate serve:

Baccala cappuccino - dutch cream potato - polenta brioche croutons
Ocean trout tartare - pickled onion - horseradish - salmon roe - oyster leaves
Biodynamic veal tartare - tuna emulsion - radish
Kingfish crudo - buttermilk - pumpkin pickle - dill

Seconda Portata (Pasta)

Please choose 1 from the following :

Risotto - king prawns - zucchini - saffron
Mezze maniche – alla amatriciana pork cheek - onion - tomato - pecorino
Potato gnocchi 'alla norma' - eggplant - zucchini - aged ricotta - oregano
Busiate - yellow fin tuna - cherry tomato - marjoram

Terza Portata (Main)

Please choose 2 from the following for alternate serve:

Pan Fired flounder - celeriac - smoked tuna and squid ink sauce - almonds
Mulloway - prosciutto crust - savoy cabbage
Wagyu beef 'all'olio' - tuscan cabbage - black garlic
Charcoal lamb - romesco sauce - silverbeet - rainbow chard
Crackling pork belly - cauliflower puree - mustard dressing - pickled beetroot

Dolci (Dessert)

Please choose 2 from the following for alternate serve:

Coconut pannacotta - pineapple gel - pineapple granite - lemon grass
Carrot - fennel seed gelato - farro - vinegar caramel
Chocolate and hazelnuts caprese - caramel gelato - caramelised hazelnuts
Tiramisù in textures

Traditional Italian Feast

SAMPLE MENU

2 Chef's choice canapes

Antipasto Platter (to share)

Organic sourdough - carta di musica - homemade ricotta

Salumi platter: prosciutto di parma - salame - bresaola

Pickled marinated eggplant - marinated wild mushroom

Caprese salad

Pasta (individually plated)

Please choose 1 from the following:

Risotto - king prawns - zucchini - saffron

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

Potato gnocchi 'alla norma' - eggplant - zucchini - aged ricotta - oregano

Busiate - yellow fin tuna - cherry tomato - marjoram

Main & Sides (to share)

Please choose 2 from the following:

Roasted goat - rosemary - sage

Slow roasted lamb shoulder - garlic - rosemary

Slow roasted suckling pig porchetta

Prosciutto wrapped rainbow trout stuffed with traditional Italian stuffing

Whole roasted snapper - green olives - capers

Or upgrade to (additional \$21pp)

Spiedo Bresciano - Traditional Brescian spit roast of duck, chicken, pork

Ribs and pork scotch fillet, slow basted for 5 hours with butter and sage

Both choices receive:

Roasted potatoes - rosemary

Soft polenta

Mixed salad

Dessert (individually plated)

Please choose 1 from the following:

Coconut pannacotta - pineapple - lemon grass

Carrot - fennel seed gelato - farro - vinegar caramel

Chocolate and hazelnuts caprese - caramel gelato - caramelised hazelnuts

Tiramisù in textures





Canapé Reception

SAMPLE MENU

CHOOSE 4 COLD/HOT - 2 SUBSTANTIAL - 2 DESSERT

Cold

Freshly shucked sydney rock oysters - granny smith apple - rhubarb - shiso

Caprese new age: tomato sponge - buffalo mozzarella - basil cress

Polenta - buckwheat - avocado - walnut

Spanner crab and mascarpone finger sandwich

Rice and paprika cracker - sour cream - chives

Biodynamic veal tonnato - carta di musica

Hot

Prawns wrapped in lardo skewers

Scallops - pea purée - fresh peas - pea shoots

Egg yolk carbonara

Salted cod fritter - herb mayonnaise

Potato frittata bruschetta

Free range crispy pork belly - pickled apple

Charcoal wagyu - black garlic

Substantial

Risotto - beetroot - gorgonzola

Busiate pasta - lamb ragout

Fregola - bottarga - prawns

Pizza frita

Eggplant parmigiana

Fritto misto of school prawns and

calamari

Dessert

Coconut pannacotta - pineapple - lemon grass

Hazelnut sponge - chocolate crumble - chocolate ganache

Almond cream - lemon

Lemon short pastry - ricotta mouse - cherry

Additional canapes priced at \$9 per person per selection



Beverages

Your sommelier Alessio Domenici will guide you in choosing your wine selection to perfectly match your chosen menu. Ormezzio at The Spit maintains a well-rounded selection of local and international wines and has been awarded a coveted Three Glasses in 2016 Australia's Wine List of the Year - Gourmet Traveller WINE.

Tier 1 Beverage Package

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer	Peroni leggera, Peroni 'nastro azzurro'
Sparkling wine	Prosecco DOC San Martino
White wine	Veneto IGT pinot grigio 2015, Il colle
Red wine	Monferrato rosso DOC, "remajor" 2012 - Dezzani

Tier 2 Beverage Package

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea
Beer	Peroni leggera, Menabrea birra
Sparkling wine	Prosecco di valdobbiadene DOCG "46° parallelo" - Il colle

White wine Please select one of the following:
Falerio DOP "Oris" 2016 - Cù Cù (trebbiano, passerina, pecorino)
Vermentino di Sardegna DOC "i fiori" 2016 - Pala (vermentino)
Lugana DOC "Maiolo" 2010 - Cantine Provenze (turbiana)

Red wine Please select one of the following:
Garda classico DOC "Elianto" 2015 - Cantine La Pergola (groppello)
Cannonau di Sardegna DOC "i fiori" 2015 - Pala (cannonau)
Rosso Piceno DOC "Baccus" 2016 - Cù Cù (montepulciano, sangiovese)

Tier 3 Beverage Package

Non-alcoholic	Still & sparkling water, juice, soft drinks, coffee & tea.
Beer	Peroni Leggera, Menabrea Birra.
Sparkling wine	Franciacorta brut nv - majolini

White wine Please select one of the following:
Vallagrina IGT sauvignon 2015 - Balter
Vernaccia di San Gimignano DOCG 2015 - Poderi del Paradiso
Alta Adige DOC pinot grigio 2015 - Tiefenbrunner

Red wine Please select one of the following:
Provincia di pavia IGT pinot nero "Terrazze" 2016 - Tenuta Mazzolino
Rosso Piceno DOC "Gino" 2015 - Fattoria San Lorenzo (sangiovese - montepulciano)
Nardò negroamaro DOC "Roccamora" 2013 - Schola Sarmenti (negroamaro)

Tier 1 beverage package is included in your package.
Upgrade to Tier 2 for an additional \$16pp
Upgrade to Tier 3 for an additional \$32pp

ABOUT Alessandro Pavoni



Alessandro began his career in Brescia, in Italy's north, working at Carlo Magno with the famous Iginio Massari and Giuseppe Maffioli. After working in various Michelin star venues such as La Rotonde in France and the two Michelin starred Villa Fiordaliso on Lake Garda, Alessandro broadened his culinary horizons working in Bermuda at the famous Restaurant Lido before moving to Sydney permanently in 2003. He assumed the role of Executive Chef at the Park Hyatt in 2005, managing a team of over 30 chefs.

In 2009, Alessandro's dream of owning his own restaurant became a reality with Ormeaggio at The Spit. Ormeaggio at The Spit received 2 SMH Chefs Hats in 2013 and has since maintained this prestigious rating, also appearing on Australia's most loved cooking show, MasterChef.

Crave international food festival 2012 noted that Alessandro is "one of the few Australian chefs exploring the cutting edge of contemporary Italian cuisine" and this continues to be so. Today Alessandro has four successful restaurants (Ormeaggio at The Spit, Via Alta, Sotto Sopra and Chiosco by Ormeaggio) with Sotto Sopra recently being awarded 1 SMH Chefs Hat. He has written an authoritative Cookbook "A Lombardian Cookbook", leads gourmet tours throughout Italy and is an executive committee member of CIRA, Council of Italian Restaurants of Australia.

Complimentary inclusions

Ormeaggio at The Spit is a world-class restaurant, not a function centre, and as such prides itself on ensuring a professional yet warm and personal event.

Dedicated Wedding Coordinator to assist in the lead up to your special day.

Experienced professional waitstaff, including a sommelier.

Unique, handcrafted crockery.

Classic white table linen, tea light candles or table lamps.

Tasting menu for the Wedding Couple.

Barista made coffee and boutique teas.

Placement of bonbonniere, and place cards.

Use of wireless microphone for speeches and announcements.

Complimentary room hire included based on minimum spends.

Complimentary service of your wedding cake.

In-house sound system.

Personalised menus.

Exceptional views of Middle Harbour.

A watertaxi stop available at your reception door,
and complimentary mooring during the reception.





Pricing

The Ormeggio Experience	Traditional Italian Feast	Canape Reception
\$181	\$201	\$181

Midweek weddings are more than welcome.

Your dedicated Ormeggio Wedding Coordinator will work with you to help tailor and create your perfect package.

UPGRADES AVAILABLE

Additional Canapés \$9pp | Additional Course \$16pp
Cocktails on arrival \$19pp | Cheese platters \$16pp
House spirits package \$26pp | Grappa digestivo \$16pp
Bar tab (nominated amount)

TIMINGS

Lunch from 11.30am – 4:00pm
Dinner from 6:00pm – 11:00pm
(Monday/Sunday functions must conclude at 10:00pm)



Testimonials

Paris and Ahmad 2015

The number one factor in choosing our wedding location was the food, we are both passionate about fine dining and we were actually recommended to Ormeggio by other top fine dining restaurants as a wedding venue. I don't think our guests had ever been treated so well and all they raved about afterward was the service and the food.The best thing about Ormeggio is how relaxed it feels to be there, as a guest said to me, 'looking out on this view I feel I could be anywhere in the world'.

Ben and Samantha 2016

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. We decided on both Ormeggio and Chiosco for our venue, the latter giving our guests somewhere amazing to wait, after stepping off the boat from the ceremony, in between the ceremony and the reception. 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.

Everyone knows how stressful planning a wedding can be, up until everything is said and done that night and you can finally breathe a sigh of relief, you're generally stressing about every minute detail. It took a great weight off our shoulders knowing that Aoife and the professional team at Ormeggio had arranged everything down to the last detail, and Victor & Alessandro had prepared an amazing menu for our guests, and the service throughout the event was second to none. Guests commented that they were never waiting long for a drink, and they left feeling very well fed! The location is perfect on a warm evening to just sit and relax and enjoy the boats outside, while providing an intimate dining experience for guests.

If you're looking for a memorable wedding day that your guests are sure to remember, Ormeggio is the place. The overall experience of renowned chefs in a 2 Hatted restaurant definitely makes the day feel extremely special. It's been a year on and people are still comparing weddings to ours, and asking if we're going to have an anniversary party and invite everyone back.





Flowers

If you would like us to arrange flowers please talk to
your Wedding Coordinator.

You are more than welcome to provide additional
decorations and we are happy to help guide you as needed.
Due to our proximity to the water, confetti and sprinkles can not be
used, nor items attached to the venue's walls.

Ceremony

We offer the additional benefit of being able to hold your ceremony
onsite in our sibling venue Chiosco by Ormeggio.
Chiosco is equipped with high quality clear blinds so as to still enjoy
the stunning view, yet allowing a buffer against the elements, giving
you peace of mind, no matter the weather.

Please ask us for more details.

A Little More..

Have you thought about:

Making the marina your personal aisle?

Making an entrance on the captains boat?

Spoiling all your guests by having them arrive and
depart via a luxury water taxi?

Having the chef describe your menu?

Making a memorable departure by throwing your bouquet from the
boat as you sail away on your private yacht for the night?





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 10:45pm. 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. Your Wedding Co-ordinator will be more than happy to answer your questions.

Booking Confirmations

Your selected date will be held tentatively for seven days on request only. To secure your preferred date, a deposit of \$2,500 is required. You will receive a confirmation letter subsequent to the receipt of your deposit.

Children's Meals & Service Meals

For children under 12 years we offer a 3 course menu derived from our restaurant menu for \$65 per child.

Service meals can be arranged (eg. DJ & Photographer) for \$40 each. These consist of one main dish.

Highchairs are available on request.

Bump In / Bump Out Time

All equipment delivery and set up is permitted from the following times on the day of the event;

Breakfast Functions – From 6:30am
Lunch Functions – From 9:00am
Dinner Functions – From 4:30pm

All equipment must be removed from the venue on the same day by

Breakfast function – 10:30am
Lunch functions – 4.30pm
Dinner functions – 11.30pm

Menu Tastings

We know you'll love Alessandro's menu suggestions and Menu Tastings can be arranged subject to your chosen menu and seasonal availability. Your wedding coordinator will be happy to help you.



Payments & Final Details

3 months prior to the date, your Wedding Coordinator will request a part balance payment of \$2,500 (if the amount owing up to the minimum spend requirement is less than \$2,500 only this amount will be requested). 6 weeks prior to your function your Wedding Coordinator will contact you to request your final details. These details are due back in writing 3 weeks prior to the function date. This will allow your Wedding Coordinator to confirm the balance outstanding, which is due fourteen days prior to the event date.

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%, EFTPOS payment incur a 0.55% transaction fee).

All final details, menus, beverages, numbers, start and finishing times must be confirmed in writing by the client 3 weeks prior to the date.

Cancellations

The deposit less 50% will be refunded if the booking is cancelled 3 months or more prior to the booking date. Those bookings cancelled within 3 months of the booking date incur loss of full payments to date. If the booking is transferred more than a month prior to the date 10% of the deposit is withheld. If the transfer is less than a month prior to the booking 50% of the deposit is withheld. Ormeggio at The Spit reserves the right to cancel any function if full payment is not received two weeks prior to the event.

Pricing & Food Availability

All menus in this brochure are sample menus and are subject to change due to the availability of fresh seasonal produce. Once your function has been confirmed with a deposit your pricing will be honoured. A 5% gratuity will be added to the final account (not included with the minimum spend). Function on a public holiday will incur an 15% public holiday surcharge.

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 an event.

Smoking

Ormeggio at The Spit and D'Albora Marinas are non smoking venues.

Supervision

Ormeggio is located in a working marina, and as such, recommends the supervision of children at all times.

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.