

CHIOSCO

BY ORMEGGIO

GROUP BOOKING (NON-EXCLUSIVE AREA) AT CHIOSCO

Chiosco by Ormeggio's prime location and award-winning chefs are ideal for your next group booking (11-20 guests).

Book your event in 5 easy steps!

Step 1 - Choose your Date!

___ / ___ / 20___

Step 2 - Choose your number of Guests!

Adults: ___ Under 18 years: ___ Under 12 years: ___

Step 3 - Choose an Experience!

LUNCH

11:30am vacate 1:45pm

12:30pm vacate 2:45pm

1:30pm vacate 3:45pm

2:30pm vacate 4:45pm

LUNCH La Bella Vita Package \$159pp

Double seating! 12:30pm extended vacate of 4:30pm
Welcome cocktail on arrival – Aperol Spritz
Premium Sharing Feast
Unlimited Still and Sparkling Water
Tea and coffee

DINNER

5:30pm vacate 7:45pm

6:30pm vacate 8.45pm

7:30pm vacate 9:45pm

8:30pm vacate 10:45pm

DINNER La Bella Vita Package \$159pp

Double seating! 6:30pm extended vacate of 10:30pm
Welcome cocktail on arrival – Aperol Spritz
Premium Sharing Feast
Unlimited Still and Sparkling Water
Tea and coffee

Dietary Requirements or Allergies	
Special requests / Occasion	

Step 4 - Choose your Drinks!

Two Hour Beverage Package?

Tier One \$70pp

Tier Two \$90pp

Tier Three \$110pp

Welcome Drinks on Arrival?

"Italian Aperitivo" Aperol Spritz \$19pp

Something Sweet Before You Leave?

"Italian Digestivo" Limoncello \$13.50pp

Choose Your Own Drinks?

BYO Wine \$18/bottle

BYO Package \$40pp

Unlimited still and sparkling water, soft drinks, tea/coffee and BYO wine

Beverages on Consumption
Select on the day!

Step 5 - Enter your Confirmation Details and return this page to groups@chiosco.com.au !

Full Name / Company	
Contact number	
Email address	
Credit card number	
Cardholder name	
Expiry date	
CVC number	
T&C	Credit card details are required to secure all bookings. We request 7 days' notice for a cancellation or decrease in guest numbers by more than 50%. This booking is guaranteed to the value of \$79 per guest based on the last confirmed guest numbers. A deposit of \$500 is required to confirm La Bella Vita package. Pricing is inclusive of GST. For groups of 11 or more on a weekday, there will be a 10% service charge added to your final bill on the day. For bookings on a Saturday or Sunday, an 8% service charge will be applied to your final bill alongside a weekend surcharge of 8% (total 16%). Bookings made on public holidays will incur an additional public holiday surcharge of 15%. A card processing fee applies to all transactions; 1.65% for credit cards, 0.55% for EFTPOS cards. Thank you for your understanding.
Signature & Date	



MENU

Please note that due to the seasonality of our menu and products these menus are subject to change daily without notice. We can accommodate most special dietary requirements or allergies with at least 72 hours' notice.

Chef's Sharing feast \$79 per person

Pane

Wholewheat sourdough with extra virgin olive oil

Mozzarella di bufala

Heirloom tomato, rockmelon, basil

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Vitello tonnato

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

Orecchiette con asparagi

Green asparagus, green beans, zucchini, Vannella stracciatella
.....

Anatra arrosto

Roasted Maryland duck leg with gremolada dressing and jus
served with rocket salad
.....

Bonet

Traditional Italian chocolate crème caramel with Amaretto

La Bella Vita Package \$159 per person

With Extended Double Seating Time

Drinks included

Aperol Spritz
Unlimited Still and Sparkling Water
Tea and Coffee

and

Premium Sharing feast

Pane

Wholewheat sourdough with extra virgin olive oil

Mozzarella di bufala

Heirloom tomato, rockmelon, basil

Calamari fritti

Fried southern calamari served with lemon mayonnaise

Crudo

Ocean trout, citrus, fennel, pink pepper

Gamberoni

South Australian king prawns with 'salmoriglio' dressing of
parsley, oregano, lemon, chilli
.....

Busiate con puttanesca di pesce spada

Diced swordfish, tomato, capers, black olives

Orecchiette con asparagi

Green asparagus, green beans, zucchini, Vannella stracciatella
.....

Anatra arrosto

Roasted Maryland duck leg with gremolada dressing and jus
served with rocket salad
.....

Bombolone

Filled with Nutella

Tiramisu

BEVERAGE PACKAGES (2 hours duration)

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

Tier One \$70 per person

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 Two \$90 per person

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 Three \$110 per person

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 two (contact us for more details!)

Rose

2022 Château Barbebelles 'Fleuri' Rosè, Provence,
France

Red wine

Pick two (contact us for more details)

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