

ORMEGGIO

AT THE SPIT

EXCLUSIVE USE OF THE VENUE

ORMEGGIO AT THE SPIT CAN BE EXCLUSIVELY YOURS

Nestled at The Spit in Mosman, Ormeggio at The Spit is available for exclusive use, offering an intimate and breathtaking waterfront setting overlooking Middle Harbour and Pearl Bay. With uninterrupted water views and a serene atmosphere, the restaurant becomes a private stage for hosting refined yet unforgettable celebrations on Sydney's stunning Northern Beaches.

Proudly awarded two Chef's Hats, Ormeggio is renowned for its exceptional cuisine, thoughtfully curated wine list and impeccable service. For exclusive events, Executive Chef Alessandro Pavoni creates bespoke menus inspired by the signature Ormeggio Experience, designed for sharing and tailored to your occasion.

With its coveted waterfront location and award-winning dining, exclusive hire of Ormeggio at The Spit provides an exceptional backdrop for birthday celebrations, corporate events, engagement parties and life's most special moments.

The restaurant can accommodate up to 110 guests for a seated event or 140 guests for a canapé or cocktail-style function. Minimum spend requirements apply.



THE VENUE

The restaurant accommodates up to 110 guests for a seated event or 140 for a canapé or cocktail-style function, with exclusive access to all areas of the venue—including The Deck, The Terrazza, and the Dining Room. These spaces seamlessly connect, creating the feel of a single, expansive open-plan setting.

The Terrazza, provides a relaxed setting for pre-drinks and mingling. Sheltered by a shade awning and furnished with lounge seating, it's ideal for welcoming guests while taking in the harbour atmosphere.

The Deck offers spectacular, uninterrupted waterfront views that can be enjoyed comfortably in all weather. Designed for immersive dining by the water, it delivers a truly elevated guest experience.

The Dining Room is framed by bi-fold windows that open onto the water, boasting sweeping 180-degree views across Middle Harbour, creating a light-filled backdrop for memorable events.









SAMPLE TRADITIONAL ITALIAN FOUR COURSE FEAST MENU | $170 per person

Canapes

Baccalà fritter, herb mayonnaise

Vitello tonnato - Brioche, veal tartare, tuna mayonnaise, pine nuts, walnuts

Antipasto Platter

Organic sourdough, extra virgin olive oil, Prosciutto di Parma, salame, bresaola, pickled marinated capsicum, Caprese salad (Station available + 10pp)

Your Choice of Two Pasta Dishes

Carnaroli risotto, tomato, spanner crab (A), mozzarella, basil

Mezze maniche 'all'Amatriciana', pork cheek, onion, tomato, Pecorino

Busiate 'alla Norma', eggplant, aged ricotta, oregano

Trofie, king prawns (A), prawn bisque, cherry tomato, stracciatella

Your Choice of Two Mains

Braised beef cheek, Dutch cream potato, chives, lemon

Braised lamb shoulder, garlic & herb emulsion

Charcoal swordfish (A), Sicilian caponata warm salad

Grilled barramundi (A), bean puree, charcoal Tuscan kale

Your Choice of Two Additional Sides

Roasted potatoes, rosemary

Grilled broccolini, lemon cream, anchovy crumble

Slow-cooked polenta

Mixed seasonal leaf salad tossed with lemon dressing

Hot chips, mountain pepper salt

Your Choice of Two Desserts

Traditional baba brioche soaked in syrup & rum, finished with citrus whipped cream

Cannolo siciliano filled with sweet ricotta

Signature tiramisù

Ormeggio's signature Amalfi lemon gelato with Italian meringue served in a cone

SAMPLE ORMEGGIO CHEF'S PICK MENU | $119 PER PERSON

Tempura tartlet, kingfish (A) crudo, lemon myrtle and chilli mayonnaise, trout roe, finger lime

Organic Sonoma sourdough with Pepe Saya cultured butter

Aged carnaroli risotto cooked in tomato & crustacean stock, finished with Rockliff Spanner Crab (A), basil cream, mozzarella emulsion

Charcoal Black opal wagyu flank MBS 8+, red onion purée, black garlic emulsion, pickled daikon, peppery herbs

Mixed leaf salad tossed with lemon dressing

Ormeggio's signature Amalfi lemon gelato, candied lemon & burnt Italian meringue

SAMPLE ORMEGGIO EXPERIENCE MENU | $169 PER PERSON

Parmigiano Reggiano waffle, stracciatella, bottarga (I), lemon zest, chives

O'Connor braised beef cheek sandwich, black garlic mayonnaise, sweet & sour onion, pentas flowers

Organic Sonoma sourdough with Pepe Saya cultured butter

Yamba king prawns (A) in 'salsa rosa', pickled vegetables, finely shaved Pilu bottarga (I), served with fresh witlof

Aged carnaroli risotto cooked in tomato & crustacean stock, Cape Moreton Scarlet prawn (A) crudo, basil cream, mozzarella emulsion

Butter-basted Glacier 51 toothfish (A), almond beurre blanc, spring vegetables, pipis (A)

Ormeggio's signature Amalfi lemon gelato,candied lemon & burnt Italian meringue

Seafood origin: (A) Australian, (I) International, (M) Mixed

Please note these are sample menus and are subject to change to showcase the best produce available. One set menu per booking only

SAMPLE ORMEGGIO ULTIMATE MENU | $299 PER PERSON

Lebanese cucumber, herb cream cheese, Oscietra caviar (I)

O'Connor braised beef cheek, black garlic mayonnaise,
sweet and sour onion, pentas flowers

Kingfish crudo (A), lemon myrtle & chilli mayonnaise in a tempura tartlet,
topped with Oscietra caviar (I) & finger lime

Smoked eel & chickpea fritters, scampi crudo (A), lime

Yellowfin tuna crudo (A) as "Steak Tartare"
with classic tartare accompaniments & brioche crostini

Butter-basted Glacier 51 toothfish (A), almond beurre blanc,
spring vegetables, pipis (A)

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Aged carnaroli risotto cooked in tomato & crustacean stock,
finished with Cape Moreton Scarlet prawn (A) crudo, basil cream, mozzarella emulsion

Charcoal Black opal wagyu flank MBS 8+, red onion purée, black garlic emulsion,
pickled daikon, peppery herbs

Ormeggio's 'sgroppino' – lemon, prosecco & vodka sorbet, with fresh thyme and lemon zest

Pistachio stracciatella gelato, cannolo shards, candied orange, ricotta foam, mandarin





SAMPLE CANAPE MENU | $169 PER PERSON

Your choice of four cold/hot canapés, two substantial canapés, and two dessert canapés per person

Cold Canapés

Freshly shucked Sydney rock oysters (A)

Parmigiano-Reggiano Vacche Rosse waffle, stracciatella, lemon zest

Brioche, blue swimmer crab (A), lemon béchamel

Vitello tonnato - Brioche, veal tartare, tuna mayonnaise, pine nut, walnut

Hot Canapés

King prawn skewers (A), pancetta, salsa verde

Charcoal wagyu skewers, black garlic emulsion

Pizza fritta - fried pizza dough, Napoletana sauce, basil

Baccala fritter, herb mayonnaise

Substantial Canapés

Carnaroli risotto, tomato, spanner crab (A), mozzarella, basil

Carnaroli risotto, Parmigiano-Reggiano, balsamic vinegar (Station available + 20 pp)

Trofie, king prawns (A), prawn bisque, cherry tomato, stracciatella

Orecchiette pasta, sausage ragu, broccoli, pangratatto

Mezze maniche, beef & pork bolognese

Busiate 'alla Norma', fried eggplant, cherry tomato, aged ricotta, basil

Dessert Canapés

Traditional baba brioche soaked in syrup & rum, finished with citrus whipped cream

Cannolo Siciliano filled with ricotta

Signature tiramisù

Ormeggio's signature Amalfi lemon gelato with Italian meringue served in a cone




OSCIETRA CAVIAR
BLINIS & RICOTTA

INTERACTIVE FOOD STATIONS

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

Antipasto Station | $25 per person

Prosciutto di Parma, bresaola, salame, Parmigiano-Reggiano, raschiera cheese, Pecorino, green olives, focaccia, flatbread

Oysters | $25 per person

Freshly shucked oysters (A) served with chardonnay vinegar
Oscietra caviar (I) available on request

Caviar Station | MP

Oscietra caviar (I), served with blini, creme fresh & chives

Risotto Station | $37 per person

Parmigiano-Reggiano and aged balsamic vinegar

Cannoli Station | $10 per person

Filled with classic ricotta and your choice of topping

Gelato Station | $20 per person

House-churned lemon gelato served in cones



BEVERAGE PACKAGES

Italian Aperitivo on Arrival

Welcome Aperol Spritz on arrival | $23 per person

Tier 1 | $95 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Red, Sydney Brewery Mid Strength

Sparkling wine | 2022 Casa Gheller Extra Dry Prosecco Glera, Veneto

White wine | 2022 Terre dei Buth Pinot Grigio, Veneto

Red wine | 2024 Sibiliana Sensale Syrah, Sicilia

Tier 2 | $110 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Red, Sydney Brewery Mid Strength

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 | $155 per person

Non-alcoholic | Still & sparkling water, juice, soft drinks, coffee, tea

Beer | Peroni Red, Sydney Brewery Mid Strength

Sparkling wine | 2021 Santus – Franciacorta DOCG Brut

White wine | Your Choice of Two

2024 Hofstätter – Pinot Grigio Alto Adige Bolzano – Alto-Adige

2022 Canoso – Soave Classico DOC 'Fonte' Garganega – Veneto

2023 Kumeu River 'Estate' Chardonnay – Auckland, New Zealand

2024 Colomba Bianca – Sicilia 'Principe di Granatey' – Trapani, Sicilia

Red wine | Your Choice of Two

2022 Château Barbebelle 'Fleuri' Rosè –Provence, France

2024 Fontanabianca Langhe Nebbiolo – Langhe, Piemonte

2023 Spring Vale 'Estate' Pinot Noir – Freycinet Coast, Tasmania

2024 Inkwell 'Road to Joy' Shiraz, Primitivo – McLaren Vale, SA

2022 Campo al Noce Bolgheri DOC 'Miterre' Cab Sauv, Merlot, Cab Franc, Syrah – Bolgheri, Toscana

Pricing is based on a four hour duration. If your event timings are less or more than 4 hours, this can be adjusted.

ADDITIONAL 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, a service fee applies: $5.50 per person (1–19 guests), or a flat fee of $100 (20–49 guests), $150 (50–99 guests), or $200 (100+ guests). Functions not available in conjunction with any other offers, discounts, Entertainment Card, Best Restaurant Gift Card, Gourmet Traveller or Good Food Gift Cards.

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.

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.

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.

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.

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.


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