

ORSO

BAYSIDE RECEPTION



COMPLETE WEDDING PACKAGE

- 5 ½ hour venue hire
- Pre-dinner drinks served with chefs selection of canapés on arrival for a ½ hour duration
- 3 course gourmet meal served on an alternate basis
- 5 hour beverage package including unlimited beer, red & white wine, sparkling wine & soft drinks
- Chocolates served with coffee & tea
- Professional wedding disc jockey
- Slicing of your wedding cake served on platters
- Elegant centerpieces for the tables
- Exclusive access to the wharf for boat drop off/pick up
- Dance floor 4m by 7m
- Cake table, knife & cutting of your cake
- Cordless microphone & lectern
- Personalised menus for your tables
- Professional wait staff & function supervisor
- Bridal room & attendant for you & your bridal party
- Placement of bonbonniere & place cards
- Skirted bridal & cake table
- Cater for all special dietary requirements (no additional cost)



SAMPLE WEDDING MENU & BEVERAGES

*Entrée - Main Course - Dessert (*alternate serve)*

Chef's selection of hot & cold canapés on arrival

Assorted dinner rolls with unsalted butter

- ENTRÉE -

Pan fried potato gnocchi, sautéed mushrooms, roasted sweet potato, rosemary & truffle oil (v)

Raw Hiramasa King Fish, fennel, chili, lime caviar, crème fraiche & flying fish roe (gf)

Sous vide duck breast, carrot puree, pickled carrots, bacon pangrattato & pickled walnut (chilled)

Twice cooked caramelized pork belly & seared scallops with snow pea, beansprout, asian herb salad, roasted cashews & nam jim (df,gf)

Roasted beetroot & goats cheese tart,

pickled pear, toasted almonds & rocket (v)

Roasted golden & heirloom beetroot,

puffed quinoa & black garlic puree (vegan,gf)

Orso Treasures of the Sea

Shucked Sydney rock oyster with Pimms & cucumber jelly, confit Tasmanian salmon with avocado crush, Balmain bug with celeriac remoulade, marinated sea scallop with citrus & chilli (gf,df)

- MAIN COURSE-

Crispy skin Tasmanian salmon, roasted beetroot, confit garlic, horseradish dressing & parsley salad

Pan roasted chicken breast filled with smoked mozzarella, wild mushroom risotto, creamy chicken jus & grilled asparagus (gf)

Roasted Riverine lamb rump, kipfler potatoes, roast eschallot, confit truss tomato & rosemary jus (gf)

Jindalee grain fed beef tenderloin, gratin potatoes, grilled broccolini & truffled mushroom cream sauce (gf)

Grilled barramundi fillet with wilted spinach, eggplant caviar, roasted onion & chicken reduction (gf,df)

Caramelised root vegetable ravioli in a saffron pasta, pea veloute, shaved reggiano & toasted herb crumbs (v)

- DESSERT -

Pear & frangipane tart, hazelnut praline & cinnamon gelato

Orange panna cotta served with lemon gel, lemon curd, lime meringue kiss & freezer dried mandarin chunks (gf)

Pistachio cake, matcha cheesecake, yuzu curd, candied pistachio & roasted pistachio ice cream

White chocolate & Frangelico parfait with espresso syrup & dark chocolate ice cream (gf)

Bitter chocolate & salted caramel tart with raspberry compote, raspberry popping candy & whipped cream

Local & imported cheese selection with Lavosh, grissini, muscatels & quince paste

Orso Dessert Tasting Plate

Pear & frangipane tart, hazelnut praline & cinnamon chantilly

Bitter chocolate mousse & raspberry textures
caramelised orange cake, chocolate orange curd, yoghurt crisps, orange syrup

Coffee, tea & chocolates

We cater for all dietary requirements

(v) Vegetarian / (gf) Gluten Free /

(df) Dairy Free/ Vegan

- SUPERIOR PACKAGE -

(part of your food & beverage package)

Apple juice, orange juice, soft drinks

Peroni (bottled)

Cascade Premium Light (bottled)

Craigmoor Sparkling NV

White Wines

Chain of Fire Sauvignon Blanc Semillon

Craigmoor 1858 Sauvignon Blanc

Craigmoor 1858 Chardonnay

Red Wines

Chain of Fire Shiraz Cabernet

Chain of Fire Merlot

- UPGRADES AVAILABLE -

NOTE: Please select one type of red and white wine from your preferred package for the duration of your beverage package for your event

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BAYSIDE RECEPTION

Orso is superbly positioned on the water in Sydney's Middle Harbour, adjacent to the Spit Bridge in Mosman.

It is modern and elegantly appointed and has a spectacular marine panorama of Middle Harbour's scenery, sailing boats, pleasure craft and cruisers.

Orso boasts an abundance of natural light through clear floor-to-ceiling glass expanses and can cater for functions of up to 180 guests sit-down and 250 guests cocktail.

Orso is an absolute waterfront venue - it has its own beach, wharf, jetty and deck, and a resident family of photogenic pelicans whom can be seen paddling outside at most times.

In keeping with its origins as a boatshed, guests can arrive by boat and tie up at Orso's private jetty, or utilize ample car parking on either side of Spit Road.

Our rectangular tables allow a flexible number of guests per table and can enjoy intimate conversation whilst not missing out on our spectacular water view overlooking Middle Harbour.

Orso's design features are muted to better reflect its special waterfront surrounds. A sea of white covered tables, outdoor canvas awnings, black carpet and soft drapes.

We are fully air-conditioned, with a large private balcony and jetty overlooking the beach and on the water.

With one room, one wedding, one bride, Orso will provide you with the personalized service you deserve on your wedding day.

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