



Orso
BAYSIDE

Corporate package

Orso is a beautiful venue with an open view that is suitable to host all styles of events from small intimate affair to large conference.

All styles of events such as grand luncheons, dinners, cocktail parties, conferences and seminars.

4 hour venue hire

2/3 Course banquet menu (alternate serve)
OR Cocktail canape menu

(Please note all dietary and allergy requirements can be accommodated)

3½ hour classic beverage package including white, red and sparkling wines, full strength & light beer, soft drinks and orange juice

Cake Table & Gift Table included

White Tiffany Chairs

Venue crockery cutlery, glassware & white linen

Venue centrepieces

Professional wait staff & function supervisor

Professional DJ included for the duration of the package (minimum number of guests required)

CONTACT US FOR AVAILABILITY AND PRICING

SAMPLE BANQUET MENU



Dinner rolls with unsalted butter

Meals are served alternatively to guest

ENTRÉE

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

Tasmanian salmon crudo, with soy, lemon, shallot, Evo with avocado and wasabi mousse and caviar

Sous Vide harissa spiced lamb rump, pumpkin puree, almond & date cous cous (chilled)

Twice cooked pork belly, braised lentils, black pudding, burnt apple and sticky port reduction (df, gf)

Roasted cauliflower, beetroot hummus, pears, hazelnuts, rocket & hazelnut dressing (vegan, gf)

MAINS

Crispy skin Tasmanian salmon, crushed potatoes, grilled asparagus, lemon butter & Caviar sauce

Pan roasted chicken breast filled with lemon thyme mascarpone, soft polenta, beans & marjoram jus

Roasted riverine lamb rump, roasted eggplant, spinach & garlic risotto, blistered truss tomato & lamb jus

Braised Daube of Riverine beef cheek, smoked speck lardon, roast shallot & mushroom, heirloom carrots (gf)

Char grilled sirloin, baked kifler, black garlic puree, green beans & café de paris

Raviolinni buffalo ricotta and saffron with burnt butter and sage, wilted spinach, shaved pecorino & toasted herb crumbs (v)

Additional side dishes available for purchase

DESSERTS

Pear & walnut frangipane tart, candied walnut & vanilla gelato

Vanilla pannacotta, balsamic strawberries, almond crumble & tulle

Caramel and honey apple tarte tartin, vanilla cream, spiced crumble & burnt apple gel

Chocolate & hazelnut crunch ganache tart, chocolate mousse dome, raspberry compote and whipped cream

Honey & almond cake, lemon curd, mascarpone Chantilly, orange crisps & lemon honey syrup

Local & imported cheese selection with lavosh, grissini & quince paste

SAMPLE COCKTAIL MENU

4 hour venue hire

Your choice of 4 hot
& 4 cold canapes

Your choice of 2
substantial canapes

Chef's Selection of 2
dessert canapes

3½ hour classic
beverage package
including white,
red and sparkling
wines, full strength
& light beer, soft drinks
and orange juice

Scattered chairs &
high cocktail tables

Venue glassware

Professional wait staff
& function supervisor

Professional DJ
included for the
duration of the package
(minimum number
of guests required)

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COLD CANAPES

Sourdough crostini, wild mushroom duxelle
& Persian fetta (v)

Crab meat, tomato, cucumber and lime
mayonnaise tartlet (gf, df)

Salmon tartare, cucumber, dill and salmon
caviar (gf, df)

Beetroot cured ocean trout, pickled beetroot
& horseradish crème fraiche (gf)

Shucked Sydney rock oysters, mignonette
vinegar & lemon (gf, df)

Avocado & wasabi mousse, cocktail prawn,
cucumber & salmon pearls (gf, df)

Cherry tomato, bocconcini & basil skewer
with pesto (v)

Rock melon & prosciutto (df)

Porcini & gorgonzola tart with pear,
walnuts & truffle honey

Steak tartare, Melba toast

Eggplant, Persian fetta & sumac involtini (v, gf)

Smoked chicken, mango & coriander in flaky pastry

Duck breast, hoisin & cucumber (gf, df)

Grilled vegetables, hummus & shaved
parmesan tart (v)

Buffalo Ricotta, marjoram, roasted beetroot
tart with rocket & pine nut pesto (v)

Smoked chicken, celery, walnut tartlet

Goats curd, pumpkin puree and caramelised
pepita tartlet

HOT CANAPES

Twice cooked pork belly, lentils, black pudding
& burnt apple gel served in Chinese spoon (gf)

Spinach & ricotta pastizzi with minted yoghurt (v)

Aussie Beef & potato pie with barbeque sauce

Steamed chicken & pork Sui mei with chili &
soy dip (df)

Crisp vegetable spring roll with sweet chilli
& coriander dip (v, df)

Salt & pepper calamari, harissa mayonnaise

Serrano jamon, leek & sage croquette

Roasted eggplant, spinach & confit garlic
risotto balls

Buttermilk & panko dipped potato and garlic
ravioli deep fried with blkue cheese aioli (v)

Macaroni & cheese balls (v)

Chick pea chips with spicy tomato relish (vegan)

Waygu pattie, caramelised onion, cheese,
garlic mayo in a soft milk slider bun

Salt cod citrus fritters, lemon garlic mayonnaise

Slow cooked pork belly, tomato chilli jam, radish
& mint salad

Spiced lamb kofta

Tempura prawn cutlet & sauce gribiche

Roasted butternut pumpkin & fetta tartlet (v)

Pumpkin arancini with aioli (vegan, gf)

SUBSTANTIAL CANAPES

Tempura Pollock, chips,
tartare & lemon (df)

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

Butternut pumpkin risotto with
roasted fennel seed butter (v)

Chili con carne, corn chips,
avocado & sour cream

Steamed Bao, crispy pork
belly, Asian slaw & Siracha
mayo

Roasted riverine Lamb rump
with roasted eggplant, spinach
& confit garlic risotto

Lemon, oregano & garlic
marinated lamb skewers
with Tzatziki (gf)

Southern style buttermilk fried
chicken with sweet chilli and
coriander dip

ROAMING DESSERT

Chef's selection of petite
desserts including a variety,
panna cotta, bavarois,
mousses, layered cakes, tarts
& profiteroles



DRINKS PACKAGES

CLASSIC PACKAGE

PART OF YOUR FOOD & BEVERAGE PACKAGE

Orange Juice, Soft Drinks

James Boags & Hahn Premium Light

Craigmoor Sparkling NV

WHITE WINES (PLEASE SELECT ONE)

Chain of Fire Sauvignon Blanc Semillon

Craigmoor 1858 Sauvignon Blanc

Craigmoor 1858 Chardonnay

RED WINES (PLEASE SELECT ONE)

Chain of Fire Shiraz Cabernet

Chain of Fire Merlot

PREMIUM WINE UPGRADE

Veuve Tailhan Blanc de Blancs

WHITE WINES (PLEASE SELECT ONE)

Ara Single Estate Sauvignon Blanc

Pocketwatch Pinot Gris

Pocketwatch Chardonnay

RED WINES (PLEASE SELECT ONE)

Robert Oatley Signature Pinot Noir

Pocketwatch Cabernet Sauvignon

Pocketwatch Shiraz

BEER UPGRADE

Peroni

Heineken

Corona

OTHER BEER OPTIONS AVAILABLE UPON REQUEST



Orso
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