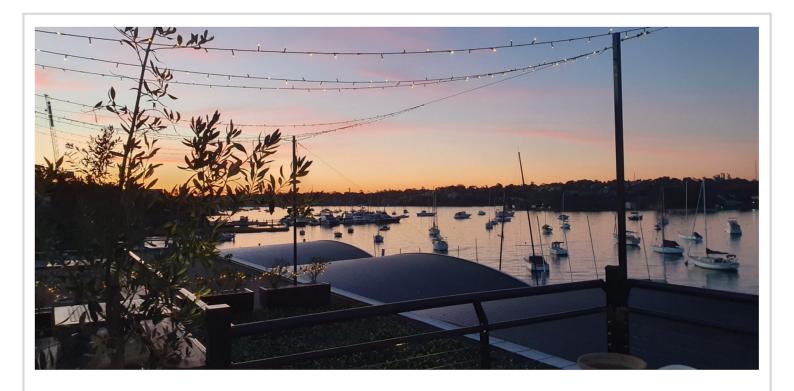


GROUP SHARING MENU 8-19 GUESTS Valid through Summer 2023-24



Located in Drummoyne on a deep waterfront Sydney Harbour location, Ecco is an elegant Italian restaurant specialising in group bookings & events.

With expansive water & North Sydney skyline views, it is the perfect venue for both lunch and dinner events.

Head Chef Pierluca Accurso focuses on utilising fresh seasonal produce to create authentic flavours. He has been heavily influenced by his childhood and experiences in Italian kitchens & brings his passion for high quality fare to every event we are entrusted with hosting.



GROUP SHARING MENU \$110pp

ALL LISTED ITEMS SERVED TO SHARE

ITALIAN BREAD ROLLS
TRUFFLE MUSHROOM ARANCINI
OLIVES
CAPRESE SALAD

CRUDO DI TONNO

share plates of thinly sliced raw yellowfin tuna, soy, basil

CALAMARI FRITTI

fried SA Calamari

FIORI

stuffed zucchini flowers, provola, lemon zest

INVOLTINI DI MELANZANE

eggplant slices rolled with homemade pesto angel hair pasta, napoletana, parmigiano & cream

GALLETTO

free range roasted spatchcock, salmoriglio

PESCE

cone bay barramundi fillet, cherry tomato, white wine, oregano

INSALATA DI RUCOLA

rocket, parmigiano, pear salad

CRESPELLE MASCARPONE

mascarpone crepes, white chocolate, strawberry

Please note a **10% service surcharge applies** to the final bill menu subject to seasonal variations

ADDITIONAL UPGRADES

ENTREE

COLD SEAFOOD PLATTERS \$25pp:

peeled fresh Tiger prawns (2ea),

Sydney Rock oysters (Narooma, NSW) served natural (2ea) smoked Tasmanian salmon drizzled with extra virgin olive oil, capers & lemon

CARPACCIO DI MANZO \$8pp

thinly sliced raw mb3+ grass fed beef, truffle mayonnaise, parmesan, rocket

ABROLHOS ISLAND SCALLOPS (WA) \$18pp

soy, shallot, chilli (2ea)

GNOCCHI CICALE DI MARE \$14pp

house made potato gnocchi, Moreton Bay Bug meat, cream, tomato

RIGATONI RAGU \$10pp

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

MAIN

FILETTO DI MANZO \$14pp

or \$10pp in lieu of a standard main grain fed MBS3+ 220g scotch fillet, rocket, parmigiano, sangiovese glaze, mash

SIDES

PATATE ARROSTO \$4pp

roasted chat potatoes, rosemary

BROCCOLINI \$4pp

broccolini, olive oil, lemon

RUCOLA \$4pp

rocket, parmigiano, pear

\$40pp OPTIONAL STANDARD DRINKS PACKAGE (3.5 HOUR DURATION)

COOL WOODS SPARKLING WINE (SA, AUS) ATÈ SAUVIGNON BLANC (SA, AUS)
ATÈ SHIRAZ (SA, AUS) BEER ON TAP – VB, GREAT NORTHERN MID & COOPERS PALE
SOFT DRINKS, JUICE, TEA, COFFEE (ESPRESSO/MACCHIATO/PICCOLO ONLY)

OR

\$55pp UPGRADED DRINKS PACKAGE (3.5 HOUR DURATION)

BIANCA VIGNA PROSECCO (VENETO, ITALIA) BREGANZE PINOT GRIGIO SUPERIORE (VENETO,ITALIA) POLIZIANO CHIANTI (TOSCANA, ITALIA) BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER SOFT DRINKS, JUICE, TEA, COFFEE (ESPRESSO/MACCHIATO/PICCOLO ONLY)

TERMS & CONDITIONS

These Terms and Conditions must be read and agreed to prior to booking your event. By booking the event and paying your deposit, you are stating that you have read, understand and agree to the Terms and Conditions for booking an event at Ecco Ristorante.

DEPOSITS

All deposits are non-refundable.

Deposit amounts required upon booking are as follows:
10- guests (shared use of a room): \$500 Deposit
20-30 guests (shared use of a room): \$1,000 Deposit
30-50 guests (shared use of a room): \$2,000 Deposit
Exclusive use of Terrace Room: \$3,000 Deposit
Exclusive use of Main Dining Room & Deck: \$4,000 Deposit
Exclusive use of the Venue: \$6.000 Deposit

EFT TRANSFERS

BANK ACCOUNT DETAILS NAME: ECCO RISTORANTE
BSB:032-082
ACC: 223123

REFERENCE (NAME + EVENT DATE) e.g. JOHN0608 (6th AUGUST EVENT)

Temporary holds are offered for 24 hours before a deposit is required to secure your booking. With the exception of exclusive use bookings, all bookings for less than 50 guests will not become available until 3 months from requested date.

Final numbers are required 5 days prior to your event. This number can increase or decrease, however the number confirmed at 5 days prior to your event will be the minimum amount charged.

Packages will commence at no later than 15 minutes after your confirmed booking time. Function starting time slots are as follows:

o Lunch: 12pm-1:30pm (Sunday latest 2pm) o Dinner: 6:30pm-8pm

CANCELLATION POLICY

Rescheduling to a different date within 8 weeks of your event will result in a loss of your deposit. A new deposit will be required to secure a new date. Ecco Ristorante has a 50% cancellation/reschedule fee of the total cost of the event up to 14 days prior to your reservation and a 100% cancellation/reschedule fee of the total amount of the event within 7 days of reservation. Our cancellation/reschedule fee is a conservative and genuine preestimate of our loss if you fail to keep your reservation & is non-negotiable.

SET UP / STYLING

The venue will be made available for early access from 10am for lunch events and 5:30pm for dinner events. Charges apply for bump in earlier than 10am & cannot be guaranteed.

All decorations must be removed at the conclusion of your event unless organised for a later midweek pickup with our functions team. Ecco takes no responsibility for items left after the event conclusion. A cleaning fee of \$300 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.

In the event of damage to the restaurant room/paint/furniture, a quote for repair will be sent to be paid in full. This also includes damage caused to vehicles/boats in the Drummoyne Sailing Club carpark

Should you wish to outsource cutlery, a \$2pp handling/cleaning fee applies. BYO chairs are restricted to exclusive use bookings only. A \$300 service fee applies which covers the removal, storage & resetting of Ecco's chairs.

For shared use bookings, plinths/backdrops/cake tables/balloon setups must adhere to the following:

o Maximum of 1.5m width x 1.8m height

o Not obstruct the view for other diners

o Preferably clear/see through

Cake table availability subject to date & available floor space. Cakes can be delivered to the venue on the day of your event unless specified by our Functions Team.

All decorations, bonbonniere, flowers, place cards etc are to be setup by the customer and are not the responsibility of the venue. Ecco Ristorante does not take responsibility for the loss or damage of any items brought into the venue.

COVID

Normal cancellation fees as stated in our terms & conditions attached apply in the event of any Covid-19 related disruptions.

SERVICE FEE

A 10% Event Service Surcharge applies to the final bill for all reservations.

This fee does not contribute to a quoted minimum spend for exclusive use bookings.