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2023 WEDDING PACKAGE

ECCO Ristorante - an elegant, waterfront dining venue overlooking Sydney Harbour with an Italian influenced menu specialising in boutique weddings. With expansive water views it is the perfect venue for wedding receptions offering seating for up to approx. 200 guests or up to 300 guests for cocktail events. Access to the venue is available by water making arrival or departure by boat an exciting option for your special occasion. ECCO is unrivalled in providing a top quality a la carte quality dining experience to your guests on your special day.

Our package includes Canapes on Arrival, Entree, Main and Dessert & Five Hour Drinks Package.
Minimum spend applies.

2023 WEDDING PACKAGE

\$175pp

COMPLIMENTARY STUZZICHINI

TRUFFLE MUSHROOM ARANCINI

CHEFS SELECTION OF ASSORTED CROSTINI

PRIMI

CHOICE OF TWO (2) ENTREE ITEMS SERVED ALTERNATE OR ON PLATTERS

CALAMARI FRITTI

fried SA Calamari

ANTIPASTO ITALIANO

assorted selection of cured meats & chargrilled vegetables, olives, parmigiano

COLD SEAFOOD PLATTERS (ADDITIONAL \$20pp)

peeled fresh Tiger prawns (2ea), Sydney Rock oysters (Narooma, NSW) served natural (2ea)

smoked Tasmanian salmon drizzled with extra virgin olive oil, capers & lemon

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

PENNE PROSCIUTTO & ASPARAGUS

penne with prosciutto, asparagus, napoletana & cream

RAVIOLI DI SPINACI E RICOTTA

spinach & ricotta ravioli served with napoletana & cream

RAVIOLI DI ZUCCA E RICOTTA

pumpkin & ricotta ravioli, burnt butter, sage

GNOCCHI CON CICALI DI MARE (ADDITIONAL \$10pp)

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

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

POLLO

free range chicken, prosciutto, sage, green beans, mash, red wine jus

VEAL SCALLOPINE

veal backstrap, mixed mushroom sauce, mash

FILETTO DI MANZO

grain fed MBS3+ 220g scotch fillet, rocket, parmigiano,

sangiovese glaze, mash

SPALLA DI AGNELLO

Armidale (NSW) four hour slow roasted lamb shoulder, seasonal vegetables,

roasted grapes

FILETTO DI CONE BAY BARRAMUNDI

grilled WA cone bay barramundi fillet, orange & pomegranate citrus salad, roasted potato

FILETTO DI SALMONE

grilled Tasmanian Atlantic salmon served with lemon butter, asparagus, roasted potato

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

CREME BRULEE

white chocolate crème brulee served with almond biscotti

KIDS MENU \$60pp (AGES 3-12)

ENTRÉE PENNE NAPOLETANA

MAIN COURSE CRUMBED CHICKEN BREAST & CHIPS

DESSERT GELATO

STANDARD DRINKS PACKAGE (5 HOUR DURATION)

COOL WOODS SPARKLING WINE (SA, AUS)

COOL WOODS SAUVIGNON BLANC (SA, AUS)

COOL WOODS SHIRAZ (SA, AUS)

BEER ON TAP – STELLA ARTOIS, VB, GREAT NORTHERN MID & COOPERS PALE ALE

SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE

(ESPRESSO/MACCHIATO/PICCOLO ONLY)

UPGRADED DRINKS PACKAGE (5 HOUR DURATION ADDITIONAL \$15pp)

BIANCA VIGNA PROSECCO (VENETO, ITALIA)

BORGO MATILDA PINOT GRIGIO (VENETO, ITALIA)

POLIZIANO CHIANTI (TOSCANA, ITALIA)

BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER

SOFT DRINKS, SPARKLING MINERAL WATER, JUICE, TEA, COFFEE

(ESPRESSO/MACCHIATO/PICCOLO ONLY)

A 5% Event Service Surcharge applies to all bookings. This does not contribute to your quoted minimum spend

Bookings are subject to a \$500 Private Room/Venue Hire Fee which contributes to your minimum spend

EXTRAS

ADDITIONAL HALF HOUR @ \$15pp
ROOFTOP CEREMONY @ \$500

Complimentary Menu & Wine tasting for Bride & Groom prior to event

In our experience we understand that each & every wedding is unique and we would be happy to discuss any variations or special requirements in order to create your special event.



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 policy is as follows:
 - 10-20 guests (shared use of a room): \$350
 - 20+ guests (shared use of a room): \$750
 - Exclusive use of a room: \$2,000
 - Exclusive use of the venue: \$4,000

BOOKING DETAILS

- Temporary holds are offered for 24 hours before a deposit is required to secure your booking.
- With the exception of exclusive use bookings, specific areas can only be requested and not confirmed
- Menu selections, dietary requirements & booking time is required 21 days prior to your event.
- Final numbers are required 14 days prior to your event. This number can increase or decrease, however the number confirmed at 14 days prior to your event will be the minimum amount charged.
- 5 hour packages are allocated to your event. Extra time can be added at a rate of \$15pp/30 mins.
- Rooftop ceremony packages are available starting at \$500
- Packages will commence at no later than 15 minutes after your confirmed booking time.
- Function starting time slots are as follows:
 - Lunch: 12pm-1:30pm (Sunday latest 2pm)
 - Dinner: 6:30pm-8pm

CANCELLATION POLICY

- Rescheduling to a different date within 12 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 fee up to 21 days prior to your reservation and a 100% cancellation fee of the total amount within 14 days of reservation. Our cancellation fee is a conservative and genuine pre-estimate of our loss if you fail to keep your reservation.

SET UP / STYLING

- The venue will be made available for early access from 10am for lunch events and 5:30pm for dinner events.
- All decorations must be removed at the conclusion of your event unless organised for a later midweek pickup with our functions team.

- A cleaning fee of \$200 applies should restaurant staff be required to dispose of any flowers, balloons, decorations etc.
- Should you wish to outsource cutlery, a \$2pp handling/cleaning fee applies.
- BYO chairs are restricted to exclusive use bookings only. A \$200 service fee applies.
- For shared use bookings, plinths/backdrops/cake tables/balloon setups must adhere to the following:
 - Maximum of 1.5m width x 1.8m height
 - Not obstruct the view for other diners
 - Preferably clear/see through
- 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.

MUSIC / ENTERTAINMENT

- Exclusive use bookings will be offered Spotify/Apple Music connectivity to our sound system.
- DJ's are permitted for exclusive use bookings only. Management reserves the right to turn volume levels down if excessive as consideration must be shown to diners in the neighbouring room and nearby residents.
- With the exception of acoustic bands, drums and one man bands are only permitted for whole venue bookings.

COVID

- Deposit is transferrable or available as restaurant credit in the event of a COVID-19 related lockdown.
- ECCO has a Covid-Safe plan which is enforced by staff & must be adhered to by all guests