

eCCCo

R I S T O R A N T E

EVENT PACKAGES

January - August 2024



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.



1. SILVER PACKAGE

\$115pp

(10% Event Service Surcharge applies to the final bill for all reservations)

TRIO OF SHARED PRIMI SECONDI (ALTERNATE OR PLATTERS)

BEVERAGES CHARGED ON CONSUMPTION

ON ARRIVAL

ITALIAN BREAD ROLLS

TRUFFLE MUSHROOM ARANCINI

COMPLIMENTARY STILL & SPARKLING WATER

PRIMI - SELECT THREE (3):

CALAMARI FRITTI

fried SA Calamari

ANTIPASTO ITALIANO

chefs selection of cured meats & chargrilled vegetables, olives, provolone

CRUDO DI TONNO

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

FIORI

zucchini flower filled with ricotta, provola, basil, lemon zest

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

PENNE ALLA NORMA

penne, eggplant, ricotta salata, tomato

PENNE PROSCIUTTO E ASPARAGI

penne, prosciutto di Parma, asparagus, napoletana, cream

INVOLTINI DI MELANZANE

eggplant slices rolled with homemade pesto angel hair pasta,

napoletana, parmigiano & cream

GNOCCHI CON CICALI DI MARE*

*(additional \$5pp selection)**

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

RISOTTO FUNGHI E TARTUFO

mixed mushroom risotto, parmigiano, truffle oil

RISOTTO AI FRUTTI DI MARE

selection of fresh local seafood

SECONDI - SELECT TWO (2):

POLLO

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

AGNELLO

Armidale (NSW) slow braised lamb shanks, mash, baby carrot, jus

FILETTO DI CONE BAY BARRAMUNDI

grilled WA Cone Bay barramundi fillet, citrus salad, roasted potato

FILETTO DI MANZO*

(additional \$5pp selection)*

grain fed MBS3+ 220g sirloin fillet, rocket, parmigiano, sangiovese glaze, mash

EXTRAS

OPTIONAL SIDES

ADDITIONAL \$4pp PER ITEM:

PATATE ARROSTO

roasted chat potatoes, rosemary

BROCCOLINI

broccolini, olive oil, lemon

RUCOLA

rocket, parmigiano, pear

DOLCI (ADDITIONAL \$12pp)

SELECT TWO: (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

KIDS MENU \$60pp (AGES 2-12)

PENNE NAPOLETANA

CRUMBED CHICKEN & CHIPS

GELATO

\$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)

2. PLATINUM PACKAGE

\$155pp

(10% Event Service Surcharge applies to the final bill for all reservations)

**COLD SEAFOOD PLATTERS + TWO ANTIPASTI + PASTA
SECONDI (ALTERNATE OR PLATTERS)**

ALTERNATE DESSERT

BEVERAGES CHARGED ON CONSUMPTION

ON ARRIVAL

ITALIAN BREAD ROLLS

TRUFFLE MUSHROOM ARANCINI

COMPLIMENTARY STILL & SPARKLING WATER

COLD SEAFOOD PLATTERS (INCLUDED):

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

ANTIPASTI - SELECT TWO (2):

ANTIPASTO ITALIANO

chefs selection of cured meats & chargrilled vegetables, olives, provolone

CARPACCIO DI MANZO

sliced raw beef, truffle mayonnaise, parmesan, rocket

FIORI (SEASONAL)

zucchini flower filled with ricotta, provola, basil, lemon zest

FICHI BIONDI (SEASONAL)

oven roasted fig, gorgonzola, prosciutto di Parma

CRUDO DI TONNO

thinly sliced raw yellowfin tuna, soy, basil

CAPESANTE (2pc)

hervey bay scallops, soy, shallot

GAMBERI (1pc)

crumbed Yamba (NSW) king prawn

CALAMARI FRITTI

fried SA Calamari

PASTA - SELECT ONE (1):

PENNE ALLA POLPA DI GRANCHIO

penne, blue swimmer crab, napoletana, cream

GNOCCHI CICALI DI MARE

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

RISOTTO AI FRUTTI DI MARE

selection of fresh local seafood

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

SECONDI - SELECT TWO (2):

POLLO

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

AGNELLO

Armidale (NSW) slow braised lamb shanks, mash, baby carrot, jus

FILETTO DI CONE BAY BARRAMUNDI

grilled WA Cone Bay barramundi fillet, citrus salad, roasted potato

FILETTO DI MANZO

grain fed MBS3+ 220g sirloin fillet, rocket, parmigiano, sangiovese glaze, mash

GALLETTO

free range spatchcock, roast potatoes, citrus salad

VEAL OSSO BUCO

braised osso buco, risotto Milanese

FILETTO DI PESCE SPADA

grilled swordfish, olives, tomato, capers, salmoriglio, mash

DOLCI - SELECT TWO (2):

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 centered warm Belgian chocolate pudding, vanilla gelato

SEMIFREDDO AL PISTACCHIO

pistachio flavoured semifreddo

CRÈME BRULEE

white chocolate crème brulee, almond biscotti

KIDS MENU \$60pp (AGES 2-12)

PENNE NAPOLETANA

CRUMBED CHICKEN & CHIPS

GELATO

\$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

NAME: ECCO RISTORANTE

BSB: 032-020

ACC: 395552

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.

On site meetings are limited to exclusive use bookings due to demand. Phone/email consults available to all smaller group bookings.

Menu selections, dietary requirements & booking time is required 14 days prior to your event. Menu tastings restricted to Wedding bookings.

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.

3.5 hour packages are allocated to your event. Extra time can be added at a rate of \$10pp/30 mins.

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 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.

PAYMENT

An Event Form will be sent by our Functions Team requesting preferred payment methods & details. **Payment in full is processed no later than 5 days prior to your event at the confirmation of final numbers.**

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.

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. A maximum of one large speaker is permitted unless taking exclusive use of the whole venue.

With the exception of acoustic bands, drums and one-man bands are only permitted for whole venue bookings.

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.