

ECCO RISTORANTE EVENT BROCHURE

SEATED PACKAGES 20+ GUESTS



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



Event packages

Pre-selected seated menus for 20 guests and over.

SILVER PACKAGE \$115pp

3.5 hr package

PLATINUM PACKAGE \$155pp

3.5 hr package

10% event service fee applies to all event bookings

Event service inclusions

Standard Table Setting including glassware, cutlery, crockery, white linen, cotton napkins

Premium staff

Dedicated events team (planning and coordination of menus, seating plans and event logistics from booking to event date)

Coordination and supervision of bump in & out (between 10.15am for lunch events and 5.30pm for dinner events)

Venue set up and cleaning



Silver PACKAGE MENU

ON ARRIVAL

Italian bread
Truffle Mushroom Arancini

ANTIPASTI/PRIMI Select 2

Antipasto Italiano

Chefs selection of cured meats, pickled italian vegetables, olives, cheeses

Calamari Fritti

Fried local Calamari, basil salt, lemon

Fiori

Stuffed zucchini flowers, house batter, anchovy, mozzarella, sundried tomato, honey, parmigiano reggiano

Crudo Di Tonno

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

PASTA PLATTERS Select 1

Rigatoni Ragù

Rigatoni pasta, slowly braised veal & pork ragù, parmigiano

Penne Alla Norma

Penne, eggplant, ricotta salata, napoletana

Maccheroncini alla Zozzona

Maccheroncini, Italian sausage, guanciale, pecorino, egg, napoletana

Involtini di Melanzane

Eggplant slices rolled with homemade pesto angel hair pasta, napoletana, parmigiano, basil pesto

Risotto Funghi e Tartufo

Mixed mushroom risotto, parmigiano, truffle oil

Risotto Ai Frutti Di Mare (Additional \$5pp)

Selection of fresh local seafood

SECONDI (MAIN COURSE) SERVED ON PLATTERS Select 2

alternate serve available at a \$3pp additional cost

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, vine ripened tomato, fennel

Filetto Di Manzo* (Additional \$5pp)

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

Bistecca Fiorentina (Additional \$5pp)

800g Riverine(NSW) mb2+ t-bone, charred lemon (served medium rare)

\$115pp

Beverages charged on consumption
Complimentary still & sparkling water
(optional beverage packages available
see page 14)

Additional upgrades

SIDES ADDITIONAL \$4pp

Charred Cabbage

charred cabbage, bagna cauda, puffed farro, gremolata

Radicchio

Roasted radicchio, baby endive, witlof, honey mustard

Patate Arrosto

Roasted chat potatoes, rosemary

Broccolini

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

Rucola

Rocket, parmigiano, pear

DESSERT ADDITIONAL \$12pp Select 2

Tiramisu

Italian biscotti, espresso, marsala, mascarpone, chocolate

Panna Cotta

Vanilla panna cotta, raspberry coulis, honeycomb

Crespelle

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

10% event service fee applies to
all event bookings

Platinum PACKAGE MENU

\$155pp

Beverages charged on consumption
Complimentary still & sparkling water
(optional beverage packages available
see page 14)

ON ARRIVAL

Italian bread rolls
Truffle Mushroom Arancini

COLD SEAFOOD PLATTERS:

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 PLATTERS Select 2

Antipasto Italiano

Chefs selection of cured meats, pickled italian vegetables, olives, cheeses

Carpaccio Di Manzo

Sliced raw mb5+ wagyu beef, truffle mayonnaise, parmesan, rocket

Calamari Fritti

Fried local Calamari, basil salt, lemon

Fiori

Stuffed zucchini flowers, house batter, anchovy, mozzarella, sundried tomato, honey, parmigiano reggiano

Crudo Di Tonno

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

Fichi Biondi (seasonal)

oven roasted fig, gorgonzola, prosciutto di parma

Capesante (2pc)

Abrolhos Island scallops (WA), soy, shallot

Gamberi (1pc)

Grilled Skull Island (NT) tiger prawns, italian salumi XO sauce

PASTA PLATTERS Select 1

Rigatoni Ragù

Rigatoni pasta, slowly braised veal & pork ragu, parmigiano

Penne Alla Polpa Di Granchio

Penne, blue swimmer crab, napoletana, cream

Risotto Ai Frutti Di Mare

Selection of fresh local seafood

Maccheroncini alla Zozzona

Maccheroncini, Italian sausage, guanciale, pecorino, egg, napoletana

Involtini di Melanzane

Eggplant slices rolled with homemade pesto angel hair pasta, napoletana, parmigiano, basil pesto

SECONDI (MAIN COURSE) SERVED ON PLATTERS Select 2
alternate serve available at a \$3pp additional cost

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, vine ripened tomato, fennel

Bistecca Fiorentina

800g Riverine(NSW) mb2+ t-bone, charred lemon (served medium rare)

Galletto

Chargrilled whole spatchcock (NSW), fennel & orange agrodolce

Filetto Di Pesce Spada

Grilled swordfish, olives, tomato, capers, salmoriglio, mash
chargrilled whole spatchcock (nsw), fennel & orange agrodolce

DESSERT (ALTERNATE) Select 2

Tiramisu

Italian biscotti, espresso, marsala, mascarpone, chocolate

Panna Cotta

Vanilla panna cotta, raspberry coulis, honeycomb

Crespelle

Mascarpone filled crepes, white chocolate, strawberry

Tortino Ai Cioccolato

Soft centred warm Belgian chocolate pudding, vanilla bean gelato

Semifreddo Ai Pistacchio

Pistachio flavoured semifreddo, strawberry, white chocolate ganache

Creme Brulee

White chocolate crème brulee, almond biscotti

Kids Menu **\$60pp (AGES 2-12)**

Penne Napoletana

Crumbed Chicken & Chips

Gelato

10% event service fee applies to
all event bookings



Beverage
PACKAGES

**STANDARD
ALCOHOLIC
package**



3.5hr duration \$55pp

SPARKLING WINE

Cool Woods Sparkling Wine

South Australia

WHITE WINE

Até Pinot Grigio

South Australia

RED WINE

Até Shiraz

South Australia

BEER ON TAP (bottled beers available at \$5pp additional cost)

VB
Great Northern Mid
Coopers Pale



**UPGRADED
ALCOHOLIC
package**

3.5hr duration \$70pp

SPARKLING WINE

Bianca Vigna Prosecco

Veneto, Italia

WHITE WINE

Breganze Pinot Grigio Superiore

Veneto, Italia

RED WINE

Poliziano Chianti

Toscana, Italia

BEER

All on tap beer above plus:

Peroni
Corona
Crown
Strongbow cider

**COCKTAIL & ROSE
package**



3.5hr duration \$39pp

BELLINI OR APEROL SPRITZ ON ARRIVAL (1pp)

Sparkling, peach nectar / Prosecco, Aperol, Orange, Soda Water

ROSE

Até Rose

South Australia

Soft drinks

Juice

Tea

Coffee (espresso, macchiato, piccolo only)

**BEVERAGE
Specials**

TAITTINGER BRUT RESERVE CHAMPAGNE ON ARRIVAL \$36pp

Minimum of 30 glasses to be served

APEROL ON ARRIVAL \$18pp

Minimum of 30 cocktails to be pre-ordered

BELLINI ON ARRIVAL \$18pp

Minimum of 30 cocktails to be pre-ordered

MARGARITA ON ARRIVAL \$20pp

Minimum of 30 cocktails to be pre-ordered

Selected custom upgrades available upon request
Beverages are subject to minor changes. T&Cs apply.

Complimentary with both drinks package

Soft drinks
Juice
Tea
Coffee (espresso, macchiato, piccolo only)

STEPS TO SECURING YOUR *event*

- 1. SEND AN ENQUIRY**
 - Reach out to a member of our events team to enquire and receive details.
- 2. DISCUSS WITH THE TEAM**
 - The required date/s and packages.
 - Ensure the T&Cs have been read and confirm you are happy to abide by the T&Cs of having an event in our venue. This includes details of styling, entertainment, time-frames (incl stylist/florist bump in).
- 3. PAY DEPOSIT**
 - Once payment is received and confirmed by our events team, your event is secured.
- 4. CONFIRM ALL DETAILS**
 - The events team will send you an event form requesting final menu choices, guest numbers and dietary requirements.
 - The event form must be returned 14 days prior to your event.
- 5. CONFIRM FINAL NUMBERS & PAYMENT**
 - Numbers given on your event form can be amended up until 10 days prior to your event. At this point your numbers become final.
 - Final payment must be made 7 days prior to your event.
- 6. DROP OFF APPOINTMENT**
 - Please advise us 14 weeks prior if/when you would like to come in to drop off any items prior to your event.



FAQs (SHARED USE + SEMI PRIVATE)

PLEASE NOTE FURTHER T&C'S APPLY.

Bump in & out

- The venue will be made available for early access bump in from 10.15am for lunch events and 5.30pm for dinner events.
- Charges apply for bump in earlier than 10.15am & cannot be guaranteed. This will need to be confirmed with our Events team.

Parking

- You will have access to free parking in the Drummoyne Sailing Club car park in a first come first basis along with paid street parking. Birkenhead Point shopping centre (a short walk to the restaurant) also has paid parking available.

Cancellations

- Refer to our T&Cs for cancellation information (T&Cs are issued prior to making your deposit)

Holds

- Temporary holds are offered for 48 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.

Time Extensions

- Extra time can be added at a rate of \$8pp/30 mins if available. A \$15pp fee applies to extend an all-inclusive drinks packages.
- Day-time extensions are determined by dinner reservations and will need to be confirmed by the Events team.
- Night-time events can be extended to a maximum of:
 - 11pm on a Friday
 - 11.45pm on a Saturday
 - 10.30pm on a Sunday

BYO

- We are fully licensed and do not allow BYO.

CAKE

- You are welcome to bring in an external cake for an event, however there is a \$3.50pp cakeage fee. This fee is waived with the addition of dessert to your package.
- Cake is stored, cut and served by ecco staff.

Music and Entertainment:

- Not permitted - solely restaurant music is permitted with all shared use & semi private arrangements.
- Face painting is strictly not allowed at the venue. Kids entertainment in the form of a magician/entertainer is permitted. Colour pencils are permitted as another form of kids entertainment (strictly no textas or crayons).
- Glitter, confetti and open candles are not allowed at the venue.

Styling - Shared use of Venue

- You are more than welcome to style your table with stationary/flowers on the table. The restaurant staff will not be responsible for any set up or pack down.
- For groups of 20+ you will have 1sqm of complimentary styling space at the end of your table to allow for either a cake table or up to 2 plinths. Ecco must be notified prior should you require this option
- Table balloons are not permitted.
- Use of backdrops/plinths must adhere to the styling document.
- **Semi Private Rooms permit styling options such as balloons, backdrops, outsourced linen**
- Please refer to our full styling guide T&Cs

