THE LOUNGE AT PIETRO GALLUS ESTATE

Ever exclusive, The Lounge is hidden behind a wrought iron gate and small staircase, amidst our luscious 20 acre estate in Warrandyte.

THE SWEET LIFE CALLING...

THE EXPERIENCE

The Lounge offers the ultimate exclusive space, created with distinct 1920's finishes. A large handcrafted wooden table is the hero of the room, with private bar and leather couches surrounding.

Overlooking our sleek private pool and with access to a private balcony, this is an ideal space if you are looking for something truly unique.

The space lends itself perfectly to an intimate seated gathering, cocktail function or corporate event.

We have designed a variety of packages best suited to maximise the space, which can be explored below. If you have special requirements please let us know and we can bespoke a package based on your needs.

SIT DOWN PACKAGE

A TOVOLA

4-hour duration

Enjoy a bespoke five course sharing menu, designed seasonally from locally sourced ingredients

Starting with canapés on arrival, followed by four modern-Italian inspired courses, including dessert

i**ncluded:**
Unlimited estate wine, beer and soft drink

Limoncello at the conclusion of your meal

Tea and coffee

Wednesday - Thursday	$195 P/P
Friday - Sunday	$210 P/P

MINIMUM FOOD & BEVERAGE SPENDS APPLY, REFER TO CONSIDERATIONS.

THE FOOD

A TOVOLA (SIT DOWN) SAMPLE MENU

CANAPÉS | A selection of

Ostriche Naturale best quality freshly shucked oysters with lemon wedges GF

Capesante scallop on a pickled wakame salad with wasabi and ginger aioli GF

Polenta squares with sun dried tomato

ANTIPASTI | Platters to share

Antipasto San Daniele prosciutto, hand cut salami, mortadella, broad bean pesto, fiore di burrata and marinated vegetable terrine, served with our grissini and crostini V VGN*

PRIMO

Risotto zucca e fungi Butternut squash risotto, oven roasted pine mushrooms, gorgonzola GF V NF

SECONDI

Manzo premium grass-fed eye fillet, parsnip puree, broccolini, baby chat potatoes and red wine jus GF NF DF*

DOLCE

Tortino Warm chocolate pudding, Grappa di Prosecco ice-cream with hints of orange V

APERITIVO

Limoncello Pietro Gallus Estate Limoncello to be enjoyed at the conclusion of your meal

V Vegetarian GF Gluten-free DF Dairy-free NF Nut-free VGN Vegan | * Can be adapted | Other dietaries catered for where possible

COCKTAIL PACKAGE

STUZZICHINI

4-hour duration

Your selection of six roaming canapés and our signature grazing table.

The grazing table includes oysters, grappa cured salmon, selection of local and imported cheeses and an antipasto tower with cured meats, marinated vegetables, bread and olives.

iIncluded beverages - unlimited estate wine, beer and soft drink.

Wednesday - Thursday	$175 P/P
Friday - Sunday	$185 P/P

Add Porchetta "suckling pig" and roasted potatoes. Min 40 guests.

$30 P/P

MINIMUM FOOD & BEVERAGE SPENDS APPLY, REFER TO CONSIDERATIONS.

THE FOOD

SAVOURY CANAPÉS HOT

Arancini san Marzano, saffron, taleggio V NF

Gamberi grilled king prawns chili & garlic marinade GF NF DF

Polpettine Italian pork and veal meatballs, salsa di pomodoro, gremolata NF DF

Capesante Hervey Bay scallop, potato foam, crispy pancetta NF GF

Saltimbocca – chicken, sage, prosciutto GF NF DF

Anatra duck & porcini pithivier (pie) NF

Ostriche calde tempura oysters, wakame, pickle, black sesame DF V

Tartufo woodland mushrooms truffle escargot, honey, walnut V

Gorgonzola whipped cream tartlet, tomato crisp, micro basil NF V VGN*

Piccolo burger smoked brisket, Maffra cheddar, brioche bun, chipotle aioli, cucumber pickle NF

Polo chicken meatballs, lemongrass, sweet chili, coriander, sesame GF NF

Fiori Di Zucchini filled with ricotta, lemon, mint, light tempura batter (seasonal) V NF

SAVOURY CANAPÉS COLD

Stracciatella creamy mozzarella, cantaloupe jam, pomegranate, cumin, mint, house baked potato focaccia V NF GF*

Crudo Hervey bay scallop ceviche, citrus, grappa, bottarga GF NF DF

Ostriche fredde oysters chilled, preserved lemon, salmon caviar GF NF DF

Carpaccio peppered beef fillet raw, balsamic gel, parmesan crisp GF NF

Tonno seared tuna, fennel crust, fennel confit, orange glaze GF DF

Sardine escabeche with tapenade, beach bananas GF NF DF

V Vegetarian GF Gluten-free DF Dairy-free NF Nut-free. Other dietaries catered for where possible

THE FOOD

PREMIUM CANAPÉS

One premium item can be included in your selection

Filetto di Manzo eye fillet rolled in pancetta served with mustard sauce GF DF NF

Costole di Angelo char grilled marinated lamb cutlets GF DF NF

Calamari Fritti semolina crusted, charcoal and black garlic emulsion NF DF

Ricotta Gnocchi sugo, shaved parmesan V GF NF

Pulpo grilled octopus, potato foam, chilli, saltbush GF NF

Anatra southern fried duck, beetroot & jalapeno emulsion NF GF*

CHEESE BOARD

Formaggi misti chef's selection of local and imported cheeses served with estate Caramelized Onion Jam and Olive Tapenade V

DESSERT CANAPÉS

Cannoli lemon ricotta, pistachio **or** caramelised white chocolate mousse, praline

Semifreddo orange blossom, salted pistachio, white chocolate snow GF V

Bombolone limoncello curd, hazelnut chocolate, beetroot, cinnamon sugar V

Tiramisù espresso soaked sponge, cocoa, estate brandy V NF

V Vegetarian GF Gluten-free DF Dairy-free NF Nut-free. Other dietaries catered for where possible

THE DRINKS

Bottled Beers

Peroni or Corona

Peroni 3.5%

Peroni 0.0%

Estate wines

Pietro Gallus Estate Brut

Pietro Gallus Estate Pinot Grigio

Pietro Gallus Estate Rosé

Pietro Gallus Estate Shiraz

Non - alcoholic

Various soft drinks, fruit juices and sparkling mineral water

UPGRADES

Spirits - include standard spirits in drink package $30 P/P

Cocktails - include a cocktail on arrival POA

Add a Pietro Gallus Estate digestif to conclude your meal

Grappa	$10 P/P
Liqueur	$8 P/P

COCKTAIL LIST - SAMPLE MENU

Spritz | Pietro Gallus Estate Liqueur: Arancia, Limoncello or Lime

The Olivigna | Gin, Pietro Gallus Estate Limoncello Classico, Peach Schnapps, pineapple juice

Spiced Mojito | Dark Rum, lime, mint, ginger beer

An extended cocktail list available on request.

MINI BOTTLES

BONBONERIE / PARTY FAVOURS

Liqueur	$12 EACH
Limoncello Classico	
Limoncello Crema	
Liquore all'Arancia	
Liquore al Lime	
Liquore al Cioccolato	
Liquore alla Liquirizia	
Grappa al Caffè (Coffee liqueur)	

Craft Spirits	$12 EACH
Crossover Gin	
Rosso Gin	
Olive Leaf Vodka	
Lemon Myrtle Vodka	

Grappa	$15 EACH
Grappa di Prosecco	
Grappa di Pinot Grigio	
Grappa di Moscato	

Cocktails	$15 EACH
Perfect Negroni	
Midday Negroni	
Bullet Negroni	
Cocoa Nights Negroni	
Manhattan	
Martini	
Espresso Martini	
Old Fashioned	

Shots	$12 EACH
Choc Orange	
Choc Bullet	

CONSIDERATIONS

MINIMUM SPEND

Please be aware that there are minimum spends and room hire, applicable for all events within The Lounge.

Minimum food & beverage:

Sit down: *A Tovola* |
Minimum 18 adults at $195 p/p

Cocktail: *Stuzzichini* |
Minimum 30 adults at $175 p/p

Room hire:

Applicable for all events	$400

ADDITIONAL CANAPÉS

Additional canapés can be included in your cocktail function at the below costs:

Standard canapé	$8.5 per selection
Premium canapé	$12 per selection

EVENT DURATION

The *A Tovola* sit down package and the *Stuzzichini* cocktail package include 4 hour duration with 3.5 hours of drink service.

FUNCTION TIMES

All evening occasions within The Lounge must conclude by 11:00pm. Within Winter months conclusion by 10:30pm

VENUE CAPACITY

The Lounge has a maximum of 20 seated and 50 cocktail style.

TIME EXTENSION

Extend your event for an additional hour,

$30 P/P

MUSIC POLICY

If you would like music at your event you have two options. You can have 1-2 musicians perform live or bring in your own device to broadcast an entire playlist. A DJ is not appropriate for this space. We are in a residential area and respectfully abide strict noise restrictions. We will be responsible for controlling the music at all times. No amplified music is to be played outside and all music is to finish at 10.45pm.

CONSIDERATIONS

PERSONAL STYLING

You're welcome to style the space as you would like providing nothing is attached to our walls or windows. You or the professional you hire, will be responsible for organising and presenting your personal touches. Kindly note, that all deliveries are to be arranged by prior notice with the event manager and all items to be removed at the conclusion of your event.

SWIMMING POOL OPTIONS

The sleek swimming pool on the top terrace serves as a striking feature that reflects our unique, stunning views.

Please enquire with the Events Manager as to how this area may be included in your event.

GUEST REQUIREMENTS

This is an adult only space, children are not permitted.

CREW MEALS

For $55pp, we can serve a photographer and any other outside professionals you hire, a main course meal and non-alcoholic drinks. If you'd like to include alcoholic drinks, your written permission is required in advance. Any alcoholic drinks will be charged on consumption to you. The meal will be served at a time of your choosing in a space we will provide.

RECOMMENDATIONS

We will happily share with you the details of our preferred suppliers – everyone from musicians and master bakers.

WEDDING CEREMONY

If you're booking this space to celebrate your wedding, we'd love to help make your day even more special! Reach out to us to explore our beautiful ceremony options and start planning your dream celebration.

TERMS & CONDITIONS

MENU

Our menus and beverage selection may change at short notice due to availability.

PRICING

All prices are subject to change from July 2027,

PAYMENT

Within seven days of making a tentative booking, a 20% non-refundable deposit is to be paid to and receipted by Pietro Gallo Estate. If this doesn't happen we reserve the right to release your date.

Sixty days before your event, 50% of the cost is to be paid. Fourteen days before your event the remaining balance is to be paid with your chosen package and guest numbers confirmed. There will be no refund for guest reductions after this date. Additional guests will be accommodated where possible and paid for accordingly.

Prior to your event a credit card is to be held on file and any incidental costs will be applied to it at the conclusion of your event. A credit card surcharge of 2% applies to all credit cards.

SURCHARGE

A 15% surcharge applies to all public holidays.

CHANGE OF DATE

If you wish to change your date, a new deposit is required. Your original deposit will not be transferred unless your original date is rebooked.

CANCELLATION

If there is a cancellation we require written notice from you. With seven days notice the cancellation fee is equal to 100% of the event's total cost. With 60 days notice the cancellation fee is equal to 50% of the event's total cost. With more than 60 days notice there is no cancellation fee however the non-refundable terms and conditions surrounding the deposit remain. Pietro Gallus Estate considers a postponement a cancellation.

SERVICE OF ALCOHOL

Pietro Gallus Estate will respectfully follow the laws surrounding the 'Responsible Service of Alcohol', therefore alcohol will not be served to any attendees who are intoxicated or under the age of 18. A patron who is intoxicated must leave our premises when requested to do so.

TERMS & CONDITIONS

RESPONSIBLE CONDUCT

You are responsible for the conduct of all attendees at all times and across our entire estate. You and they are to behave in a way that complies with our terms and conditions and with all applicable laws and regulations. You and they must access and use our entire estate in a safe and proper manner. If a member of your party is causing offense or is at risk of causing personal or property damage we reserve the right to remove them. This right extends to protecting the people and both the private and public property immediately surrounding our estate. We also reserve the right to suspend, terminate or control your event in any way we think reasonable.

No attendees are to smoke anywhere indoors. Smoking is restricted to the allocated smoking areas.

You are responsible for any damages or loss caused to our estate by you, your attendees or any third party you have hired while your event is being prepared and held. You are responsible for any loss or damage to any gifts, personal items, or equipment brought to Pietro Gallus Estate by you, your attendees or any third party you have hired.

All items brought into our estate are to be removed at the conclusion of your event. Pietro Gallus Estate is not responsible for the loss or damage of any items left on our estate. Pietro Gallus Estate may require a bond. If so, it is to be received no later than seven days before your event. If there are no damages or loss the bond will be returned in full within one week of the conclusion of your event.

You may be required to pay for professional security personnel to attend your event.

TERMS & CONDITIONS

All events are to conclude at the agreed time. If there is no attempt to leave the estate by the agreed time a surcharge of $300 per 15 minutes will be added to your account.

Pietro Gallus Estate is not liable for any delays and/or interruptions where the cause is due to the actions of a third party you have hired for the event or for any of the reasons outlined in our cancellation policy as noted above.

Pietro Gallus Estate reserves the right to cancel your event in the following circumstances: if an element of our terms and conditions is broken; if there is concern surrounding the capacity to pay; if there is an actual or reasonable likelihood of an occurrence threatening danger, injury, loss of life or damage to property; if there is a natural disaster, if there is a force majeure; if there are other extreme circumstances reasonably beyond our control such as, but not limited to, strikes or other industrial action, acts of civil disorder, terrorism and CODE RED day.

The venue operates in a CFA protected area and has been advised that on days of Code Red, the venue should close. If a closure should happen on the day of your event, Pietro Gallus Estate will notify you.

Pietro Gallus Estate will re-schedule the booking to the best date available at that time. In the event of a cancelation or rescheduling of your function date, due to circumstances beyond our control, the client agrees not to hold Pietro Gallus Estate liable in the event of any loss or damage the client may incur.

In these circumstances our decision to cancel your event does not constitute a breach of contract.

CONTACT US

For more information or to arrange a site visit please contact us.

We hope to hear from you soon so we can work together to ensure your special event is one to remember.

Bridget Selier - Events Manager
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