WEDDING PACKAGE
OLIVIGNA RESTAURANT AT PIETRO GALLUS ESTATE

Located at the heart of our 20 acre estate in Warrandyte, Olivigna Restaurant is beautifully bright yet rustic, transporting you to the Italian countryside.

THE SWEET LIFE CALLING...

THE EXPERIENCE

Take a leisurely stroll through our Tuscan-inspired piazza, nestled among the rolling hills of Warrandyte. As you pass by the state-of-the-art tasting bar, our orchard and kitchen garden, you'll arrive at the entrance of signature restaurant, Olivigna—an inviting space that's perfect for the wedding of your dreams.

Exchange vows in our stunning Italian piazza, followed by drinks and canapés. Then, continue the celebration with either a cocktail event or a seated reception indoors.

With floor-to-ceiling windows overlooking the grounds, bespoke chandeliers, and rustic finishes, you and your guests will truly experience our Italian escape.

We offer a variety of packages designed to maximize the space, which you can explore below. If you have special requirements, please let us know, and we can create a custom package tailored to your needs.

SIT DOWN PACKAGES

A TOVOLA

Four course menu **4-hour duration**

Your choice of shared or individually plated dishes from our seasonal menu.

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

The bespoke menu can be served to the table on large sharing platters or designed for alternate service.

Drinks package - unlimited estate wine, beer and soft drink.

Monday - Thursday	$250 P/P
Friday - Sunday	$275 P/P

MINIMUM FOOD & BEVERAGE SPENDS APPLY, REFER TO CONSIDERATIONS.

THE FOOD

A TOVOLA (SIT DOWN) SAMPLE MENU - SHARING

CANAPÉS

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

Arancini san Marzano, saffron, taleggio V NF

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

ANTIPASTI

Antipasto Mortadella, cacciatore salami, San Daniele prosciutto, broad bean pesto, fiore di burrata and marinated vegetable terrine, served with our grissini and crostini

SECONDI

Bistecca Goulburn Valley pasture fed scotch fillet, house made smoked tomato ketchup, potato crisps GF DF NF

Pesce Barramundi, macadamia, beetroot, lemon myrtle, fennel, cauliflower, vanilla GF NF*

Mains are served with crispy sea salt and rosemary potatoes and insalata

DOLCE

Bombolone Our classic Italian donuts cinnamon sugar, Limoncello curd V NF

Tiramisu Our take on a time-honoured Italian favourite; our version includes the classic “drunken sponge”, soaked in coffee liqueur, as well as some wonderful surprises

CHILDREN

Children aged 3-11 years will enjoy the below menu at $75 P/P

Antipasti Housemade pasta with sugo di pomodoro
Secondi Cotoletta crumbed chicken schnitzel bites with chips
Dolce Traditional Italian donut with Nutella

Children aged 12+ are to join the adult menu at $140 P/P.

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

COCKTAIL PACKAGES

STUZZICHINI

4-hour duration

Your selection of six canapés and grazing table.

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

Drinks package - unlimited estate wine, beer and soft drink.	$220P/P
Add Porchetta "suckling pig" and roasted potatoes.	$30 P/P

MINIMUM FOOD & BEVERAGE SPENDS APPLY, REFER TO CONSIDERATIONS.

THE FOOD

GRAZING TABLE

Ostriche naturale best quality freshly shucked oysters with lemon wedges GF

Salmone sotto sale grappa and citrus-cured salmon GF

Antipasto tower three tiers layered with San Daniele prosciutto, mortadella, cacciatore salami, grilled and marinated vegetables, housemade breads and estate olives

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

CHILDREN

Children are most welcome to enjoy your menu selection.

Alternatively, we can serve your younger guests paper cones of classic chicken and chips plus mini portions of house-made pasta.

Aged 3-11 | $75. Aged 12+ | $140. These prices include juice, mineral water and soft drink.

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

THE FOOD

SAVOURY CANAPÉS

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

Osterica 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

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*

DESSERT CANAPÉS

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

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

Beers

Warrandyte Lager on tap

Peroni Light

Peroni 0.0%

Wines

Pietro Gallus Estate Brut

Pietro Gallus Estate Pinot Grigio

Pietro Gallus Estate Rosé

Pietro Gallus Estate Shiraz

De Bortoli Moscato

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

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 Olivigna Restaurant.

Minimum food & beverage:

Sit down: *A Tovola* |
Monday - Thursday | Min. 100 adults at $250p/p
Friday - Sunday | Min. 100 adults at $275p/p

Cocktail: *Dieci Stuzzichin | Stuzzichini in Piu* |
Monday - Sunday | Min. 150 adults at $220p/p

Please note minimum spend increases on public holidays - 15% surcharge on food and beverage.

Room hire:

Applicable for all events	$3,000

CEREMONY

Ceremony held on our stunning piazza

$2,500

EVENT DURATION

A standard event is a 4 hour duration and 3 ¾ hours of drink service, with the option to extend to 5 hours upon request.

FUNCTION TIMES

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

VENUE CAPACITY

Olivigna Restaurant has a maximum of 120 seated (with dance floor) and 150+ cocktail style.

ONSITE CEREMONY

Say "I do" in our beautiful cobblestone piazza, overlooking our orchard and the rolling hills of Warrandyte. Ceremony set up includes black chairs and market-style umbrellas.. The marquee middle roof is generally off, if you require this to be on, a fee of $500 will apply.

For an evening wedding, select from 5.30pm, 6pm or 6.30pm. Your reception is to begin after the ceremony and can be either four or five hours long. The latest finishing time is 11pm.

CONSIDERATIONS

WE WILL PROVIDE YOU

Dedicated Events Coordinator
Standard napkins, cutlery, crockery (sit down packages)
In house sound system with iPod dock
1 cordless microphone
Gift table
Cake table
Signing table
Cake cutting knife
Cutting and serving of your cake

ADDITIONAL CANAPÉS

Additional canapés can be included at the below costs:

Standard canapé $8.5 per selection

Premium canapé $12 per selection

EVENT DURATION

A standard event is a 4 hour duration and 3.5 hours of drink service, with the option to extend to 5 hours upon request.

GELATI CART

You could incorporate our Italian-made gelati cart. Your guests will enjoy the finest artisan gelati - $1,500 which includes 100 cones. Our gelato cart also makes for a unique and rather charming photography prop for you to use as you wish.

CONFETTI

You're welcome to use rose petals in your ceremony. Kindly note no other type of confetti, whether it be rice or glitters and no metallic sparkles are to be used anywhere on our estate.

TIME EXTENSION

Extend your event for an additional hour, $30 P/P

BLOCKOUT PERIODS

Olivigna Restaurant is unavailable for private functions on Friday, Saturday, Sunday in November, December and January. Weekday bookings may be available upon request.

CONSIDERATIONS

MUSIC POLICY

If you would like music at your event you have three options. You can have a DJ or various musician perform live or you can bring in, your own device to broadcast anything from an entire playlist to a single, significant track. 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.

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.

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.

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. Pietro Gallus Estate will notify you of any damages within 24 hours of the conclusion of your event.

All items brought onto the estate must be removed at the conclusion of your event. Pietro Gallus Estate is not responsible for any belongings left behind. Any decorations or items not collected may be discarded.
A security bond may be required and, if so, must be received no later than seven days prior to your event. Provided there is no damage or loss, the bond will be refunded in full within one week after the event.

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

Children are to be properly supervised by a responsible adult member of your party at all times and across our entire estate. Pietro Gallus Estate will not be liable for an injury caused by or suffered by any child left without proper responsible adult supervision

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.

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