



# BIVIANOS

— RESTAURANT DURAL —



**Event Packages**

# Drink Packages

## Beverage package 1

\$9.00 per person

Soft Drink

## Beverage package 2 || 3 hours

\$28.00 per person || \$10.00 per person additional hour

Soft Drink

### White wine

Oxford Landing Marty's Block Sauvignon Blanc, SA

### Red wine

Oxford Landing Marty's Block Shiraz Cabernet, SA

### Beer

Crown Lager, Tooheys Extra Dry, Pure Blonde

## Beverage package 3 || 3 hours

\$45.00 per person || \$15.00 per person additional hour

Soft Drink, Juice, Sparkling mineral water

### Sparkling wine

Oxford Landing Marty's Block Brut Cuvée, SA

### White wine\*

Soho 'Peggy' Sauvignon Blanc, Marlborough NZ

### Red wine

Zilzie 'The Source' Shiraz, Barossa Valley, SA

### Beer

Peroni, Corona, Crown Lager

*\*Moscato also included on request*

## Add to your package

*Available as additions to your drinks package only*

### **Spirits (available on packages 2 & 3)**

\$15.00 per person 3-hour House selection

\$25.00 per person 3-hour Premium selection

\$5.00 per person Juice selection

\$5.00 per person Sparkling & Still mineral water





# Drink Packages

## **Beverage package 4 | | 4 hours**

\$75.00 per person || \$15.00 per person additional hour

Soft Drink, Juice, Sparkling mineral water

### House Spirit Selection

Vox Vodka, Larios Gin, Jim Beam, Jack Daniels, Johnnie Walker Black Label

### Sparkling wine

Louis Bouillot Blanc de Blancs, *Burgundy, FR*

### White wine\*

McHenry Hohnen 'Rcoky Road' Chardonnay, *Margaret River WA*  
*and*

Freycinet 'Wine Glass Bay' Sauvignon Blanc, *Freycinet TAS*

### Red wine

Vasse Felix 'Filius' Cabernet Merlot, *Margaret River, WA*  
*and*

Barr Eden 'Dreams of Gold' Shiraz, *Eden Valley SA*

### Beer & Cider

Lord Nelson 'Three Sheets' Pale Ale, Corona, Peroni, The Hills Apple Cider

*\*Moscato also included on request*

## **Notes**

Beverage packages are charged for every guest; alcohol packages are charged for every guest over 18 years

Alcohol is served to RSA limits & standards.

# Food Packages

## Food package 1

\$75.00 per person

Garlic pizza crust & Antipasto platters  
Starter platters (2 choices) \*  
Alternately served Main (2 choices)  
Salad platters served with main  
*\*Can replace with alternate entrée*

## Food package 2

\$88.00 per person

Garlic pizza crust & Antipasto platters  
Alternately served Entree (2 choices)  
Alternately served Main (2 choices)  
Salad platters served with main  
Alternately served Dessert (2 choices)

## Food package 3

\$100.00 per person

Garlic pizza crust & Antipasto platters  
Starter platters (2 choices served with entree)  
Alternately served Entree (2 choices)  
Alternately served Main (2 choices)  
Salad platters served with main  
Fruit platters

## Food package 4

\$115.00 per person

Garlic pizza crust & Antipasto platters  
Cold & Hot seafood platters  
Cold || *Fresh Prawns, Oysters, seafood salad*  
Hot || *Grilled Prawns, Slipper lobster, Scallops*  
Alternately served Entree (2 choices)  
Alternately served Main (2 choices)  
Salad platters served with main  
Fruit platters

## Food package 5

\$65.00 per person

Garlic pizza crust  
Pasta platters || *Boscaiola & Bolognese*  
Main platters  
*Veal Funghi*  
*Chicken Cacciatore*  
*Salad platters*

## Children (under 10)

\$28.00 per person\*

Garlic pizza crust  
Chicken Schnitzel & chips  
Gelato

*\*Add \$7.00 per person Kids Penne Napolitana course*

## Add to your package

\$7.00 per person Seasonal vegetable platters

\$12.00 per person Additional starter platters (per selection)

\$10.00 per person Two choices Mezze additions (see page 7)

\$8.00 per person per selection Roaming canapes on arrival (min addition of 2)

\$3.00 per person Tea & Coffee station

\$4.00 per person Barista coffee (tray service) & tea





# Food Packages

**2-course  
Food Package 6**  
\$65.00 pp

**3-course  
Food Package 7**  
\$75.00 pp

**Children**  
\$28.00pp\*  
(Under 10)

Garlic Pizza crust starter  
Alternately served Entrée (2 choices)  
Alternately served Main (2 choices)

Garlic Pizza crust starter  
Alternately served Entrée (2 choices)  
Alternately served Main (2 choices)  
Alternately served Dessert (2 choices)

Garlic Pizza crust starter  
Chicken Schnitzel & Chips  
Gelato

*\*Add \$7.00 per person kids Penne Napolitana course*

## Add to your package

- |                    |                                                    |
|--------------------|----------------------------------------------------|
| \$9.00 per person  | Beverage package 1 (soft drinks)                   |
| \$12.00 per person | Antipasto platters                                 |
| \$6.00 per person  | Salad platters                                     |
| \$10.00 per person | Fruit platters                                     |
| \$12.00 per person | Salt & Pepper calamari platters served with entrée |
| \$3.00 per person  | Tea & Coffee Station                               |
| \$4.00 per person  | Barista coffee (tray service) & tea                |



# Cocktail Party



Celebrate in style  
**\$95.00pp**

- 4-hour venue hire
- 4-hour service of beverage package 2
- Sparkling wine on arrival
- Connoisseur Antipasto & Mezze Grazing Table\*
- Boutique selection of 5 hot and cold roaming canapes
- Sweet canape (1 choice)

\*Upgrade your grazing table (\$19.00 per person) with a seafood selection of seared tuna, Hokkaido scallops with lemon dressing and Natural oysters with vinaigrette

**Add to your package**

<b>Spirits</b>	
\$15.00 per person	3-hour House selection
\$25.00 per person	3-hour Premium selection
\$10.00 per person	Add an hour to spirits package
<b>Menu</b>	
\$11.00 per person	Substantial canapé (per selection)
\$8.00 per person	Additional canapé (per selection)
\$8.00 per person	Sweet canapé (per selection)
\$10.00 per person	Pizza Bar (1-hour)
\$19.00 per person	Grazing table seafood upgrade*

# Mezze Additions

2 Types	\$10.00 per person
3 Types	\$13.00 per person
Each above 3 types	\$4.00 per person
All options	\$28.00 per person

Warm mixed olives  
Crusty Italian Bread  
Lebanese bread  
Tzatziki & Hummus dip  
Carrot & celery sticks  
Feta Cheese  
Baby Bocconcini Cheese  
Mixed nuts  
Mixed marinated vegetables

## Starter Platters

*\$12.00 per person Additional starter platters (charged per selection)*

Salt & Pepper calamari, tartare  
Satay chicken  
Saffron mussels, white wine, lemon  
Penne Bolognese  
Chicken & mushroom risotto  
Orechetti Napolitana  
Tortellini Boscaiola  
Prawn Penne, Napolitano sauce, bacon, snow peas  
Coconut prawns, Chili mayonnaise  
Italian meatballs, Napolitano sauce  
Spring rolls, sweet chili  
Arancini, basil aioli  
Natural oysters, vinaigrette  
Prawn cocktail, fresh lemon  
Prawns, Chili & Garlic Napolitano



# Menu choices

## Entrée

### Hot entrées

Lamb Backstrap, grilled zucchini, tzatziki +\$2pp

Lamb cutlet, balsamic reduction, mint, Microherbs

Cajun chicken, mixed salad, béarnaise sauce

Poached chicken, sweet corn puree, pork crackling

Pork belly, plum sauce, apple & fennel salad

Coconut prawns, chili mayo

Grilled garlic & chili king prawns +\$3pp

Scallops, cauliflower puree, crispy pancetta

Salt & pepper calamari, tartare

Chicken & mushroom risotto

Gnocchi, mushrooms, truffle oil

Penne primavera || Napolitana, mixed seasonal vegetables

### Cold entrées

Cold roast beef, beetroot salad, pomegranate, horseradish cream

Poached pear, blue cheese, walnuts, balsamic glaze

Prawn cocktail, Marie Rose sauce

Natural oysters, vinaigrette (6) + \$4pp

## Main

Porterhouse beef, jus, mashed potato, brussels sprouts

Beef tenderloin, cauliflower puree, asparagus, shallots, roasted fennel +\$5pp

Slow braised beef cheek, mash, asparagus, crispy leek (Minimum 30 guests)

Barramundi fillet, chive mash, steamed broccolini, dill sauce

John Dory fillet, orange glazed endive, caramelised potato, green beans

Pan-fried salmon, crushed potato, truss tomato, salsa verde

Prawn Penne || Prawns, bacon, snow peas, Napolitana sauce

Orechetti Pollo || Chicken, snow peas, cashews, diced tomato, herb cream sauce

Barbecue marinated pork fillet, mash, brussels sprouts

Confit chicken, sweet potato, broccolini, mushroom gravy

Chicken supreme, crushed new potatoes, truss tomato, jus

Confit duck, mash, asparagus, pomegranate sauce

Lamb backstrap, braised Mediterranean vegetables, mash, aioli +\$4pp

Stuffed turkey, apricot sauce, roast vegetables

## Dessert

Vanilla bean Pannacotta, pineapple jam

Traditional Italian layered Tiramisu

Sticky date pudding, butterscotch sauce, vanilla bean gelato

Homemade chocolate mousse

Raspberry cheesecake, berry coulis

Baileys Crème Brûlée, fresh berries

Strawberry mousse, white chocolate, fairy floss

Chocolate pudding, warm fudge sauce, vanilla gelato



# Canapés

## Hot canapés

Calamari Fritti, Tartare  
Coconut prawns, chili mayo  
Tempura prawns, lime & chili mayo  
BBQ garlic & lime chicken skewers, mint dip  
Fried camembert, cranberry sauce (V)  
Tandoori chicken skewers, mint sauce  
Crumbed chicken tenders, honey Dijon sauce  
Satay chicken skewers  
Lamb kofta, mint sauce  
Arancini, basil aioli (V)  
Spring rolls, sweet chili (V)  
Crunchy fish bites, mango & lime dip  
Mini samosas, mint sauce (V)  
Spinach & feta puffs, tomato salsa (V)  
Italian meatballs, tomato chutney

## Substantial canapés

*Available to add to your cocktail party package.  
\$11.00 per person per selection*

Cheeseburger Sliders  
Pasta box || Penne Napolitana  
Fish & chips, tartare  
Duck Salad, pomegranate, balsamic glaze  
Lamb Kofta skewer, mint sauce  
Apple glazed pork belly skewer  
Italian meatballs, mash  
Pizza Squares  
Ricotta stuffed zucchini flowers  
Tiramisu cups

## Cold canapés

Salmon pikelet, cream cheese, capers  
Brie bruschetta bites, cranberry chutney (V)  
Prawn cocktail  
Oysters, salmon roe  
BBQ prawn, cucumber, lime mayo  
Scallops, tomato, lemon dressing  
Seared tuna, spring onion, avocado puree, French bread  
Seared lamb backstrap, pumpkin puree, Microherbs  
Prawn & watermelon skewers  
Mini Thai beef salad, lime dressing  
Pulled duck salad, mint, pomegranate  
Bocconcini & tomato skewers (V)  
Persian feta crackers, sundried tomatoes, basil (V)  
Wasabi shrimp, avocado, rice crackers  
Saffron, poached pear, walnuts, blue cheese (V)  
Melon & Feta bites (V)  
Salmon mousse, cucumber, salmon caviar  
Bruschetta bites, basil, balsamic glaze (V)  
Crab salad bruschetta bites

## Sweet canapés

Vanilla & berry cheesecake  
Fruit skewers  
Lemon curd tart, berries  
Strawberry mousse cups  
Mixed petit fours  
Vanilla bean Pannacotta, berry coulis





# The Terrace

Modern intimacy with incredible natural light, floor to ceiling windows, luxe garden views and stylish interiors

Capacity	Recommended maximum 60 guests
Lunch	4:00pm conclusion
Dinner	Earliest start time 5:30pm
Music	Venue background music throughout. DJ's, drummers and live entertainment are not permitted. Acoustic / background style live is permitted.
Minimum spend	\$3,000.00 to \$4,000.00 across food and drinks (varies based on day and time)
Cocktail style	Yes, additional venue hire charge applies of \$500.00



Contemporarily styled and elegantly appointed, the grand pillarless room features crystal chandeliers, beaming natural light, lush chocolate and gold décor

Capacity	Recommended maximum 150 guests
Lunch	4:00pm conclusion
Dinner	Earliest start time 5:30pm
Music	Venue background music throughout. DJ's and live entertainment are permitted. Drummers are not permitted except in the case when Dining Room & Terrace is booked together (increased minimum spend)
Minimum spend	\$10,000.00 to \$15,000.00 across food and drinks (varies based on day and time)
Cocktail style	NA

# The Dining Room



Alfresco meets finesse at The Heartwood Bar featuring a custom high ceiling, fairy light draped marquee, timber deck and uninterrupted views over landscaped gardens

# The Heartwood Bar

Capacity	Recommended maximum 100 guests
Lunch	4:00pm conclusion (in between timed events can be organised, venue hire charges may apply)
Dinner	Strict conclusion time of 10:30pm or prior with guests to promptly vacate
Music	Venue background music throughout. DJ's and live entertainment are permitted. Drummers are not permitted
Minimum spend	\$80.00 per adult minimum plus overall minimum spend of \$5,000.00 across food and drinks
Cocktail style	Yes
Note	The Heartwood Bar is not air-conditioned or heated. Mushroom heaters can be organised in cooler months as required



Intimately designed with luxury and refined style, plush décor, dedicated bar, tailored furniture and a grand king table

Capacity	Maximum 28 guests
Lunch	4:00pm conclusion (in between timed events can be organised, venue hire charges may apply)
Dinner	Earliest start time 5:30pm
Music	Venue background music throughout. DJ's and live entertainment are not permitted. Acoustic / background style is permitted.
Minimum spend	\$2,500.00 across food and drinks
Cocktail style	Yes (capacity increases to 50), additional venue hire charge applies of \$500.00

# The Event Lounge

# FAQ

## **Is there other packages available?**

Definitely. Have a think about the inclusions and / or budget for your event and we can create something that 'suits you to a T'.

## **What's included in the Spirits selections?**

House: Vox Vodka, Larios Gin, Jim Beam, Jack Daniels, Johnnie Walker Black Label

Premium: Belvedere Vodka, Johnnie Walker Gold label, Chivas Regal 12yo, Bombay Sapphire Gin, Glenfiddich 12yo, plus all of the house selection

## **Can I add spirits to beverage package 1?**

Yes – House spirit selection increases to \$20.00 per person (3-hour service), premium spirit selection increase to \$30.00 per person (3-hour service) plus the cost of beverage package 1.

## **What soft drinks are included?**

Jugs of Coca cola, Sprite and water are on the guest table/s. Lift and Coke no sugar are included on request. Juice is not included unless added to your package.

## **Do I have to pay for soft drinks for my child?**

Children aged 4-10 years are charged at \$4.00 per person when this package is added for adults. No charge children under 4.

## **Can we BYO?**

Biviano's is not a BYO venue and BYO of any sort is not permitted. Beverages can be as a package or as an on-consumption basis. We do not offer any cash bar facilities for on the spot purchases however this can be organised at an additional cost and with prior notification.

## **Canapés**

Canapés on arrival are served by roaming waiter service for a period of 15 minutes per canape. E.g. 3 types of canapes roaming service for 45 minutes. (Minimum 2 types for 30-minute service)

## **What are the limitations on music?**

Please see each individual space description for music restrictions

## **Do you charge cakeage charges?**

No, your cake will be cut and served on table platters at no charge. Individually served with a scoop of ice-cream is \$10.00 per person.

## **Can we bring external sweets / lollies / desserts?**

Please ask your event manager with more information. Cleaning charges/bond may apply.



# FAQ

## **What facilities do you have for children?**

The Heartwood Bar hire also includes use of The Eastern lawns for items such as jumping castles and / or tumble towns to be hired in externally (additional costs). Events in other rooms do not include any outdoor space for children.

Please respect the effort and investment of our grounds and supervise children not to be swinging on our lights, climbing over our hedges and no balls are permitted at any time. All breakages and damages to the venue and grounds are to be paid for.

If you have children in attendance and would like them to be supervised by someone other than yourselves and parents, please consider a nanny or children's entertainer such as a fairy or magician. We do not have staff to supervise your children. Be in touch with our events team for some suggestions or supplier recommendations.

## **Can we organise our own decorations?**

You are welcome to bring your own decorations however we do have preferred suppliers and can coordinate or recommend for you if needed (hire charges apply). We do not allow scatters / sequin style decorations or scattered rose petals within the venue. All decorations must be free standing, nothing is to be hung or stuck onto fixture, fittings or furniture. Cleaning and damage charges apply when not complied.

If decorations and / or entertainment is being coordinated by the client, Biviano's must receive contact from the supplier a minimum 2 weeks prior to the event to discuss logistics such as set up times, access times, additional requirements, etc.

Suppliers can have access to the hired space 1 to 1.5-hours prior to the commencement of the event. If an earlier access time is required, the arrangement must be made and approved in writing prior.

Venue charges apply on the removal of furniture in the scenario that chairs and / or tables are being externally hired.

Please note, everything must be removed from the venue immediately at the conclusion of the event. Storage and / or disposal charges apply on any flowers / displays / balloons / decorations etc sourced externally.

We do not have a PA / AV system available in-house. This can be organised by the venue externally on request (at a rate of \$300.00) or can be outsourced by the client directly.

## **What are your minimum numbers?**

All events have minimum overall spends rather than minimum numbers and hire charges. Be in touch with our events team and we can ascertain details such as approximate number of guests, day or date required and from here recommend which room is best suited to your event and advise you of the minimum room spend.

If the minimum room spend is not achieved across food and beverage then a room hire charge is applied to make up any shortfall. External supplier costs such as flowers, balloons, linen hire, etc are not considered part of the minimum spend.

