



BIVIANOS

*Event Packages*

# WHO WE ARE

## *Biviano's Dural*

A warm welcome to the exquisite Biviano's Dural. An elegant and modern venue that offers exceptional service, mouth-watering menus and all-encompassing planning options for your event.

The Jewel of The Sydney Hills, Biviano's features manicured gardens, stunning views of the bushlands and sunsets and is committed to creating unique event experiences composed just for you...



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# Beverage Packages

## Beverage Package 1

\$9.00 per person

Soft Drink

## Beverage Package 2

\$15.00 per person

Soft Drink

Juice

Sparkling mineral water

## Beverage Package 3 || 3 hours

\$32.00 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

Pure Blonde, Crown Lager, Tooheys Extra Dry

## Beverage Package 4 || 3 hours

\$48.00 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 'Regional' Shiraz, Barossa Valley, SA

Beer

Peroni, Crown Lager, Corona

*\*Moscato also included on request*

## Add to your package

Available as additions to your beverage package only

Spirits (available on packages 3, 4 & 5)

\$15.00 per person 3-hour House selection

\$25.00 per person 3-hour Premium selection

\$4.00 per person Juice selection

\$4.00 per person Sparkling & Still mineral water

## Beverage Package 5 || 4 hours

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

Soft Drink, Juice, Sparkling mineral water

House spirit selection

Sparkling wine

Louis Bouillot Blanc de Blancs, Burgundy FR

White wines\*

Hey Shed Hill 'Morrison's Gift' Chardonnay, Marg.

River WA

and Freycinet 'Wine Glass Bay' Sauvignon Blanc,

Freycinet TAS

Red wines

Vasse Felix 'Filius' Cabernet Merlot, Marg. River WA

and

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

Beer

Lord Nelson Pale Ale, Corona, Peroni, The Hills

Apple Cider

*\*Moscato also included on request*

## Cocktail Package || 2 hours

Add to Beverage package 3, 4 or 5 || \$20.00 per person

Without Beverage package || \$35.00 per person

Two cocktail selection:

Mojito

Lychee Martini

French Martini

Espresso Martini

Aperol Spritz

Chambord Bellini

Pretty in Pink

Margarita

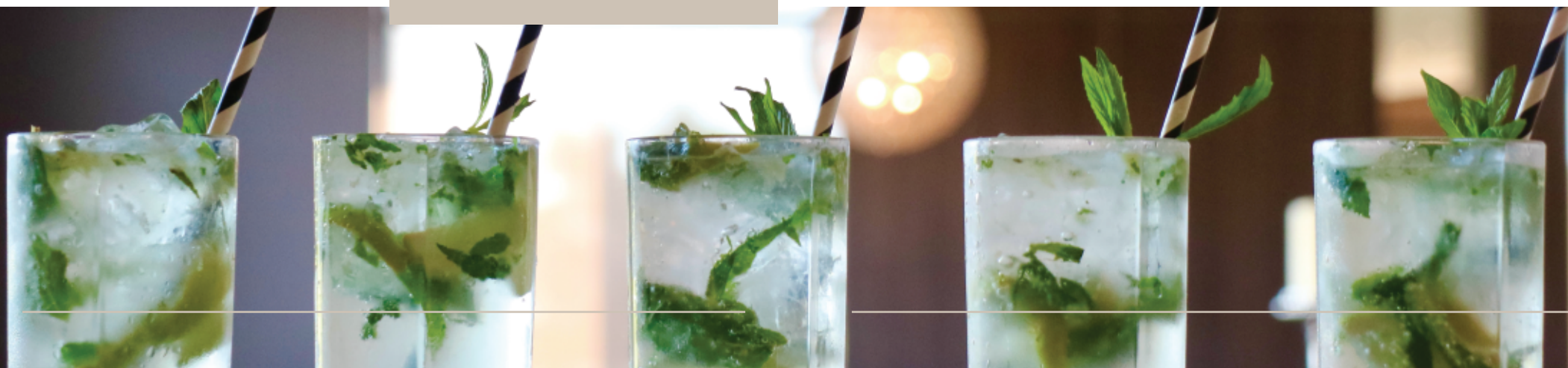
## NOTES

Beverage package is required  
above 40 guests

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

Alcohol is served to RSA limits & standards

See FAQ for more details





# Food Packages

## Food Package 1 || \$79.00 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 || \$92.00 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 & Mezze Selection  
*Tzatziki & Hummus dips*  
*Carrot & celery sticks*  
*Mixed nuts & Lebanese bread*  
 Starter platters (2 choices)  
 Alternately served Main (2 choices)  
 Salad platters served with main  
 Fruit platters

## Food Package 4 || \$110.00 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

## Children's menu

### Children (under 10) || \$28.00 per person\*

Garlic pizza crust  
 Chicken Schnitzel & chips  
 Gelato

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

*NB: Guests over 11 years are included on the full package*

## Food Package 5 || \$125.00 per person

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

## Food Package 6 || \$69.00 per person

*Available Monday to Thursday only*

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

## Food Package 7 || \$90.00 per person

45-minute canape service (3 choices)  
 Garlic pizza crust  
 Main platters  
*Pizza selection (2 choices)*  
*Penne Primavera*  
*Wild mushroom risotto*  
*Chicken Cacciatore & Greek salad*  
 Alternately served Dessert (2 choices)

## ADD TO YOUR PACKAGE

\$4.00 pp	Barista coffee (tray service) & tea
\$8.00 pp	Seasonal vegetable platters
\$14.00pp	Starter platter (per selection)
\$16.00 pp	Roaming canapés on arrival (2-choices)
\$7.00 pp	Salad platters
\$8.00 pp	Creamy potato salad
\$8.00 pp	Mixed bean salad, fresh herbs, lemon
\$10.00 pp	Fruit platters







# Cocktail Party

## CELEBRATE IN STYLE

**\$105.00pp**

3.5-hour venue hire

3.5-hour service of beverage package 3

Sparkling wine on arrival

Gourmet Antipasto & Mezze Grazing Table\*

Roaming selection of 5 savoury canapés & 1 substantial canapé

*\*Upgrade your grazing table (\$25.00 per person) with a seafood selection of seared tuna, Hokkaido scallops with lemon dressing and Natural Oysters with vinaigrette*

## ADD TO YOUR PACKAGE

### Spirits

\$15.00 pp

\$25.00 pp

3-hour House selection

3-hour Premium selection

### Menu

\$11.00 pp

\$8.00 pp

\$8.00 pp

\$14.00 pp

\$25.00 pp

Substantial canapé (per selection)

Additional canapés (per selection)

Sweet canapé (per selection)

Pizza Bar (1-hour)

Grazing table seafood upgrade







# Mezze

2 Types*	\$10.00 per person
3 Types*	\$13.00 per person
Each above 3 types*	\$4.00 per person
All options*	\$22.00 per person

*\*All options served with Lebanese bread*

Warm mixed olives  
Tzatziki & Hummus dip  
Carrot & celery sticks  
Mixed bean salad, fresh herbs, lemon  
Feta Cheese  
Baby Bocconcini Cheese  
Mixed Nuts  
Marinated Mediterranean vegetables

# Starter Platters

*\$14.00 per person Starter platters (charged per selection)*

Salt & Pepper calamari, tartare  
Satay chicken  
Saffron mussels, white wine, lemon  
Coconut Prawns, chili mayonnaise  
Italian meatballs, Napolitano sauce  
Spring rolls, sweet chili  
Arancini, basil aioli  
Natural oysters, vinaigrette  
Prawn cocktail, fresh lemon, Mary rose sauce  
Prawns, chili & garlic Napolitano

## Pasta & risotto options

Chicken & mushroom risotto  
Penne Bolognese  
Spinach & ricotta cannelloni (V)  
Prawn Penne || Napolitano sauce, bacon, snow peas  
Orechetti Napolitana (V)  
Tortellini Boscaiola  
Penne primavera || Napolitano, mixed seasonal vegetables (V)  
Orechetti pollo || Chicken, snow peas, cashews, diced tomato, cream sauce  
Pasta salad, chicken, pesto, creamy mayo (Served cold)

# Canapés

## HOT CANAPÉS

Salt & Pepper calamari, Tartare  
Coconut crumbed prawns, chili mayo  
Tempura prawns, lime mayo  
Fried camembert, cranberry sauce (V)  
Tandoori chicken skewers, mint sauce  
Crumbed chicken tenders, honey Dijon sauce  
Duck spring rolls, hoisin sauce  
Beef tenderloin, chimichurri +\$2pp  
Crispy dukkha prawns, mango chutney  
Pumpkin soup shots, croutons (V)  
Satay chicken skewer  
Moroccan lamb skewer, tzatziki  
Arancini, basil aioli (V)  
Spring rolls, sweet chili (V)  
Crunchy fish bites, mango & lime dip  
Mini samosas, mint sauce (V)  
Spinach & ricotta pastry, tomato salsa (V)  
Italian meatballs, tomato chutney  
BBQ garlic & lime chicken skewers, béarnaise sauce

## SUBSTANTIAL CANAPÉS

Cheeseburger Sliders  
Pasta box || Penne Pesto  
Falafel, tomato salad, garlic sauce (V)  
Fish & chips, tartare  
Duck Salad, pomegranate, balsamic glaze  
Lamb Kofta skewer, Greek salad, mint sauce  
Apple glazed pork belly skewer +\$2pp  
Grilled salmon, Julienne salad, dill sauce  
Italian meatballs, mash  
Slow braised beef cheek  
Pizza Squares  
Ricotta stuffed zucchini flowers

## COLD CANAPÉS

Salmon pikelet, cream cheese, capers  
Brie bruschetta bites, cranberry chutney (V)  
Prawn cocktail  
Oysters, salmon roe +\$2pp  
BBQ prawn, cucumber, lime mayo  
Prosciutto, bocconcini & basil skewer  
Beetroot, caramelised onion & goats cheese crostini (V)  
Scallops, tomato, lemon dressing  
Chicken salad filo cups  
Seared tuna, spring onion, avocado puree, French bread  
Seared lamb backstrap, pumpkin puree, Microherbs  
Avocado, pea & prawn crostini  
Prawn & watermelon skewer  
Mini Thai beef salad, lime dressing  
Bocconcini & tomato skewers (V)  
Persian feta crackers, sundried tomatoes, basil (V)  
Prawn, avocado & sweet chili filo cup  
Goats cheese & cranberry tartlet (V)  
Wasabi shrimp, avocado, rice crackers  
Saffron, poached pear, walnuts, blue cheese (V)  
Bruschetta bites, basil, balsamic glaze (V)  
Crab bruschetta, mango, avocado

## SWEET CANAPÉS

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



# Menu Choices

## ENTRÉE

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### Hot entrées

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Lamb Backstrap, pumpkin, goats curd, mint, dukkha +\$2pp  
Lamb cutlet, balsamic reduction, mint, Microherbs +\$2pp  
Cajun chicken, mixed salad, béarnaise sauce  
Poached chicken, sweet corn puree, pork crackling  
Pork belly, plum sauce, apple & fennel salad  
Coconut crumbed prawns, Julienne salad, chili mayo  
Grilled garlic & chili king prawns +\$3pp  
Seared scallops, lemon, garlic & basil butter  
Slow roasted beef, thyme, red wine glaze  
Salt & pepper calamari, tartare  
Moroccan chicken, tomato salad, tzatziki  
Chicken & mushroom risotto  
Gnocchi, mushrooms, truffle oil  
Penne primavera || Napolitano, mixed seasonal vegetables  
Penne Pesto || Chicken, pesto, pine nuts, spinach, diced tomato, parmesan  
Orechetti Pasta || Chicken, snow peas, cashews, diced tomato, herb cream sauce

### Cold entrées

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Roast beef, beetroot salad, pomegranate, horseradish cream  
Poached pear, blue cheese, walnuts, balsamic glaze  
Beetroot, caramelised onion, goats cheese tart (V)  
Prawn cocktail, Mary rose sauce  
Natural oysters, vinaigrette (6) +\$4pp

*\*Menu items with additional per person charges are charged for every guest on the package*

## MAIN

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Porterhouse beef, jus, mashed potato, green beans  
Beef tenderloin, cauliflower puree, asparagus, shallots, roasted fennel +\$5pp  
Slow braised beef cheek, mash, asparagus (minimum 30 guests)  
Barramundi fillet, crushed potato, green beans, golden beetroot relish  
John Dory fillet, orange glazed endive, caramelised potato, broccolini  
Pan-fried salmon, chive mash, truss tomato, salsa verde  
Prawn Penne || Prawns, bacon, snow peas, Napolitano sauce  
Beef tortellini, white wine & mushroom cream sauce  
Barbecue marinated pork fillet, mash, brussels sprouts  
Confit chicken, sweet potato, broccolini, mushroom gravy  
Chicken supreme, crushed new potatoes, truss tomato, honey mustard sauce  
Moroccan chicken, saffron potato, broccolini, garlic sauce  
Confit duck, mash asparagus, pomegranate sauce  
Lamb backstrap, braised Mediterranean vegetables, mash, aioli +\$4pp  
Stuffed turkey, apricot sauce, roast vegetables

## DESSERT

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Vanilla bean Pannacotta, pineapple jam  
Traditional Italian layered Tiramisu  
Lemon curd tart, fresh berries  
Sticky date pudding, butterscotch sauce, vanilla bean gelato  
Homemade chocolate mousse  
Raspberry cheesecake, berry coulis  
Baileys, Crème Brûlée, fresh berries  
Mini pavlova, mascarpone cream, berries  
Chocolate pudding, warm fudge sauce, vanilla gelato

*\*Menu items with additional per person charges are charged for every guest on the package*







## The Terrace

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

- Capacity:** *Recommended Maximum 50 guests*
- Lunch:** *4:00pm conclusion*
- Dinner:** *Earliest start time 5:30pm*
- Music:** *Venue background music throughout. DJ's, drummers & live entertainment not permitted. Acoustic / background style live is permitted*
- Cocktail style:** *Yes, additional venue hire charge applies of \$500.00*

*All rooms have minimum overall food and beverage spends. Please be in touch with your event manager to discuss.*

## The Dining Room

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 & live entertainment are permitted. Drummers are not permitted except in the case of a full venue booking (increased minimum spend)*
- Cocktail style:** *NA*
- Notes:** *Can be combined with The Terrace for space, privacy & increased capacity (minimum spend increases)*

*All rooms have minimum overall food and beverage spends. Please be in touch with your event manager to discuss.*







## The Event Lounge

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

- Capacity:** *Recommended Maximum 28 guests*
- Lunch:** *4:00pm conclusion (in between timed events can be organised, venue hire charges apply)*
- Dinner:** *Earliest start time 5:30pm*
- Music:** *Venue background music throughout. DJ's, drummers & live entertainment not permitted. Acoustic / background style live is permitted*
- Cocktail style:** *Yes, additional venue hire charge applies of \$500.00.*

*All rooms have minimum overall food and beverage spends. Please be in touch with your event manager to discuss.*

## The Heartwood Bar

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

- Capacity:** *Recommended Maximum 100 guests*
- Lunch:** *4:00pm conclusion (in between timed events can be organised, venue hire charges apply)*
- Dinner:** *Strict conclusion time with no service or music past 10:00pm, bump out to be completed & all guests to vacate by / before 10:30pm.*
- Music:** *Venue background music throughout. DJ's, drummers & live entertainment not permitted. Acoustic / background style live is permitted*
- Cocktail style:** *Yes*
- Notes:** *The Heartwood Bar is not an air-conditioned or heated space. Mushroom heaters can be organised in cooler months as required*

*All rooms have minimum overall food and beverage spends. Please be in touch with your event manager to discuss.*





## 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 are charged at \$5.00 per person when a package is added for adults.

### 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 spaced 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.



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