



DIVINO

RISTORANTE | YARRA VALLEY

Wedding Packages



WEDD INGS AT

*The perfect blend of vineyard ambience
and fine dining*

DiVino is a family owned and operated business, nestled in the rolling hills of the Yarra Valley.

We offer a personalised wedding service to ensure your event suits your individual style as a unique couple.

Our stunning native gardens and vineyard views provide a spectacular backdrop for your ceremony, and our architecturally designed building - made from sustainable and recycled materials - offers a truly unique reception space.



*To discuss your event, contact us on 03 5965 2016 or
info@divino-ristorante.com*



YOUR CERE MONY

Ceremonies may be held on the bocce court or in the rotunda.

Our ceremony package includes:

- Fifty padded white 'Americana' chairs
- Clothed signing table and two chairs
- Wine barrels for floral arrangements
- Exclusive use of the venue for your ceremony

Ceremony Package: \$1000

*An indoor, wet weather option is available.
Ceremonies may be conducted at 11.00 am or
5.00 pm, but may start at 4.00 pm in non day-
light savings periods or by prior agreement.*



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YOUR RECEP TION

Our impressive glass-room restaurant features expansive views of our garden and vineyards to create the perfect atmosphere for your special day.

A seated reception package at DiVino includes:

- *White linen and napkins*
- *Tea-light candles*
- *Wine barrel or clothed table for your cake*
- *Wedding menu tasting prior to your event*

We can comfortably seat 140 seated guests or up to 160 guests for a canape style reception.

All dietary requirements are able to be accommodated with prior notice.



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FOOD PACKAGES

DiVino 3 course Package

\$115 per person

- *Pre-dinner canapes served on arrival, or after your ceremony*
- *Three course meal selected from our specially designed menu, showcasing fresh, local produce. Two dishes per course, alternate drop service or sharing style*
- *3 course package includes house made bread and salad*
- *Exclusive use of the restaurant and gardens for five hours*

** late night wood-fired pizzas option available at \$5 per person*

DiVino Feast Package

\$110 per person

- *Pre-dinner canapes served on arrival or after your ceremony*
- *Antipasti platters*
- *A selection of 2 main course selected from our specially designed menu, showcasing fresh, local produce to share along the tables*
- *A selection of 2 desserts to share along the tables or roaming*
- *Exclusive use of the restaurant and gardens for five hours*

**feast package includes house made bread, and 2 side dishes to be served with main course*

** late night wood-fired pizzas option available at \$5 per person*

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FOOD PACK AGES

DiVino Cocktail Reception Package **\$130 per person**

- *Your choice of four canapes, two grazing dishes, two pizzas and two desserts*
- *Five hours of continuous waiter service*
- *Wine barrel for your cake table and tea light candles for the room*
- *Occasional tables and lounge furniture*
- *We can comfortably accommodate 160 guests for a cocktail reception.*
- *Exclusive use of the restaurant and gardens for five hours*

DiVino Gold Degustation **\$150 per person**

- *Pre-dinner canapes served on arrival or after your ceremony*
- *5 course degustation selected from our specially designed menu, showcasing fresh, local produce*
- *Menu consulting with the chef*
- *Exclusive use of the restaurant and gardens*
- *Includes standard ceremony package (\$1000 value), choose our rotunda or native garden with vineyard views*

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BEVE RAGE PACK AGES

All beverage packages cover five hours of continuous service. Spirits and cocktail are available for purchase at bar prices. Extensions to package times are available at an additional cost, arranged prior to your event.

DiVino Ristorante adheres to Responsible Service of Alcohol legislation.

Mandala Wines Estate Package \$85 per person (Select 5 wines)

- *M by Mandala Sparkling*
- *Mandala Pinot Grigio*
- *Mandala Fume Blanc*
- *Mandala Chardonnay*
- *Mandala Rose'*
- *Mandala Pinot Noir*
- *Mandala Shiraz*
- *Mandala Cabernet Sauvignon*
- *Local and international beer*
- *Light beer*
- *Soft drinks and juices*
- *Barista tea and coffee*

**For single site premium wines request a quote*

**Cocktail and spirits available on request*

**1 extra hour of estate package \$13pp*



FINE PRINT

Ceremony Times:

Ceremonies may be conducted at 11.00am or 5.00pm. Please ask your guests to arrive no earlier than half an hour prior to your ceremony. Ceremonies during non daylight savings times may start at 4.00pm.

Reception Times and Minimum Numbers:

Reception times are from 12.00 noon to 5.00pm or from 6.00 to 11.00pm. Minimum numbers for peak periods is 60 adult guests (unless a smaller number is agreed upon). DiVino is open for weddings and functions every day of the week, subject to agreed minimum numbers.

Discounts may be available for mid-week and winter weddings.

A 15% surcharge applies for events held on public holidays and public holiday eves. Pricing for New Years Eve receptions on request.

Childrens Meals:

(suited to children under 12 years)

\$70 per child for arancini, main meal, dessert and unlimited soft drinks or juice.

*Entertainer's and Photographer's Meals:
\$40 per person for main meal and unlimited soft drinks.*

Set Up:

There is no additional charge for decorating the room with basic items such as your place cards and bomboniere. If extended times and extra staffing are required, a price will be agreed upon prior your wedding.

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TERMS AND CONDITIONS

We are delighted that you have chosen DiVino ristorante to host your wedding celebrations. Please read the following information carefully, before returning the completed booking form along with your deposit therefore securing your event.

Confirmation of Booking and Deposit:

We are happy to take a tentative booking for a period of 2 weeks with no obligation. To confirm your booking a non refundable deposit of \$1,000 will secure the date for you. Payment in full is due 10 working days prior to your event, with any last minute additional extras (with prior arrangement) paid on the day of the event.

The cost shall be calculated on guest numbers for food and drink, plus any additional optional extras and hire charges. If full payment is not made as required, DiVino may cancel your event and all monies paid by you including your deposit will be forfeited.

Exclusive use of the venue:

Exclusive use of the venue for the duration of your event is included for all ceremonies and for evening receptions. If you require exclusive use of all areas for a daytime reception, including cellar door facilities, then a \$1000 venue hire fee applies (redeemable in wine).

Cancellation / Postponement:

DiVino ristorante requires written notice of any cancellation or request for postponement. A deposit is generally non-refundable. If you cancel fewer than 7 days prior to the event, you will still be liable for the full cost of the event. DiVino ristorante reserves the right to cancel or postpone an event without notice in the event of an emergency or Force Majeure.



MENU

Menu and Beverage Selection:

Final food and drink menus must be chosen no less than one month prior to the event. Dietary requirements and special meals for children are required 10 days prior. Mandala Wines reserves the right to make menu changes and beverage substitutions according to produce availability and seasonal and vintage variations. No food or drink may be brought onto the premises except wedding cake and / or bagged confectionary for wedding guests. We do not hold a BYO license.

Pricing:

Prices in this package are current, include GST. For events beyond this date please contact the Functions Manager for a quote.

Guest Numbers:

Final guest numbers are required 14 working days prior to the event. This will be the minimum number you will be charged for. Any further increases, although accepted, may necessitate some menu variation. All billing will be based on this figure whether or not full attendance occurs.

Service of Alcohol:

DiVino ristorante reserves the right to refuse service to any guest who appears to be intoxicated or abusive. This is part of our obligation in accordance with the Responsible Service of Alcohol guidelines. We also reserve the right to remove from the premises any person behaving in an irresponsible and / or intoxicated manner. In the event of alcohol being brought onto the premises, we may close the bar early.

Entertainment:

Clients shall advise DiVino of any planned entertainment or performances at any function. We reserve the right to reduce volume and limit performance timings in keeping with venue and residential requirements. We have a strict 11.00pm cutoff time in keeping with our entertainment licence, extensions are available at an additional cost (minimum 12 weeks notice is required). The client agrees to cover the cost of any meals required by entertainment and if the entertainment requires alcohol to be served.

Liability:

DiVino ristorante (whilst all care is taken) cannot accept responsibility for any damage or loss of personal property, merchandise, gifts or hire equipment arranged by you prior to, during or after the event.

Supervision of Children:

DiVino cannot accept responsibility for any children under the age of 18. DiVino Ristorante shall not be held responsible or liable for any damage or injury suffered by or in connection with children who are not properly supervised by responsible adults.

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PROPERTY

While at DiVino:

Confetti, poppers, streamers, glitter stars and rice are not permitted on the property. We suggest the use of rose petals and or liquid bubbles as an alternative. Access to any part of the Mandala property is at the discretion of DiVino and Mandala Wines management. You must first obtain written consent before contractors or hired equipment are allowed onto the property.

Mandala Wines is a working vineyard and at certain times of the year access to the vines is prohibited. You and your guests may not bring or remove any grapes or grapevine material onto or from the property.

Please ask your guests to arrive no earlier than half an hour before your ceremony time.

Damage to DiVino Property:

It is understood and agreed that the signatory will accept responsibility for the behaviour of all your wedding guests. In the unlikely event that Mandala property is damaged or broken the, signatory will be charged for the repairs / replacement of any damaged property whether it is wilful or accidental damage.

Should the fire brigade, CFA or other emergency services be called in response to an alarm set off by such equipment, the client shall be liable for any charges incurred by the operation.



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BOOKING FORM

I / we have read, understood and agree to the Terms and Conditions as stated in the document above. Enclosed is our deposit to secure this booking.

Function Date: _____
Deposit Amount: _____
Name of Signatory: _____
Date of Signature: _____
Signatures: _____
Authorisation and Guarator: _____
Type of Card: _____ Credit Card Number: _____
Expiry Date: _____ CCV _____
Signature of Card Holder: _____

Once received DiVino will send you a confirmation letter securing your date and a receipt for your deposit.

Partner 1: _____ Phone contact: _____
Email: _____
Partner 2: _____ Phone contact: _____
Email: _____
Preferred Postal Address: _____

On Site Ceremony? Yes / No
Approx number of guests: _____
Selected Package: _____
Lunch / Dinner:

DiVino bank details

DiVino Ristorante
BSB number: 063-689
Account Number: 10257759

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DIVINO
RISTORANTE | YARRA VALLEY

Seated Wedding Menu

ENTREE

Please select 3 dishes per course for your wedding tasting

- *Wagyu beef carpaccio, asparagus, quail eggs, truffle oil, parmesan, capers-lemon dressing*
 - *Roasted quail, poached pear, blue-cheese fondue, candied walnuts, jus*
 - *Smoked ham hock and chicken terrine, tarragon mayonnaise, pickled roots vegetables, hazelnut*
 - *Slow-cooked pork belly, crackling, verjus reduction, raspberry, soft onion, rocket and radish, jus*
 - *Prosciutto di parma, buffalo mozzarella, coinfit cherry tomatoes, rocket, parmigiano*
-
- *Beetroot marinated kingfish, candied blood orange, horseradish cream, lemon shallots, beetroot crisp*
 - *Seared ocean trout with chilli and lemon, baby carrots, ricotta cream, caper berries, radish*
 - *Deep fried calamari, panzanella salad, pecorino, aioli*
 - *White almond Gazpacho, oyster, black kale, truffle oil*
 - *Cured king Salmon, squid ink crisp, creme fraiche, leafs, pickled cucumber, salmon roe*
-
- *Vegetable garden, olive soil, potatoes and leek puree*
 - *Buffalo mozzarella, smoked tomatoes, basil, bread sauce*
 - *Cracked wheat salad, roasted pumpkin, burnt skin, pomegranate, feta*
 - *Pastry tart with caramelized onion, potatoes, goats cheese and tomato sugo*
 - *Roasted baby beetroots, beetroot purée, yarra valley goat's curd, caramelised walnuts, herbs*



MA IN

ALT DROP

Please select 3 dishes per course for your wedding tasting

- *Spicy roasted spatchcock, panissa, roasted capsicum, capers, tomato sugo*
- *Homemade duck Ravioli, port reduction, salsa verde, pear, cavolo nero*
- *Slow cooked pork belly, carrots puree, potatoes and cabbage, crackling, prune jus*
- *Slow roasted lamb shoulder terrine, yoghurt, roasted cous cous, baby carrot, jus*
- *Homemade potato gnocchi, pork and fennel ragù, crunchy bread, parmigiano*
- *Pan fried Eye fillet of beef, potatoes gratin, mixed leafs, truffle jus*
- *Slow cooked beef oyster blade, potato puree, roasted vegetables, jus*

- *Roasted barramundi fillet, parsnip puree, fregola salad, broccoli, basil oil*
- *Pan fried ocean salmon, smoked eggplant and ricotta puree, caponata, lemon emulsion*
- *Squid-ink crab ravioli, cuttle fish, mussels, prawns and baby octopus, cherry tomatoes, basil oil*
- *Deep fried fritto misto with prawns, calamari, octopus, mussels and salmon, aioli*
- *Pan seared John Dory with cherry tomatoes, olives, capers, fresh herb and potatoes in a light broth*
- *Carnaroli risotto, lemon and lime, prawns, burrata cream, prawns oil, toasted panure*

- *Eggplant parmigiana, fior di latte mozzarella, garden salad*
- *Carnaroli risotto, porcini mushrooms, seasonal mushrooms, white truffle oil, parmesan crisp*
- *Spinach and ricotta tortellini, beurre noisette, shaved parmesan*
- *House made gnocchi, pumpking purée, candied walnuts, yarra valley feta*
- *Roasted cous cous, garden vegetables ragù, fresh herbs*



MA IN FEAST

Please select 3 dishes and 3 sides for your wedding tasting

- *Roasted porchetta, fennel and rosemary, jus*
- *Whole roasted lamb shoulder, spiced yoghurt, jus*
- *Slow cooked pork belly, crackling, apple, jus*
- *Pan fried pork shoulder, celeriac puree, jus*
- *Whole spiced roasted chicken, salsa verde, jus*
- *Whole roasted duck, cherry coulis, jus*
- *Slow cooked Beef ribs, jus*
- *Whole roasted beef porterhouse, jus*
- *Seared Eye fillet of beef, jus, fresh herbs (+\$10pp)*
- *Duck ravioli, port reduction, cavolo nero*
- *Housemade Gnocchi with pork and fennel ragu, pecorino*

- *Roasted Barramundi, herbs pesto, fresh herbs*
- *Confit and Roasted Salmon, fennel puree, dill oil*
- *Crab Ravioli, cherry tomato sauce, lemon and parsley*
- *Prawn Paccheri, bisque, herbs oil*
- *Bbq Stuffed calamari, tomato salsa*
- *Poached monkfish, garlic and lemon*
- *Poached mussels, black pepper and parsley*

- *Eggplant parmigiana*
- *Handmade gnocchi, pumpkin puree, gorgonzola, amaretti*
- *Spinach and ricotta tortellini, beurre noisette, spinach, parmesan crisp*
- *Porcini and truffle risotto, truffle oil*
- *Pumpkin cotoletta, lemon aioli*
- *Roasted cous cous, root vegetables ragu'*

Sides:

- *Roasted mixed garden vegetables*
- *Mixed leaf salad, caramelised walnuts, goats cheese, maple citronette*
- *Marinated grilled garden vegetables*
- *Rocket salad, currants, parmesan, balsamic*
- *Fennel salad, oranges and dill*
- *Roasted potatoes, garlic and rosemary*
- *Potatoes gratin*
- *Beetroot salad, yoghurt, almond flakes, salsa Verde*
- *Hand cut chips, aromatic salt*
- *Penne salad, cherry tomato, olives, capers, oregano, feta*



DESSERT

- DiVino tiramisù
- Coffee Semifreddo, chocolate crumb, milk cream, coffee syrup
- Ricotta mini-doughnuts, orange sugar, lemon curd, candied lemon, mandarin gel
- Vanilla tartellette, chantilly, fresh seasonal fruit, berries coulis, mint
- Dark chocolate sponge terrine, raspberry syrup, chocolate mousse, raspberry glaze
- White chocolate mousse, pistachio praline, passion fruit, almond tuille
- Lavander Crème brûlée, feullatine, vanilla gelato, strawberry
- Saffron Pannacotta, almond crumble, poached pear, sesame crunch, milk reduction

All seated packages include:

House made bread with extra virgin olive oil and balsamic vinegar



CAKES

Select a flavour for your wedding cake, naked or fondant, pick the size (1 tier, 2 tiers, 3 tiers) and we'll give you a quote

- *Vanilla cake, white chocolate cream, Raspberry*
- *Dark chocolate sponge, butterscotch buttercream*
- *Lemon cake, lemon curd and fresh berries*
- *Classic Vanilla sponge with vanilla buttercream*
- *Coconut cake, shredded coconut and lime cream*
- *Carrot orange & lemon cake, orange & carrot cream*
- *Cinnamon spice cake, maple buttercream*
- *Hazelnut cake, salted caramel and dark chocolate*
- *Almond cake Almond buttercream and blueberries*
- *Vanilla cake fresh berries and vanilla buttercream*



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HIRING PRICING

TABLE NUMBERS

\$20

Steel

Wood easel

Wood table stand

CYLINDERS & CANDLES

\$50

*Glass Cylinders: 7cm, 12cm, 15cm,
20cm, 25cm*

WELCOME SIGN STAND

\$50

Steel

Black wood easel

WOODEN LOG BASES

\$3 EACH

LAWN WOOD GAMES

\$200

*Jenga, bouce, pick-up stick,
Throwing Game*

WHISHING WELL

\$40

Clear Acrylic Engraved

RECEPTION BUNDLE

\$500

*Designed, Personalized & Printed
(Eucalyptus, black & white,
pink flowers)*

BOUQUET VASES

\$6 EACH

8CMx2-30CMx6

Welcome sign, table numbers, place cards, menu', drinks list, seating chart

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FUNCTION SUPPLIERS

ACCOMMODATION

Balgownie Estate
(03) 9730 0700
www.balgownieestate.com.au

Devine Escape
(03) 5965 2084
www.devineescape.com.au

TRANSPORT

Get around Healesville
Contact Jody 0437 033 133
www.getaroundhealesville.com.au

Yarra Valley rides
www.yarravalleyrideshare.com.au
0418 339 460

FLORIST

Sassafras Wedding
www.sassafraswedding.com.au

Sugarbee Flowers
Contact 0412302345
www.sugarbeeflowers.com.au

Emma Elise
emma@weddingflowersbyemmaelise.com.au
0438392214

Flowers of Yarra glen
9730 1773

STYLISTS

Cloth & confetti
www.clothandconfetti.com

The event hire girl
www.theeventhiregirl.com.au

A day to remember
www.adaytoremembereventhire.com.au

PHOTOBOOTH

www.thephotoboothgirl.com.au
www.yarravalleyphotobooth.com.au

PHOTOGRAPHER

Corey Wright Photographer
Contact Corey 0400 401 060
www.coreywright.com.au

Bellatrixfilms
www.bellatrixfilms.com.au

Merve' Togan
www.mervetogan.com

Lou Lou Memphis Photography
www.louloumemphis.com

WEDDING CAKES

Miss Lady Birdcakes
Contact 9578 8485

Party times cakes
partytimecakes@outlook.com

Sincerely velvet cakes
www.sincerelyvelvetcakes.com.au

CELEBRANTS

A strand-up Celebrant
www.paulbonadio.com

Yvonne Adele Celebrant
www.yvonneadele.com

Ann Flockhart
www.celebrantvictoria.com.au

GELATI CART

www.vanillanco.com.au

OYSTER CART

www.pearloystercart.com.au

LIVE MUSIC

www.zacsaber.com
www.eilishellen.com



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***For general inquiries please email:
info@divino-ristorante.com***