

FUNCTIONS AT DIVINO RISTORANTE



Celebrate at DiVino

Set within a stunning 200-acre vineyard in the Yarra Valley, DiVino Ristorante offers a relaxed yet elegant setting for your next celebration.

Our light-filled Glassroom overlooks rolling vines and gardens, while our outdoor spaces creates the perfect atmosphere for drinks, photos, and long lunches in the sun.

With our Italian chefs, seasonal menus, and warm hospitality, every event is designed to feel effortless, social, and memorable.

We can comfortably host up to 120 seated guests.

Perfect for:

Birthdays & special celebrations

Engagements & intimate weddings

Corporate events & team bonding

Family occasions & long lunches



OUR FOOD

At the heart of every function is our Italian dining experience, designed for sharing and to bring people together.

We offer two menu styles:

Italian Feast to Share

A generous and relaxed dining style, perfect for group celebrations.

Antipasti to start, followed by wood-fired pizzas and handmade pastas, finished with desserts to share.

2 Course \$70 | 3 Course \$80

Signature 3 or 4 Course Menu

A more refined dining experience featuring selections from our à la carte menu. Includes canapés, entrée, main and dessert. (this can also be done in alternative drop)

3 Course \$80 (no desserts) | 4 Course \$90

*If you prefer a cocktail-style or alternate drop menu, we'd be happy to tailor this for you — just chat with us and we'll arrange it to suit your event.



OUR DRINKS

At DiVino, your drinks experience is closely connected to our home at e'Stellar Estate, a boutique Yarra Valley vineyard.

Our wine selection features estate-grown and locally crafted wines, designed to reflect the region and pair beautifully with our Italian menus — creating a complete food and wine experience for your event.

Beverage Packages

A seamless, all-inclusive option featuring a selection of e'Stellar Estate wines, beers, soft drinks, barista coffees.

Perfect for a relaxed and easy event where everything is taken care of.

\$60 PER PERSON FOR 3 HOURS | \$80 PER PERSON FOR 4 HOURS

Bar Tab

Set a limit and let your guests enjoy a curated selection of wines, beers, cocktails, spirits and beverages throughout the event.

This is the most flexible option and allows you to tailor the offering to your preferences while keeping control of your budget.



SIGNATURE SHARING

SAMPLE MENU

STUZZICHINI & ANTIPASTI

Crab arancini, lemon mayo
Garlic & cheese pizzetta

Beef carpaccio
lemon & capers dressing, Parmigiano Reggiano, buckwheat, rocket

Cured salmon
pickled cucumber, stracciatella, orange dressing, leaves

Burrata
asparagus, tomatoes, caramelised walnuts, balsamic

PRIMI & SECONDI

Mountain cheese ravioli
buttermilk, celery oil, pangrattato

Scotch fillet
chat potatoes, spinach, jus

Barramundi
pea purée, green vegetables, verbena butter

DOLCI

Patiscini platter
A mix of traditional Italian desserts in small, easy-to-eat bites, great for sharing and enjoying together.



ITALIAN FEAST

SAMPLE MENU

ANTIPASTI

Divino Antipasto Platter
Gourmet cold cuts, pickles, marinated olives, grissini

PASTAS & PIZZAS

Agnello Gnocchi
Lamb ragù, black olives

Prawn & Tomato Risotto
Carnaroli rice, prawns, confit tomato, ricotta

Pizza Soppressa Italian
Tomato, fior di latte mozzarella, hot soppressa salame, oregano

Pizza Truffle Capricciosa
Ham, truffled caciotta, porcini mushrooms, fior di latte mozzarella, marinated artichokes, olives

Pizza Margherita Italian
Tomato, fior di latte mozzarella, basil

DOLCI

Nutella Pizzetta

Tiramisù
Mascarpone, savoiardi, coffee



ADDITIONAL INFORMATION

Kids (under 12):

Children are welcome to order from our kids menu on the day, offering simple and familiar options.

Dietary Requirements:

We are happy to cater for all dietary needs with care. Please advise us in advance so we can ensure every guest is well looked after.

Table Setting:

All packages include tablecloths and cotton napkins, creating a clean and elegant table presentation for your event.

Personalised Menus:

We can design and print personalised menus for each guest for \$2 per menu — a beautiful touch to elevate your celebration.

Cakeage:

\$5 per person, or you can enjoy one of our homemade cakes from \$10 per person.

Final Details:

Final guest numbers and all dietary requirements must be confirmed 2 weeks prior to your event. We're here to make your event seamless, relaxed and memorable — if there's anything special you'd like to include, just let us know.

