

THAT'S AMORE

BY

olivello

ristorante . bar . events

Bridal Menu 1

[Exclusive Private Bridal Suite, with beverages & canapes]

On Arrival in Main Foyer for Guests

Silver service

Tuscan Dry Prosecco

Bruschetta crostini canapes with shaved parmigiano

For the table

Toolunka Creek olives

Wood fired rosemary focaccia, extra virgin olive oil

Flour dusted Spencer Gulf salt & pepper calamari

Entrée (sharing)

Fresh casarece pasta, slow cooked osso bucco, parsley, pomodoro sugo

Fresh fettucine, pan fried pancetta, field mushrooms, shallots, baby spinach, cream, smoked panegrattata

(Individual alternate drop) (choice of 2)

Chicken involtini fillet, filled with pangrattata, provolone, served w/ seasonal vegetables

Slowed braised red wine beef cheeks, broccolini, twice cooked potatoes, vegetables

Oven roasted Junee Lamb shank, sweet potato & pumpkin caponata, seasonal vegetables

Wedding cake served on Platters

Single-O coffee macchiato and espresso

4 Hour Beverage Package

Includes jugs soft drinks, fresh juice, bottled still & sparkling mineral water

Peroni Rosso, Peroni Leggera, South Australian Cab Merlot, Riverina Shiraz, Casa del Margherita Pinot Grigio

Bar Tab available on request

All spirits are only available on bar tab, no BYO, for the safety of the RSA no bottles of spirits allowed on tables

Bridal Menu 2

{Exclusive Private Bridal Suite, with beverages & canapes}

On Arrival in Main Foyer for Guests

Tuscan Dry Prosecco / Chilled Peach Bellini

Bruschetta crostini canapes with shaved parmigiano

Osso Bucco Arancini w/ aioli

For the table

Toolunka Creek olives with wood fired rosemary focaccia, extra virgin olive oil

Flour dusted Spencer Gulf salt & pepper calamari

Antipasto – Galloni prosciutto, salami a casa, smoked ham,
roasted eggplant, smoked peppers, grilled zucchini, provolone

Entrée (sharing)

Fresh fettucine, pan fried pancetta, field mushrooms, shallots, baby spinach, cream, smoked panegrattata

Handmade potato gnocchi, slow cooked osso bucco, parsley, red wine, pomodoro sugo

(Individual alternate drop) (choice of 2)

Chicken involtini fillet, filled with pangrattata, provolone, served w/ seasonal vegetables

Grilled Cone Bay barramundi, pomodorini bruschetta, twice cooked potato, seasonal vegetables, pesto

Slowed braised red wine beef cheeks, broccolini, twice cooked potatoes, vegetables

Oven roasted Junee Lamb shank, sweet potato & pumpkin caponata, seasonal vegetables

Dessert (served individually)

Limone Citrus granita, mascarpone, milk drenched Amaretti crumbed

Single-O coffee macchiato and espresso

4 Hour Beverage Package

Includes jugs soft drinks, fresh juice, bottled still & sparkling mineral water,

Peroni Rosso, Peroni Leggera, South Australian Cab Merlot Riverina Shiraz, Pinot Grigio

Bar Tab available on request

All spirits are only available on bar tab, no BYO, for the safety of the RSA no bottles of spirits allowed on tables

Bridal Menu 3

{Exclusive Private Bridal Suite, with beverages & canapes}

On Arrival in Main Foyer for Guests

Tuscan Dry Prosecco / Chilled Peach Bellini

Bruschetta crostini canapes with shaved parmigiano

Pomodoro arancini w/anchovie aioli

Basil & ricotta spring rolls

For the table

Toolunka Creek olives with wood fired rosemary focaccia, extra virgin olive oil

Flour dusted Spencer Gulf salt & pepper calamari

Antipasto – Galloni prosciutto, salami a casa, smoked ham, roasted eggplant, smoked peppers, grilled zucchini, provolone

Port Lincoln Mussels, chilli, garlic, white wine, pomodoro sugo

Platter of Fresh Ballina Tiger prawns, freshly shucked Sydney Rock oysters, lemon

Entrée (individual)

Hand rolled gnocchi, pan fried pancetta, field mushrooms, shallots, baby spinach, cream, smoked panegrattata

(Individual alternate drop) (choice of 2)

Chicken involtini fillet, filled with pangrattata, provolone, served w/ seasonal vegetables

Grilled Cone Bay barramundi, pomodorini bruschetta, twice cooked potato, seasonal vegetables, pesto

Slowed braised red wine beef cheeks, broccolini, twice cooked potatoes, vegetables

Oven roasted Junee Lamb shank, sweet potato & pumpkin caponata, seasonal vegetables

Dessert (served individually)

Limone Citrus granita, mascarpone, milk drenched Amaretti crumbed, Fritule doughnuts, roasted plum, lavender yoghurt cream

Single-O coffee macchiato and espresso

5 Hour Beverage Package

Includes jugs soft drinks, fresh juice, bottled still & sparkling mineral water

Peroni Rosso, Peroni Leggera, South Australian Cab Merlot Riverina Shiraz, Santa Margherita Pinot Grigio

Bar Tab available on request

All spirits are only available on bar tab, no BYO, for the safety of the RSA no bottles of spirits allowed on tables

Things to know

Special dietary requirements

We will be more than happy to cater for any special dietary requirements your guests may have e.g. vegetarian, vegan, celiac, diabetic, nut allergy etc..

Styling

You are permitted to hire your own stylist for your event, this needs to be discussed with the events coordinator.

Stylists must be finished styling by 11.30am for Lunch events & 5.30pm for dinner events.

Pack down MUST take place straight after event, Olivello takes no responsibility for removal of balloons, props etc..

Cakeage

All events will incur a \$4pp cakeage fee. This includes individual or platter serving.

No additional fee is charged for plating up smaller individual finger cakes e.g. cannoli, cupcakes etc.

Bond / Payment

A \$500 bond is required to book in your function and is held in trust until 5 days after your event.

This bond may be used in cases where damage has occurred by any of your guests, before, during or after your event.

This bond may also be in use if need to clean extensive mess such as confetti from balloons, décors etc. You will be notified via email 48 hours after your event of any case occurring, if not a full refund of the bond will be returned to your bank account.

Final guest numbers are required 14 days prior to event. Full payment is required 14 days prior to your event. Any changes to guest numbers after 14 days will be charged in full. If a bar tab is your option, credit card details are required and kept in trust until day of event. No event will be considered until full payment is made. Olivello reserves the right to continue organising the event until full payment is made.

A re-booking fee of \$28pp for any events that need to be temporarily postponed due to Covid19 or personal matters

GST

All prices on our menu are exclusive of GST..

For further enquiries, please email our events team;
events@olivello.com.au

Event spaces available 20 - 250 guests
events@olivello.com.au

