

# Event Packages

# Celebrate at Biviano's

Biviano's is a family-owned and operated venue dedicated to hosting life's most memorable moments — from intimate gatherings to grand celebrations. With a strong foundation of warmth, hospitality, and attention to detail, the team at Biviano's is committed to delivering seamless, heartfelt experiences for every guest.

*"Where celebrations come to life"*

Offering thoughtfully curated packages for birthdays, showers, engagements, weddings and more, Biviano's blends contemporary elegance with natural charm in the heart of Dural. The venue features beautifully appointed spaces, refined dining options, and a passionate team that ensures each event feels personal, polished, and truly unforgettable.



*Celebrating 25 years*



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# Beverage Packages

## Coffee & Tea

\$4.00 per person || One time service

Barista coffee & tea selection

## 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 | 3hrs

\$35.00 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 | 3hrs

\$50.00 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*

## Beverage Package 5 | 3hrs

\$65.00 per person || \$15.00 per person additional hour

Soft drink, Juice, Sparkling mineral water

### Sparkling Wine

Louis Bouillot Blanc de Blancs, Burgundy FR

### White Wines\*

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

Freycinet 'Wine Glass Bay' Sauvignon Blanc, Freycinet TAS

### Red Wine

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

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*

## Spirits Package | 3hrs

Add to beverage package 3, 4 or 5

House \$15.00 per person || Premium \$25.00 per person

Without beverage package 3, 4 or 5

House \$30.00 per person || Premium \$45.00 per person

### House Spirit Selection

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

### Premium Spirit Selection

Belvedere Vodka, Johnnie Walker Gold label, Chivas Regal 12yo, Bombay Sapphire Gin, Glenfiddich 12yo

## Cocktail Package | 2hrs

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

Without Beverage package 3, 4 or 5 || \$35.00 per person

### Two Cocktail Selection

Mojito

French Martini

Aperol Spritz

Pretty in Pink

Lychee Martini

Espresso Martini

Chambord Bellini

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

# Cocktail Party

## Celebrate in Style

\$105pp

3.5-hour venue hire

### Food

#### Gourmet grazing table

*A selection of antipasti and mezze including assorted cured Italian meats, premium cheese board with accompaniments, home made dips, marinated grilled Mediterranean vegetables, gourmet olives, feta & baby bocconcini, artisan breads and more*

Roaming waiter service of 5 savoury and 2 substantial canapes (2.5-hour service)

### Beverages

#### Soft Drink

#### Sparkling Wine

Oxford Landing, Marty's Block Brut Cuvée, SA

#### 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

*\*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

3-hour House selection

\$25.00 pp

3-hour Premium selection

#### Menu

\$11.00 pp

Substantial canapé (per selection)

\$8.00 pp

Savoury canapé (per selection)

\$8.00 pp

Sweet canapé (per selection)

\$14.00 pp

Pizza Bar (1-hour)

\$25.00 pp

Grazing table seafood upgrade





\$95pp  
3.5-hour venue hire

# Cocktail High Tea

Shower with love

Roaming service of 2 savoury canapés

**Grazing table**

- Assorted finger sandwiches (3 types)
- Spinach & ricotta pastry, tomato salsa
- Selection of mini quiches
- Chocolate covered strawberries
- Scones, homemade preserve & clotted cream
- Mini fruit salad
- Rose & lychee pannacotta cups
- Mini tiramisu cups
- Chocolate covered strawberries

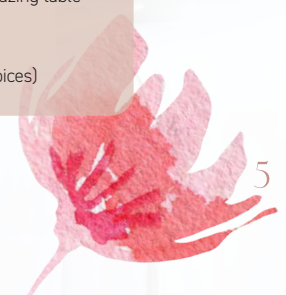
**3 hour service of:**

- Tea station with a selection of 4 boutique teas
- Coffee station
- Bottomless mimosa's
- Premium Australian sparkling wine
- Soft drink & juice



### Add to your package

- |            |                                       |
|------------|---------------------------------------|
| \$11.00 pp | Substantial canapé (per selection)    |
| \$8.00 pp  | Savoury canapé (per selection)        |
| \$8.00 pp  | Gourmet cheese board on grazing table |
| \$8.00 pp  | Sweet canapé (per selection)          |
| \$15.00 pp | Cocktail on arrival                   |
| \$30.00 pp | 2 hour cocktail service (2 choices)   |



\$95pp

3.5-hour venue hire

# High Tea

## Sip, Savour, Celebrate

30-minute roaming canapé service on arrival (2 choices)

### Traditional 3-tiered afternoon tea

Classic scones, homemade preserve and clotted cream

Assorted finger sandwiches (4 types)

Petite sweet selection

Macarons

Spinach & ricotta pastry

Chocolate covered strawberries

### 3 hour service of:

Selection of 3 boutique teas

Bottomless mimosa's

Premium Australian Sparkling wine

Barista coffee



### Add to your package

\$11.00 pp	Substantial canapé (per selection)
\$8.00 pp	Savoury canapé (per selection)
\$8.00 pp	Sweet canapé (per selection)
\$15.00 pp	Cocktail on arrival
\$30.00 pp	2 hour cocktail service (2 choices)



# Food Packages

## Food Package 1 | \$79pp

Dinner rolls & butter  
 Antipasto platters  
 Starter platters (2 choices)\*  
 Alternately served main (2 choices)

\*Can replace with alternate entrée

## Food Package 2 | \$95pp

Dinner rolls & butter  
 Antipasto platters  
 Alternately served entree (2 choices)  
 Alternately served main (2 choices)  
 Salad platters  
 Alternately served dessert (2 choices)

## Food Package 3 | \$100pp

Lebanese bread  
 Mezze selection (3 choices)  
 Starter platters (3 choices)  
 Alternately served main (2 choices)  
 Salad platters  
 Fruit platters

## Food Package 4 | \$115pp

Dinner rolls & butter  
 Antipasto platters  
 Starter platters (2 choices served with entree)  
 Alternately served entree (2 choices)  
 Alternately served main (2 choices)  
 Salad platters  
 Fruit platters

## Food Package 5 | \$130pp

Dinner rolls & butter  
 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  
 Fruit platters

## Food Package 6 | \$69pp

Available Monday to Thursday only

Dinner rolls & butter  
 Pasta platters  
 Boscaiola & Bolognese  
 Main platters  
 Veal Funghi & Chicken Cacciatore  
 Salad platters

## Food Package 7 | \$95pp

45-minutes roaming canape service (3 choices)  
 Dinner rolls & butter  
 Main platters  
 Pizza selection (2 choices)  
 Pasta selection (2 choices)  
 Chicken Cacciatore  
 Greek salad

## Food Package 8 | \$115pp

1 hour roaming canape service (4 choices)  
 Buffet  
 Dinner rolls & butter  
 Main (4 choices)  
 Sides (3 choices)  
 Dessert buffet  
 Fruit platters  
 Sweet canapé (1 choice)

## Children's Menu | \$28pp\*

Chicken schnitzel & chips  
 Gelato

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

NB: This package is for children under 10. Guests over 11 years are included on the full package.



## Add to your package

### Menu

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

### Buffet

\$9.00 pp	Extra side options (2-extra for \$14.00pp)
\$18.00 pp	Extra main options (2-extra for \$30.00pp)

### Mezze\*

\$10.00 pp	2 choices
\$13.00 pp	3 choices
\$4.00 pp	Each above 3 choices
\$25.00 pp	All mezze choices

\*Served with Lebanese bread



## Notes

Antipasto Platters | Selection of cured Italian meats - prosciutto, salami, coppa, provolone cheese, grilled Mediterranean marinated vegetables, olives and grissini.

Due to market changes or supply issues, Biviano's may need to substitute items to maintain our high menu standards.

# Canapés

## HOT SAVOURY CANAPÉS

Salt & Pepper calamari, tartare  
Coconut crumbed prawns, chili mayo  
Tempura prawns, lime mayo  
BBQ garlic & lime chicken skewers, béarnaise sauce (V)(GF)  
Fried camembert, cranberry sauce (V)  
Cauliflower puff pastry roll, dukkah (V)  
Tandoori chicken skewers, mint sauce (GF)  
Crumbed chicken tenders, honey dijon sauce  
Mexican chicken empanadas, salsa  
Duck spring rolls, hoisin sauce  
Beef tenderloin, chimichurri +\$2pp (GF)  
Beef and mushroom wellington  
Crispy dukkha prawns, mango chutney  
Ratatouille & goats cheese tartlet (V)  
Pumpkin soup shots, croutons (V)  
Chicken tikka marsala puff pastry roll  
Satay chicken skewer (GF)  
Moroccan lamb skewer, tzatziki (GF)  
Arancini, basil aioli (V)  
Spring rolls, sweet chili (V)  
Thai chicken spring roll, garlic & chili sauce  
Crunchy fish bites, mango & lime dip  
Mushroom and goats cheese wellington (V)  
Burnt honey, roast pumpkin & feta tartlet (V)  
Mini samosas, mint sauce (V)  
Spinach & ricotta pastry, tomato salsa (V)  
Italian meatballs, tomato chutney (GF)  
Spinach, pumpkin & hummus tartlet (V)

## COLD SAVOURY CANAPÉS

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

## SUBSTANTIAL CANAPÉS

Cheeseburger sliders  
Pasta box || penne pesto  
Falafel, tomato salad, garlic sauce (V)  
Fish & chips, tartare  
Duck salad, pomegranate, balsamic glaze (GF)  
Lamb kofta skewer, greek salad, tzatziki (GF)  
Apple glazed pork belly skewer, slaw +\$2pp (GF)  
Grilled salmon, julienne salad, dill sauce (GF)  
Italian meatballs, mash (GF)  
Slow braised beef cheek, mash (GF)  
Pizza squares  
Ricotta stuffed zucchini flowers

## SWEET CANAPÉS

Vanilla & berry cheesecake  
Fruit skewers (GF)  
Mini mango mousse, white chocolate, flowers (GF)  
Lemon curd tart, berries  
Green tea tiramisu bites  
Strawberry mousse cups (GF)  
Vanilla bean pannacotta, berry coulis (GF)  
Tiramisu cups  
Lychee pannacotta cups, fresh berries (GF)  
Double chocolate mini brownies  
Nutella flourless cake bites (GF)  
Mixed berry skewers, mascarpone (GF)

## Mezze

Warm mixed olives (V)(GF)  
Tzatziki & hummus dip (V)(GF)  
Carrot & celery sticks (V)(GF)  
Mixed bean salad, fresh herbs, lemon (V)(GF)  
Feta cheese (V)(GF)  
Baby bocconcini cheese (V)(GF)  
Mixed nuts (V)(GF)  
Marinated mediterranean vegetables (V)(GF)  
Tahboui (V)(GF)  
Labneh & capsicum dip (V)(GF)  
Seafood salad + \$3pp (GF)  
Creamy potato salad (V)(GF)

## Starter Platters

Salt & pepper calamari, tartare  
Satay chicken (GF)  
Marinated lamb shoulder, rosemary jus (GF)  
Coconut prawns, chili mayonnaise  
Italian meatballs, napolitano sauce (GF)  
Burrata and heirloom tomatoes, herb oil, crostini (V)(GF)  
Spring rolls, sweet chili (V)  
Mushroom arancini, basil aioli (V)  
Natural oysters, vinaigrette (GF)  
Prawn cocktail, fresh lemon, mary rose sauce (GF)  
Peri peri chicken tenders, mint sauce (GF)  
Prawns, chili & garlic napolitano (GF)  
Grilled butterflied king prawns, garlic & herb butter, charred lemon +\$4pp (GF)  
Slow roasted beef, thyme, red wine glaze (GF)

*\*See pasta & risotto for more options*

## Pasta & Risotto

*Can be selected as entrée or main for alternate service or as a starter platter or buffet main*

Chicken & mushroom risotto (GF)  
Pumpkin, pine nut & spinach risotto (V)(GF)  
Baby green peas, grilled ham risotto (GF)  
Green peas, courgette, artichoke risotto (V)(GF)  
Chorizo, Spanish onion, tomato risotto (GF)  
Prawns & asparagus risotto, sugo di pomodoro (GF)

Penne bolognese  
Spinach & ricotta cannelloni (V)  
Orechetti napolitana (V)  
Tortellini boscaiola  
Pasta salad, chicken, pesto, creamy mayo *(Served cold)*  
Gnocchi, mushrooms, truffle oil (V)(GF)  
Penne primavera || napolitano, mixed seasonal vegetables (V)  
Penne Pesto || chicken, pesto, pine nuts, spinach, diced tomato, parmesan  
Orechetti Pasta || chicken, snow peas, cashews, tomato, herb cream sauce  
Prawn Penne || prawns, bacon, snow peas, napolitano sauce  
Beef tortellini, white wine & mushroom cream sauce  
Tortellini bolognese

*Gluten free pasta available on request*

# Menu Choices

## ENTRÉE

### HOT ENTRÉES

Grilled chicken, mild szechuan spice, mint raita, julienne salad (GF)  
Cornmeal crusted cajun prawns, tzatziki, herb salad  
Lamb backstrap, pumpkin, goats curd, mint, dukkha +\$2pp (GF)  
Pistachio crusted lamb cutlets, garlic yoghurt, mint & pomegranate +\$2pp  
Sticky pork belly, apple & daikon salad, raspberry sauce (GF)  
Peri peri chicken tenders, mint sauce (GF)  
Coconut crumbed prawns, julienne salad, chili mayo  
Seared scallops, lemon, garlic & basil butter (GF)  
Salt & pepper calamari, tartare  
Moroccan chicken, tomato salad, tzatziki (GF)  
Crumbed chicken kiev, romesco sauce, micro greens  
Prawns, chili & garlic napolitano sauce, crispy tortilla  
Grilled garlic & chili marinated king prawns (GF)  
Zucchini & persian feta tart, zucchini cream, olive tapenade (V)  
Ricotta zucchini flowers, tomato chili chutney (V)  
Crumbed fried camembert, cranberry sauce, crispy lavosh (V)  
Mushroom arancini, truffle mayo (V)

### COLD ENTRÉES

Roast beef, beetroot salad, pomegranate, horseradish cream (GF)  
Poached pear, blue cheese, walnuts, balsamic glaze (V)(GF)  
Beetroot, caramelised onion, goats cheese tart (V)  
Prawn cocktail, mary rose sauce (GF)  
Natural Sydney rock oysters with caviar (6) +\$4pp (GF)  
Handmade burrata, heirloom tomatoes & crushed macadamia (V)(GF)

### Note

See page 9 for additional pasta & risotto options  
Menu items are subject to change.  
Menu items with additional per person charges are charged for every guest on the package.

## MAIN

Scotch fillet steak, potato gratin, fennel, rosemary jus, fresh herbs (served medium) (GF)  
Beef tenderloin, artichoke puree, asparagus, shallots, roasted fennel +\$5pp (served medium) (GF)  
Slow braised beef cheek, mash, asparagus (minimum 30 guests) (GF)  
Braised beef short ribs, potato mash, Dutch carrots (GF)  
Barramundi fillet, crushed potato, green beans, golden beetroot relish (GF)  
John dory fillet, orange glazed endive, caramelised potato, broccolini (GF)  
Pan-fried salmon, chive mash, asparagus, salsa verde (GF)  
Confit chicken, sweet potato, broccolini, mushroom gravy (GF)  
Chicken supreme, crushed new potatoes, truss tomato, honey mustard sauce (GF)  
Chicken roulade, double brie & asparagus, sun-dried tomatoes, mushroom, pea puree, sweet potato mash, brussels sprouts  
Moroccan chicken, saffron potato, broccolini, garlic sauce (GF)  
Stuffed turkey, apricot sauce, roast vegetables  
Confit duck, mash, asparagus, pomegranate sauce (GF)  
Lamb backstrap, braised Mediterranean vegetables, mash, aioli +\$4pp (GF)  
Crumbed pork cutlet, roasted root vegetables, apple sauce  
Pork porchetta, crispy crackling, roast carrots & fennel, salsa verde (GF)  
Slow roasted Greek lamb shoulder, lemon potatoes, asparagus, tzatziki & rosemary jus (minimum 30 guests) (GF)

## DESSERT

Vanilla bean Pannacotta, berry coulis (GF)  
Chocolate & salted caramel tart, raspberry, candied orange  
Traditional Italian coffee tiramisu  
Chocolate lava cake, vanilla gelato, fresh berries  
Mango mousse, white chocolate shard, blueberries, fresh mint (GF)  
Lemon curd tart, fresh berries  
Sticky date pudding, butterscotch sauce, vanilla bean gelato  
Homemade chocolate mousse (GF)  
Raspberry cheesecake, berry coulis  
Baileys Crème Brûlée, fresh berries (GF)  
Mini pavlova, mascarpone cream, berries (GF)  
Chocolate pudding, warm fudge sauce, vanilla gelato  
Strawberry Tiramisu

# Buffet

## MAIN

### HOT

Grilled chicken breast with lemon pepper cream sauce (GF)  
Chicken cacciatore || Seasonal vegetables with napolitana sauce  
Moroccan chicken skewers (GF)  
Slow roasted sliced striploin, rosemary, jus (GF)  
Veal scallops with creamy mushroom sauce  
Lamb kofta, tzatziki (GF)  
Roasted lamb loin with mint raita (GF)  
Slow roasted greek lamb shoulder, tzatziki & rosemary jus (GF)  
Fish en Papilotte || Oven baked barramundi with lemon and butter sauce (GF)  
Roast pork, crispy crackling, apple sauce (GF)  
Slow cooked pork leg, cranberry jus (GF)  
Roast pork porchetta, crackling, salsa verde (GF)  
Roast marinated vegetables with halloumi (V)(GF)  
Beef lasagna  
Vegetarian lasagna, layers of ricotta & roasted vegetables, bechamel sauce (V)  
Prawns, chili & garlic napolitana (GF)  
Gourmet pizza (2 choices)

## SIDES

Greek salad, balsamic vinaigrette (V)(GF)  
Creamy potato salad, shallots, dill & mustard mayonnaise (V)(GF)  
Baby potato and corn salad, roast red capsicum, blanched almonds, basil mayo (V)(GF)  
Beetroot salad, quinoa, spinach, candied walnuts, pomegranate, balsamic vinaigrette (V)(GF)  
Caesar salad  
Cous cous and pumpkin salad, roast capsicum, asparagus and mint (V)  
Mexican quinoa and bean salad, sweet corn, fresh herbs, sweet salsa dressing (V)(GF)  
Quinoa & broccoli salad, sweet potato, pepitas and roast almonds, tahini dressing (V)(GF)  
Rocket, pear and parmesan salad, citro dressing (V)(GF)  
Seafood salad +\$5pp (GF)  
Roasted garlic and rosemary kipfler potatoes (V)(GF)  
Steamed green beans with almond flakes (V)(GF)  
Creamy mash (V)(GF)  
Mixed steamed vegetables (V)(GF)  
Roast pumpkin, balsamic glaze (V)(GF)  
Japanese slaw, sesame mayo (V)(GF)

### COLD

Penne, bocconcini, olives, sundried tomatoes, chorizo, EVOO (V)  
Chicken & mustard penne with celery and green mustard mayo  
Penne, chicken & basil, celery, sun-dried tomatoes and basil mayo  
Creamy pesto penne, pumpkin & spinach (V)  
Natural sydney rock oysters, prosecco vinaigrette + \$5pp (GF)  
Roast beef, mustard mayo (GF)  
Poached salmon, dill & lemon (GF)

*\*See page 9 for additional pasta & risotto options*





## 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. Capacity increases to 80 guests.

### Note

All rooms have minimum overall food and beverage spends. In between timed events can be organised, venue hire charges apply. For more info please be in touch with your event manager

# 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. Drummers are not permitted. DJ's, live entertainment, acoustic & background style live is permitted.

**Cocktail style:** NA

## Note

All rooms have minimum overall food and beverage spends.  
Can be combined with The Terrace for space, privacy & increased capacity (minimum spend increases).  
In between timed events can be organised, venue hire charges apply.  
Drummers are not permitted except in the case of a full venue booking.  
For more info please be in touch with your event manager.





## *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 100-120 guests
- Lunch:** 4:00pm conclusion
- Dinner:** Earliest start time 5:30pm, latest conclusion time 10:30pm
- Music:** Venue background music throughout. DJ's, drummers & live entertainment not permitted. Acoustic / background style live is permitted.
- Cocktail style:** Yes

### Note

All rooms have minimum overall food and beverage spends.  
In between timed events can be organised, venue hire charges apply.  
The Heartwood Bar is not an air-conditioned or heated space. Mushroom heaters can be organised in cooler months as required.  
For more info please be in touch with your event manager.

# The Event Lounge

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

**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. Capacity increases to 50 guests

## Note

All rooms have minimum overall food and beverage spends.  
In between timed events can be organised, venue hire charges apply.  
For more info please be in touch with your event manager.



# Children's Birthdays

## Celebrating Little Ones

The perfect setting for a magical celebration, with beautiful spaces that bring every theme to life — whimsical, modern or classic tailored to delight both children and adults alike.



# Religious Milestones

## Cherished Moments

A beautiful setting for life's most meaningful milestones, offering a refined and welcoming atmosphere. Relax and enjoy as your event is delivered with care, grace and warmth from intimate to extravagant.



# Bridal Showers & Baby Showers

## Shower with Love

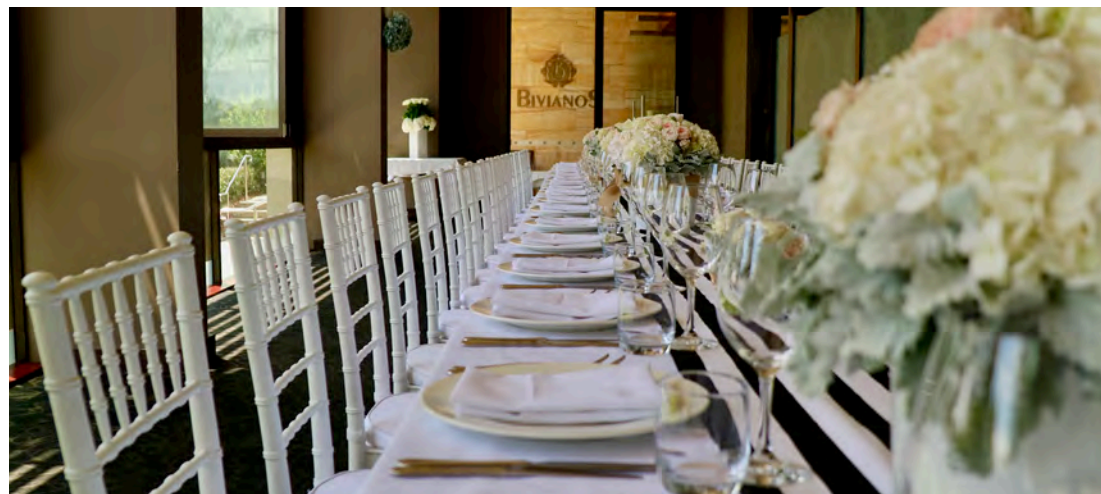
Celebrate new beginnings with a shower designed to create lasting memories. Enjoy an elegant and heartfelt gathering that honours love and life's most special moments.



# Birthday's

A celebration of YOU

An intimate lunch or a lively gathering with friends and family, your birthday is the reason to celebrate. With elegant spaces, warm hospitality and the freedom to personalise, birthdays here are as effortless as they are memorable.



# Will you Marry Me?

## Love is in the air

From unforgettable proposals to elegant engagement celebrations, Biviano's is the perfect setting to mark the beginning of your forever. With a romantic atmosphere, attentive service and beautifully presented spaces, every "yes" is made effortlessly memorable.



# Frequently asked questions

## Are there other packages available?

Definitely. Have a think about your desired inclusions and we can create your menu.

## What soft drinks are included in beverage package 1?

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 beverage package is added for adults.

## Do you charge cakeage charges?

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

## Can we bring external sweets, lollies or desserts?

Please ask your event manager for more information. Cleaning charges may apply.

## What are your event timings?

Standard event timings are 3 to 4 hours and are based on your package, booked arrival time and the space conclusion requirement. If, due to external constrictions we are unable to facilitate a 3-hour booking based on your arrival time, please have a chat to your event manager about options which vary around your event date. Additional charges may apply. Service will conclude 15 minutes prior to the scheduled end time to allow for the timely departure of guests at the event conclusion.

## Do you cater for dietary requirements?

Yes, we cater for dietary requirements alongside your selected menu. This may involve a separate dish or a variation of your chosen menu. If you expect a high number of dietary needs, we recommend selecting your menu with this in mind to ensure smooth service. A surcharge may apply if dietary requests exceed 20% of your guest numbers.

## What are your minimum numbers?

All events at Biviano's are subject to minimum spend requirements, based on food and beverage, rather than guest numbers or room hire fees. The events team will recommend the most suitable space once event details such as date and guest count are provided. Should the minimum spend not be met, a room hire fee will apply to cover the shortfall. External supplier costs if applicable do not contribute to the minimum food and beverage spend.

## What facilities do you have for children?

The Heartwood Bar hire also includes use of The Eastern lawns and can be utilised for external items such as jumping castles, soft play, etc. Events in other rooms do not include any outdoor space. Biviano's welcomes children; however, they must be supervised by a responsible adult at all times. For safety and care of the venue, children are not permitted to swing from lights, climb over hedges, or play with balls anywhere on the premises. Any breakages or damages to the venue or grounds will be the responsibility of the host.

If children will be attending and supervision is required beyond parents or guardians an external vendor must be booked. Please note that Biviano's staff are not available to supervise children. The events team is happy to provide suggestions or supplier recommendations if needed.

## Can we organise our own decorations?

You are welcome to arrange your own event decorations however, the venue also works closely with a selection of trusted vendors and is pleased to assist with coordination or provide recommendations if required.

Scatter-style decorations, including sequins and loose rose petals, are not permitted within the venue. All decorative items must be free-standing; nothing may be affixed to walls, fixtures, fittings, or furniture. Non-compliance may result in cleaning or damage charges.

If decorations or entertainment are being organised independently, Biviano's requires direct contact from the vendor no less than two weeks prior to the event to confirm access times and specific requirements.

Bump in access to is available 1 to 1.5 hours before the event's scheduled start time. Should earlier access be required, written approval must be obtained in advance. Vendors are not permitted to be onsite without a venue representative present. Charges apply if venue furniture is to be removed to accommodate external hire items such as chairs or tables.

All decorations and hired items must be removed from the venue immediately following the conclusion of the event. Storage and/or disposal fees will apply for any remaining items, including flowers, balloons, or decorative displays.

Biviano's does not have an in-house PA or AV system. Should audio-visual services be required, the venue can arrange equipment externally at a cost of \$300. Alternatively, clients are welcome to source and coordinate AV services independently.

## 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 on a bar tab. If opting for a bar tab, a pre-selection is required for service. Restaurant beverage menu pricing applies current as of the event date.

## Other

All prices and packages subject to change without notice