



## LA TERRAZZA AT PIETRO GALLUS ESTATE



Nestled amongst our 20 acre estate, the La Terrazza is a stunning light filled space overlooking the rolling hills of Warrandyte.

THE SWEET LIFE CALLING...





## THE EXPERIENCE

The unique space is split level, one level overlooks our sleek private pool, the other leads to a sunken garden courtyard.

The space lends itself perfectly to intimate gatherings in our stunning environment. On arrival guests can enjoy drinks and canapés in the private courtyard followed by a cocktail function or seated affair.

With grand wrought iron gates, impressive copper bar and floor to ceiling glass windows, the space is warm yet fresh and yours to enjoy exclusively for your event.

We have designed a variety of packages best suited to maximise the space, which can be explored below. If you have special requirements please let us know and we can bespoke a package based on your needs.



# COCKTAIL PACKAGE

**STUZZICHINI**

**4-hour duration**

Your selection of six roaming canapés and our signature grazing table.

The grazing table includes oysters, grappa cured salmon, selection of local and imported cheeses and an antipasto tower with cured meats, marinated vegetables, bread and olives.

Drinks package - unlimited estate wine, beer and soft drink.

\$165 P/P

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Add Porchetta "suckling pig" and roasted potatoes. Min 40 guests.

\$25 P/P

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# SIT DOWN PACKAGE

**A TOVOLA**

**4-hour duration**

Four course menu (Canapés + 3 courses).

Your selection of three roaming canapés to start.

Followed by a sit down three course menu. Your choice of shared or individually plated dishes from our seasonal menu.

Drinks package - unlimited estate wine, beer and soft drink.

\$185 P/P



# THE FOOD

## SAVOURY CANAPÉS HOT

**Arancini** san Marzano, saffron, taleggio V NF

**Gamberi** grilled king prawns chili & garlic marinade GF NF DF

**Polpettine** Italian pork and veal meatballs, salsa di pomodoro, gremolata NF DF

**Capesante** Hervey Bay scallop, potato foam, crispy pancetta NF GF

**Saltimbocca** – chicken, sage, prosciutto GF NF DF

**Anatra** duck & porcini pithivier (pie) NF

**Osterica calde** tempura oysters, wakame, pickle, black sesame DF V

**Tartufo** woodland mushrooms truffle escargot, honey, walnut V

**Gorgonzola** whipped cream tartlet, tomato crisp, micro basil NF V VGN\*

**Piccolo burger** smoked brisket, Maffra cheddar, brioche bun, chipotle aioli, cucumber pickle NF

**Polo** chicken meatballs, lemongrass, sweet chili, coriander, sesame GF NF

**Fiori Di Zucchini** filled with ricotta, lemon, mint, light tempura batter (seasonal) V NF

## SAVOURY CANAPÉS COLD

**Stracciatella** creamy mozzarella, cantaloupe jam, pomegranate, cumin, mint, house baked potato focaccia V NF GF\*

**Crudo** Hervey bay scallop ceviche, citrus, grappa, bottarga GF NF DF

**Osterica fredde** oysters chilled, preserved lemon, salmon caviar GF NF DF

**Carpaccio** peppered beef fillet raw, balsamic gel, parmesan crisp GF NF

**Tonno** seared tuna, fennel crust, fennel confit, orange glaze GF DF

**Sardine** escabeche with tapenade, beach bananas GF NF DF





# THE FOOD

## PREMIUM CANAPÉS

One premium item can be included in your selection

**Filetto di Manzo** eye fillet rolled in pancetta served with mustard sauce GF DF NF

**Costole di Angelo** char grilled marinated lamb cutlets GF DF NF

**Calamari Fritti** semolina crusted, charcoal and black garlic emulsion NF DF

**Ricotta Gnocchi** sugo, shaved parmesan V GF NF

**Pulpo** grilled octopus, potato foam, chilli, saltbush GF NF

**Anatra** southern fried duck, beetroot & jalapeno emulsion NF GF\*

## DESSERT CANAPÉS

**Cannoli** lemon ricotta, pistachio **or** caramelised white chocolate mousse, praline

**Semifreddo** orange blossom, salted pistachio, white chocolate snow GF V

**Bombolone** limoncello curd, hazelnut chocolate, beetroot, cinnamon sugar V

**Tiramisù** espresso soaked sponge, cocoa, estate brandy V NF



# THE FOOD

## GRAZING TABLE

**Ostriche naturale** best quality freshly shucked oysters with lemon wedges GF

**Salmone sotto sale** grappa and citrus-cured salmon GF

**Antipasto tower** three tiers layered with San Daniele prosciutto, mortadella, cacciatore salami, grilled and marinated vegetables, housemade breads and estate olives

**Formaggi misti** chef's selection of local and imported cheeses served with estate Caramelized Onion Jam and Olive Tapenade V

## CHILDREN

Children are most welcome to enjoy your menu selection. Alternatively, we can serve your younger guests the below 3 course menu.

**Antipasti** Housemade pasta with sugo di pomodoro

**Secondi** Cotoletta crumbed chicken schnitzel bites with chips

**Dolce** Traditional Italian donut with Nutella

\$75 P/P | Aged 3-11, \$125 P/P | Aged 12+. These prices include juice, mineral water and soft drink.



# THE FOOD

## A TOVOLA (SIT DOWN) SAMPLE MENU - SHARING

### CANAPÉS

**Fiori Di Zucchini** filled with ricotta, lemon, mint, light tempura batter (seasonal) V NF

**Arancini** san Marzano, saffron, taleggio V NF

**Capesante** Hervey Bay scallop, potato foam, crispy pancetta NF GF

### ANTIPASTI

**Antipasto** Mortadella, cacciatore salami, San Daniele prosciutto, broad bean pesto, fiore di burrata and marinated vegetable terrine, served with our grissini and crostini

### SECONDI

**Bistecca** Goulburn Valley pasture fed scotch fillet, house made smoked tomato ketchup, potato crisps GF DF NF

**Pesce** Barramundi, macadamia, beetroot, lemon myrtle, fennel, cauliflower, vanilla GF NF\*

Mains are served with crispy sea salt and rosemary potatoes.

DOLCE | All of the following:

**Bombolone** Our classic Italian donuts cinnamon sugar, Limoncello curd V NF

**Panna Cotta** Creamy coffee panna cotta with candied hazelnuts, toffee threads and a chocolate Amaretto biscuit crumb GF\*

**Tiramisu** Our take on a time-honoured Italian favourite; our version includes the classic "drunken sponge", soaked in coffee liqueur, as well as some wonderful surprises

## CHILDREN

Children aged 3-11 years will enjoy the below menu at \$75 P/P

**Antipasti** Housemade pasta with sugo di pomodoro

**Secondi** Cotoletta crumbed chicken schnitzel bites with chips

**Dolce** Traditional Italian donut with Nutella

Children aged 12+ are to join the adult menu at \$140 P/P.





# THE DRINKS

## Bottled Beers

Peroni Light and one of following:

Peroni, Corona

## Sparkling Wine

Pietro Gallus Estate Brut

## Red Wine

Pietro Gallus Estate Shiraz

## White Wine

Pietro Gallus Estate Pinot Grigio

Pietro Gallus Estate Rosé

## Non - alcoholic

Various soft drinks, fruit juices and

sparkling mineral water



## UPGRADES

Spirits - include standard spirits in drink package

\$25 P/P

Cocktails - include a cocktail on arrival

POA

Add a Pietro Gallus Estate digestif to conclude your meal

Grappa

\$10 P/P

Liqueur

\$8 P/P

## COCKTAIL LIST

Spritz | Pietro Gallus Estate Liqueur:

Arancia, Limoncello or Lime

The Olivigna | Gin, Pietro Gallus Estate

Limoncello Classico, Peach Schnapps, pineapple juice

Spiced Mojito | Dark Rum, lime, mint, ginger beer

An extended cocktail list available on request.





# MINI BOTTLES

## BONBONERIE / PARTY FAVOURS

Liqueur \$12 EACH

Limoncello Classico

Limoncello Crema

Liquore all'Arancia

Liquore al Lime

Liquore al Cioccolato

Liquore alla Liquirizia

Grappa al Caffè (Coffee liqueur)

Craft Spirits \$12 EACH

Crossover Gin

Rosso Gin

Olive Leaf Vodka

Lemon Myrtle Vodka

Grappa \$15 EACH

Grappa di Prosecco

Grappa di Pinot Grigio

Grappa di Moscato

Cocktails \$15 EACH

Perfect Negroni

Midday Negroni

Bullet Negroni

Cocoa Nights Negroni

Manhattan

Martini

Espresso Martini

Old Fashioned

Shots \$12 EACH

Choc Orange

Choc Bullet







# CONSIDERATIONS

## MINIMUM SPEND

Please be aware that there are minimum spends applicable for all events within the La Terrazza .

### Minimum food & beverage:

Cocktail: *Stuzzichini* |

Minimum 40 adults at \$165 p/p

Sit down: *A Tovola* |

Minimum 40 adults at \$185 p/p\*

\*minimum can be negotiated during off peak times.

## ADDITIONAL CANAPÉS

Additional canapés can be included at the below costs:

Standard canapé      \$8.5 per selection

Premium canapé      \$9.5 per selection

## ROOM HIRE

Room hire applies for all functions.

\$500

## EVENT DURATION

Our Sei Stuzzichini cocktail package includes 3 hour duration and 2.5 hours of drink service. The *Stuzzichini* cocktail package and *A Tovola* sit down package includes 4 hour duration and 3.5 hours of drink service.

## FUNCTION TIMES

All evening occasions within La Terrazza must conclude by 11:00pm. Within Winter months conclusion by 10:30pm.

## VENUE CAPACITY

La Terrazza has a maximum of 100 cocktail style and 60 seated.

## TIME EXTENSION

Extend your event for an additional hour,

\$25 P/P



# CONSIDERATIONS

## PERSONAL STYLING

You're welcome to style the space as you would like providing nothing is attached to our walls or windows. You or the professional you hire, will be responsible for organising and presenting your personal touches. Kindly note, that all deliveries are to be arranged by prior notice with the event manager and all items to be removed at the conclusion of your event.

## SWIMMING POOL OPTIONS

The sleek swimming pool on the top terrace serves as a striking feature that reflects our unique, stunning views. As you would expect, children are not to be left unsupervised anywhere in or around the pool area. If you have a lot of children attending your event, at our discretion we may close off the pool area entirely. For the safety of you and your guests it will not be possible to enter the pool itself and no glassware is to be taken to this area. Should any glassware be broken, the cost of draining, cleaning and refilling the pool will be passed on to you.

## CREW MEALS

For \$55pp, we can serve a photographer and any other outside professionals you hire, a main course meal and non-alcoholic drinks. If you'd like to include alcoholic drinks, your written permission is required in advance. Any alcoholic drinks will be charged on consumption to you. The meal will be served at a time of your choosing in a space we will provide.

## MUSIC POLICY

If you would like music at your event you have three options. You can have a DJ or various musician perform live or you can bring in, your own device to broadcast anything from an entire playlist to a single, significant track. We are in a residential area and respectfully abide strict noise restrictions. We will be responsible for controlling the music at all times. No amplified music is to be played outside and all music is to finish at 10.45pm.

## RECOMMENDATIONS

We will happily share with you the details of our preferred suppliers – everyone from musicians and master bakers.





# WEDDING CONSIDERATIONS

THESE CONSIDERATIONS ARE IN ADDITION TO THE ABOVE

## WE WILL PROVIDE YOU

Dedicated Events Coordinator  
Standard napkins, cutlery, crockery (sit down packages)  
In house sound system with iPod dock  
1 cordless microphone  
Gift table  
Cake table  
Signing table  
Cake cutting knife  
Cutting and serving of your cake  
Rustic candelabras

## CEREMONY CHARGE

Wedding ceremony onsite.

\$500

## CONFETTI

You're welcome to use rose petals in your ceremony. Kindly note no other type of confetti, whether it be rice or glitters and no metallic sparkles are to be used anywhere on our estate.

## GELATI CART

You could incorporate our Italian-made gelati cart. Your guests will enjoy the finest artisan gelati - \$1,500 which includes 100 cones. Our gelato cart also makes for a unique and rather charming photography prop for you to use as you wish.

## ONSITE CEREMONY

You can be married in the enchanting courtyard garden that is a key feature of La Terrazza . Ceremony set up includes silver tolix chairs, registry table with matching chairs and market-style umbrellas.

For an evening wedding, select from 5.30pm, 6pm or 6.30pm. Your reception is to begin after the ceremony and can be either four or five hours long. The latest finishing time is 11pm.



# TERMS & CONDITIONS

## MENU

Our menus and beverage selection may change at short notice due to availability.

## PRICING

All prices are subject to change from June 30, 2024.

## PAYMENT

Within seven days of making a tentative booking, a 20% non-refundable deposit is to be paid to and receipted by Pietro Gallus Estate. If this doesn't happen we reserve the right to release your date.

Sixty days before your event, 50% of the cost is to be paid. Fourteen days before your event the remaining balance is to be paid with your chosen package and guest numbers confirmed. There will be no refund for guest reductions after this date. Additional guests will be accommodated where possible and paid for accordingly.

Prior to your event a credit card is to be held on file and any incidental costs will be applied to it at the conclusion of your event. A credit card surcharge of 2% applies to all credit cards.

## SURCHARGE

A 15% surcharge applies to all public holidays.

## CHANGE OF DATE

If you wish to change your date, a new deposit is required. Your original deposit will not be transferred unless your original date is rebooked.

## CANCELLATION

If there is a cancellation we require written notice from you. With seven days notice the cancellation fee is equal to 100% of the event's total cost. With 60 days notice the cancellation fee is equal to 50% of the event's total cost. With more than 60 days notice there is no cancellation fee however the non-refundable terms and conditions surrounding the deposit remain. Pietro Gallus Estate considers a postponement a cancellation.

## SERVICE OF ALCOHOL

Pietro Gallus Estate will respectfully follow the laws surrounding the 'Responsible Service of Alcohol', therefore alcohol will not be served to any attendees who are intoxicated or under the age of 18. A patron who is intoxicated must leave our premises when requested to do so.





# TERMS & CONDITIONS

## RESPONSIBLE CONDUCT

You are responsible for the conduct of all attendees at all times and across our entire estate. You and they are to behave in a way that complies with our terms and conditions and with all applicable laws and regulations. You and they must access and use our entire estate in a safe and proper manner. If a member of your party is causing offense or is at risk of causing personal or property damage we reserve the right to remove them. This right extends to protecting the people and both the private and public property immediately surrounding our estate. We also reserve the right to suspend, terminate or control your event in any way we think reasonable.

No attendees are to smoke anywhere indoors. Smoking is restricted to the allocated smoking areas.

You are responsible for any damages or loss caused to our estate by you, your attendees or any third party you have hired while your event is being prepared and held. You are responsible for any loss or damage to any gifts, personal items, or equipment brought to Pietro Gallus Estate by you, your attendees or any third party you have hired.

All items brought into our estate are to be removed at the conclusion of your event. Pietro Gallus Estate is not responsible for the loss or damage of any items left on our estate. Pietro Gallus Estate may require a bond. If so, it is to be received no later than seven days before your event. If there are no damages or loss the bond will be returned in full within one week of the conclusion of your event.

You may be required to pay for professional security personnel to attend your event.

Children are to be properly supervised by a responsible adult member of your party at all times and across our entire estate. Pietro Gallus Estate will not be liable for an injury caused by or suffered by any child left without proper responsible adult supervision. If you have a lot of children attending your event, at our discretion we may close off the pool area.



## TERMS & CONDITIONS

All events are to conclude at the agreed time. If there is no attempt to leave the estate by the agreed time a surcharge of \$300 per 15 minutes will be added to your account.

Pietro Gallus Estate is not liable for any delays and/or interruptions where the cause is due to the actions of a third party you have hired for the event or for any of the reasons outlined in our cancellation policy as noted above.

Pietro Gallus Estate reserves the right to cancel your event in the following circumstances: if an element of our terms and conditions is broken; if there is concern surrounding the capacity to pay; if there is an actual or reasonable likelihood of an occurrence threatening danger, injury, loss of life or damage to property; if there is a natural disaster, if there is a force majeure; if there are other extreme circumstances reasonably beyond our control such as, but not limited to, strikes or other industrial action, acts of civil disorder, terrorism and CODE RED day.

The venue operates in a CFA protected area and has been advised that on days of Code Red, the venue should close. If a closure should happen on the day of your event, Pietro Gallus Estate will notify you.

Pietro Gallus Estate will re-schedule the booking to the best date available at that time. In the event of a cancellation or rescheduling of your function date, due to circumstances beyond our control, the client agrees not to hold Pietro Gallus Estate liable in the event of any loss or damage the client may incur.

In these circumstances our decision to cancel your event does not constitute a breach of contract.





# CONTACT US

For more information or to arrange a site visit please contact us.

We hope to hear from you soon so we can work together to ensure your special event is one to remember.

**Bridget Selier - Events Manager**

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