

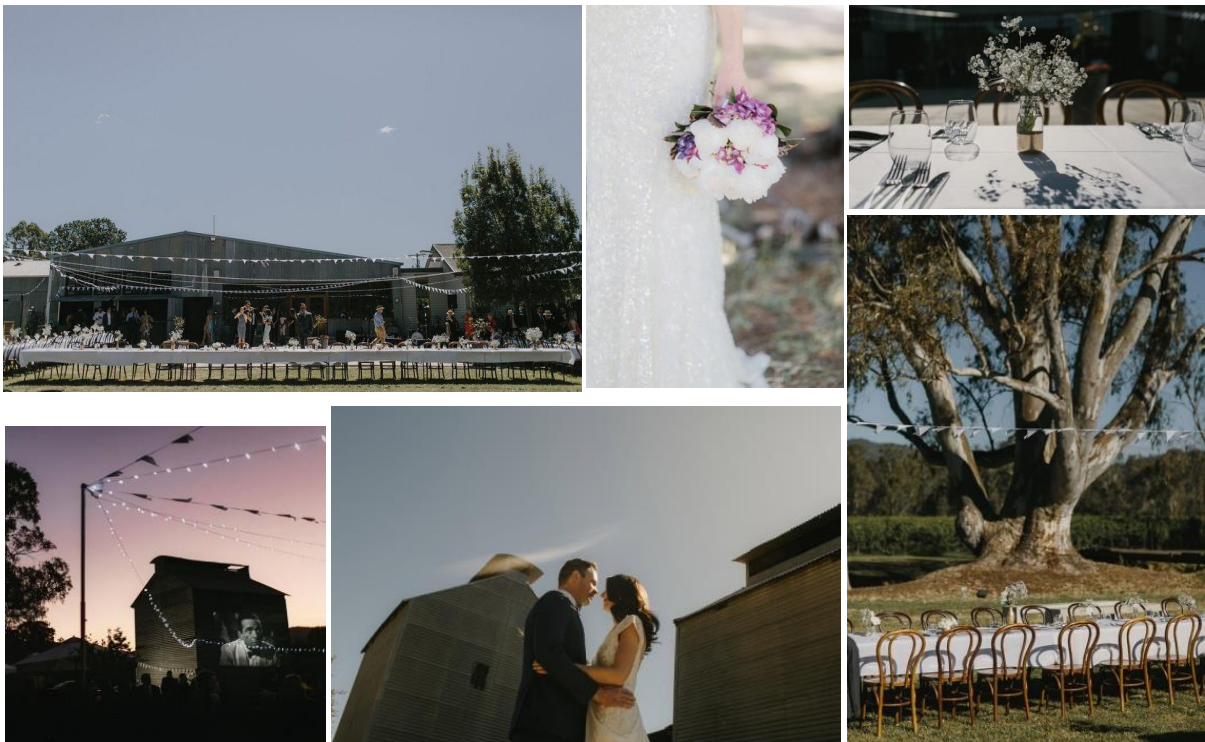


Firstly everyone at Dal Zotto would like to congratulate you on your engagement and thank you for considering Dal Zotto as the venue for your upcoming Wedding celebration.

At Dal Zotto we pride ourselves on producing wines that reflect both our Italian heritage and the influences of the King Valley. We have a passion for creating an experience you won't forget and would love to help make your special day one to be remembered.

There is nothing more enjoyable than sharing good food and wine with family and friends as you celebrate. We have combined our passion for wine, with the excitement and innovation of a spectacular menu, to create seasonal selections to tantalize. We are committed to providing you with a unique combination of distinctive wines, delicious food and quality service to help create memories that will last a lifetime.

Within this brochure you will find a selection of menu options to combine into the perfect package.



## Menu Packages



All menu options served with our specialty house baked bread and all dessert options include a serving of plunger coffee and tea.

With each menu option there is a choice of two items per course which will be served alternatively.

### **Menu Option 1: \$90 per person**

Two course menu including entrée and main  
~ Plus your wedding cake as dessert

### **Menu Option 2: \$100 per person**

Three course menu including entrée, main and dessert

### **Menu Option 3: \$120 per person**

Four course menu of canapés, entrée, main and dessert  
~ two different canapés per person



Antipasti course prior to dinner is also available with each menu option for an additional \$45 per platter (6-8 people).

Here at Dal Zotto we have the capacity to host your wedding both inside and outside. Wet weather outside events will incur an additional cost of marquee hire and set up.

All reception set ups will include:

- ~ Tables and Chairs
- ~ Cake and/or Present table
- ~ Bridal Table
- ~ White Linen and Napkins

**A VENUE HIRE FEE OF \$2,000 IS CHARGED FOR ALL FUNCTIONS**

**\*\*Please see next page for detailed menu options\*\***

### **Primi Piatti (entrée)**

- ~ Prawns wrapped in cucumber with wasabi aioli
- ~ Lamb fillet stuffed with feta, wrapped in prosciutto served with compressed watermelon and a sangiovese & rosemary syrup
- ~ House cured salmon on radish and rocket with beetroot jelly & dill aioli
- ~ Prosciutto salad with marinated buffalo mozzarella and grilled peach
- ~ Caramelised onion & asparagus tart done with house made stracchino cheese

### **Secondi Piatti (main)**

- ~ Milawa duck breast on a peach, wild rice and rocket salad & argodolce dressing
- ~ Sesame crusted salmon fillet with parsley yoghurt sauce, pearl cous cous and cucumber salad
- ~ Pork scotch wrapped in pancetta with caramelised onion jus, cabbage and almond salad
- ~ Eggplant, zucchini and pasta incaciata served with dressed greens
- ~ Turkey roulade with cranberry and roast pumpkin salad with a pistachio stuffing log and jus
- ~ Beef braciola with Milawa mustard, sangiovese sauce, asparagus and crocche di patate

### **Dolci (dessert)**

- ~ Bright chocolate semi freddo with poached strawberries, mascarpone and pistachio biscotti
- ~ Raspberry & vanilla panna cotta topped with pink prosecco jelly and a praline shard
- ~ Prosecco sponge topped with mascarpone mousse and candied lemon

**We pride ourselves on providing the best experience for you and your guests so if you have any questions regarding the current menus please don't hesitate to ask.**

**We are happy to cater for all dietary requirements but they must be made known to us at the time of final confirmation.**

### **Otto's Authentic Porchetta**

If you are looking for a big wow factor moment at your wedding, nothing beats Otto Dal Zotto's Authentic Italian Porchetta. Ask us how we can incorporate this exciting and tasty experience into your day.



## Drinks Packages



### **Drink Package 1: \$50 per person for a 4 hour function**

- ~ NV Pucino Prosecco
- ~ Pinot Grigio
- ~ Sangiovese

### **Drink Package 2: \$60 per person for a 4 hour function**

- ~ Vintage Pucino Prosecco
- ~ Selection of Dal Zotto red and white wine (choose 2 whites/2 reds)
  - Riesling, Pinot Grigio, Rosato, Sangiovese, Barbera, Cabernet Merlot, Cabernet Sangiovese.

**All Drink Packages are based on a 4 hour function and include a selection of local & imported beers, fruit juices & soft drinks (Vintages may change depending on availability).**

**We can also customise a drinks package to suite you and your guests comprising of any of our Dal Zotto wines (prices may vary).**

- ~ Non-Vintage Pucino Prosecco
- ~ Vintage Pucino Prosecco
- ~ L'immigrante Prosecco
- ~ Col Fondo Prosecco
- ~ Non-Vintage Pink Pucino Prosecco
- ~ Riesling
- ~ Pinot Grigio
- ~ Arneis
- ~ Garganega
- ~ Rosato
- ~ Cabernet Sangiovese
- ~ Sangiovese
- ~ Barbera



**Dal Zotto Wines is a working winery and its Cellar Door is open to the public 7 days a week from 10:00am to 5:00pm. Our Trattoria is also open from 12pm to 3pm Thursday through Sunday as well as Friday Nights 6pm till 9pm. Exclusive access prior to 5:00pm is available; please speak to our event coordinator for further pricing and information.**

# Function Terms & Conditions

## Prices and Confirmation

- ~ Quoted prices are an indication only, the reservation and cost are confirmed only when the deposit is paid.
- ~ A non-refundable security deposit of \$1000.00 is required to confirm the booking.
- ~ The deposit is due within 3 days of making the reservation. After that time Dal Zotto Wines will be at liberty to release the reservation to wait-listed parties.
- ~ Full payment is due two (2) weeks before your wedding.
- ~ An active credit card must be left at the bar in order to open a bar tab. The sum of the tab must be paid at the conclusion of the wedding reception.
- ~ Dal Zotto Wines reserves the right to adjust menus and beverage package contents at any time due to product availability and seasonal changes.

**\*\*Please note your booking is not confirmed until payment of the deposit is received and received by Dal Zotto Wines\*\***

## Responsible Service of Alcohol

- ~ Dal Zotto Wines in accordance with our liquor licence must diligently adhere to responsible service of alcohol protocols during and after your event.
- ~ Our licence to serve alcohol is from 11:00am to 11:00pm and our licence to sell alcohol to take away is from 10:00am to 7:00pm.
- ~ Please make note of these times when organising your wedding as last drinks will be called at 10:45pm and no more alcohol will be served after 11:00pm.
- ~ We have a duty of care to ensure the wellbeing of our guests and staff and will use our discretion to terminate the service of alcohol before these times if necessary.
- ~ Dal Zotto Wines employees will use their discretion and the guidelines of responsible service of alcohol protocols to refuse service of alcohol to any guests who are behaving in a drunken and disorderly manner.
- ~ Guests must fully vacate the premises by 11:30pm.

## Bus Package

- ~ Bus hire available from Wangaratta, Benalla or Beechworth to Whitfield for up to 42 people. Ask our Event Coordinator for a quote. Conditions apply (TBC).
- ~ Buses must be here to start boarding guests at 11:15pm to ensure an 11:30pm departure.

## Loss of Property

- ~ Dal Zotto Wines will not accept any responsibility for damages or loss of property left on the premises prior to, during or after the function. This responsibility lies solely with the client.

## Final Numbers

- ~ The client must confirm the final number of guests two (2) week prior to the function date. Any increase or decrease in attendance numbers after fourteen (14) days must be conveyed to the Function Coordinator as soon as possible for arrangements to be made. No refund will be provided for a decrease in numbers after the final payment has been made.



## Damages & Liability

- ~ Financial responsibility for any damage to the premises, fittings and equipment or surrounds caused by guests in the course of a function, lies with the client.
- ~ A fee of \$200.00 will apply where special, heavy duty cleaning is required due to the negligent behaviour of any guest at a function.
- ~ Dal Zotto Wines have a strict no confetti policy. This is due to environmental reasons. Real rose petals may be used in place of confetti.
- ~ Dal Zotto Wines follows the National Beverage Industries Council guidelines of Responsible Service of Alcohol. Our staff members are instructed NOT to serve alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication. Our policy is to serve guests in a responsible, friendly and professional manner. Dal Zotto Wines encourages drinking in moderation. Dal Zotto Wines is a fully licensed venue therefore strictly no BYO is permitted.

## Smoking

- ~ Dal Zotto Wines is a non-smoking venue.

## Cancellation

- ~ All cancellations must be in writing.
- ~ **Less than 15 days** - Functions cancelled or postponed less than 15 days before the event will be charged 100% of the anticipated cost of the event.
- ~ **15-59 days** - Functions, conferences or weddings cancelled or postponed between 15 and 59 days of the event will be charged 50% of the anticipated cost of the event.

**Thank you in advance for choosing Dal Zotto Wines for your special event. We look forward to assisting in the success of your special event.**



If you have any further questions or would like to book Dal Zotto Wines for your wedding please contact our Trattoria Supervisor Georgia Wood on the following.

Phone: (03) 5729 8321 or Email: [Georgia@dalzotto.com.au](mailto:Georgia@dalzotto.com.au)