



WEDDINGS

Amina Barolli Photography

Olivehouse

EVENT + FUNCTION VENUE



WELCOME TO THE OLIVEHOUSE

Congratulations on your engagement and thank you for considering the Olivehouse as the place to celebrate your special day.

We are committed to making your special day one to remember. Planning your wedding day should be exciting and stress free, which is why Jacqui (Owner & Wedding Coordinator with 20 years of experience) will guide and assist you in your wedding planning and experience, from the initial booking to the day of your wedding.

Our meticulous attention to detail extends beyond the delicious food, to table decorations and other details that reflect who you are as a couple.

OUR VENUE

Located in the heart of the Goulburn Valley, just 10 minutes south of Shepparton and less than 2 hours from Melbourne, our stunning wedding venue – The Olivehouse at Greendale Grove provides the perfect surrounds and venue for the most memorable wedding.

The Olivehouse is a beautiful Federation style mansion, surrounded by fifty acres of olive trees, romantic English inspired rose gardens and manicured lawns.

Being located on a private estate you have exclusive use of our venue for your wedding ceremony and reception so you and your guests can enjoy maximum privacy.



GROVE ROOM

The elegant Grove Room (main reception room) is a light and fresh space with an abundance of natural light, stylish decor, high ceilings and spectacular views. Large Bi-fold and French doors open to the Garden View Room and extensive deck.

GARDEN VIEW ROOM

On cooler nights the Garden View Room is the ideal area for your canapés and pre dinner drinks whilst still enjoying the stunning views with floor to ceiling windows. This room opens to the Grove Room making one large space and has direct access to the bar, deck area and gardens. It also makes a fantastic dance floor allowing guests to still enjoy conversation in the Grove Room whilst other guests can dance the night away.

DECK

Unlike other venues Olivehouse offers a spacious undercover Deck overlooking our olive grove and gardens, complete with large white umbrellas, outdoor seating, bar tables and stools, pyramid gas flame heaters and ceiling fans. During the warmer months it's the perfect area to celebrate with a chilled glass of champagne.

GROVE

For something unique commence your wedding celebration with cocktails and canapes in our stunning Olive Grove with a shaded canopy of established olive trees, lush lawn and festoon lighting.

Our Grove is also the perfect location for a relaxed outdoor wedding reception. Festoon lighting draped through our olive trees creates a truly magical space.

CAPACITY

Olivehouse is suitable for wedding lunches and dinners up to 150 guests with a dance floor and cocktail weddings up to 250.

By day or by night, the timeless elegance and style of the Olivehouse is the perfect setting for your wedding celebration.





INCLUSIONS

Olivehouse offers a range of complimentary inclusions to enhance your wedding experience and take the stress out of planning for your special day.

- Highly experienced Wedding Coordinator (Jacqui) to assist with planning and coordination of your special day
- Guaranteed access to venue for set up the day prior to your wedding
- Exclusive use of Olivehouse venue and grounds
- Venue hire
- White table linen and napkins
- Cake table, cake knife and champagne flutes for toasting
- Gift table
- Bentwood chairs with your choice of long or square tables
- Glassware, cutlery, crockery (including set up)
- Personalised table menus (one per table)
- Roving microphone
- iPod/iPad connectivity and sound system
- Background music
- Air Conditioning - heating and cooling
- Ambient lighting with dimming control
- Private bridal lounge area to relax prior to your reception commencing

Olivehouse
EVENT + FUNCTION VENUE



Ceremonies at the Olivehouse

Crystal D'Silva

Our estate boasts several unique and equally stunning locations to hold your wedding ceremony that will reflect your style.

ARBOUR

The timeless elegance of our Arbour with white limestone paving and surrounding manicured lawns and rose gardens is the ultimate garden ceremony location. We have decorative options available including chiffon draping, chandelier, pillar candles and vases creating an unforgettable romantic ceremony.

BARN

Our Barn with its spectacular timber doors, ivy covered brick façade and flower filled wine barrels provides that rustic charm backdrop for your wedding ceremony.

OLIVE GROVE

Our stunning Olive Grove provides a truly unique ceremony site. Our established olive trees provide a shaded area on a beautiful sunny day.

GARDEN VIEW ROOM

A chapel style room with vaulted ceiling, fresh white walls, floor to ceiling glass windows and spectacular outlook across our gardens and olive grove makes a perfect ceremony alternative if the weather does not permit for your preferred outdoor location. This room has heating and cooling. Limited to ceremonies up to 120 guests.

Onsite ceremony fee: \$1,250





CEREMONY INCLUSIONS

- Your choice of ceremony site
- Indoor and outdoor ceremony option
- Indoor and outdoor post ceremony drinks and canape locations
- Signing table and chairs
- 24 white chairs at your ceremony site (extra chairs available to hire)
- Power at all ceremony locations
- Water station
- Cocktail furniture and outdoor seating for guests prior to and post your wedding ceremony
- Use of grounds and gardens for photographs
- Ceremony rehearsal the day prior

Ceremonies can be held within 1 hour prior to your Pre Reception or Reception Package commencing

Olivehouse
EVENT + FUNCTION VENUE

BETWEEN CEREMONY + RECEPTION

Following your wedding ceremony you can choose from one of our Pre Reception Packages.

Let the celebrations begin with canapes and pre dinner beverages served to you and your guests in our beautiful garden and olive grove whilst having your photos at stunning locations on our estate.

On your return you and your bridal party can refresh in our private bridal lounge area whilst your guests are seated, ready to welcome you into your reception.

PRE RECEPTION PACKAGES

30 MINUTE PACKAGE

30 minutes Deluxe Beverage Package - \$28.00 per person.
Chefs selection of canapes (3 items per person)
Add \$10.00 per person to add signature cocktail

1 HOUR PACKAGE

1 hour Deluxe Beverage Package - \$33.50 per person.
Chefs selection of canapes (4 items per person)
Add \$12.50 per person to add signature cocktail

1.5 HOUR PACKAGE

1.5 hours Deluxe Beverage Package - \$38.50 per person
Chefs selection of canapes (5 items per person)
Add \$15.00 per person to add signature cocktail

Alternatively, a tab can be put over the bar or guests can pay their own way at the bar during this time.





Receptions at the Olivehouse

Amina Baroli Photography

RECEPTION PACKAGES

MEDITERRANEAN FEAST MENU - SHARED STYLE

ENTREE - *Mediterranean*

- Freshly baked ciabatta with Greendale Grove extra virgin olive oil and marinated olives (V) (GF option)
- Platters of antipasto - Italian cured meats, grilled and marinated vegetables, grana padano parmesan and cream cheese filled peppers (V option) (GF option)
- Platters of bruschetta - toasted ciabatta with Greendale Grove extra virgin olive oil, topped with fresh tomato, basil, red onion and grana padano parmesan and sweet balsamic reduction (V) (GF option)

MAIN - *Mediterranean*

- Slow roasted pulled lamb leg marinated in olive oil, garlic, rosemary and thyme, tzatziki (GF)
- Roasted paprika and garlic tarragon chicken, jus (GF)
- Chinese 5 spiced confit duck legs (GF)
- Braised beef cheek with field mushroom and shallots (GF)
- Mustard and maple sticky pork belly (GF)
- Slow roasted salmon en paupulet with olives, dill, capers and lime (GF)
- Cauliflower steaks with Napoli, bocconcini and pesto (V) (GF)
- Aubergine cannelloni parmigiana (V)
- Pumpkin, spinach, ricotta and preserved tomato lasagne (V)
- Dusted salt and pepper calamari fritti with garlic emulsion
- Cold poached king prawns with lemon and sauce Marie Rose (GF)
- Duo of oysters: freshly shucked with lemon and traditional Kilpatrick

MEDITERRANEAN FEAST PACKAGE (5 HOURS)

- Freshly baked ciabatta with Greendale Grove extra virgin olive oil and marinated olives
- Entree - Platters of antipasto and bruschetta or roving entree (select 3 canape items from the Cocktail Menu)
- Main - Shared style main course (select 2)
- 2 side dishes served with main course
- Your wedding cake cut and served platter style
- Tea and coffee station
- 5 hour deluxe beverage package

July 2024 to June 2025 - \$175 per person

July 2025 to June 2026 - \$185 per person

EXTRAS

- Dessert - shared or roving style (select 3) \$18pp
- Fruit platters \$6.50pp
- Cheese platters \$12.50pp
- Additional side \$3.50pp

Olivehouse
EVENT + FUNCTION VENUE

MEDITERRANEAN FEAST MENU - SHARED STYLE *cont...*

SIDES - *Mediterranean*

- Twice cooked chips, rosemary salt, chipotle mayonnaise (GF) (V)
- Fried potato scallion scoops with sweet chilli cream (V)
- Whipped mash potato, roasted garlic oil (GF) (V)
- Warmed baby chats with tarragon, paprika, parsley and nut butter (GF) (V)
- Warmed Kipfler potato salad with onion butter, chives, green onions (GF) (V)
- Freshly baked whole oaty Irish beer bread loaf with farm butter (V)
- Baby spinach leaves, toasted pine nut, pumpkin, feta and fried sourdough crumbs, balsamic crème dressing (GF) (V)
- Orange and cumin glazed carrots, currants, toasted hazelnuts (GF) (V)
- Blackened corn cobs, lime, spiced Cajun butter (GF) (V)
- Caprese tomato salad, torn bocconcini, crisp garlic, olives and basil emulsion (GF) (V)
- Green beans, Persian fetta, roasted almonds, lemon oil (GF) (V)
- Shaved fennel, lemon and swiss chard salad, honey and seeded mustard dressing (GF) (V)
- Roasted pear, baby rocket, parmesan, candied walnuts, vincotto, honey mustard seeded dressing (GF) (V)
- Caramelised roast pumpkin salad with smoked babaganoush (GF) (V)
- Roasted cauliflower, chickpea, kale, sunflower seeds pomegranate molasses (GF) (V)
- Broccolini and cos salad with green goddess sauce, pancetta, parmesan, toasted sourdough and slithered roast almonds (V) (GF option)
- Quinoa and pumpkin seed salad with garden herbs, pepitas, currants, pomegranate and citrus herbed olive oil vinaigrette (V) (GF)

DESSERT - *Mediterranean, The Grove, Cocktail*

- Chocolate and cream profiteroles
- Death by chocolate tart
- Mixed berry mousse tart with berry compote
- Macadamia nut tartlet
- Sour cream white chocolate and raspberry cheesecake (GF option)
- Banoffee tart
- Tiramisu Shots (GF option)
- Chocolate mousse shots (GF option)
- Mango mousse shots (GF)
- Minted hedgehog slice
- Hummingbird slice
- Caramel slice

V - Vegetarian

GF - Gluten Free



THE GROVE MENU - ALTERNATE

ENTREE - *The Grove*

- Dusted tempura calamari with bang bang salad *(GF option)*
- Twice cooked lemon and herbed torn Atlantic salmon with grilled greens, hollandaise and pancetta panko crumb *(GF)*
- Trio of arancini with tomato ragout, creamed spinach, shaved grano padano parmesan *(V Option)*
- Handmade potato gnocchi, asparagus, oyster mushrooms, taleggio cheese, white truffle oil *(V)*
- Local tomato, zucchini and goats curd tart, fine lettuce leaves, basil oil, capsicum coulis *(V) (GF option)*
- Caramel maple and mustard crispy fried pork belly, charred pineapple and chilli salsa with micro-oiled green salad
- Wild mushroom and brandy cream ragout en-croute with watercress and shaved shaved pecorino *(GF option) (V option)*
- Pumpkin, leek and asparagus risotto, creamed spinach, shaved grano padano parmesan *(GF) (V)*
- Spinach and ricotta ravioli with garlic prawn and champagne liaison *(V option)*
- Chicken, leek, chive and mushroom cream veloutè crepe *(V option)*
- Truffled mushroom pie, baby spinach, coddled egg, mushroom cream sauce and parmesan *(V) (GF option)*
- Japanese chicken Karage with wombok, fried shallots, crispy noodles and sesame

MAIN - *The Grove*

- Grilled prime beef, whipped herbed potato, buttered green vegetables and bearnaise sauce *(GF)*
- Twelve-hour braised ox cheek, potato puree, Yorkshire pudding, minted peas, shiraz infused shallots, braising liquor jus *(GF on request)*
- Pinot noir and port braised duck legs, Paris mash, roasted shallots, buttered broccolini *(GF)*
- Wild mushroom and parsnip ragout, 3 cheese polenta, grano padano parmesan and hazelnuts *(GF) (V)*
- Grilled barramundi, warmed nicoise salad, salsa verde *(GF)*
- Chicken breast with spinach, toasted pine nuts and creamy grano padano parmesan sauce *(GF)*
- Chicken breast with bacon, garlic, spring onion, semi sun dried tomatoes and creamy white wine sauce *(GF)*
- Chicken breast with fortified marsala, speck, leek, mushroom cream, spring onion *(GF)*
- Seafood saffron and sauvignon blanc dill risotto with lemon parmesan gremolata *(GF option)*
- Pumpkin & sage ravioli, wilted spinach, pumpkin cognac cream, chargrilled vegetable confetti *(V)*

THE GROVE PACKAGE (5 HOURS)

- Freshly baked ciabatta with Greendale Grove extra virgin olive oil
- Alternating entree (select 2) or roving entree (select 3 canape items from the Cocktail Menu)
- Alternating main (select 2)
- Your wedding cake served as dessert (individually plated)
- Tea & coffee station
- 5 hour deluxe beverage package

July 2024 to June 2025 - \$180 per person

July 2025 to June 2026 - \$190 per person

EXTRAS

- Dessert - plated (select 2 to alternate) or roving (select 3 dessert canapes) \$18pp
- Cheese platters \$12.50pp
- Fruit platters \$6.50pp
- Antipasto platters \$15pp
- Seafood platters POA

Olivehouse
EVENT + FUNCTION VENUE

THE GROVE MENU - ALTERNATE *cont...*

DESSERT - *The Grove*

- Death by chocolate tart with double cream
- Warmed pear and walnut butter cake with praline cream and whisky butterscotch sauce
- The Grove Eaton mess - meringue shards, candied macadamia nuts crème Chantilly, fresh berries and poached berry compote (*GF*)
- Espresso martini tiramisu
- Mocha almond fudge brownie with coffee chocolate ganache and double cream
- Vacherin with mixed berry and pistachio (*GF*)
- Hazelnut gelato surrounded by rich chocolate flakes and a sprinkling of roasted hazelnuts

V - Vegetarian

GF - Gluten free



COCKTAIL MENU

GRAZING TABLE - *Cocktail*

- Cheese, dip and antipasto grazing table

CANAPE ITEMS - *Cocktail, Mediterranean, The Grove*

COLD

- Poached prawn, tomato capsicum salsa, sour cream, guacamole tartlets with corn chip *(V option) (GF option)*
- Freshly shucked oysters natural with lemon and sauce Marie Rose *(GF)*
- Dill lemon pate grilled brioche with smoked salmon *(GF option)*
- Cheese and corn patties with smoked chicken, rocket and pesto aioli *(V option)*
- Selection of hand rolled nori sushi rolls *(V option) (GF option)*
- Roasted pumpkin, danish feta, toasted pine nuts and balsamic beetroot relish tartlets *(V option) (GF option)*
- Mini caprese crostini with fresh tomato, balsamic reduction and torn bocconcini, basil *(V option) (GF option)*
- Ratatouille vol-au-vents with goats cheese and rocket pesto *(V option) (GF option)*

WARM

- Japanese chicken Karage with tonkatsu and kewpie
- Greek herbed frikadelle with minted cucumber yoghurt
- Arancini served with tomato relish and confit garlic emulsion *(V option)*
- Vegetable spring roll with sesame micro salad *(V option)*
- Japanese gyozas with ponzu dipping sauce *(V option)*
- Confit mushroom and thyme pots with pecorino *(V option) (GF option)*
- Tempura scallops with lemon aioli *(GF)*
- Angus beef sausage roll with cumin, mustard tomato relish *(GF option)*
- Ricotta, spinach, dill and three cheese tartlets with roasted tomato *(V option) (GF option)*
- Nonna's meatballs with tomato basil ragout and parmesan
- Traditional oysters Kilpatrick *(GF)*
- Quiche Lorraine with candied onion and rocket *(V option) (GF option)*

COCKTAIL PACKAGE (5 HOURS)

A relaxed, informal and social style of dining where you enjoy assorted canapes on grazing tables and passed around throughout the function

- Inclusive of cheese, dip and antipasto grazing table
- 6 canapes (hot and cold)
- 2 substantial items
- Your wedding cake served platter style
- Tea and coffee station
- 5 hour deluxe beverage package

July 2024 to June 2025 - \$185 per person

July 2025 to June 2026 - \$195 per person

EXTRAS

- Additional canape \$7pp
- Substantial item \$10.0pp
- Dessert - roving (select 3) \$18pp
- Additional sweet canape \$7pp
- Supper items \$10.00pp
- Fruit platters - \$6.50pp

Olivehouse
EVENT + FUNCTION VENUE

COCKTAIL MENU - cont....

SUBSTANTIAL ITEMS- *Cocktail*

- Pulled pork slider/beef slider with southern slaw
- Dusted calamari with lime mayo and gaufrette fries *(GF option)*
- Tempura fish goujons with tartare and pomme frit
- Roasted pumpkin and cognac soup shot with cheese and chive dipping muffin *(V option) (GF option)*
- Chicken, spinach and mushroom risotto *(V option) (GF option)*
- Butter chicken with jasmine rice and pappadum *(GF option)*
- Chicken, bacon and leek risotto with chilli oil and pecorino *(GF) (V option)*
- Mini beef and cheese burger with house pickled relish and signature sauce
- Petit Sheppard's pie with braised beef and whipped potato
- Mini chipolata hot dog caramelised onion jam, dijonnaise, tomato relish sauce

DESSERT CANAPES - *Cocktail, Mediterranean, The Grove*

- Chocolate and cream profiteroles
- Death by chocolate tart
- Mixed berry mousse tart with berry compote
- Macadamia nut tartlet
- Sour cream white chocolate and raspberry cheesecake *(GF option)*
- Banoffee tart
- Tiramisu Shots *(GF option)*
- Chocolate mousse shots *(GF option)*
- Mango mousse shots *(GF)*
- Minted hedgehog slice
- Hummingbird slice
- Caramel slice

V - Vegetarian

GF - Gluten Free





BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE (5 hours of beverage service)

Included in all our food packages

- 4 Wines from our deluxe wine list
- 2 Mid/heavy strength beers
- 1 Light beer
- Cider
- Assorted soft drink and juice
- Tea and coffee station

PREMIUM BEVERAGE PACKAGE (5 hours of beverage service)

Additional \$10 per person

- Choice 5 wines from our deluxe and premium wine selection
- Choice of 2 mid/heavy strength beers from our standard and premium beer selection
- 1 Light beer
- Cider
- Assorted soft drink and juice
- Tea and coffee station

PROSECCO TOWER \$350

- Includes 30 glasses, Prosecco from beverage package and set up (poured during Pre Reception or Reception Package)

EXTRAS

- Additional 30 minutes \$10pp
- Additional 1 hour \$15pp
- In addition to your beverage package (selection of 3 basic spirits) \$25pp (5 hours - served throughout Reception Package)
- Cocktail drinks menu available





Styling at the Olivehouse

Prue Peters Photography



STYLING ITEMS + BOMBONIERE

We are able to style the wedding of your dreams, from timeless romantic to the latest trends but most importantly something unique to you, your style and your vision.

We are able to assist with various styling elements including candles and holders, vases, floral arrangements, bespoke linens and crockery, wishing well, seating chart, table numbers, plinths, easels, arbour, seating chart and welcome sign frames and so much more for your wedding ceremony and reception.

Our range of estate olive oil products including boutique bottles of extra virgin olive oil and our handmade olive oil soaps make a unique bomboniere idea for your guests.

All items styled and supplied through Olivehouse include set up and pack down. Attention to detail and making every wedding exactly what you envisage is our priority.

These details will be forwarded to you on confirmation of your booking with us.

MINIMUM SPEND REQUIREMENTS:

Minimum spend is the total of the following costs:

- Ceremony
- Pre Reception Package
- Reception Package
- Olivehouse Styling
- Any extras outlined in this Wedding Package

October / November: \$17,000

December / March / April : \$16,000 (March/April 2025 - \$12,500)

September / January / February / May: \$14,000 (Jan/Feb/May 2025 - \$10,000)

APPOINTMENTS

You are welcome to visit Olivehouse at any time however appointments with Jacqui (wedding coordinator) are essential. To make an appointment please contact us on 03 5823 5455 or info@olivehouse.com.au

Web: www.olivehouse.com.au

Email: info@olivehouse.com.au

Facebook: [olivehousegreendalegrove](https://www.facebook.com/olivehousegreendalegrove)

Instagram: [olivehouse_greendalegrove](https://www.instagram.com/olivehouse_greendalegrove)

Olivehouse Event + Function Venue

7230 Goulburn Valley Highway

Kialla West 3631 (Shepparton South)

Victoria, Australia

Phone: 03 5823 5455

CHILDREN

\$65 per person

For children up to age 12 years.

MAIN

Tempura whiting fish fillets and chips

or

Chicken nuggets and chips

DESSERT

Vanilla Ice-cream and topping

Soft drink and Juice

There is no charge for infants not requiring catering.

UNDERAGE GUEST FOOD + BEVERAGE PACKAGE

\$155pp Mediterranean Package

\$160pp Grove Package

\$165pp Cocktail Package

An underage food and beverage package is applicable for teenagers between the ages of 13 and 17 years old who are dining from an adult food package. Includes non-alcoholic drinks – soft drink and juice (no alcohol permitted)

CREW MEALS

\$85 per person

Band/Photographer/Videographer/etc

Includes a main course, wine, beer and soft drink

