

# 2020

## Russo Estate Wedding Compendium

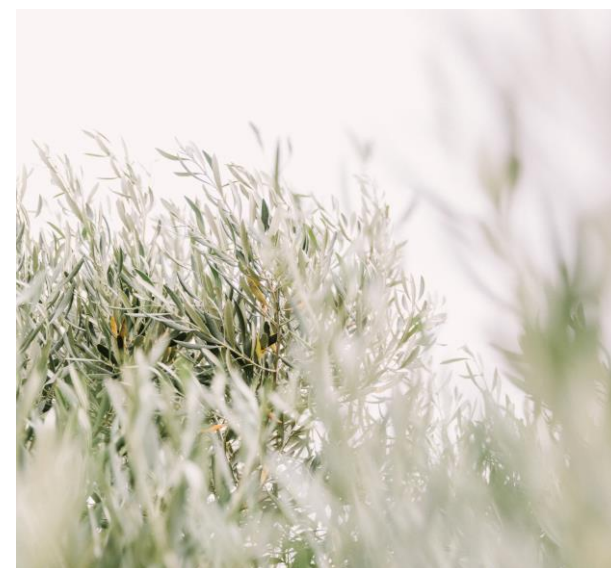




# Welcome to Russo Estate

Family owned and operated by the Russo Family, its stunning estate and vineyard was designed and established by the family in 1999. Set upon the beautiful fields of country grass, wet lands and mountains, the winery was built to satisfy modern elegance yet still ensuring guests receive a welcome home feeling. The vineyard itself makes for the most beautiful backdrop to the dining restaurant. Russo Estate is situated only forty minutes from the Melbourne city centre, although when you are there it feels like you are at a home away from home with nature surrounding the entire estate.





Thank you again from the new Mr and Mrs Eyles...

On behalf of my new husband, Ben and myself, from the bottom of our hearts would like to thank you for the amazing wedding you put together for us. We were in great hands! This venue is one of a kind and you won't find another venue with views like Russo estate! Everyone is still raving about the amazing views, the incredible food and just what a fantastic night it was!!!







# Ceremony & Reception Package

**Ceremony & Reception Hire & Set Up Fee - \$1,500.00**

**Includes:**

- Round tables with white linen table cloth
- White linen napery
- Cutlery set up
- Glassware set up
- Crockery required
- Clothed gift table
- Red isle carpet
- Choice of ceremony locations
- 40 white American chairs
- Wine barrel for ceremony for sign table
- Access to ceremony rehearsal

**Exclusive when entire venue is booked:**

- Bridal Room usage.
- Vine Room Access.

**Menu**

Our current seasonal menu is available to view onsite inspection of the estate.  
Our menu is subject to change.

**Set Up**

Setting up décor or centre pieces etc. on tables for reception will not be performed by staff. If you require this service a fee will be applied.

**Storage**

Any objects/decorations etc. wanting to be brought in before your wedding day and stored overnight will be charged an overnight storage fee. This is \$30 per item for small items and \$50 per item for larger items.

# Evening Sit Down Packages

## Sparkling Package

*\$130 per person*

*Premium \$140*

*5hour duration*

Entrée

*Choice of alternating meals*

Main

*Choice of alternating meals*  
*complementary bowl of salad*

Dessert

*Choice of alternating meals*

Estate wine, Carlton Draught &  
Cascade light, soft drinks

Percolated coffee and selection  
of teas

Complementary cutting of your  
wedding cake served on platters

Vendor meals half price

## Shiraz Package

*\$145 per person*

*Premium \$155*

*5hour duration*

Pre-dinner drinks

Canapes or mezze platter

Chefs choice

Entrée

*Choice of alternating meals*

Main

*Choice of alternating meals*  
*complementary bowl of salad*

Dessert

*Choice of alternating meals*

Estate wine, Carlton Draught &  
Cascade light, soft drinks

Percolated coffee and selection of  
teas

Complementary cutting of your  
wedding cake served on platters

## Pinot Noir Package

*\$160 per person*

*Premium \$170*

*5hour duration*

Pre-dinner drinks

Canapes chefs choice

Mezze platter or grazing barrel  
chefs choice

Entrée

*Choice of alternating meals*

Main

*Choice of alternating meals*  
*complementary bowl of salad*

Dessert

*Choice of alternating meals*

Estate wine, Carlton Draught &  
Cascade light, soft drinks

Percolated coffee and selection of  
teas

Complementary cutting of your  
wedding cake served on platters

## Elegance Package

*\$170 per person*

*Premium \$180*

*5hour duration*

Pre-dinner drinks

Canapes chefs choice

Mezze platter or grazing barrels  
chefs choice

Entrée

*Choice of alternating meals*

Main

*Choice of alternating meals*  
*complementary bowl of salad*

Dessert

*Choice of alternating meals*

Supper canapes chefs choice

Estate wine, Carlton Draught &  
Cascade light, soft drinks

Percolated coffee and selection of  
teas

Complementary cutting of your  
wedding cake served on platters



# Luncheon Sit Down Package

*\$100 per person    Premium \$110*

*4hour duration*

3 Course Lunch

Entrée

of your choice

Main

*choice of alternating and complementary bowl of salad*

Dessert

of your choice

Estate wine, Carlton Draught & Cascade light, soft drinks

Percolated coffee and selection of teas

Complementary cutting of your wedding cake served on  
platters

## **Add on options**

Pre-luncheon drinks and canapes  
(30 min duration) \$12 per person

Alternate entrée \$4.50

Alternate dessert \$4.50

## **Children menu options**

2 Course Menu including soft drinks \$35 per child

3 Course Menu including soft drinks \$40 per child

# Cocktail / Canapé Packages

## Russo Estate Shiraz Package

\$119.50pp

*5hour duration*

Mezze platters

12 Pieces per person- Selection of 5 Cold,  
5 Hot & 2 Substantial

Estate wine, Carlton Draught & Cascade  
light, soft drinks

Percolated coffee and selection of teas

Complementary cutting of your wedding  
cake served on platters

## Russo Estate Pinot Noir Package

\$129.90pp

*5hour duration*

Mezze platters

14 Pieces per person- Selection of 6 Cold,  
5 Hot & 3 Substantial

Estate wine, Carlton Draught &  
Cascade light, soft drinks

Percolated coffee and selection of teas

Complementary cutting of your  
wedding cake served on platters

## Russo Estate Elegance Package

\$136.90pp

*5hour duration*

Mezze Platters

14 Pieces per person- Selection of 6 Cold,  
5 Hot & 3 Substantial

Estate wine, Carlton Draught & Cascade  
light, soft drinks

Percolated coffee and selection of teas

Choice of 2 additional 20-piece platter

Complementary cutting of your wedding  
cake served on platters

## Add to your Canape Package the following 20 Piece Platters

Mini beef burgers w/ cheddar cheese & tomato sauce \$78.00

Fish & chips w/ tartar sauce & lemon \$78.00

House arancini w/ garlic aioli \$55.00

Vegetable curry puffs \$55.00

Country style chicken terrine w/ caramelized onion \$60.00

Freshly shucked oysters w/ lemon \$70.00

Handmade maki rolls \$59.00



# Canapé Selections

## Cold Canapé Selection

Tuna sashimi w/ wasabi avocado en croute

Freshly shucked oysters w/ lemon

Country style chicken liver terrine w/  
flat bread & caramelized onion

Homemade maki rolls with soy sauce  
& pickled ginger

Smoked salmon blini w/  
creme fraiche & dill

Chilli & cayenne dolmades w/  
mixed vegetable

Mixed vegetable frittata (v/gf)

Choc praline tart

Mini lemon tart

Fresh fruit skewers (v/gf)

## Hot Canapé Selections

Mini beef & red wine pies w/ tomato chutney

Curried chickpea croquettes w/ yoghurt dip (v)

Pork money bags w/ ponzu dressing

Prawns in filo pastry w/ nam chim sauce

Vegetable spring rolls with sweet chilli (v)

Lamb koftes with mint yogurt dip

House arancini balls with aioli

Vegetable curry puffs

## Substantial Canapé Selection

Mini beef burgers w/ cheddar cheese & tomato sauce

Pizza margarita w/ tomato basil & mozzarella

Crispy chicken wingette w/ bbq sauce

Fish & chips w/ tartar sauce & lemon

Mini pork sausage rolls





# Ceremony Locations

At Russo Estate we believe every couples special day is unique and therefore created the capability to flexibly tailor your occasion to suit the experience you'd like to share with your guests.

Russo Estate has various options to hold your ceremony as well as an abundance of photographic opportunities including the following locations:

Four Tier Waterfall

Bridal Arch

Horseshoe Arch

Wine Garden Arch

Under the Gum tree

The Outlook









