



WEDDINGS

Olivehouse
EVENT + FUNCTION VENUE



Prue Peters Photography

WELCOME TO THE OLIVEHOUSE

Congratulations on your engagement and thank you for considering the Olivehouse as a place to celebrate your special day. We make a commitment to making your special day one to remember. Planning your wedding day should be exciting and stress free, which is why we dedicate our Wedding Coordinator to guide your wedding, 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 can be opened 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 170 guests with a dance floor and cocktail weddings up to 300.

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 to assist with planning and coordination of your special day
- Exclusive use of Olivehouse venue and grounds
- 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 (two per table)
- Roving microphone and lectern
- iPod/iPad connectivity and sound system
- Background music
- Heating and Air Conditioning
- Ambient lighting with dimming control
- Private bridal lounge area to relax prior to your reception commencing

Olivehouse
EVENT + FUNCTION VENUE



Ceremonies at the Olivehouse

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 location. This room has heating and cooling. Limited to ceremonies up to 120 guests.





CEREMONY INCLUSIONS

- Your choice of ceremony site
- Registry table and chairs
- 20 white chairs at your ceremony site (extra chairs available to hire)
- Power at all ceremony locations
- Water station
- Outdoor seating for guests prior to and after your wedding ceremony
- Use of grounds and gardens for photographs

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 your guests in our beautiful garden and olive grove whilst you set off for your photos.

On your return we will have platters of food and beverages waiting for your bridal party 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

Includes 20 minutes - Chefs selection of canapes (3 items per person)

Option to add signature cocktail

1 HOUR PACKAGE

1 hour Deluxe Beverage Package

Includes 30 minutes - Chefs selection of canapes (4 items per person)

Option to add signature cocktail

1.5 HOUR PACKAGE

1.5 hours Deluxe Beverage Package

Includes 45 minutes - Chefs selection of canapes (5 items per person)

Option 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

RECEPTION PACKAGES

MEDITERRANEAN FEAST MENU - SHARED STYLE

ENTREE - *Mediterranean*

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

MAIN - *Mediterranean*

- Seared premium eye fillet steak with port wild mushroom ragout pepperonata
- Slow cooked lamb shoulder with rosemary red wine jus
- Pan fried veal with caramelised onion, roast red capsicum and basil pesto
- Olive oil, citrus and dill confit salmon, lemon garlic gremolata, cumin and honey yoghurt
- Poached barramundi fillet with warmed nicoise and emulsified herb butter reduction
- Chicken breast with spinach, toasted pine nuts and creamy grana padano parmesan sauce
- Chicken breast with bacon, garlic, spring onion, semi sun dried tomatoes and creamy white wine sauce
- Chicken breast with Greendale Grove olives, semi sundried tomatoes, spring onion, white wine and fresh tomato

SIDES - *Mediterranean*

- Twice cooked garlic, rosemary, olive oil and sea salted roasted potatoes
- Broccolini, Greendale Grove olive oil, seasoning
- Sauteed asparagus, Greendale Grove olive oil, sea salt
- Mixed leaves, tomato, onion, cucumber, Greendale Grove red pepper and balsamic olive oil
- Cypriot quinoa, freekah, puy lentil and pomegranate grain salad

DESSERT - *Mediterranean*

- Mini citrus lemon tart
- Salted caramel and chocolate tart with macadamia praline
- Boysenberry and raspberry swirl cheesecake
- Mini creamy chocolate and hazelnut meringue
- Mini fruit tart with creme patissiere
- Chocolate mousse tart
- Pear and almond frangipane tart

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 with tea and coffee service
- 5 hour deluxe beverage package

EXTRAS

- Dessert - shared or roving style (select 3)
- Fruit platters
- Cheese platters
- Additional side

Olivehouse
EVENT + FUNCTION VENUE

THE GROVE MENU - ALTERNATE

ENTREE - *The Grove*

- Pumpkin, feta and caramelised onion tart served with rocket and watercress salad
- Grilled sweet citrus calamari tossed through rocket and cherry tomato finished with mango and passionfruit glaze
- Olive oil, citrus and dill confit salmon with a Cypriot quinoa, freekah, puy lentil and pomegranate grain salad, lemon garlic gremolata, cumin and honey yoghurt
- Arancini with sweet pea bolognese sauce and shaved grano padano parmesan
- Spanish chorizo sausage, snow peas, roast red peppers and crushed tomato tossed through linguine, finished with grano padano parmesan
- Grilled lamb skewer with herb salad and spiced yoghurt sauce
- Mediterranean vegetable tart with a reduced balsamic pecorino rocket and watercress salad and caramelised onion jam
- Field mushrooms stuffed with finely diced pancetta, onion and Kalamata olive tapenade

MAIN - *The Grove* (served with seasonal vegetables)

- Seared premium eye fillet steak with port wild mushroom ragout pepperonata
- Pan fried veal with caramelised onion, roast red capsicum and basil pesto
- Oven roasted lamb loin with crumb stuffing served with rosemary red wine jus
- Atlantic salmon fillet with roast red capsicum and mango salsa
- Poached barramundi fillet with warmed nicoise and emulsified herb butter reduction
- Chicken breast with spinach, toasted pine nuts and creamy grano padano parmesan sauce
- Chicken breast with bacon, garlic, spring onion, semi sun dried tomatoes and creamy white wine sauce

DESSERT - *The Grove*

- Creamy citrus tart served with sugared biscuit soil, creme Chantilly and berry coulis
- Rustic pear, Muscat and raspberry crumble served warm with cream and berry coulis
- Salted caramel and chocolate tart with macadamia praline and double cream
- Tiramisu - layered sponge finger biscuits, Marsala liquor, espresso coffee, chocolate and mascarpone
- Creamy cheesecake with boysenberries and raspberries swirled throughout
- Baked New York cheesecake, hint of lemon and vanilla served with berries and cream
- Sticky date pudding served warm with rich caramel sauce and double cream
- Warmed rhubarb and apple cake, sugared biscuit soil and creme Chantilly

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) with tea and coffee service
- 5 hour deluxe beverage package

EXTRAS

- Dessert - plated (select 2 to alternate) *or* roving (select 3 dessert canapes)
- Cheese platters
- Fruit platters
- Antipasto platters
- Seafood platters

Olivehouse
EVENT + FUNCTION VENUE

COCKTAIL MENU

GRAZING TABLE - *Cocktail*

- Cheese, dip and antipasto grazing table

CANAPE ITEMS - *Cocktail, Mediterranean, The Grove*

Cold

- Smoked salmon with homemade mascarpone and dill served on mini toast
- Mammoth olives stuffed with gorgonzola, lightly rolled in a layer of semoline
- Cranberry, brie and prosciutto crostini
- Camembert, caramelised onion and fig jam crostini
- Anchovy, mini roma tomato and basil crostini

Hot

- Mini arancini with roasted garlic aioli
- Salt and pepper calamari
- Field mushrooms stuffed with finely diced pancetta, onion and Kalamata olive tapenade
- Mini bruschetta - toasted ciabatta, olive oil, fresh tomato, basil, red onion and grana padano parmesan
- Pumpkin, feta, caramelised onion tartlet
- Yorkshire pudding, rare beef and horse radish cream
- Spicy Italian sausage crostini
- Pork meatball pan-fried in Napoli sauce
- Garlic and coriander prawn wrapped in crispy pastry with lime aioli
- Mediterranean vegetable tartlet
- Pork, ginger coriander and caramelised onion sausage roll
- Lamb, rosemary and mint sausage roll
- Spinach and ricotta roll
- Pork and fennel sausage with spiced apple relish
- Crispy chicken with mustard and roasted garlic aioli
- Crumbed camembert served with spiced plum sauce
- Chicken and leek vol au vent

SUBSTANTIAL ITEMS- *Cocktail*

- Beef slider with caramelised onion jam
- Pulled pork slider with spiced mayo and shredded cabbage
- Marinated calamari with lime aioli, lemon and fries (boxed item)
- Tempura fish bites, chips, lemon and tartare (boxed item)
- Chicken skewer marinated in lemon, thyme and white wine
- Lamb skewer marinated with rosemary and sage
- Mediterranean vegetable risotto (boxed item)

DESSERT CANAPES - *Cocktail, Mediterranean, The Grove*

- Mini citrus lemon tart
- Salted caramel and chocolate tart with macadamia praline
- Boysenberry and raspberry swirl cheesecake
- Mini creamy chocolate and hazelnut meringue
- Mini fruit tart with creme patissiere
- Chocolate mousse tart
- Pear and almond frangipane tart

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

EXTRAS

- Additional canape
- Substantial item
- Dessert - roving (select 3)
- Fruit platters

Olivehouse
EVENT + FUNCTION VENUE

BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE (5 hours of beverage service)

Included in all our food packages

- 4 wines from our deluxe wine selection
- Choice of 2 mid/heavy beers from our standard beer selection
- Cascade premium light
- Cider
- Assorted soft drink and juice
- Tea + coffee

PREMIUM BEVERAGE PACKAGE (5 hours of beverage service)

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

EXTRAS

- Additional 30 minutes
- Additional 1 hour
- In addition to your beverage package (selection of 3 basic spirits)
- Cocktail drinks menu available





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, signage, easels 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 of \$11,000 required for weddings held on Saturday (October – April)
- Minimum spend of \$8,500 required for weddings held on Sunday - Friday (October – April)
- Minimum spend of \$8,500 required for weddings held on Saturday (May – September)
- Minimum spend of \$7,000 required for weddings held on Sunday - Friday (May – September)

APPOINTMENTS + PRICING

You are welcome to visit Olivehouse at any time however appointments with Olivehouse's wedding coordinator are essential. To make an appointment or request pricing information 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

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

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

CREW MEALS

Band/Photographer/Videographer/etc

Includes a main course, wine or beer, soft drink



Thurryandiolla Photography

What our brides say

"Jacqui and Rob were amazing to work with. Due to COVID things were not done on a "normal" timeline but these guys really helped us to get everything ready within two weeks to help us have a spectacular day. And the food is next level amazing. We had our wedding in the olive grove itself and it was absolutely stunning. I could not believe how beautiful everything was. Thank you again Jacqui and Rob!!"

– Jacqueline

"Thank you Jacqui and Rob for the incredible service you provided my new husband and I on our wedding day! Jacqui was so kind from the beginning, booking the Olivehouse, and guiding us through the planning process of the reception, to the very end, when the wedding was all over. The Olivehouse itself is stunning, the gardens are beautiful and the food was incredible! Our guests had a great night as well, and haven't stopped telling us about how much they loved the venue. We couldn't be happier. Thank you Jacqui and Rob, and the Olivehouse crew, for being so kind, and ensuring the whole day ran smoothly. Thank you! Thank you! Thank you!"

– Lucy

"Gorgeous venue. Jacqui and Rob could not have been more helpful and accomodating, especially while we were not even sure if COVID would allow us to have a wedding at all. Jacqui has impeccable attention to detail and will go the extra mile to make your day/night look and run amazingly. Food was delicious, much better than any wedding I've been to and our guests agreed. Plus there are so many locations onsite for amazing photos. So happy we chose Olivehouse for our day they made it so special. "

– Amy



love by shae