



**BIVIANOS**  
— WEDDING & EVENT —  
CENTRE



*Functions & Events*

**AT BIVIANOS, DURAL**

*Excellence · Experience · Elegance*



*Charm, pristine and glamour.*

## **THE HILLS ULTIMATE EVENT VENUE**

Biviano's bespoke venue offers style, class and sophistication to events in Sydney.

The luxurious facilities offer crystal chandeliers, coffee, chocolate and cream hues, trickling water features, landscaped gardens and a calming view of the surroundings, all designed to provide the flawless backdrop to your event.

Biviano's Wedding and Event Centre boasts three different event rooms to comfortably accommodate from 20 to 250 guests creating a superb setting for your Christmas party, charity dinner, birthday celebration, engagement, award night, anniversary or any other remarkable event we can help you plan

With a luscious menu and a team to deliver outstanding service from planning to conclusion, you can relax in knowing that every detail will be coordinated for your event.

Looking forward to meeting with you.

Biviano's Wedding and Event Centre  
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*Celebrating 15 years*

# Event Menus

## EVENT MENU 1

\$65.00 per person\*

- Garlic pizza crust and antipasto on arrival
- 2 course meal alternately served:  
Entrée and Main **or** Main and Dessert
- Soft drink package and tea and coffee station



## EVENT MENU 2

\$75.00 per person\*

- Garlic pizza crust on arrival
- 3 Course meal alternately served:  
Entrée, Main course and Dessert
- Salad platters with main
- Soft drink package and tea and coffee station



## EVENT MENU 3

\$90.00 per person\*

- Soft drink package and tea and coffee station
- Table platters of:
  - Garlic pizza crust and antipasto on arrival
  - Cold mixed seafood platters
  - Hot mixed seafood platters
  - Alternate mains
  - Fruit platters or alternate dessert

## EVENT MENU 4

\$40.00 per person\*  
(Available only Monday to Thursday)

- Soft drink package
- Table platters of:
  - Garlic pizza crust
  - Selection of traditional pizza
  - Bolognese and boscaiola pastas
  - House salad



## EVENT MENU 5

\$60.00 per person\*

- Soft drink package
- Tea and coffee Station
- Table platters of:
  - Garlic pizza crust
  - Bolognese and boscaiola pastas
  - Veal in a cream and mushroom sauce
  - Chicken in traditional cacciatore vegetable and rich tomato sauce
- House salad

## COCKTAIL

\$50.00 per person\*

- 6 canapé selection
- 2 1/2 hour service of classic beverage package with soft drinks
- Set up including cocktail tables, scattered seating and private bar



## KIDS UNDER 12

\$25.00 per person\*

- Pizza crust
- Chicken and chips
- Gelato
- Soft drink

\*Canapés can be added to any menu for \$6 per person per selection unless stated otherwise.



*Memorable moments are made at Pivianos*







## *Beverages*

### **CLASSIC BEVERAGE PACKAGE**

\$20.00 per person, up to 3 hours service

#### **RED WINE**

- Chain of Fire Merlot, Central Ranges **or**
- Chain of Fire Shiraz Cabernet, Central Ranges

#### **WHITE WINE**

- Chain of Sauvignon Blanc Semillon, WA **or**
- Chain of Fire Chardonnay, Mudgee

#### **BEER**

- Pure Blonde
- Tooheys Extra Dry
- Crown Lager



### **PREMIUM BEVERAGE PACKAGE**

\$30.00 per person, up to 3 hours service

#### **RED WINE**

- Robert Oatley Signature Series Shiraz, McLaren Vale **or**
- Robert Oatley Signature Series Cabernet Sauvignon, Margaret River

#### **WHITE WINE**

- Robert Oatley Signature Series Sauvignon Blanc, Margaret River **or**
- Robert Oatley Signature Series Chardonnay, Margaret River

#### **BEER**

- Peroni
- Corona
- Crown Lager

Sparkling Mineral Water

\*\$10.00 per person per hour for beverage package extension

# The Event Lounge

Our most intimate private room for 30 to 60 guests is the opulent fine dining jewel in the Sydney Hills. Downstairs from the main event spaces is The Event Lounge with plush damask carpet and rich chocolate and earthy hues. The Event Lounge is the most refined private dining room for a truly memorable experience.



# The Terrace

A charming event space for 70-120 guests with expansive windows opening over the gardens and trickling water features with luxurious finishes and a sophisticated ambience.



# The Dining Room

Charm, grace and sophistication with custom made crystal chandeliers, lush coffee and chocolate décor and a calming view of the surroundings from a superb sunset and local Bushlands. Comfortably accommodating from 200 to 350 guests.

	SEATED CAPACITY	STANDING CAPACITY
The Terrace	70	120
The Dining Room	200	350
The Event Lounge	30	60
The Gardens	Enquire	Enquire



\*Minimum per person spends or room hire charges. Please enquire for more information.



# Menu

## ENTREE

- Lamb backstrap with rocket salad and balsamic glaze
- Cajun chicken with mixed salad and bernaise sauce
- Pork belly with apple puree and celeriac salad
- Sumac prawns with artichoke and cocktail sauce
- Coconut prawns with chilli mayonnaise
- Garlic and chilli prawns
- Scallops with cauliflower puree and crispy pancetta
- Salt and pepper calamari
- Smoked salmon, prawns, celeriac remoulade
- Natural oysters with salmon roe
- Chicken and mushroom risotto
- Gnocchi with mushrooms and truffle oil
- Orchetti pasta with chicken, snowpeas, cashew nuts, diced tomato and herb cream sauce
- Poached pear with blue cheese, walnuts and balsamic glaze

## MAIN

- Striploin with jus, mashed potato and green beans
- Beef tenderloin with potato gratin, sautéed spinach and balsamic glaze
- Barramundi with garlic mash and steamed broccolini
- Pan-fried salmon, chive mash, truss tomato and bernaise sauce
- Prawns tossed with spiralli pasta, snow peas, bacon and napolitana sauce
- Braised Lamb Shank with beans, potato mash and shaved parmesan
- Lamb backstrap with caponata
- Pork belly with apple puree and broccolini
- BBQ spatchcock with olive mash, carrot and jus
- Cornfed Chicken with crushed new potatoes, truss tomato and jus
- Confit duck leg, parsnip mash, asparagus, balsamic jus

## DESSERT

- Vanilla bean pannacotta with pineapple jam
- Traditional layered tiramisu
- Sticky date pudding with butterscotch sauce
- Homemade Chocolate mousse
- Italian Cassata gelato dessert
- Marbled berry cheesecake
- Crème Brûlée
- Red wine poached pear

# Canapes

## HOT CANAPES

- Calamari Fritti with tartare
- Coconut prawns with chili mayonnaise
- Tempura prawns with lime and chilli mayonnaise
- Fish cake with sweet chili and coriander sauce
- BBQ garlic and lime chicken skewers with mint dip
- Tandoori chicken skewers with mint sauce
- Satay Chicken skewers
- Chicken and mushroom pie
- Cajun lamb skewers with raita
- Lamb kofta and mint sauce
- Mini Pork belly with apple puree
- Arancini with basil aioli (V)
- Spring rolls with sweet chilli (V)
- Mini assorted pies
- Mini pizza squares
- Mini samosas with mint sauce (V)
- Spinach and Feta puffs with tomato salsa (V)

## COLD CANAPES

- Prawn cocktail
- Oysters with salmon roe
- BBQ prawn, cucumber cup lime mayonnaise
- Scallops with tomato, lemon dressing
- Seared tuna, spring onion, avocado puree on French bread
- Seared lamb backstrap, pumpkin puree, microherbs
- Roasted beef, rocket and horseradish bruschetta
- Mini Thai beef salad with lime dressing
- Bocconcini and tomato skewers (V)
- Melon and prosciutto skewers with basil oil
- Marinated bocconcini skewers wrapped in ham
- Saffron poached pear, walnuts and blue cheese (V)
- Asparagus and goats cheese tart with balsamic glaze (V)
- Avocado, cherry tomato salsa wonton cases (V)
- Bruschetta bites with basil, balsamic glaze and parmesan cheese (V)

# Optional Additions

## Decorative Additions

- Chair cover with coloured band or sash \$6.00 each
- Dance floor from \$400.00
- Coloured satin table clothes \$25.00 per table
- DJ from \$120.00 per hour (minimum 4 hours)
- 9 arm crystal candelabra \$100.00 each (minimum 5)
- Table runners \$10.00 per table
- Coloured linen serviettes \$2.00 per person
- Garden hire for 1 hour on arrival for service of canapés and beverage package, includes set up and service \$10 per person
- Floral table centrepieces from \$50.00 per arrangement

## Menu Additions

- Antipasto \$7.00 per person  
Prosciutto, Salami, Coppa, Lombo, provolone cheese, grilled marinated vegetables, olives and grissini sticks
- Mezze \$8.00 per person  
Mixed olives, feta cheese, homemade hummus, pita bread, grilled marinated capsicum and artichoke and baby bocconcini
- Seafood \$12.00 per person  
Smoked salmon, natural Sydney Rock oysters and chefs selected seafood salad with cocktail sauce and lemon wedges
- Seasonal fruit platters \$7.00 per person
- Salad platters served with mains \$5.00 per person
- Barista Coffee upgrade \$3.50 per person
- Olive bowls on arrival \$2.00 per person
- Sparkling wine on arrival \$7.00 per person
- Beverage package extension \$10.00 per person per hour





# Frequently Asked Questions

## What are your minimums?

Our minimum spends / number of guests varies depending on the day and time of your event and the room required. Please enquire with further information so we can provide you with accurate numbers.

## Do you cater for dietary requirements?

Yes we can cater for all types of dietary requirement at no additional cost but we need a minimum 1 weeks notice to ensure availability of required meals

## Is there any other package options available?

At Biviano's we take pride in being able to flexibly accommodate various, budgets, cuisines, catering options, menus, etc. Please be in touch with what you are looking for and we can do our best to create something to suit.

## Where do we go from here?

When you are ready to proceed, we require a 25% deposit based on expected package and attendance or the room minimum spend. Payment of a deposit denotes acceptance of the venue terms and conditions which will be provided to you along with confirmation documentation at the time of moving forward

\*Prices and inclusions were correct at the time of printing however Biviano's reserves the right to alter and make changes to pricing and inclusions as and if required.





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