



*di*LUSSO

EURUNDEREE LANE, MUDGEE



*Photo & Cinema*  
**VANITY IMAGE**  
LOVE EXCITEMENT GLAMOUR

*di*LUSSO WEDDINGS

venue and menus

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## We thank you for considering di Lusso Estate for your wedding celebration

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Di Lusso Estate is ideally placed to host what will be one of the most memorable days of your life, on the outskirts of gorgeous Mudgee, surely Australia's premier wine village.

We have twenty years' experience of hosting wedding ceremonies and receptions on our Estate, in styles ranging from brunch or lunch reception, champagne and cake celebrations to classic sit-down dinners and more informal food table formats. Our Barrel Room dining area seats one hundred and fifty diners.

In the immediate vicinity of the Barrel Room is our wisteria-covered pergola and ornamental olive grove overlooking the picturesque lake. Our vineyards stretch out into the hills surrounding the Estate, with numerous spots for both ceremony and wedding photography

Although our "house" style is upper class Italian, Head Chef Ali McCarthy and her team have, over the years, cooked just about every style of food, including the region's famous wood-fired oven pizzas.

Preparation for your event is a most exciting experience for you, but also for us. We are thrilled to work with you to find the menu, style of décor and perfect backdrops for photographing your special day. We also partner with local experts who offer a full range of services to make your run without a hitch.

Read on to find out more about how we can help create a truly memorable day for you.

Congratulations on your engagement  
and your upcoming wedding!



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## our function spaces

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### THE ESTATE

The owners and team at di Lusso Estate would be delighted to host your wedding ceremony in the gardens or vineyard of the property. We offer the use of two wedding gazebos as well as other beautiful spots on the estate.

### PERGOLA OVERLOOKING THE LAKE

Our covered pergola area overlooking the lake is a spectacular start to your reception. Your guests can enjoy canapes being served here or play a relaxed game of *bocce* while you and your bridal party are having photographs around the vineyard.

### CELLAR AND TASTING ROOM

Our beautiful wedding reception area is set in the winery, amongst the wine barrels. The venue seats up to one hundred and fifty guests, with covered verandah space for socialising and a separate dance floor.

### All Wedding Event Packages Include:

Exclusive use of the venue from 5pm for the wedding ceremony, photographs and reception

Garden ceremony chairs

Service of wines, bubbly and drinks prior to the formal reception

Tables, chairs, table linen, chair covers, china and quality Riedel wine glasses

Full wait service, set up and breakdown

Printed menus (place cards and seating arrangement can be organised upon request)

Microphone and music (our selection, or yours)

## our menus

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We love working with wedding couples to deliver the menu they want. We can do this in many different ways, ranging from us starting with a 'typical' one formed from our experience and available for your changes; or by you telling us your favourite dishes that we will weave into a draft menu that we'll work on together. We think the food is probably the most important element of the reception, and we will keep working on it till you are totally happy.







## casuale wedding package

**\$ 95 PER PERSON**

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### **INCLUDES**

Three hours function venue with classical or cocktail styling

Two Course Cocktail Platter Menu

A choice of di Lusso wines from our Chalkboard range

One bottle of beer per person

Use of the Estate's vineyard and gardens for photography

Available for groups of 50 - 150 guests

Children under 10 no charge

Youngsters 10 to 18 \$40

# deliziosa wedding package

**\$130 PER PERSON**

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## INCLUDES

Four hours function venue with classical or cocktail styling

Three Course Classical Sit-Down Menu (plus aperitive)  
comprised of canapes in the garden, Entrée, Main, and Dessert

A choice of di Lusso wines from our Chalkboard range

One bottle of beer per person

Use of the Estate's vineyard and gardens for photography

Available for groups of 50 - 150 guests

Children under 10 no charge

Youngsters 10 to 18 \$40







## lussuoso wedding package

**\$ 150 PER PERSON**

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### **INCLUDES**

Four hours function venue with styling of your choice

Four Course Classical Sit-Down Menu (plus aperitive)  
comprised of canapes in the garden, Entrée and Pasta, Main,  
Cheese and Dessert

A choice of any di Lusso wines

Two bottles of beer per person

Ceremony set up

Use of the Estate's vineyard and gardens for photography

Available for groups of 50 - 150 guests

Children under 10 no charge

Youngsters 10 to 18 \$40



## migliore wedding package

**\$195 PER PERSON**

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### INCLUDES

Five hours function venue with styling of your choice

Five Course Food Table Menu (plus aperitive) comprised of seafood, pasta, vegetables, meat, cheese and dessert.

A choice of any di Lusso wines

Two bottles of beer per person

Spirits included for toasting the bride and groom

Ceremony set up

Complimentary use of the Estate's vineyard and gardens for photography

Transport bus hire

Brunch the following day for up to 30 people

Available for groups of 50 - 150 guests

Children under 10 no charge

Youngsters 10 to 18 \$40







## sample casuale menu

### TWO COURSE COCKTAIL PLATTERS

(Served with house made olive bread and EVOO)

#### FIRST COURSE

Green Sicilian olives, marinated in lemon and rosemary (served warm)

Pizzetti: pizza slices from our wood-fired pizza oven

Arancini, filled with mozzarella, white wine and parmesan

Calamaretti (whole baby squid infused with salsa verde)

Fresh asparagus, wrapped in prosciutto and lightly grilled

**Wines served: Pinot Grigio, Vino Rosato rosé, Sangiovese**

#### SECOND COURSE

Lamb polpetti, served in a rosemary sauce

Free-range chicken thighs, marinated in white wine and slow cooked  
on the bone

Baked scaloppini of pork tenderloin, served with a mustard-crusted  
rosemary potato

Chocolate mud cake, served with whipped cream and an Aleatico  
reduction

Italian cheeses, served with crackers

**Wines Served: Vermentino, Sangiovese, Barbera, Moscato**



# sample deliziosa menu

## THREE COURSE CLASSICAL SIT DOWN MENU

### CANAPÉS IN THE GARDEN

Pizzetti of various flavours

Mushroom arancini

Bruschetta with grana padana and prosciutto

Salmon and dill puffs

Bagna cauda (anchovy dip) with fresh vegetable crudité

Pancetta-wrapped halloumi with a chilli tomato relish

**Wines served: Chardonnay, Vivo!, Barbera**

### ENTRÉE

Fresh figs baked with prosciutto and gorgonzola, or

Buttered quail, with garlic, rosemary and thyme

**Wines served: Arneis, Vino Rosato rosé, Sangiovese**

### MAINS

Pollo Canzanese

Chicken, marinated in white wine, braised and served with rice in a bed

of olives and tomato , or

Lamb alla Romana

Braised shoulder of lamb, cooked in our Sangiovese and dressed with

tarragon and served with mushrooms in a creamy sauce

**Wines served: il Palio, Sangiovese, Pinot Grigio**

### DESSERT

Limoncello meringue tart, with Picolit syrup and cream







## sample lussuoso menu

### FOUR COURSE CLASSICAL SIT-DOWN DINNER

#### CANAPES IN THE GARDEN

Stuffed zucchini

Ricotta crostini with cherry tomatoes

Bacon-wrapped artichokes

Fried anchovy-stuffed zucchini flower

Pizzetti

**Wines served:** Vivo! Vivace, Arrossire, Nebbiolo

#### ENTRÉE AND PASTA

Parmesan-infused risotto cakes, or

Presto alla Genovese

**Wines Served:** Barbera, Vino Rosato, Nebbiolo

#### MAINS

Pollo alla erbe

Chicken on the bone; marinated and slow-cooked in white wine sauce, or

Lamb alla Romano

Braised shoulder, slow-cooked in Sangiovese and dressed with rosemary, sage, Tuscan potatoes and roasted tomatoes

**Wines Served:** Vermentino, Sangiovese, il Palio

#### CHEESE AND DESSERT

A platter of Italian DOP cheese, with crackers

**Wine served:** Lagrein

Coffee and amaretto panna cotta

**Served with Dopo Cena fortified muscat**



# sample migliore menu

## FIVE COURSE FOOD TABLE MENU

### FIRST TABLE: SEAFOOD

Sydney Rock Oysters, Lemon garlic scallops, Salt and pepper prawns,  
Mussels with chorizo and roma tomatoes,  
Pan-fried barramundi fried fillet

**Wines served: Pinot Grigio, Arneis**

### SECOND TABLE: PASTA

Gnocchi with a choice of six sauces: Butter, sage and parmesan, Pesto,  
Gorgonzola, Mushroom Cream, Primavera, Tomato sauce and fresh basil

**Wine served: Vino Rosato**

### THIRD TABLE: VEGETABLES

Kale, Dutch carrots, French beans, snow peas and green beans, Baked  
cauliflower pieces, Herbed tomatoes, Smashed potatoes, Snow peas

### FOURTH TABLE: MEAT

Roast Mudgee lamb  
Rare beef with horseradish sauce  
Chicken Marbella

**Wines served: Vermentino, Sangiovese, il Palio**

### FIFTH TABLE: CHEESE

Platters of Italian DOP cheeses, served with crackers

**Wine served: Lagrein**

### SIXTH TABLE: DESSERT

(the couple's wedding cake, cut and served by di Lusso staff)

**Wine served: Vivo! sparkling**





## di Lusso wines

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Di Lusso Estate is a leading producer of Italian varietal wines. (We also produce the French varietals Chardonnay and Cabernet Sauvignon) all made on our Estate in two styles; 'Chalk Board' and 'Premium'

The entire range of di Lusso Estate is available for the Deliziosa, Lussuosa and Migliore Packages wine list, with the Chalk Board range available to match the more casual Casuale Package.

Wine and food matching is our religion. As we work with you through your food menu choices, we can add value by suggesting which of our wines will make the food taste even better.



## other beverages

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Our wedding function centre specialises in serving di Lusso Estate wines, and our house beer is Peroni. We do not serve spirits as a standard offering, but if it is your custom, for instance, to toast in one, it will be arranged. Depending on the package, one or two beers per person are provided without charge – and you are welcome to supply your own which we will keep for you in our cool room and serve alongside other liquor.

When calculating the amount of wine per person, as a rule of thumb we use 2/3rds of a bottle per person. This amount is based on twenty years of experience as enough to keep everyone happy, while preventing anything getting out of hand.







## your ceremony

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Wherever you decide to hold your ceremony, we offer some hospitality around it.

For instance, we assist in the construction of your wedding arbour - precisely where you want it to be.

Chairs will be set up for more senior members of the congregation, and a bar with sparkling wine and beer provided for a toast or two after the ceremony and before you set off for your photography session.

While you are engaged in the photography, your remaining guests are invited up to the cellar door for Beer, Bocce and Canapés. The hours allotted to your wedding package commence once you return from photography to join them.



## di Lusso wedding packages on a page

	CASUALE \$95pp	DELIZIOSA \$130pp	LUSSUOSO \$150pp	MIGLIORE \$195pp
Hours included	3	4	4	5
Courses	2	3 (+ aperitive)	4 (+ aperitive)	5 (+ aperitive)
Styling	Classical, cocktail	Classical, cocktail	Any	Any
Extra hours <80 pax	\$300	\$300	\$300	\$300
Extra hours 80 - 120 pax	\$500	\$500	\$500	\$500
Extra hours >120 pax	\$800	\$800	\$800	\$800
Choice of wines	Chalkboard	Chalkboard	Any wines in our range	Any wines in our range
Transport bus hire	N/A	N/A	\$30pp	\$0
Ceremony set up cost	\$500	\$500	\$0	\$0
Confirmed booking	\$1,000	\$1,000	\$1,000	\$1,000
Photography	Anywhere on the estate	Anywhere on the estate	Anywhere on the estate	Anywhere on the estate
Round tables	At cost	At cost	At cost	\$0
Beer	One bottle pp	One bottle pp	Two bottles pp	Two bottles pp
Spirits	Available for toasting	Available for toasting	Available for toasting	Included for toasting
Americana white chairs	\$6 per chair	\$6 per chair	\$6 per chair	\$0
Price for 150 people	\$14,250	\$19,500	\$22,500	\$29,250





## additional services

In addition to working with wedding parties to deliver a beautiful ceremony and reception, we can also provide a variety of planning services to relieve pressure on you and your family.

### PRE-WEDDING CO-ORDINATION

- Provide information about local taxi, bus services and guest accommodation
- Work with you to create a menu for your wedding dinner, matched with our wines
- Store your flowers and wedding cake in our cool room if required

### WEDDING THEMING

We have infrastructure in place to install drapes and lighting and will provide an introduction to a local event stylist to work with you to create your own personalised setting. Your wedding dresser will discuss a budget with you and help plan and source your décor and flowers. They will also assist you to install the decorations if required and set up the tables and other décor based on your agreed plan. While you may of course source your own, here is a local stylist we love working with:

Darling Days – Tammy Robertson 0405 941 980 [darlingdays@outlook.com](mailto:darlingdays@outlook.com)

### CELEBRANTS

For the wedding ceremony itself, two of the local celebrants we recommend are:

- Kali Newcomb 0415 752 333 [www.thespokenword.me](http://www.thespokenword.me)
- Myff Clarke 0415 539 039 [www.facebook.com/myffclarkecelebrant/](https://www.facebook.com/myffclarkecelebrant/)
- Jane Endecott 0404 017 373 [www.facebook.com/janeendacottcmc/](https://www.facebook.com/janeendacottcmc/)



# our partners

Di Lusso is proud to partner with our local team of wedding experts to add some extra magic to your day.

## FLORISTS

Darling Days – Tammy Robertson 0405 941 980 email [darlingdays@outlook.com](mailto:darlingdays@outlook.com)

Flowers by Beth - Beth Cheetham 0408 473 262 [www.flowersbybeth.com.au](http://www.flowersbybeth.com.au)

## CAKE

Who Ate the Cake 0428 504 602 [www.whoatethecake.com.au](http://www.whoatethecake.com.au)

## PHOTOGRAPHY AND VIDEOGRAPHY

Feather & Birch Wedding 0416 097 840 [www.featherandbirchphotography.com](http://www.featherandbirchphotography.com)

Nikki Burke Photography 0408 729 891 [www.nikkiburkephotography.com](http://www.nikkiburkephotography.com)

Erin Latimore Photography 0448 088 304 [www.erinlatimore.com.au](http://www.erinlatimore.com.au)

## HAIR STYLISTS

The Hair Spot 6372 6683 [www.thehairspot.business.site](http://www.thehairspot.business.site)

Candice Rose Hair 6346 6624 [www.candicerosehair.com.au](http://www.candicerosehair.com.au)

## MAKE UP

Ultimate Care 6372 4344 [www.ultimatecareMudgee.com.au](http://www.ultimatecareMudgee.com.au)

The Beauty Room 0408 405 929 [www.thebeautyroom.com.au](http://www.thebeautyroom.com.au)

Bella Medi Spa 6372 2682 [www.bellamedispa.com.au](http://www.bellamedispa.com.au)

## TRANSPORT

Ogden's 6372 2489 [www.ogdenscoaches.com.au](http://www.ogdenscoaches.com.au)

East End Bus Service 0488 741 079 [www.eastendbusservice.com.au](http://www.eastendbusservice.com.au)

## ACCOMMODATION

Parklands Resort 6372 4500 [www.parklandsresort.com.au](http://www.parklandsresort.com.au)

The Horatio Motel 6372 7727 [www.thehoratio.com.au](http://www.thehoratio.com.au)

Mudgee Homestead 6373 3786 [www.Mudgeehomestead.com.au](http://www.Mudgeehomestead.com.au)

Evanslea 0455 505 882 [www.evenslea.com.au](http://www.evenslea.com.au)

Van Gent Winery Cottages 6373 3030 [www.pvgwinery.com/accommodation/](http://www.pvgwinery.com/accommodation/)







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