



Weddings & Engagements

Phone: (02) 62572718

Fax: (02) 62571335

Email: enquiries@vivaldirestaurant.com.au

Web: www.vivaldirestaurant.com.au

Our Warmest Congratulations

Thank you for your interest in Teatro Vivaldi as a possible venue for your wedding reception, or engagement party.

Please find attached some information about menus and other facilities that we hope will assist you in planning your special day.

At Teatro Vivaldi, it is important to us, as it is to you that your Wedding day is a great success filled with treasured memories. Every Wedding is different and we aim to be flexible and welcome any questions or requests you might have. We would be more than happy to discuss any special requirements or requests.

At Teatro Vivaldi we have created a uniquely theatrical ambiance, bringing together memorabilia from London's West End and Broadway. All aspects of Teatro Vivaldi combine to create a truly unique and unforgettable atmosphere for one of the most important and memorable days of your life.

We look forward to working with you to make your Wedding Day a special and unforgettable event.

Mark Santos
Owner

Teatro Vivaldi Restaurant

Weddings

Some things that make Teatro Vivaldi a unique wedding and engagement party venue

Décor

Theater is always close to our hearts at Teatro Vivaldi. Boasting one of Australia's most extensive displays of theatrical memorabilia from London's West End and Broadway the sumptuously decorated walls provide a visually stimulating background for your wedding.

The Restaurant

Teatro Vivaldi seats up to 130 people for a sit down meal, or up to 300 people for a cocktail party. We have a stage perfectly set up, the perfect place for a jazz band, speeches, or the bridal party. We also have a large outdoor patio, sheltered by willow trees, the perfect spot for pre dinner drinks, or even the wedding ceremony.

ANU Grounds

The gardens of the ANU provide some of Canberra's most beautiful vistas and environs, everything from Lake Frontage to beautiful landscaped gardens, and all within the tranquil and central location.

Accessibility

Wedding receptions often cover a wide spectrum of ages and degrees of mobility. Abundant car parking includes many disabled spaces, while the restaurant itself is single level, with disabled restrooms

Dietary Requirements

As Teatro Vivaldi is an al a carte fine dining restaurant, our Chef Catherine Seabrook and her team are well equipped, and more than happy to offer a wide range of interesting and appetising alternatives to guests with any dietary requirements.

On-Site Accommodation

The close proximity of University House (5 min walk) offers affordable accommodation – no taxi fares or designated drivers for any of your out of town guests.

Menus

The following menus are provided as indications of what Teatro Vivaldi can offer. Our menus are seasonal, so there may be variations in the menu at the time of your wedding. We are also more than happy to discuss altering the menus to suit your needs.

Degustation Menu \$46

Selection of gourmet dips

Served with warm pide bread

Zucchini Fritters

With Smoked salmon and sour cream

Marinated mushroom, fetta cheese and baby spinach strudel

Provincial roasted vegetable and buffalo bocconcinni stack

Coriander pesto marinated sirloin

On mushroom and red pepper cous cous finished with basil aoli

Moroccan Chicken

With creamy garlic and Dijon dressing on spiced jasmine rice

Fresh garden salad

Walnut and pistachio Baklava

Miniature Vanilla Bean Panna cotta

Turkish delight

Tea and Coffee

Set Menu \$58 (choice) \$48 (alternate service)

Entrees

Asparagus Spears wrapped in smoked salmon

With Horseradish aoli

Zucchini fritters

On wild roquette salad finished with roasted tomato aoli

Home smoked chicken breast pieces

On a baby spinach, parmesan and garlic crouton salad,

Potato gnocchi

In a rich blue cheese, mushroom and chive sauce

Mains

Char grilled Sirloin steak topped with a parmesan and herb crust on crispy rosemary roast potatoes and green beans, finished with a rich red wine jus

Crispy skinned chicken breast on a roasted corn, mushroom and red capsicum risotto, finished with a roasted garlic and lemon aoli

Chili and lemon basted fish fillets on baby spinach and roasted sweet potato puree, finished with extra virgin olive oil and Caramelized lemon

Field mushroom, eggplant, and caramelized capsicum lasagna

With wild roquette and pinenut salad

Desserts

Teatro Black Forrest Cake, Rich chocolate cake, topped with cherry and Kirsch compote, and freshly whipped cream

Espresso Pannacotta, with white chocolate sauce and toffee coated coffee beans

Cheese Platter, a selection of hard, creamy and blue cheese served with a selection of fresh and dried fruits and crackers

Tea and Coffee,

Chocolate Truffles and Port

Cocktail Parties

For groups of 10 to 350 guests

1 Hour	\$25
2 Hour	\$35
3 Hour	\$42

Spring rolls with Asian dipping sauce
Beef meatballs in Spicy tomato sauce
Tomato and leek soup shots
Gourmet dips and pide crisps
Roasted tomato, roast pumpkin and shallot gnocchi spoons
Finger sandwiches
Smoked Salmon and horseradish cream on toasts
Dim sims Asian dipping sauce
Zucchini and herb dumplings with garlic yoghurt sauce
Smoked chicken and tomato vol au vents
Smoked trout pate on crostini
Fetta cheese, leek, and baby spinach, wrapped in filo pastry
Asian spiced chicken wings
Moroccan spiced mushrooms

Selection B (Add \$5 per person, per hour)

Fresh Clyde River oysters, with orange and lime salsa
Tempura battered Fish pieces with wasabi aoli
Cooked King Prawns with home made cocktail sauce
Cheese platter with water crackers
Gourmet pastries

The included beverages

(Cocktails and spirits can be added at an extra charge)

Rothbury Estate Sparkling Wine
Rothbury Estate Cabernet Shiraz
Rothbury Estate sauvignon Blanc
Carlton Draught on Tap
Cascade Light
Soft drinks
Fruit Juices

Kids Menu
\$30 (children under 12)

Entrees

Spring rolls

with dipping sauce

Battered Fish pieces

with cocktail sauce

Mini chicken skewers

Mains

Chicken schnitzel

With salad and chips

Sirloin steak

With Chips and salad

Spagetti bolognaise

Desserts

Chocolate Cake

With raspberry coulis and ice cream

Bananna Split

Fruit salad

With ice cream

Beverage Options

Here a few of the beverage options available. Teatro Vivaldi also has an extensive wine list incorporating local region wines. We can tailor a beverage package to suit the needs of your function

- Pre Dinner Drinks and canapés
Standard drink package including house red, white and sparkling wine, beer and soft drinks and fruit juice and a chef's selection of canapés
Cost: \$15 for Half an Hour
\$20 for 1 Hour
- Bar Tab
Cost: However much you would like to spend
- A full drink package including house red, white and sparkling wine, beer and soft drinks and fruit juice (3 hours)
Spirits and cocktails can be added for an extra charge
Cost \$30 per person
\$7 per person, per hour for subsequent hours
- One bottle of red and white wine per table of 8 people
Rothbury Estate Cabernet Merlot
Rothbury Estate Sauvignon Blanc
Cost \$6 per person
- One bottle of red and white wine per table of 8 people
Penfolds Reserve Chardonnay
Musician Cabernet Shiraz
Cost \$8 per person
- One bottle of red and white wine per table of 8 people
Secret Stone Sauvignon Blanc
Rosemont Hill of Gold Cabernet Sauvignon
Cost \$12 per person
- Jugs of fruit juice/soft drinks are \$6 per jug
- Bottles of Perrier mineral water \$3

Dinner Buffet \$48 per person

Fork Dishes (choose 3)

Gourmet quiches
Sausage rolls
Zucchini fritters with our cream
Tandoori chicken skewers
Spiced meatballs with chili and tomato mayonnaise
Fetta and spinach parcels

Hot dishes (choose 3)

Thai green fish curry
Roasted vegetable lasagna
Chicken stir fry with hokkien noodles
Beef stroganoff
Braised lamb and vegetables

Accompaniments (choose 3)

Jasmine rice
Pumpkin, basil and pine nut risotto
Rosemary Roasted root vegetables
Potato and butternut pumpkin gratin
Garden salad
Penne Pasta salad
Wild roquette, pine nut and roma tomato salad
Roasted beetroot, fetta and pumpkin salad

Sweets (choose 3)

Walnut and pistachio baklava
Cheese platter
Fruit platter
Apple and cranberry pudding
Chocolate and hazelnut brownie

Tea and coffee

** For groups of 20 to 70 people*

Teatro Vivaldi Finishing Touches

Weddings

It is so important to add your own personal and unique features to your wedding.

Teatro Vivaldi has a wide range of equipment and services which we can provide for you

Décor and equipment provided

Flower Bud vases for each table

Table arrangements of 6, 8 or 10

Linen napkins with white or burgundy table cloths

In house speaker system for playing CD's, MP3's or ipod

Grand piano

Complimentary room hire

In addition we can arrange the hire of the following

Pianist (\$50 per hour, minimum 2 hours)

Mike and speaker

Lectern

Data projector and screen

Dance floor

Specialist Audio Visual services (Eclipse Lighting)

Coloured candles, candelabras, helium balloons, crystal vases, red carpet, chair covers

Teatro Vivaldi room Capacity

Room	Seated dinner	Cocktail party
Front Restaurant	80	90
Whole Restaurant	130	250
Noel Coward	40	60
River patio*	70	100
Private Courtyard*	24	30

**Weather permitting*