



CELEBRATION PACKAGE

2023-2024

il
vigneto
pizzeria
yarra valley



www.rockfordwines.com.au



@ilvignetoiv



A popular tourist destination, il Vigneto shines as the best Italian in the Yarra Valley

Il Vigneto Pizzeria is nestled amongst Rochford's Pinot Noir plantings, with its contemporary building and spacious decking opening onto the vineyard lake.

Featuring a fully retractable roof for those balmy summer sessions, a secluded mezzanine to host your exclusive party or function and a purpose-built stage for hosting live music on the weekends.

Il Vigneto Pizzeria is serving deliciously authentic, smoky woodfired pizzas from its Rochford home. Our talented team at il Vigneto has kept true to the Neapolitan style with this menu of gourmet pizza and pasta inspired by the freshest Yarra Valley ingredients.

This is the perfect venue for a sit down or stand up function, the list goes on. At il Vigneto no event is too big or small, catering for intimate parties to large groups, providing the ultimate event destination in the region. Our team of enthusiastic event planners can assist with any aspect of your event and welcome your enquiry.

Contact us via 5957 3399 or bookings@ilvigneto.com.au
for more information.



[@ilvigneto/v](https://www.instagram.com/ilvigneto/v)

LUNCH PACKAGES



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CELEBRATION BANQUET PACKAGES

Our sharing menu is based on a traditional Italian custom, allowing for all to indulge in a variety of classic and authentic Italian dishes.

TWO COURSE EXPERIENCE (PLATTERS & MAINS)

\$49.00
per person

Platters to share

Main course: Chef selection of pizzas and pastas

Sides to share

THREE COURSE EXPERIENCE (PLATTERS, MAINS & DESSERTS)

\$55.00
per person

Platters to share

Main course: Chef selection of pizzas and pastas

Sides to share

Individually plated desserts

Children (under 12 years) are charged at half the price of an adult.



** All care is taken when catering for special requirements however we are a commercial kitchen and we cannot guarantee that cross contamination of ingredients will not occur during food preparation.

SAMPLE MENU



@ilvignetoyn

MENU DI ESEMPIO (SAMPLE MENU)

Entree (sharing)

Salumi e Antipasti (NF, GFA, VA, EF, DFA)

Daily selection of three cured meats and one cheese served with grilled pickled vegetables

Main (sharing)

Margherita (NF, V, EF)

San Marzano tomato, fior di latte, parmesan, basil and extra virgin olive oil

Diavola (NF, EF)

San Marzano tomato, fior di latte, ricotta, hot sopressa and basil

Ortolana (V, NF, EF)

San Marzano tomato, fior di latte, capsicum, zucchini, mushroom, red onion and basil

Capricciosa (NF, EF)

San Marzano tomato, fior di latte, smoked ham, artichoke, mushroom and olives

Spaghetti alla Carbonara (NFA, GFA)

Pancetta, garlic, butter, cream and parmesan finished with egg yolk

16 hour Slow Cooked Lamb Ragù (NF, DFA, GFA)

Pappardelle, parmesan, fried eggplant, fresh mint

Pumpkin Gnocchi (V, NFA)

Roasted pumpkin, pine nuts, basil pesto, whipped ricotta

Penne Caponata (V, GF, VGA, NF, EF)

Authentic Sicilian caponata of summer vegetables, olives and basil

Sides

Insalata (NF, GF, EF, V)

Rocket, pear, grated parmesan and balsamic honey dressing

Crispy Fries (V, DF, NF, EF) with tomato sauce

Dessert

Dark Chocolate Pannacotta (NF, GF)

Chocolate ganache, poached berries and orange gel



CAKES

for all occasions





MISSISSIPPI MUDCAKE GF NF

9" \$88 12" \$110

Gluten free chocolate cake filled with rich chocolate buttercream and finished with dark chocolate ganache. Topped with handmade chocolate decoration and dark chocolate rounds.



RED VELVET DELUXE NF

9" \$88 12" \$110

Classic red velvet cake doused with vanilla syrup and filled with cream cheese frosting. Finished in white ganache with a splash of red mirror glaze and our signature handmade raspberry heart.



VEGAN BISCOFF TOFFEE V NF

9" \$88

Lightly spiced cinnamon cake filled with dark ganache, caramel, and cinnamon creme, topped with Biscoff creme and biscuit deco.



BUGSYS CARROT CAKE

9" \$88

Spicy moist carrot cake made with loads of fresh grated carrot and filled with smooth cream cheese frosting. Finished with lashing cream cheese frosting and a crunchy white chocolate toffee crumb.



WHITE RASPBERRY DREAM CAKE

9" \$88

White chocolate mud cake layered with a raspberry buttercream and topped with creamy white ganache and white chocolate deco



Approx. serves per cake
9" - 16 to 20 serves
12" - 22 to 28 serves

Cakeage surcharge applies
\$3.50pp - Cut & Served by you
\$4.50pp Cut & Served by Kitchen

10 days notice required with full payment at time of order
All cakes subject to availability

Plaques Available:
Happy Birthday \$17
Custom \$25



OUR SPACES



@rochfordwines



THE RESTAURANT
shared space / up to 130 guests



THE MEZZANINE
minimum of 45 guests



UNDER THE MEZZANINE
minimum of 25 guests

AVAILABILITY

Friday & Saturday 11:30AM - 3:30PM
Sunday 11:30AM - 3:30PM

Public Holidays 15% surcharge

Block Out Days:
Christmas Day, Mothers' Day, New Year's Eve, New Year's Day. Concert days TBA.

Bookings can be made by emailing bookings@ilvigneto.com.au. Response will be sent within 24 hours.

WHAT CAN I ADD?

Private Group Wine Tasting (AM only)	\$15 per person
Gin Tasting (2x Gins)	\$17 per person
Cheese Boards	\$50 per board
Extra Glass of Toolangi Wine	\$10 per person

BEVERAGE PACKAGES

Rochford Range - Choose 4 of the below

- Rochford Prosecco
- Rochford Sauvignon Blanc
- Rochford Chardonnay
- Rochford Rosé
- Rochford Cabernet Sauvignon
- Rochford Shiraz
- Heavy Beer & Light Beer
- Cider

Soft Drink and Juice

2 HOURS \$30.00 per person Rochford Range Wines

3 HOURS \$40.00 per person Rochford Range Wines

4 HOURS \$50.00 per person Rochford Range Wines

Estate Range - Choose 4 of the below

- Estate Cuvée
- Estate Sauvignon Blanc
- Estate Chardonnay
- Estate Rosé
- Estate Pinot Noir
- Estate Syrah
- Heavy Beer & Light Beer
- Cider

Soft Drink And Juice

2 HOURS \$35.00 per person Estate Range Wines

3 HOURS \$45.00 per person Estate Range Wines

4 HOURS \$55.00 per person Estate Range Wines



Soft drink beverage packages available.
Please ask our friendly staff for more information

A close-up photograph of a woman's hands eating a meal. She is using a knife and fork to eat from a bowl of food, which appears to be potatoes and green vegetables. A glass of white wine is visible to the right. The scene is set on a wooden table with a white napkin. The text "TERMS AND CONDITIONS" is overlaid in the center of the image.

TERMS AND CONDITIONS



@ilvignetoyv

Terms and Conditions of Business

All prices quoted include GST.

Menus and Wines are subject to seasonal changes.

Coffee and tea is not included - this is available at the bar for purchase.

Please advise of any special dietary requirements at time of bookings.

Wine tasting will be conducted at the table (unless advised otherwise).

Cellar Door is available to purchase take away wine. The wine purchased from Cellar Door cannot be consumed on our premises.

Table set up is at the discretion of the il Vigneto Pizzeria Manager.

DEPOSIT

A 25% deposit is required to confirm the booking.

PUBLIC HOLIDAYS

Bookings held on a public holiday will incur a 15% surcharge.

MINIMUM NUMBERS

A minimum number of 11 guests is required for these packages.

CAKEAGE

BYO cakes welcome, cakeage fee applies. For \$3.50 pp, we will supply side plates or cutlery so that you can cut and serve the cake at the table. For \$4.50 pp, we will arrange for the kitchen to cut and place the cake on a platter and provide plates and cutlery. Please refer to our 'Cakes for all Occasions' on page 9.

ROOM HIRE

A room hire fee may apply if numbers fall below specified requirements for each space.

MEZZANINE

Please note beverage packages are a requirement on the Mezzanine.

SETTLEMENT

Final settlement of all functions must be made one week prior to the booking. Payment can be made over the phone or direct deposit.

CONFIRMATION

Once numbers have been confirmed in writing, the client will be charged at the agreed rate per head for the minimum numbers quoted.

Any increase in numbers should be made apparent to Rochford staff as soon as possible.

CANCELLATION & REFUND

All cancellations must be received in writing, a minimum of 8 days prior to the booking date in order to receive a full refund.

Less than the minimum advance notice will result in forfeiting the deposit. Alternatively, we will endeavour to reschedule your booking.

COVID-19 TERMS & CONDITIONS

All bookings are subject to applicable conditions as directed by the Victorian State Government in response to COVID-19, these can be found on the following pages.

Alternatively, for more information, please refer to our website

www.rochfordwines.com.au/COVID-19.

COVID 19 policy

Rochford Wines is adhering to the directions under the Public Health and Wellbeing Act 2008 given by Department of Health and Chief Health Officer of Victoria. We must comply with a) Density Quotients b) Recording and Check in (QR Code and Vaccination Status) c) Face Mask use. In order to do so we are working under our COVIDSafe Plan that is available on our website ([click here to view](#)).

Covid Cancellation

If the event needs to be cancelled by Rochford Wines due to any Government direction of not being able to provide a service, in the first instance we will discuss alternating options such as change dates, provide a virtual experience etc. If the client wishes to cancel completely a refund will be provided less an administration fee. If Rochford Wines is able to proceed with delivery of the event in some shape or form and clients still wish to cancel, client will forgo the deposit paid.

Confirmation of Booking

To secure a function booking, a deposit of \$1,000 or 25% of the total function cost must be paid within 7 days of the booking being made. Once the deposit has been received, a confirmation receipt will be forwarded. The deposit will be deducted from the final payment.

Confirmation of Final Attendance

An updated attendance number is expected 7 days prior to the date of the function booking - any reduction after this date will be charged at the full per person price. All billing will be based on this figure - whether or not full attendance is received. If final numbers confirmed to Rochford Wines are 10% less than the numbers advised on the initial confirmation booking form, an additional fee may occur. Any increase in numbers must be made apparent to the Functions Coordinator as soon as possible, and acceptance is at the discretion of Rochford Wines.

Payment Final

Payment must be received 7 business days prior to the function. Payment can be made over the phone by credit card or bank deposit. All consumption costs, as well as any additional fees and charges, must be settled on the day by cash, cheque or credit card. Account facilities are available only by prior arrangement and are not a preferred payment method of Rochford Wines. In the circumstance that an account has been approved, payment terms are strictly 7 days.

Minimum Numbers

Minimum Numbers Apply to weekend bookings in peak season or as specified. All minimum numbers stated will be adhered to for final invoicing (children are additional to this minimum number). If you are booking a private function space for exclusive use, minimum numbers will also apply. Check with your Function Coordinator if this applies to your booking.

Pricing

Advertised pricing may be subject to alteration at the discretion of Rochford Wines. Prices are inclusive of GST.

Menu Availability

Rochford Wines reserves the right to change menus/beverage lists if necessary, according to seasonal availability and vintage changes.

Exclusivity

Exclusive use of the Rochford Wines facilities is at the discretion of management. Any access to specific areas of the winery is at the discretion of Rochford Wines.

Damages

Financial responsibility for any damages caused to the property of Rochford Wines lies solely with the client, who will also be liable for any further charges incurred for cleaning services.

Consumption of Alcohol / Behaviour

Rochford Wines practices Responsible Service of Alcohol to ensure a pleasant and healthy environment for all guests and staff. Liquor service will conclude 30 minutes prior to the end of every function and will cease without notice at 12.00am. Rochford Wines does not hold a BYO licence, and hence prohibits any BYO beverages on its site. If deemed necessary, Rochford Wines reserves the right to remove any guest from the premises. Rochford Wines staff will be treated with respect at all times. If a situation arises, the function may be closed down until it is resolved.

Children

The client is responsible for all persons under the age of 18 attending a function. Children are to be supervised at all times within the Rochford Wines premises by responsible adults. Rochford Wines will not be held responsible or liable for any damage or injury suffered to, by or in connection with children.

Working Winery and Concert Venue

Please be aware that Rochford Wines is both a working winery and a concert venue, and as such, no guarantee can be made that nets or other equipment and/or concert infrastructure will not be in use at the time of the client's function. Rochford Wines will make every effort to keep the client informed of such, though cancellation or transferral of a function cannot be made on the grounds of nets, other equipment and/or concert infrastructure being present on the day of the function.

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I have read, understood and agreed to the above Terms and Conditions of Business.

Signature of Client _____

Full Name of Client _____

Signature of Witness _____

Full Name of Witness _____

Function Date ____/____/____



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