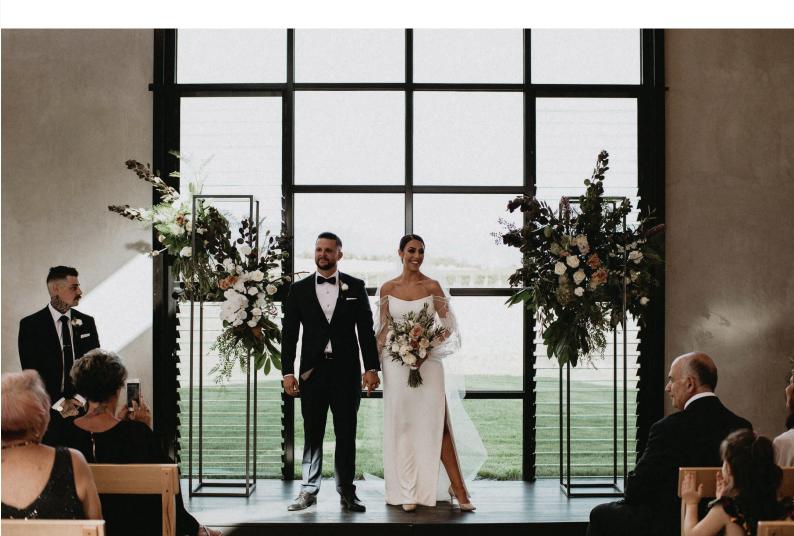
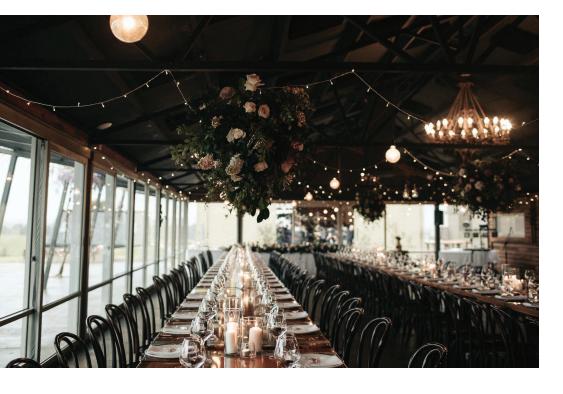




Situated within the stunning Yarra Valley, Zonzo Estate is surrounded by forty-five acres of vines and luscious lawns, that not only provide picture-postcard views but the opportunity for both adults and children to discover and enjoy. With the capacity to seat 140 guests for a sit-down function, with space for dancing, Zonzo gives you the flexibility to create a comfortable and intimate atmosphere that your guests will savour.

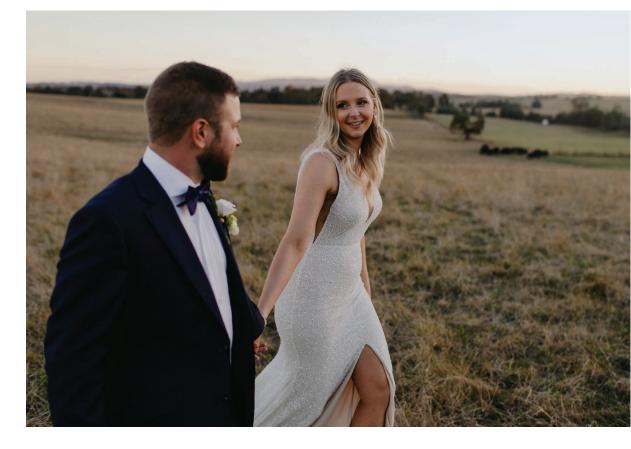


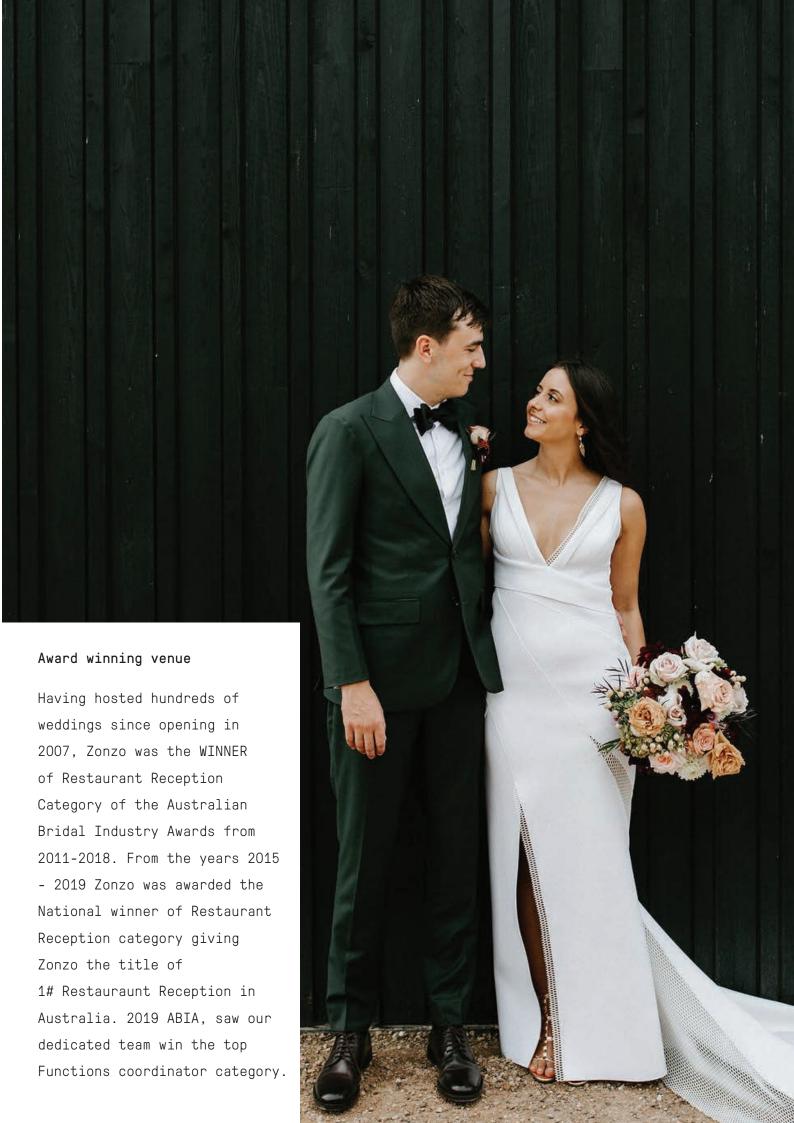




At Zonzo, the
traditional Italian
custom of the 'shared
table' brings friends
and family together
to indulge in the very
best of authentic
Italian cuisine and
premium wine.

'It's around the table that family and friends understand best the warmth of being together'









Our promise to you - Zonzo's tastefully relaxed approach is coupled with the absolute 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 Coordinators to guide you through the entire journey of 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.



On the day-

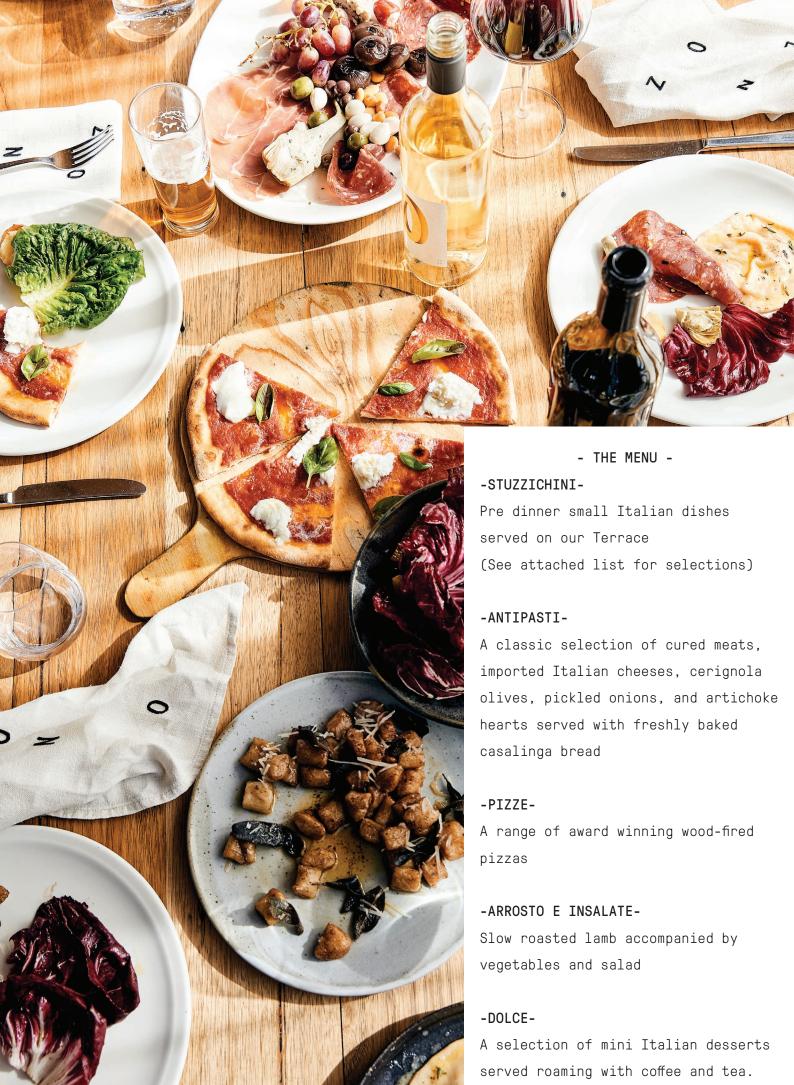
At Zonzo, we pride ourselves in offering our wedding couples a stress-free day, from the exciting moment of arrival, through to the ceremony on our luscious lawns, rustic Barrel Room or modern Cappella and onto an unforgettable celebration. Following the wedding ceremony, we invite your guests onto the terrace where we offer them your choice of Stuzzichini (Italian Appetizers) and refreshments.





While your guests delight in Canape hour, we suggest the bridal party steals away for its professional photographs to be taken. Once you return, your guests are seated according to your seating plan, ready to welcome you into your reception and indulge in three courses of food placed in the centre of the table for all to share and enjoy. Once the bridal party is introduced, Antipasto platters are served with Casalinga bread as entrée, followed by a selection of traditional wood-fired pizzas. A slow-roasted lamb shoulder is served as the main course, served with vegetables and salad, finishing with a selection of mini Italian desserts served roaming alongside premium Italian coffee.







- BEVERAGE SELECTION -

VINI BIANCHI / WHITE WINE

(Choice of one of the following)

Zonzo Estate Sauvignon Blanc Zonzo Estate Chardonnay

VINI ROSSI / RED WINE

(Choice of one of the following)

Zonzo Estate Pinot Noir Zonzo Estate Cabernet Sauvignon Zonzo Estate Shiraz

BIRRE / BEER

(Light beer is included)
Birra Zonzo Lager
Birra Zonzo Pale Ale

NON ALCOHOLIC

Soft Drinks
Orange Juice
Mineral Water
Tea & Coffee

A choice of five of the following Stuzzichini to be served roaming.

OSTRICHE NATURALE

Freshly shucked Coffin Bay oysters natural

SALMONE CANAPE

Smoked salmon with homemade mascarpone & dill served on mini toast

ACCIUGHE CANAPE

Parma Anchovies served on Mini toast topped with mini roma tomato and basil

SPIEDINO DI FRUTTI DI MARE

Wood-fired calamari & scallop skewer

SALSICCE ARROSTI

Wood-fire oven baked skinless pork & fennel sausages cooked in red wine

POLPETTINE AL SUGO

Hand crafted pork meatballs pan-fried in a Napoli Sauce

SPIEDINO POLLO

Chicken skewer marinated in lemon, thyme and white wine

SPIEDINO DI AGNELLO

Lamb skewer marinated with rosemary and sage

FICO E PANCETTA WRAP (SEASONAL)

Oven baked pancetta curled around fresh fig hand picked from the Yarra Valley

PROSCIUTTO E MELONE

Spanish Jamon wrapped around fresh Rock-melon

RIPIENI DI FUNGHI

Field mushrooms stuffed with finely diced pancetta, onion & kalamata olive tapenade

BRUSCHETTA

Diced tomato, onion and fresh basil on our freshly cooked casalinga bread

CARCIOFI FRITTI

Crumbed artichoke hearts drizzled with vincotto $% \left(1\right) =\left(1\right) \left(1\right$

ARANCINI

Vegetarian Arborio rice ball filled with Italian Asiago

OLIVE RIPIENE

Mammoth olives stuffed with gorgonzola, lightly rolled in a layer of semolina











What is included on the day...

- 5 hour function duration
- Selection of 5 traditional Italian canapés served at the commencement of the reception
- 4.5 hours beverage package
- 4 course menu (antipasto platters, wood fired pizza's, slow roasted lamb accompanied by vegetables and salads, mini roaming desserts
- Coffee made with premium Italian coffee beans (made to order)
- Tea (selection of regular and herbal teas)
 Wishing well chest
- Personalized Wedding Coordinator
- Use of the Zonzo Estate property for photos

- Ample complimentary parking
- Large dance floor
- Set up of all styling and decorating including placement of name cards and bonbonnieres
 - White linen napkins
 - White linen table cloths
 - Zonzo candelabras and/or tealights
 - Cake table with cake knife
 - Gift table
 - Wine barrels as requested

 - Easels
 - Fairy lights

ON SITE CEREMONY

Here at Zonzo Estate, we have 3 unique and beautiful ceremony locations to select from. Our outdoor option is held on our luscious green lawn with rolling vineyards and mountains as your stunning backdrop. For a more rustic indoor ceremony location, we have our Barrel Room (also referred to as the Barn) or for a more modern look, we have our architecturally stunning Cappella. Our on-site ceremony fee is \$1,500 and is for a 30-minute duration.

