



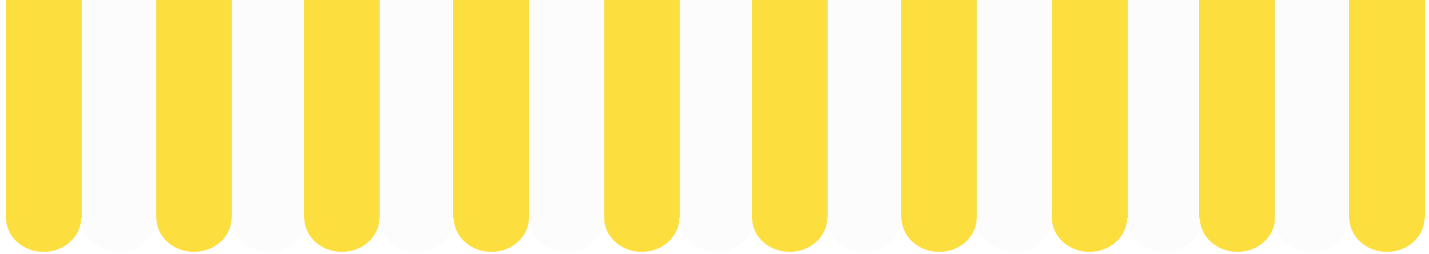
WEDDINGS

The journey begins here.





CASSANDRA FAYE PHOTOGRAPHY



CEREMONY

Say I do. Set amongst 16 monumental acres in the heart of the Plenty River Gorge. Farm Vigano offers a breathtaking scenic backdrop for your on-site ceremony.

Ceremony packages include 40 white Americana chairs, wooden arbor and a signing table.



SILAS CHAU



EXCLUSIVE VENUE HIRE
NIKKI MCCRONE PHOTOGRAPHY



WEDDING SPACES

We have a wedding space to suit you. From intimate weddings to full exclusive venue hire. Let us create your special day.

EXCLUSIVE VENUE HIRE

Featuring full property and venue use. Starting with picturesque views for your ceremony and wedding photos. A stunning Terrace to host canapè hour and then moving into a flexible reception space to accommodate your vision and style.

Seating up to 120 guests with dance floor inside

Seating up to 160 guests with dance floor outside on our terrace

LA TERRAZZA

Our gorgeous Italian inspired Terrace is located in prime position overlooking the stunning views of the property, picture perfect for your special day.

Seated for up to 90 guests

THE GARDEN ROOM

Perfect for more intimate weddings, this unique space is located on the lower level, with your own person bar and outdoor area. Be immersed in our garden views, alongside the ceremony lawns.

Seated for up to 56 guests





HIKARI PHOTOGRAPHY

APERITIVO SULLA TERRAZZA PRE-WEDDING DRINKS & CANAPÉS ON THE TERRACE

Included in all packages. Relax pre-wedding on 'La Terrazza', Farm Viganó's Italian inspired Terrace, with a range of mouthwatering Italian appetizers.

A selection of five of the following canapés to be served roaming style, before your reception.

OSTRICHE

Freshly shucked oysters (GF)

FETA & CARAMELISED ONION TARTS

Savoury tart shells filled with feta cheese & caramelised onion (V)

MINI CHEESEBURGERS

Milk bun, beef pattie, cheese, onion, mustard sauce

ASCOLANE

Crumbed, fried green olives filled with mince

SALSICCIA ARROSTO

Roasted Italian pork sausage thumbs

MINI TARTS

Topped with avocado, charred corn & lime (V) (VEGAN)

GNOCCHI CUPS

Mini cups of gnocchi, Napoli sugo, basil (V)

ARROSTICINI DI POLLO

Chargrilled marinated chicken skewers (GF)

ARANCINI

Porcini mushroom & fior di latte rice balls, crumbed and fried (V)

GAMBERI

Marinated garlic & chilli tiger prawns (GF)

SWEET POTATO CHIPS

Crisp sweet potato chips, sea salt (GF) (V) (VEGAN)

CALAMARI FRITTI

Fried calamari (GF)

LAMB CUTLETS

Chargrilled lamb cutlets with rosemary sea salt (GF)

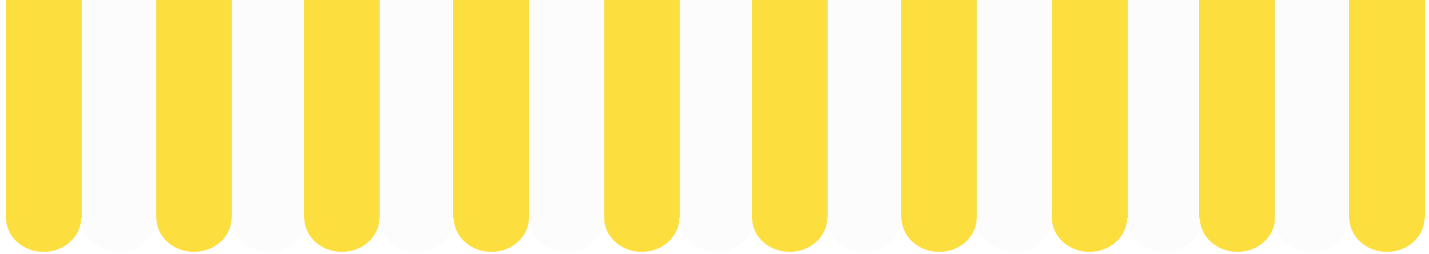
BRUSHETTA

Crusty bread topped with tomato, onion, basil, olive oil



Food, shared
is what bonds us.

MADELINE KATE PHOTOGRAPHY



A TAVOLA SEATED WEDDING

In true Italian fashion the seated ‘Sharing Menu’ is the perfect way to celebrate with your family and friends. Designed to fulfil the healthiest of appetites, each course is placed at the centre of the table allowing all to enjoy.

PRE-WEDDING APERITIVO SULLA TERRAZZA

Relax pre-wedding on ‘La Terrazza’ Farm Vigano’s Italian inspired Terrace with a range of mouthwatering Italian appetizers all matched with a selection of premium wines and beer.

ANTIPASTO MISTO

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & house made focaccia.

FOLLOWED BY PIZZE OR PASTA FOR THE TABLE

Enjoy a selection of our most popular pizze or choose your own
Or
Switch your pizze selection for our Gnocchi Napoli pasta

ARROSTO FOR MAIN

Slow cooked lamb, salsa verde (GF)
Chicken cacciatore, San Marzano sugo, olives & mushrooms (GF)

CONTORNI

Triple cooked roasted potatoes, garlic, rosemary & sea salt (GF) (V)
Charred broccolini, garlic (GF) (V)
Italian rocket & parmesan salad (GF) (V)

DOLCI

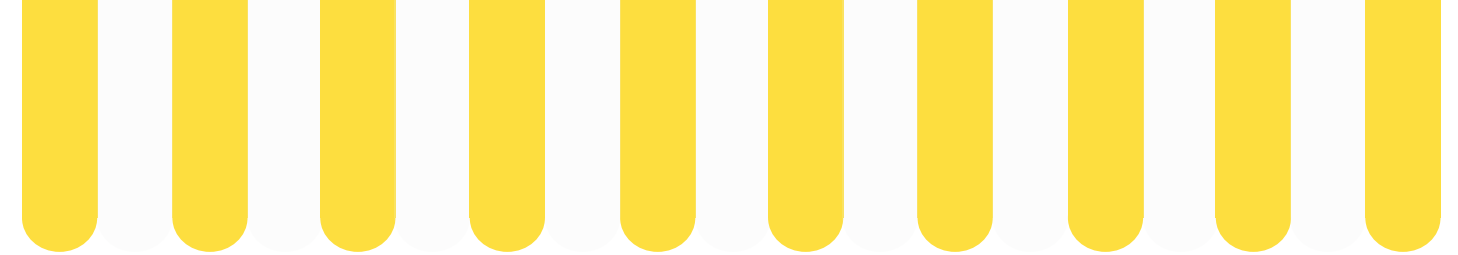
Sicilian cannoli filled with sweet ricotta, candied fruit.

LOOKING FOR A COCKTAIL WEDDING?

We host our grazing style weddings for up to 200 guests. This option is perfect for a tastefully relaxed cocktail style wedding. Enjoy our menu in a deconstructed way to suit a visually impressive centre grazing station.

*Same packaging and pricing applies.

Moments
that last
a lifetime.



CIN CIN E SALUTE CHEERS

From local wineries to the rolling hills of Tuscany, our wines are sourced to represent what the region has to offer while complementing the food and satisfying a wide range of your guests palates.

BEVERAGE INCLUSIONS FOR LA DOLCE VITA PACKAGE:

PROSECCO

La Sagra Prosecco
Beelbangera, NSW

VINO BIANCO

Nericon Vineyard Sauvignon Blanc
Beelbangera, NSW

VINO ROSSO

Nericon Vineyard Cabernet Sauvignon
Beelbangera, NSW

BIRRA

On Tap | Carlton Draught
On Tap | Birra Peroni

BIBITE

Sparkling Mineral Water
Assorted Soft Drinks and Juices

CAFFE E TEA

Rom Caffè espresso coffee and Tea Bush Teas

BEVERAGE INCLUSIONS FOR LA VITA BELLA PACKAGE:

A choice of one cocktail for canapé hour
Aperol Spritz, Monty Mule, Bellini

UPGRADED WINES

Enjoy a premium selection of Italian wines.
Canevel Prosecco D.O.C, Valdobbiadene, Italy
Paolovino Pinot Grigio D.O.C, Veneto, Italy
Paolovino Valpolicella D.O.C, Veneto, Italy

SPIRITS

Johnnie Walker 'Red Label' Scotch Whiskey,
Wild Turkey Bourbon, Skyy Vodka,
Tanqueray Gin & Bacardi Rum

BIRRA

On Tap | Carlton Draught
On Tap | Birra Peroni

BIBITE

Sparkling Mineral Water
Assorted Soft Drinks and Juices

CAFFE E TEA

Rom Caffè espresso coffee and Tea Bush Teas



SINGLE SOUL WEDDING PHOTOGRAPHY



DUQUET WEDDINGS

WHAT’S INCLUDED & PRICING

PACKAGE OPTIONS:	The Italian Passion	La Dolce Vita	La Vita Bella
Use of wedding suite with refreshments	✓	✓	✓
Onsite ceremony inc. Setup	-	✓	✓
Cocktails with canapès	-	-	✓
Aperitivo canapès on La Terrazza	✓	✓	✓
All inclusive food and beverage package	✓	✓	✓
Linen set tables	✓	✓	✓
Cake table & Gift Table	✓	✓	✓
Italian gelato cart	-	✓	✓
Selection of spirits	-	-	✓
Upgraded wines	-	-	✓
Cutting of cake inc. Takeaway bags	✓	✓	✓

PRICING OPTIONS:	The Italian Passion	La Dolce Vita	La Vita Bella
Four hour lunch, per person	\$160	\$175	\$205
Five hour dinner, per person	\$170	\$185	\$215
Kids 12 years and under	\$95	\$95	\$95
Off peak / mid week special	\$150	\$165	\$195
May - August, per person			
*Additional hour for ceremony is included with La Dolce Vita and La Vita Bella packages.			

WEDDING SET UP

Take the stress out of your special day.
Our wedding team can set up your table decor and standard items (excludes fresh florals) **\$500 flat fee**

NOTES

ADDITIONAL OPTIONS

Add in any of the following options to your wedding package to suit your needs.

WEDDING EXTENSION

Extend the duration of your wedding
\$2500 per half hour

COCKTAILS DURING CANAPE HOUR \$15 per person

A choice of one of the following to be served
for one hour during canapes.

Aperol Spritz, Monty Mule or Bellini

UPGRADED WINES

Enjoy a premium selection of Italian wines
at your wedding - \$20 per person

Canevel Prosecco D.O.C
Valdobbiadene, Italy

Paolovino Pinot Grigio D.O.C
Veneto, Italy

Paolovino Valpolicella D.O.C
Veneto, Italy

INCLUDE SPIRITS

Johnnie Walker 'Red Label' Scotch Whiskey,
Wild Turkey Bourbon, Skyy Vodka,
Tanqueray Gin & Bacardi Rum - \$25 per person

ADD PASTA | \$10 per person

Gnocchi Napoli with bufala mozzarella.
Served with our Pizze course.

ADD CHAMPAGNE TOWER

A visually impressive cascading fountain of
sparkling wine traditionally poured by the
bride and groom as a toast after the ceremony - \$900

GELATO CART - \$800 (includes 80 cups)

Enjoy our classic flavours served in cups from
our Italian gelato cart.

PRE - CEREMONY PHOTOGRAPHY FEE

Want to take advantage of extra time for you photos?
We can accomodate your first look photos on
the property for a fee of \$250 one hour prior to
your ceremony.

*Please note additional options are not included in minimum spend.



NOW 'N ALWAYS WEDDING

FarmVigano 19



Farm Viganò

DINING · WEDDINGS · EVENTS

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FARMVIGANORESTAURANT



FARMVIGANO.COM.AU



FARMVIGANO



FARMVIGANOWEDDINGS