

**WEDDING & EVENTS AT**

*Mist*  
@OLINDA

*Where Memories Begin....*

CATERING BY  
**LOCAVORE CATERING**



# Mist @ Olinda

Welcome to Mist @ Olinda—a uniquely intimate and elegant venue nestled within the breathtaking Dandenong Ranges Botanical Garden. Surrounded by lush forest and blooming flora, our space is where timeless memories are made against a canvas of mist-kissed treetops and botanical beauty.

With a single stunning room that can host up to 160 guests sit down and 200 cocktail style, Mist offers exclusivity and flexibility in a setting unlike any other. As your guests arrive, they are greeted by the serene beauty of the Dandenong Ranges, a private terrace lined with festoon lights, and a space that invites connection, joy, and elegance.

At Mist @ Olinda, we understand that your wedding day deserves the highest level of dedication and meticulous attention to detail. That's why we are thrilled to partner with Locavore Catering, a renowned leader in the wedding catering scene. With a decade of experience serving the picturesque Yarra Ranges and Yarra Valley, and over 100 years of combined culinary expertise, Locavore is perfectly equipped to bring your vision to life.

From the very first consultation to the final toast, the talented team at Locavore will guide you through every aspect of your wedding planning. We've collaborated closely with them to curate a bespoke offering that embodies the essence of Mist, ensuring a seamless experience that combines exceptional food and beverage selections with expert coordination.

Your wedding is a once-in-a-lifetime event, and we are committed to making it truly unforgettable. With Mist @ Olinda and Locavore Catering by your side, you can rest assured that every detail will be thoughtfully executed, allowing you to focus on celebrating your love. Let us help you craft an extraordinary celebration that you and your guests will cherish forever!



# Ceremony

We are delighted to offer a unique ceremony experience in partnership with Parks Victoria, allowing you to host your special day amidst the stunning Dandenong Ranges Botanical Gardens.

## Garden Ceremony Details

- **Location:** Dandenong Ranges Botanical Gardens
- Ceremony Fee: \$650
- This fee includes photography services.
- If you prefer an offsite ceremony, a photography session fee in the gardens of \$200 applies.

**Responsibilities:** You will need to arrange for chair hire and coordinate with your celebrant and florist for delivery and setup.

Ceremony needs to conclude at 4:30pm with the Gardens closing at 5:00pm  
Locavore Ceremony Set-Up

For a seamless experience, consider our Locavore set-up service:

- **Package Fee:** \$1500
- Includes the hire of 52 chairs, a signing table, and complete ceremony setup.
- Coordination of your celebrant and florist, ushering guests to the reception, and post-ceremony pack down are also included.
- This fee does not include the use of the gardens fee.

## Onsite Ceremony Options at Mist

If you prefer to host your ceremony at Mist, we offer two beautiful options:

### 1. *Deck Ceremony:*

- **Capacity:** Up to 100 guests (standing, no chairs)
- **Fee:** \$250

### 2. *Indoor Ceremony:*

- **Capacity:** 100 guests (40 seated, remaining standing)
- **Fee:** \$250

## Additional Information

*Our team is dedicated to ensuring your ceremony is seamless and stress-free. Please feel free to reach out with any questions or for further assistance regarding your special day. We look forward to helping you create unforgettable memories!*

# Reception

Once the vows are exchanged, the celebration truly begins! With Locavore Catering at the helm, we are delighted to offer three exquisite packages that are perfectly tailored for your event at Mist.

**Package 1:** Cocktail Reception - \$158 per person inclusive of GST

This option includes a 5-hour beverage package, featuring 5 canapé selections, 1 slider or bao bun, 1 substantial bowl, and 1 mini dessert. Designed to create a relaxed atmosphere, this package allows guests to mingle freely throughout the evening, making it easy to hit the dance floor early.

**Package 2:** Shared Feasting - \$170 per person inclusive of GST

This option includes a 5-hour beverage package, featuring 3 canapés and a shared mains service featuring 6 delightful dishes and 2 mini desserts. This arrangement offers a slightly more formal dining experience, providing a wonderful opportunity for all guests to gather together, making it ideal for speeches and heartfelt moments.

**Package 3:** Sit-Down 2 Course - \$180 per person inclusive of GST

For those seeking a formal dining experience, this option includes a 5-hour beverage package, 3 canapés, 2 alternating entrées, 2 alternating mains, 2 sides, and 2 mini desserts. Guests will have the chance to mingle during the canapé hour before transitioning to their tables for a beautifully structured meal, complete with ample time for speeches.

Each package is designed to create a memorable experience for you and your guests, ensuring that the celebration is as unique as your love story.





# Menu

*Our carefully curated menu reflects the distinctive charm of Mist @ Olinda. We understand that each celebration is unique, which is why our chef team is more than happy to accommodate adjustments to any of our offerings. Additionally, if you're hosting a cultural celebration, we provide specially designed menus to honour and cater to your specific culinary traditions. Let us help you create a memorable dining experience tailored to your vision!*

## Cocktail menu

### *Canapes – used for all packages*

- Sticky pork belly skewers with hoisin sauce. Pickled cucumber
- Pulled chicken tostada with spicy pineapple salsa
- Crispy polenta cakes with whipped fetta, rare shaved beef
- Pea and mint arancini with pecorino and lemon aioli
- Mac and cheese croquette, ceaser aioli, crispy bacon
- Goats cheese crostini with smashed peas, candied lemon
- Spiced chickpea panise, caponata, confit garlic aioli
- Smoked salmon blini with dill cream fraiche

## Sliders & Bao Buns

- Southern fried chicken sliders with ranch
- Prawn rolls with charred corn, ice-berg and chive aioli
- Sesame beef bao bun with siracha kewpie, pickles and coriander
- Tempura tofu bao bun, slaw, house chilli sauce

## Substantial bowls

- Pork and prawn steamed wontons, chilli vinegar, spring onion salad
- Chicken karagee, hot honey and pickles
- Pan fried gnocchi, mushroom cream, braised truffle mushrooms
- Confit duck curry massman, snake beans, kaffir lime, coconut rice
- Chicken and chorizo paella, lemon, parsley with sourdough
- Crispy Barramundi tacos, charred ancho aioli, pickled red cabbage, lime and tomato salsa
- Lamb kofta with sumac pickled red onion, tzatziki and mint

# Plated Menu

## *Entree*

- Thai coconut and chilli chicken salad, aromatic herbs, green papaya and crispy rice
- Prawn cocktail with mary rose sauce, compressed celery, cos wedge
- Heirloom tomato and burrata salad, basil dressing, seed crunch
- Goats cheese souffle, hazelnut and fennel salad, citrus dressing
- Yellow fin tuna sashimi, sesame daikon salad, wasabi avo and ponzu dressing
- Confit duck risotto, toasted walnut, shimeji mushroom, duck jus

## *Main*

- Braised beef shin with confit garlic mash, seasonal greens, red wine jus
- Slow roasted lamb shoulder, eggplant puree, mint and bulgur wheat salad
- Crispy skinned salmon with polenta cake, charred corn and haloumi salad, salsa verde
- Gnocchi a la vodka, caramelised shallots, garlic pangrattato, shaved pecorino
- Crispy skinned chicken breast, mushroom pithivier, bay velouté, grilled asparagus
- Roasted pork belly, cauliflower puree, apple jus, beet melody, bitter leaves

## *Sides*

- Crispy chats with rosemary and garlic
- Shaved broccoli slaw, burnt honey vinaigrette, crispy shallots, cranberries and almonds
- Rocket, lemon marinated fennel and grana Padano salad



# Shared Mains

## *Feasting Menu*

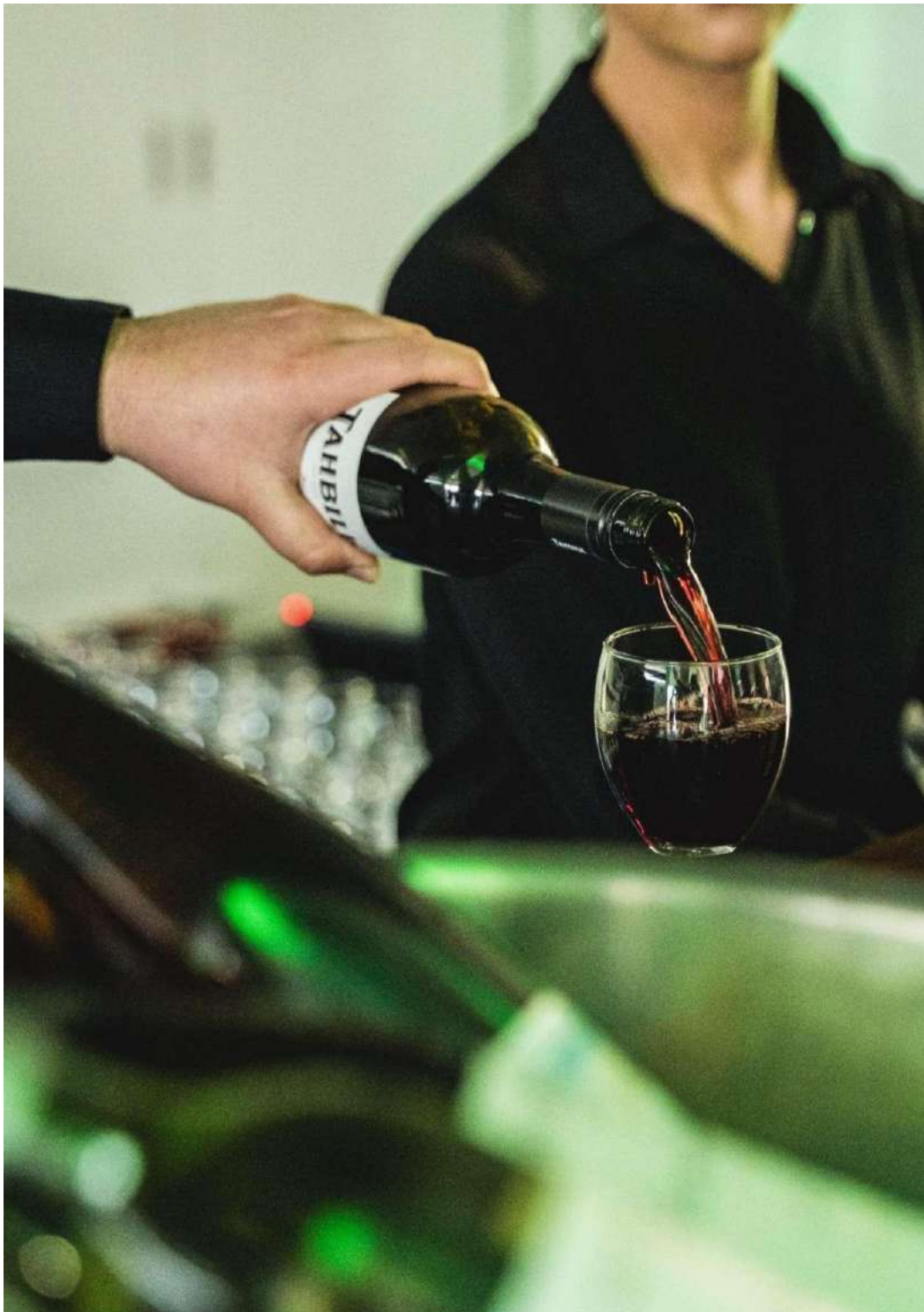
- Beef skirt steak with chimmi churi, charred lemon cheeks
- Crispy skinned salmon, chive burre blanc, braised fennel
- Lemon myrtle and garlic roasted chicken, spinach velouté, green olive, parsley and lemon salad
- 12 hour braised lamb shoulder, smokey eggplant puree, aromatic herbs, jus and pickled purple carrots
- Ricotta and spinach gnocchi, burnt butter, caramelised pumpkin, hazelnuts and pecorino

## *Sides*

- Crispy chats with rosemary and garlic
- Honey glazed Dutch carrots, pistachio, dill and parsley
- Harissa roasted pumpkin, herbed cream fraiche, walnut crunch
- Shredded green cabbage, pea, salted ricotta, mint and seeded mustard dressing
- Roman style beans, tomatoes, rosemary and garlic
- Shaved broccoli slaw, burnt honey vinaigrette, cranberries, almonds and crispy shallots
- Rocket, lemon marinated fennel shaved grana Padano
- Beet, feta, green lentil and mint salad with sherry vinaigrette

## *Mini Desserts – used for all packages*

- Lemon meringue tarts
- Cannoli with ricotta filling (orange and chocolate, pistachio and honey, Lemon)
- Tiramisu gateaux mini cakes
- Opera Gateaux mini cake
- Raspberry and vanilla mousse verrines
- Vegan Gluten free fudge brownie
- Mini pavlova with cream and berries



## Beverage menu

Our beverage selection has been thoughtfully crafted to cater to a variety of tastes, offering both lighter and full-strength options to ensure that all guests are accommodated. Additionally, tea and coffee will be included in your beverage package and will be available for self-service from 8 PM onwards.

### Prosecco – included in your package

*Like it like that prosecco*

### Whites – choose 2 options

- Berton Metal Sauvignon Blanc
- Peg and Bull Pinot grigio
- Peter Drayton falling leaf Chardonnay

### Reds – choose 2 options

- St Hubert's the stag Pinot noir
- Grant Burge benchmark Cabernet Sauvignon
- Like it Like that Shiraz

### Beer & Cider – all available

- Great Northern Original Lager Coopers Original Pale Ale
- Great Northern Super Crisp (mid strength)
- Twisted Sister Apple Cider
- Soft Drinks and Juice

Coke, Diet Coke, Lemonade, Squash, Apple Juice & Orange juice

*Tea and coffee served at 8pm onwards*

*\*\* We are happy to allow our clients to bring any spirits they wish to have served along with the mixer required. This will be at no extra cost. \*\**

# Venue timings

**2:30-3:30pm** ceremony in the gardens

**3:30-4:30pm** photos in the gardens & guests welcomed to Mist with bar open for guests to purchase drinks.

è Option to add grazing platter for guests to enjoy until canapes start.

**5:00pm-6:00pm** canapes and drinks (beverage package starts)

**6:00- 6:15pm** guests ushered to tables

**6:15pm** bridal party intro and speeches

**6:30pm** food service commences

**7:30-8pm** Speech bracket either after food service or between courses

**8:30pm** dance floor opens

**10:00pm** event concludes (beverage package concludes) (option to purchase additional hour)

Additional hour – making event conclude at **11pm**

\$20 per person, this covers the drinks, use of the venue and

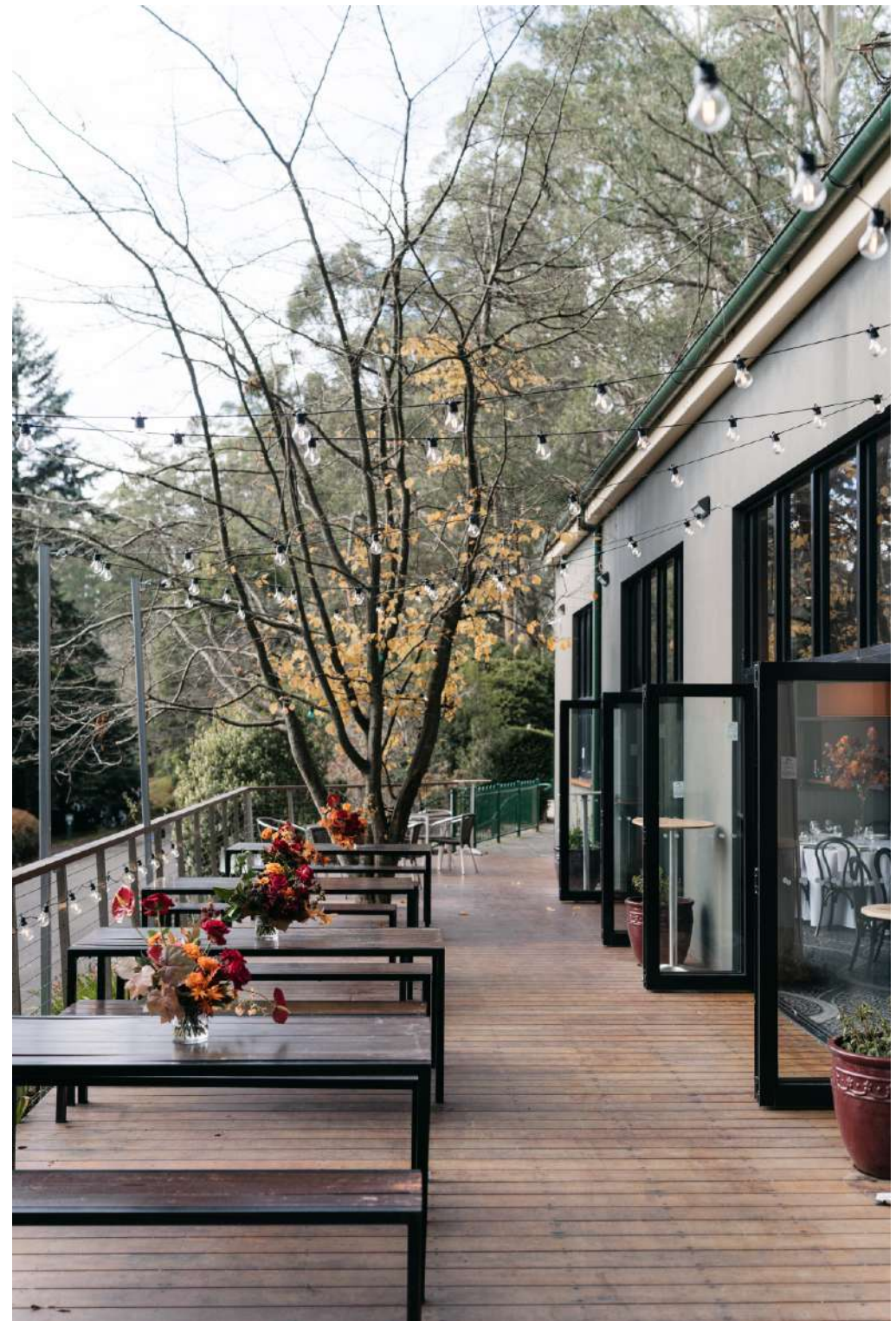
## Additional timing information for vendors

- Florists are required to bump in from **2:00-4:00pm**
- Band/DJ are required to bump in **4:00-4:45pm**
- Photo booths, cakes, or any other vendor must to bump in **4:00-4:45pm**

\* All vendors that are participating through the reception must be set-up and ready by **4:45pm**

All vendors must bump out after the event concludes, this includes florists, band/ DJ, photo booths or any vendor staying for the reception.

All decorative pieces like wishing wells, signs, props, etc. must be taken immediately after the event concludes.





## Our preferred suppliers

In addition to hosting an exceptional event, we recognize that providing you with reliable vendors is just as crucial as delivering outstanding food and service. Therefore, we have curated a list of vendors who are dedicated to offering the highest quality and are also collaborative partners. Should you choose to engage a vendor not included on our list, we kindly ask for their complete contact information so that we can reach out to them prior to your wedding day. Our commitment to you is to ensure everything proceeds smoothly, and we will discuss all relevant details with any new vendors associated with Mist @ Olinda.

### Celebrants:

- Precious Celebrations [www.preciouscelebrations.com.au](http://www.preciouscelebrations.com.au)
- Matt Finch (Instagram)
- Norm the wedding guy [www.normtheweddingguy.com.au](http://www.normtheweddingguy.com.au)

### Florists:

- Sugar Bee Flowers, Coldstream [info@sugarbeeflowers.com.au](mailto:info@sugarbeeflowers.com.au)
- The Floral Emporium (Instagram)
- Yarra Valley Blooms (Instagram)

### Photographer:

- Rick Liston, Healesville [www.rickliston.com](http://www.rickliston.com)
- Niesha Breen, Lilydale [www.neishabreenphotography.com](http://www.neishabreenphotography.com)
- Dave LePage, Melbourne [www.davelepage.com](http://www.davelepage.com)

### Band:

- Fiction Cover band [www.fictioncoverband.com.au](http://www.fictioncoverband.com.au)
- Baker Boys Band [www.bakerboysband.com.au](http://www.bakerboysband.com.au)
- Hey Jack [www.heyjack.com.au](http://www.heyjack.com.au)

### DJ:

- The vintage stylos [www.thevintagestylus.com](http://www.thevintagestylus.com)
- DJ Retro Red (Instagram)
- Hey Jack [www.heyjack.com.au](http://www.heyjack.com.au)
- Music with memories [www.musicwithmemories.com.au](http://www.musicwithmemories.com.au)

### Photo Booth:

- The Photo Booth girl [www.thephotoboothgirl.com.au](http://www.thephotoboothgirl.com.au)

### Cakes:

- Fig and Salt [hello@figandsalt.com](mailto:hello@figandsalt.com)
- Yarra Valley Cake company [www.yarravalleycakecompany.com.au](http://www.yarravalleycakecompany.com.au)
- Lady Bird Cakes [hello@ladybirdcakes.com.au](mailto:hello@ladybirdcakes.com.au)

# Pricing & Payment Structure

At Mist, we have established a transparent pricing structure to accommodate your needs. Below, you will find our minimum spend requirements. We are pleased to offer lower total prices for mid-week events, as well as off-peak discounts, to ensure your experience is both exceptional and cost-effective.

## *Venue Hire*

Mist requires a venue hire fee of \$2,000, which includes (5) hours of exclusive use of the venue. This fee also covers coordination for all vendors during the setup and pack down period

## *Monday - Thursday*

Minimum guest numbers of 70 pax

Package 1 - **\$13,060**

Package 2 - **\$13,900**

Package 3 - **\$14,600**

Total pricing includes venue hire

## *Friday & Saturday*

Minimum guest numbers of 100 pax

Package 1 - **\$17,800**

Package 2 - **\$19,000**

Package 3 - **\$20,000**

Total pricing includes venue hire

## *Sunday*

Minimum guest numbers of 80 pax

Package 1 - **\$12,640**

Package 2 - **\$15,600**

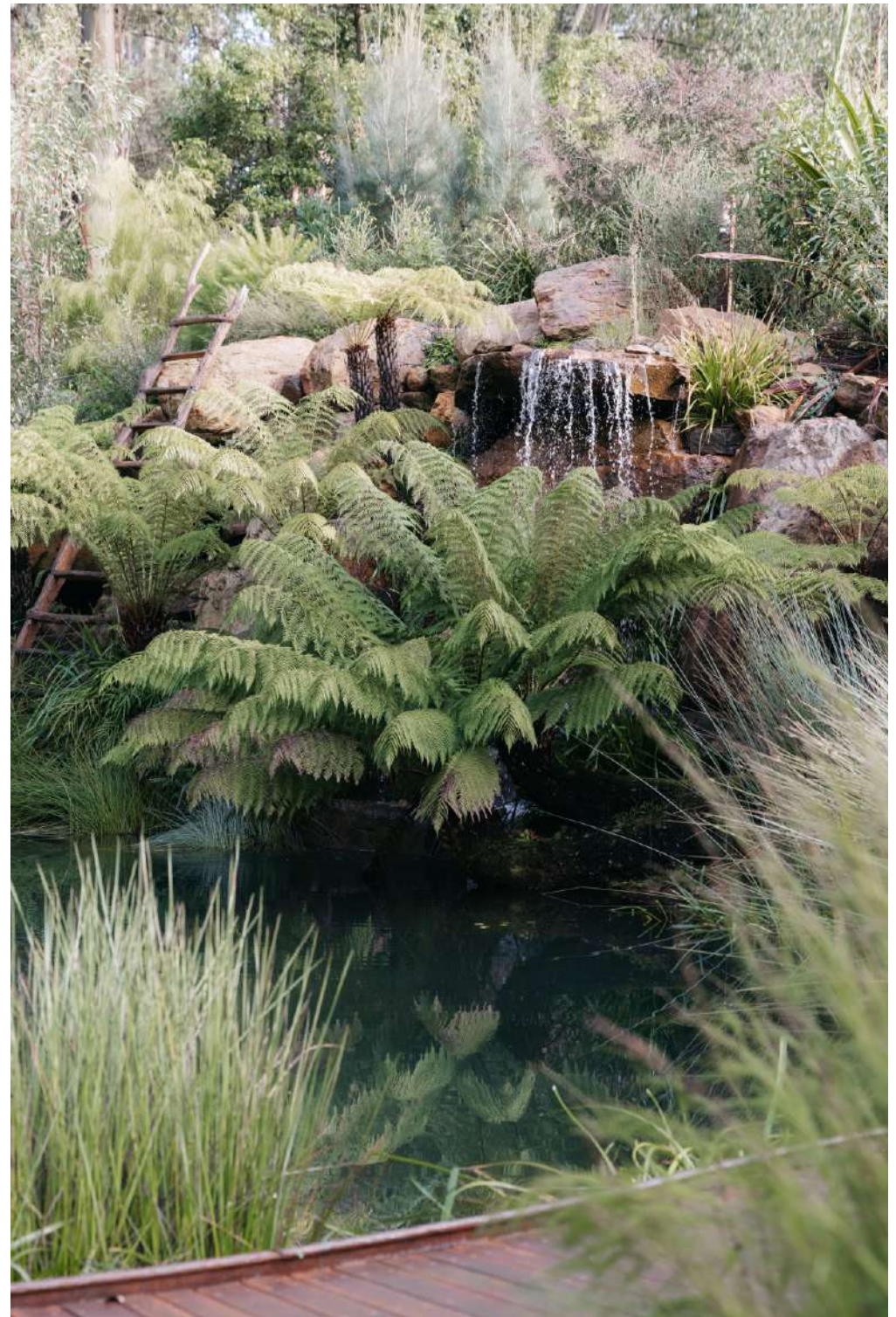
Package 3 - **\$16,400**

Total pricing includes venue hire

All pricing includes GST, event co-ordinator from point of enquire, planning to facilitating wedding on the day, all staff, chefs, food, beverage, crockery, glassware, white table cloths, white napkins.

## **OFF PEAK PRICING**

We offer a 10% discount on all packages from 1st of June to 31st August. Venue hire is not applicable to the discount





## Pricing and payment structure continued

### **Booking fee**

Our booking fee is \$3000. This will go towards the total bill once we have final numbers.

In the event of the booking being cancelled, if we can re-book the date 50% of the booking fee will be refunded. If we cannot re-book the event, the full amount will be forfeited.

### **Payment schedule**


After receiving the initial booking fee the 2nd instalment will be due 6 months before the event date and will be calculated upon chosen package and approximant guest numbers with the outstanding amount to be paid 1 month before the event date.


We are happy to process any extra payments in the weeks leading up to the event date for any extra guests that may get added on.



## *Reservations*

 24 The Georgian Road  
Olinda, VIC 3788

 0457 671 067

 [Bookings@mistolinda.com.au](mailto:Bookings@mistolinda.com.au)

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

 [@mistatolinda](https://www.facebook.com/mistatolinda)

 [www.mistolinda.com.au](http://www.mistolinda.com.au)