

WEDDING

Olinda Tea House



MT DANDENONG
YARRA RANGES

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Features

Spacious, dedicated ceremony area with seating for up to 150 guests

Unique dining experiences, including Asian fusion packages and traditional Chinese menus

Picturesque on-site gardens, gazebos, boardwalks, and fishponds—perfect for stunning wedding photography

High ceilings and abundant natural light, creating an elegant and airy atmosphere

Convenient nearby accommodation options for you and your guests

Ample parking and full disabled access for a seamless experience

Olinda Tea House is a unique wedding destination in the Dandenong Ranges, offering a range of options to make your special day truly unforgettable.

Nestled on a stunning 17-acre property in Olinda, just 50 minutes from Melbourne, our venue features a versatile main function room and covered deck areas, perfect for dining and ceremonies. For those dreaming of an outdoor wedding, our secluded ceremony space—set away from the main building—offers a breathtaking backdrop to say, “I do.”

We cater to weddings of all sizes, from intimate gatherings of 10 guests to grand celebrations of up to 150. With floor-to-ceiling windows and bi-fold doors, your reception will be immersed in nature, overlooking lush gardens and serene bushland. The seamless transition from the indoor reception to the surrounding deck ensures a beautiful and fluid celebration, blending elegance with the beauty of the outdoors.



BOOKING A WEDDING



We believe every love story is unique — and we're here to celebrate yours, whether it's an intimate gathering of 15 or a grand celebration of up to 150 guests. With a variety of beautiful spaces available, we offer flexibility to suit different group sizes, styles, and budgets. Our aim is to create a welcoming, inclusive experience for all couples.

Planning your special day with us is simple! Just follow these easy steps to get started:

1

Choose Your Preferred Date

Decide on the day of the week and month you'd like to get married to determine your per-head pricing on [Page 04](#).

2

Select Your Session

Choose the time of day that suits your celebration best: Lunch or Dinner.

3

Match Your Guest Count to the Right Space

Go to [Page 06](#) and based on your estimated guest numbers, refer to the room capacities and select the room/area that best accommodates your group or preferences.

4

Check the Minimum Spend

Cross-reference your chosen month and session time with your selected space to see the minimum spend requirement.

5

Choose Your Menu

Select from our menu options starting on [Page 16](#)— 3 serving styles all priced the same, so you can confirm your choice later!

Please note: If you're booking the Alfresco area, only our plated 4-course menu is available due to the long-table setup.

WEDDING PACKAGE



Adult Price	Monday to Thursday	Friday	Saturday	Sunday & Public Holiday
Off Peak June, July, August	\$119	\$149	\$169	\$159
Shoulder January, May, September, December	\$129	\$159	\$179	\$169
Peak February, March, April, October, November	\$139	\$169	\$189	\$179

♥ These prices include GST and are current from August 1st 2025

♥ Public Holidays attract a 15% surcharge (updated February 2025)

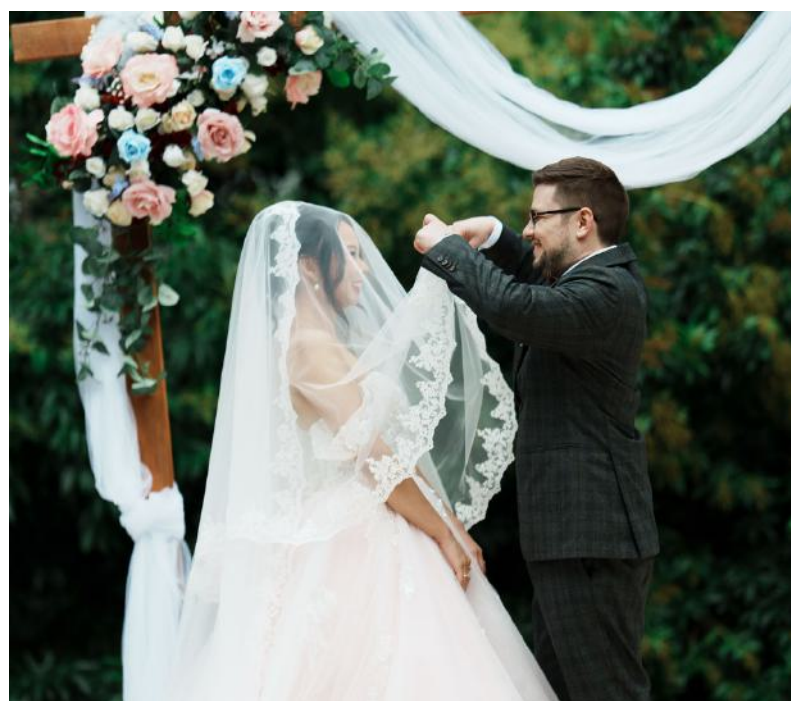
♥ Public Holiday eves are priced at Sundays within the same month unless this lands on a Saturday

Our Wedding Package is a 5-hour duration and includes the use of the area booked
(Minimum spend on each room applies)

Lunch session	10:00am - 3:00pm or 11:00 - 4:00pm
Dinner session	5:00pm - 10:00pm

Inclusions

- The use of either of our Ceremony locations one hour directly before your Reception
Set with Gold chairs for all your guests up to 150
- 4-hour reception
- 2 canapés served between Ceremony & Reception
- A choice of Banquet menu, Plated 4-course menu or Cocktail menu
- Standard drinks package served during your 4-hour reception only
- Storage of your items before and after your event (by pre-arrangement)
- Standard centrepiece
- All table linen, linen napkins, cutlery, plates and glassware
- Any additional tables and linen
- Internal PA system and 2 x wireless Microphones inside the Main building (*excludes Alfresco area*)
- Access to the gardens and grounds for photos
- No charge for Cake cutting (Cake knife included)



WEDDING areas



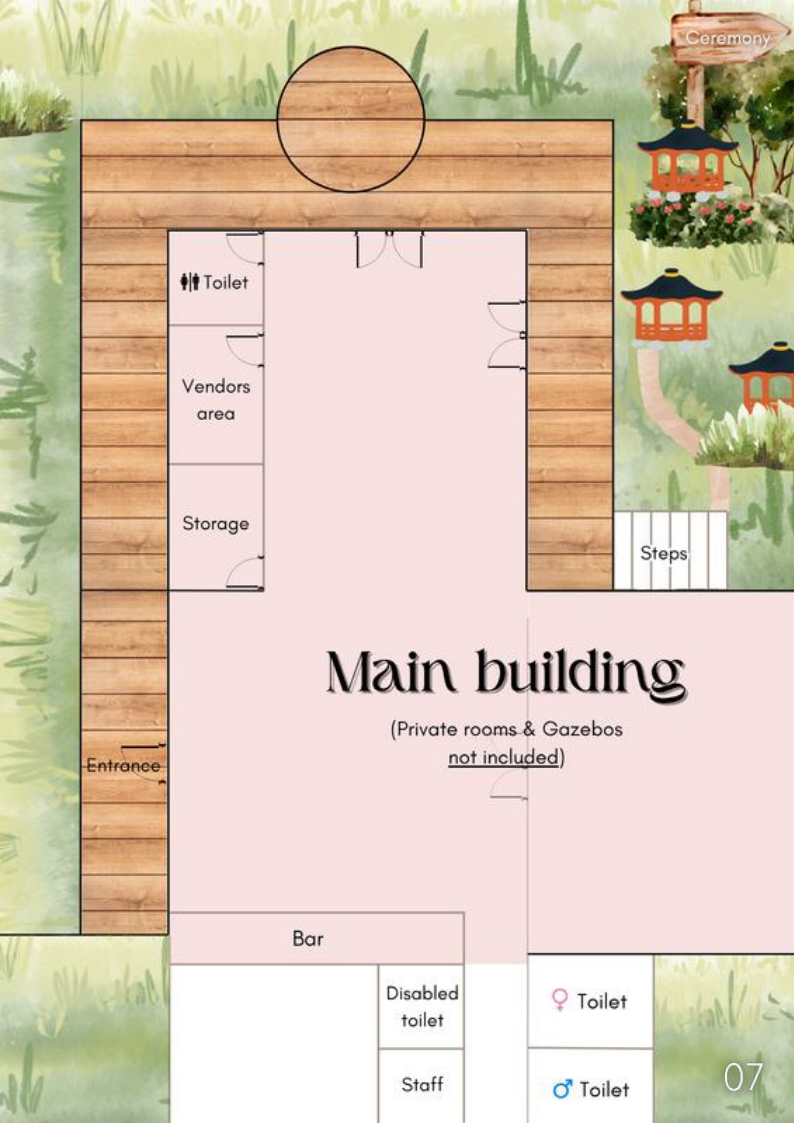
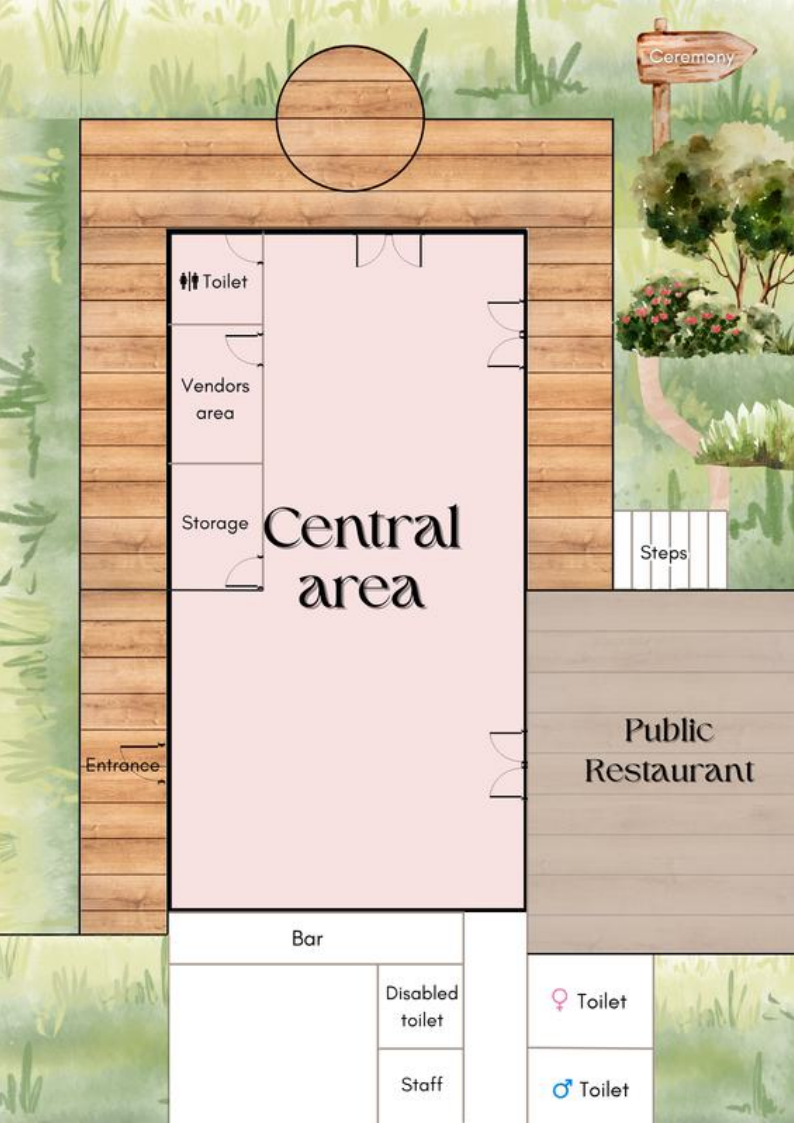
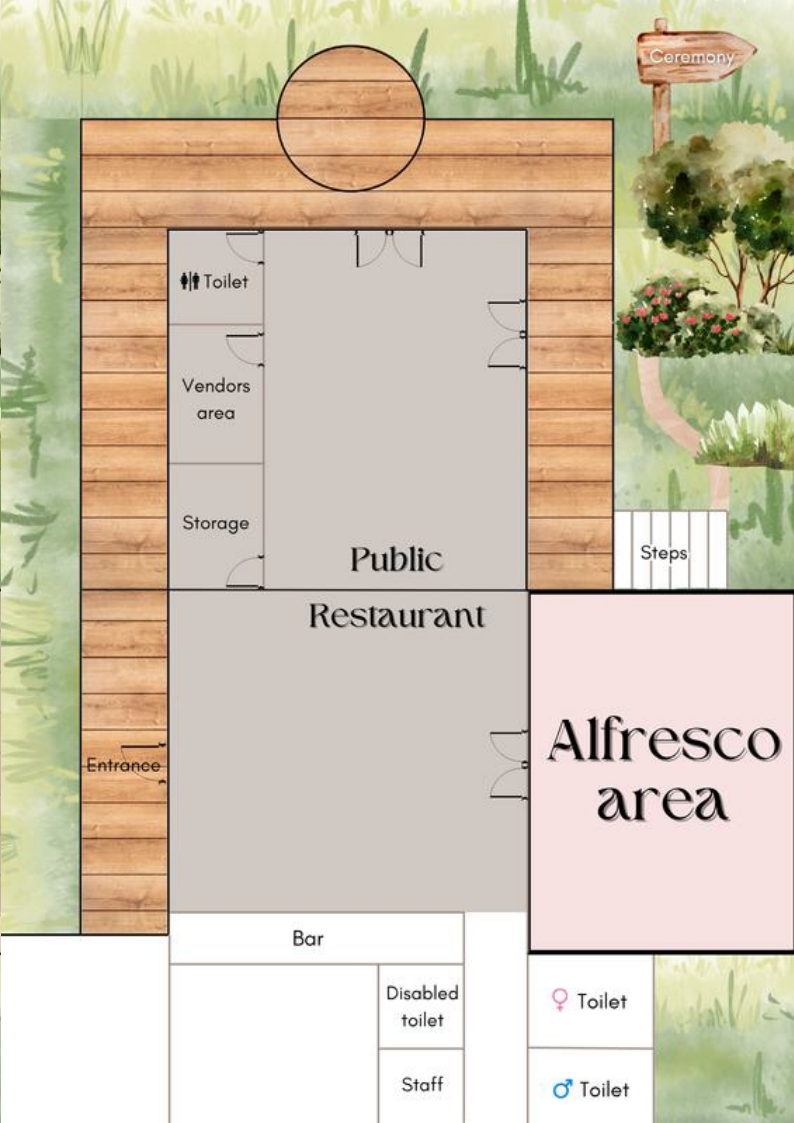
Minimum Spend Requirements

Whichever area you choose, there is a minimum spend that you need to pay which varies according to your preferred month of the year and day of the week.

To determine the additional amount needed to reach your minimum spend, multiply your anticipated guest count by the price per person. If your total is below the minimum requirement, you can select items from the optional extras to bridge the gap.

For example, for 78 adults in October 2025 on a Friday for a Ceremony & Reception package at \$159p/p, the total comes to \$12,402. If you wanted to have Exclusive use of the venue your minimum spend would be \$12,900, you would need to add \$498 in optional extras to meet this requirement.

You can use any combination of items to fulfil your minimum spend.





Garden with Alpacas



Steps

Private Room
VIP 2



Private Room
VIP 1



Steps

Entrance

Olinda Tea House

(Includes Central & Alfresco area and guarantees no external guests in VIP 1 or 2)

Bar

Disabled
toilet

Staff

♀ Toilet

♂ Toilet

VIP 1 Room

Maximum Capacity	16 guests
Additional Hour	\$200 per hour

Minimum Spends

	Mon-Thur	Friday	Saturday	Sunday
Lunch	1800	1800	2200	2200
Dinner	1500	2000	2200	2000

Note: Minimum spend on Public Holidays & Public holiday eves are based on Sunday rates



Alfresco Area

Maximum Capacity	48 guests - long tables only/no dancefloor
Additional Hour	\$500 per hour
Room features	Retractable walls Roof opens up Fairy lights

Minimum Spends

OFF PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	2500	2800	5800	5800
Dinner	2000	2900	3800	3600
SHOULDER	Mon-Thur	Friday	Saturday	Sunday
Lunch	2700	3300	5900	5900
Dinner	2200	3300	3900	3900
PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	3100	3300	6500	6500
Dinner	2500	3500	4000	4000

Note: Minimum spend on Public Holidays & Public holiday eves are based on Sunday rates



Function Room

Maximum Capacities	With dancefloor space - 48 guests Without dancefloor space - 55 guests
Additional Hour	\$500 per hour
Room features	Projector & Audio system with two microphones

Minimum Spends

OFF PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	2900	3700	5500	5500
Dinner	2500	3800	4900	4000
SHOULDER	Mon-Thur	Friday	Saturday	Sunday
Lunch	3300	3800	5700	5700
Dinner	2900	3900	4900	4200
PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	3500	3900	6000	6000
Dinner	2900	4200	4900	4200

Note: Minimum spend on Public Holidays & Public holiday eves are based on Sunday rates



Central Area

Maximum Capacities	With dancefloor space - 100 guests Without dancefloor space - 120 guests
Additional Hour	\$800 per hour
Room features	Projector & Audio system with two microphones

Minimum Spends

OFF PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	8900	9900	NA	NA
Dinner	7900	9900	NA	NA
SHOULDER	Mon-Thur	Friday	Saturday	Sunday
Lunch	9900	9900	NA	NA
Dinner	8900	9900	NA	NA
PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	9900	10900	NA	NA
Dinner	8900	10900	NA	NA

Note: Minimum spend on Public Holidays & Public holiday eves are based on Sunday rates



Main Building

Includes Central & Alfresco area

Maximum Capacity of venue	With dancefloor space - 140 guests Without dancefloor space - 160 guests
Additional Hour	\$1500 per hour
Room features	Projector & Audio system with two microphones

Minimum Spends

OFF PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	12900	12900	18900	18900
Dinner	6500	9900	13900	11900
SHOULDER	Mon-Thur	Friday	Saturday	Sunday
Lunch	13900	13900	18900	18900
Dinner	8500	10900	15900	12900
PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	14900	14900	19900	19900
Dinner	8500	11900	15900	13900

Note: Minimum spend on Public Holidays & Public holiday eves are based on Sunday rates



Olinda Tea House

Includes Central & Alfresco area and guarantees no external guests in VIP 1 or 2

Maximum Capacity of venue	With dancefloor space - 140 guests Without dancefloor space - 160 guests
Additional Hour	\$1700 per hour

Minimum Spends

OFF PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	14900	14900	19990	18990
Dinner	8900	11900	14900	11900
SHOULDER	Mon-Thur	Friday	Saturday	Sunday
Lunch	14900	14900	20900	19900
Dinner	9900	12900	15900	12900
PEAK	Mon-Thur	Friday	Saturday	Sunday
Lunch	15900	15900	21990	20990
Dinner	10900	13900	16900	13900

Note: Minimum spend on Public Holidays & Public holiday eves are based on Sunday rates





THE MENU

Steamed Live Lobster with
Egg White & Roe

San Choi Bao
Lettuce Wrap



OTH signature
Dessert
Stand

Banquet Menu



Suitable for round tables only

Entrees are served to each guest
Mains & desserts are served at the centre of each table to share

Entrée

- San Choi Bao

Mains to share

- Salt & Pepper Calamari with shallots, Garlic and Capsicum
- Kung Pao Chicken with Peanuts, Cucumber, Carrot and Chili
- Twister Prawns with Crumbs, Garlic, Chilli
- Steamed Scallops and Vermicelli with Minced Garlic
- Braised Pork Belly Cube with Sweet Soy Sauce
- Pan Fried Honey Soy Eye Fillet Cube with King Oyster Mushroom
- Stir-Fried Seasonal Greens
- OTH Signature Fried Rice
- Steamed Jasmine Rice

Dessert

- OTH Signature Dessert Stand for Sharing
(2 mini desserts per person)

Standard Beverage Package

The following beverages are served for the duration of your wedding reception.

White wines	Sauvignon Blanc, Pinot Grigio, Moscato
Red wines	Cabernet Sauvignon, Shiraz
Beers	Asahi Super Dry, Heineken, 0% Great Northern
Soft Drinks	Coke, Sprite, Sparkling Water
Juice	Orange, Apple
Tea	Olinda Morning dew

Plated 4-course Menu



Suitable for long tables or round tables

Each person gets one entree, two mains along with one dessert or shared dessert stand

Entree

choose one

Twister prawns

Mayo covered prawns crumbed in panko bread & dried shrimp, garlic and chili

or

San Choi bao

Fungus mushroom, carrot and bamboo shoots cooked in Teriyaki sauce served in a lettuce cup

Mains

Choose two mains -

served with steamed Jasmine rice & seasonal greens for sharing

Slow-cooked beef in a red wine sauce served with a green salad

-

Braised pork belly cubes in a sweet soy sauce served with seasonal vegetables

-

Stir-fried scallops with snow peas in XO Sauce

-

Wasabi mayo prawns with caramelized walnuts served with a green salad

-

Kung Pao chicken with Peanuts, Cucumbers, carrots and chili

Dessert

alternate drop

to be shared

Mango pudding
Chocolate mousse

or

OTH Signature Dessert
Stand for Sharing

Cocktail Menu



Select 10 items altogether from any section. The ratio is 1.5 pieces per person

Hot Canape

- Pulled Pork Slider *df*
- Chorizo Croquette *gf, df*
- Prawn Cheese Balls
- Beef Spring Rolls *df*
- Vegetarian Spring Rolls *df, v*
- Lamb Cumin & Spinach Spring Rolls *df*
- Mac & Cheese Croquette
- Sweet Potato Croquette *gf, df, v*
- Vegetarian Money Bag *v*
- Stuffed Tofu w gravy *v*
- Mini BBQ Pork Buns *df*
- Twister Prawns
- Wasabi Prawns
- Pork Siu Mai *df*
- Prawn Dumpling *df*
- Prawn & Chive Dumpling *df*
- Truffle Chicken Prawn Wonton *df*
- Steamed Scallops w Garlic & Vermicelli *gf, df*
- Peking Duck Rolls w Spring Onions & Cucumber
- Steamed Egg with Fish Roes *df*

Cold Canape

- Fresh Oysters w lemon *gf*
- Teriyaki Chicken Sushi Roll *df*
- Vegan Sushi Roll *v, df*
- Smoked salmon & cheese on cracker,
baby pea mash w caviar *gf*

Sweet

- Baked Cheese cake
- Rose Macarons *gf*
- Caramel Almond Choux
- Chocolate Mousse Cup
- Mango Coconut Pudding *gf, v*

Menu Upgrades



Banquet menu B

Extra \$15 per person

Entrée

- Seafood San Choi Bao

Mains to share

- Salt & Pepper Calamari
- Kung Pao Chicken with Peanuts
- Twister Prawns with Crumbs, Garlic, Chilli
- Steamed Scallops and Vermicelli with Minced Garlic
- Steamed Murray Cod with Soy Sauce (contains bone)
- Braised Soy Pork Hock with Abalone
- Pan Fried Honey Soy Eye Fillet Cube with Oyster Mushroom
- Stir-Fried Seasonal Greens
- Seafood Black Truffle Fried Rice
- Steamed Jasmine Rice

Dessert

- OTH Signature Dessert Stand for Sharing (2 mini desserts per person)

Lobster upgrade Menu C

Extra \$35 per person

Entrée

- Seafood San Choi Bao

Mains to share

- Ginger and Spring Onion Lobster with Noodle Base or Steamed Live Lobster with Egg White & Roe
- Salt & Pepper Calamari
- Kung Pao Chicken with Peanuts
- Twister Prawns with Crumbs, Garlic, Chilli
- Sliced Abalone with assorted mushrooms in oyster sauce
- Steamed Murray Cod with Soy Sauce
- Braised Soy Pork Hock with Abalone
- Pan-Fried Honey Soy Eye Fillet Cube with Oyster Mushroom
- Seasonal Greens
- Seafood Black Truffle Fried Rice
- Steamed Jasmine Rice

Dessert

- OTH Signature Dessert Stand for Sharing (2 mini desserts per person)
- Premium Fruit Platter

Plated 4-course Lobster upgrade Menu D

Extra \$35 per person

Entrée

Twister prawns

Mayo covered prawns crumbed in panko bread & dried shrimp, garlic and chili

or

San Choi Bao

Lettuce cup with diced chicken, fungus mushroom, carrot & bamboo shoots

Mains

Ginger and Spring Onion Lobster with Noodle Base

and any other choice from the following:

Slow-cooked beef in a red wine sauce served with a green salad

-

Braised pork belly cubes in a sweet soy sauce served with seasonal vegetables

-

Stir-fried scallops with snow peas in XO Sauce

-

Wasabi mayo prawns with caramelized walnuts served with a green salad

-

Kung Pao chicken with Peanuts, Cucumbers, carrots and chili

served with Seafood Truffle Fried Rice or Seasonal greens and Jasmine rice

Dessert

alternate drop

Mango pudding &
Chocolate mousse

or

to be shared

OTH Signature Dessert
Stand for sharing

served with a fruit platter to share

OTH Wedding Cakes



CHOCOLATE MUD

A decadent moist chocolate cake

RED VELVET

Red velvet cake layered with cream cheese frosting

TEMPTING TIRAMISU

Chocolate mud cake layered with a fresh coffee and homemade coffee swiss meringue buttercream

RASPBERRY SWIRL

Creamy white chocolate mud cake layered w raspberry swirls folded through creamy chocolate buttercream

1 Tier ✦ \$250 2 Tiers ✦ \$350 3 Tiers ✦ \$450

We have a range of designs that can be chosen from and happy to customize where we can

Dessert Table



Dessert table upgrade for **\$480** for your guests to enjoy a selection of in-house petit desserts, gateux, macarons before the reception runs

- 8x Caramel Choux
- 8x Strawberry Swiss Roll
- 8x Vanilla Cupcake
- 8x Mango Pudding
- 8x Rose Macarons
- 8x Heart Mousse
- 8x Flower Mousse

Optional Extras



To elevate the style of your event without hiring externally, you can choose from our selection of styling options. These items can be hired to assist you in meeting your minimum spend requirement.

Bridal lounge - \$350

- Have access to the Floral Room one hour before your event and throughout the entire duration
- Extra-large Hollywood mirror
- Clothes hanger stand

Deluxe Bridal Lounge - \$650

- 5 hours extra before your event start time and throughout the duration of your wedding
- Extra-large Hollywood mirror
- Clothes hanger stand
- Signature tea and orange juice
- Fruit platter

Golden Chairs - \$6.50 per unit

- Transform your reception ambience instantly. Change your reception chairs as we have up to 150 Golden chairs

Chair decorations - \$6.50 per chair

- Great way to spice up our reception chairs. White chair covers & your choice of sash color

Aisle Carpet - \$100

- 8 meters red carpet to walk down the aisle during the ceremony

Premium White floral arch & extra florals w/ lanterns - \$1100

- Elevate your ceremony with this impressive silk faux floral arch. Includes signing table florals

Blue floral arch - \$700

- Includes signing table florals

Shepards hooks & lanterns w/ faux candles - \$200

Ceremony decorative package - \$150

- White Aisle chair sashes & florals
- Signing table faux florals



Premium white floral centerpiece

Welcome signs & Seating charts - \$200 each

- Printed A1 size. Many designs to choose from

Placecards/Menus - \$150

- Printed DL sized white menus with guests name at the top

Bonbonnières - \$8.8 per unit

- Arrange gifts for your guests as a way to show appreciation for their attendance. Bonbonnières filled with candies and chocolates

Bridal Bouquet - \$50

- White faux flowers. A simple way to still have something to hold as you walk down the aisle

Additional Hours

- Pricing for extending your event varies by area. These rates, which include extending the beverage package, are listed in the Wedding section

**Cannot be used to make up to your minimum spend*



White silk floral arch

DECOR PACKAGE

\$2370

- Bridal room for one hours before your event & for the entire duration
- Shepard hooks with lanterns to line the aisle
- Welcome sign & Seating chart to match
- White DL sized menus & placecards
- White aisle chair sashes for the ceremony
- Premium silk floral arrangement for the signing table (*Blue or white to match the arches*)
- Blue silk floral wedding arch
Upgrade to the White arch for an additional \$400
- Premium white floral centerpieces for each table
- 2-tier wedding cake - *Various designs to pick from*



Premium white floral centerpiece

Chair sashes & Shepards hooks



Food & Beverages Add-ons



Grazing Table

◆ **Small (30 guests) \$300** ◆ **Medium (60 guests) \$590** ◆ **Large (100 guests) \$890**

A beautiful selection of cured meats, cheese, dried fruits, nuts, crackers, seasonal fresh fruits, olives and dips. Perfect for your guests to graze on before reception starts

Oyster on Arrival | Extra \$6 per person

Freshly shucked oysters are served to your guests on arrival with sauces and lemon

Seafood Platter | Extra \$22 per person

A selection of fresh oysters, mussels, tiger prawns, smoked salmon, salt pepper calamari, and cheese prawn balls. Served with dipping sauces and lemon

Fruit Platter | Extra \$19 per table

A selection of fresh and local season fruits served with your dessert

Pre-Reception drinks | Extra \$10 per person

Not having a Ceremony and want to start the party early! Includes a selection of Beer, wine, soft drink and juices

Spirit Package Upgrade | Extra \$18 per person

Basic spirits upgrade - vodka, scotch, bourbon, whiskey, gin

Cocktail Special | Extra \$16 per person

Enjoy our signature cocktail - vodka, strawberry, rose liqueur and soda

Mocktail Stand | \$200

This is a self-service 8L Jug with glasses for your guests to enjoy some refreshments before or after the ceremony. Choose from either Pineapple iced tea or Pink Peachade







ADDITIONAL INFORMATION

CHILDREN MENU

A dedicated kids' menu is available for \$33 per child, which includes a choice of chicken nuggets & chips or veggie spring rolls, followed by a mini dessert from the dessert stand.

Alternatively, a half portion from the adult menu at half the standard per-person price.

Please note that children who do not require a meal may attend at no cost.

DISABLED ACCESS

All public areas are accessible by wheelchairs, and toilets are suitably equipped.

TENTATIVE BOOKING

We are happy to hold a provisional date for up to 2 weeks without requiring any payment. After which a deposit will be required to secure.

BOOKING CONFIRMATION

Your wedding booking is confirmed with a \$1000 deposit. A 2nd deposit of \$2000 is required 6 months prior to your wedding date. Deposits are not refundable; however, postponements will be considered on a case-by-case basis.

VIP 1 bookings require a \$500 deposit with a 2nd deposit of \$1000.

ENTERTAINER MEALS

Entertainer meals are \$49 and include a glass of soft drink/juice/tea/coffee and one main dish comes with steamed rice.

FINAL NUMBERS

Final arrangements will be made by appointment 2 months prior to your reception. Final numbers are required 2 weeks before your wedding. Unfortunately, we cannot accept any changes to guest lists within 72 hours of your wedding.

FINAL PAYMENT

For the smooth running of the function, the planning of many and service details, final payment are to be settled 2 weeks before your wedding day. No refunds will be given after this date for guestlist changes.

CREDIT CARD PAYMENT

Payments by credit card on your wedding day will incur a surcharge of 1.5% (2% AMEX). Visa, Mastercard and AMEX are accepted.



REHEARSALS

Rehearsals can be scheduled at your convenience during our normal opening hours during the week, subject of course to us working around existing bookings. There is no charge.

Note: Olinda Tea House staff do not attend rehearsals as this is generally the domain of your celebrant or officiant

NOISE RESTRICTIONS

Due to council noise limits, we ask for your thoughtfulness towards our neighbors during your event especially when leaving. Amplifiers are not allowed for any outdoor music and ceremonies.

Indoor music or other performances can be amplified but if noise levels exceed council requirements, the volume will need to be reduced.

SPECIAL DIETS

Special dietary requests can be met when advised in advance - for our Standard Banquet menu this will consist of 1 entree 1 main plus sides and 2 mini desserts should the dietary fall outside of what is provided.

PUBLIC HOLIDAYS/PUBLIC HOLIDAY EVES

A 15% surcharge applies on public holiday a top your per head price over and above any minimum spend requirement.

Public Holiday eves are priced at Sundays within the same month, unless this lands on a Saturday

MUSIC FOR YOUR CEREMONY

Your celebrant or officiant will be required to provide a sound system for your ceremony area. Power is available at each ceremony location.

TASTINGS

One of the wonderful benefits of hosting your wedding at our fully operating restaurant is that you can visit anytime to sample our cuisine. Whether you'd like to enjoy a romantic date night for just the two of you or bring the whole family to try the full wedding menu, we'd be delighted to make it happen!

Note: bookings are essential

BUMP IN & SETUP TIME

Please be advised that there is only a 1-hour advanced setup time allocated before the start of your event time. If you require additional time, kindly inform us in advance but please note that more time cannot be guaranteed and can incur additional costs.

TIMING

Wedding Packages are 5 hours in duration. All packages must start and finish within the session time booked.

Time extensions can be added before or after your session times, but all events must conclude with all guests departing at your Event's finish time.

Weekends bookings can only extend by 1 hour.



Let's Talk

✦ 03 9751 0556 (landline)

✦ 04 5899 6666 (mobile)

✦ olindateahouse.com.au

✦ wechat olindateahouse

✦ contact@olindateahouse.com.au

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OLINDA TEA HOUSE & RESTAURANT