MEDIA RELEASE
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RESIDENCE ON LANGLEY PARK ANNOUNCES OLIO'S FINE FOOD AS IN-HOUSE CATERING AND EVENT MANAGEMENT PROVIDER

Perth, Western Australia - Residence on Langley Park has appointed Olio's Fine Food as its in-house catering and event management provider, marking a significant evolution in the property's food and beverage offering.

The Olio's contribution across key food, beverage and event touchpoints includes the restaurant the Lobby Lounge, conference and events catering, and future activation of the pool bar. The arrangement also supports in-room dining, adding a convenient and personalised touchpoint to the guest experience.

As part of the broader food and beverage offering, Origin by Olio's, a destination restaurant introducing a distinctive culinary concept to the property. Conceived as a unique dining experience within Residence on Langley Park, Origin showcases a thoughtfully curated menu built on premium Western Australian produce, refined global technique and a clear culinary point of view.

Designed to feel confident, contemporary and aspirational, the restaurant balances elevated craftsmanship with warmth and approachability, creating an atmosphere that resonates with discerning locals and visiting guests alike. Positioned as part of the property's evolving food and beverage offering, Origin reflects a shared commitment to quality, concept and culinary integrity.

Origin by Olio's presents a Modern Australian–Asian menu that champions premium Western Australian produce, including Margaret River Wagyu, Fremantle Octopus, and truffles and premium produce from Below & Above. The restaurant works closely with respected Western Australian producers and suppliers, ensuring strong regional representation across the menu.

"At Origin, everything starts with the ingredients," said Culinary Director, Oliver "Oli" Buenviaje. "We work closely with Western Australian growers, producers and suppliers to showcase the depth and character of local produce, while applying global technique and precision. The goal is simple, honest cooking, strong provenance and a restaurant our guests genuinely want to return to."

Olio's Fine Food is a Perth-founded premium catering and hospitality company known for delivering restaurant-quality culinary experiences across private dining, corporate events and luxury celebrations. Founded by Buenviaje, whose background includes Michelin-level training and senior roles at Alain Ducasse's three-star Le Meurice in Paris, Burj Al Arab Dubai, Mandarin Oriental Bangkok, Four Seasons Hong Kong and Four Seasons Hotel Macau, Olio's combines global expertise with a strong commitment to premium Australian produce and thoughtful hospitality.

The appointment also extends to conferencing and events, where curated banquet menus reflect the same attention to provenance, detail and execution. Each event is thoughtfully designed, allowing for tailored culinary experiences that move beyond standardised banquet formats.

Arvind Kumar, General Manager of Residence on Langley Park, said the appointment represents an important step in the precinct's ongoing evolution.

"This appointment allows us to strengthen the property's food, beverage and events offering through a shared commitment to refined hospitality, quality and consistency. Olio's shares our commitment to refined hospitality, quality and consistency, and together we are strengthening the overall dining experience."

Michael Ribaudo, General Manager of Olio's Fine Food, said the appointment enables full integration of culinary philosophy across the precinct.

"From restaurant dining through to conferencing and events, this appointment supports a more cohesive food and beverage experience across the property. This partnership is about long-term culinary credibility and operational excellence."

The appointment represents a distinctive operating model within the Perth market, with Olio's supporting the property's food, beverage and event offering through an integrated catering and event management model. It forms part of Residence on Langley Park's broader evolution within The Langley precinct, a mixed-use hospitality and lifestyle destination on Perth's riverfront, reinforcing the property's identity as a refined, experience-led property.

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BACKGROUND

The Langley Precinct
The Langley is Perth's premier integrated riverside precinct, uniting Residence on Langley Park, 18 Terrace Road, and Shoppe on Langley Park under a single landmark identity. Positioned along the Swan River, approximately one kilometre from the Perth CBD, the precinct offers close proximity to major city attractions including Optus Stadium, RAC Arena, WACA, Gloucester Park, Kings Park, Elizabeth Quay, the Bell Tower, and Perth Mint. It is easily accessible, located 1.5 kilometres from the nearest train station, 12 kilometres from Perth Domestic Airport, 17 kilometres from Perth International Airport, and 35 kilometres from the Fremantle Overseas Passenger Terminal.

Residence on Langley Park
Residence on Langley Park offers upscale accommodation and unmatched convenience in the heart of East Perth. Located on the banks of the Swan River, the property provides short and long term stays that seamlessly combine comfort, style, and thoughtful design. Guests enjoy exceptional amenities, breathtaking river and city views, and attentive service tailored to every need.

The property features over 350 rooms, including standard rooms, studios, one- and two-bedroom apartments, and luxurious suites, ranging from 33 to 132 square metres. This variety ensures a versatile and comfortable stay for both business and leisure travellers. Onsite amenities include a heated pool, sauna, fully equipped gym, and well-appointed function and meeting spaces, catering to relaxation, fitness, and professional requirements.

As Perth's signature destination for elevated events, Residence on Langley Park provides a stunning setting for celebrations, intimate gatherings, and corporate functions. Its versatile spaces can be tailored to any occasion; seated dinners, canapé receptions , or product launches whether relaxed or formal, small or grand. From intimate gatherings of 20 to grand receptions for 1,000, every event is designed to be effortlessly memorable.

For more information, visit: Residence on Langley Park

Olio's Fine Food

Olio's Fine Food is a Perth-based boutique catering and hospitality company delivering restaurant-quality food experiences across corporate, private and large-scale events. Its services span boardroom catering, private dining, weddings and major celebrations, with a focus on premium produce, precise execution and consistent presentation.

Founded by Oliver Buenviaje and Joyce Flores, the company has established a reputation for refined menus and high service standards within the Western Australian market. Operations are led by Director and Head Chef Oliver Buenviaje, who brings more than 20 years' experience across international fine-dining and luxury hospitality environments, including Michelin-level training at Le Meurice in Paris and senior culinary roles in Dubai, Bangkok, Hong Kong and Macau.

Olio's works with premium Western Australian suppliers and producers, delivering tailored menus designed to align with client briefs and event formats. The business services corporate clients, luxury brands and private hosts, positioning its catering model as an extension of contemporary fine dining.

For more information, visit: olios.com.au