



WEDDINGS



MITCHELTON WEDDINGS

A DAY TO REMEMBER

Located on the banks of the picturesque Goulburn River, Mitchelton provides a unique and idyllic location for your wedding. Just 90 minutes from Melbourne's CBD, the stunning backdrop of the Goulburn Valley region provides a spectacular setting for ceremonies by the river and photos amongst the vines.

Featuring a variety of unique indoor and outdoor backgrounds to suit every taste, whether you're planning a large affair or intimate family gathering, there's a space and package to suit you.

Our events team is available to meet with you by appointment. Please contact us at events@mitchelton.com.au or +61 3 5736 2210.

OUR HISTORY

The rich history of Mitchelton stretches back to 1836, when explorer Major Thomas Mitchell came across this place during a 900km journey from Sydney to Melbourne.

Over a century later in 1969, the entrepreneurial Ross Shelmerdine planted his first crop of vines, naming his new winery after the historic figure - Major Thomas Mitchell.

Conceived by Robin Boyd CBE, the design of the estate was completed by renowned Australian Architect Ted Ashton in 1974, featuring the signature tower. Equally recognised were the wines that followed, with Riesling and Shiraz particularly highly awarded on the world stage.

Following the Ryan family's purchase in 2011, new life has been brought into Mitchelton's rustic interiors, with Hecker Guthrie restoring the key original architectural structure of Robin Boyd through the introduction of sophisticated elements for a new generation.

Today, a hotel, day spa, restaurant, provedore, function spaces, art gallery and more have made Mitchelton a destination as famous as the iconic tower and superb wines.



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UNIQUE SPACES

THE MONTAGE ROOM

From the moment you enter the front of the foyer, considered detailing and functional elements combine to offer the perfect setting for your special day.

With interiors embellished by renowned designers Hecker Guthrie, this iconic space features a large dance floor, bridal table, lots of room for entertaining, high ceilings and a classic textured palette to inspire your unique vision.

Capacities

- Up to 200 seated guests
- Up to 350 standing guests

Your reception includes:

- Highly experienced Event Manager and Operations Team assisting in lead up and on the day
- Personal bridal butler
- Private bridal room
- Long tables
- Rattan chairs
- White linen + oatmeal napkins
- Table numbers
- Wishing well
- Easels
- Wedding cake barrel
- Cutting and serving of wedding cake
- Roving microphone and lectern



SAY 'I DO'

YOUR CEREMONY

Say 'I do' on the banks of the Goulburn river or walk down the aisle in our heritage cellar as you exchange vows in the most spectacular of settings.

River Deck

Overlooking Nagambie's stunning Goulburn river, the River Deck features a pre-designed auditorium, complemented by surrounding native flora for a scenic backdrop year-round.

Cellar

Celebrate with your loved ones in the intimate setting of the Mitchelton Cellars. One of the largest in the Southern Hemisphere, you and your guests will enjoy an experience like no other, to be remembered for a lifetime.

Ceremony fee

\$1,500 fee applies

Ceremony time

Ceremonies can be held from 5pm during daylight savings

Ceremony fee includes:

- Still and sparkling water
- 2 x wine barrels
- Signing table with chairs
- Cushions for river deck or 50 x chairs for cellar
- Picnic hamper for bridal party photos
- 7 seater chauffeured golf buggy

Extras available for ceremony:

- Pre ceremony beverages (includes 30 minutes of sparkling wine & beer) \$10pp
- Additional chauffeured golf buggy \$150
- Post ceremony cocktails from \$12ea
- Feature airstream bar set up for pre reception drinks \$500







SEATED PACKAGES

THE FEAST PACKAGE

\$180 per person

- Three canapes
- House baked bread with local olive oil
- Shared style entrée (select two)
- Shared style main (select two)
- Selection of two sides
- Shared or two roving desserts
- Five hour The Bend beverage package

THE MITCHELTON PACKAGE

\$190 per person

- Three canapes
- House baked bread with local olive oil
- Alternating entrée (select two)
- Alternating main (select two)
- Selection of two sides
- Plated or two roving desserts
- Five hour The Bend beverage package

THE ASHTON PACKAGE

\$210 per person

- Five canapes
- House baked bread with local olive oil
- Choice entrée + main course (select 2 options for guests to choose from on the day)
- Selection of two sides
- Choice or two roving desserts
- Five hour The Bend beverage package

Extras

- Additional canape \$7pp
- Oyster bar \$15pp
- Seafood bar \$30pp (min 100ppl)
- Additional sides \$3pp
- Antipasto platters \$15pp
- Artisan cheese platters \$15pp
- Supper items \$8pp
- Kids Meals \$30pp (2-12 years)
- Crew Meals \$45pp

SEATED MENU

ENTRÉE - *Feasting, Mitchelton, Ashton*

Macadamia, saltbush, cheese, saffron butter, house made cannelloni
Truffled mushroom and chestnut risotto, sage, pine nuts
Grilled swordfish, fermented red pepper, fetta, fresh herbs
Cured meats, garden pickles, olives, grissini
Braised lamb croquette, minted pea, jus gras
Goulburn river trout, shaved fennel, pickled cucumber, garden herbs, beurre blanc

MAINS - *Feasting*

Pasture fed beef, sautéed mushroom, red wine sauce
Slow roasted lamb shoulder, sauce provencale, sweet potato crisp
Porchetta, apple mustard, gremolata
Coq au vin, pearl onions, mushroom, bacon
Roasted barramundi, shaved fennel, pickled cucumber, beurre blanc
Pear and shallot tarte tatin, whipped goats cheese, garden herbs

MAINS - *Mitchelton, Ashton*

Chicken supreme, potato gratin, butter poached broccoli
Angus eye fillet, Parisian mash, grain mustard, shiraz braised shallots
Barramundi, cauliflower puree, charred coz
Porchetta, apple mustard, sauerkraut, jus gras
Risotto Milanese, saffron, snowpeas, goats curd
Pressed lamb shoulder, parsnip puree, sauce provencale

SIDES - *Feasting, Mitchelton, Ashton*

Sautéed Avenel button mushroom, cream cheese, tarragon breadcrumb
Mixed leaves, roasted palm sugar dressing
Grains, pistachio, golden raisin, smoked yoghurt
Carrot, caraway, harissa yoghurt, toasted seeds
Triple cooked chips, rosemary, roasted garlic aioli
Charred broccoli, oat cream, garlic chips, almond

DESSERTS - *Feasting, Mitchelton, Ashton*

Lemon myrtle pie
Vanilla Eton mess, roasted strawberries, basil
Chocolate espresso tart, caramel popcorn
Toffee apple mille feuille, rosewater jelly, caramel
Victorian brie, quince, walnut bread
Salted caramel doughnut - *Roving style only*
3606 Gin & Tonic lollipop, popping candy - *Roving style only*





COCKTAIL PACKAGES

THE GOULBURN PACKAGE

\$170 per person

- Eight canapes
- Two substantial items
- Classic grazing table (dips, grilled vegetables, breads + crackers)
- Two sweet canapes
- Five hour The Bend beverage package

Cocktail extras

- Canapes \$7pp
- Substantial items \$10pp
- Bowl dishes \$15pp
- Sweet canape \$7pp
- Supper items \$8pp

Oyster Bar \$15pp

Includes condiments, oyster display and three oysters per person.

THE HAWKINS PACKAGE

\$190 per person

- Eight canapes
- Three substantial items
- Premium grazing table (dips, antipasto, charcuterie, cheese and crackers)
- Two sweet canapes
- One supper item
- Five hour The Bend beverage package

Seafood Bar \$30pp - Min 100ppl

Quality Australian seafood, served straight on ice. Including fresh cooked prawns, A-grade sashimi, smoked fish, shellfish and oysters.

COCKTAIL MENU

Canapes

Pacific oysters, lemon
Chicken liver parfait, morello cherries, lavosh
Smoked trout and porcini rilette, brioche
Whipped goats cheese, caramelised red onion
Prosciutto wrapped poached pear, blue cheese, watercress
Pumpkin and parmesan arancini, smoked paprika aioli
Pork and fennel sausage roll, apple mustard
Spiced lamb skewer, chermoula yoghurt
Pithivier of wild mushroom, truffle
Snapper and prawn dumpling, nori aioli
Braised lamb shank and rosemary pie, tomato relish
Tartlet of roasted cherry tomato fondue

Substantial Items

Black Angus mini burger, cheddar, pickle
Buttermilk fried chicken, chipotle aioli
Crispy pork belly, house pickle
Spiced corn empanada, spiced tomato relish
Snapper goujon, thick cut chips, tartare

Bowl Dishes

Lamb Navarin, pearl onions, polenta
Roast pumpkin gnocchi, shiraz braised shallots, ricotta
Smoked mozzarella macaroni, herb crumbs
Roasted barramundi, tomato braised white beans, shaved fennel
Braised beef cheek, truffled mash, spring onions, grain mustard sauce

Sweet Canapes

Lemon myrtle pie
Vanilla Eton mess, roasted strawberries, basil
Chocolate espresso tart, caramel popcorn
Toffee apple mille feuille, rosewater jelly, caramel
Salted caramel doughnut
3606 Gin & Tonic lollipop, popping candy





WINTER + SUNDAY PACKAGES

THE SUNDAY PACKAGE

- Ceremony fee \$750
- 30 minutes complimentary pre ceremony beverages
- Complimentary beverage upgrade to Preece package

*Please note this offer is not applicable on long weekends and minimum food & beverage spends apply.

THE WINTER PACKAGE

June – August

- Ceremony fee \$750
- 30 minutes complimentary pre ceremony beverages
- Complimentary beverage upgrade to Preece package
- \$10 off per person on package of your choice

*Please note reduced minimum food & beverage spends apply

BEVERAGE PACKAGES

THE BEND PACKAGE

Included within food packages
Five hours of beverage service

Wines

- Preece King Valley Prosecco
- The Bend Moscato
- The Bend Sauvignon Blanc
- The Bend Chardonnay
- The Bend Rosé (Sangiovese)
- The Bend Shiraz
- The Bend Cabernet Sauvignon

Beer

- Nagambie Brewery Pale Ale OR Lager (Choose one option to have on tap)
- Cricketers Arm Lager
- Furphy Refreshing Ale
- Grand Ridge Almighty Light

Other

- Assorted soft drinks, mineral water and fruit juice
- Niccolo coffee and selection of Love Tea

THE PREECE PACKAGE

Additional \$10 per person
Five hours of beverage service

Wines

- Preece King Valley Prosecco
- Preece Yarra Valley Pinot Grigio
- Preece Nagambie Chardonnay
- Preece Nagambie Grenache Rosé
- Preece Heathcote Shiraz
- Preece Great Western Cabernet Sauvignon

Beer

- Nagambie Brewery Pale Ale OR Lager (Choose one option to have on tap)
- Cricketers Arm Lager
- Furphy Refreshing Ale
- Grand Ridge Almighty Light

Other

- Assorted soft drinks, mineral water and fruit juice
- Niccolo coffee and selection of Love Tea

THE ESTATE PACKAGE

Additional \$20 per person
Five hours of beverage service

Wines

- Mitchelton NV Cuvée
- Blackwood Park Riesling
- Mitchelton Estate Chardonnay
- Mitchelton Estate Airstrip
- Preece Nagambie Grenache Rosé
- Mitchelton Estate Shiraz
- Preece Great Western Cabernet Sauvignon

Beer

- Nagambie Brewery Pale Ale OR Lager (Choose one option to have on tap)
- Cricketers Arm Lager
- Furphy Refreshing Ale
- Grand Ridge Almighty Light
- Napoleone Apple Cider

Other

- Assorted soft drinks, mineral water and fruit juice
- Niccolo coffee and selection of Love Tea

Beverage Extras

Each additional hour:

- Bend - \$10pp
- Preece - \$12pp
- Estate - \$15pp
- Spirits package \$15pp (5 hours)
- Cocktail drinks menu available
- The Bend Moscato - \$3pp
- Mitchelton NV Cuvée - \$3pp
- Mitchelton Heathcote Estate Grown Shiraz - \$5pp
- Napoleone Apple Cider - \$3pp



STAY AT MITCHELTON

ACCOMMODATION

Mitchelton Hotel offers 58 rooms of modern luxury – ideal for your guests.

Featuring spacious rooms crafted with earthy tones, each of the rooms and suites is a refined sanctuary that boasts floor-to-ceiling windows and private balcony overlooking the river or vineyard. All rooms include an in-room wine selection, Bose sound system, Wi-Fi and signature amenities.

24 vineyard rooms with views over the aged vines of Mitchelton

28 river view rooms looking out to the meandering Goulburn River

4 expansive 57m² suites with luxurious bathtub and commanding views of the vines and river

2 accessible rooms compliant with all DDA standards

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Note: Two night minimum stay applies on all weekends and during peak periods.

The Mitchelton Hotel offers wedding couples a complimentary King river view hotel room for the night of the wedding including breakfast for two.

****Terms and conditions apply****

mitchelton.com.au/hotel

RESTORE & REJUVENATE

Mitchelton Day Spa is an ideal place to unwind in the tranquil confines of nature's surroundings.

Featuring a consciously created assortment of botanical therapies, our spa treatments have been designed to capture the serenity of the Goulburn Valley.

With a philosophy of holistic nourishment, we have selected Uspa products – a pure, local, natural skincare collection that uses the healing powers of plants and herbs.

Ready to restore and rejuvenate skin and spirit, Uspa's harmonious blends coupled with our signature treatments promote wellbeing, vitality and radiance from the outside in.

mitchelton.com.au/day-spa

A LITTLE SOMETHING EXTRA

- Onsite Graphic Designer for welcome signage, seating charts, place-cards and menus
- Personalised gift registry for Gallery of Aboriginal Art

PRE & POST WEDDING ACTIVITIES

- Recovery breakfast from \$25pp
- Rehearsal dinner onsite
- Private Cellar or Gallery tours
- Exclusive boat charters with Goulburn Explorer
- Day Spa treatments
- Yoga/Pilates group sessions
- Welcome gifts for hotel guests
- Pre or post events Nagambie Brewery & Distillery (ask your Events Manager for more information)

We are also able to organise a variety of activities and 'days out' for bridal parties upon request.





470 MITCHELLSTOWN RD
NAGAMBIE VIC 3608
PHONE +61 3 5736 2210

EVENTS@MITCHELTON.COM.AU
[INSTAGRAM.COM/MITCHELTONWEDDINGS](https://www.instagram.com/mitcheltonweddings)
MITCHELTON.COM.AU