



MITCHELTON

EVENTS



WELCOME TO MITCHELTON

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 in particular being 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 it's iconic tower and superb wines.

AN IDEAL SETTING

Located on the banks of the picturesque Goulburn River, Mitchelton provides a unique and idyllic choice for your next celebration.

Just 90 minutes from Melbourne's CBD, the stunning backdrop of the Goulburn Valley region provides a spectacular setting away from the bustle of the city, with award-winning wines to match.

Featuring a variety of unique indoor and outdoor spaces and backdrops to suit every taste, whether you are planning a large event or an intimate family gathering there is a space and package to suit your event.

Our Events specialists are available to meet with you by appointment, and discuss how we can ensure your next event is a complete success.

Please contact us at events@mitchelton.com.au or call +61 3 5736 2210.

UNIQUE SPACES

THE MONTAGE ROOM

Designed to comfortably accommodate large-scale events, the Montage Room seats up to 200 guests over long banquet tables.

From the moment you enter the front foyer, considered detailing and functional elements combine to offer a setting of grand proportions.

With interiors embellished by renowned designers Hecker Guthrie, this iconic space features plenty of room for entertaining, high ceilings and a classic textured palette to inspire your vision.

This space is perfect for your next gala dinner or end of year celebrations and can accommodate up to 350 guests for a stand up cocktail style event.

Room Hire \$500

Capacities

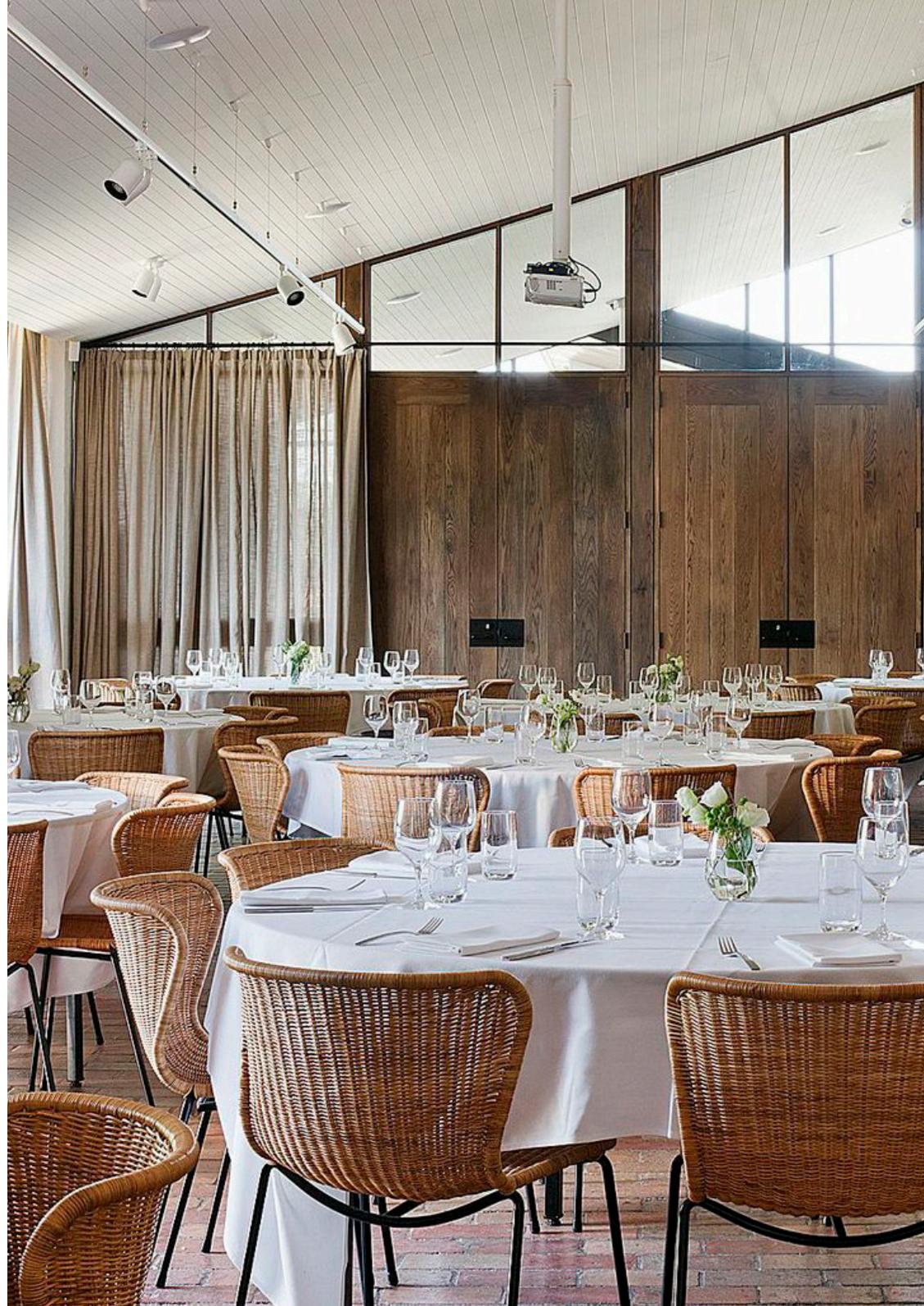
- Up to 200 seated
- Up to 350 standing

Features

- Natural light
- Round or long tables + rattan chairs
- Wireless internet capability
- Ducted heating and cooling
- 3 large overhead projectors (fees apply)
- iPod / iPad connectivity and sound system
- Roving microphone
- Lectern

Menu Styles Available

- Feasting
- Alternating
- Choice
- Cocktail





UNIQUE SPACES

ASHTON TOWER

After standing dormant for over 10 years, Mitchelton's iconic 55 metre landmark is now available to hire for your next event.

The Sundown Room offers sweeping 360 degree panoramic views over the Mitchelton property and pristine Goulburn River.

This space is perfect for a private lunch, dinner or cocktail celebration.

The Ashton Tower also includes an observation deck above the Sundown Room, perfect for welcome drinks or sunset canapes.

Room Hire \$1,000

Capacities

- Up to 60 seated
- Up to 100 standing

Features

- Natural light
- 360 degree views
- Long tables + rattan chairs
- Wireless internet
- Ducted heating and cooling
- Portable data projector and screen (fees apply)
- Ipad/ipad connectivity
- Roving microphone

Menu Styles Available

- Feasting
- Alternating
- Cocktail

UNIQUE SPACES

PRINT ROOM

The most intimate room available at Mitchelton. The Print Room has the capacity to seat up to 18 guests, ideal for smaller events.

Room Hire \$250

Capacities

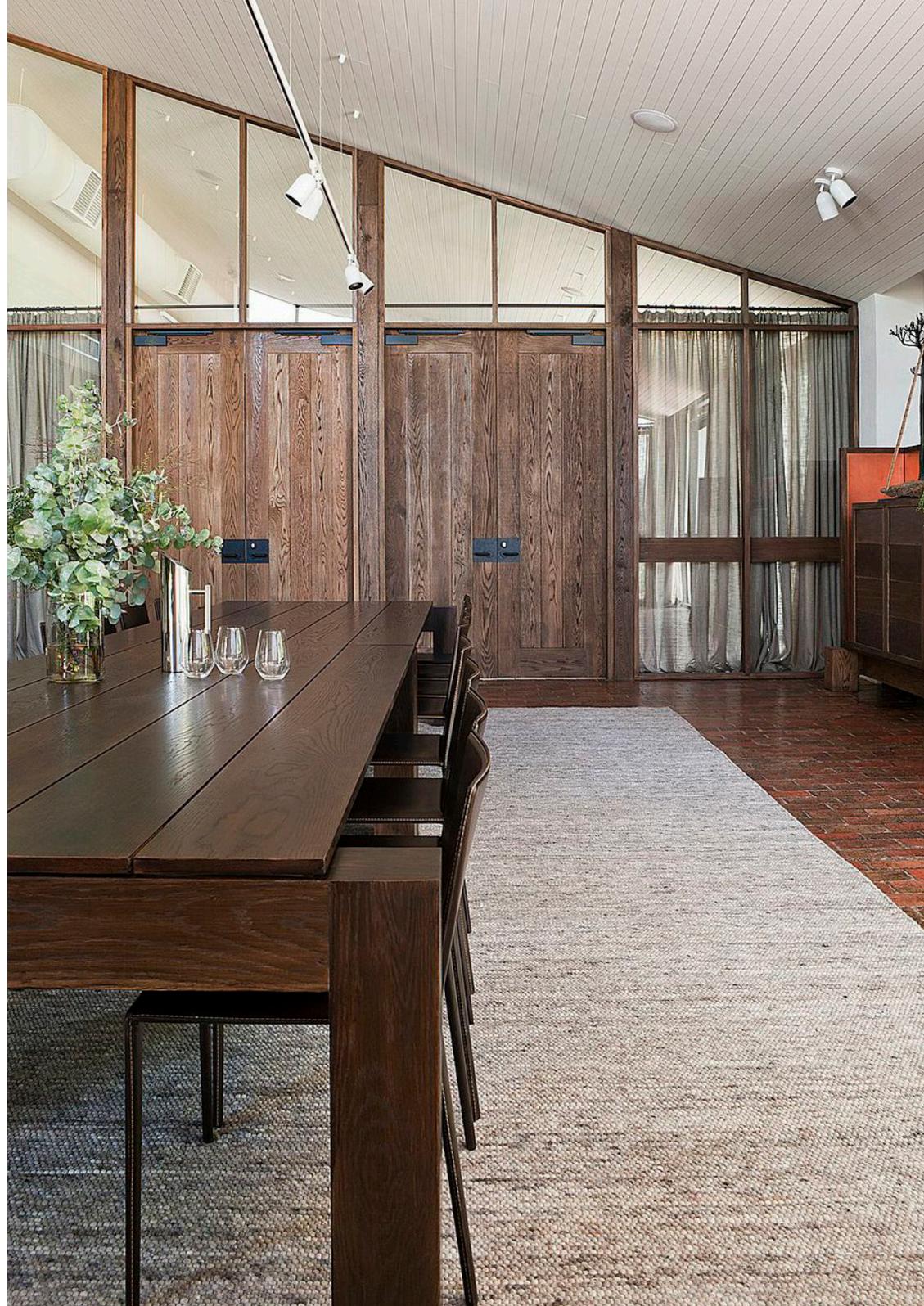
- Up to 18 seated

Features

- Natural light
- Luxury boardroom seating for up to 18 guests
- Wooden table
- Leather chairs
- Wireless internet capability
- Ducted heating and cooling
- Data projector and screen (fees apply)
- Ipod/ipad connectivity
- Close proximity to cellar door and lawns

Menu Styles Available

- Feasting
- Alternating
- Choice





UNIQUE SPACES

THE CELLAR

The Mitchelton Cellar – the largest in Australia – is a truly breathtaking event space. The cellar space offers its own unique character that, combined with the fine food and local wine, will help to make your event extraordinary.

Room Hire \$1,000

Capacities

- Up to 50 seated
- Up to 100 standing

Features

- Viewing window into the working cellar
- Long tables + rattan chairs
- Feature bar
- Festoon lighting

Menu Styles Available

- Feasting
- Alternating
- Cocktail

UNIQUE SPACES

THE GALLERY

Housing the largest private collection of Indigenous art from around the country, Mitchelton's underground gallery is the only one of its kind in Victoria.

The gallery is perfect backdrop for a unique + inspiring event. Perfect for a product launch, canape style celebrations or even a private yoga class

Room Hire \$1,000

Capacities

- Up to 350 standing

Menu Styles Available

- Cocktail





SEATED PACKAGES

THE FEAST PACKAGE

Shared Menu

Select two entrees, two mains, two sides
+/- two desserts to be shared from the
centre of table.

Two course - \$75 per person

Three course - \$95 per person

THE MITCHELTON PACKAGE

Alternating Menu

Select two entrees, two mains, two sides
+/- two desserts.

Two course - \$80 per person

Three course - \$100 per person

THE ASHTON PACKAGE

Choice Menu

Guests will individually order on the day
from your selected two dishes for each
course.

Two course - \$95 per person

Three course - \$120 per person

All packages include house baked bread,
two sides, espresso coffee and Love Tea.

ADDITIONAL ITEMS

Canapés \$7pp/per canapé

Oyster bar \$15 per person

Seafood bar \$30 per person (min 100ppl)

Antipasto platters \$15 per person

Cheese platters \$15 per person

Additional sides \$3 per person

Crew meals \$45 per person

Kids meals \$30 per person

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

\$50 per person

Eight canapes (2hrs)

\$70 per person

Eight canapes + two substantial (3hrs)

\$85 per person

Eight canapes + two substantial
+ one bowl (4hrs)

THE GOULBURN PACKAGE

\$100 per person

- Eight canapes
- Two substantial items
- Classic grazing table (dips, grilled vegetables, breads and crackers)
- Two sweet canapes

THE HAWKINS PACKAGE

\$120 per person

- Eight canapes
- Three substantial items
- Premium grazing table (dips, antipasto, charcuterie, cheese and crackers)
- Two sweet canapes
- One supper item

ADDITIONALS

Canapes	\$7pp
Substantial items	\$10pp
Bowl items	\$15pp
Sweet item	\$6pp
Supper items	\$8pp

Classic grazing table	\$15pp
Dips, grilled vegetables, breads and crackers.	

Premium grazing table	\$20pp
Dips, antipasto, charcuterie, cheese, breads and crackers.	

Cheese station	\$20pp
Local and imported cheese, house made accompaniments, fresh breads and crackers.	

Oyster bar	\$15pp
Includes condiments, oyster display and three oysters per person.	

Seafood bar	\$30pp
Minimum 100 people. Quality Australian seafood, served straight on ice. 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





BEVERAGE PACKAGE

Our wine list is a celebration of the very best in viticulture from Mitchelton. Designed to partner with the hyper seasonal menu, each wine earns its place on this list. Our Estate and Preece wines reinforce our commitment to the highest standards of production across all varietals and blends.

2hrs	\$45 per person
3hrs	\$55 per person
4hrs	\$65 per person

Wines

- Mitchelton NV Cuvée
- Blackwood Park Riesling
- Mitchelton Estate Chardonnay
- Mitchelton Estate Airstrip
- Preece Grenache Rosé
- Mitchelton Estate Shiraz
- Preece 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

Beverage Extras

- Each additional hour \$10pp
- Pommery Royal Brut NV \$25pp/ per hour
- Spirits package \$10pp (4 hours)
- Cocktail drinks menu available
- Beverages on consumption may be available for your event. Please speak to your Event Manager for more details.

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 33m² rooms and 57m² suites is a refined sanctuary that boasts floor-to-ceiling windows and a 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.

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 Usps products – a pure, local, natural skincare collection that uses the healing powers of plants and herbs.

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

mitchelton.com.au/day-spa





THERE'S MORE AT MITCHELTON

EXTRAS

Onsite Experiences

- Wine tasting & cellar tour
- Meet & greet with Wine Maker
- Gallery tour with Curator
- Day Spa treatments

Delegate/Team gifts

- Tailored gifts available including wine, chocolate, hampers, spa indulgences

Local activities

- River Cruise on the Goulburn Explorer
- Golf
- Canoeing
- Yoga classes
- Sky diving
- Walking/Running tracks
- Guided local tours

Local attractions

- Nagambie Brewery + Distillery
 - Nooralim Estate
(private tours available)
 - Tahbilk Winery (Echo trail & wine tasting/blending)
 - Horse stud tours
 - Black Caviar Trail
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