



MITCHELTON

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CONFERENCES & RETREATS



WELCOME TO MITCHELTON



AN IDEAL SETTING

Located on the banks of the picturesque Goulburn River, Mitchelton provides a unique and idyllic choice for a corporate retreat, conference or team-building day out. 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, in a place of focus and tranquillity – 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 multiple day event or an intimate team meeting, there is a space and package to suit your group.

Our Events specialists are available to meet with you by appointment, and discuss how we can ensure your next corporate event is a complete success. Please contact us at events@mitchelton.com.au or call +61 3 5736 2210.

THE MONTAGE ROOM

UNIQUE CONFERENCE SPACES

Designed to comfortably accommodate large-scale corporate events, the Montage Room seats up to 200 guests with room for breakout sessions.

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 also 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



FEATURES

- Natural light
- Breakout areas (foyer and green room)
- Round or long tables
- Wireless internet capability
- Ducted heating and cooling
- 3 large overhead projectors (fees apply)
- iPod / iPad connectivity and sound system
- Roaming microphone
- Lectern

BOARDROOM	40
U SHAPE	40
CLASS	80
THEATRE	200
BANQUET	140
COCKTAIL	380

ASHTON TOWER

UNIQUE CONFERENCE SPACES

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

The Sundown Room offers sweeping 360 degree panoramic views over the Mitchelton Estate and pristine Goulburn River. This space is also perfect for a corporate dinner, Director's lunch or brand launch.

Room Hire \$1,000



FEATURES

- Natural light
- 360 degree views
- Long tables
- Wireless internet
- Ducted heating and cooling
- Plasma TV (fees apply)
- iPod/iPad connectivity
- Roaming microphone

BOARDROOM	30
U SHAPE	30
CLASS	40
THEATRE	60
BANQUET	60
COCKTAIL	100



PRINT ROOM

UNIQUE CONFERENCE SPACES

The most intimate room available on the Mitchelton estate, the Print Room has the capacity to seat up to 18 guests ideal for smaller events, meetings or intimate team building activities.

Room Hire \$250

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

BOARDROOM	18
U SHAPE	N/A
CLASS	N/A
THEATRE	N/A
COCKTAIL	N/A



CONFERENCE PACKAGES

FULL DAY WORKING LUNCH

\$100pp

- Morning tea, working lunch + afternoon tea
- Complimentary Wi-Fi
- Flexible table configurations
- Note pads, pens, water and mints
- Espresso coffee and tea
- Projector & screen (\$250 set up fee applies)
- Flipcharts and whiteboard
- Car parking

HALF DAY WORKING LUNCH

\$75pp

Half day conferences are inclusive of morning tea and lunch, or lunch and afternoon tea.

CONFERENCE EXTRAS

- Lunch in the Provedore, 2 course sharing menu \$15pp
- Hot banquet lunch \$25pp
- Fruit bowls (whole fruit) \$7 per bowl
- Fruit platters \$7.50pp
- Cheese platters \$15pp
- Additional beverages available on consumption
- All dietary requirements can be catered for



CONFERENCE MENUS

MORNING & AFTERNOON TEA

(SELECT 2 FOR EACH BREAK)

- Banana bread, cinnamon butter
 - Country style muffin
 - Lemon meringue pie
 - Fresh and poached fruits, granola, yoghurt
 - Coffee scroll
 - Lemonade scones, rhubarb jam, cream
 - Chocolate and cranberry brownie
 - Truffled mushroom pithivier
 - Roast pumpkin and feta tart
 - Pork and fennel sausage roll
 - Mini beef burger, cheddar, pickles
 - Honey sesame chicken skewer, radish, coriander
 - Caramelised leek quiche
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WORKING LUNCH

SANDWICHES (SELECT 2)

- Chicken, pesto, pecorino
 - Smoked salmon, artichoke crème, capers, poppy seed bagel
 - Braised spiced lamb, labneh, coriander
 - Salad wrap, ranch dressing
 - Mini chorizo hot dog, dijonaise, smoked cheddar
 - Caramelised pumpkin, hummus, wild rocket
-

SIDES (SELECT 3):

Half day conferences are inclusive of morning tea and lunch, or lunch and afternoon tea.

LUNCH UPGRADES

PROVEDORE 2 COURSE MENU

Additional \$15pp

- 2 course sharing style menu
 - Please speak to your Events Manager for our current Provedore two course offer.
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HOT BANQUET LUNCH

MAINS (SELECT 3)

Additional \$25pp

*minimum numbers of 30 apply

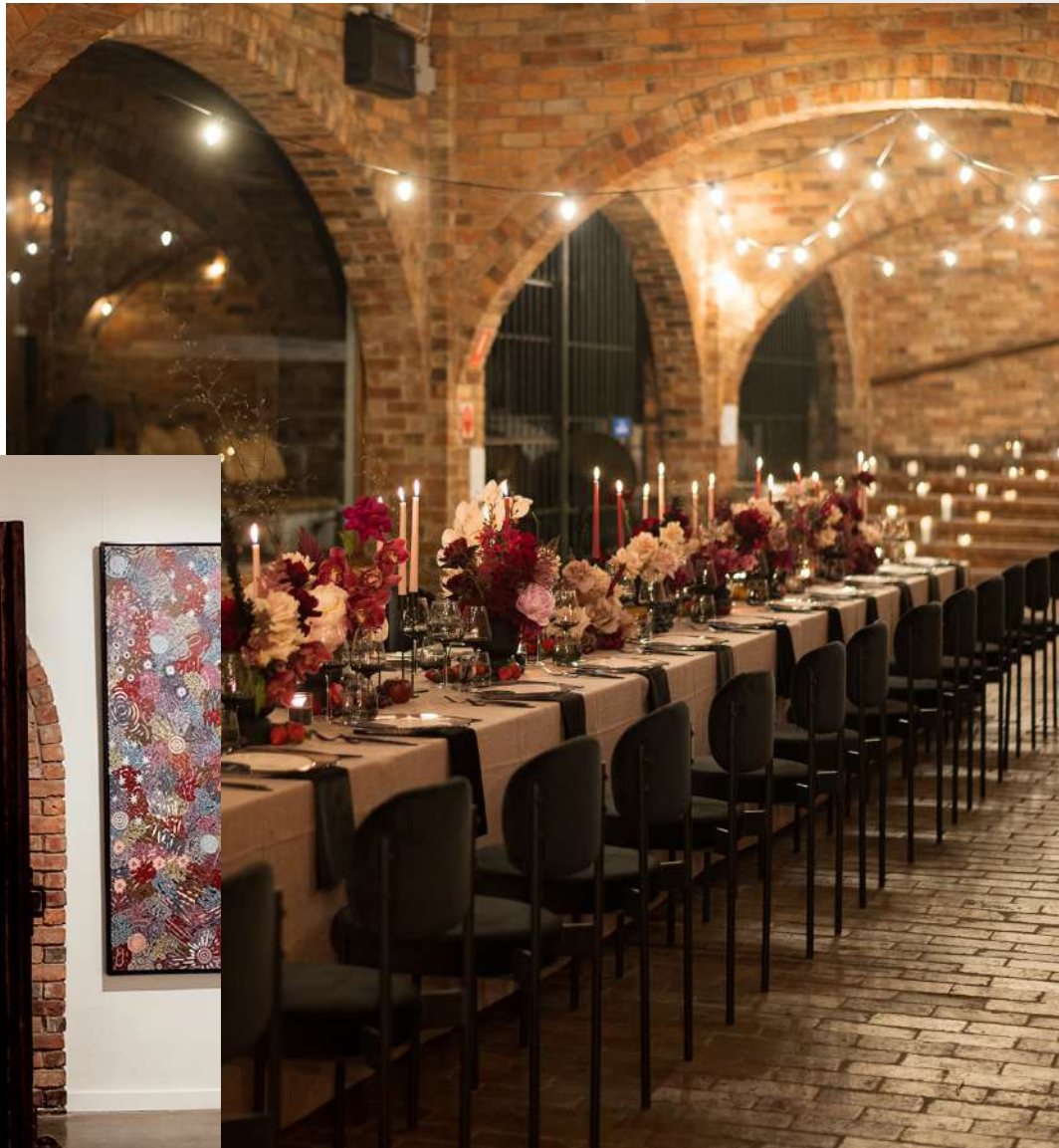
Breads and condiments included in package

- Roasted beef sirloin, whole grain mustard sauce
- Harissa glazed roast chicken
- Lamb shepherd's pie
- Roast pumpkin gnocchi, shiraz braised shallots, ricotta
- Select 3 sides to accompany mains



OTHER UNIQUE SPACES

These spaces are perfect to host your next corporate cocktail party, pre-event drinks and canapes or product launch.



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

MENU STYLES

- Feasting
- Alternating
- Cocktail



OTHER UNIQUE SPACES

THE MEZZANINE

Overlooking the ground floor of the Muse Restaurant and with views out to lush green lawn and operating winery, the semi private Mezzanine is a small intimate function space.

Room Hire N/A

\$1,000 minimum spend applies

MENU STYLES

- Restaurant group dining menus for groups of 10 and above
- Restaurant a la carte menu for groups of 9 and below



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 the ideal backdrop for a unique and inspiring event. Perfect for a product launch, canape style celebrations or even a private yoga class.

This space is also suitable for pre-event drinks and canapes. Guided tours with the Curator are available with prior arrangement.

Room Hire \$1,000

MENU STYLES

- Cocktail

SEATED PACKAGES



THE FEASTING PACKAGE (SHARED)

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

Two course: \$75pp
Three course: \$95pp

THE MITCHELTON PACKAGE (ALTERNATING)

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

Two course: \$80pp
Three course: \$100pp

THE ASHTON PACKAGE (CHOICE)

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

Two course: \$95pp
Three course: \$120pp

A LITTLE EXTRA

- Canapés \$7pp/per canapé
 - Oyster bar \$15pp
 - Seafood bar \$30pp (min 100pp)
 - Antipasto platters \$15pp
 - Cheese platters \$15pp
 - Additional sides \$3pp
 - Crew meals \$50pp
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All packages include house baked bread, two sides, espresso coffee and Love Tea.

SEATED MENU

ENTRÉE - FEASTING, MITCHELTON, ASHTON

Caramelized pumpkin, scorched goats curd, radicchio, macadamia
Sundried tomato risotto, taro, pecorino
Coconut crumbed prawn cutlets, avocado mousse, daikon, coriander
Confit ocean trout, fondant potato, pickled onion, watercress
Braised lamb croquette, minted pea, jus gras
Slow cooked beef brisket, pickled enoki mushrooms, truffle mustard

MAINS - FEASTING

Pasture fed beef, sautéed mushroom, red wine sauce
Slow roasted lamb shoulder, piperade, mint salsa verde
Crispy pork belly, 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

Roasted abouquine, blistered tomatoes, turmeric and cashew sauce
Grilled king salmon, pickled zucchini salad, skordalia, anise herbs
Corn fed chicken breast, cauliflower puree, charred leeks and greens
Chili and fennel pork loin, roasted fennel, apple and kohlrabi remoulade
Lamb rump, almond romesco, grilled radicchio, mint
Roasted eye fillet, pomme puree, crisp kale

SIDES

Organic leaves, pomegranate vinegar dressing
Saffron and raisin rice pilaf, toasted nuts, sheeps yoghurt
Blackened sweet potato, spiced pumpkin seeds, mint yoghurt
Triple cooked chips, black pepper and rosemary
Green beans, ricotta salata, mint, lemon olive oil

DESSERTS - FEASTING, MITCHELTON, ASHTON

Whipped white chocolate, chardonnay soaked raspberry, ginger snap
Dark chocolate espresso tart, caramel corn, mascarpone
Date sponge, butterscotch, vanilla cream
Burnt honey cheesecake, honeycombe, citrus
Victorian cheese, quince paste, walnut granola
Salted caramel mini doughnuts – Roving style only
Dark chocolate dipped profiteroles – Roving style only



COCKTAIL PACKAGES

\$50pp

- Eight canapes (2hrs)

\$70pp

- Eight canapes + two substantial (3hrs)

\$85pp

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

THE GOULBURN PACKAGE

\$100pp

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

THE HAWKINS PACKAGE

\$120pp

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



COCKTAIL PACKAGES



A LITTLE EXTRA

COCKTAIL ADD ONS

- Canapes \$7pp
 - Substantial items \$10pp
 - Bowl items \$15pp
 - Sweet item \$6pp
 - Supper items \$8pp
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CLASSIC GRAZING TABLE

Dips, charcuterie, grilled vegetables, breads and crackers.

\$15pp

PREMIUM GRAZING TABLE

Dips, antipasto, charcuterie, cheese, breads and crackers.

\$20pp

CHEESE STATION

Local and imported cheese, house made accompaniments, fresh breads and crackers.

\$20pp

OYSTER BAR

\$20pp (min 50ppl)

Includes condiments, oyster display, three oysters per person.

SEAFOOD BAR

\$30pp (min 100ppl)

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

COCKTAIL MENUS

CANAPÉS

Pacific oysters, green apple, apple pearls
Buckwheat blini, horseradish cream, Yarra Valley caviar
Seared tuna, sesame, wakami, pickled ginger
Ricotta delicata tartlet, beetroot marmalade
Beef sausage roll, Branston pickle
Roasted tomato and taleggio arancini
Porcini mushroom brik pastry, truffle mustard
Rice crusted snapper and prawn dumpling
Lemongrass chicken rice paper roll, sweet chili
Confit duck leg pancake, cucumber, hoisin
Gruyere and chive gougere
Braised lamb shank and rosemary pie, tomato relish

SUBSTANTIAL/SUPPER ITEMS

Beef brisket bao, coriander, crisp shallots
Flathead tail katsu, kewpie mayo
Mini black Angus cheese burger, pickles
Buttermilk fried chicken, aleppo pepper aioli
Venison meatball skewer, smoked yoghurt

BOWL DISHES

Sundried tomato risotto, taro, pecorino
Smoked bacon and mozzarella macaroni, pangrattato
Crisp salt and pepper calamari, shaved fennel, orange
Braised lamb shoulder, apricot, herbed couscous
Slow cooked beef cheek, soft polenta, sweet potato crisp

SWEET CANAPÉS

Whipped white chocolate, chardonnay soaked raspberry, ginger snap
Dark chocolate espresso tart, caramel corn, mascarpone
Date sponge, butterscotch, vanilla cream
Burnt honey cheesecake, honeycombe, citrus
Victorian cheese, quince paste, walnut granola
Salted caramel mini doughnuts – Roving style only
Dark chocolate dipped profiteroles – Roving style only



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 it's place on this list. Our Estate and Preece wines reinforce our commitment to the highest standards of production across all varietals and blends.

BEVERAGE PACKAGE

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 Nagambie Grenache Rosé
Mitchelton Estate Shiraz
Preece Great Western Cabernet Sauvignon

BEER

Peroni
Furphy Refreshing Ale
James Boags Premium Light
Pipsqueak Apple Cider

OTHER

Assorted soft drinks, mineral water & fruit juice

BEVERAGE EXTRAS

Each additional hour - \$10pp
Spirits package - \$20pp (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 HOTEL

Overnight conferences and week-long retreats find their place at Mitchelton Hotel. Our onsite hotel offers 58 luxurious rooms – ideal for your team.

Featuring spacious rooms and suites crafted with earthy tones, guests will enjoy floor-to-ceiling windows and private balcony overlooking the river or vineyard.

All Mitchelton Hotel 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

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

Corporate mid week rates are available. Please speak to your Event Manager for more details.

mitchelton.com.au/hotel



RESTORE & REJUVENATE

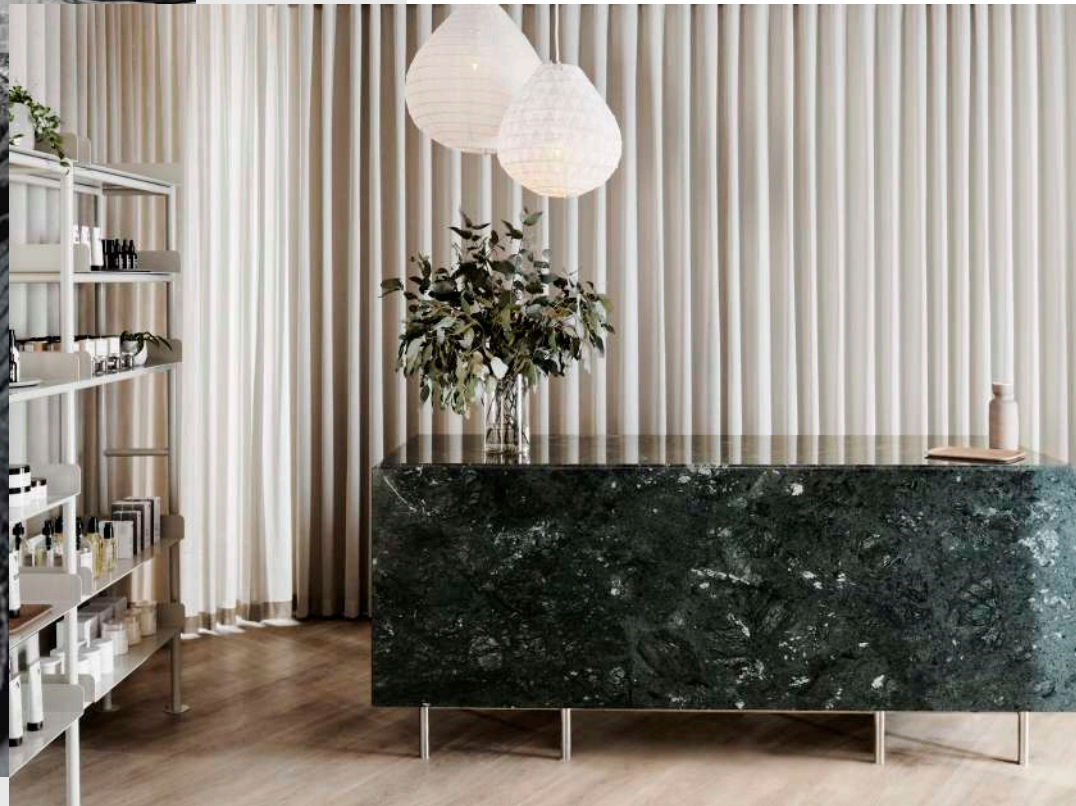


Mitchelton Day Spa is an ideal place to unwind in the tranquil confines of nature's surroundings. Featuring a consciously created assortment of botanical therapies, our spa treatments have been designed to capture the serenity of the Goulburn Valley.

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



THERE'S MORE AT MITCHELTON



EXTRAS

ONSITE EXPERIENCES

- Wine tasting & Cellar tour
- Gallery tour with Curator
- Day Spa treatments
- Outdoor cooking

DELEGATE/TEAM GIFTS

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

LOCAL ACTIVITIES

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

LOCAL ATTRACTIONS

- Nagambie Brewery & Distillery
- Tahbilk Winery (Echo trail & wine tasting blending)
- Horse stud tours
- Black Caviar Trail

MITCHELTON

