

# PEPPERS

## MARYSVILLE

## WELCOME TO PEPPERS MARYSVILLE

Experience the newly renovated Peppers Marysville, strategically situated only 90 minutes away from Melbourne. This contemporary-styled accommodation is the perfect choice for professionals seeking a serene environment to unwind and refocus, making it an ideal location for your next conference or business retreat.



### Location

Spectacular vistas overlooking the Yarra Ranges National Park. Discover the allure of nearby wineries and outdoor recreational opportunities. Just a stone's throw away from Lake Mountain, popular for snow activities in the winter and cycling in the warmer months.

### Accommodation

Freshly renovated and exuding a modern, open ambiance, Peppers Marysville effortlessly retains its charm and peaceful atmosphere.

### Dining

Andiamo Restaurant & Bar celebrates the best that this rich food and wine region has to offer, amid the beauty of the surrounding countryside.



### Conference & events

The Peppers Marysville Conference Centre is designed to connect you with its beautiful natural surroundings, offering state-of-the-art purpose-built conference and events facilities with sweeping views of the Yarra Ranges National Park and Cathedral Ranges.

Named after previous guest houses in the local area, our rooms are as flexible as they are functional with the ability to convert from a business-like boardroom setting to a spectacular cocktail party for up to 350 guests. Vibrant and contemporary in design, our rooms will energise, invigorate and inspire creativity.

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## Hotel features

Fully-equipped gym  
Ample parking space  
Brand new Italian inspired  
Andiamo Restaurant & Bar  
Brand new Chalet Lounge  
Brand new Wellness Spa  
Solar heated outdoor pool  
Sauna  
Tennis court  
Event registration hub

## Accommodation

Peppers Marysville has undergone a recent refurbishment, unveiling a spacious, contemporary design that seamlessly blends with the serene natural surroundings. This transformation was thoughtfully executed to align with the landscape, make the most of its stunning location, and mirror the natural, rugged scenery. Our rooms boast a stylish, nature-inspired decor, equipped with modern amenities, creating an ideal haven to relax and unwind.







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## **DAY DELEGATE PACKAGES**



### **Day delegate package – \$95 per person**

Minimum 10 delegates

#### **Inclusions**

Conference venue hire  
Tea & coffee station, water  
Morning tea, lunch and afternoon tea  
Data projector, screen, flip chart or whiteboard  
Pens, notepads, markers and flipchart paper  
(or markers & eraser for whiteboard)  
Dedicated conference coordinator to assist in all your  
planning & execution on your group's stay

\*Half day delegate package (\$85 per person) starts or  
finishes with lunch

#### **Premium delegates package upgrade**

(premium coffee & tea, premium morning tea &  
afternoon tea, hot lunch)

\$19 per person surcharge applies

## Team building activities

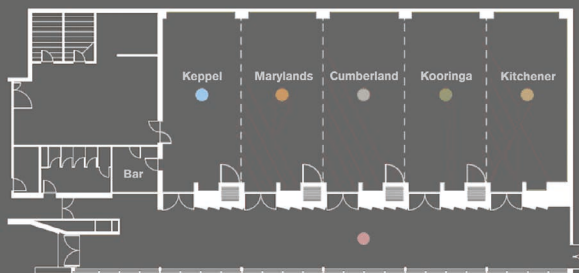
Peppers Marysville offers a range of exceptional event experiences and team-building activities to enhance your event. From culinary journeys and live entertainment to team-building exercises and socially responsible networking events, you have the flexibility to craft a dynamic, inventive, and truly memorable occasion.

- Lake Mountain Resort - various white & green season activities
- Big Grape Winery Tours - wine tasting, transport included, optional lunch | dinner
- Marysville Golf & Bowls Club - bare foot lawn bowls & 9-18 holes golf game
- Buxton Salmon & Trout Farm - group fishing packages
- Bruno's Sculpture Garden - over 100 sculptures
- Your Surya Yoga - Corporate yoga & meditation packages
- Outdoor cinema
- Purple Soup - various onsite team building activities (silly olympics, murder mystery dinner, trivia night, supreme chef and more)



Image: Visit Victoria

## Capacity of meeting rooms in number of guests:



Event Space	Height	Area m <sup>2</sup>	Theatre	Cocktail	Cataret	Banquet	U-shape	Classroom	Boardroom
Steavenson Ballroom	3	294.7	300	350	184	240	-	150	125
Cuzons Pro-Function	3.4	150.7	-	120	-	60	-	-	-
1 Room		60	60	32	30	21	30	24	
2 Rooms Combined			120	140	64	80	33	60	48 (dx 12000)
3 Rooms Combined			180	210	96	130	-	90	-
4 Rooms Combined			240	280	128	180	-	120	-
Chalet Lounge			-	40	-	24	-	-	-

### Height and width of conference doorway:

#### Glass conference doors

Height - 2920 mm  
Width - 2100 mm

#### Ballroom doors

Height - 2300mm  
Width - 2200 mm

### Note below the approximate measurements:

#### Each conference room

Length - 12100mm (12.2 meters)  
Width - 5900 mm (5.8 meters)

Size of trestle table - 1.85 meters (6 feet each)

## Contact

### Stanya Murray

Associate Director of Sales & Marketing

**Peppers Marysville, Yarra Valley**

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## GROUP DINNER MENU OPTIONS



### The following items can be added to any group menu

Minimum 20 guests

- Cheese platter – from \$14 per person
- Charcuterie platter – from \$12 per person
- Pre-dinner canapés – from \$24 per person
- Ice-cream station – from \$9 per person
- Birthday cake – from \$75 | cake
- Fresh flower decorations | centre pieces
- DJ or live band
- Photographer | videographer
- Wine tasting
- Whisky | gin | rum tasting
- Make your own cocktail





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## GROUP DINNER MENU OPTIONS



### Pre-dinner canapés

Minimum serve 3 canapes per person

#### Cold options – \$8 per item

Chicken liver pate on turkish bread with orange marmalade  
Mushroom & blue cheese bruschetta  
Cherry tomatoes with bocconcini & basil skewer  
Compresses watermelon with pistachio & goat cheese  
Local smoked trout pate on blinis

#### Hot options – \$9.5 per item

Tomato & basil arancini with relish  
Spices lamb kofta with mint yoghurt  
Hoisin glaze pork belly  
Seared scallop with chili, lime dressing  
Garlic prawns skewer with Chipotle sauce  
Beef wellington  
Chargrill chorizo with pickled cucumber  
Manchurian or tandoori chicken lollipops

#### Substantial – \$11 per item

Bao with bbq pulled pork & apple slaw  
Thai beef salad with crispy noodles  
Vegetable risotto  
Chicken tikka sliders  
Teriyaki glaze kingfish asian noodles



### Canapés dinner menu – \$59 per person

Add chef's selection of desserts for \$18 per person

#### Cold options – please choose 2

Chicken liver pate on turkish bread with orange marmalade

Mushroom & blue cheese bruschetta

Cherry tomatoes with bocconcini & basil skewer

Compresses watermelon with pistachio & goat cheese

Local smoked trout pate on blinis

#### Hot options – please choose 3

Tomato & basil arancini with relish

Spices lamb kofta with mint yoghurt

Hoisin glaze pork belly

Seared scallop with chili, lime dressing

Garlic prawns skewer with Chipotle sauce

Beef wellington

Chargrill chorizo with pickled cucumber

Manchurian or tandoori chicken lollipops

#### Substantial – please choose 3

Bao with bbq pulled pork & apple slaw

Thai beef salad with crispy noodles

Vegetable risotto

Chicken tikka sliders

Teriyaki glaze kingfish asian noodles





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## GROUP DINNER MENU OPTIONS



### Bbq menu – \$75 per person

#### Salads

Gourmet potato salad with chives, wholegrain mustard aioli & rocket leaves

Spinach, romaine, roasted peppers, artichokes hearts, feta & balsamic vinaigrette

#### Hot food

BBQ steaks marinated in red wine, garlic & thyme

Lime & chilli chicken thighs marinated in kaffir lime, mild chillis, garlic & fresh coriander

Chargrilled local buxton trout with lemon pepper vinaigrette

Lamb & rosemary sausages

Chargrilled mixed vegetables

Corn cobs with fresh thyme & sweet paprika butter

#### Desserts – choice of 2

Pavlova with berry compote & mango coulis

Apple & berry crumble with crème anglaise

Fruit salad

#### Condiments

Bbq sauce

Tomato sauce

Mustard

Selection of breads





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## GROUP DINNER MENU OPTIONS



### Communal dining

2 courses \$85 per person | 3 courses \$95 per person

#### Entrées to share

Charcuterie board

Pastrami & salami, chicken pate, honey cured ham, smoked buxton trout pate

Chargrilled vegetables, capers, sundried tomatoes with toasted bread, dukkha & balsamic glaze

#### Mains to share

Herb & garlic marinated braised lamb leg served with confit garlic jus

Chargrilled chicken supreme with creamy mushroom sauce

Farm house risotto with butter mushroom, leeks, baby spinach with parmesan cheese & a drizzle of truffle oil

#### Sides

Confit duck fat roast potatoes with thyme garlic

Steamed garden greens & root vegetables with sautéed shallots & crispy bacon

Garden salad with house made dressing

#### Desserts to share – choose 2

A selection of local cheeses, house dried fruit, relish, crackers & fresh fruit

Warm chocolate brownie with crème anglaise

Apple strudel with crème anglaise

Chocolate parfait with berry coulis & chocolate sauce



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## GROUP DINNER MENU OPTIONS



### Gala dinner menu – served alternate drop

2 courses \$85 per person | 3 courses \$105 per person | 4 courses \$120 per person

Please select two items from each course (4 entrées for 4 courses)

#### Entrées

Buxton trout pate with baked lemon dill crostini & watercress

Seasonal soup with toasted garlic bread

Spiced lamb backstrap with butternut puree, roasted baby beetroot, olives, feta cheese crumble, macadamia nuts & balsamic glaze

Crispy skin of pork belly with parsnip & cauliflower puree, charred chorizo & micro herbs

Seared scallops with pea puree, toasted sourdough, crispy prosciutto, confit cherry tomatoes & herb oil

Homemade falafel with tomato & capsicum relish, pickled radish & micro herbs

Beetroot cured salmon fillet with sour cream, fried capers, herb & garlic croutons & baby rocket salad

Soft polenta cake with sautéed mushroom, spinach veloute & fried kale

#### Mains

Braised beef cheek with truffle mash & baby carrot jus

Chargrilled chicken supreme with potato gratin, green & creamy concasse garlic sauce

Moroccan spiced lamb rump with potato fondant, confit leeks, dutch carrots & mint jus

Chargrilled eye fillet with harissa potatoes, broccoli & red wine jus

Potato gnocchi with baby spinach, mushroom, roasted peppers, pine nuts, truffle oil & parmesan crisps

Crispy skin salmon with market green, confit potatoes, soya & ginger glaze & pickled red onion

Confit duck legs with sweet potato puree, baby carrot & onion in orange honey glaze

Sesame crusted tuna loin with baby carrot, zucchini, confit tomatoes, peas & roasted garlic puree

#### Desserts

Coconut panna cotta with passion fruit, meringue & seasonal fruit

Sticky date pudding with caramel toffee sauce & vanilla ice cream

Chocolate & walnut brownie with chocolate sauce & pistachio ice cream

Baked cheesecake with mango coulis & strawberry ice cream

Apple strudel with butterscotch sauce & vanilla ice cream

Yarra valley white chocolate & strawberry parfait with chocolate sauce & pistachio ice cream



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## BEVERAGE PACKAGES



### Standard beverage package

\$40 per person – 2 hours | \$48 per person – 3 hours | \$58 per person – 4 hours | \$65 per person – 5 hours

#### Soft drinks

Coca Cola | Diet Coke |  
No Sugar Coke | Lift  
Sprite  
Fanta  
Tonic Water

#### Juice

Apple  
Orange  
Pineapple

#### Cider

Sommersby Apple Cider

#### Beer

Asahi  
Carlton Draught  
Carlton Dry  
Corona  
Furphy Ale  
Great Northern  
Iron Jack  
James Boags Premium Light  
James Boags Premium Lager  
James Squire 150 Lashes  
Victoria Bitter

#### Non-alcoholic beer

Great Northern Zero  
Heiniken Zero

#### Brut

Nv Bancroft Bridge Sparkling  
Brut, Multi Region

#### Sauvignon blanc

2019 Bancroft Bridge Sauvignon  
Blanc, Riverina NSW

#### Chardonnay

2019 Bancroft Bridge  
Chardonnay, Riverina NSW

#### Moscato | White varietals

2022 Deakin Estate Moscato

#### Pinot noir

2021 De Bortoli Regional  
Pinot Noir

#### Shiraz

2019 Bancroft Bridge Shiraz  
Cabernet, Riverina NSW

#### Merlot

2019 Bancroft Bridge Cabernet  
Merlot, Riverina NSW

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## BEVERAGE PACKAGES



### Premium beverage package

\$46 per person – 2 hours | \$56 per person – 3 hours | \$65 per person – 4 hours | \$72 per person – 5 hours

#### Soft drinks

Coca Cola | Diet Coke |  
No Sugar Coke | Lift  
Sprite  
Fanta  
Tonic Water

#### Juice

Apple,  
Orange  
Pineapple

#### Cider

Sommersby Apple Cider  
Bonfire Station Apple Cider  
Kopparberg Strawberry & Lime  
Cider

#### Beer

White Rabbit Dark Ale  
Asahi  
Carlton Draught  
Carlton Dry  
Corona  
Crown Lager  
Furphy Ale  
Ginger Beer Alcoholic  
Great Northern  
Heineken  
Iron Jack  
James Boags Premium Light  
James Boags Premium Lager  
James Squire 150 Lashes  
Kirin Ichiban  
Peroni  
Victoria Bitter  
Bonfire Station Pacific Ale

#### Non-alcoholic beer

Great Northern Zero  
Heiniken Zero

#### Prosecco

De Bortoli Prosecco  
Dalz Otto Prosecco

#### Brut

Nv Bancroft Bridge Sparkling  
Brut, Multi Region

#### Rose

2021 Dalz Otto Rosato,  
Yarra Valley VIC  
La Boheme Cuvee Sparkling  
Rose  
Vinoque Nebbiolo Rose

#### Sauvignon blanc

2022 Munamuna Sauvignon  
Blanc, VIC  
2021 Cloud St. Sauvignon Blanc,  
VIC  
Mud House Sauvignon Blanc, NZ

#### Chardonnay

2020 Oscar Folly Chardonnay,  
Yarra Valley VIC

#### Moscato | White varietals

Motley Cru Pinot Grigio,  
King Valley VIC  
2022 Deakin Estate Moscato

#### Pinot Noir

2020 Oscar Folly Pinot Noir,  
Yarra Valley VIC  
2021 Alta Pinot Noir, Yarra Valley  
VIC

#### Shiraz

2020 Cloud St Shiraz, VIC  
Handcrafted Heathcote Shiraz

#### Cabernet

2018 Mt Avoca Moates Lan  
Cabernet Sauvignon  
2019 Dalz Otto Sangiovese  
Cabernet, King Valley NSW

#### Merlot

2019 Bancroft Bridge Cabernet  
Merlot, Riverina NSW



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## Andiamo Restaurant & Bar

Andiamo Restaurant & Bar proudly showcases the culinary highlights of this bountiful food and wine region, all within the stunning embrace of the surrounding countryside. Relish in a diverse menu that spans from classic winter warmers and wood-fired pizzas to perfectly prepared steaks and duck, as well as refreshing salads.

With a comfortable lounge and an outdoor deck that offers a picturesque view of the beautiful Yarra Ranges, our venue provides an inviting space for delegates to relax and engage in networking opportunities between conference sessions.



## Contact

**Stanya Murray**

*Associate Director of Sales & Marketing*

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