

PEPPERS

MARYSVILLE RESORT & SPA - VICTORIA





WELCOME TO PEPPERS MARYSVILLE

Experience the recently 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.

2025 VICTORIAN ACCOMMODATION AWARDS FOR EXCELLENCE WINNER: REGIONAL ACCOMMODATION

Peppers Marysville is proud to be recognised as the Winner of the 2025 Victorian Accommodation Awards for Excellence – Regional Accommodation of the Year. This prestigious accolade highlights our commitment to delivering exceptional guest experiences, outstanding service, and a uniquely memorable stay in the heart of the Yarra Valley and High Country.

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.

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.

HOTEL FEATURES

Peppers Marysville offers a range of premium amenities designed to enhance comfort, convenience, and relaxation during your stay. Whether you're here for a corporate retreat, conference, or special event, our facilities provide the perfect balance of work and leisure.

- Fully-Equipped Gym – Maintain your fitness routine with our modern gym facilities, featuring a variety of cardio and strength-training equipment.
- Ample Parking Space – Enjoy the convenience of complimentary on-site parking, ensuring a hassle-free arrival and departure for all guests.
- Italian-Inspired Andiamo Restaurant & Bar – Indulge in authentic Italian flavours, local wines and expertly crafted cocktails in a warm and inviting atmosphere.
- Chalet Lounge Private Dining Room – An intimate setting perfect for exclusive gatherings, executive dinners, or special celebrations.
- Wellness Spa – Relax and rejuvenate with a selection of soothing treatments, including massages and facials, ideal for unwinding after a busy day.
- Solar-Heated Outdoor Pool – Take a refreshing dip in our heated outdoor pool, surrounded by the stunning natural beauty of Marysville.
- Traditional Sauna – Detox and unwind in our classic sauna, a perfect way to refresh the body and mind.
- Tennis Court – Enjoy a friendly match or practice your skills on our well-maintained outdoor tennis court.
- Event Registration Hub – A dedicated space designed to streamline event check-ins, making it easy for conference and event guests to get settled.

ACCOMMODATION:

Peppers Marysville has recently undergone a stunning refurbishment, unveiling a spacious and contemporary design that harmoniously integrates with its breathtaking natural surroundings. This thoughtful transformation enhances the connection between our accommodation and the serene beauty of Marysville, ensuring a smooth blend of comfort and nature.

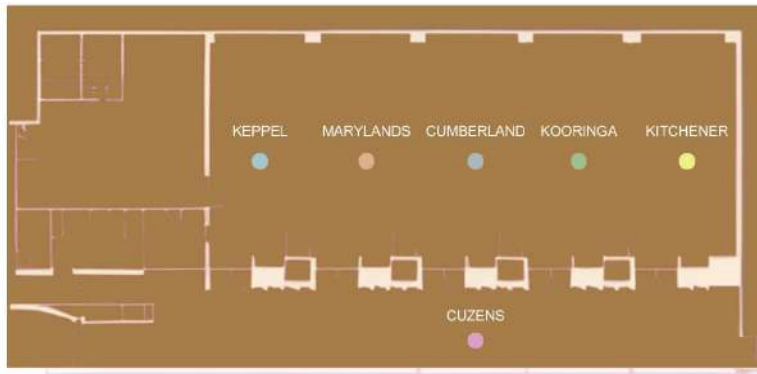
Each of our 101 elegantly appointed rooms features a stylish, nature-inspired décor, reflecting the rugged charm of the landscape while providing a modern and inviting retreat. Designed for relaxation and rejuvenation, our rooms are equipped with premium amenities, plush bedding, and thoughtful touches to ensure a restful stay. Whether you are visiting for a corporate retreat, conference, or private event, Peppers Marysville offers the perfect sanctuary to unwind in tranquility.





CONFERRING & EVENTS

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



Height and Width of conference doorway:
Glass conference doors
Height - 2.92m
Width - 2.1m

Ballroom doors
Height - 2.3m
Width - 2.2m

Each conference room
Length - 12.1
Width - 5.9m

ROOM	AREA (SQM)	COCKTAIL	THEATRE	BANQUET	CLASSROOM	U-SHAPE	CABARET
Steavenson Ballroom ●●●●●	294.7	350	300	240	150	-	184
Cuzens Pre-Function ●	150.7	120	-	60	-	-	-
1 Room	72.4	70	60	30	30	30	32
2 Rooms Combined	144.8	140	120	80	60	36	64
3 Rooms Combined	217.2	210	180	130	90	-	96
4 Rooms Combined	289.6	280	240	190	120	-	128
Chalet Lounge	74.9	70	-	40	-	-	-
Andiamo Restaurant & Bar	185	150	-	120	-	-	-



DAY DELEGATE PACKAGES

Minimum 10 Delegates

The most meaningful connections at an event often happen over great food and drinks - whether it's that first sip of coffee in the morning, a lively conversation over a delicious lunch, or a moment of relaxation with an afternoon treat.

At Peppers Marysville, we believe that every bite should inspire and bring people together. Our Day Delegate Packages are designed to deliver a seamless conference experience, with fresh, locally sourced ingredients, healthy selections, and international flavours.

DAY DELEGATE PACKAGE - \$95 per person

HALF DAY DELEGATE PACKAGE - \$85 per person

INCLUSIONS:

- Conference venue hire
- Tea & coffee station available throughout the day, along with refreshing water (barista coffee available at surcharge)
- Delicious catering, featuring:
 - Morning tea – A selection of sweet and savory treats
 - Hot lunch – A carefully curated menu
 - Afternoon tea – Light refreshments to keep your delegates energized
- State-of-the-art conference amenities, including:
 - Data projector & screen
 - Flip chart or whiteboard with markers & eraser
 - Pens, notepads, and flipchart paper
- A dedicated conference coordinator to assist in all your planning and execution, ensuring a flawless experience from start to finish
- *Morning Half Day Delegate Package finishes with lunch. Afternoon Day Delegate Package starts with lunch.

Are you currently a member of Accor ALL Meeting Planner? With ALL Meeting Planner, you can earn points for every meeting and event you book at Accor Hotels, then redeem them as you wish, for work or for pleasure. For further information click [HERE](#)

Let us help you create a productive, engaging, and memorable event experience at Peppers Marysville.



TEAM BUILDING ACTIVITIES

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

For activities located further away, we can also arrange bus transport for your convenience. All activities are subject to availability of the supplier

ONSITE ACTIVITIES

- Wine, Gin or Whisky Tasting – Enjoy a guided tasting experience showcasing local selections
- Cocktail Making Class – Learn to craft signature cocktails
- Outdoor Heated Pool & Tennis Court – Perfect for a relaxing break or casual tournament
- Wellness Spa (for smaller groups) – Massages, facial treatments & relaxation therapies
- Outdoor Cinema – with optional snacks/ice cream cart
- Marshmallow Toasting on our outdoor firepit (add winter punch/mulled wine/hot chocolate)
- Meditation & Mindfulness Sessions
- Indoor & Outdoor Team-Building Activities (duration 1.5 - 2.5 hours):
 - Amazing Race – Logical puzzles, creative challenges, physical tasks, and building projects
 - Mini Olympics – Olympic-style challenges promoting teamwork and competition
 - Survivor – Classic Survivor-style challenges, including tribal council and immunity games
 - Bounty Hunter – Teams work together to track down fugitives before they escape
 - Go Scavenger – A high-energy scavenger hunt testing observation, time management & communication
 - Amazing Property Race – A real-life Monopoly game, where teams build their property portfolio
 - Escape the Office – Indoor escape-room-style challenge requiring teamwork and problem-solving
 - Game Show – An interactive experience inspired by classic game shows, ideal for team bonding
 - Lego Legends – Inspired by LEGO® Masters, focusing on creativity and collaboration
 - Other popular activities: Murder mystery dinner, Trivia night, My Cooking Rules, Minute to Win It, Paint & Sip, Task Master and more

OFFSITE ACTIVITIES

- Explore Marysville's Natural Beauty:
- Steavenson Falls (lit until 11pm - perfect for a post-dinner activity)
- Keppel Lookout & Beauty Spot
- Lake Mountain Resort – Seasonal activities (summer & winter – such as orienteering, bushwalks & boardwalks, private tobogganing, snowshoeing & winter walks, cross-country skiing, tobogganing & snow play)
- Nearby Wineries – Wine tastings with optional lunch/dinner
- Four Pillars Distillery – Private group tastings, workshops, maker sessions
- Yarra Valley Chocolaterie & Ice Creamery – Workshops, tastings & chocolate discovery classes
- Healesville Sanctuary – Experience Australian wildlife up close
- Puffing Billy Railway – Iconic heritage steam train journey
- Marysville Golf & Bowls Club – Barefoot lawn bowls & 9 or 18-hole golf
- Buxton Salmon & Trout Farm – Group fishing packages (catch your own lunch!)
- MiRa Gallery - Supports and promotes local and regional artists in Victoria
- Bruno's Sculpture Garden – Over 100 unique sculptures to explore



COFFEE BREAKS

1 SELECTION OF SAVOURY AND SWEET PER COFFEE BREAK

Savoury:

- Mini sausage rolls
- Mini meat pies
- Mini chicken & mushroom pies
- Mini quiche
- Kiev chicken balls
- Fried tempura prawns
- Vegetable frittata
- Tomato & basil arancini

Sweet:

- Banana bread
- Red velvet cake
- Chocolate brownie
- Coconut cake
- Green tea cake

LUNCH OFFERINGS

2 SELECTIONS PER LUNCH

- Sweet & sour pork
- Roast lemon & chilli chicken thigh
- Roast beef in chasseur sauce
- Beef meatballs braised in chilli tomato sauce
- Grilled whiting, bonne femme
- Chicken & tarragon fricassee
- Beef bourguignon
- Sweet & sour chicken
- Cottage pie
- Lamb curry
- Butter chicken
- Chicken schnitzel

Lunch will be served with 2 seasonal compound salads, a salad bar with dressings, vegetables, potatoes & rice.





CANAPE MENU

3 SELECTION 29PP | 4 SELECTION 39PP | 5 SELECTION 49PP | 6 SELECTION 59PP
MINIMUM 20 GUESTS

COLD OPTIONS

- Asian marinated tuna cubes with seasoned dipping oils
- Mixed garden vegetables & anchovy toasts
- Tuna sashimi with chives, ginger & soy
- Crab & avocado tian
- Chilled cucumber & yoghurt soup with seared scallop
- Chicken liver parfait with salad mache & orange
- Roast baby beetroot & goat cheese salad
- Oysters with chilli mignonette
- Chefs' selection of sushi (minimum 3 choices)
- Smoked salmon with anchovy & sundried tomato ciabatta
- Salmon tartare with salmon caviar & dill
- Buxton smoked trout with horseradish cream

WARM OPTIONS

- Cauliflower & cheese soup with dill oil
- Roast duck breast with crushed peppercorns, shallots & honey
- Sticky crispy pork with sticky rice, Asian greens & crispy shallots
- Pan-fried fillet of salmon with prawn & sauce vierge
- Tomato & basil arancini
- Tempura prawns & dipping sauce

The following items can be added to any group menu;

- Cheese boards – 16pp
- Charcuterie boards – 15pp
- Sushi selection – 15pp
- Fresh flower decorations | centre pieces
- DJ or live band
- Photographer | videographer
- Wine tasting
- Whisky | gin | rum tasting
- Make your own cocktail session / demonstration





THEMED BUFFET MENUS

85 PER PERSON

All items listed are served with the menu except for 2 desserts of your choice

BBQ MENU

ON THE BBQ

- Beef burger & grilled snags station
- Barbeque spareribs
- Cajun spiced chicken
- Grilled whole Buxton trout
- Baked potato with sour cream, bacon bits, chives & cheese
- Char grilled corn on the cob
- Assorted mustards, ketchup & condiments

SALADS

- Greek salad
- Coleslaw
- Potato salad
- Caesar salad station
- Assorted garden salad
- Antipasto buffet
- Selection of freshly baked mercantile breads

FROM OUR PASTRY CHEFS - Please

Choose 2 Options

- Chocolate brownie
- Strawberry cheesecake
- Red velvet cake
- Fresh fruit salad

AMERICAN BUFFET MENU

APPETIZERS

- Devilled eggs
- Prawn cocktail with American cocktail sauce
- American potato salad
- Mortadella, ham & Swiss cheese salad
- Sweet corn, red onion & pepper salad
- Chicken salad with tropical fruits
- Assorted field greens with toppings & dressings

MAINS

- Chicken & sausage jambalaya
- Catfish fritters with mango & pineapple salsa
- Tex mex beef stew
- New Orleans seafood gumbo
- Southern fried chicken with creole Sauce
- Hot dogs with sautéed onions
- Garlic chive mashed potatoes
- Baked beans & franks
- Vegetable bean casserole
- The American beef burger (cheese optional)
- Assorted mustards, ketchup & condiments

FROM OUR PASTRY CHEFS - Please

Choose 2 Options

- Pumpkin pie
- Peach cobbler
- Chocolate mousse
- New York cheesecake
- Fresh fruit salad

INDIAN BUFFET MENU

APPETIZERS

- Mixed vegetable pakoda
- Haryali kebab
- Chicken tikka
- Mutton sikh kebab

MAINS

- Dal makhni
- Palak paneer
- Vegetable jalfrezi
- Butter chicken
- Lamb rogan josh
- Prawn curry
- Jeera pulao

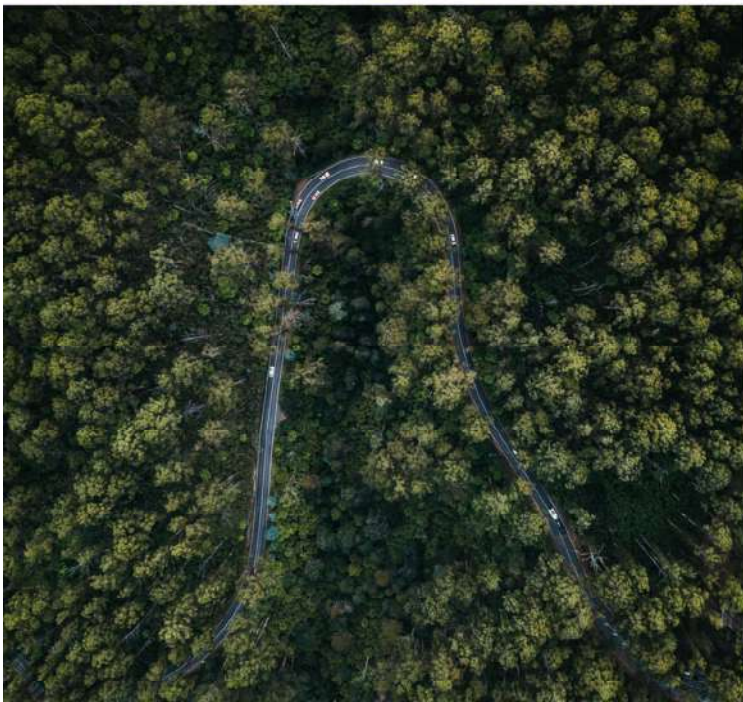
BREADS

- Naans roti papather
- Papad pickle
- Raita chutney
- Mixed leaf salad
- Tomato, cucumber & mixed peppers

DESSERTS

- Gulab Jamun
- Jalebi
- Mixed ice cream
- Fruit salad





GALA DINNER MENU OPTIONS

SERVED ALTERNATE DROP - Please Choose 2 Options per course
2 COURSES 95PP | 3 COURSES 105PP

ENTRÉES

- Terrine Foie Gras with warm brioche, frisee herb salad & balsamic truffle oil (\$1 supplement)
- Carpaccio of Cajun tuna with chilli & rocket oil
- Sautéed duck foie gras with a fig & strawberry compote (\$1 supplement)
- Seabass with roasted vegetables, red pepper coulis & balsamic dressing
- Smoked salmon with traditional garnish
- Crab, prawn, lobster tian, plum tomatoes & guacamole (\$2 supplement)
- Rilette of duck confit with frisee herb salad & mango chutney
- Sautéed scallops with rocket salad, red pepper & balsamic dressing (\$1 Supplement)
- Slow confit leg of turkey terrine with cranberry & walnut salad
- Smokehouse duck breast thinly sliced with a bed of mesclun, orange vinaigrette & finished with walnuts
- Salmon tartar with caviar, dill & cucumber dressing
- Smoked Buxton trout parfait with horseradish Cream
- Classic seared scallops with curried cauliflower puree (\$1 Supplement)

MAINS

- Rack of lamb Provencal, basted with mustard & fresh herbs then roasted, served with ratatouille, garlic mashed potatoes & classic lamb jus
- Sliced Chateaubriand with burgundy sauce, roasted kipler potatoes & baby vegetables (\$1 Supplement)
- Seabass & scallops with rosti potato, beetroot confit, basil oil & balsamic reduction
- Poached beef in soy with Asian greens & a black vinegar dressing
- Supreme & fricasee of blackleg chicken with cream of morels in a vin jaune young leeks
- Salmon fillet with creamy mash & classical dill beurre blanc
- Grilled halibut with beurre noisette, capers, anchovies & croutons (\$3 Supplement)
- Fillet of barramundi with confit fennel, chorizo & sauce vierge
- Char-grilled fillet of beef rossini with Maderia Sauce (\$2 Supplement)
- Grilled chicken with spinach & watercress mousse, dried parma ham, sundried tomato confit & creamed velouté
- Grilled barramundi on a lentil cassoulet with red wine reduction

DESSERTS

- Frozen chocolate parfait
- Vanilla panacotta with fresh strawberries & cream
- Basque baked cheesecake
- Chocolate fondant with vanilla bean ice cream
- Classic lemon tart
- Crème Brûlée
- Clafoutis with liqueur soak cherries
- Andiamo tiramisu
- Strawberries & cream meringue



Cuzens Pre-Function



Stevenson Ballroom



The Chalet Lounge



Pillarless ballroom



Andiamo Restaurant & Bar



Cuzens Pre-Function



FAMILY STYLE COMMUNAL DINING

95PP

GRAZING BOARDS TO START

- Charcuterie board with pastrami, salami, chicken pate, honey cured ham, smoked Buxton trout pate, chargrilled vegetables, capers, sundried tomatoes, toasted bread, dukkha & balsamic glaze

MAINS

- Yarra Valley red wine braised beef cheeks with salsa verde & crispy onion rings
- Supreme of chicken pan roasted & served with a Chasseur sauce
- Aromatic Thai green vegetable curry

ACCOMPANIED BY

- A selection of seasonal vegetables & potatoes accompanied with a dressed garden salad

TO FINISH

- A selection of house desserts and local cheeses



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

NON-ALCOHOLIC

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
- Heinekens 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



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

NON-ALCOHOLIC

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
- Heineken 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



ANDIAMO RESTAURANT & BAR

Andiamo Restaurant & Bar offers an elegant yet inviting space, perfect for intimate gatherings, corporate cocktail soirées, private lunches, wine tastings, or even wedding celebrations. Showcasing the finest Victorian produce with a focus on the Yarra Valley and High Country, our Italian-influenced cuisine delivers a produce-driven dining experience that delights the senses.

With a full-sized bar, a cozy fireplace, and exclusive use of our space, Andiamo provides a warm and sophisticated backdrop for any occasion. Enhanced by expertly curated signature wines and craft beverages, every event becomes a seamless fusion of exceptional flavours, fine pairings, and Marysville's serene ambiance.

Whether you're indulging in exquisite cuisine or raising a glass to special moments, Andiamo Restaurant & Bar promises a truly memorable gastronomic journey for you and your guests.

FEATURES:

- Spacious Venue – Accommodates up to 120 guests for a seated banquet or up to 150 guests for a stylish cocktail event, making it ideal for both formal and casual gatherings.
- Exclusive Use Available – Enjoy complete privacy and a bespoke dining experience with exclusive access to the venue for your event.
- Breathtaking Views – Floor-to-ceiling windows showcase stunning vistas of the surrounding landscapes, providing a picturesque backdrop for any occasion.
- Full-Sized Bar – Our well-stocked bar serves a selection of fine wines, craft beers, premium spirits, and expertly crafted cocktails to complement your dining experience.
- Cozy Fireplace – A welcoming feature that creates a warm and comfortable ambiance, perfect for cooler evenings and intimate gatherings.
- Seamless Indoor-Outdoor Experience – Direct access to an outdoor courtyard, an undercover terrace, and a charming outdoor fire pit, offering additional spaces for guests to relax and socialize.





CHALET LOUNGE

The Chalet Lounge is one of Peppers Marysville's standout venues, offering an intimate and inviting setting perfect for a range of occasions, from private lunches and dinners to wine or gin tastings, corporate cocktail evenings, and weddings.

With its blend of warmth and sophistication, the space creates an unforgettable atmosphere for any event. The Chalet Lounge's versatile design can easily be tailored to suit your needs, whether you're hosting a celebratory gathering or a professional function.

Its elegant ambiance, enhanced by stunning natural surroundings, makes it the ideal venue for product launches, creating a memorable experience that leaves a lasting impression on your guests.

FEATURES:

- Ample Space – The Chalet Lounge accommodates up to 40 guests for a seated banquet and up to 70 guests for a cocktail-style event, providing flexibility for both intimate and mid-scale occasions.
- Exclusive Venue Access – The Chalet Lounge is always reserved exclusively for your event, ensuring complete privacy and allowing you full control over the space for a personalized experience.
- Stunning Scenic Views – Enjoy uninterrupted panoramic views from the floor-to-ceiling windows, offering a picturesque setting that perfectly complements any event.
- Comprehensive Bar Service – The full-size bar offers your selection of fine wines, craft beers, premium spirits, and signature cocktails, ensuring your guests are well taken care of throughout the event.
- Warm and Cozy Atmosphere – A charming fireplace creates a relaxing environment, perfect for cooler evenings and offering an intimate feel to your gathering.
- Indoor-Outdoor Integration – With direct access to the lush outdoor courtyard, a sheltered terrace, and a cozy outdoor fire pit, your event can seamlessly flow between indoor and outdoor spaces, offering a variety of settings for your guests to enjoy.





BOOK NOW

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