



MITCHELTON

CORPORATE 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 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 its 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 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 tranquility – 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.

UNIQUE CONFERENCE SPACES

THE MONTAGE ROOM

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 300 guests for a stand up cocktail style event.

- 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	U-SHAPE	CLASS	THEATRE	CABERET	BANQUET
42	50	60	240	72	180





UNIQUE CONFERENCE SPACES

ASHTON TOWER

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.

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

Features:

- Natural light
- 360 degree views
- Long tables
- Wireless internet
- Ducted heating and cooling
- Portable data projector and screen (fees apply)
- Ipod/ipad connectivity
- Roaming microphone

BOARDROOM	U-SHAPE	CLASS	THEATRE	BANQUET	COCKTAIL
30	30	36	60	70	100

UNIQUE CONFERENCE SPACES

PRINT ROOM

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.

Features

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

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





CONFERENCE PACKAGES

FULL DAY WORKING LUNCH \$85pp

- Morning tea, working lunch + afternoon tea
- 8 hour room hire
- 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 \$65pp

Half day conferences are inclusive of morning tea and lunch, or lunch and afternoon tea and 4 hour room hire.

Full and half day packages can be tailored to suit your specific needs.

Conference extras

- **Hot banquet lunch** \$15pp
- **Lunch in the Muse Restaurant** - 2 course choice \$25pp or 2 course feasting \$30pp
- **Fruit bowls** \$5pp
- **Fruit platters** \$7.50pp
- **Cheese platters** \$15pp
- Additional hours of room hire charged from \$100 per hour by prior arrangement
- Additional beverages available on consumption
- All dietary requirements can be catered for
- Minimum spends apply

CONFERENCE MENUS

MORNING & AFTERNOON TEA

Select 2 for each break

- Cinnamon spiced banana bread
- Seasonal fruit and oat muffin
- Date and cacao protein ball, toasted coconut
- Fresh and poached fruits, granola, yoghurt
- Peanut butter cookie, dulce de leche
- Chocolate and walnut brownie
- Toasted tomato and mozzarella
- Spinach and pumpkin frittata
- Pork and fennel sausage roll
- Mini beef burger, cheddar, pickles
- Savoury pikelet, trout rillettes
- Lamb and eggplant croquette, harissa aioli

WORKING LUNCH

Sandwiches (select 3)

- Chicken, mayonnaise, iceberg wrap
- Ham, béchamel, mustard, sourdough
- Smoked brisket, pickled red onion, mushroom, mustard, sandwich
- Bocconcini, tomato, basil pesto, focaccia
- Grilled eggplant, peppers and zucchini, tahini yoghurt, seeded bread
- Smoked salmon, cream cheese, fennel, dill, wholemeal wrap

Salads (select 3)

- Somerset Farm organic leaves, pear, cucumber
- Heritage beetroot, goats cheese, basil
- Roasted organic Kauri pumpkin, rocket, smoked almond
- Charred green beans and romanesco, sesame and fetta dressing
- Mount Zero Biodynamic mixed grains, peas, purple kale, ricotta salata

LUNCH UPGRADES

HOT BANQUET LUNCH

Additional \$15pp

Breads and condiments included in package

Mains (select 3)

- Roasted beef sirloin, pepper sauce
- Roast free range chicken, bacon, croutons, jus gras
- Braised lamb Navarin, pearl onions, baby vegetables
- Slow cooked beef bourguignon, button mushrooms, parsley
- Pork belly with crackling, caramelized apples, parsnip
- Pasta orecchiette, braised fennel, goats cheese, pine nuts

Select 3 salads to accompany mains

MUSE RESTURANT TWO COURSE CHOICE

Additional \$25pp

Guests to individually order on the day.

Sample Menu

Entree

- Roasted Jerusalem artichoke soup, artichoke crisp
- Grilled kangaroo loin, roasted beetroot, salsa verde

Main

- White bean and pork ragout with pangrattato
- Tomato sugo, rigatoni, heirloom carrots, shaved parmesan

*This is a sample seasonal menu and changes will occur to ensure the freshest produced sourced. Please speak to your Events Manager for our current Muse Restaurant two course offer.

OTHER UNIQUE SPACES

These spaces are perfect to host your next corporate dinner, Director's lunch or pre-event drinks and canapes.

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.

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. Housing up to 150 guests, you can even organise a private tour with the Curator or Artist with prior arrangement.





SEATED PACKAGES

THE MITCHELTON PACKAGE

Alternating menu

Two course - \$65 per person

Three course - \$85 per person

THE FEAST PACKAGE

Shared menu

Two course - \$70 per person

Three course - \$90 per person

*The Feast Entrée is a shared style charcuterie followed by your choice of two mains and two sides.

THE ASHTON PACKAGE

Choice menu

Two course - \$85 per person

Three course - \$105 per person

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

All packages include house baked bread, two sides, espresso coffee and T2 teas.

ADDITIONAL SEATED ITEMS

Canapés \$5pp/per canapé

Antipasto platters \$15 per person

Cheese platters \$15 per person

Additional sides \$5per person

Crew meals \$25per person

*Degustation menus are available upon request

SEATED MENU

Entrée

Hot smoked salmon, beetroot jam, watercress
Crumbed whiting, sauce gribiche, pickled fennel salad
Baked ricotta, red wine poached pear, snowpea tendrils
Risotto Milanese, peas, goats curd
Pork and pistachio terrine, mustard apricot, cornichons
Braised beef cheek, button mushroom, sweet potato gnocchi
Duck rillettes, Pedro Ximenez jelly, sourdough

Main course

Organic pumpkin gnocchi, sage, pine nuts
Saltwater barramundi, braised fennel and cabbage, anise herbs
Roasted chicken breast and confit leg, sweetcorn sauce, snow pea leaf
Grass fed Hereford beef sirloin, organic greens, shiraz sauce
Slow cooked lamb scotch, spiced chickpea, roasted beetroot
Crackling pork belly, roasted parsnip, caramelized apple

Side dishes

Gem potato salad, mustard, chives
Organic salad leaves, cucumber, sherry dressing
Charred green beans and broccoli, sesame feta dressing
Roasted pumpkin and carrots, salsa verde, rocket
Biodynamic mixed grains, peas, purple kale, salted ricotta
Triple cooked chips, garlic, black pepper

Dessert

Whipped dark chocolate and hazelnut, coffee cream
Salted caramel ice cream, cinnamon churros
Puff pastry apple tart, brandy spiked ice cream
Lemon meringue pie, native lime, lemon verbena
Strawberries & cream – White chocolate mousse, Riesling macerated strawberries
Victorian brie, quince, lavosh crisp

The Feast

Entree includes a selection of local charcuterie and garden vegetables with house baked breads.
All mains, sides and desserts can be served shared style.





COCKTAIL PACKAGES

\$40 per person

Eight canapes (2hrs)

\$60 per person

Eight canapes + two substantial
+ one sweet canape (3hrs)

\$80 per person

Eight canapes + three substantial
+ one bowl + one sweet canape (4hrs)

THE GOULBURN PACKAGE

\$90 per person

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

THE HAWKINS PACKAGE

\$105 per person

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

ADDITIONALS

Canapes	\$5pp
Substantial items	\$8pp
Bowl items	\$12pp
Sweet item	\$5pp

Classic grazing table (dips, grilled vegetables, breads and crackers)	\$15pp
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Premium grazing table (dips, anitpasto, chacaturie, cheese, breads and crackers)	\$20pp
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Cheese station (local and imported cheese, house made accompaniments, fresh breads and crackers)	\$20pp
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COCKTAIL MENU

Canapes - Cold

Oyster natural, red wine vinegar, pepper
Smoked Goulburn River trout bagel, cream cheese
Confit duck leg terrine, brioche, sherry
Beef tartare, capers, sesame crisp

Canapes - Hot

Rice crusted prawn dumpling, seaweed mayo
Leek tartlet, blue cheese
Tomato and taleggio arancini, aioli
Pork and fennel sausage roll, apple mustard
Spiced lamb croquettes, baba ganoush
Sevens Creek wagyu, pickled mushroom
Chickpea and minced beef falafel, mint yoghurt

Substantial options

Brandade fish cake, herb mayo, watercress
Grilled halloumi focaccia, rocket, fig jam
Black Angus mini burger, cheddar, pickle
Buttermilk fried chicken, chipotle aioli
Crispy pork hock, caramel, chilli

Bowl dishes

Truffle mushroom risotto, sage, crème fraiche
Penne puttanesca, capers, olives
Pork and prawn dumplings, chilli vinegar, ginger
Lamb Navarin, pearl onions, polenta
Braised beef cheek, olive oil mash, roasted parsnip

Sweet canapes

Whipped dark chocolate and hazelnut, coffee cream
Salted caramel ice cream, cinnamon churros
Puff pastry apple tart, brandy spiked ice cream
Lemon meringue pie, native lime, lemon verbena
Strawberries & cream – White chocolate mousse, Riesling macerated strawberries



BEVERAGE PACKAGES

PREECE RANGE

2hrs	\$30 per person
3hrs	\$40 per person
4hrs	\$50 per person

Additional hrs \$10 per person/per hour

Wines

- Preece Prosecco
- Preece Pinot Grigio
- Preece Chardonnay
- Preece Grenache Rose
- Preece Cabernet Sauvignon
- Preece Pinot Noir

Beer

- Furphy Refreshing Ale
- Sample Lager
- Grand Ridge Almighty light

Other

- Assorted soft drinks, mineral water and fruit juice
- Niccolo coffee and selection of T2 teas

ESTATE RANGE

2hrs	\$40 per person
3hrs	\$50 per person
4hrs	\$60 per person

Additional hrs \$10 per person/per hour

Wines

- Mitchelton Cuvee
- Select 2
- Blackwood Park Riesling
 - Mitchelton Chardonnay
 - Heathcote Vermentino
 - Heathcote Fiano
 - Mitchelton Marsanne
- Select 2
- Mitchelton Cabernet Sauvignon
 - Mitchelton Shiraz
 - Heathcote Sangiovese
 - Heathcote Nero d'Avola

Beer

- Select 2
- Furphy Refreshing Ale
 - Holgate Mt Macedon Pale Ale
 - Tooborac Amber Ale
 - White Rabbit Dark Ale
 - Sample Lager

Other

- Co-Op Apple Cider
- Grand Ridge Almighty light
- Assorted soft drinks, mineral water and fruit juice
- Niccolo coffee and selection of T2 teas

PREMIUM MITCHELTON RANGE

2hrs	\$50 per person
3hrs	\$60 per person
4hrs	\$70 per person

Additional hrs \$10 per person/per hour

Wines

- Mitchelton Cuvee
- Select 3
- Mitchelton Airstrip
 - Mitchelton Marsanne
 - Blackwood Park Riesling
 - Mitchelton Chardonnay
 - Heathcote Vermentino
 - Heathcote Fiano
- Select 3
- Heathcote Shiraz
 - Mitchelton Cabernet Sauvignon
 - Heathcote Sangiovese
 - Heathcote Nero d'Avola

Beer

- Select 3
- Furphy Refreshing Ale
 - Holgate Mt Macedon Pale Ale
 - Tooborac Amber Ale
 - White Rabbit Dark Ale
 - Sample Lager

Other

- Co-Op Apple Cider
- Grand Ridge Almighty Light
- Assorted soft drinks, mineral water and fruit juice
- Niccolo coffee and selection of T2 teas

Beverage Extras

- Each additional hour \$10pp
- NV Moet et Chandon 'Imperial' \$40pp (2 hours)
- Spirits package \$10pp per hour (max 3 hours)
- Cocktail menu also available
- Beverage on consumption may also 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: 2 night minimum stay applies on all weekends.

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

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.

THERE'S MORE AT MITCHELTON

EXTRAS

Onsite Experiences

- Wine tasting & cellar tour
- Meet & greet with Wine Maker
- Gallery tour with Curator
- Meet the Artist
- Sunset drinks on Goulburn Explorer
- Welcome to the Country ceremony hosted by Taungurang
- Day Spa treatments

Delegate/Team gifts

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

Local team building activities

- Golf
- Canoeing
- Yoga/Tai Chi classes
- Sky diving
- Walking/Running tracks

Local attractions

- Nooralim Estate (private tours available)
 - Tahbilk Winery (Echo trail & wine tasting/blending)
 - Horse stud tours
 - Black Caviar Trail
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470 MITCHELLSTOWN RD
NAGAMBIE VIC 3608
PHONE +61 3 5736 2210
EVENTS@MITCHELTON.COM.AU
MITCHELTON.COM.AU