

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.



CONFERENCES & EVENTS

The Peppers Marysville Conference Centre is designed to connect you with its beautiful natural surroundings, offering state-of-theart 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

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, natureinspired decor, equipped with modern amenities, creating an ideal haven to relax and unwind.





Day Delegate Packages

MARYSVILLE



DAY DELEGATE PACKAGE - \$95PP

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)



CAPACITY OF THE MEETING ROOMS IN NUMBER OF GUESTS:

	Theatre	Cocktai	Cabaret	Banquet	U-Shape	Classroom	Boardroom
Steavenson Ballroom	300	350	184	240	_	150	125
Cuzens Pre-Function	_	120	_	60	_	-	-
Meeting room 1	60	60	32	30	21	30	24
Meeting room 1+2	120	140	64	80	33	60	48 (2xtables)
Meeting room 1+2+3	180	210	96	130	00	90	-
Meetingroom 1+2+3+4	240	280	128	190	00	120	_

CONTACT

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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 life band Photographer | Videographer Wine tasting Whisky | Gin | Rum tasting Make your own cocktail



MARYSVILLE



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

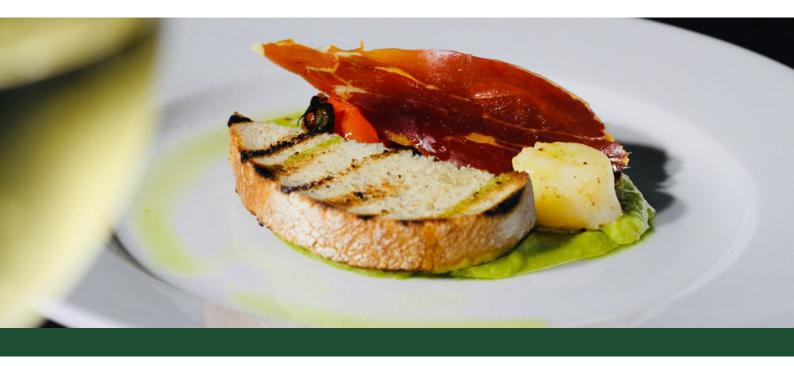
Chargrill chorizo with pickled cucumber Manchurian or tandoori chicken lollipops

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



MARYSVILLE



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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BBQ MENU - \$75 PER PERSON

Salads

Gourmet potato salad with chives, BBQ steaks marinated in red wholegrain mustard aioli & rocket leaves

Spinach, romaine, roasted peppers, artichokes hearts, feta & chillis, garlic & fresh coriander balsamic vinaigrette

Hot food

wine, garlic & thyme

Lime & chilli chicken thighs marinated in kaffir lime, mild

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

Bbg sauce Tomato sauce Mustard Selection of breads



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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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GALA DINNER MENU – SERVED ALTERNATE DROP

2 Courses \$85 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



Beverage Packages

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STANDARD BEVERAGE PACKAGE

\$40pp-2hours | \$48pp-3hours | \$58pp-4hours | \$65pp-5hours

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, Riveria 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

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PREMIUM BEVERAGE PACKAGE

\$46pp-2hours | \$56pp-3hours | \$65pp-4hours | \$72pp-5hours

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



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

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