

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

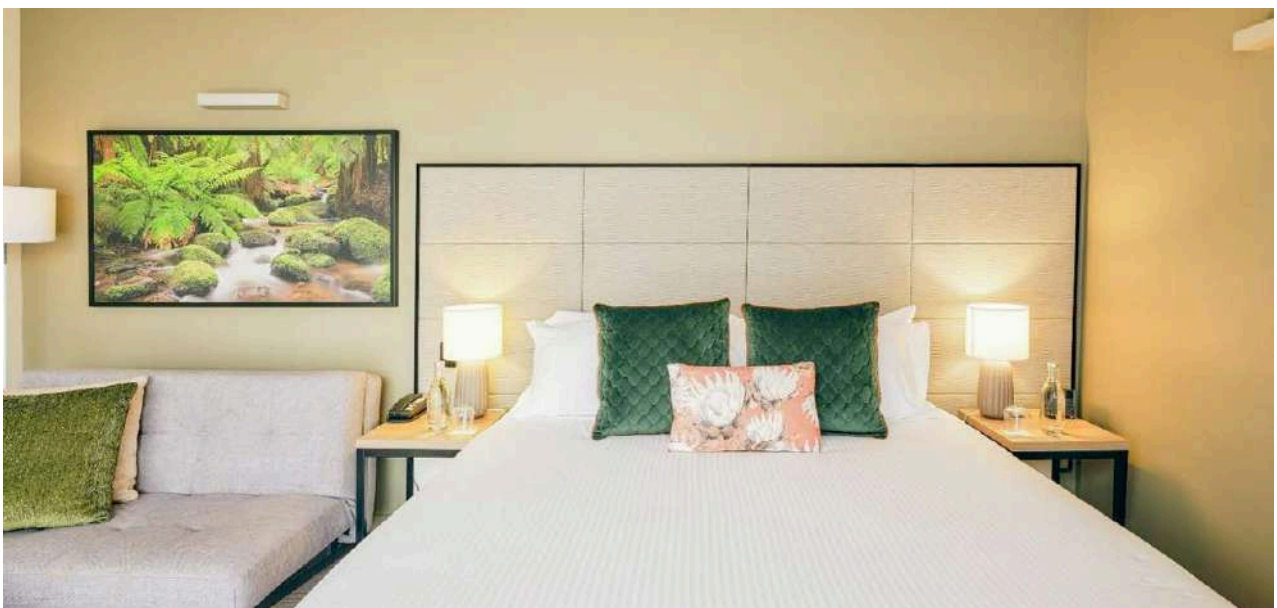
Peppers Marysville offers a range of premium amenities designed to enhance comfort, convenience, and relaxation during your stay. Whether you're here for a corporate retreat, conference, or special event, our facilities provide the perfect balance of work and leisure.

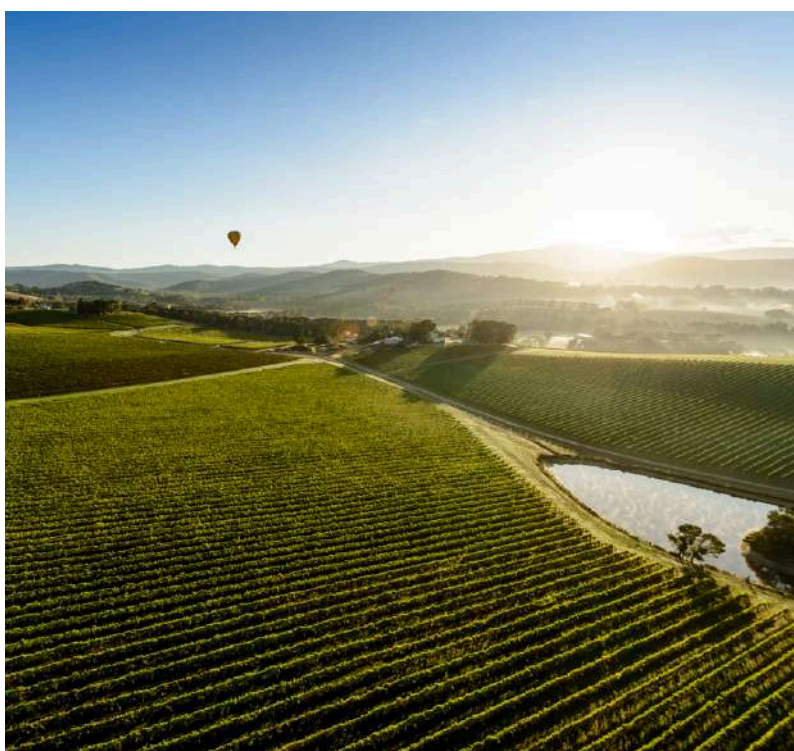
- Fully-Equipped Gym – Maintain your fitness routine with our modern gym facilities, featuring a variety of cardio and strength-training equipment.
- Ample Parking Space – Enjoy the convenience of complimentary on-site parking, ensuring a hassle-free arrival and departure for all guests.
- Italian-Inspired 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.

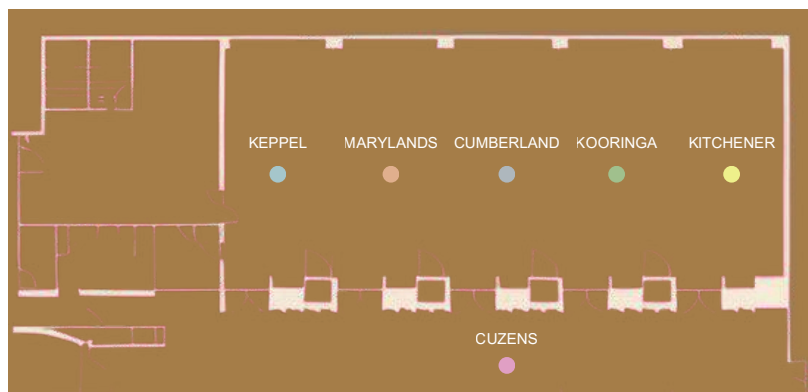
Each of our 101 elegantly appointed rooms features a stylish, nature-inspired décor, reflecting the rugged charm of the landscape while providing a modern and inviting retreat. Designed for relaxation and rejuvenation, our rooms are equipped with premium amenities, plush bedding, and thoughtful touches 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 tranquillity.





CONFERENCING & 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

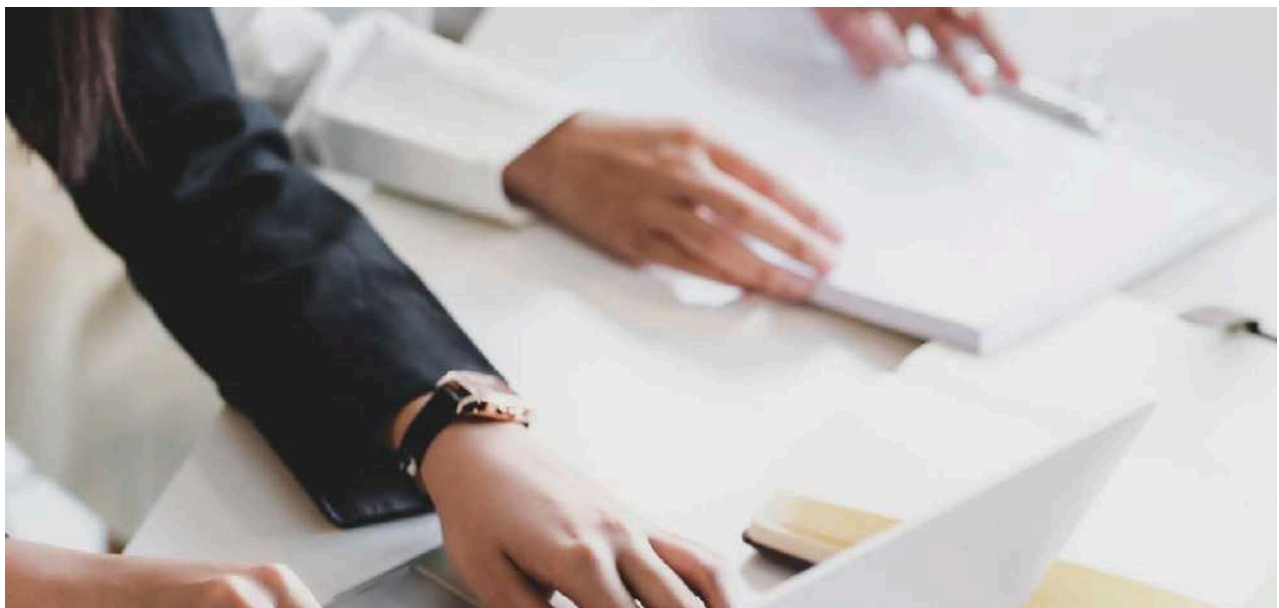
INCLUSIONS:

- 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.



MENUS

DAY DELEGATE PACKAGE - \$95 per person

HALF DAY DELEGATE PACKAGE - \$85 per person

COFFEE BREAKS (SELECT 2 ITEMS PER 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 (CHOOSE 1)

- Sweet & sour pork
- Roast lemon & chili chicken thigh
- Roast beef in chasseur sauce
- Beef meatballs braised in chili 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, and rice.



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.

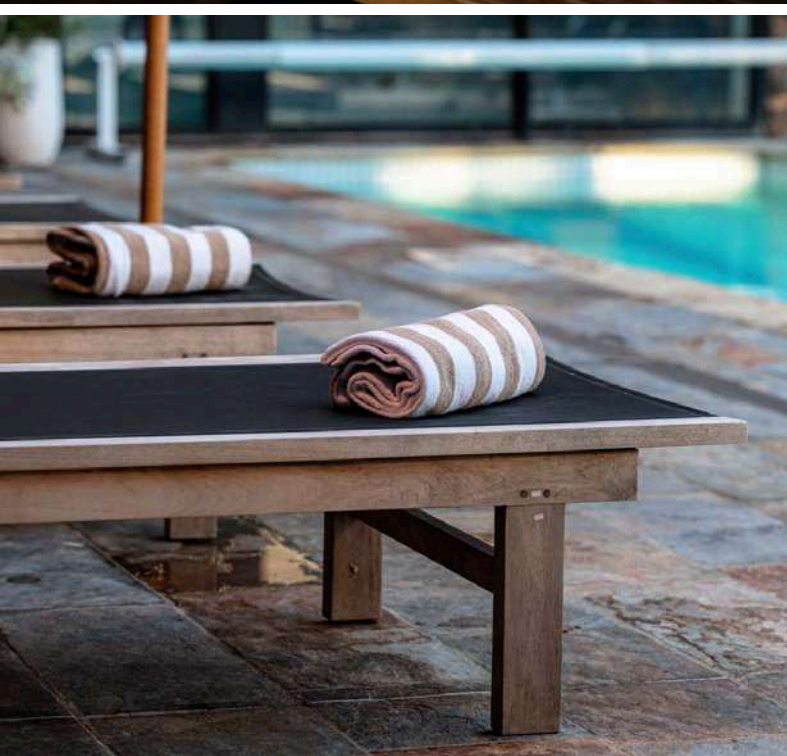
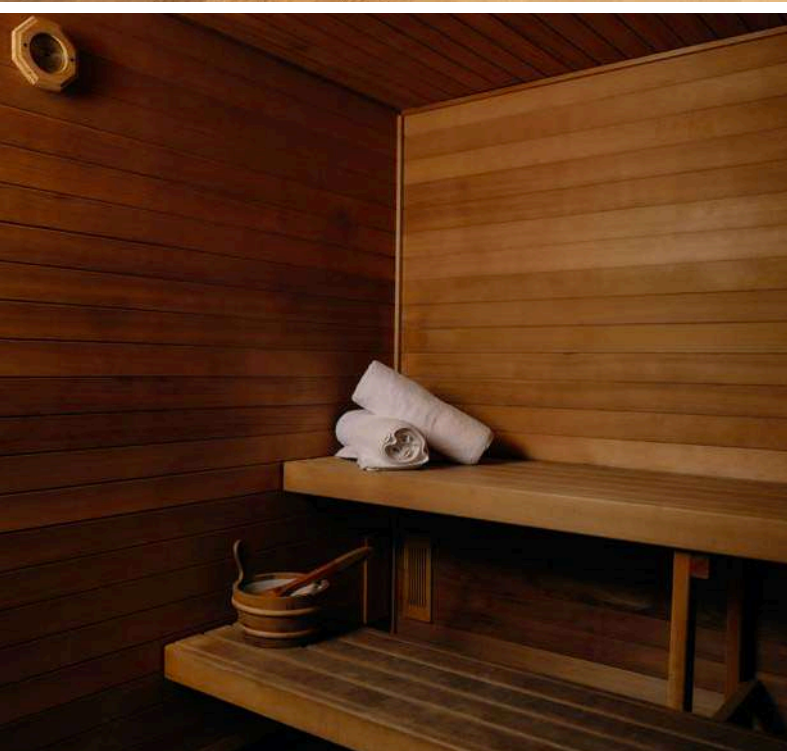
ONSITE ACTIVITIES

- 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





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

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 session / demonstration



GROUP DINNER MENU OPTIONS

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

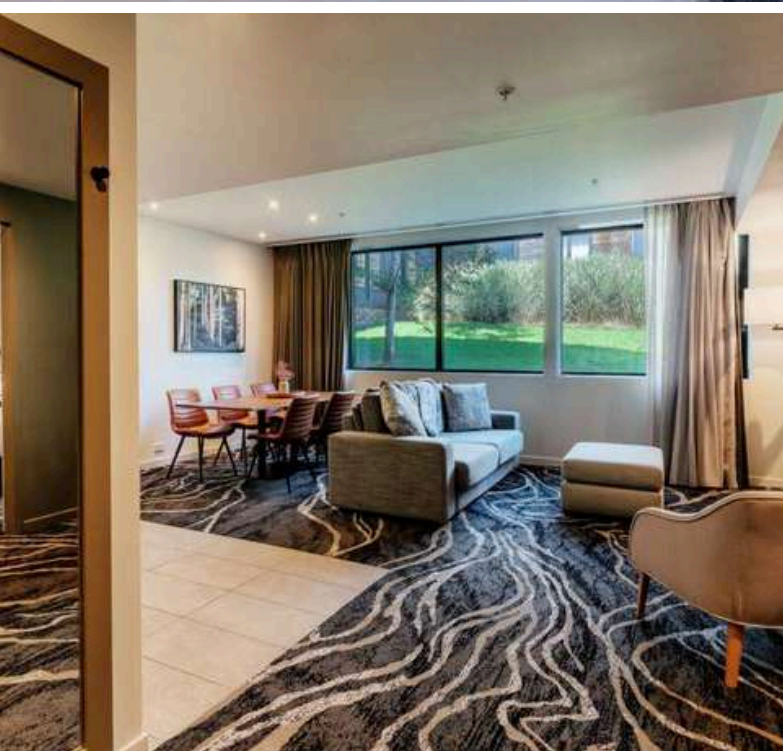
HOT OPTIONS – PLEASE CHOOSE 3

- 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





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

DESSERTS - CHOICE OF 2

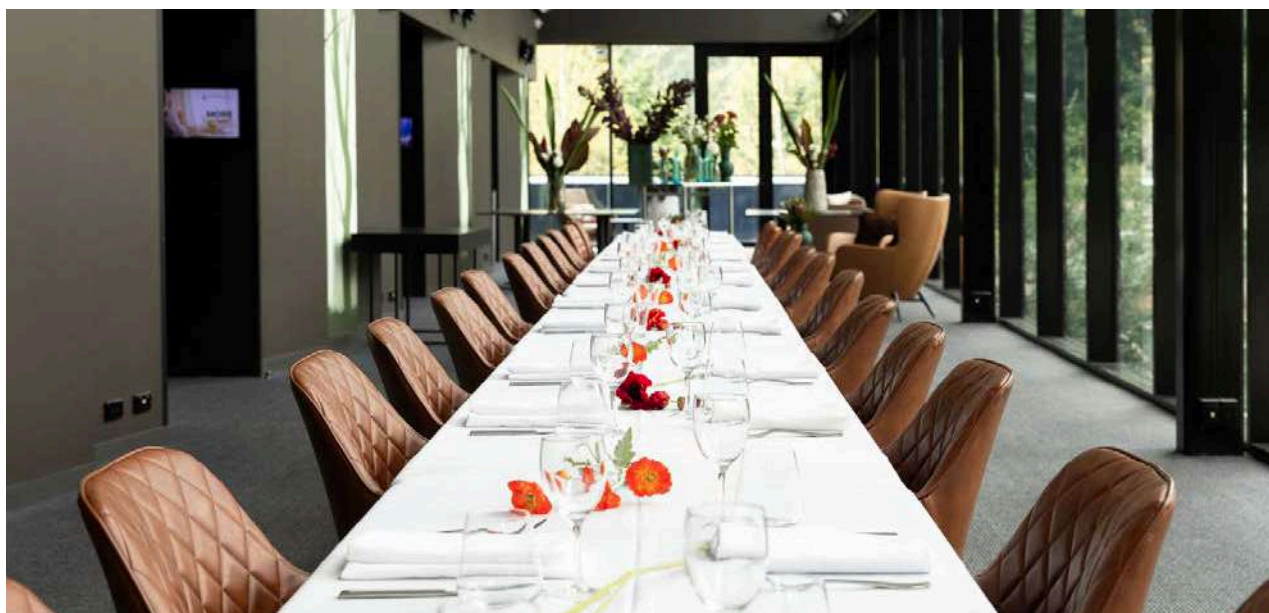
- Pavlova with berry compote & mango coulis
- Apple & berry crumble with crème anglaise
- Fruit salad

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

CONDIMENTS

- BBQ sauce
- Tomato sauce
- Mustard
- Selection of breads



GROUP DINNER MENU OPTIONS

COMMUNAL DINING

2 COURSES \$95 PER PERSON | 3 COURSES \$105 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

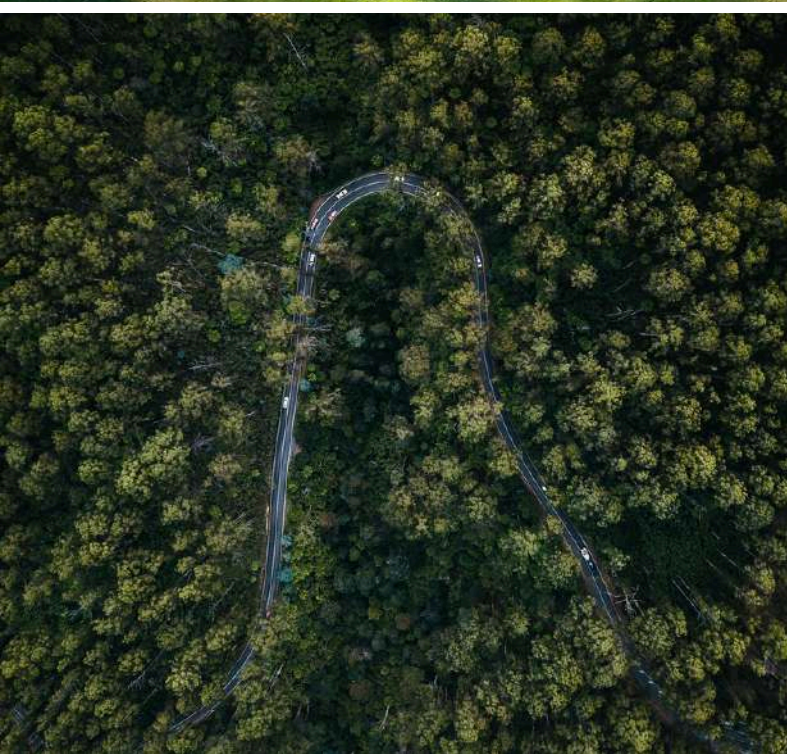
SIDES

- 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





GROUP DINNER MENU OPTIONS

GALA DINNER MENU – SERVED ALTERNATE DROP

2 courses \$95 per person | 3 courses \$115 per person | 4 courses \$130 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

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





Cuzens Pre-Function



Steavenson Ballroom



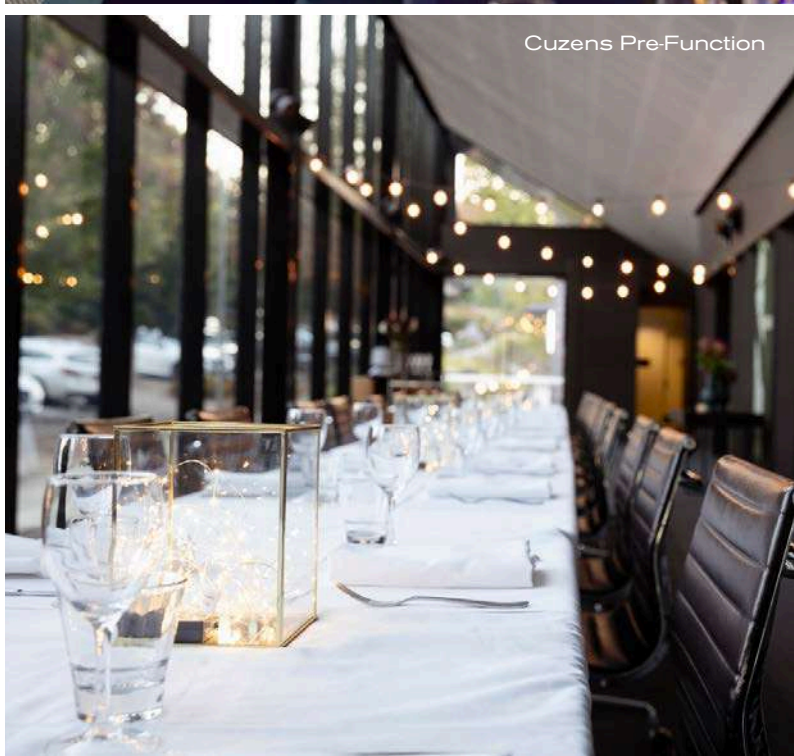
The Chalet Lounge



Pillarless ballroom



Andiamo Restaurant & Bar



Cuzens Pre-Function

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
- Koppaberg 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.

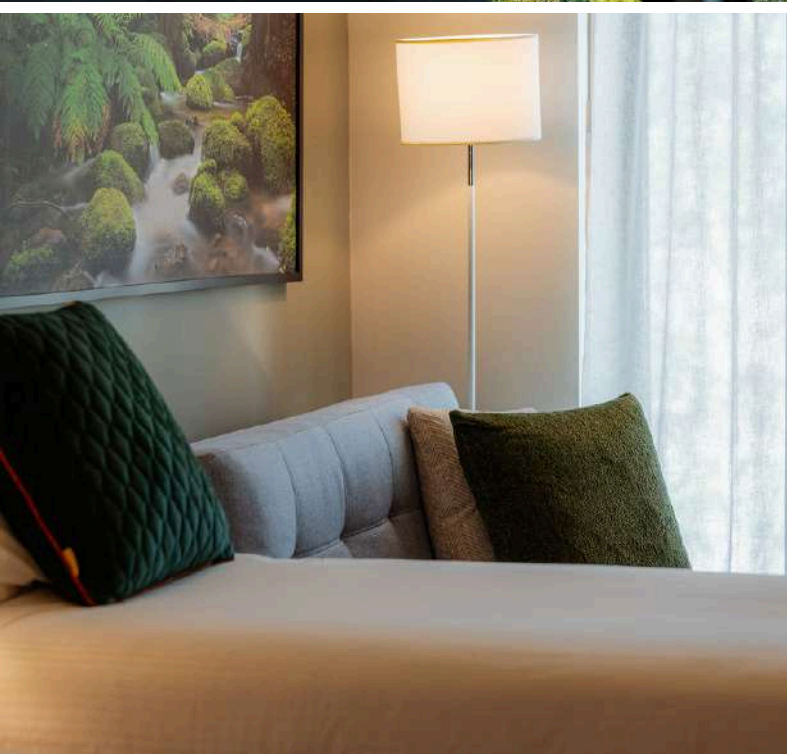
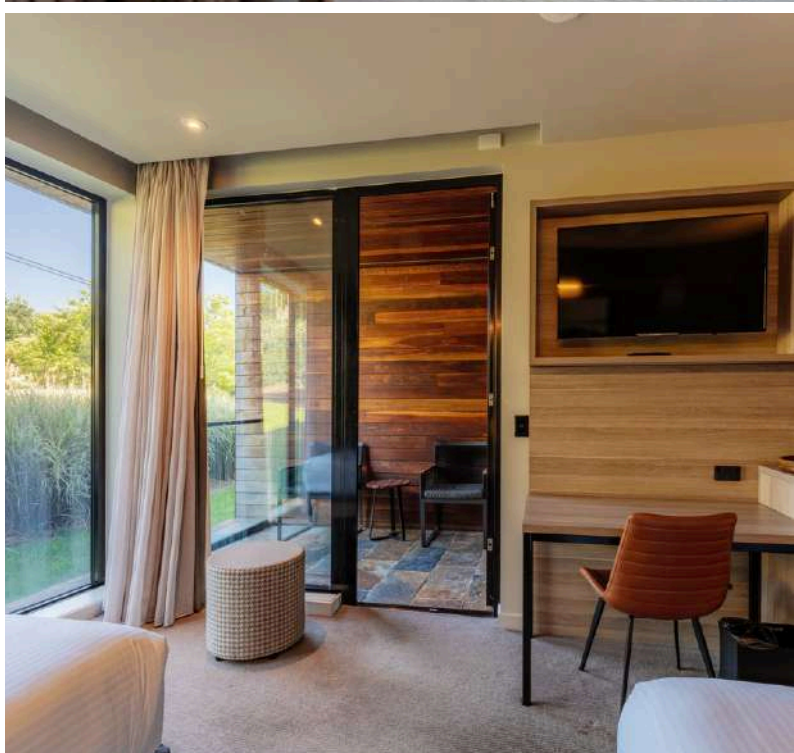
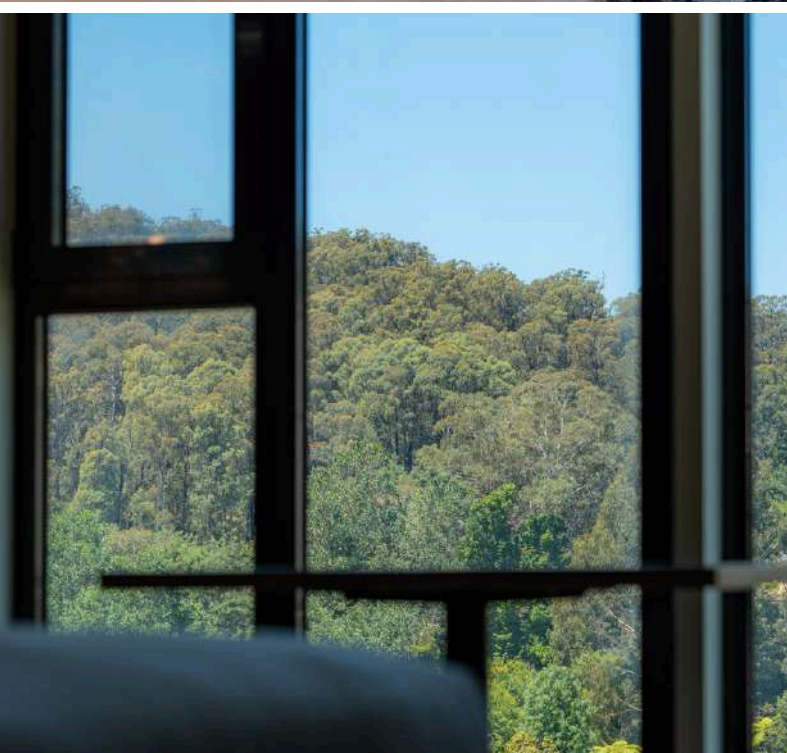
With a full-sized bar, a cozy fireplace, and exclusive use of our space, Andiamo provides a warm and sophisticated backdrop for any occasion. Enhanced by expertly curated signature wines and craft beverages, every event becomes a seamless fusion of exceptional flavours, fine pairings, and Marysville's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