

STONES  
OF THE  
YARRA VALLEY

Corporate Events



# Corporate Events at Stones of the Yarra Valley and Meletos

Stones of the Yarra Valley emerged from the remnants of an old Barn and Stables in 2006 and has since become one of the premier event destinations in Victoria. Followed by the opening of Meletos restaurant and boutique accommodation, The Farmhouse, our corporate offering lends itself wonderfully to multi-day events.

From the conferencing spaces to our on-site team building activities we have everything you need to make your corporate event effective, fun and memorable.

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Conferencing

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Multi-Day Conferencing

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Accommodation

---

Dining

---

Team Building Activities

---

Contact

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# Conferencing

Tailored for team building and corporate strategising, our conference spaces are an ideal setting where you can entrust us with all aspects of conferencing, from catering to ambiance and the finer details, freeing you to concentrate on what's important; your team.

Select from one of two venues for an all-inclusive full-day conferencing experience.

## INCLUSIONS

- Exclusive Use of your chosen venue
- Morning tea, lunch and afternoon tea
- A coffee station with Yarra Valley Tea & Nespresso coffee
- A dedicated conference coordinator
- Fibre Optic Wi-Fi internet
- Remote-controlled Sony laser projector & screen
- In-house AV system with AUX connectivity
- Wireless microphone
- Flipcharts, pens & notepads
- Flexible seating layouts
- Dimmable lighting
- Air-conditioning & heating
- Private car-parking facilities



THE WAREHOUSE

10-40 guests

Beautifully designed, The Warehouse at Meletos is perfect for corporate functions and includes access to a private break-out room and beautiful courtyard.



THE STABLES

10-20 guests

Dating back to 1868, the historic Stables at Stones is one of the Yarra Valley's iconic heritage venues and has emerged as a premier destination for corporate events.

# The Warehouse

Nestled amid the vines and apple trees, The Warehouse at Meletos is a beautifully detailed space that seamlessly blends industrial and rustic design elements, offering a distinctive backdrop for your conference.

The Warehouse provides flexibility in seating arrangements to optimise your conference experience. You can choose to arrange the seating around the projector and screen for presentations or opt for a more personal setup with your team facing each other.

Complete with a private courtyard and bathrooms, The Warehouse ensures an immersive environment for your team, allowing them to concentrate on the task at hand.

Your team will be treated to a delicious morning tea, lunch, and afternoon tea, ensuring they are well-nourished throughout the event.

## DETAILS

<b>COST</b>	\$150 per guest
<b>CAPACITY</b>	10 - 40 guests
<b>DURATION</b>	7 hours



# The Stables

Dating back to 1868, the historic Stables at Stones originally served as quarters for stable hands. Positioned on the far east side of the property, this iconic heritage venue in the Yarra Valley boasts rough-hewn timbers and century-old brickwork. After undergoing a remarkable conversion, it has transformed into one of the region's premier destinations for corporate events.

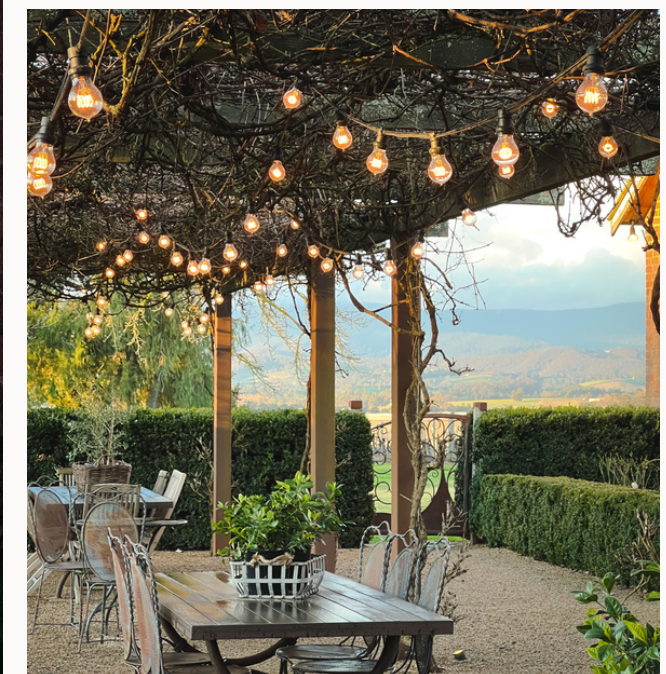
This isn't simply conferencing; it's an experience enriched by the charm of the beautiful and rustic surroundings, impeccable catering, and our generous conferencing inclusions.

The Stables at Stones offers the ideal setting for your team to gather, providing a certain je ne sais quoi as they collaborate.

## DETAILS

<b>COST</b>	\$150 per guest
<b>CAPACITY</b>	10 - 20 guests
<b>DURATION</b>	7 hours

*Please note that as The Stables is located in the Stones of the Yarra Valley wedding precinct, availability for conferencing may be limited.*



CONFERRING



# Accommodation

A short stroll from The Warehouse and a five minute walk from The Stables, nestled amidst vineyards and apple orchards, The Farmhouse at Meletos is a magnificent two-storey, Tuscan-inspired hotel overlooking acres of vines to the Great Dividing Range beyond.

Featuring 22 gorgeous rooms and a the Tuscan Suite, The Farmhouse offers an ideal accommodation option for corporate events held on our property. This enables your team to fully engage in the experience, waking up rejuvenated and prepared to take on the day ahead.

Each boutique room in The Farmhouse comes with a queen size bed, a generous adjoining ensuite, and is inclusive of a continental-style breakfast served in Meletos cafe the following morning and a pass to our off-site gym in Healesville.

## DETAILS

<b>COST</b>	On request
<b>CAPACITY</b>	2 adults per room
<b>CHECK IN</b>	3:00 pm
<b>CHECK OUT</b>	11:00 am

# Conferencing Menus

*Our conferencing menus are designed to keep your team well-fed and nourished. We work closely with local suppliers to provide the best that the Yarra Valley has to offer.*

*We'll work with you to ensure that guests at multi-day events receive new options daily to keep the menu fresh and exciting.*

*Our menus change seasonally, and as such we may have variations from the outlined menus. Rest assured, any changes made will be communicated to you prior to your event.*

*We will do our best to cater to all dietary requirements.*

## MORNING TEA

*Your choice of one*

Scones with Jam & Cream

Danish Pastries

Friands

*All served with fresh seasonal fruit*

## LUNCH

*Your choice of ciabatta rolls, wraps or sliders*

### CIABATTA ROLLS

Red peppers, tomatoes, bocconcini & wild rocket

Smoked ham, mustard, brie & lettuce

Smoked salmon, cream cheese, capers & dill

Roast beef, Swiss cheese, horseradish cream & rocket

Chicken mayonnaise, avocado & mixed leaves

### WRAPS

Falafel, avocado, spinach, red onion, herbs & tahini yoghurt

Bacon, lettuce, tomato, turkey, avocado, carrot, cucumber & mustard mayonnaise

Chicken, artichoke hearts, basil, avocado, lettuce & pesto

Hummus, lettuce, cucumber, red onion, alfalfa sprouts, house-made salad dressing

Ham, cream cheese, lettuce, corn, spring onion & mayonnaise

### SLIDERS

Pulled pork shoulder & apple slaw

Waygu patties, pecorino, roma tomato & lettuce

Crumbed eggplant, red onion, cucumber, lettuce & pesto

Chicken parmigana & mixed leaves

Falafel, tzatziki, red onion & spinach

## AFTERNOON TEA

*Select three*

Dark chocolate brownie & pepitas

Lemon citrus curd tart

Cardamom, white chocolate & orange truffle

Shortbread, raspberry curd & lemon myrtle

Hazelnut praline & chocolate mousse tart

Whipped coconut cream & caramelised sesame seed tart



# Multi-Day Conferencing

*Not only do we offer an ideal setup, with the hotel being just a stone's throw away from the event spaces, but we also provide a variety of activities to ensure that your team not only accomplishes their work but also enjoys a fantastic time in the process.*

*Kickstart the day with a rejuvenating yoga class overlooking a breathtaking view, followed by a delicious breakfast at Meletos before diving into the day's conference. Incorporate some team-building activities, and you'll have the perfect recipe for an engaging and productive conference.*

*Outlined is an example of how your conference may unfold - with our array of options, the possibilities are almost limitless.*



## DAY ONE

- 9:00 am** Arrive to the property for your conference in The Warehouse
- 10:30 am** Morning Tea
- 1:00 pm** Lunch
- 2:00 pm** After breaking for lunch, some delegates will continue conferencing whilst others enjoy a treatment at Il Massaggio
- 3:00 pm** Afternoon Tea
- 5:00 pm** Check into The Farmhouse and refresh before going to Ernie's Bar for a pre-dinner drink
- 7:00 pm** Arrive to The Warehouse for a 5-course Chef's Table with Matched Wines

## DAY TWO

- 7:00 am** Wake up and be guided through Yoga session in The Dairy overlooking the vines
- 8:30 am** Enjoy a continental style breakfast in Meletos Café before continuing your second day of conferencing
- 10:30 am** Morning Tea
- 1:00 pm** Lunch
- 2:30 pm** Afternoon Tea
- 4:00 pm** Break out from your conference to enjoy a team building cocktail masterclass in Ernie's Bar
- 7:30 pm** Enjoy a Banquet Dinner at Meletos before returning to The Farmhouse for a glass of wine by the fireplace



# Dining

During the evening, we seamlessly convert our conference areas into enchanting private dining venues. Add a touch of variety by organising your conference in The Warehouse and your dinner in The Stables, or opt for the unified ambiance of a single space, where you can truly make it your own.

Versatility is key in both of our event spaces, as they can effortlessly adapt to a diverse array of menus and dining styles, providing you with the flexibility to tailor the experience for your team.



# Menus

Our meticulously designed menus are thoughtfully curated to align with the ever-changing seasons. By predominantly sourcing local produce, we are dedicated to showcasing the the flavours each carefully selected ingredient.

Our goal is to complement your event with an immersive culinary experience. Bearing this in mind we have outlined example menus below that are designed to be a guide. You will have some options for your guests outside of the listed menu items, all of which are subject to change.

## LA FAMIGLIA

*Designed to share, the La Famiglia menu embracing the joy of communal dining. Inspired by Italian family meals - generous plates abundant with local and seasonal produce.*

*The Stables - On request*

*Warehouse - \$140 per guest (canapés not included)*

CANAPÉS	Burnt rockmelon and prosciutto on lavosh Ocean trout, citrus mayonnaise, dill Mini slider with beef tartare, parmesan mayonnaise, rocket
SHARED ENTRÉES	Cured Ocean trout, finger lime and coconut Goat's curd, truffle honey and grilled sourdough Cauliflower pannacotta, grains salad and florets Lamb ribs, chamomile, mustard and leek
SHARED MAINS	Spatchcock, babaganoush, apricot and pink peppercorn Porterhouse, red capsicum and saltbush
SHARED SIDES	Roast potatoes, lemon myrtle and sumac Spring salad
ROAMING DESSERTS	Mango and passionfruit gelee Tiramisu tart Pistachio macarons

## BUT WHAT IF THERE WAS MORE?

We offer our Grande Menu for those who live by the philosophy 'but what if there was more?!' Additional offerings and enhanced options culminate in a menu that is La Famiglia, amplified.

*Priced at \$300 per guest.*

## ALTERNATE

*Starting with canapés and followed by two alternating entrées and mains. Sides are served to share and the desserts are roaming to allow for mingling.*

*The Stables - \$170 per guest.*

*The Warehouse - Not available*

CANAPÉS	Umami tapioca crisp served with mushroom pâté and chestnut crumb Salmon tartare, waffle cone with lime and avocado Sun-dried tomato & basil olive tapenade served on fig and pistachio biscotti Baked scallops, garlic & citrus pangrattato
ENTRÉES	Smoked cured kingfish, citrus gel, radish, grapefruit with green chilli dressing Dukkah-crusted lamb rack with roasted zucchini, cucumber and schug
MAINS	Grass fed eye fillet with parsnip purée and pepper & cornichon bone marrow bordelaise Free range chicken breast with smoked leek mayonnaise, caramelised lettuce heart, potato crisps and fried saltbush
SHARED SIDES	Roasted baby carrots with creme fraiche, salsa verde and roasted hazelnut Dobson potatoes with garlic herb salt and lemon dressing
ROAMING DESSERTS	Black Forest Gâteau in a chocolate shell 'Peaches & Cream' cheesecake cups Mimosa choux au craquelins filled with champagne cream and orange

## LET YOUR GUESTS CHOOSE

Give your guests the ultimate private dining restaurant-style experience. This menu option allows a choice between two entrees and two mains.

*Priced at \$185 per guest.*

# Menus

## CHEF'S TABLE

*Our premier event offering tailored for food enthusiasts and wine connoisseurs alike. A five course menu with each course paired with a carefully selected wine, marrying the celebration of food and wine for an ultimate dining experience.*

*Warehouse - \$300 per guest, including matched wines*

*The Stables - \$300 per guest, including matched wines*

*The Barn - Not available*

TO START	Appellation Oysters Chef's selection of appetisers <i>Veuve Fourny &amp; Fils, Champagne</i>
FIRST	George whiting, vongole, burnt leek, master stock & caviar <i>2018 Yarra Yering Dry White No.1</i>
SECOND	Venison, wild mushroom, parsnip & truffle <i>2018 Pimpernel No. 4 Pinot Noir</i>
MAIN	Wagyu, chestnut creme, pepper berry potato gratin & bone marrow jus served with grilled lettuce hearts, curry, bush tomatoes <i>2018 Yeringberg Cabernet</i>
DESSERT	Chevre, strawberry & rhubarb <i>2015 De Bortoli Noble One Botrytis Semillon</i>

*Please note that due to the nature of our Chef's Table menu, it is exclusively available for groups of 10 - 25 guests.*



# Team Building Activities

*Our team building activities are meticulously crafted to foster stronger connections among colleagues. We truly believe that infusing a sense of enjoyment is the key to making conferences or corporate events a success. Our aim is to support you in uniting your team, ensuring they emerge as a stronger unit.*

## COCKTAIL MAKING

\$100 per guest

Unleash your inner mixologist with our cocktail-making masterclass! A lively, hands-on, and fun way for your fellow delegates to unwind learn together.

## WHISKEY & CHOCOLATE TASTING

\$100 per guest

Led by our in-house Whiskey expert, put your teams palette to the test as they are led through a whiskey and chocolate tasting. A selection of four whiskeys will be matched to our house-made chocolates. See if your team can guess the flavours of the chocolate!

## LAWN GAMES

\$250 per session

The perfect outdoor breakout activity to raise the heart rate and provide your daily dose of fresh air. Our Lawn Games, available for hire include giant Jenga, Boules & Quoits.

## YOGA CLASSES

\$950 per class

Seize the day with a morning yoga session. A qualified Yoga Instructor will lead the group through a range of stretches, movements and breathing exercises. A perfect way to clear the mind and wake the muscles before your day of conferencing.

## WINE TASTING

From \$50 per person

Elevate your event with an exclusive wine tasting experience, where your coworkers can bond over a selection of delicious wines.



# Treat Your Team

*Recognise your team's efforts by organising a special gift for them to enjoy during their stay, or giving them a special treat to take home with them afterwards as a memento.*

## DAY SPA TREATMENT

From \$80

Our very own day spa, Il Massaggio, provides the ultimate pampering experience. Whether pre or post-event there is nothing more indulgent than treating yourself or your guests to a facial or massage.

## SPARKLING WINE

From \$65 per bottle

Treat your team to a bottle of sparkling wine, for them to enjoy throughout their stay or to take home with them to enjoy when they please.

## CHOCOLATE

\$22 each

There's nothing better than a little post-conference treat and who doesn't love chocolate?! A milk caramel cruch by Melbourne Cocoa is a little treat for your delegates to show them you appreciate them.

## ROOM SPRAY

\$21 each

Sprayed into all rooms of The Farmhouse prior to guest check-in and add a sense of luxury to every room. A perfect take-home gift, allowing the luxury to continue well after your event has concluded.





# Contact

Ready to dive into your next corporate event or organise a face to face meeting to discuss our corporate offerings?

We'd love to hear from you.

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