

STONES

OF THE
YARRA VALLEY

THE
BARN

THE
STABLES

Meletos

No. 7
HEALESVILLE



P R I V A T E E V E N T S



THE WAREHOUSE

Set amongst the vines and apple trees, The Warehouse at Meletos is a beautifully detailed space possessing the perfect blend of industrial and rustic design providing a unique setting in which to celebrate your occasion.

The space lends itself superbly for intimate gatherings in a relaxed yet stunning environment.



Seated dining for 40 to 64 guests
Cocktail style for 40 to 80 guests

Meletos
Café - Accommodation - Events

FOOD

On arrival, drinks and gourmet canapes can be served under the chandelier in your very own private parquetry bar. The perfect way for friends and family to convene and begin the celebrations.

For the main event, The Warehouse offers a range of dining styles. The 'La Famiglia' shared dining experience emulates an Italian family feast - abundant platters of the very best seasonal and locally sourced produce.

Alternatively, The Warehouse offers a superb cocktail style menu designed to encourage your guests to mingle, socialise and perhaps even a bit of a dance within beautiful surrounds.

LA FAMIGLIA

A selection of Shared starters, mains, sides & desserts.

\$140 PER PERSON

COCKTAIL STYLE

A grazing station with roaming light, substantial and dessert Canapes

\$140 PER PERSON

GRANDE

An enhanced selection of canapes, entrees, mains and desserts.

\$200 PER PERSON

CHEF'S TABLE

A superb five-course dining experience with matched vintage wines

\$300 PER PERSON

Please note that a 10% surcharge is applied to all events held on public holidays.



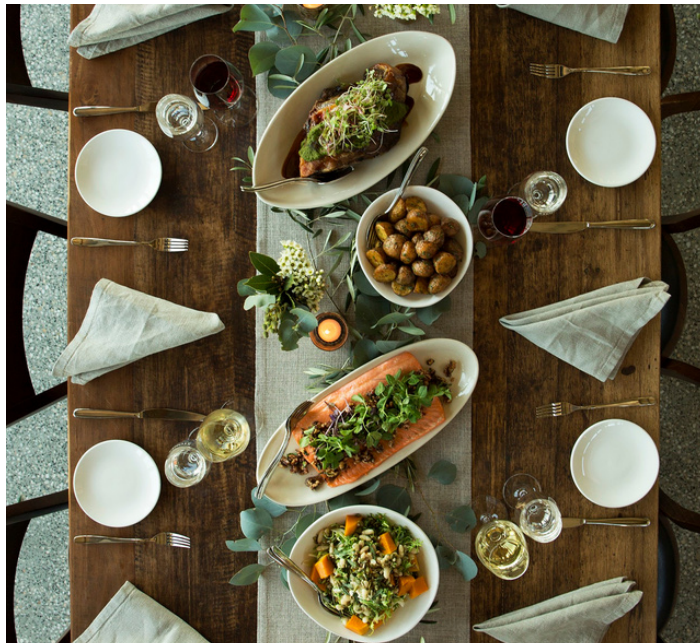
THE WAREHOUSE

AT MELETOS

SAMPLE MENU

LA FAMIGLIA

STARTERS	Housemade sourdough, Mt Zero Olive Vitello in salsa tonnata, caper berries, marinated grapes Kaffir lime cured King Ora Salmon, gin, cucumber, dill XO eggplant, cauliflower, chickpea pangrattato
MAINS	Lamb shoulder, babaganoush, sweet brussels & schug Roasted whole free range chicken, roasted baby carrots, basil & confit shallots
SHARED SIDES	Roasted Dobson Potatoes with lemon myrtle salt Seasonal salad leaves with burnt apple dressing
ROAMING DESSERTS	Raspberry, lychee & white chocolate mousse Turkish delight brownie & rose gel Vanilla bean financier, hibiscus, chocolate & gold



GRANDE

CANAPES	Trout rillette, caviar, cucumber & lavosh Crispy chicken & xo mayo Smoked beetroot, Goat's cheese, walnut tartlet Truffle arancini with taleggio Appellation Oysters with Champagne dressing
SHARED ENTREES	Housemade sourdough, Mt Zero Olive Vitello in salsa tonnata, caper berries, marinated grapes Kaffir lime cured King Ora Salmon, gin, cucumber, dill XO eggplant, cauliflower, & chickpea pangrattato Wandin quail, romesco, chorizo & basil salad, saffron mayo
SHARED MAINS	Wagyu rib roast, maple glazed brussels, pickle onions, sorrel Barramundi fillet, Sicilian caponata, snow pea tendrils
SHARED SIDES	Roasted Dobson Potatoes with lemon myrtle salt Seasonal salad leaves with burnt apple dressing
DESSERT	Shared Apple Pie w housemade vanilla bean ice cream

THE
WAREHOUSE
AT MELETOS

SAMPLE MENU

CHEFS TABLE

AMUSE BOUCHE	Brioche, Prawn tartare, smoked mayo sea vegetables Crumbed pork, fermented chilli yoghurt, radish Fire-roasted miso eggplant, dukkah, mini tartlet
FIRST COURSE	Fired roasted tomatoes, balsamic strawberries, Mount Macedonian bocconcini Ocean trout, spring peas, edamame, tendrils
SECOND COURSE	Smoked duck breast, cherry, cavolo nero
MAINS	Dried aged wagyu, blackberries, onions & black garlic, mushroom jus
SIDES	Roasted Dobson potatoes with port sultanas Garden salad
DESSERT	Limoncello - citrus sorbet, lemon mascarpone, limoncello syrup



MATCHED WINES

AMUSE BOUCHE	<i>Wine Pairing</i> Billecart-Salmon Brut Réserve Champagne
FIRST COURSE	<i>Wine Pairing</i> Yarra Yering Chardonnay
SECOND COURSE	<i>Wine Pairing</i> Pimpernell no.4 Pinot Noir 2017
MAINS	<i>Wine Pairing</i> Clonokilla Shiraz Viognier
DESSERT	<i>Wine Pairing</i> Quinta De La Rosa Port



ENHANCE

We have a range of food and beverage enhancements to personalise your event with us.

COCKTAILS

\$20 PER COCKTAIL FOR ONE STYLE OR \$24 PER COCKTAIL FOR TWO STYLES

Spoil guests with one of our refreshing cocktails enjoyed on arrival in your own private bar in The Warehouse.

CANAPES

\$30 PER PERSON

A selection of four canapes for guests to enjoy whilst mingling before sitting down for the main event.

CHEESE

\$9.50 PER PERSON

Artisan cheese plates complete with quince, walnuts and crackers

OYSTERS

\$72 PER DOZEN

Selected from Tasmania, New South Wales or Oyster Bay in South Australia, served with local meyer lemons



BEVERAGES

ON CONSUMPTION

Pre-select from the full range of our boutique Yarra Valley wine list and have each beverage charged per bottle on a consumption basis. This amount will be charged to the beverage tab. Please note, the amount of the tab will be derived from the accumulated minimum beverage spend per head.

Minimum beverage spend per head | **\$35 per person**



BEVERAGE INCLUSIONS

A curated list of Yarra Valley wines featuring a selection from our urban winery in Healesville, the Stones wine selection includes the following:

- One sparkling wine (*Italian prosecco*)
- Two white wine varieties
- Two red wine varieties

The following beverages are also included:

- Meletos craft beer, brewed on-site
- Napoleone Apple Cider
- Juices, mineral water and soft drinks including local Yumbo lemonade
- Barista coffee and loose leaf tea after main course



VENUE HIRE

THE WAREHOUSE

AT MELETOS

A venue hire fee of **\$500** is applicable to all private Events within the Warehouse which includes the following venue hire inclusions.

- Dedicated Event Coordinator to ensure the occasion runs smoothly and as envisioned
- Exclusive use of the Warehouse Space
- Use of the attached Warehouse Bar
- Private courtyard
- Private double bathrooms
- Basic styling and table dressage provided via The Providore
- Meletos A5 menus on every second place setting
- Use of the AV system in the Warehouse

Venue hire is additional to the food & beverage minimum spend.



ADDITIONAL SPACES

For offerings designed to complement your event at The Warehouse, please continue.





STAY

The Farmhouse at Meletos

Nestled amidst vineyards and apple orchards and just a short stroll from The Warehouse, The Farmhouse at Meletos is a magnificent two-storey Tuscan-inspired guesthouse overlooking acres of vines to the Great Dividing Range beyond.

With 22 gorgeous rooms and a glorious Tuscan-inspired bridal suite, The Farmhouse provides the perfect accommodation solution for our private and corporate events.

With exquisite attention to detail, each boutique room in The Farmhouse comes with a queen size bed, a generous adjoining ensuite, and is inclusive of a regional breakfast served in Meletos cafe the following morning.

- 22 boutique guest rooms plus one superb Tuscan suite
- Each room includes a queen-sized bed and unique furnishings
- Luxury ensuites complete with Bvlgari toiletries
- Fully serviced regional breakfast in the Meletos café
- Private courtyard for exclusive use by The Farmhouse guests only
- Open fireplace complete with Chesterfield lounges
- Continental-style breakfast included the following day at Meletos Cafe

INDULGE

IL MASSAGGIO

Our very own massage retreat provides the ultimate pampering experience to complement an event experience. Whether pre or post-event there is nothing more indulgent than treating yourself or your guests to a 60 or 95-minute massage.

Nestled a stone's throw away from The Farmhouse at Meletos, Il Massaggio offers 3 distinct massage offerings. A relaxing massage is the perfect prelude to your upcoming event or a serene conclusion to your day.

The Calm

Find balance and release stress by immersing all your senses into a deep relaxation surrounded by unique handcrafted aromatherapy blends. Achieving a deeper sense of tranquility.

The Equilibrium

Reparative technique that focuses on postural and muscle recovery by releasing tension, leaving your whole being at ease.

The Energiser

Dynamic pairing of pressure and movement to feel rejuvenated and invigorated. Activate your stamina while immersed in a relaxing and unique environment.



THE PROVIDORE STYLING

Established by Stones of the Yarra Valley's Creative Director, Vonnie Frazer, The Providore is our very own in-house florist.

The Providore offer a range of stylish additions to enhance your special occasion. Ranging from beautiful table arrangements to elegant floral installations, creating your dream event has never been quite so easy!



FLORAL STYLING AND INSTALLATIONS

Sourcing the very best local, seasonal foliage and flowers, The Providore can offer simple and beautiful styling to adorn your dining room and private bar. Taking their influence from French country floral combined with natural Australian beauty, the team can provide a variety of custom styling options including striking foliage garlands, simple flower arrangements or hanging installations.

Whether it's a seasonal installation within your conference space to inspire and motivate your team or complete room styling for your next gala dinner or milestone event, The Providore will ensure your next event is a stunning and memorable occasion.





S U P P L I E R S

Stones of the Yarra Valley have developed an outstanding list of suppliers including photographers, videographers, musicians, florists, cake makers, transport options and accommodation providers. If you would like assistance with planning your event, please don't hesitate to be in touch with our events team who will be able to recommend a preferred supplier

Our Preferred Suppliers List can be forwarded to you after confirmation of your booking.



LET'S TALK!

The Warehouse at Meletos

For further information or to arrange a time to meet with our team to tailor a unique event experience, please contact:

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www.stonesoftheyarravalley.com/private-events

Meletos

Café - Accommodation - Events