

# Meletos

*Café - Accommodation - Events*

## *Corporate Package*



### *INSPIRED THINKING IN THE WAREHOUSE*

Private events, corporate meetings, unique occasions and celebrations in The Warehouse at Meletos. Set amongst the vines and apple trees, The Warehouse is a beautifully detailed space possessing the perfect blend of industrial and rustic design to motivate and inspire your team. The space lends itself superbly for offsite meetings, conferences and senior management gatherings within the stimulating surrounds and fresh air of the Yarra Valley. Delegates are privy to the Napoleone Brewery & Ciderhouse, and the regional Meletos café. Wander through the vegetable garden or take five on the crab apple lawn, The Warehouse promises a truly unique atmosphere and corporate meeting experience. Time to get the butcher's paper out.

### *PACKAGE INCLUSIONS*

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- Exclusive use of the three adaptable private spaces to include break out room with private bar, industrial style meeting room, and Tuscan garden courtyard
  - Morning and afternoon tea served in our stunning private breakout room, complete with parquetry bar and chandelier
  - Lunch is served either as a working lunch or a sit down lunch served in Meletos Cafe
  - Continuous service of loose leaf tea, Nespresso coffee and iced water
  - Flexible seating layouts available
  - Remote controlled Sony laser projector and screen
  - Two Yamaha wireless microphones with speakers
  - In house sound system with iPod dock
  - Flexible dimmed lighting with complete block out
  - Air conditioning and heating
  - Dedicated Conference Coordinator
  - WiFi internet
  - Pens & notepads
  - Flipcharts and whiteboard
  - Optional private tasting at the Napoleone Brewery and Ciderhouse
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# Menu



*Locally sourced and seasonally fresh, beautiful produce that simply speaks for itself.*

*Head Chef*  
Neil Cunningham

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## *MORNING TEA – Grazing Table*

A selection of freshly baked Danish pastries laden with seasonal fruits - peach, rhubarb, raspberry

An assortment of savoury muffins – white bean with chorizo, zucchini with feta and mint, sundried tomato, prosciutto and basil

Seasonal fresh fruit platters

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## *LUNCH – Wood Fired Pizzas to share*

San Marzano tomatoes, Shaw River buffalo mozzarella, olive oil

Prawn, roasted garlic, cherry tomatoes, fetta, chilli, watercress

Calabrese salami, roasted red peppers, Shaw River buffalo mozzarella

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## *SIDES*

Rocket, pear, reggiano, balsamic dressing

Hand cut chips with aioli

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## *AFTERNOON TEA – Grazing Table*

Salted caramel and chocolate waffle cone, caramel popcorn

Cherry tart, Italian meringue and roasted almonds

Pistachio and strawberry crème brulee

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*Please note this is a sample menu and our Head Chef adjusts the menu seasonally to ensure the freshest produce possible.*



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#### *DRINK*

Arrive to a selection of Yarra Valley teas, Nespresso coffee and iced water, continually replenished throughout the day. You may opt to include Hepburn Springs flavoured mineral waters and fruit juice to be served throughout the entire day.

Post conference, a complete bar service can be availed at your discretion, the perfect time to unwind and recapture the day with our range of roaming canapés and boutique Yarra Valley wines.

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#### *DINNER*

Dining at the Meletos precinct is a delight, with both extraordinary culinary experiences and more relaxed shared menus available. Designed by Head Chef, Neil Cunningham, and presented in The Warehouse Bar at Meletos, The Chef's Table is a superb private dining experience for up to 20 guests. Celebrating the absolute best food this extraordinary region has to offer, our Chef's Table experience includes a hand-picked selection of wines by Sommelier Tony Layton.

Indulge the team after the daily grind with dinner in the Yarra Valley's most boutique restaurant, The Stables at Stones. This heritage listed building remains from the first settlement in the region, circa 1860, and has been sensitively restored into the most stunning restaurant. Showcasing the finest local and seasonal produce, Head Chef Hugh Davison's much celebrated five course degustation menu is carefully selected each week with the option of wine matching for groups of 20 or more guests. Immerse yourself in a complete dining experience.

For further information: [www.thestablesatstones.com](http://www.thestablesatstones.com)

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#### *SLEEP*

'The Farmhouse' is a two storey Tuscan inspired guesthouse with 23 boutique rooms, including one stunning Tuscan Suite. Each room is unique in styling, with all guest rooms featuring a queen size bed with ensuite and includes a beautiful European style continental breakfast served in Meletos cafe. Located just on the other side of the Meletos vegetable garden, The Farmhouse at Meletos provides the perfect place for guests to stay.

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#### *CONTACT*

To discuss your occasion further including all associated costs, please do not hesitate to contact Courtney Dashper at any time. [courtney@meletos.com](mailto:courtney@meletos.com) | 03 9739 1888

We look forward to working with you to help create a stunning event.

The Warehouse at Meletos  
12 St Huberts Road, Coldstream, Yarra Valley, Victoria 3770

Approximately one hour drive from Melbourne Tullamarine International Airport & Melbourne CBD

[meletos.com](http://meletos.com)

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# Terms & Conditions



## *FOOD & BEVERAGE*

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All food and beverages are supplied by Meletos and no BYO is permitted.

## *BOOKING FEE*

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A non-refundable booking fee of \$1,000, along with 50% of the total accommodation charge is required to secure your event and accommodation, accompanied by a signed copy of our booking agreement. Please note your event or accommodation is not confirmed until payment of the booking fee is received and receipted by Meletos.

In the unfortunate event of a cancellation, Meletos must receive written notification from the client. The initial booking fee of \$1,000 is non-refundable. If the cancellation is made outside of 30 days prior to the event, 50% of the total accommodation charge will be refunded. If the cancellation is made inside 30 days prior to the event, the total accommodation charge is non-refundable.

*Meletos considers a postponement of an event as a cancellation of the original booking. To secure another date, a new booking agreement must be completed and returned with the required booking fee of \$1,000. The original booking fee is non-refundable.*

## *PAYMENT*

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Your accommodation guest list must be confirmed and paid for in full no later than 30 days prior to your event date. No accommodation refunds will be made for any guest reductions within 30 days of your event date. Your food and beverage package and final guest numbers must be confirmed and paid for no later than 14 days prior to your event date. No food and beverage package refunds will be made for any guest reductions within 14 days of your event date. Additional guests can be added at a later date and will be charged accordingly. Credit card payments will incur surcharges of 1.5% for Visa and MasterCard and 3% for American Express.

There is no surcharge on booking fees paid via Visa and MasterCard.

## *RESPONSIBILITY OF GUESTS AND CONDUCT*

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The person who has signed the booking agreement is responsible for the behaviour of guests. That person will be liable for the cost of any damage incurred at the venue or in the grounds of the venue during the function.