

STONES
— OF THE —
YARRA VALLEY

Private Events



Private 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 The Farmhouse, our boutique accommodation, our property lends itself perfectly to events, which is something that we have fine tuned over the last 17 years of hosting weddings and milestone celebrations.

Venues

Dining

Accommodation

Styling

Suppliers

Minimum Spends

Contact

Venues

Our group consists of four beautiful and diverse venues, including three dedicated event spaces on our property in Coldstream and a hatted restaurant located in nearby Healesville.

EVENT INCLUSIONS

- Dedicated Event Coordinator to ensure the occasion runs smoothly and as envisioned
- Exclusive use of the chosen venue*
- Private courtyard*
- Private bathrooms*
- Basic styling and table dressage provided by The Providore
- A5 menus on every second place setting
- Use of the AV system*
- Rustic iron lectern

**included in all events at The Warehouse, The Barn and The Stables at Stones and exclusive events at No7*

COLDSTREAM

THE WAREHOUSE Up to 80 guests

Beautifully designed, The Warehouse at Meletos is perfectly suited to events, with a dedicated area for drinks on arrival, a private courtyard and private bathroom facilities.

THE STABLES Up to 63 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 private events.

THE BARN Up to 200 guests

Arising from the remnants of an 1860's barn, our main dining room and largest event space, The Barn, boasts the most spectacular views on the property from every seat.

HEALESVILLE

THE BARREL ROOM Up to 48 guests

A private dining room located at the back of our hatted restaurant No7, dine on a shared style menu intimately nestled amongst the wine barrels

NO7 - EXCLUSIVE Up to 80 guests

Located in a converted Warehouse in the township of Healesville, No7 is our hatted restaurant. With a Central American inspired menu and a mostly organic wine list, our offsite venue provides an extraordinary dining experience.

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 celebration.

The Warehouse is perfect for a seated event or a standing cocktail-style affair. Complete with a private courtyard and bathrooms, ensuring that you are able to enjoy the company of your guests in your own space.

Styling options allow this space to be tailored in a way that is distinct to you, whether you'd like the decor of the room to shine or you're a fan of stunning floral arrangements.

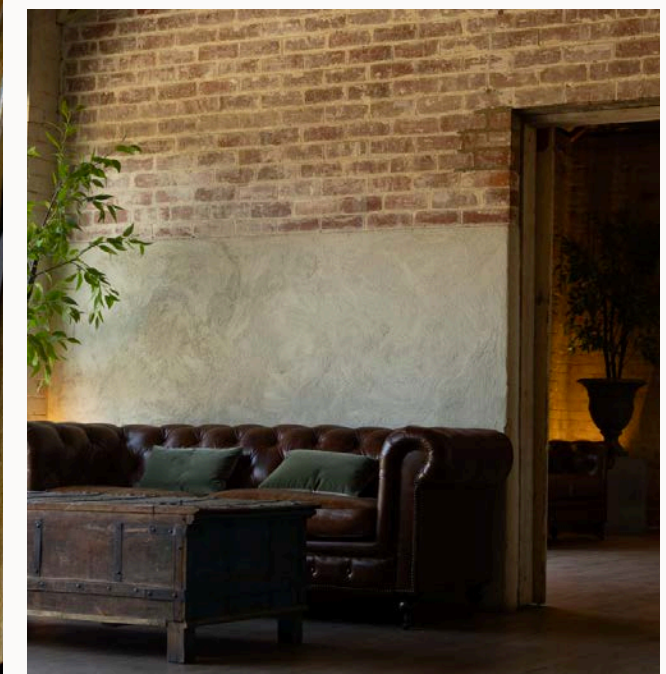
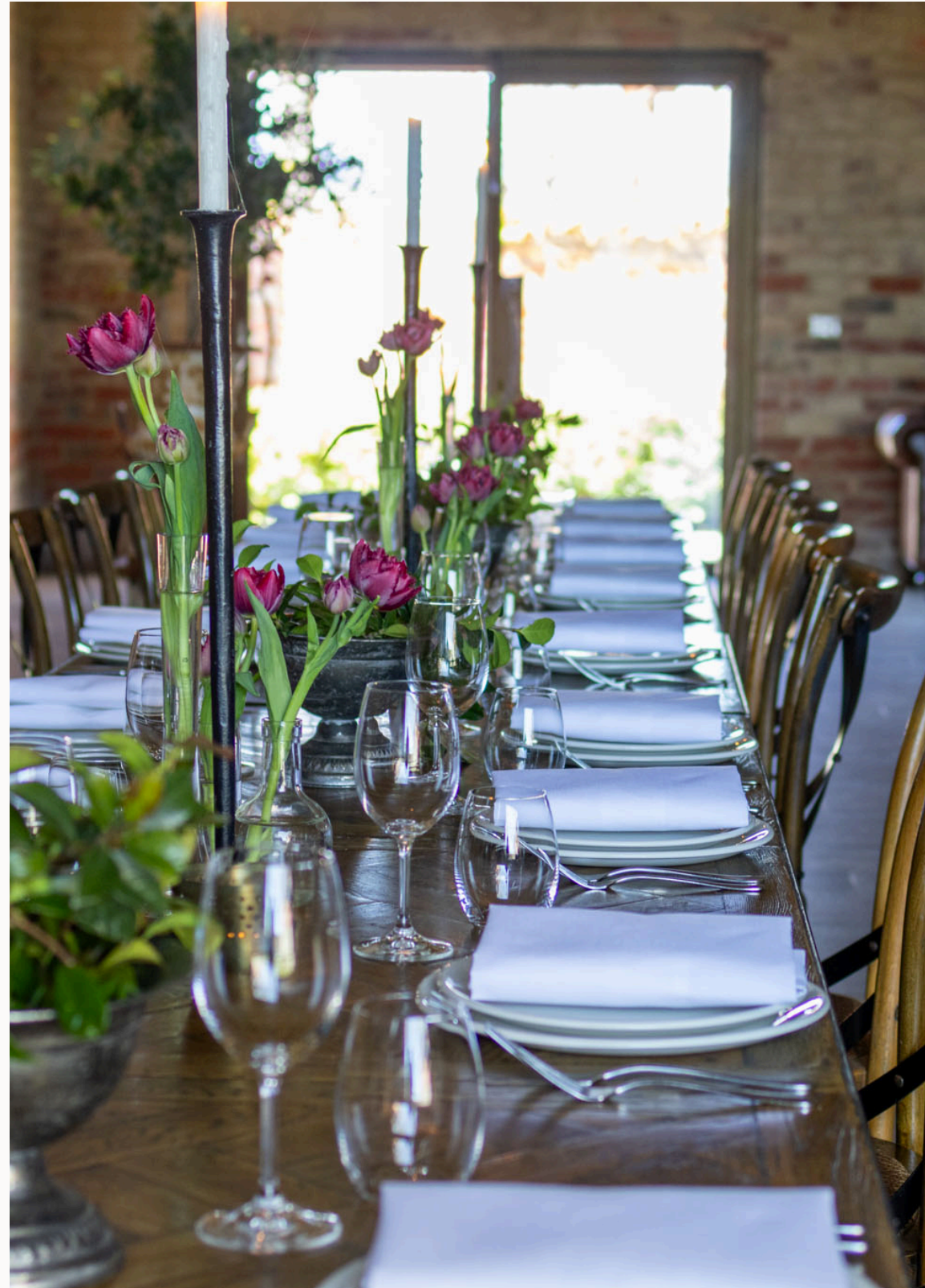
A dedicated event coordinator will be on site to ensure that your event is running exactly as envisioned.

DETAILS

VENUE HIRE \$500

CAPACITY 30 - 64 guests seated
30 - 80 guests standing

DURATION 4 hours



The Stables

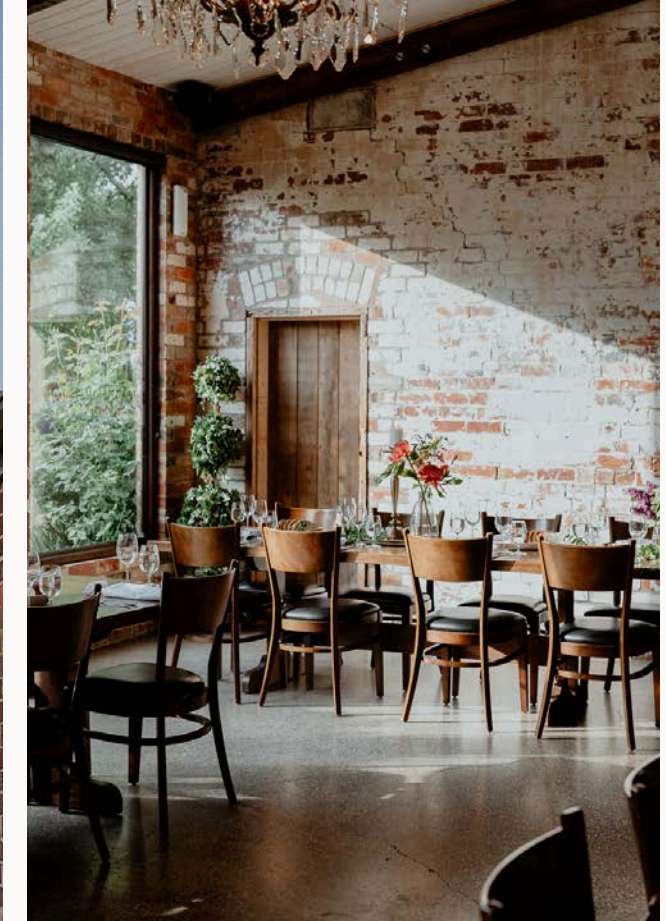
Dating back to 1868, the historic Stables at Stones originally served as quarters for stable hands. Positioned on the far east side of the property, this iconic heritage venue in the Yarra Valley boasts rough-hewn timbers and century-old brickwork. After undergoing a remarkable conversion, it has transformed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

This isn't simply an event, it's an experience enriched by the charm of the beautiful and rustic surroundings, included basic styling and exceptional menu offerings. The Stables at Stones offers the ideal setting for your guests to mingle and gather, providing a certain je ne sais quoi as they celebrate.

To ensure that all is running smoothly and according to plan, an expert event coordinator will be provided for the duration of your event.

DETAILS

VENUE HIRE	\$750
CAPACITY	30 - 63 guests seated
DURATION	4 hours



The Barn

With uninterrupted 360-degree views across vineyards to The Great Dividing Range beyond, The Barn is Stones of the Yarra Valley's superb main dining room and offers a magnificent dining space rising from the stunning remnants of an 1860s barn. This backdrop combined with our sumptuous menus and wine lists all culminates in a stunning celebration space.

The Barn offers an intimate and personal setting for all events with a private courtyard and bathroom, ensuring you and your loved ones have your own exclusive space.

The largest of our event spaces, The Barn is the perfect canvas for larger celebrations and get-togethers and an on-the-day event coordinator will be provided to ensure that your event runs according to how you imagined.

DETAILS

VENUE HIRE	\$1,000
CAPACITY	80 - 200 guests seated
DURATION	4 hours



The Barrel Room

In our Healesville location, No7, surrounded by towering rows of wine barrels and the warm glow of chandeliers, The Barrel Room offers a unique atmosphere and superb dining experience for your next celebration.

With its long, handcrafted tables and eclectic blend of industrial and vintage style, the space lends itself superbly to wedding receptions, special occasions and intimate celebrations for up to 48 seated guests.

DETAILS

VENUE HIRE \$250
CAPACITY 30 - 48 guests seated
DURATION 3.5 - 4 hours



No7 Healesville Exclusive Hire

No7 Healesville is offering something really unique for the region. An hatted menu from Head Chef Joel Bowers celebrates the best seasonal ingredients along with creative and inspired recipes to produce a very special menu. Paired with some of the best organic wines from around the world, we are passionate about introducing guests to wonderful producers from all around the world.

No7 is available for exclusive hire for up to 100 guests. Start your evening with some drinks in the courtyard and then make your way into the restaurant for the main event.

DETAILS

VENUE HIRE \$1,000

CAPACITY *Up to 80 guests*

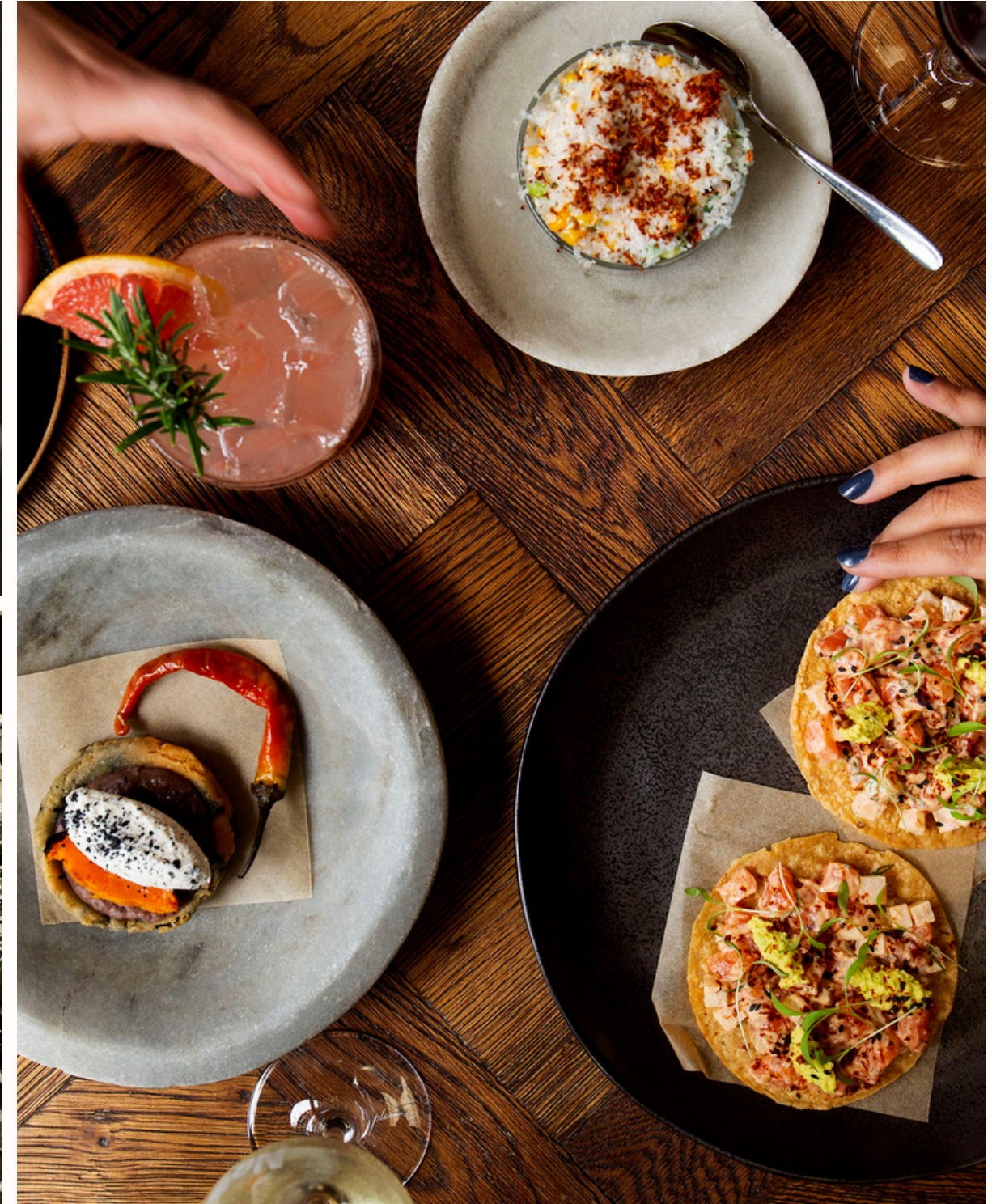
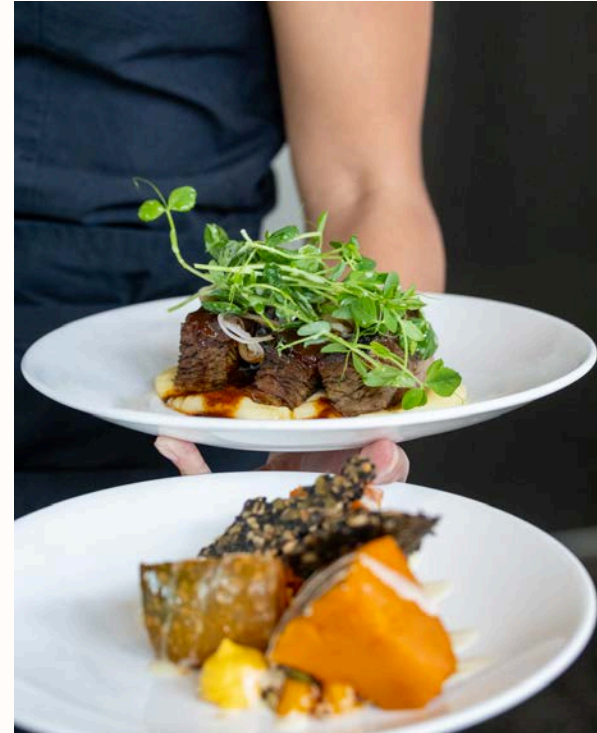
DURATION *4 hours*



Dining

Across the Group, 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.

Versatility is key in 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 to your needs.



Menus

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. Canapes are followed by shared entrees and two shared mains accompanied by shared sides and roaming desserts.

Warehouse - \$140 per guest, canapes not included

The Stables - \$170 per guest

The Barn - \$170 per guest

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 entrees and mains. Sides are served to share and the desserts are roaming to allow for mingling.

Warehouse - Not available

The Stables - \$170 per guest

The Barn - \$170 per guest

CANAPES	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
ENTREES	Smoked cured kingfish, citrus gel, radish, grapefruit with green chilli dressing Dukkah-cruste 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

Our **Choice Menu** option allows a choice between two entrees and two mains. Give your guests the ultimate private dining restaurant-style experience.

Priced at \$185 per guest.

Menus

COCKTAIL

Perfect for groups wishing to socialise and be present with one another, our cocktail event package offers a more relaxed take on a classic private event format.

Warehouse - \$140 per guest

The Stables - Upon request (menu offering will differ)

The Barn - Not available

GRAZING A vast selection of local and international cheese, meats and accompaniments

CANAPES
Select four
Ocean trout, citrus mayonnaise, dill
Mussels, pangrattato, lemon and parsley
Whitebait rosti, balsamic, lemon thyme
Burnt rockmelon and prosciutto on lavosh
Mini slider with beef tartare, parmesan mayonnaise, rocket
Chicken liver tart, Port jelly, shallot
Mini slider with beetroot tartare, wasabi mayonnaise, rocket
Saffron and asparagus arancini

SUBSTANTIAL
Select two
Lamb ribs, tzatziki, fennel
Gnocchi, peas, broad beans, tendrils
Polenta crusted cod, lemon, capers
Tiger prawn, smoked cocktail sauce, mint

**ROAMING
DESSERTS**
Select three
Mango and passion fruit gelee
Red berries and chocolate truffle
Tiramisu tart
Pistachio macarons
Mini madeleine and coconut cream

CHEF'S TABLE

Our premier event offering tailored for both food enthusiasts and wine connoisseurs. 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
Veuve Fourny & Fils, Champagne

FIRST
George whiting, vongole, burnt leek, master stock & caviar
2018 Yarra Yering Dry White No.1

SECOND
Venison, wild mushroom, parsnip & truffle
2018 Pimpernel No. 4 Pinot Noir

MAIN
Wagyu, chestnut creme, pepper berry potato gratin & bone marrow jus
served with grilled lettuce hearts, curry, bush tomatoes
2018 Yeringberg Cabernet

DESSERT
Chevre, strawberry & rhubarb
2015 De Bortoli Noble One Botrytis Semillon

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

Menus

Offering a very different style of menu to it's Coldstream counterparts, No7 Healesville still embodies our philosophy of quality ingredients meticulously crafted into outstanding dishes inspired by Central American cuisine.

COMIDA FIESTA

Offering a wide selection of menu choices expertly curated by Head Chef, Joel Bowers, Comida Fiesta is the perfect shared dining experience. Simply choose two mains and leave the rest to us.

*The Barrel Room - \$120 per guest
Exclusive Hire - \$120 per guest*

STARTERS	Chef's selection of three
MAINS <i>Select two</i>	Beef rib barbacoa, mole rojo, pickled onion Pork belly al pastor with charred pineapple salsa Spicy chicken bbq, salsa verde, coriander Barramundi baked in banana leaf, chintexle, coconut, herbs
SIDES	Chefs selection of two
DESSERTS	Basque cheesecake, apricot Chocolate mousse, hazelnut, olive oil

Please note that due to the nature of our venue we are able to provide the Comida Fiesta for groups of 48 guests and under. Groups of a larger guest count will be required to join us on our canape menu.

SABOR A MEXICO

An intimate and incredibly special degustation experience, guiding your guests on an explorations of contemporary Mexican cuisine. Each course comes perfectly paired with some of the best organic wines from around the world.

*The Barrel Rom - \$200 per guest, including matched wines
Exclusive Hire - Not available*

TO START	Trio of Snacks
FIRST	Harimasa Kingfish ceviche, aguachile, Yarra Valley caviar, camote crisps
SECOND	Tiger Prawns al pastor, burnt fruit salsa, chermoula butter
MAIN	Pure Black Wagyu, pipian rojo, charred onion
DESSERT	Vanilla flan, apricot, buñuelo

Please note that due to the nature of our Sabor A Mexico menu, it is exclusively available for groups of 8 - 18 guests.

Enhancements

We offer a selection of enhancements designed to make your event even more memorable.

COLDSTREAM

COCKTAILS From \$20 each

Start your party off right cocktails for your guests on arrival. Choose one or two of our delicious cocktails from our menu.

CANAPES \$30 per guest

A selection of four canapes for guests to enjoy whilst mingling before sitting down for the main event. This enhancement is exclusively available in The Warehouse

CHEESE \$9.50 per guest

Treat your guests to a selection of artisan cheese, 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

HEALESVILLE

CHEESE \$10 per guest

A selection of carefully sourced cheeses served with quince and fresh fruit.

FRUTERO PLATE \$10 per guest

A seasonal selection of fresh fruit with a Mexican twist, served with tajin and lime

OYSTERS \$10 per guest

Sourced from the best oyster farms in Australia, our oysters are served with a jalapeno mignonette

GUACAMOLE \$10 per guest

Served with totopos



Beverages

COLDSTREAM

Working closely with local producers, our beverage list has been thoughtfully curated to showcase the exquisite offerings from the renowned Yarra Valley. We have taken great care in handpicking an array of wines and beers. This selection is meticulously tailored not only to complement our food offerings but also to elevate the entire experience of your event, adding a distinctive and refined touch to your occasion.

DURATION *4 hours*

MINIMUM BEVERAGE TAB *Weekdays - \$1,000*
Weekends - \$1,250

HEALESVILLE

Drinks at No7 are an experience in and of themselves. Their ever-changing list features some of the best organic wines from across the globe.

Our Healesville beverage packages are designed to highlight our love of the more natural style of wine, while still providing delicious and approachable options for your group.

DURATION *4 hours*

MINIMUM BEVERAGE TAB *Weekdays - \$1,000*
Weekends - \$1,250

SELECTION

- SPARKLING** Italian Prosecco
- WINE** Two varietals of white wines
Two varietals of red wines
- BEER** Meletos Craft Beer, brewed on-site
Napolean Apple Cider
- NON ALC** A selection of juices
Sparkling Water
Soft drinks, including Yumbo Lemonade
- HOT** Coffee
Loose Leaf Tea



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 guesthouse overlooking acres of vines to the Great Dividing Range beyond.

Featuring 22 gorgeous rooms and The Tuscan Suite, The Farmhouse offers an ideal accommodation option for events held on our property. This enables your guests to enjoy your event knowing that they are just a short stroll away from their accommodation.

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.



Indulge

Relax prior to your event with a massage or facial at our exclusive Day Spa, Il Massaggio. Our skilled therapists will tailor sessions for relaxation or rejuvenation, catering to your specific needs.

Situated in the Meletos precinct, just a brief stroll from The Farmhouse, a visit to Il Massaggio is guaranteed to leave you refreshed, relaxed and ready to greet your guests and celebrate any occasion.

MASSAGE

60 minutes - \$150
90 minutes - \$225

Our range of massage services is designed to cater for diverse needs and offers transformative experiences. Using techniques to specifically target what you need, each service is crafted to address specific aspects of well-being, guaranteeing a personalised and revitalising experience.

FACIAL

30 minutes - \$80
60 minutes - \$150

Tailored to your skin type, this pregnancy-safe facial delivers fresh, healthy skin that glows from within. Our exclusive use of Mukti Organics gives this treatment a fresh energy and mindful approach that will leave you rejuvenated and glowing.

SIGNATURE EXPERIENCES

FROM \$225

These exclusive offerings seamlessly blend the rejuvenating effects of both massage and facial treatments, ensuring a comprehensive and indulgent experience that goes beyond the ordinary.

MINIATURE TREATMENTS

FROM \$80

If you're seeking a quick relaxation session due to time constraints, we offer a variety of 30-minute treatments crafted to provide you with the ultimate relaxation in half the time.



Styling

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

Included in venue hire across our group is basic table styling and table dressage, but if your event calls for something extra, The Providore offer a range of additions to enhance your special occasion.

Sourcing the very best local, seasonal foliage and flowers, The Providore are skilled at providing 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.

Teesha Butler
the providore@stonesoftheyarravalley.com
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www.styledbytheprovidore.com





Suppliers

Over the past 16 years we have developed an outstanding list of suppliers whom we trust to make your event the most memorable that it can possibly be.

Our list includes 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

Once your event with us is confirmed we'd be delighted to share our preferred supplier list, or if you have your heart set on a particular supplier that's not featured we can reach out to them for conditional approval.



Minimum Spends

All events across the Stones of the Yarra Valley Group have applicable minimum spends. Guest numbers indicated are the required number of guests to cover the minimum spend. Additional guests can be added at a per head cost.

Please note that all minimum spends are exclusive of venue hire fees.

A 10% surcharge applies on all events that occur on Public Holidays.

COLDSTREAM

	VENUE HIRE		WEEKDAY		WEEKEND
THE WAREHOUSE <i>Up to 80 guests</i>	\$500	30	\$5,200	40	\$6,850
THE STABLES <i>Up to 80 guests</i>	\$750	30	\$6,100	40	\$8,050
THE BARN <i>Up to 200 guests</i>	\$1,000	80	\$14,600	100	\$18,250

HEALESVILLE

	VENUE HIRE		WEEKDAY		WEEKEND
THE BARREL ROOM <i>Up to 48 guests</i>	\$250	30	\$4,650	40	\$6,200
NO7 EXCLUSIVE HIRE <i>Up to 80 guests</i>	\$1,000	50	\$7,750	50	\$7,750



Contact

We'd be delighted to hear from you to bring your next celebration to life.

If you'd like to lock in a time to speak with our expert events team or to organise a tour of our event spaces please get in touch.

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