



MARNONG
ESTATE

Celebrations & Social Events





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More than just your average young winery.

Welcome to Marnong Estate, a destination unlike any other.

Nestled amidst stunning landscapes on over 1,200 acres of working farmland, experience a destination that combines a rich cultural history with a contemporary influence.

Our vision is to provide our guests with a unique and enriching experience immersed in the natural beauty of Melbourne's north.

Set the stage for a journey that will delight the senses and ignite your imagination.

Discover a place where you can wine, dine and stay.

Key Facts

1,200
ACRES OF LAND

16.5
HECTARES VINEYARD

11
WINE VARIETIES

24
LUXURY ROOMS

3
RESTAURANTS

7
UNIQUE SPACES

1
CELLAR DOOR & WINE BAR

200+
FARM ANIMALS





Spaces.

Choose one of our special spaces for your next milestone event. From the sweeping views of the Green Grove, to the breathtaking Woolshed, let us tailor your event to you.

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SMALLER SPACES

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The Cellar Door



Our newest space, the Cellar Door, is the perfect blend between rustic charm and modern functionality. Fitted with all of the modern amenities required for your next event, this space offers seamless indoor/ outdoor connectivity with marquee walls that open up to provide access to our private lawn area.

Menu Option | Cocktail or Grazing

Standing Capacity | 80

Minimum Spend | \$2000

Venue Hire | \$500

**Available from 6pm onwards.*



The Lookout Marquee

Nestled close to our Woolshed, our Lookout is an intimate space unlike any other. Curate an immersive experience as guests enjoy panoramic views of our surrounding farmland and the breathtaking Macedon Ranges whilst they sip and graze.

Menu Option | Cocktail or Grazing

Standing Capacity | 60

Minimum Spend | \$2000

Venue Hire | \$500





The Green Grove

With its floor-to-ceiling glass enclosure and abundant natural light, the Green Grove stands as breathtaking event space, ideal for celebrations, ceremonies, pre-dinner gatherings, welcome cocktails and seated functions.

Guests will enjoy an unparalleled view of our sweeping vineyard, making it one of our most sought-after and breathtaking spaces.

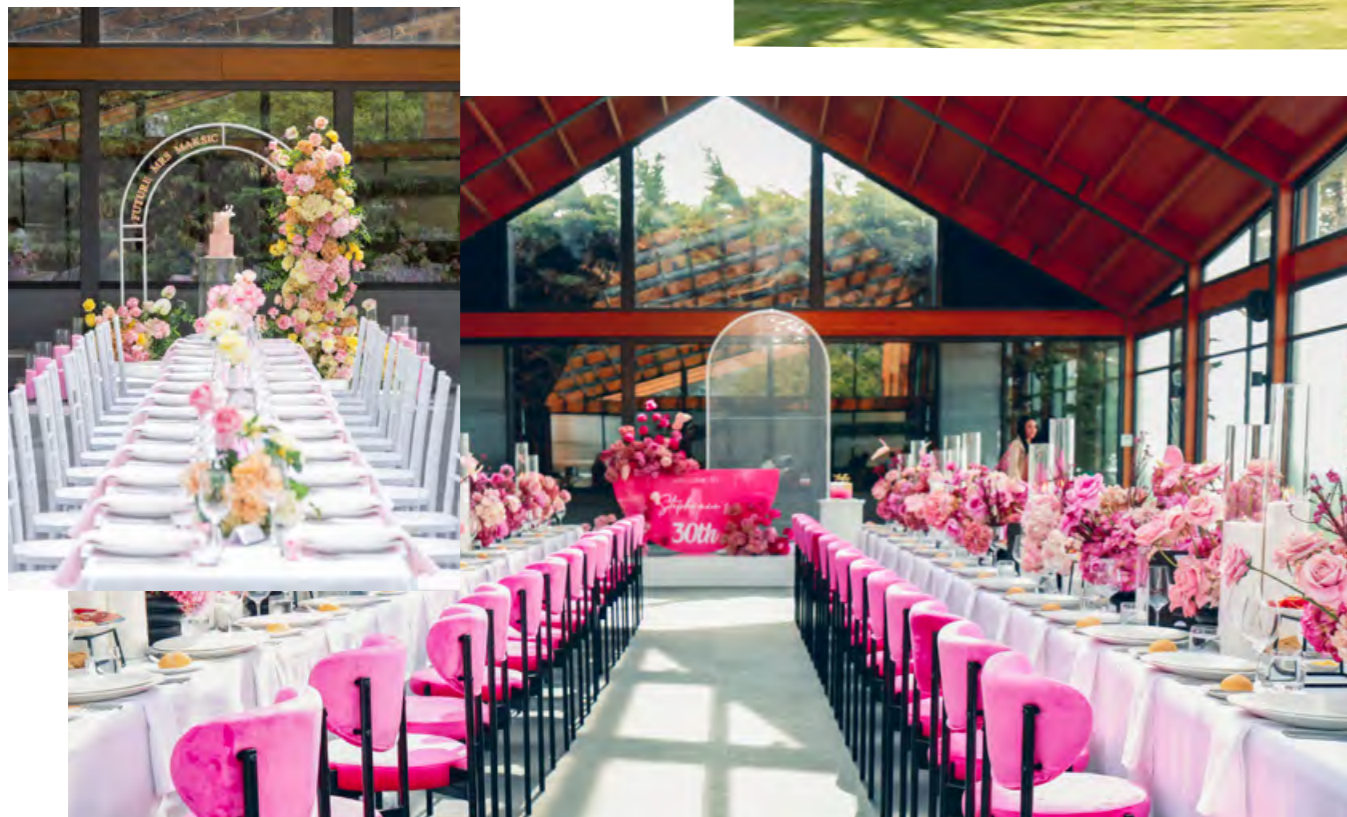
Menu Option | Sharing or Cocktail

Seated Capacity | 80

Standing Capacity | 100

Minimum Spend | \$5,500

Venue Hire | \$500



The Woolshed



Where historical charm meets modern amenity, meet our rustic Woolshed. Nestled a short distance from the main building, our restored 1800s shearing shed boasts a historical character unlike any other.

Experience unparalleled views of the Macedon Ranges and our surrounding working farm from outdoor balcony area, and experience an event space that seamlessly blends indoor/outdoor connectivity.

Menu Option | Sharing, Alternate or Cocktail

Seated Capacity | 120

Standing Capacity | 140

Minimum Spend | \$10,500

Venue Hire | \$500





Angliss Room

Set against a breathtaking backdrop, our elevated Angliss Room is a seamless blend of modern and timeless charm. Named as an ode to the estate's rich heritage, this space is the epitome of luxury, with floor-to-ceiling windows, sheer and blackout electronic curtains, and opulent finishes.

Enveloped by sweeping views of the surrounding estate and Macedon Ranges, experience our most premium event space.

Menu Option | Sharing, Alternate or Cocktail

Seated Capacity | 220

Standing Capacity | 300

Minimum Spend | \$21,500

Venue Hire | \$500



AFTER SOMETHING A LITTLE MORE INTIMATE?

Private Dining Rooms



The Private Dining Rooms are an exclusive haven for those seeking an intimate and curated culinary experience. Offering the perfect setting for private gatherings, celebrations, or special occasions, each room offers a warm and inviting ambience, with fireplaces, elegantly appointed decor, and a personally appointed service team.

Menu Option | Sharing

Seated Capacity | 36 (per room)

Minimum Spend | \$2500

For Private Dining enquiries, please directly contact our team below.

[EMAIL PRIVATE DINING](#)





Inclusions

- Flexible seating layouts
- Heating and cooling
- Car-parking facilities
- Dedicated Event Coordinator
- Tablecloths and napkins
- Glassware, cutlery, and crockery
- Table numbers
- Personalised menus
- Designated event supervisors and event wait staff
- Abundance of photo opportunities
- In house speakers (for devices only)
- Microphones
- Chairs





Packages

Discover the flavours of Marnong through our *Italian-inspired*, estate-grown palate.



Seated Packages

	Sharing	Alternate
5-Hour Package Canapés Chef's selection of Antipasto Entrée, Main & Dessert	\$105.00pp	\$110.00pp
4-Hour Package Canapés Or Chef's selection of Antipasto Entrée, Main & Dessert	\$100.00pp	\$105.00pp
3-Hour Package Entrée, Main & Dessert	\$95.00pp	\$100.00pp
3-Hour Package Entrée & Main Or Main & Dessert	\$75.00pp	\$80.00pp

*Minimum spends & venue hire applies



Cocktail Packages

<p>Package One</p> <p>2 Hour Standard Cocktail Package</p> <p>Selection of 3 hot and 3 cold canapés</p>	<p>\$65.00pp</p>
<p>Package Two</p> <p>3 Hour Standard Cocktail Package</p> <p>Selection of 3 hot, 3 cold and 1 substantial canapés</p>	<p>\$75.00pp</p>
<p>Package Three</p> <p>4 Hour Standard Cocktail Package</p> <p>Selection of 3 hot, 3 cold and 2 substantial canapés</p>	<p>\$90.00pp</p>
<p>Package Four</p> <p>5 Hour Standard Cocktail Package</p> <p>Selection of 3 hot, 3 cold, 2 substantial and 1 dessert canapés</p>	<p>\$100.00pp</p>



Menu Enhancements

<p>Additional canapé</p>	<p>\$5 per item</p>
<p>Classic Sides</p> <p>King Edward potatoes oven roasted with rosemary <i>(gf, vg, nf)</i></p> <p>Mixed leaf Garden Salad <i>(gf, vg, nf)</i></p>	<p>\$5pp</p>
<p>Premium Sides</p> <p>Chargrilled capsicum & roasted potatoes <i>(gf, vg, nf)</i></p> <p>Shaved fennel salad, orange segments, capers & chili <i>(gf, vg, nf)</i></p> <p>Sauteed broccolini & green beans with garlic & chilli <i>(gf, vg, nf)</i></p>	<p>\$6pp</p>
<p>Late night snacks</p> <p>Smoked cheddar macaroni cheese</p> <p>Flathead, chips, tartare <i>(df, nf)</i></p> <p>Wagyu beef sliders, truffle mayo, Monterey jack, brioche</p> <p>Fried calamari, lemon pepper, aioli</p>	<p>\$8pp</p>





Food Stations

Minimum of 50 guests required

Antipasto	\$18pp
Prosciutto, bresaola, salami, cheeses, pickles, olives, lavosh, focaccia	
Oysters and Prawns	\$20pp
Selection of natural oysters, King and School prawns, sauces	
Cheese table	\$18pp
Selection of cheeses, lavosh, nuts, grapes & dried fruit	
Dessert Bar	\$18pp
Assorted mini desserts	



Gelato Cart

Standard Gelato Cart	\$700
Served during pre-canapés & drinks Up to 120 guests, free flow of gelato, choice of 4 flavours, cones & cups with spoons & 1 staff member	
Premium Gelato Cart	\$1,000
Served during pre-canapés & drinks Up to 200 guests, free flow of gelato, choice of 6 flavours, cones & cups with spoons & 2 staff members	





Beverage Packages

Traditional Beverage Package	3hrs \$45	4hrs \$65	5hrs \$75
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Marnong Estate Sparkling
 Marnong Estate Vino Bianco
 Marnong Estate Vino Rosso
 Peroni Light Beer
 Young Henrys Natural Lager
 Young Henrys Cider
 Tea & coffee, water, soft drinks, juice

Premium Upgrade	3hrs \$45	4hrs \$65	5hrs \$75
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Marnong Estate Sparkling
 Marnong Estate Vino Bianco
 Select one additional Marnong Estate White:
 Chardonnay, Pinot Grigio, Fiano or Rose
 Marnong Estate Vino Rosso
 Peroni Light Beer
 Young Henrys Natural Lager
 Young Henrys Cider
 Tea & coffee, water, soft drinks, juice

Prestige Upgrade	3hrs \$45	4hrs \$65	5hrs \$75
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Complete range of Marnong Estate wines
 Peroni Light Beer
 Young Henrys Natural Lager
 Young Henrys Cider
 Tea & coffee, water, soft drinks, juice

Spirit Packages

House Spirits Upgrade	4.5hrs + \$20	Additional Hour + \$5
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42 Below Vodka
 Bombay Dry Gin
 Buffalo Trace Whiskey
 Dewars 12 y/o Scotch
 Bacardi White Rum

Premium Spirits Upgrade	4.5hrs + \$30	Additional Hour + \$5
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Grey Goose Vodka
 Bombay Shappire Cru Gin
 Woodford Reserve Bourbon
 Dewars 15 y/o Scotch
 Bacardi 8 y/o Rum





AFTER SOMETHING A LITTLE MORE SPECIAL?

Banquet Dining



Elevate your next special event with a sit-down dining experience in one of our breathtaking spaces. Guests will enjoy a delectable 3-course menu curated by our talented chefs, and a sophisticated ambience that will captivate your guests.



Banquet Menu

Canapés 30 Minutes (Select 3)

- Gamberi Fritti deep fry crumbed prawn with lemon aioli *(nf)*
- Caprese bocconcini, cherry tomato, basil skewer with balsamic glaze *(v, gf, nf)*
- Balsamic thyme mushroom Bruschetta *(v, nf)*
- Whipped ricotta and roast capsicum Bruschetta *(v, nf)*
- Bolognaise arancini with Paprika aioli *(nf)*

Entrée (Select 2)

- Caprese with gazpacho *(v, gf, nf)*
- Pork ravioli with burnt butter sage pecorino *(nf)*
- Pressed lamb shoulder with celeriac cream, Jerusalem artichoke crisp *(gf)*
- Orecchiette, chorizo, chilli, pomodoro, rocket, evo *(nf)* *(Can also be made vegetarian)*

Main (Select 2)

- Eye fillet, mashed potato, garlic butter mushroom, porcini jus *(gf, nf)*
- Twice-cooked Chicken cacciatore, roasted capsicum, pitted green olive, parsley *(gf, nf)*
- Beef cheek with baby carrot and parsnip pure *(gf, nf)*
- Creamy pesto, sundried tomato, Gnocchi with pumpkin crisps *(v)*
- Pan-fried Salmon, orange fennel salad with house dressing *(gf, nf)*

Dessert (Select 2)

- Cannoli chocolate and pistachio *(v)*
- Dark chocolate mousse with orange sponge cake, raspberry gel *(v, gf, nf)*
- Sticky date, butterscotch, caramel crisp, and vanilla ice cream *(v, gf, nf)*
- Lemon myrtle panna cotta with honeycomb and seasonal fruit *(gf, nf)*

Kid's Menu 12 > (Select 1)

- Fried flathead, chips, tartare *(df)*
- Crumbed chicken tenderloins, chips *(df)*
- Gnocchi, Napoli sauce and pecorino *(v)*

Dessert to follow: Vanilla ice cream with chocolate sauce *(nf, gf)*

Dietary codes: *(df)* dairy free *(gf)* gluten free *(nf)* nut free *(v)* vegetarian *(vg)* vegan



AFTER SOMETHING TO MINGLE?

Cocktail Dining



Sip, savor, and indulge in one of our elegant spaces, from the casual feel of our open-air Terrace, to one of our more sophisticated indoor settings. Recline and immerse yourself in an invigorating atmosphere as our roaming waitstaff cater to your needs.

Cocktail Menu

Cold Canapés

Tuna, compressed watermelon, beetroot, pea
Natural oysters, apple, soy
Duck parfait, pecan crumble,
Lobster vol au vent, avocado, chilli
Goat's cheese, pickled carrot, kalamata
San Daniele prosciutto, charred baguette, smoked salt
Balsamic thyme mushroom Bruschetta *(v, nf)*
Whipped ricotta and roast capsicum bruschetta *(v, nf)*

Hot Canapés

Lamb and rosemary roll with tomato and capsicum relish
Chicken, pineapple & chili jam
Prawn, panko, kewpie, lime salt
Duck pancakes, cucumber, spring onion, hoisin
Scallops, herbs, brioche, aioli
Yakitori, leek, potato, nam chim
Pork croquette, spiced carrot, chervil
Truffle mushroom arancini with confit garlic aioli *(v, nf)*

Substantial Canapés

Wagyu slider, smoked cheddar, truffle aioli, brioche
Golden beetroot, gorgonzola, croissant
Chicken and garlic chive dumpling, red chili soy
Saffron cauliflower tempura, chimichurri *(v)*
Cheddar, thyme, shallot toast, picante
Chicken sandwich, lemon herb mayo
Prawn, milk bun, marie rose, paprika

Dessert Canapés

Eton Mess
Chocolate mousse
Lemon & passionfruit tart
Coffee & chocolate tart
Assorted donuts
(If supplied by client) Cake cut & served on platters



AFTER SOMETHING A LITTLE MORE INTIMATE?

Private Dining



What better way to celebrate that special occasion than by gathering with family and friends at one of the private Dining Rooms. Hosting up to 36 guests per room, you will have the flexibility to create your own experience selecting from one of our sharing feast menus. Enjoy your time at Marnong Estate in a relaxed, private environment and make the most of your milestone or special event.



Private Dining Menu

Spuntini | Snacks

Marnong's Fermented Potato Focaccia
With rosemary, heirloom tomato & Sicilian Sea salt

Crocchette
Roasted porchetta, smoked Scamorza, preserved lemon aioli

Piccolo Piatti | Small Plates

Burrata
Peppers & zucchini cooked over coal, pickled fennel, marjoram, bruschetta

Carpaccio
Kingfish, preserved Meyer lemon gel, blood orange, sorrel, Sicilian olive oil

Vitello Crudo
Tuscan raw veal, crispy chilli with Prosciutto & Porcini, flat bread

Primi | First Course

Rigatoni con Scarti di Macellaio
Marnong's ragu of beef & pork, San Marzano tomatoes, Parmigiano Reggiano

Secondi | Main Course

Mains are served with roasted potatoes from our wood fired oven, and leafy green herb salads

Pesce
Fillet of fish 'Del Giorno', asparagus, zucchini, preserved lemon brown butter & capers

Pollo
Wood roasted chicken 'Diavola', cherry tomatoes with wild oregano, wing sauce

Please note: This is an example of the \$90pp Private Dining Menu. Please speak to our team regarding all menu options and extra additions. Menus are subject to change.

Stay

Meticulously designed to reflect the essence of the estate's history, our rooms provide modern comforts with breathtaking views of our rolling vineyards.

Our Luxury Cabins



Ten luxury Cabins with two separate access rooms, each with a private bathroom, kitchenette, mini bar and balcony that overlooks our amphitheatre vineyard and surrounding mountainscape.

Recline in style with access to our on-site 24/7 gymnasium. Speak to our Sales Team about Farmhouse Breakfast options in Cucina 3064 the following morning.



[TAKE VIRTUAL 3D TOUR](#)

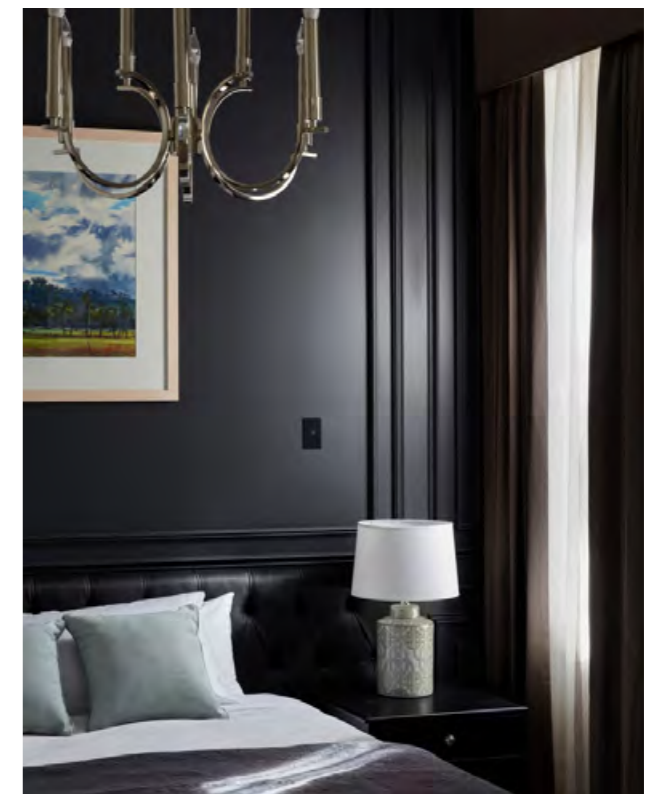


The Homestead



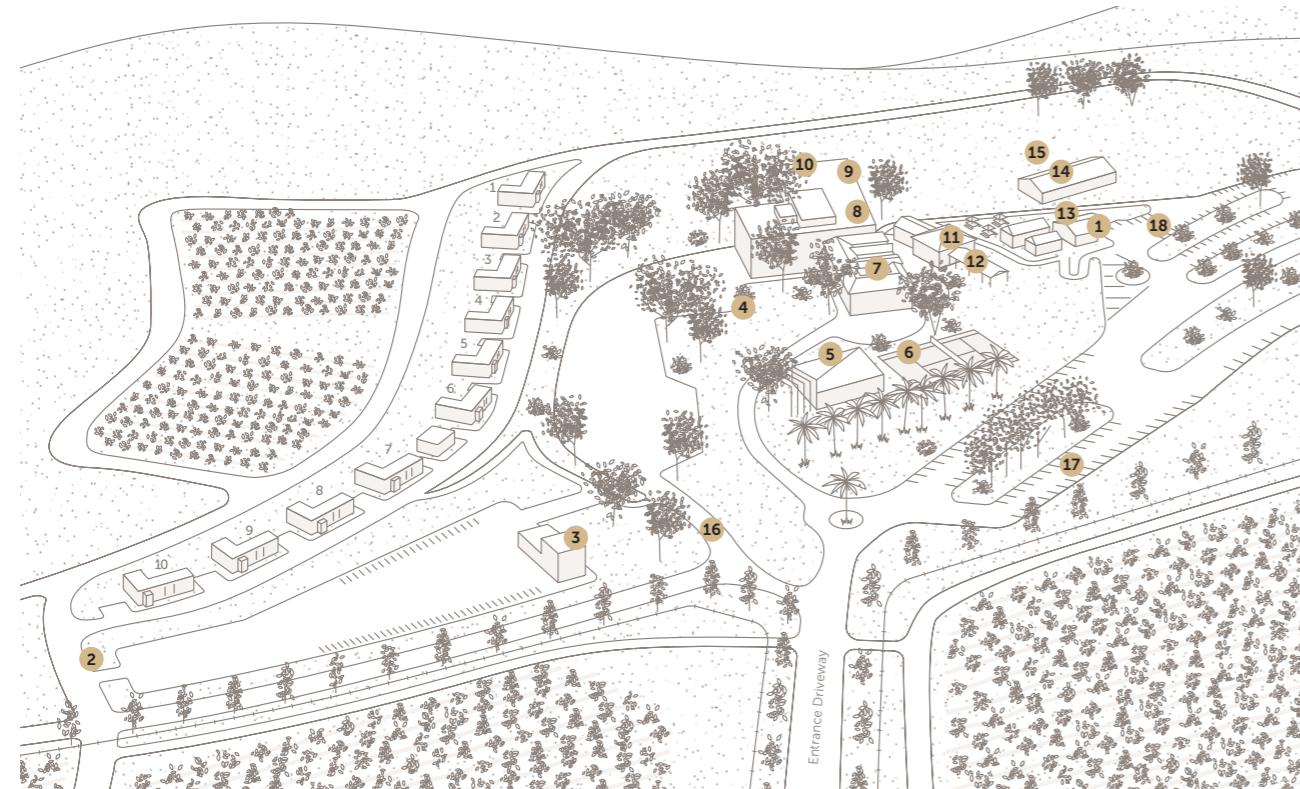
With luxurious accommodation to compliment your business event, Marnong Estate offers our historical Homestead. This luxury accommodation has four suites, with our deluxe suite complete with claw-foot bath and fireplace.

[TAKE VIRTUAL 3D TOUR](#)





Estate Map



- | | | |
|------------------|----------------------|-------------------------|
| 1. Reception | 7. The Homestead | 13. Caffè Vista |
| 2. The Cabins | 8. Cucina 3064 | 14. The Woolshed |
| 3. Gymnasium | 9. La Vèta | 15. The Lookout |
| 4. Secret Garden | 10. The Angliss Room | 16. Loading Dock Access |
| 5. Green Grove | 11. Cellar Door | 17. Green Grove Carpark |
| 6. Tennis Court | 12. Marquee | 18. Main Carpark |



GET DIRECTIONS

Not too close, *not too far.*



Let's meet. No two events are the same, let us tailor yours upon your request. Please place an enquiry through our website and one of our Sales Team will be in touch shortly. We look forward to hosting you.

Only 15 minutes from Melbourne Airport and 35 minutes from Melbourne CBD, Marnong Estate is ideally located to accommodate both local and interstate guests, boasting one-of-a-kind facilities and views unlike any you've ever seen.

EMAIL US

WEBSITE





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