

Mount Duneed

ESTATE

Events + Celebrations

Unmatched quality and exceptional experiences





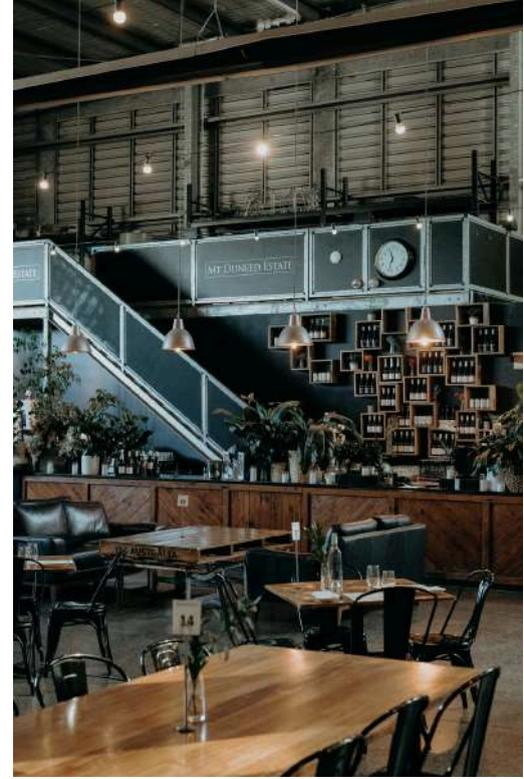
EVENT SPACES

Located just over an hour's drive from Melbourne and fifteen minutes from Torquay and the Surf Coast, Mount Duneed Estate offers the perfect setting for any event. Our combination of high-quality food and service paired with exceptional wines sets us apart. Our experienced and professional team will expertly manage your event, no matter the size, ensuring your guests leave raving about their experience.

We offer a range of versatile spaces to suit events of all sizes:

- **The Barrel Hall:**
 - Up to 350 seated with a dancefloor or 500 cocktail.
 - Can be sectioned off for smaller events while maintaining its rustic charm.
- **The Vineyard Room:**
 - Up to 100 seated or 150 cocktail.
- **The Garden Bar:**
 - Up to 500 cocktail.
- **The Boardroom:**
 - Conference room seating for 20 guests.

For conferences and meetings, a variety of spaces are available for breakout sessions to enhance productivity and collaboration. Simply reach out to our team for more details. Escape to our stunning venue and let us handle every detail, ensuring your event is both effortless and unforgettable.



CORPORATE & TEAM BUILDING EVENTS

Spanning 100 acres, Mount Duneed Estate provides the perfect setting for team building events, executive retreats, and team meetings. With versatile spaces, our venue can accommodate:

- Up to 500 guests for a cocktail-style event.
- Smaller groups for intimate retreats or meetings.

Spaces & Accommodation

- **Outdoor Spaces:** Ideal for team-building activities or relaxed dining in The Garden Bar.
- **On-Site Accommodation:** Eight luxury one-bedroom pods, perfect for small meeting groups to stay on-site and immerse themselves in the stunning surroundings.

Catering Tailored to Your Needs

- Full-day catering packages include morning tea, lunch, and afternoon tea, all customizable to meet your preferences.
- For small evening dinners (under 60 guests), our team can recommend local restaurants for off-site dining options.

Why Choose Us?

- Our chefs deliver exceptional food that will impress your guests.
- Our team sets the benchmark for outstanding service in the region.
- Explore our website for preferred team-building suppliers to enhance your experience.

We would be thrilled to welcome you to Mount Duneed Estate. Let us make your next corporate event seamless, productive, and unforgettable.



EVENT INCLUSIONS

At Mount Duneed Estate, we provide everything you need for a seamless and productive corporate event.

- Use of all existing furniture.
- Use of in-house crockery, linens (standard white), napkins, and glassware.
- Mints, water station, notepads and pens for small boardroom events.
- Complimentary WiFi to keep your team connected.
- Full setup and pack-down, including placing your table décor.
- Fresh plants and greenery on bar areas.
- Candles throughout the venue spaces (not on tables).
- Dedicated Event Coordinator:
 - Support in the lead-up to your event, including floor plans, meetings, phone calls, and emails.
 - Coordination on the day to ensure your event runs smoothly.
 - Supplier Management: Planning and coordinating bump-in/bump-out times.

Catering

- Options for morning tea, lunch, afternoon tea, and dinners (for groups of 60 or more).
- Flexible menus and packages with no charge for dietary requirements.

Things to consider:

- Security charges may incur an additional fee.
- Venue Hire dependent on the space used.

Amenities

- Full Event Management by our experienced team.
- Free On-Site Parking for all attendees, including overflow bus carparking.
- Audio Visual Equipment: To be hired through external suppliers; our team will manage them on the day. Preferred suppliers available upon request.

Additional Offerings

- **Corporate Gifting:** Custom hampers and gift boxes for delegates available upon request.
- **Small Group Wine Tasting:** Can be arranged for an engaging team experience.
- **On-Site Accommodation:** Eight luxury king-sized rooms for delegates, each including:
 - Continental breakfast.
 - A bottle of Blanc de Blanc Sparkling.
 - Luxurious fittings and amenities.

Let us make your next corporate event effortless and memorable.

Contact our team to begin planning.



CONFERENCES + RETREATS

Our team of in-house Chefs will prepare delicious food for your meeting. Select from the options below. All dietary requirements can be catered to.

MORNING TEA \$15pp - Chef's Selection of fruit platters, muffins and assorted items

WORKING LUNCH \$39pp - Chef's Selection seated lunch in either a shared style or plated option.

AFTERNOON TEA \$15pp - Chef's Selection of fruit platters, muffins and assorted items

BARISTA COFFEE, TEA & SOFT DRINKS \$25pp - All day service of barista coffee, tea, water station and soft drinks for the duration of your meeting. Any wine consumed will be added to a bar tab and payable on the day. Half day packages available at \$15pp.

Menus and catering options can be tailored to suit your requirements. Please speak to our team about any special requests.



DINE WITH US

AT MOUNT DUNEEED ESTATE

Mt Duneed Estate is a stunning winery with the ultimate in flexibility and passion for events and celebrations of all sizes.

Our reputation for excellence in food and service is what sets us apart. Elegant food and wine pairings or relaxed cocktail celebrations are all part of what we do. Our team of Chefs choose local, seasonal and sustainable producers to create delicious food.

Our events team are here to help you expertly plan your event. We are renowned for our service and ensuring that you and your guests all have a wonderful experience.

Our Restaurant is open Thursday to Sunday, with private lunch events available on request.

SATURDAY/SUNDAY DINNER: Private space available with Plated or Shared Dinner or Cocktail style.

Minimum of 100 guests.

WEEKDAY LUNCH/DINNER: Private space available with Plated or Shared Dinner or Cocktail style.

Minimum of 60 guests.





Mount Duneed

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ALTERNATE PLATED

Private Dining Menu

LUNCH: 2 COURSES \$70PP, 3 COURSES \$80PP, 4 COURSES \$90PP
DINNER: 2 COURSES \$80PP, 3 COURSES \$90PP, 4 COURSES \$100PP

CANAPÉS

Select three

Roasted pumpkin and parmesan arancini, blue cheese aioli - veg, nf

Lamb and harissa sausage roll, dukkha, labna - nf

Braised lamb pie, mint gel - nf

Taiwanese popcorn chicken, jalapeno and Thai basil kewpie - nf, lg, df

Lemon myrtle calamari, confit garlic and rosemary aioli - nf, df

ENTRÉE

Select two served alternately

Pumpkin & leek agnolotti, brown butter, tarragon oil, golden raisins, fresh chilli, Manchego - v, nf

Cured & seared duck breast, honey, ginger & carrot puree, puffed grains, balsamic pearls - lg, nf

14 hour braised beef cheek, pumpkin crème, fresh pea salad, fried shallots - lg, nf

Sous vide chicken breast filled with green olives & capsicum, soft herb hollandaise, confit tomato, quince & thyme reduction - lg, df, nf

MAIN

Select two served alternately

Seared roasted & sliced scotch fillet, potato rosti, caramelised onion puree, broccolini - lg, df, nf

Crispy skinned chicken breast, sweet potato pave, asparagus tips, red capsicum puree, black garlic jus gras - lg, nf

Grilled salmon, white bean puree, pepperonata, piccalilli, mache - lg, df, nf

Grilled lamb cutlet, braised & roasted lamb neck, beetroot puree, buttered baby vegetables, carrot fondant, cooking liquid reduction - lg, nf

Flame grilled pork chop, sweet potato puree, braised lentils, green beans, chimichurri - lg, nf

DESSERT

Select three served roaming or dessert bar

Chocolate meringue Eton mess, aero bar, fresh berries, vanilla bean mascarpone - nf

Baked lemon cheesecake, lemon gel, candied zest - nf

Fig, maple and pecan pudding, caramel sauce, Chantilly cream

Quince upside down cake, orange blossom crème - nf

Espresso crème Catalana - lg, nf

While we offer low gluten items, our kitchen is not 100% gluten free. These items are listed as "lg".

lg: low gluten, v: vegetarian, vn: vegan, df: dairy free, nf: nut free





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SHARED DINING

Private Dining Menu

LUNCH: 3 COURSES \$85PP, 4 COURSES \$95PP
DINNER: 3 COURSES \$95PP, 4 COURSES \$105PP

CANAPÉS

Select three

Roasted pumpkin and parmesan arancini, blue cheese aioli - veg, nf

Lamb and harissa sausage roll, dukkha, labna - nf

Braised lamb pie, mint gel - nf

Taiwanese popcorn chicken, jalapeno and Thai basil kewpie - nf, lg, df

Lemon myrtle calamari, confit garlic and rosemary aioli - nf, df

MAIN

Select two served shared to the table

Boneless lamb shoulder, saffron labna, sumac, puffed grains - lg, nf

Grilled boneless chicken, seeded mustard and lemon emulsion, herb butter - lg, nf

Roasted pork belly, baby leek puree, gochujang butter sauce - lg, nf

Flame grilled eye fillet, horseradish cream, lemon gremolata - lg, nf

SIDES

All inclusive

Hasselback Kipfer potatoes, duck fat, rosemary, garlic, chilli - lg, nf, df

Fennel seed roasted carrots, Baharat and honey labna - lg, nf

Green beans, olives, fetta, black olives, red onion - lg, nf

SWEET CANAPÉS

Select three served roaming or dessert bar

Chocolate meringue Eton mess, aero bar, fresh berries, vanilla bean mascarpone - nf

Baked lemon cheesecake, lemon gel, candied zest - nf

Fig, maple and pecan pudding, caramel sauce, Chantilly cream

Quince upside down cake, orange blossom crème - nf

Espresso crème Catalana - lg, nf

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COCKTAIL

Private Dining Menu

2 HOURS: 3 CANAPES + 1 SUBSTANTIALS \$39PP

3 HOURS: 6 CANAPES + 2 SUBSTANTIALS \$55PP

4 HOURS: 9 CANAPES + 2 SUBSTANTIALS \$65PP

COLD CANAPÉS

Herb crouton, rare beef, camembert butter, rhubarb relish - nf

Casava cracker, smoked duck, pomegranate and beetroot puree - nf, lg, df

Chicken and chive sandwich points - nf, df

Seared kangaroo, sweet potato pancake, spiced carrot hummus - nf

Fresh oysters, raspberry mignonette - lg, nf, df

Crisp sushi cake, rare tuna, furikake, kewpie - nf, lg

Air dried beef, red onion and nashi pear remoulade, black sesame cracker, dried tomato

HOT CANAPÉS

Lamb and harissa sausage roll, dukkha, labna - nf

Taiwanese popcorn chicken, jalapeno and Thai basil kewpie - nf, lg, df

Lemon myrtle calamari, confit garlic and rosemary aioli - nf, df

Braised lamb pie, mint gel - nf

Roasted pumpkin and parmesan arancini, blue cheese aioli - v, nf

Grilled prawn skewer, preserved lemon kewpie - lg, nf, df

Lamb meat balls, pistachio dukkha - lg, df

Pork and prawn dumpling, Nouc cham - nf, df

House made shitake and vegetable spring rolls, satay sauce - df, vn

Tempura salmon, wasabi kewpie, radish - nf, lg, df

SUBSTANTIALS

Confit duck, mushroom and chilli ragu, potato gnocchi, fresh parmesan - nf

Pork and glass noodle stir fry, sweet soy dressing - nf, df

Crispy snapper, tomato braised fennel, spinach, herb rouille - nf, df

Crispy boneless beef rib, celeriac remoulade, red capsicum ketchup - nf, lg, df

Pea and mint felafel, tahini and garlic coconut yogurt, pickled radish, hazelnuts - lg, df, vn

SWEET CANAPÉS

Chocolate meringue Eton mess, aero bar, fresh berries, vanilla bean mascarpone - nf

Baked lemon cheesecake, lemon gel, candied zest - nf

Fig, maple and pecan pudding, caramel sauce, Chantilly cream

Quince upside down cake, orange blossom crème - nf

Espresso crème Catalana - lg, nf

While we offer low gluten items, our kitchen is not 100% gluten free. These items are listed as "lg".

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ONSITE ACCOMMODATION



**Pricing available on request and is dependent on day of the week and season.
Please request a quote from our team.
Discounts for multiple stays and events can be arranged with our team.**

VINEYARD ROOM

5 rooms available

- King size bed
- Kitchenette
- Outdoor bath (bathers to be worn)
- Luxurious fittings and products
- Continental breakfast
- Coffee pod machine
- Bottle of Mount Duneed Estate Blanc de Blanc
- Check in 2pm, Check out 10am

OLIVE GROVE ROOM

3 rooms available

- King size bed
- Kitchenette
- Luxurious fittings and products
- Continental breakfast
- Coffee pod machine
- Bottle of Mount Duneed Estate Blanc de Blanc
- Check in 2pm, Check out 10am





BEVERAGE PACKAGES

REGIONAL PACKAGE - PRICING PER PERSON

2 HOURS: \$35PP | 3 HOURS: \$40PP | 4 HOURS: \$50PP

Mount Duneed Estate Sparkling Blanc de Blanc

Choice of two Mount Duneed Estate Regional white wines

Choice of two Mount Duneed Estate Regional red wines

Select Two: Asahi, Corona, Great Northern Mid Strength, Carlton Dry

Prickly Moses Otway Light

Mount Duneed Estate Apple Cider

Assorted Soft Drinks

Upgrades to alternate ranges on request with our events team

COCKTAILS + SPIRITS

Cocktail on arrival (choice of one) \$15 per person

Spirits packages and mocktails can be discussed with our events team

IF CASH BAR OR TAB IS SELECTED, A MINIMUM BEVERAGE SPEND APPLIES



EXPERTLY MANAGED EVENTS

For years, we have been delivering exceptional events with precision and care. Our experienced event professionals work closely with you to plan every detail – from developing run sheets to coordinating suppliers – ensuring your event is flawlessly executed.

You'll have the support of a dedicated Event Coordinator during the planning stages and on the day to oversee every aspect, so you can relax and enjoy your event.

Tailored Event Support & Local Recommendations

Off-Site Dining: While our venue is not open in the evening or for events under 60 guests, we are happy to recommend fantastic local restaurants for intimate off-site dinners.

Local Attractions & Corporate Experiences: Being near the Great Ocean Road, you'll have access to stunning beaches, scenic landscapes, and exciting activities. We can suggest unique corporate experiences to make your time in the region truly memorable.

Additional Services: Need transport, audiovisual equipment, or team-building activities? We have trusted local partners and can connect you with the right services to elevate your event.

No Additional Charge for Expert Event Management

We offer our event management services at no extra cost. If you need assistance, ideas, or unique experiences to make your event stand out, just ask – we're here to help bring your vision to life.

Let's create something unforgettable together.

SUSTAINABILITY

Our Commitment to Sustainability

At Mount Duneed Estate, we recognise our responsibility to the environment and our local community. We are committed to reducing our environmental impact through sustainable practices and ongoing education for our team.

Our Sustainability Initiatives

- **Solar Energy:** We have installed solar panels to significantly reduce our reliance on traditional power.
- **Water Conservation:** Our dam at the bottom of the property captures excess water, which is reused to irrigate key areas of the venue.
- **Glass Recycling:** We use BottleCycler to compact glass waste efficiently – each bin holds up to 300 bottles, minimizing storage and energy usage.
- **Oil Recycling:** Used cooking oil from our kitchen is collected, recycled, and repurposed by a local company.
- **Cardboard Recycling:** All cardboard waste is sorted and recycled, ensuring it is turned into useful products rather than landfill.

We are always looking for new ways to enhance our sustainability efforts and appreciate your support in helping us protect our environment.





CONTACT US

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