

Conferences



Immerse yourself

in the ultimate

Conference Destination

in the Yarra Valley



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Welcome



Having a conference at Immerse is stylish and simple because we believe in providing all the essential requirements for your conference, seminar or development meeting.

Location

We are conveniently located within a 45 minute drive from the Melbourne International Airport and a 70 minute drive from Melbourne CBD, via direct highways or arterial roads. Please request travelling maps from your coordinator.

Services

There are so many things you can enjoy at Immerse. Take a tastebud tour of our wines in the cellar door or gourmet delights in our restaurant, indulge in pampering at the spa retreat, stroll through the vineyard or our magnificent gardens, play a few holes of golf or simply chill out in one of our luxuriously appointed rooms. All your senses will be Immersed in the Yarra Valley.

Our *Vines Conference Room* has state of the art features and views over the vineyard and rolling hills. There is also a separate boardroom or breakout room which comes free of charge as part of the Immerse Conference Package. With all conferences there is the option of exclusive use of the entire property which allows your next development meeting to remain completely private and confidential.

Immerse can also provide the opportunity for your 'work and life' balance, offering delegates the opportunity to bring their partners along to stay, dine and enjoy what the Yarra Valley has to offer. This can be easily incorporated into your package. Who says you can't mix business with pleasure?

Give a simple business meeting a competitive edge by offering delegates wine tutorials with tastings, or perhaps some pampering at our on site Spa Retreat. By relaxing and unwinding delegates will return to your workplace rejuvenated and stress free. Utilise our grounds for activities such as Tai Chi or a walk amongst the vines, watching the sun set.

Kind Regards,

The Immerse Team

- Fully equipped, with modern conference facilities
- Complete exclusive use of the venue on weekdays (for conferences with 8 or more delegates)
- Coordination of our facilities to maximise the effectiveness of your event
- Conveniently located 45 minutes from Melbourne International Airport
- A smooth 70 minute drive from Melbourne CBD, via direct highways or arterial roads
- Simple 'all inclusive' packages – tailored to your needs with no hidden costs
- Conference room with natural light and split system air control
- Hi Energy and Healthy Meal options from 'arrival refreshers' to 3 course dinners
- The opportunity to bring your significant other to enjoy what Immerse has to offer
- The option to sample gourmet food and fine wines from the Yarra Valley on winery tours
- Availability to view the valley from high above with Balloon or Helicopter Flights
- Team Building activities from Bocce to Treasure Hunts in the vines.
- Conference Room, Restaurant, Cellar Door and Spa all under one roof, with our
- accommodation located within a short walk to ensure minimal interruptions
- An emergency supply stationary box in the conference room for your use

Restaurant

Our gourmet food speaks for itself as featured in the Age Good Food Guide for the third year running: *"Many 'til death do us parts' have been exchanged at Café Immerse. And why not? Lush rose gardens, a wide deck and leafy grounds support large groups, as does the big modern dining room and stone hearth. Sunny staff are happy to help –while brining you a juicy eggplant parmigiana with sweet Napoli or Spanish omelette with paprika mayo. The coffee's good, too."* The Age Good Food Guide 2009, page 186. The Immerse chefs can design tastebud tantalising menus to suite all dietary requirements.

Cellar Door

Hand crafted wines, with three different tiers to suit all tastes. The Sauvignon Blanc, Pinot Noir, Shiraz and Chardonnay grapes are hand-picked from our estate and sold exclusively in our cellar door and served in our restaurant. Wine tutorials and appreciation classes are available with our trained staff ensuring your tasting experience is fun, educational and rewarding.



Please view some of our packaged options below. We can also individually tailor-design a package that is suitable to your business needs. The packages listed are examples of what Immerse can offer.

A Day in the Vines

The Immerse Full Day Package

- Spend your corporate day at Immerse
- Use of all facilities for the entire day
- Your own experienced conference coordinator on site all day to cater for your needs

Arrival and

Registration: Signage to your conference room and registration area for your delegates

Arrival

Refresher: Espresso Coffee, Herbal Teas with a light snack to refresh you from your morning drive

Morning Tea: A break to re-focus and move into mid morning seminars: your choice from our morning tea menus

Lunch: Gourmet self serve buffet with healthy and vegetarian options. The Option of upgrading to an A La Carte meal is also available (\$15.00 per person)

Afternoon Tea: Espresso Coffee and herbal teas with your selection of afternoon treats

Price: \$70.00 +GST per person

Continuous tea/coffee, water and mints refreshed throughout the day

Room layout and presentation as requested

Complimentary wine tutorial with tastings for a day break option

Complimentary use of Data projector & Screen, Electronic whiteboard, Flip Charts & Markers

Exclusive use of the venue (Minimum of 8 delegates)



Vine and Tie

The Immerse 24 hour complete meeting package

- Spend your corporate day at Immerse
- Use of all facilities for the entire day and part of the next day
- Your own experienced conference coordinator on site all day to cater for your needs

Arrival, Registration

And Check In: Delegate arrival, conference registration and accommodation check in

Arrival

Refresher: Espresso Coffee, Herbal Teas with a light snack – to refresh you from your morning drive

Morning Tea: A break to re-focus and move onto mid morning seminars: your choice from our morning tea menus

Lunch: Gourmet self serve buffet with healthy and vegetarian options. The Option of upgrading to an A La Carte menu is also available (\$15.00 per person)

Afternoon Tea: Espresso Coffee and herbal teas with your selection of afternoon treats

Dinner: A two course limited choice menu with selections from our current season's menu

Accommodation: One night stay in our luxury suites, to ensure a perfect nights rest

Breakfast: Enjoy breakfast in the Restaurant from the continental buffet or select a hot breakfast option from the menu

Price: \$320.00 +GST per person

Continuous tea/coffee, water and mints refreshed throughout the day

Room layout and presentation as requested

Complimentary wine tutorial with tastings for a day break option

Complimentary use of Data projector & Screen, Electronic whiteboard, Flip Charts & Markers

Inclusions of Conferencing at Immerse



	A Day in the Vines <i>Day Usage</i>	Vine and Tie <i>24-Hour Package</i>
Exclusive use of our Venue (Minimum of 8 delegates)	✓	✓
The Services of a Conference Co-coordinator	✓	✓
Complete use of our Conference & Board Room	✓	✓
Use of our Grounds, for 'break-out' & Activities	✓	✓
Adjustable Ergonomic Chairs	✓	✓
Split System air conditioning	✓	✓
Portable PA Sound System	✓	✓
Microphone and Lapel Microphone	✓	✓
Digital Projector and Screen	✓	✓
Board Room with White Board	✓	✓
Wireless Internet Connection	✓	✓
Secretarial support	✓	✓
Immerse Stationary Supply Box	✓	✓
Outdoor area for activities	✓	✓
Continuous Herbal Teas and Di Bella Coffee	✓	✓
Iced water, mints and fresh fruit	✓	✓
Arrival Refresher	✓	On arrival morning
Registration	✓	✓
Morning Tea and Afternoon Tea	✓	✓
Lunch	✓	✓
Cocktail Hour	Extra	Extra
Dinner	Extra	✓
Luxury Suite with all Modern Conveniences	Extra	✓
Catered Dietary Requirements	✓	✓
Team Building Coaches	Prices on application	Prices on application
Discounted Spouse Package	Prices on application	Prices on application
Activity planning & assistance	✓	✓
Twin share	Extra	Prices on application

Refresher - A Chef's Selection of treats with seasonal fresh fruit

Breakfast Options:

Choose from our cooked breakfast items or help yourself to our healthy continental buffet

Examples of cooked breakfast items:

- Immerse Big Breakfast
- Mushrooms on char-grilled sourdough with feta
- French toasted sourdough with bacon & maple syrup
- Eggs & Bacon on sourdough toast

Morning and Afternoon Tea Options:

<i>Cookie Jar</i>	A selection of homemade delicious cookies
<i>Bakehouse</i>	A selection of pastries from our kitchen
<i>High Tea</i>	Devonshire Tea: Warm scones with locally made jams and whipped cream
<i>Muffin Break</i>	A selection of homemade and baked mini muffins
<i>Sweet Treats</i>	An array of mixed bite sized slices and treats
At all intervals	A selection of whole fruits for a healthier alternative

All included in your package of choice:

Espresso Di Bella Coffee with Herbal Teas all day
An assortment of individual juices at break intervals
Mints to refresh after that strong espresso

Working Lunch Buffet Options:

Hot and Fresh: Focaccia's and Croissants, filled with gourmet produce and a selection of meats

Build your own Ploughman's: A selection of meats, rolls, fresh salads with condiments

Frittata Buffet: A selection of gourmet frittatas and a range of freshly made salads.

Sandwiches or baguettes: A selection of sandwiches or baguettes made with Browns Bread

Hamburger or Hotdog Stand: Make your own 'special' treat with all the trimmings; bacon onion cheese, coleslaw

Pizzeria: Individual house made pizzas made on pita bread. Options include:

- Parma Crudo - prosciutto, pesto, pecorino, cheese, olive, roasted pepper and rocket
- Vegetarian - steamed pumpkin, zucchini, sundried tomato, spinach and feta

Tacos: With the option of soft and hard style tacos and the traditional selection of tomato, lettuce, cheese, red capsicum, chicken & beef strips

Chicken picnic: Cold roast chicken pieces ready for you to enjoy

Optional extra: *Soup of the day* for a winter warmer

Dinner and or Lunch Options:

A La Carte: From our current seasonal menu

Lunch A La Carte: (Additional \$15.00 per person to upgrade to an A La Carte menu)

Menus can be provided at arrival and orders taken at Morning tea break. Pre-ordering can be done to ensure your menu selections are served in a timely fashion.



Optional Extras to bring balance to your business day by providing the opportunity to relax or to build team relations

- Wine Tutorial with tastings
- Bocce
- Yarra Valley Winery Tours: A day out in the Valley, wine tasting at 4-5 wineries and a stop for lunch
- Hot Air Ballooning : Take a birds eye view of the Valley, followed by a champagne breakfast
- Tai Chi Lessons
- Morning Yoga Lessons
- Pilates Classes
- Work and Life Balance Lecturers
- A work session in the outdoors

Recommended Suppliers

Immerse has a selection of accredited suppliers that can match your needs from themed nights of cabaret, casino, belly dancing or even a murder mystery night. There are also various team building activities available, please discuss with your conference co-ordinator an activity that would suit your organisation and delegates.

Accommodation



The Guest House

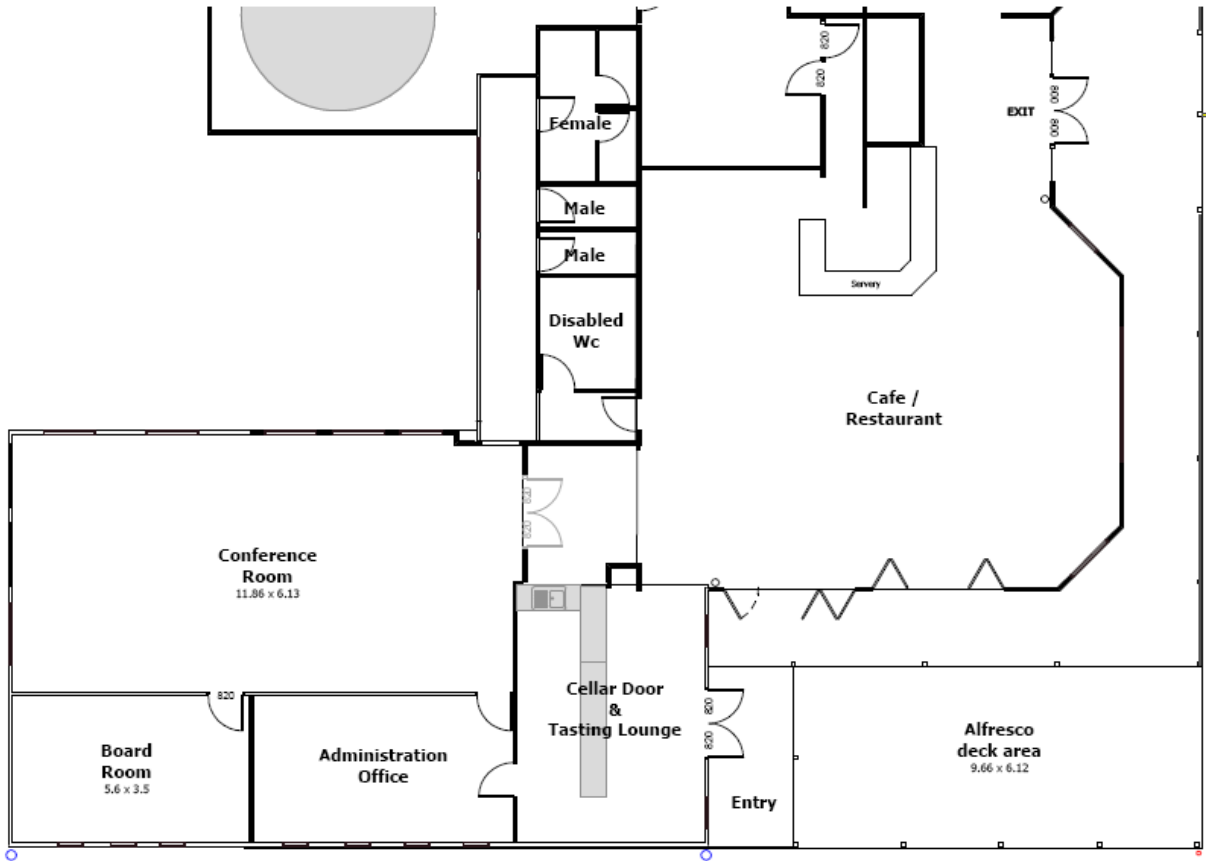
The Guesthouse has two deluxe king suites and three deluxe queen suites, four with spa baths and private balconies overlooking the vineyard.

The Lodge

Five amazing deluxe king spa suites each with their own private balconies with uninterrupted views out to the Immerse vineyards and surrounds. One of these suites is a bridal suite, with a double spa overlooking the vineyard and a double balcony that you can relax with a glass of Immerse Sparkling.

The Lake House

The Lake house has two deluxe king suites and three deluxe queen suites all with their own private ensuites. Three of the rooms overlook the Immerse lake and surrounding rose gardens. The other two rooms overlook the vineyard.



Entering from the gardens with over 1500 traditional rose bushes into our cellar door and reception area, you will be greeted by natural light, tranquil colours and wine to sample. Moving into the main building complex with the restaurant located on the right and your private conference room on the left.

With a range of alternative room sets ups from classroom, u shape and board room; you can design your next conference to suit your needs. The alfresco decking area is a perfect room to utilise as an optional break-out area.

	The Conference Room	Board Room	Restaurant
U Shape	24 people: Ergonomic Chairs	N/A	50 People with restaurant chairs
Theatre	30 people: Ergonomic Chairs 70 people: Cafe Chairs	N/A	Available on application
Class Room	30 People: Ergonomic Chairs	N/A	Available on application
Board Room	10 People: Ergonomic Chairs	10 people	Available on application

Please note that we can accommodate more people in the Vines Room with standard chairs and alternate seating arrangements. Please contact one of our team for more information.