

Contact

events@mcclelland.org.au

03 9789 1671 | Extension 3

390 McClelland Drive

Langwarrin

VIC Australia 3910

mcclelland.org.au



Events

Mc
Clelland



Designed by highly acclaimed Kerstin Thompson Architects, this purpose-built and elegantly proportioned space complements the Gallery, with views over the park and McClelland's unique collection of sculptures.





The Pavilion is the perfect place to host:

Workshops + conferences
Intimate dinners + cocktail parties
Weddings
Breakfast seminars
Presentations
Family celebrations

Capacity

U shape | 26 guests
Theatre style | 90 guests
Board style | 30 guests
Banquet style on long tables | 90 guests
Stand up | 200

Pavilion room hire | from \$500

Inclusive of the following:
wifi | data projector | screen | lectern + microphone

Half-day conference package

Includes:

- Morning or afternoon tea
- Working lunch

Available for the duration of your event

- Freshly brewed coffee + tea station refreshed after each break
- Jugs of still water

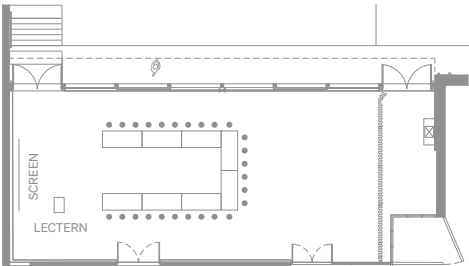
Full-day conference package

Includes:

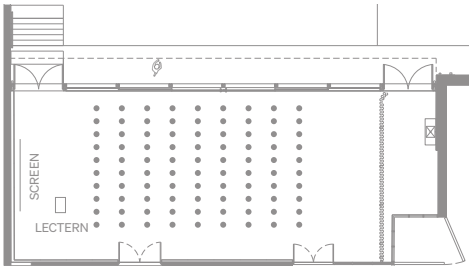
- Morning tea
- Working lunch
- Afternoon tea

Available for the duration of your event

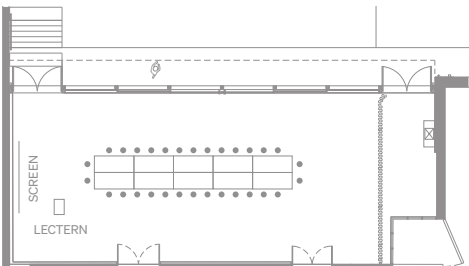
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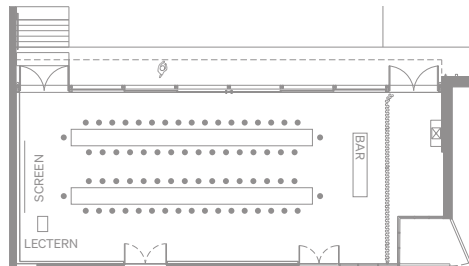
U shape | 26 guests



Theatre style | 90 guests



Board style | 30 guests



Banquet style on long tables | 70 guests

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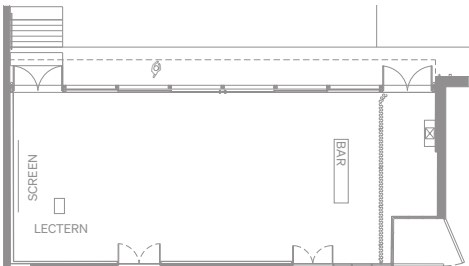
03 9789 1671 | Extension 1

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Beverages

We work with a number of local wineries and crafters to create our beverage list

Beverage options will be included in a proposal.



Stand up | 200 guests

Cocktail party packages

1 Hour

4 canapés per person

2 Hour

6 canapés per person

3 Hour

8 canapés per person

Additional canapés may be added

Additional substantial items may be added

Grazing tables

A beautifully presented table of grazing foods:

- A selection of charcuterie meats
- Deluxe cheese selection
- Dip, olives, bell peppers
- Quince paste, grapes, strawberries, dried fruit + nuts
- Baguettes, water crackers, lavosh, grissini

2 or 3 Course shared menus

Includes:

Shared entree

- A selection of 3 dishes

Shared main course

- A selection of 2 mains
- 2 Sides

Shared cheese or shared sweets at an additional cost

Dessert, individually plated or sweet bites to share