

Year-end festivities with Yarra Valley Lodge

MAKE YOUR 2024 YEAR-END CELEBRATION
MEMORABLE BY INDULGING IN A CHARMING
TEAM LUNCH OR EVENING AFFAIR AT
YARRA VALLEY LODGE.



For just \$299.00 per person

Overnight accommodation incl. breakfast
(with the option for room upgrades)

A BBQ or Shared Style Dinner

3-hour drinks package

Christmas table settings

A leisurely late check-out

*You can also choose to join us solely
lunch or dinner if you prefer not to
stay overnight.*

****Minimum group size of 10 people.***

ENQUIRIES

+61 3 9760 3333

events@yarravalleylodge.com

<https://www.yarravalleylodge.com/>



YARRA VALLEY
LODGE

Shared Style Dinner Menu*

FULL TABLE SERVICE, 3-COURSE DINNER WITH A SELECTION OF LOCALLY SOURCED PRODUCE WITH CANDLES AND DIM LIGHTING.

To Start Cold Items - Choice Of Three

Sagnaki. Sticky Balsamic Pear, Vyvian's Honey
Roast Cauliflower, Puffed Grains, Chipotle Mayo
Selection Of Dips, Lavosh
Kingfish Ceviche, Lime, Radish, Coriander
Smoked Chicken Breast, Summer Greens, Fetta
BBQ Pork, Hoisin, Apple

Substantial Hot Items - Choice Of Three

Lamb Shoulder, Charred Carrot, Cumin, Coriander
Orecchiette, Local Mushrooms, Gana Padano
Flame Grilled Chicken, Gochujang, Cucumber, Toasted Sesame
Market Fish, Sauce Vierge, Kalamatta
Little Greek Rib Eye, Kipflers, Confit Garlic
Gnocchi, Edamame, Pine Nut, Basil

Dessert

Chefs Selection Dessert
Served With Whipped Cream & Berry
Compote

Additional Items

Selection Of Charcuterie - \$13 Per Person- *Served Alongside Entree*
Selection Of Local Cheeses - \$12 Per Person- *Served Alongside Dessert*
Selection Of Seasonal Fruit- \$4 Per Person- *Served Alongside Entree*

\$95.00 per person

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.

***Sample Menu**

BBQ Style Dinner Menu*

IDEAL FOR INFORMAL GATHERINGS WITH ALL YOUR BBQ FAVOURITES, SERVED TO THE TABLE WITH ROAMING DRINKS SERVICE.

Salads & Cold Items

Potato salad, buttermilk, chives
Traditional Coleslaw
Selection of breads & dips
Fresh seasonal fruit platter

From the BBQ

Selection of gourmet sausages
Honey BBQ chicken
Beef rump
Corn on the cob
Served with a selection of sauces & condiments

Dessert

Chefs Selection Dessert

Additional Items

Selection of local cheeses - \$12 per person
Selection of charcuterie - \$13 per person

\$89.00 per person

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.

***Sample Menu**