



YARRA VALLEY
LODGE



Yarra Valley Lodge

LOCATED IN THE BEAUTIFUL HERITAGE ESTATE, THE GATEWAY TO ONE OF AUSTRALIA'S PREMIER WINE DISTRICTS.

Located at the gateway to the stunning Yarra Valley, Yarra Valley Lodge is only 45 minutes from Melbourne and offers guests the very best in accommodation, food, beverages, meetings and events.

BUT FIRST LET'S PLAY... because the best ideas come when you're having fun. Instead of just sitting through sessions our team can create a bespoke experience, with activities designed to ignite ideas and build relationships.

Bring the fun with our 5-course immersive taste of the Yarra Valley experience, interactive team challenges, themed dinners, entertainers and so much more.

Let's rethink how YOUR conference should feel.



IMMERSIVE CHEF EXPERIENCE

\$190.00 pp with paired wines.

Minimum 10 people, designed to share.

5 course immersive taste of Yarra Valley experience showcasing local produce, curated and designed by our head chef Steve Scambler. An interactive experience where Steve interacts with your guests during your dining experience.

1. Heirloom tomatoes, Jersey curd, house made focaccia, native seeds and spices
2. Cold smoked barramundi tartare, pickled sea greens, olives
3. Pithivier braised pork, gouda, chestnuts and honeycomb
4. Flame grilled rib eye, bone marrow mash, chimi churri
5. Dark chocolate tart, local barries, spiced rum

Proudly supporting these amazing local suppliers; Little Creek Cattle, Limestone Valley Free Range Pork, Tomatoes from Wandin Yallock farms, Ruefleur Chestnuts in Olinda, 'Infinity Blue' spring water raised barramundi from Wyndham, Our cheesemakers, Nicky and Pieter Tromp from Mill Grove Dairy, Indigenous and foraged ingredients from Spurrell Foraging, Chocolatiers Deniz and Kylie from "Cuvee Chocolate" in Carrum Downs, Killik Handcrafted Rum in Belgrave.

Seasonal changes apply.



BUT FIRST LET'S PLAY

Team Building

- Laser clay shooting
- Bikes for Tykes
- Minute to Win It
- Amazing race
- Survivor challenge
- Yoga

...And so much more.

Wine Tasting

- Four Pillars Cocktail making session
- Hot air ballooning
- Boozy-Scoops blind tasting
- Kayaking in Wonga Park
- Warburton Adventure
- Cheese tasting with Millgrove Dairy

Fun ad ons

- Ice Cream Cart
- Energy Drink Station: Recovery, Red Bull, Borocca
- Popcorn
- Giant lawn games
- Late night bar
- Instax Polaroids
- Cuvee Chocolate tasting

FUNCTION ROOM SPACES



Conservatory Terrace

Savour the outdoors on our Conservatory Terrace. With a full styling, setup and pack-down package available for lunch or evening events, this is sure to wow your guests, whether they are local or if they have travelled from afar.

Best enjoyed in the warmer months, this offering includes napery, centrepieces, ambient festoon lighting, candles and charger plates, in addition to custom table menus and seat coverings. Don't worry though – we are in Melbourne, so we've got a wet weather backup sorted for you too, with the option to move your event into the Conservatory should the weather be looking not so amenable to outdoor dining.

Choose your menu and beverage package and we'll look after the rest!

Minimum numbers and charges apply, speak to our team about elevating your experience with us at Yarra Valley Lodge to incorporate our newest offering with Terrace Dining.

FUNCTION ROOM SPACES



Conservatory

Lunch & Dinner

Experience dining with a difference in the Conservatory as you take in sweeping, panoramic views of the open-air Conservatory Terrace and lush, adjoining gardens, offering the perfect setting for a celebration and the space to conduct business.

MEETINGS & EVENTS

Yarra Valley Lodge is the perfect location to host memorable conferences, meetings and events.

Choose from 8 flexible spaces with the capacity to cater for up to 400 guests. All styles of set-up with extensive break-out and pre-function areas are available, complemented by state-of-the-art audio-visual facilities, stylish surroundings and natural light.

For all meetings and events, we create bespoke dining and beverage menus, catering to all tastes and dietary requirements. Our experienced team will ensure your next event is a complete success.



FUNCTION ROOM SPACE

Pre-function Area

Welcome guests onto the spacious and pillar-free pre-function area – the perfect space for exhibits, catering, recitation and welcome drinks.

Marmion Ballroom

The exquisite Marmion Ballroom is our largest event space and can be divided into two individual rooms – Marmion I and Marmion II.

In its full capacity, this venue space can seat approximately 200 people for dinner, 152 guests cabaret-style or 325 theatre-style. Ideal for dinners, conferences and large-scale functions, this elegant, pillar-free ballroom also offers a private, pre-function area and access to our Conservatory Terrace – perfect for a breakout area or pre-dinner drinks.

FUNCTION ROOM SPACES



Birrarung

Dynamic and highly configurable, Birrarung offers a versatile space suitable for a variety of conferences, meetings and social events.

Beautifully presented with floor-to-ceiling windows, ushering in a flood of natural light, Birrarung offers built-in audio-visual systems and seats 100 theatre-style, 64 cabaret-style or 90 guests for dinner.



Bella Private Dining Room

Versatile and dynamic, light-filled and lovely, the Bella Private Dining Room boasts access to an outdoor courtyard and is the ideal setting for small meetings, a breakout area, or a private lunch and dinner.

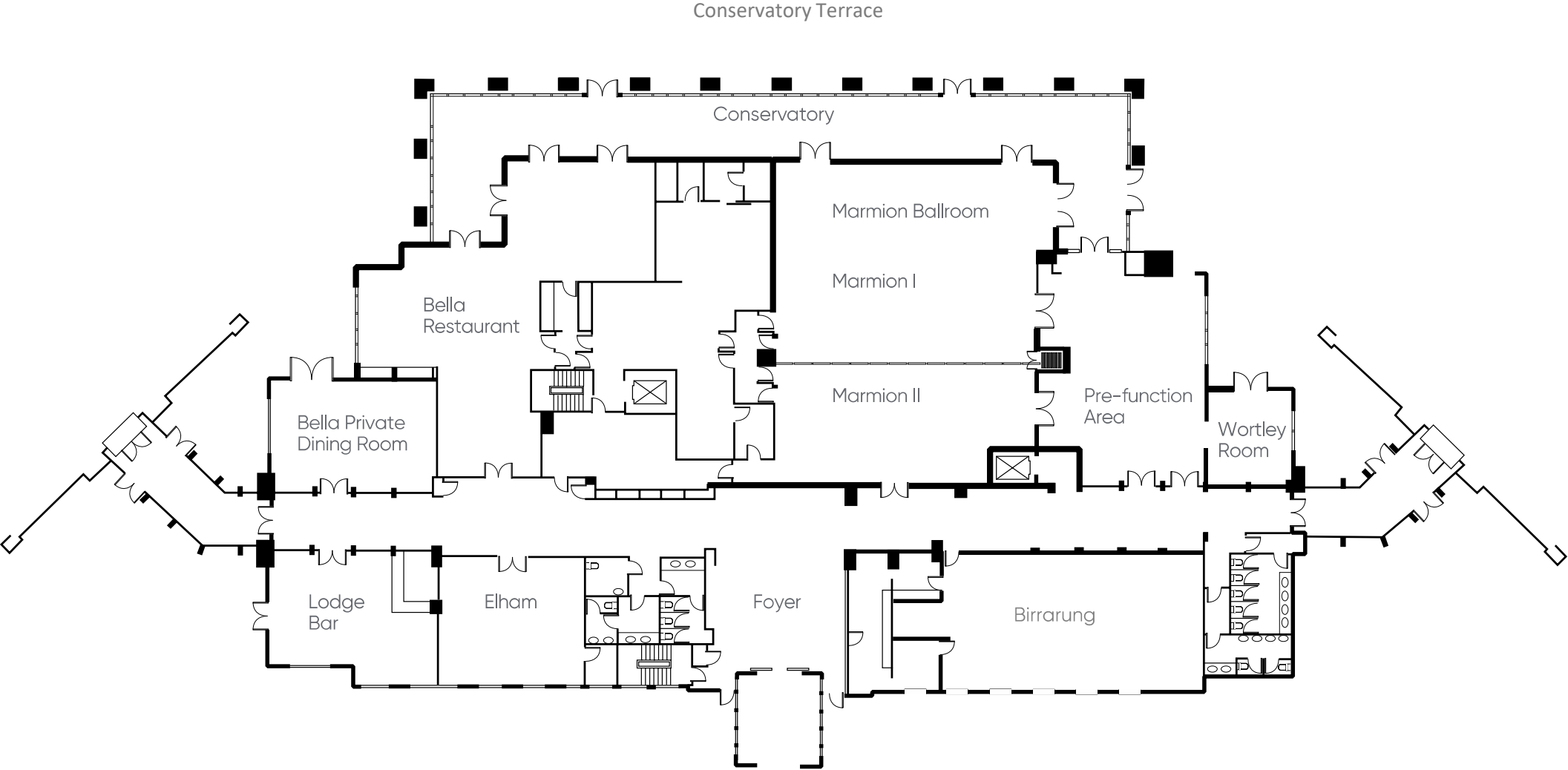
The venue space can accommodate up to 46 delegates theatre-style and 24 guests in a U-shape setting.



Elham Room

Stylish and intimate, the Elham Room is an ideal venue space for smaller meetings, conferences, or seminars. Featuring a concealed doorway, the Elham room easily doubles as a breakout area if required. The cosy venue space has the ability to host 50 delegates in a theatre-style setting or up to 20 in a U-shape configuration.

FLOOR PLAN



CAPACITY CHART

	Area m ²	Theatre	Classroom	U-Shape	Boardroom	Banquet	Cocktail	Cabaret	Dinner Dance
Marmion Room	308	325	150	60	70	200	400	152	180
Marmion Room One	200	150	100	45	60	110	200	99	80
Marmion Room 2	108	80	50	32	32	50	150	36	150
Conservatory	206	-	-	-	-	90	200	-	-
Conservatory Terrace	300	-	-	-	-	80	200	-	-
Birrarung	156	100	77	50	50	90	150	64	70
Elham Room	62	50	27	18	18	40	60	32	-
Bella Private Dining Room	66	46	18	24	24	40	50	32	-
Wortley	31	25	15	12	12	12	-	8	-

CONFERENCE DAY MENU

Inclusions

Chef selection morning tea and afternoon tea served with Nespresso coffee, herbal teas and whole fruit. Rotating daily lunch DIY station with vibrant local produce, big flavours and a selection of soft drinks.

Sample morning | afternoon tea:

Warm assorted mini pastries | Smashed avo crostini, tomatillo hot sauce

House made scones, cream and berries | Truffled gouda toasties

Macadamia shortbread | Smoked salmon, cream cheese finger sandwiches

Monday, Thursday

Mediterranean lunch: Lamb gyros, saganaki, falafel, pita, fresh salads and dips

Tuesday, Friday, Sunday

Mexican lunch: Chicken fajita, tacos, spiced bean salad, grilled corn, guacamole, fresh veggies and condiments

Wednesday, Saturday

Yarra Valley farmer's lunch: Smokehouse produce, cured meats, smoked trout, local cheeses, freshly baked bread and salads.

Hot food upgrades

Big eaters? Level up your event with these crowd favourites:

Achiote pulled pork, roast apple 16pp

Smoked beef brisket, gravy 18pp

Tandoori chicken, coriander, jasmine rice 16pp

Braised Mt Zero chickpeas, turmeric, native herbs 14pp

Please note, the additional cost applies for all attendees. 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.

*available daily, minimum numbers may apply.



BBQ DINNER MENU

\$89.00 pp

Ideal for a relaxed feed with BBQ favourites featuring flame-grilled local sausages from Little Creek Smokehouse, melt-in-your-mouth pork ribs, hearty salads served to the table. To finish, treat your guests with a station filled with nostalgic Aussie desserts and fresh seasonal fruit.

from the grill

Braised pork ribs, Bourbon glaze

Local snags, tomato relish

Tandoori chicken, mint, coriander

Spiced corn ribs, salsa, verde

from the garden

Honeydew, endive salad, lemon myrtle dressing

Potato salad, jalapeno, sour cream

Texas coleslaw

Aussie dessert station

Traditional lamingtons

Pavlova, local berries, Chantilly

Churros, cinnamon sugar

Fresh seasonal fruit

enhance your event with curated food station add-ons:

Selection of cheese from Mill Grove, Yarra Valley and Coldstream dairies \$12pp

Little Creek Smokehouse produce, pickled veg, dips, freshly baked bread \$14pp



SHARED STYLE DINNER MENU

\$95.00 pp

A feast of the season's best produce served over 3 courses with full table service, candles and ambient lighting.

To start I choose three

YVD goats curd, local honey, walnut, brioche

Smoked Buxton trout, house pickles, apple

Sticky Yarra Valley lamb ribs, fetta, pomegranate

Hiramasa kingfish crudo, native citrus, Campari

Hummus, Mt Zero chickpeas, bush dukkah

Mill Grove Dairy halloumi, marinated olives

On the side I choose two

Spiced corn ribs, salsa verde

Honeydew, endive salad, lemon myrtle dressing

Adams farm brussels, lemon, pangrattato

Duck fat potatoes, confit garlic, rosemary salt

Substantial I choose two

Victorian spring water raised barramundi, salsa verde, sea greens

Handmade gnocci, Adams farm brussels, edamame, lemon, fetta

Massaman beef short rib, native herbs, rice

12 hour braised Loddon Valley Lamb shoulder

Roast pork belly, apple slaw

Little creek Cattle rib eye, potato puree, chimi churri

Dessert I choose two

Pavlova, local berries, bush pepper

Curros, "Cuvee" choc, sauce, cinnamon sugar

Macadamia apple crumble, toffee ice cream

Tirasisu, coffee, mascarpone, amaretto



PLATED DINNER MENU

\$90.00 pp | 2 Courses

\$105.00 pp | 3 Courses

A formal dinner with a touch of elegance, full table service

Entrees | choice of two alternating

Braised lamb shoulder, fetta, pomegranate

Confit alpine salmon, edamame, YVD goats curd

Confit duck leg, local berries, wilted greens

Handmade gnocchi, Adams Farm brussels, lemon, pangratto

BBQ pork ribs, Texas slaw

Shared sides | choice of two | \$6pp

Honeydew, endive salad, lemon myrtle dressing

Adams Farm brussels, lemon, pangrattato

Duck fat potatoes, confit garlic, rosemary salt

Spiced corn ribs, salsa verde

Mains | choice of two alternating

Yarra Valley pork cutlet, peppercorn gravy, potato puree

Little Creek scotch fillet, potato puree, chimi churri – \$6pp

Spinach and ricotta cannelloni, Napoli

Market fish, spiced chickpea, native citrus

Portuguese chicken, dressed leaves, orange, mint

Desserts | choice of two alternating

‘Cuvee Noir’ chocolate tart, cherry

Tiramisu, coffee, amaretto

Eton mess, local berries, bush pepper, meringue

Lemon tart, rhubarb compote



COCKTAIL DINNER MENU

1 Hour Package - \$15.00 | Choose two canapes
2 Hour Package - \$30.00 | Choose three canapes and one substantial
3 Hour Package - \$80.00 | Choose four canapes and two substantial
4 Hour Package - \$100.00 | Choose five canapes and three substantial
5 Hour Package - \$115.00 | Choose six canapes and three substantial

Canapes

Toasted crumpet, crème fraiche, Buxton trout caviar

Smoked eggplant cornet, black sesame

Sweet potato empanada, garlic yoghurt

Prawn cigar, sweet chilli

Smokey bacon and cheese arancini

Jalapeno croquette

Beef tartare, truffle mayo

House made nduja sausage rolls

Substantial

Coal grilled chicken satay, toasted coconut

Prawn and avocado, toasted milk bun

Mini Cheeseburger

Carnival Fish & Chips

Confit duck crepe, cucumber, hoisin

Kangaroo brochettes, lemon gum, pepperberry

Sticky pork belly bao

DINING AND DRINKING

In a setting prized for its natural beauty, striking vineyards and bountiful produce, Yarra Valley Lodge takes full advantage.

Its team of chefs cleverly craft a range of seasonal and corporate events menus, showcasing the freshest local, farm-to-table ingredients.

Breakfast is an indulgent experience with a delicious buffet on offer at Bella.

Open from midday every day, The Lodge Bar Bistro offers all-day dining in a relaxed environment with an outdoor terrace. It also makes for the perfect spot for an evening nightcap.

For dinner on Friday & Saturday nights, book a table at Bella restaurant, where Head Chef Steve Scambler has designed and sourced local ingredients to reflect the seasons.

Prefer to indulge in a delicious meal from the comfort of your own room? All-day dining room service menu, allowing you to enjoy a tasty meal or snack delivered right to your door.



Bella Restaurant

On Friday and Saturday nights, Led by Head Chef Steve Scambler, our team creates a seasonal menu that showcases the finest locally sourced ingredients, reflecting the vibrant flavours of the Yarra Valley. Each dish is thoughtfully crafted to offer a unique dining experience that celebrates the region's bounty.

Think Yarra Valley pork, vibrant heirloom veg and artisanal cheeses from the dairies that dot the Valley, perfectly paired with the best drops from the region, all wrapped gently in a cosy and relaxed ambience.

The Lodge Bar Bistro

Whether you're staying with us or enjoying the estate, we look forward to welcoming you. Open from midday every day, the Lodge Bar Bistro offers a relaxed environment with an outdoor terrace.

Our full menu caters to all tastes, with the opportunity for larger groups to be accommodated in our private dining area. A great place to catch up with friends and family to enjoy an informal drink or a meal together.

BEVERAGE PACKAGES

Standard	Deluxe	Premium
2 hours \$35.00	2 hours \$45.00	2 hours \$55.00
3 hours \$45.00	3 hours \$55.00	3 hours \$65.00
4 hours \$55.00	4 hours \$65.00	4 hours \$75.00
5 hours \$65.00	5 hours \$75.00	5 hours \$85.00
Sparkling Willowglen Brut Cuvée Vivo Moscato	Sparkling Rococo Cuvée Vivo Moscato	Sparkling Sticks Blanc de Blanc Rochford Moscato
Whites Regional Reserve Chardonnay Lorimer Semillon Sauvignon Blanc Sticks Pinot Grigio	Whites Rochford Latitude Chardonnay Rochford Estate Sauvignon Blanc De Bortoli Estate Pinot Gris	Whites Sticks Chardonnay Black Cottage Sauvignon Blanc Soumah Pinot Grigio
Red Rochford Latitude Pinot Noir Willowglen Cabernet Merlot Willowglen Shiraz Cabernet	Red Sticks Pinot Noir La Boheme Cabernet Sauvignon Rochford Latitude Shiraz	Red Trentham Reserve Pinot Noir Rochford 'La Gauche' Cabernet Sauvignon Rochford Estate Syrah
Rosé De Bortoli Rose	Rosé Rochford Estate Rose	Rosé Dominique Portet Rose
Beers Balter Cervez James Squire 150 Lashes Pale Ale James Boags Premium Light Carlton 0 (alcohol-free)	Beers Peroni Nastro Azzurro James Squire 150 Lashes Pale Ale James Boags Premium Light Carlton 0 (alcohol-free)	Beers Corona Coldstream Pale Ale James Boags Premium Light Carlton 0 (alcohol-free)
Ciders Somersby Apple Cider Somersby Pear Cider	Ciders Somersby Apple Cider Somersby Pear Cider	Ciders Somersby Apple Cider Somersby Pear Cider
Soft Drink & Juices	Soft Drink & Juices	Soft Drink & Juices

Beverages listed about are based on a sample menu

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.



FACILITIES & SERVICES

Set upon 1,000 acres of picturesque gardens and meandering pathways within the prestigious Heritage Estate, we offer both the setting to celebrate and the space to do business.

If teeing off at one of our two neighbouring world-class golf courses is not your cup of tea, take advantage of our onsite partner, Heritage Retreat & Day Spa. The facility offers everything from traditional therapeutic spa treatments to a fully equipped gymnasium, slick indoor heated 20-metre swimming pool and floodlit tennis courts.



Meeting Rooms

8 variable meeting and event rooms all with natural light and state-of-the-art AV and multi-media equipment.

Pillarless Ballroom

Provides uninterrupted views and a highly flexible space.

Unique Spaces

Numerous spaces available to suit both formal and informal meetings/gatherings.

Team Building

Group activities, theming and entertainment are fully customised by the events team.

Complimentary Wi-Fi

High speed internet is provided so all guests can be connected during their stay.



ACCOMMODATION

Set on 1000 acres of land within the grounds of the Heritage Golf and Country Club, Yarra Valley Lodge is surrounded by breathtaking scenery and manicured grounds.

Take your pick from 102 spacious and well-appointed guest rooms. Step out of your ground floor guestroom onto your own garden terrace or enjoy spectacular views from the private balcony of your upper floor hideaway.

There's a view from every angle of the hotel and you can choose from estate vistas in our Lodge rooms or endless landscapes overlooking the fairways from our Golf View rooms.

ROOM FEATURES

Guest Services

- 24-hour reception
 - Secure undercover car parking
 - Contactless check in and check out
-

Separate Bath and Shower

Each guestroom features a well-appointed bathroom.



Complimentary Wi-Fi

It's fast and free and keeps guests connected to the outside world.

Tea and Coffee Facilities

Complimentary tea and coffee making facilities are provided in each guestroom.

Air Conditioner

Each guestroom has its own individually controlled air-conditioner and heating.

LCD TV

An essential comfort to watch the news at the start of the day and a movie at the end. Includes chrome casting from all guestrooms.

Writing Desk

A dedicated desk and chair to catch up on work in between meetings and activities.



YARRA VALLEY
LODGE

YARRA VALLEY LODGE

2 Heritage Ave, Chirnside Park, Victoria, 3116, Australia

ENQUIRIES

+61 3 9760 3333

events@yarravalleylodge.com

www.yarravalleylodge.com