



Narva Valley Lodge

FESTIVE EVENTS



CELEBRATE THE SEASON

Located in the beautiful Heritage Estate, the gateway to one of Australia's premier wine districts, our venue offers a warm and elegant setting for your Festive celebration.

Whether you're planning a team gathering, festive corporate event, or an intimate occasion with loved ones, we'll help you create a celebration to remember.

What's included: A styled festive centrepiece, Bon bons for each guest & a welcome drink on arrival to get the celebrations started

Need a little more time? Extend your celebration:

For those wanting to continue the celebration after hours, the Lodge Bar Bistro is available for exclusive hire—perfect for winding down with your group in a relaxed and intimate setting.

Your event, our speciality:

Let our Events Team assist with everything from onsite accommodation to entertainment and styling, so your celebration flows seamlessly.





BBQ DINNER MENU

\$89.00pp

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.

BBQ dinner includes a festive centrepiece, bon bons, and a drink on arrival.

from the grill

- Garlic prawns
- Local snags, tomato relish
- Roast chicken
- 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
- Mince pies
- 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

\$95.00pp

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

Shared style dinner includes a festive centrepiece, bon bons, and a drink on arrival.

To start I choose three

Prawn cocktail, rose sauce

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

Substantial I choose two

Victorian spring water raised barramundi, salsa verde, sea greens

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

Roast turkey, cranberry, brie

12 hour braised Loddon Valley Lamb shoulder

Roast pork belly, apple slaw

Little creek Cattle rib eye, potato puree, chimi churri

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

Dessert I choose two

Pavlova, local berries, bush pepper

Curros, "Cuvee" choc, sauce, cinnamon sugar

Macadamia apple crumble, toffee ice cream

Tiramisu, coffee, mascarpone, amaretto

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.



PLATED DINNER MENU

2 Courses|\$90.00pp
3 Courses|\$105.00pp

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

Plated dinner includes a festive centrepiece, bon bons, and a drink on arrival.

Entrees | choice of two alternating

Braised lamb shoulder, fetta, pomegranate

Prawn cocktail, rose sauce

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

Roast turkey, jalapeno relish, potato salad

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

Sample Menu

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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

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YARRA VALLEY
LODGE

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ENQUIRIES

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