

Yarra Valley Lodge



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.

Combine work and play and easily transfer from the function to the fairway with two 18-hole championship golf courses next door, including the Heritage Golf & Country Club.

The surrounding region is also full of hidden surprises and unique experiences, as well as some of Victoria's most visited attractions, restaurants, wineries and distilleries.

DINING AND DRINKING

Come together with friends & family in a welcoming, beautiful location to celebrate life, love, and special occasions!

We can cater for wedding groups, christening's, birthdays, wake's, bridal showers, and your personalised events.

Please contact our events team on 9760 3333 or events@yarravalleylodge to discuss your upcoming event. We have a range of menu's available.



Special Celebration

Whether it's a 70th Birthday Dinner or Post Wedding Brunch, we can cater for all celebrations. The Conservatory is an amazing space that has the capacity to change style along with any event. Have a sit down celebration dinner or that full advantage of the Terrace with a cocktail style event.



The Lodge Bar Bistro

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. Private room available to book from \$300.00

Post Wedding Party (Lodge Bar Bistro)

Getting married at a nearby venue & wanting to continue the celebrations for those staying at the Lodge? The Lodge Bar Bistro can be booked from 11pm-1am for your group.

\$750.00 10pm-12pm & \$1,000.00 from 10pm-1:00am

Breakfast

Breakfast is an indulgent experience with a delicious buffet on offer at Bella restaurant. For your guests staying in house, come together the day after your special wedding day.

Conservatory room hire \$500.00 for a minimum 40 people



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

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

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

Desserts | choice of two alternating

‘Cuvee Noir’ chocolate tart, cherry
Tiramisu, coffee, amaretto
Eton mess, local berries, bush pepper, meringue
Lemon tart, rhubarb compote

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.



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

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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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.



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ENQUIRIES

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