



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, bonbons 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, bonbons, 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

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.



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

Cumin and sichuan spiced lamb skewers, yoghurt

Hiramasa kingfish crudo, native citrus

Guacamole, jalapeno, green tomato, toasted corn chips

Mill Grove Dairy halloumi, apple mostarda

On the side I choose two

Spiced corn ribs, salsa verde

Honeydew, endive salad, lemon myrtle dressing

Charred greens, lemon, pangrattato

Hand-cut chips, rosemary salt, garlic aioli

Substantial I choose two

Victorian spring water raised barramundi, salsa verde, sea greens

Orecchiette, mushroom ragout, grana padano

Beef short rib, sticky soy and black garlic

12 hour braised Loddon Valley lamb shoulder, kale, gremolata

Roast pork belly, apple slaw

Little Creek Cattle rib eye, potato puree, chimichurri

Dessert I choose two

Burnt honey tart, white chocolate, lavender

Berry crumble, muntries, vanilla ice cream

Eton mess, citrus curd, zesty meringue, candied citrus

Brownie, caramel popcorn

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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, hummus, sumac

Alpine salmon, fermented cucumber, sea greens

Confit duck, puff pastry, baby beets

Burrata, pear, honey, crostini

BBQ pork ribs, Texas slaw

Mains | choice of two alternating

Yarra Valley pork cutlet, peppercorn gravy, pear, rocket

Scotch fillet, coal roasted veg, chimichurri -\$6pp

Gnocchi, vodka sauce, stracciatella

Baby barra, creamy mash, salsa verde

Dry aged duck breast, radicchio, walnut, mint

Shared sides | choice of two | \$6pp

Spiced corn ribs, salsa verde

Honeydew, endive salad, lemon myrtle dressing

Charred greens, lemon, pangrattato

Hand-cut chips, rosemary salt, garlic aioli

Desserts | choice of two alternating

Burnt honey tart, white chocolate, lavender

Berry crumble, muntries, chantilly cream

Eton mess, citrus curd, zesty meringue, candied citrus

Brownie, caramel popcorn

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 Rosé	Rosé Rochford Estate Rosé	Rosé Dominique Portet Rosé
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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