

Yarra Valley Lodge



YARRA VALLEY
LODGE



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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 menus 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

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

Flame-grilled chicken, gochujang, toasted sesame

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

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

\$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

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 \$60.00
3 hours \$45.00	3 hours \$55.00	3 hours \$70.00
4 hours \$55.00	4 hours \$65.00	4 hours \$80.00
5 hours \$65.00	5 hours \$75.00	5 hours \$90.00
Sparkling	Sparkling	Sparkling
De Bortoli 'Willowglen' Brut Cuvee	Rochford Latitude Prosecco	Chandon Brut
Whites	Whites	Whites
De Bortoli 'Willowglen' Chardonnay	Cloud Street Sauvignon Blanc	Rochford Estate Sauvignon Blanc
De Bortoli 'Willowglen' Semillon	Santolin Little Saint Chardonnay	Steels Gate Chardonnay
Sauvignon Blanc		
Red	Red	Red
De Bortoli 'Willowglen' Cabernet Merlot	Cloud Street Shiraz	Santolin Little Saint Pinot Noir
De Bortoli 'Willowglen' Shiraz Cabernet	Steels Gate Cabernet Sauvignon	Soumah Cabernet Sauvignon
Rosé	Rosé	Rosé
	Dalfarras Rosato	Dominique Portet 'Fontaine' Rose
Beer	Beer	Beer
James Boags Premium Light	James Boags Premium Light	James Boags Premium Light
Carlton Draught	Corona	Coldstream Pale Ale
James Squire 150 lashes	Little Creatures Pale Ale	Hop Hen Lilydale Lager
Non-Alcoholic	Non-Alcoholic	Non-Alcoholic
Assorted soft drinks, juices, still and sparkling water	Assorted soft drinks, juices, still and sparkling water	Assorted soft drinks, juices, still and sparkling water

Beverages listed about are based on a sample menu



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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