



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 Yarra Valley experience, interactive team challenges, themed dinners, entertainers and so much more.

Let's rethink how YOUR conference should feel.



BUT FIRST LET'S PLAY

Team Building

- Laser clay shooting
- Bikes for Tykes
- Minute to Win It
- Survivor challenge
- Yoga
- Yarra Valley X e-bike tours

...And so much more

- Wine tasting
- Hot air ballooning
- Boozy-Scoops blind tasting
- Kayaking in Wonga Park
- Warburton adventure
- Cheese tasting with Millgrove Dairy
- Paint n Sip with Pinot and Picasso Warrandyte

Fun add ons

- Ice cream cart
- Energy drink station: Recovery, Red Bull, Borocca
- Popcorn machine
- 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 9 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.

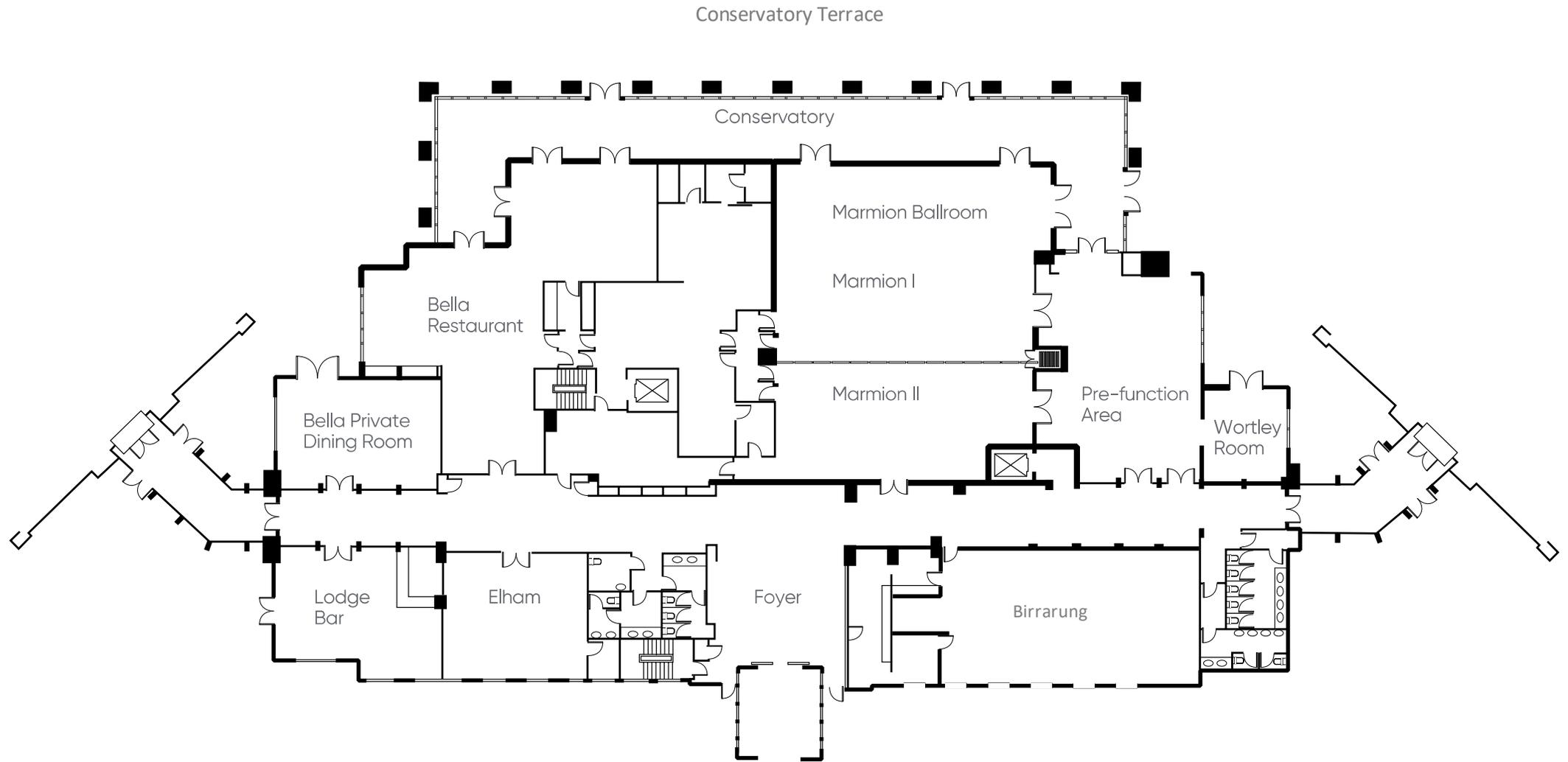
The venue space can accommodate up to 46 delegates theatre-style and 24 guests in a U-shape setting.



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

Our Conference Menu changes daily and includes chef selection of one savoury & one sweet item for morning and afternoon tea, three hot dishes and two salads for lunch.

Served with seasonal fruit, sweets and a coffee, tea and soft drink.

The menu below represents the full Conference Menu selection. Items are chef selected daily and rotate based on seasonality.

Morning & Afternoon Tea

Savoury

Pan fried gyoza, soy, chilli
Butter chicken party pies, tomato kasundi
Smashed avo toast, stracciatella, native dukkah
Nduja sausage rolls, relish
Quiche, sun dried tomato, fetta, chive
Truffled gouda toasties
Toasted bagel, smoked salmon, cream cheese

Sweet

Portuguese tart, cinnamon sugar
Buttermilk scones, Yarra Valley Hilltop jams
Glazed raspberry croissants
Greek yoghurt, berry compote, toasted almond
Carrot cake, whipped cream cheese, candied walnut
Banana fritters, strawberry, butterscotch
Nutella donuts, dark chocolate, Biscoffe

Lunch

Hot dishes

Poached chicken, soy, black garlic, five spiced edamame, kim chi, jasmine rice
Sticky pulled pork, tortilla, sweet corn, charred lime
Flame grilled pumpkin, native dukkah, pomegranate, goats curd
Chicken schnitzel, caper butter, parsley, lemon, mustard slaw
Lamb gyros, pita, yoghurt, iceberg lettuce, cucumber
Mediterranean vegetable lasagna, grilled broccolini, lemon, chilli, pine nut
Crispy pork belly, sauerkraut, apple
Smoked beef brisket, pepper gravy, charred carrots
Locally made gnocchi, romesco, almond, green onion

Salads

Roast beetroot, stracciatella, balsamic, crouton
Greek salad, kalamata, tomato, cucumber
Honeydew, lemon thyme, marinated fetta
Cos lettuce, parmesan, croutons, ranch dressing
Rocket, pear, parmesan
Radicchio, plum vinaigrette, walnut
Orecchiette, sundried tomato, marinated artichoke

Petit fours & fresh seasonal fruit – served back at conference room

A selection of brownie, lamingtons and macadamia shortbread



BBQ DINNER MENU

\$89.00 pp

Ideal for a relaxed feed with BBQ favourites featuring flame-grilled local sausages, classic Australian flavours, hearty salads served to the table. To finish, treat your guests with an interactive dessert bar and fresh seasonal fruit.

From the grill

Flame grilled lamb skewer, labneh
Locally sourced butcher's sausage, bush
tomato relish
King prawns, garlic butter, lemon
Spiced corn ribs, ranch mayo

From the garden

Pear and rocket salad
Heirloom tomatoes, stracciatella,
basil, balsamic

Interactive dessert bar

Churros, sauces, lamingtons,
build your own pavs with tropical fruit
and berries
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 | choose 3

YVD goats curd, local honey, walnut, brioche
Smoked Buxton trout, house pickles, apple
Cumin and Sichuan spiced lamb skewer, yoghurt
Salmon gravlax, baby beetroot, grapefruit, crème fraiche
Tempura zucchini flowers, goats curd, melon
Grilled halloumi, preserved fig

Substantial | choose 2

Loddon Valley lamb shoulder, rosemary, lemon
Victorian spring water raised barramundi,
Mt Zero olives
Gnocchi, romesco, toasted almond, green onions
Beef short rib, sticky soy and black garlic
Flame grilled chicken, gochujang, sesame
Smoked beef brisket, chimi churri

Dessert | choose 2

'Cuvee' Chocolate tart, berry compote
Blueberry and almond clafoutis, mascarpone
Churros, cinnamon sugar
Pavlova, mango, passionfruit

On the side | choose 2

Cos lettuce, parmesan, croutons, ranch dressing
Crispy roast potatoes, rosemary salt, garlic aioli
Spiced corn ribs, ranch mayo
Charred greens, lemon, chilli, pinenut

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

\$105.00 pp

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

Entrée/ choose two alternating

Swordfish tartare, roe, spiced labneh, pickled samphire, grapefruit

Confit New Zealand alpine salmon, truffle mayo, parmesan, celery

BBQ pork belly, hoisin, apple

Burrata, roast beetroots, local honey, crostini

Smoked chicken breast, stracciatella, green goddess

Main/ choose two alternating

Scotch fillet, miso roasted onions, chimi churri - \$6 pp

Chicken schnitzel, caper, lemon, parsley, mustard slaw

Grilled barramundi, braised cannellini, Mt Zero olives

Gnocchi, romesco, toasted almond, green onion

Dry aged duck breast, radicchio, walnut, mint

Sides/ choose two shared \$6 pp add on

Cos lettuce, parmesan, croutons, ranch dressing

Crispy roast potatoes, rosemary salt, garlic aioli

Spiced corn ribs, ranch mayo

Charred greens, lemon, chilli, pinenut

Dessert/ choose two alternating

Baked chocolate tart, berry compote

Blueberry and almond clafoutis, mascarpone

Churros, cinnamon sugar

Pavlova, mango, passionfruit



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

Light

Beef carpaccio en croûte, smoked mayo, house pickle

Butter chicken party pie, tomato kasundi

Mac and cheese croquette, truffled mayo

Oysters, mignonette, lemon

Burnt butter crumpet, smoked trout, crème fraiche, roe

Goats curd tartlet, candied walnut, wattleseed

Substantial

Pulled pork slider, mustard slaw

Chicken satay skewers, coconut, coriander

Fish and chips, tartare sauce, lemon

Chef's selection pizza by the slice

Xin jiang lamb skewers, labneh

Dessert

Chocolate brownie, caramel popcorn

Tiramisu, amaretto, coffee

Passionfruit profiteroles

Citrus tart, toasted meringue

Carrot cake, ginger, maple syrup, cinnamon sugar

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 \$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
De Bortoli 'Willowglen' Brut Cuvee

White
De Bortoli 'Willowglen' Chardonnay
De Bortoli 'Willowglen' Semillon
Sauvignon Blanc

Red
De Bortoli 'Willowglen' Cabernet Merlot
De Bortoli 'Willowglen' Shiraz Cabernet

Beer
James Boags Premium Light
Carlton Draught
James Squire 150 Lashes

Non-Alcoholic
Assorted soft drinks, juices,
still and sparkling water.

Sparkling
Rochford Latitude Prosecco

White
Cloud Street Sauvignon Blanc
Santolin Little Saint Chardonnay

Red
Cloud Street Shiraz
Steels Gate Cabernet Sauvignon

Rosé
Dalfarras Rosato

Beer
James Boags Premium Light
Corona
Little Creatures Pale Ale

Non-Alcoholic
Assorted soft drinks, juices,
still and sparkling water.

Sparkling
Chandon Brut

White
Rochford Estate Sauvignon Blanc
Steels Gate Chardonnay

Red
Santolin Little Saint Pinot Noir
Soumah Cabernet Sauvignon

Rosé
Dominique Portet 'Fontaine' Rose

Beer
James Boags Premium Light
Coldstream Pale Ale
Hop Hen Lilydale Lager

Non-Alcoholic
Assorted soft drinks, juices,
still and sparkling water.



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

9 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.



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LODGE

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ENQUIRIES

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