



CORPORATE GOLF FOOD AND BEVERAGE 2009/2010

The Yarra Yarra Golf Club offers a wide variety of food and beverage options. From a casual BBQ dinner to a lavish 3 course meal, we can cater to all your needs to ensure your golf event is an outstanding success.

With a dedicated Kitchen Team lead by our Head Chef Adam Ashley, you and your guests will be impressed with the quality of the food, and the friendly service.

PRE GOLF MENU OPTIONS



Breakfast Options – (Packages 1, 2 and 3)

Select One Option

1. Bacon and Egg Filled English Muffins
2. Ham, Cheese and Tomato Croissants
3. Selection of Mini Danish Pastries and Muffins

All served with Coffee, Tea, Juice and Fresh Fruit Platter

Lunch – (Packages 4, 5 and 6)

Select One Option

1. Variety of Cut Sandwiches and Wraps with Hot Mini Steak and Guinness Pies
2. Grilled Bratwurst Sausage and Onions in White Baguettes with Steak Chips
3. Individual Plates of Battered Fish and Steak Chips with Tartar Sauce

All served with a selection of Chilled Soft Drinks and Basket of Fresh Fruit

On course catering

Sausage Barbeque, Served in White Mini Baguettes with Sautéed Onions, Tomato Sauce and Mustard	\$15 per person
Hamburger Stand, Served in Sesame Buns with Cheese and Tomato Relish	\$15 per person
Chicken Sate Stall, Served with White Rice and Peanut Dipping Sauce	\$15 per person

On Course Beverage selection – on consumption basis

Soft Drinks 600ml	\$ 3.50
Sports Drink 600ml	\$ 3.50
Water 600ml	\$ 3.00
Carlton Draught	\$ 5.00
Cascade Premium Light	\$ 3.50

(Please note: Glass is not permitted on course)

On Course Snack selection – on consumption basis

Apples	\$ 2.00
Chocolate bar	\$ 3.00
Chips	\$ 3.00
Mini Magnums	\$ 4.00
Sandwiches	\$ 5.50

BBQ – (Package 1 and 4)

Cold Buffet:

Choose 5 of Your Favourite Salad Items:-

Medley of Assorted Garden Salad Leaves
Potato Salad with Onion, Gherkin, Parsley and Boiled Egg Bound in Mayonnaise
German Potato Salad with Sauerkraut and Mustard Dressing
Cabbage and Carrot Coleslaw with Raisins
Waldorf Salad with Celery, Apple, Raisins and Walnuts in a light Mayonnaise
Shrimp and Fennel with Bean Sprout, Celery and Rocket Leaves
Greek Salad of Tomato, Cucumber, Onion, Green Pepper, Olives and Lemon Garlic Marinated Feta
Tuna Nicoise with Potato, Sweet Corn, Green Beans, Boiled Egg and Mustard Dressing
Mushroom and Pesto Polenta with Bacon and Peppers
Sliced Fresh Beetroot and Radicchio with Fennel, Radish and Balsamic Dressing
Five Bean Salad with Onion, Coriander and Sweet Chilli
Chicken Caesar Salad with Cos Lettuce, Bacon, Egg, Anchovy and garlic Croutons
Italian Penne Pasta Salad with Artichokes, Olives and Mushrooms in a tomato and Basil Sauce
Mediterranean Roasted Vegetable Cous Cous with Rocket and Toasted Pine Seeds
Asian Chicken Hokkien Noodle Salad with Bean Sprouts
Indonesian Gado Gado, Tofu, Potato, Sprout, Cabbage, Cucumber, Green Bean and Boiled Egg with a Peanut Sauce
Arabian Fattoush Salad of Cos, Tomato, Cucumber, Peppers, Sumac and Lemon Dressing with and Crispy Arabic Bread
Middle Eastern Tabouleh of Parsley, Cracked Wheat, Onion, Tomato and Lemon

Condiments:

Home Made Salad Dressing and Mayonnaise, Extra Virgin Olive Oil, Balsamic Vinegar, Dijon and Wholegrain Mustards, Barbeque Sauce and Tomato Ketchup

From The Barbeque

Choose 5 of Your Favourite Barbeque Items:-

Beef Porterhouse Steaks
Sausage Variety

- German Bratwurst
- Italian Lamb and Herb
- South African Boerewors
- Moroccan Spicy Merguez

Garlic and Herb Marinated Chicken Thigh
Barbeque Chicken Drum Sticks
Cajun Spiced Chicken Breast
Home Made Beef Burgers
Braised and Barbequed Lamb Leg
Lamb Patties with Rosemary and Garlic
Fillets of Salmon
Medallions of Rockling
Marinated Calamari Steaks

POST GOLF MENU OPTIONS



(Package 2, 3, 5 and 6)

Entree

Braised Osso Bucco and Root Vegetable Terrine with Potato and Pea Salad and Sauce Remoulade
Rock Melon with Prosciutto, Sun-Dried Tomatoes and Rocket Leaf with Pine Seeds and Balsamic Reduction
Poached Prawn Tails and Chunky Cut Avocado and Red Pepper Salsa with a Piquant Chili Cocktail Sauce, Bouquet of Leaves and Garlic Herb Bread Crisp
Orb of Farmhouse Pate with Roasted Vegetables, Port and Red Current Glaze and Dark Rye, Seed Bread
Tuna Nicoise Salad with a Cluster of Dressed Rocket and Sweet Pea Tendrils and Dill Crème Fraiche
Creamy Spinach Polenta with Asparagus Spears, Soft Poached Egg and a Warm Mushroom Veloute (V)
Pumpkin, Blue Cheese and Caramel Onion Frittata with a Tomato, Bocconcini and Olive Salad with Pesto Dressing (V)

Main

Grilled Prime Rib of Beef with Roasted Chat Potato Hash, Roasted Fennel and a Black Mushroom Ragout
Braised Lamb Shank with Creamy Minted Potato, Wilted Large Leaf Spinach and a Red Wine Chasseur Sauce
Roast Breast of Chicken on a Red Pepper Polenta Cake with Roast Pumpkin and a Green Pepper Corn Jus
Slow Cooked Pork Belly with Braised Red Cabbage, Roast Kipfler Potato and an Apple and Rosemary Jus
Zahtar Crusted Salmon on a Preserved Lemon Risotto with Roasted Zucchini and a Saffron and Cardamom Butter Sauce
Filet of Baby Barramundi with a Herb Crumb Crust on Ratatouille with Baby Baked Potato with Crème Fraiche and Caper Cream
Roast Pumpkin, Aubergine and Sage Risotto with Shaved Parmesan and Rocket Leaves

Sides - an additional \$3.00 per person per side

Roasted Chat Potatoes with Garlic, Rosemary and Rock Salt
Medley of Steamed Seasonal Vegetables
Chefs Mixed Garden Salad with Dijon Vinaigrette

Dessert

Hot Apple, Raisin and Cinnamon Crumble with Custard and Vanilla Ice Cream
Baked Lemon Tart with Chocolate Ganache Mousse, Almond Crisp and Passion Fruit Coulis
Tiramisu with Brandy Poached Strawberries, and Burnt Fig Ice Cream
Tartufo with Nuts, Cherries and Dried Fruit with Chocolate Shard and Vanilla Seed Chantilly Cream
Hot Soft Centered Chocolate Pudding with White Chocolate Sauce and Mint Chip Ice Cream
Berry Compote Cheese Cake with Mascarpone Cheese and Lavender Ice Cream
Duo of Orange and Lemon Sorbet on Sliced Seasonal Fresh Fruits with Mango Coulis
Trio of Australian Cheddar, Double Brie and Blue Vein Cheese, served with Quince Paste and a Selection of Biscuits and Crackers

BEVERAGE PACKAGE



Standard Beverage Package

Imprint Sparkling
Yarra Yarra Sauvignon Blanc
Yarra Yarra Shiraz
Carlton Draught, Cascade Premium Light
Soft Drinks and Orange Juice

1 Hour	\$16.00 per person
2 Hour	\$23.00 per person
3 Hour	\$29.00 per person
4 Hour	\$34.00 per person
5 Hour	\$38.00 per person
Thereafter Hourly	\$ 4.00 per person

Deluxe Beverage Package

Bennett's Lane Sparkling
Scotchman's Hill "The Hill" Chardonnay
Scotchman's Hill "The Hill" Cabernet Shiraz
Stella Artois, Cascade Premium Light
Soft Drinks and Orange Juice

1 Hour	\$20.00 per person
2 hour	\$27.00 per person
3 hour	\$35.00 per person
4 hour	\$44.00 per person
5 hour	\$54.00 per person
Thereafter Hourly	\$ 9.00 per person

Prices quoted are per person and are inclusive of GST.

MORE INFORMATION & BOOKINGS



To arrange a site inspection or to enquire about Food and Beverage options for your golf event:

Contact

Scott Woollard
Hospitality & Events Manager
Email: events@yarrayarra.com.au
Phone: (03) 9575 0575

Kim Phillips
Administration & Events Officer
Email: reception@yarrayarra.com.au
Phone: (03) 9575 0575

Completion of the Event Booking Request, acknowledging the Club's Event Terms and Conditions is required.

An event booking is considered confirmed upon receipt of the required event deposit of \$2000.00. The deposit will be processed by the Club via direct debit, in accordance with the authorised Event Method of Payment, within 14 days of deposit invoice issue.