



CORPORATE GOLF FOOD AND BEVERAGE 2011/2012

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 Trent Callander, you and your guests will be impressed with the quality of the food, and the friendly service.

PRE GOLF MENU OPTIONS



Pre Golf Breakfast Options – AM START

Select One Option

1. Bacon and egg filled English muffins
2. Ham cheese and tomato croissants
3. Selection of Danishes and muffins
4. Seasonal fruit platters or basket of whole fruit

All served with a selection of coffee, tea and juice

Pre Golf Lunch – PM START

Select One Option

1. Assorted sandwiches and mini pies
2. Assorted wraps and mini pies
3. Sweet or savoury scones with jam and cream
4. Seasonal fruit platter or a basket of whole fruit

All served with a selection of chilled soft drinks

On course catering

Sausage barbeque, with fresh bread mustard and sauces	\$15 per person
Hamburger stand, with sesame bread rolls, cheese and fresh tomato	\$15 per person
Steak sandwich stand, served closed with lettuce and cheese	\$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

Post Golf BBQ –

Cold Buffet:

Choose 4 of Your Favourite Salad Items:-

Medley of assorted garden leaves

Potato salad, with Spanish onion, gherkin, seeded mustard bound in a creamy mayonnaise

Coleslaw salad, carrot, salad onions bound in homemade mayonnaise

Traditional Greek salad of cucumber, peppers, onions, olives and garlic feta cheese

Tune nicoise with potato, beans, boiled egg, olives and salad onions lightly dressed

Caesar salad with cos leaves, crisp bacon, parmesan cheese, croutons, egg and an light anchovy dressing

Italian penne salad with roasted Mediterranean vegetables, basil leaves and a rich tomato sauce

Asian chicken hokkien noodle salad, garlic, ginger and bean sprouts

Turkish style chunky tabouleh of parsley, cracked wheat, onion, tomato and fresh lemon

Mediterranean roasted vegetable cous cous salad with rocket leaves

Roasted pumpkin, red pepper, toasted pinenuts bound in mayonnaise

Rice noodle salad with asian greens, shrimp and fresh coriander

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 4 of Your Favourite Barbeque Items:-

Dry aged porterhouse steaks

Sausage variety

-Spicy bratwurst

-Red wine and cracked pepper

-Chicken satay

-Tomato and onion

Marinated boneless chicken thighs

Honey, soy and sesame spiced chicken drum sticks

Home made beef burgers

Lamb kofta patties

Filletts of fresh salmon and fresh lemon

Fresh barramundi lightly seasoned

POST GOLF MENU OPTIONS



Post Golf 2 & 3 Course Options:

Choose 2 meals per course for an alternate serving:

Entree

Country maison terrine wrapped in bacon, with a potato salad and sauce remoulade
Marinated prawn tails with a spiced avocado puree and a tomato, coriander and Spanish onion salad
Roasted pumpkin, pine nut and Persian feta frittata with salsa verde and rocket salad
Peppered beef carpaccio, with a rocket, red onion and parmesan salad balsamic reduction olive oil and sea salt
Chicken terrine, with parsley puree, pickled shallots, herb croute and a baby herb salad
Smoked salmon with a rocket and fennel salad, Dijon mayonnaise and herbed oil

Main

Char grilled rib eye steak on a crushed potato cake, sauteed greens and a redwine jus
Herb crusted lamb rump on a creamy potato mash, green beans and a light jus reduction
Crispy skinned salmon fillet, on dill and green pea risotto, roasted baby squash and a citrus beurre blanc
Barramundi fillet on a spring onion and potato rosti, wilted Asian greens, and a ginger soy reduction
Roasted chicken breast wrapped in prosciutto, roasted chats, baby carrots and light sage stock reduction
Slow cooked pork belly on roasted kipfler potatoes. Braised red cabbage and a spiced quince jus

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

Baked lemon tart, with berry coulis, almond crisp and lemon sorbet
Steamed chocolate pudding with a rich chocolate sauce and chocolate ice cream
Apple crumble, with sultanas, cinnamon, cream anglaise and vanilla bean ice cream
Berry cheesecake with marcarpone cream cheese blackberry puree and an almond wafer
Trio of Australian cheeses, with quince paste, dried fruit and nuts and a selection of crackers
Individual pecan pie, on a swirl of salted caramel, and fresh whipped cream chantilly

BEVERAGE PACKAGE



Standard Beverage Package

Imprint Sparkling
Scotchman's Hill "The Hill" Sauvignon Blanc
Scotchman's Hill "The Hill" Cabernet 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
Yarra Yarra Sauvignon Blanc
Yarra Yarra Shiraz Viognier
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

Clare Kelleher
Events Coordinator
Email: events@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.