



MEETING AND CONFERENCES AT YARRA YARRA

Whether your preference is for a small meeting, a seminar, a product launch or a conference, the new facilities at Yarra Yarra including the dedicated Meeting Room with state of the art A-V and modern in-house facilities will sure to impress.

EXECUTIVE CONFERENCE PACKAGE



Executive Conference Package

Less than 30 attendees

More than 30 attendees

\$80.00 per person

\$70.00 per person

Includes:

Arrival coffee, tea, orange juice

Morning Break

Lunch

Afternoon Break

Electronic whiteboard, flipchart, data projector, screen, internet connection

Note pads, pens, water and mints

Private Terrace

Experienced staff to assist in the preparation and delivery of your conference



MORNING TEA & AFTERNOON TEA OPTIONS



Morning Tea and Afternoon Tea Break Options (Choose two items for each break)

Morning Tea

Freshly Baked Mini Muffins
Cheese and Tomato Filled Croissants
Selection of Mini Danish
Warm Croissants Served with Butter and Jams
Bacon and Egg Muffins
Crepes with Maple Syrup, Cinnamon Sugar and fresh Lemon
Crumpets with Maple Syrup
Platter of Fresh Cut Fruits
Home Baked Scone with Jam and Sweet Cream
Fruit Kebabs with Natural Yoghurt

Afternoon Tea

Variety of Filled Finger Sandwiches
Crème Brulee
Mini Ice Creams
Mixed Berry Smoothies
Fruit Kebabs with Natural Yoghurt
Hot Duck Spring Rolls with Sweet Chilli Sauce
Mini Steak and Guinness Pies
Home Baked Scone with Jam and Sweet Cream
Warm Jam Topped Mini Doughnuts
Selection of Finger Cut Cakes
Cream Filled Biscuits, Florentines and Cookies
Platter of Fresh Cut Fruits

LUNCH OPTIONS



Lunch Options (choose one style)

Gourmet

A Selection of Assorted Filled Sandwiches and Tortilla Wraps
Gourmet Mini Pies
Seasonal Fresh Fruit Platter
Assorted Soft Drinks

Platters and Salads

Basket of Freshly Baked Ciabatta Rolls with Butter
Platter of Assorted Sliced Cold Meats and Cheese
Platter of Vegetarian Anti-Pasta
Mixed Garden Salad
Tuna Pasta Salad with Peppers and a Tomato Olive Sauce
Greek Salad of Tomato, Cucumber, Onion, Green Pepper, Olives and Lemon Garlic Marinated Feta
Sliced Fresh Beetroot and Radicchio with Fennel, Radish and Balsamic Dressing
Assorted Soft Drinks

Orient

Selection of Japanese Sushi, Sashimi and Maki with Pickled Ginger, Wasabi and Soy
Duck Spring Rolls with Sweet Chilli Sauce
Steamed Gyoza Dumplings
Indonesian Gado Gado, Tofu, Potato, Sprout, Cabbage, Cucumber, Green Bean, and Boiled Egg with a Peanut Sauce
Assorted Soft Drinks

Working Lunch

Basket of Freshly Baked Ciabatta Rolls with Butter
Roast Chicken with Gravy and Bread Stuffing
Oven Baked Salmon with Herb Butter
Roast Chat Potatoes with Rosemary and Rock Salt
Chefs Mixed Garden Salad with Dijon Mustard Dressing
Assorted Soft Drinks

Coaching Clinics

Group Golf Clinic

\$400.00

Have Yarra Yarra's Golf Professional provide tips while practicing chipping, irons and woods on the practice fairway. This is a great way to break up the day and recharge the mind.

Round of Golf (9 holes)

\$60.00 per person

After your conference why not play nine holes at one of Australia's best golf courses. What a great way to finish the day. Only available from September through to April from 3:00pm

Hire equipment

Club Hire	\$45.00
Shoe Hire	\$12.00
Cart Hire	\$35.00
Pull Buggy Hire	\$ 4.00



BREAKFAST



Corporate Buffet Breakfast Options

\$25.00 per person

Continental

Platter of Sliced Cold Meats and Cheesecake
Warm Fresh Home Baked Muffins
Selection of Mini Danish and Croissants
Selection of Cereals with Cold Milk
Fresh Fruit and Natural Yoghurt
Butter and Jams
Fresh Orange Juice
Coffee and a Selection of Teas

English

Hot Porridge with Cinnamon, Milk and Sugar
Warm Fresh Home Baked Muffins
Selection of Mini Danish and Croissants
Selection of Cereals with Cold Milk
Fresh Fruit and Natural Yoghurt
Butter and Jam
Fresh Orange Juice
Coffee and a Selection of Teas

Executive Breakfast Options

\$35.00 per person

The Following Breakfasts are served with Platters per table of:

Warm Fresh Home Baked Muffins, Selection of Cereals with Cold Milk, Selection of Mini Danish, Fresh Fruit and Natural Yoghurt, Butter and Jams (Where Applicable), Jugs of Fresh Orange Juice, Coffee and a Selection of Flavoured Teas

1. Benedict Breakfast

Toasted English Muffin Topped with Steamed Spinach, Poached Egg and Hollandaise, Sautéed Mushrooms with Rosemary and Garlic Grilled Tomato with Parmesan Cheese

2. Full English Breakfast

Fried Eggs, Bacon, Pork Sausage, Baked Beans, Sautéed Mushrooms and Grilled Tomato served with Toast

3. Canadian Breakfast

Thick Pancakes Topped with Grilled Bacon, Two Poached Eggs and Drizzled with Maple Syrup

4. South African Breakfast

Savoury Beef Mince, Scrambled Eggs, Sautéed Mushrooms and Toast

5. American Breakfast

Two Poached Eggs, Pancake, Bacon, Beef Sausage and Toast

DINNER



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
Fillet 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

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

Two course minimum option \$50.00 per person

Three course option \$65.00 per person (includes alternating menu)

Alternate menu an additional \$5.00 per person per course

Sides an additional \$3.00 per person per side

COCKTAIL PARTY



Cold

Shot Glass of Chilled Gazpacho Enhanced with Fresh Basil
Freshly Chucked Oysters with Shallot Red Wine Vinegar
Fresh Japanese Sushi, Maki and Sashimi with Wasabi, Soy and Ginger
Smoked Salmon Tartar Blinis with Dill and Caper Cream Cheese
Rare Roast Beef Rolled with Rocket, Cornichon and Horseradish
Bloody-Mary, Half Shelf Green Lip Mussels
Smoked Duck on Sweet Melon with Mango Coriander Salsa
Prosciutto Wrapped Grissini Stick with Rocket, Balsamic and Olive Oil
Tomato Boats Filled with Chicken Tikka Salad
Poached Prawn Tails with Cocktail Sauce
Avocado and Roasted Red Pepper Guacamole on Garlic Croute (V)
Cherry Tomato with Marinated Feta Cheese and Olive Tapenade (V)

Hot

Demi-Tasse of Warm Leek and Potato Soup with Nutmeg Cream
Rosemary and Rock Salt Lamb Kebabs with Tatziki Sauce
Panko Ebi – Deep Fried Prawn Tail in Japanese Crumb and Wasabi Mayo
Cajun Sautéed Pineapple Squid with Citrus Crème Fraiche
Garlic and Herb Roasted Button Mushrooms with Bacon and Feta Crust
Chicken Sate Skewers with Piquant Peanut Sauce
Crumb Fried Chicken Strips with Aioli
Honey Soy Roasted Chicken Wings
Crispy Peking Duck Spring Roll with Plum Sauce
Fish Goujons with Tartar Sauce
Individual Steak and Guinness Pies with Tomato Ketchup
Mini Cheese Burgers on Baguette Croute with Lettuce and Sliced Tomato
Onion, Chili and Coriander Bhaji with Raita
Vegetable Frittata Medallions with Pesto Cream Cheese (V)
Crispy Vegetable and Glass Noodle Won Tons (V)
Risotto Aranchini Balls with Tomato Chutney (V)
Sun-Dried Tomato, Olive and Feta Quiche (V)

Dessert

Profiteroles with Sweet Pastry Cream
Baked Cheese Cake with Caramelised Pineapple and Passion Fruit
Chocolate Brownie with Vanilla Ice Cream
Lemon Tart with Whipped Cream, Strawberry and Coulis
Dark Chocolate and Griatine Cherry Ganache with Hazelnut Crisp
Banana Pancake with Honey and Cinnamon Sugar
White Chocolate Parfait with Berry Compote
Whole Chocolate Dipped Strawberries and Cream
Mini Crème Brulee Flavoured with Sherry and Vanilla
Coffee Panna Cotta with Brandy Cream and Almond Brittle Crumble
Tropical Fresh Fruit Salad with Passion Fruit and Orange Blossom

COCKTAIL CONTINUED



Grazing

Panko Crumbed Goujons of Fish with Chips, Tartar Sauce and Lemon
Lemon Thyme Risotto with Seared Salmon and Caper Cream
Beef Stroganoff with Green Peppers and Gherkin with White Rice
Braised Lamb Shank in a Tomato Chasseur Sauce with Mash Potato Chicken Korma Curry with Jasmine Rice
Bami Goreng with Chicken, Peanuts, Garlic and Ginger
Asian Vegetable Stir Fry with Tofu and Hoi Sin Sauce (V)
Vegetable Biryani with Raita and Mini Poppadom (V)
Roasted Pumpkin and Eggplant Risotto with Pine Seeds and Parmesan (V)
Spinach & Ricotta Tortellini in a Pesto Cream with Cherry Tomatoes and Parmesan (V)
Glass Noodle Salad with Chicken, Soy and Coriander
Tuna Nicoise with Potato, Green Beans, Corn and Chopped Egg
Mediterranean Roasted Vegetables and Cous Cous (V)
Minted Greek Salad with Crumbled Feta Cheese (V)
Caesar Salad – Cos, Bacon, Egg and Garlic Croute with a Parmesan and Anchovy Dressing (V)

Selection of 4 hot or cold canapés	Pre dinner	\$18.00 per person
Selection of 6 hot or cold canapés	1 hour	\$27.00 per person
Selection of 8 hot or cold canapés	1 hour	\$36.00 per person
Selection of 10 hot or cold canapés	2 hours	\$45.00 per person
Selection of 10 canapés and 2 grazing	2 hours	\$58.00 per person

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.