



## 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	<b>\$45.00</b>
Shoe Hire	<b>\$12.00</b>
Cart Hire	<b>\$35.00</b>
Pull Buggy Hire	<b>\$ 4.00</b>



# 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

# ROOM HIRE



Room hire charges apply for all Breakfast, Lunch and Dinner Events not booked in conjunction with a Conference Package or where numbers fall below 30 guests.

	Meeting Room	Dining Room 1	Dining Room 2	Dining Room 1 & 2
Half Day	\$330.00	\$330.00	\$330.00	\$600.00
Full Day	\$600.00	\$600.00	\$600.00	\$1000.00

# 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

## 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  
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 Voigner  
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.