



SPECIAL EVENTS AT YARRA YARRA

Yarra Yarra's lovely clubhouse - a touch of old world charm that creates the perfect setting to entertain your guests for special lunches and dinners. The Yarra Yarra Golf Club is a unique function facility, overlooking contoured greens and set amongst towering pine trees. It truly is an oasis in the middle of suburbia! Cocktails parties are a specialty with beautiful Function rooms catering from 30 to 250 guests.

stylish memorable unique sophisticated

The Yarra Yarra Golf Club is one of Australia's oldest and premier private golf clubs located in the heart of Melbourne's famous 'Sandbelt' region. The Clubhouse has finished the much anticipated completion of its \$7.3 million redevelopment.

After a short drive along the gently meandering driveway, you first glimpse Yarra Yarra's lovely clubhouse, with its beautiful manicured gardens and picturesque setting.

The grandeur of the Clubhouse, magnificent natural garden surrounds and undulating fairways, all combine with the perfect service and cuisine to create an event your guests will never forget. The character and ambience of The Yarra Yarra Golf Club can only be truly appreciated after personal inspection.



Site Inspections

Available Monday - Sunday by appointment

Address

567 Warrigal Road, East Bentleigh 3165
Melway Reference 78 C4

Website: www.yarrrayarra.com.au

Contact

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

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

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.

ENTERTAINMENT



Entertainment

We have teamed up with MTA (Music Theatre Australia) to not only provide you with entertainment but an entire entertainment solution.

MTA works with a diverse range of high quality performers and can source entertainers to suit any event and budget. From one performer to a whole entertainment package, concert or production, we have artists and the experience to make your event special

MAKE A BOOKING



To arrange a site inspection contact Kim Phillips, Administration and Events Officer, on (03) 9575 0575 or email reception@yarrayarra.com.au

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.