



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.yarrayarra.com.au

Contact

Clare Kelleher
Events Coordinator
Email: events@yarrayarra.com.au
Phone: (03) 9575 0575

Entree

Marinated prawn tails with a spiced avocado puree and a tomato, coriander and Spanish onion salad
 Beef Carpaccio rolled in cracked pepper, served with a rocket, red onion and parmesan salad, with balsamic reduction olive oil and sea salt
 House smoked roasted duck breast resting on roasted vegetables roquette leaves, parmesan tuille drizzled with an orange reduction
 Roasted pumpkin, pine nut and Persian feta frittata with salsa verde and rocket salad(v)
 Confit of Tasmanian salmon with a timbale of eggplant, tomato rougaille and a saffron aioli and mixed micro herbs
 Chicken terrine, with parsley puree, pickled shallots, herb croute and a baby herb salad
 Twice cooked Gruyere soufflé with spiced tomato fondue and a lightly dressed frisee salad (v)

Main

Char grilled eye fillet of beef on seeded mustard crushed potatoes, green beans, chives and thyme jus
 Grilled tenderloin of beef on potato gratin, buttered green beans, roasted field mushroom and a red wine stock reduction
 Herb crusted lamb rump on a roasted parmesan and Spanish onion risotto cake with wilted English spinach and rosemary garlic jus
 Slow cooked pork belly on roasted kipfler potatoes. Braised red cabbage and a spiced quince jus
 Roasted chicken breast stuffed with a mushroom mousse, roasted baby potatoes, baby carrots and light sage stock reduction
 Crispy skinned atlantic salmon, on a potato veloute slow roasted baby leeks topped with a citrus dressing
 Barramundi fillet on a spring onion and potato rosti, wilted Asian greens, and a ginger soy reduction
 Confit duck leg resting on parsnip puree , warm pea salad and a pinot noir jus reduction
 Honey and Sage Pork Belly with Salsify, Roasted Pumpkin Polenta and Apple Tatin with a Rum Quince Glaze

Sides

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

Dessert

Vanilla cheesecake, topped with glazed mixed berries, vanilla bean ice cream, raspberry coulis and almond tuille
 White chocolate mousse with a sweet blackberry puree and macaroons
 Crystallized ginger and pistachio parfait, with crème anglaise and pistachio Persian fairy floss
 Individual pecan pie, on a swirl of salted caramel, and fresh whipped cream chantilly and a chocolate flash
 Vanilla bean panacotta drizzled with an orange pomegranate syrup and almond praline
 Passion fruit curd tart with lemon sorbet and a sweet orange glaze
 Coconut scented muscavado sugar pudding with poached seasonal fruit and vanilla bean ice cream

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

Freshly chucked oysters with a red wine shallot vinigarette
 Smoked salmon tartar on thin cucumber discs
 Fresh Japanese sushi with pickled ginger and soy
 Rare roast beef rolled with rocket, and horseradish
 Roasted chicken and mango salad on a thin rice wafers
 Tomato and Spanish onion bruschetta with reduced balsamic(v)
 Shot glass of chilled gazpachio with fresh basil(v)
 Spiced guacamole on a thick garlic croute(v)
 Feta and vegetable frittata with tomato jam (v)
 Blue cheese cream on a herbed crouton(v)

Hot

Spiced lamb kebab sticks, with a tatziki dipping sauce
 Torpedo prawn tails in Japanese crumbs and wasabi mayo
 Chicken satay skewers with a thick creamy peanut sauce
 Individual mini steak pies with tomato ketchup
 Crispy Peking duck spring rolls with a plum dipping sauce
 Herb crumbed chicken strips with dijonaise
 Mini cheese burgers served open with lettuce, cheese and tomato
 Salt and pepper fried calamari with garlic aioli
 Vegetable glass noodle wontons with sweet chili dipping sauce(v)
 Roasted red pepper quiche with tomato ketchup (v)
 Risotto arancini balls with a tomato chutney (v)
 Spinach and ricotta fillo triangles with a tomato jam(v)

Dessert

Mini strawberry tarts with a strawberry glaze
 Profiteroles filled with assorted flavored pastry cream
 Banoffee pie filled with a banana caramel
 Chocolate brownie topped with fresh whipped sweet cream
 Mini cream brulee flavored with vanilla bean and caramelized
 Chocolate dipped strawberries in white and dark chocolate
 White chocolate mini parfaits with berry puree
 Individual fresh cream chocolate eclair
 Baked berry cheesecake topped with berries
 French apple tarts glazed with caramelized sugar

Grazing

Crumbed Calamari and chips with lemon and tartare
 Salt and pepper chicken with a sweet chilli mayonnaise
 Butter chicken curry with fragrant rice and toasted almonds
 Fried fish goujons with fries tartare and lemon slices
 Teriyaki marinated beef skewers with pickled cucumber
 Penne carbonara with mushrooms and white wine cream sauce
 Asian glass noodles with wokked shrimp and asian greens
 Mediterranean vegetable risotto topped with fresh parmesan (v)
 Stir fried vegetables with a sweet soy and chili sauce (v)
 Aranchini balls topped with a rich tomato Napoli(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

Bronze Beverage Package

Bennetts Lane Sparkling
Scotchman's Hill "The Hill" Cabernet Shiraz
Scotchman's Hill "The Hill" Sauvignon Blanc
Carlton Draught, Cascade Premium Light
Soft Drinks and Orange Juice

2 Hour	\$23.00 per person
3 Hour	\$29.00 per person
4 Hour	\$34.00 per person
5 Hour	\$38.00 per person

Silver Beverage Package

Bennett's Lane Sparkling
Yarra Yarra Sauvignon Blanc
Yarra Yarra Shiraz
Carlsberg, Cascade Premium Light
Soft Drinks and Orange Juice

2 hour	\$28.00 per person
3 hour	\$36.00 per person
4 hour	\$45.00 per person
5 hour	\$55.00 per person

Gold Beverage Package

Seppelts Fleur de Lys Sparkling
Yarra Yarra Sauvignon Blanc
Yarra Yarra Shiraz
Yarra Yarra Pinot Noir
Carlsberg, Cascade Premium Light
Soft Drinks and Orange Juice

2 hour	\$33.00 per person
3 hour	\$38.00 per person
4 hour	\$48.00 per person
5 hour	\$58.00 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 Clare Kelleher, Events Coordinator, on (03) 9575 0575 or email events@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.