



WEDDINGS AT YARRA YARRA

**SIMPLY CALL US TO ARRANGE A SUITABLE TIME TO INSPECT OUR
WONDERFUL FACILITIES**

Simply call us to arrange a suitable time to inspect our wonderful facilities- 03 95750575

Yarra Yarra is the perfect venue to hold your very special Wedding Day.

After a short drive along the gently meandering driveway, you first glimpse Yarra Yarra's spectacular and unique Mediterranean-style Clubhouse, with its beautiful manicured gardens and picturesque setting.

The grandeur of the \$8.0m refurbished Clubhouse, with the finest fixtures and fittings, 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.



WEDDING RECEPTION INCLUSIONS

The Yarra Yarra Golf Club's "All Inclusive Packages" mean there are no hidden costs or additional extras.

Inclusions

- An invitation to attend our quarterly Wedding Tasting for the Bride and Groom prior to event
- Function duration 6 hour
- White skirted bridal and wedding cake display tables
- Dining Room dance floor
- Lectern and microphone
- Room Hire
- Chair Covers (Various Colours Available)
- Sashes (Organza or Satin)
- Underlays (Various Colours Available)
- Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps
- Use of private Bridal Room
- Full waiting and bar staff
- Quality tableware and glassware
- Linen Napery
- Personalised table menus, table plan and welcome signs
- Separate area for guest's arrival and pre dinner drinks

PACKAGE OPTIONS



Package 1 **July 2011/ June 2012 - \$115 per person** **July 2012/June 2013 - \$120 per person**

Canapés – 10 pieces and 2 grazing per person
5 Hour Standard Drinks Package
Tea and coffee
Chair Covers – White, Ivory, Navy, Red or Black
Chair Sashes– Organza or Satin – Various Colours available
Table Underlay – Various Colours available
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

Package 2 **July 2011/ June 2012- \$120 per person** **July 2012/June 2013 - \$125 per person**

A selection of hot and cold canapés on arrival
Assorted bread
2 Course Alternating Menu
Choice of 2 Entrées and 2 Mains with your Wedding Cake served as dessert
5 Hour Standard Drinks Package
Tea and coffee
Chair Covers – White, Ivory, Navy, Red or Black
Chair Sashes– Organza or Satin – Various Colours available
Table Underlay – Various Colours available
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

Package 3 **July 2011/ June 2012 - \$125 per person** **July 2012/June 2013 - \$130 per person**

A selection of hot and cold canapés on arrival
Assorted bread
3 Course Alternating Menu
Choice of 2 Entrée, Main and Desserts
5 Hour Standard Drinks Package
Cutting and packing of wedding cake for guests to take away
Tea and coffee
Chair Covers – White, Ivory, Navy, Red or Black
Chair Sashes– Organza or Satin – Various Colours available
Table Underlay – Various Colours available
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

Package 4 **July 2011/ June 2012 - \$135 per person** **July 2012/June 2013 - \$140 per person**

A selection of hot and cold canapés on arrival
Assorted bread
3 Course Alternating Menu
Choice of 2 Entrée, Main and Desserts
Cheese Course – Individual Cheese Platters served with fruit and lavosh
5 Hour Standard Drinks Package
Cutting and packing of wedding cake for guests to take away
Tea and coffee
Chair Covers – White, Ivory, Navy, Red or Black
Chair Sashes– Organza or Satin – Various Colours available
Table Underlay – Various Colours available
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

Prices valid to 30/06/2013

Garden Wedding Ceremony

\$700.00

The Grand Clubhouse, views of contoured greens and undulating fairways, complimented by picturesque gardens, abundant birdlife and a spectacular water fountain, create the perfect backdrop for an outdoor ceremony

- Details**
- Garden area adjacent putting green, maximum 180 guests
 - Microphone and Speakers if required
 - Seating provided for up to 40 guests
 - Red Carpet
 - White skirted table for the signing of the Marriage certificate
 - Canapés and drinks served outside near the putting green - optional

Clubhouse Wedding Ceremony

\$350.00

Boasting romantic open fires in the winter and in the summer, open French doors inviting guests onto the balcony, the Clubhouse is the perfect location for a ceremony.

- Details**
- White skirted table for the signing of the Marriage certificate
 - Microphone and Speakers if required
 - Seating provided for up to 40 guests



ADDITIONAL CHARGES



Drinks Package

Upgrade your drinks Package

Price on Request

Miscellaneous

Children's meals (under 12)

\$35.00 per child

Musicians' meals

\$35.00 per person

On course photography

\$200.00

Cart Hire

\$25.00 per cart

Room Hire applicable for 30 guests and less

\$440.00

Security

Price on Request

Entertainment / Flowers / Photography / Master of Ceremonies / Celebrants

We are happy to assist you in finding professional services for your day. We have lists of recommended wedding suppliers who are familiar with our Clubhouse and guarantee to create unforgettable memories.

TESTIMONIALS



Lisa and Marc 31/10/2010

Kim, thank you for making our special day so perfect! Our wedding on the 31st October was the most amazing ever! We've received so many lovely comments about how wonderful the day was! The service, food, ceremony, and reception was just brilliant!



Joanne and Suranga 10/10/2010

We had the most amazing day and really appreciate all of the help that both you and Aryton provided us with to make the day run so perfectly



Elise and Tim 26 /3/2010

The venue, the quality of the food and beverages, the friendliness and professionalism of all the staff and the overall organisation could not be faulted.

You always say "we are striving to take the experience at Yarra Yarra to new level's". On behalf of all those attending last Friday night, let me assure you that the team is doing that and more.



Meredith and Michael 23 /1/2010

Kim, Michael and I would like to pass on our thanks to you, Sara, Chef and the whole team at Yarra Yarra the service, attention to detail, food, beverages, set up of the venue and atmosphere was amazing. We had a ball and are still receiving letters, e mails and phone calls about how great everything was.



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 rocket 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 (additional \$3.00 per person per side)

Roasted garlic chat potatoes with rosemary sea salt

Steamed seasonal vegetables topped with parmesan shavings

Garden salad tossed through a herb vinaigrette

MENU CONTINUED



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

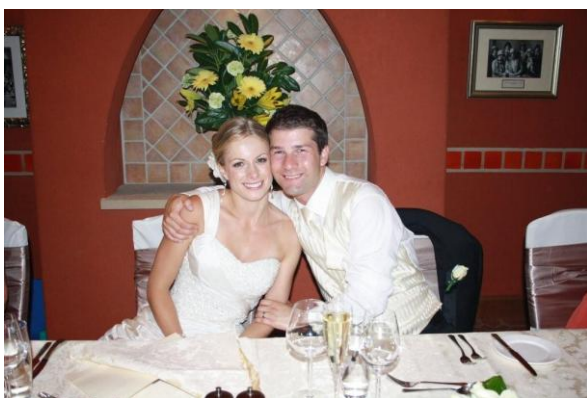
Crystallized ginger and pistachio parfait, with crème anglaise and pistachio Persian fairy floss

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



Cold

Freshly chucked oysters with a red wine shallot vinaigrette
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)

BEVERAGE PACKAGE



Standard Beverage Package

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

Our Wedding packages includes a 5 hours Standard Beverage Package, additional time can be arranged at \$4.00 per person per half hour.

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.