



**WEDDINGS  
AT YARRA YARRA**

## THE VENUE



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.



## WEDDING RECEPTION



### Inclusions

- Function duration 6 hour
- White skirted bridal and wedding cake display tables
- Dining Room dance floor
- Lectern and microphone
- Room Hire
- Use of 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 1**    2010 / 2011 - \$110 per person

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

## **Package 2**    2010 / 2011 - \$115 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 (Optional) – White, Ivory, Navy, Red or Black  
Chair Sashes (Optional) – Organza or Satin – Various Colours available  
Table Underlay – Various Colours available  
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

## **Package 3**    2010 / 2011 - \$120 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 (Optional) – White, Ivory, Navy, Red or Black  
Chair Sashes (Optional) – Organza or Satin – Various Colours available  
Table Underlay – Various Colours available  
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

## **Package 4**    2010 / 2011 - \$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  
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 (Optional) – White, Ivory, Navy, Red or Black  
Chair Sashes (Optional) – Organza or Satin – Various Colours available  
Table Underlay – Various Colours available  
Centrepieces – A selection of Candelabras, Candlesticks, Glassware, Vases, Mirrors or Lamps

# WEDDING CEREMONY



## Garden Wedding Ceremony

\$500.00

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 60 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

\$250.00

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
  - Includes On-course photography with motorised Golf Cart Hire for Bridal Party



# ADDITIONAL CHARGES



## Drinks Package

Upgrade your drinks Package

Price on Request

## Miscellaneous

Children's meals (under 12)	\$25.00 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

## 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.

## Flowers

A stunning floral arrangement in the entrance foyer is the standard at Yarra Yarra and can be coordinated with the Bride's colour scheme.

We are happy to recommend our in-house florist, who specialises in weddings and will be only too glad to assist you with table centre pieces and bridal party flowers.

## Photography

We have a list of recommended photographers who are familiar with the Clubhouse and guarantee to capture unforgettable memories of your day.

**Entree**

Smoked Salmon Tartar and Caper Cream with Avocado and Red Pepper Guacamole, Poached Prawn Tails on a Mango and Coriander Salsa

Carpaccio of Rock Melon and Prosciutto with a Sweet Red Pepper and Coriander Chicken Salad, Bean Shoots, Tangerine Balsamic Dressing and Pine Nuts

Seared, Soy Marinated Tuna Loin with Wasabi Mayonnaise, Glass Noodle, Cucumber, Pickled Ginger and Walnut Salad, Quail and Salmon Eggs

Smoked Roasted Duck Breast with Roasted Vegetables, Bocconcini Mozzarella, Snow Pea Tendrils and a Passion Fruit and Star Anise Dressing

Home Cured Gravlax of Salmon with Dill Vinaigrette, Ratatouille Tian with Seared Cajun Scallop and a Rocket and Fennel Salad

Braised Osso Bucco and Pistachio Terrine wrapped in Bacon with Potato and Pea Salad and Sauce Remoulade

Pumpkin, Sun-dried Tomato and Feta Cheese Frittata on Beetroot Relish with a Leek and Sweet Corn Cream

Creamy Spinach Polenta with Asparagus Spears, Soft Poached Egg and a Warm Mushroom Veloute and Balsamic Dressing

**Main**

Seared Salmon on a Crumbled Feta and Scallion Cous Cous with Steamed Green Beans and a Saffron and Chive Beurre Blanc

Curry Crusted Butter Fish on a lentil Brandade with Snap Peas and a Scallop, Mussel Nage

Pistachio and Herb Crusted Rockling on a Lemon & Thyme Risotto with Roasted Baby Marrow and an Avocado and Red Pepper Butter Sauce

Tenderloin of Beef with Prawn Dumpling, Fennel Dauphinoise, Grilled Eggplant and Tomato Stack with a Red Wine Jus

Grilled Tenderloin of Beef with a Garlic Chive Kipfler Potato Hash, Broccoli Rhab and Brown Field Mushroom Ragout

Roasted Chicken Breast filled with a Pimento and Cream Cheese Mousse on Honey Glazed Sweet Potato, Baby Carrots and Stock Reduction

Chicken Breast Laced with Sliced Smoked Duck on Creamy Potato Mash, Grilled Zucchini Batons and a Marjoram and Sun-dried Tomato Veloute

Rosemary and Nut Crusted Baby Lamb Rump with Butternut Risotto Cake, Wilted English Spinach and Rosemary, Garlic Jus

Five Spiced Duck Breast with Braised Red Cabbage, Boulangere Potatoes and Spiced Orange Glace

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 potatoes with sea salt and rosemary

Steamed seasonal green vegetables with parmesan

Mixed green salad with mustard vinaigrette

**Dessert**

Vanilla Cheese Cake with a Biscuit Base topped with a Compote of Mixed Berries, Quenelle of Mascarpone Cheese and Vanilla Bean Ice Cream

Spiced Red Wine Poached Pear and Grapes with Balsamic Ice Cream and Crisp Almond Tweel

Dark Chocolate and Espresso Mousse with Griottine Cherries and Caramel Ice Cream

Flower Honey and Cardamom Pannacotta with Sabayon Glazed Berries and Nuts

Ginger and Pistachio Parfait Crowned with Romanoff Meringue and Fresh Mint Poached Strawberries

Chocolate Malt Kulfi with Florentine Crumble, Scorched Banana and Chilled Malt Chantilly Cream

Baked Lemon Tart with Caramelised Pineapple and a Champagne and Lavender Jelly

Almond Tweel Sandwiched Mango and Passion Fruit Romanoff with Cognac Pastry Cream Filled Profiteroles

## Cold

Shot Glass of Chilled Gaspachio 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 Shell 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 Flavored 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)

## BEVERAGE PACKAGE



### Standard Beverage Package

Imprint 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 Kim Phillips, Administration and Events Officer, on (03) 9575 0575 or email [reception@yarrayarra.com.au](mailto: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.