



YARRA YARRA
GOLF CLUB

FUNCTIONS



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WELCOME TO YARRA YARRA

Established in 1898 Yarra Yarra is one of Melbourne's most prestigious golf clubs, boasting an immaculately presented Sandbelt golf course and heritage listed Clubhouse.

The golf course, designed by the famous course architect Alex Russell in partnership with the great Dr Alister MacKenzie, has been the scene of many major tournaments in its history, leading to world-wide recognition by amateurs and professionals alike.

The quality of the golf course is only one of the many ingredients which contribute to making a golf day at Yarra Yarra successful. Our experienced golf event managers know what it takes and can cater to your specific requirements to ensure your golf day is special and unique.

Yarra Yarra's impressive Clubhouse in its picturesque setting, features superb amenities, with a choice of four function rooms, in which to entertain your clients and guests. This combined with our outstanding cuisine and attentive staff, creates an experience you won't find anywhere else.

VENUE AND FACILITIES

The Clubhouse has four function rooms in which to entertain your family, friends or guests. With a choice of room sizes available we can host a diverse range of events, whether it is a small intimate group or large cocktail party of up to 200 or more.

All function rooms can be dressed or styled to meet your specific theme.

ROOM HIRE

Room hire charges apply for all functions and events where numbers are less than 30 guests or when no food and beverage is purchased.

Half Day	\$350.00
Full Day	\$500.00
Public Holidays	\$1,000.00



EAGLEMONT ROOM

This historic Spanish-style room features high ceilings complete with dark wood beams, rich wooden trusses and panelling, large arched windows with views to the golf course, impressive fireplace and Spanish-style chandeliers. You enter the Eaglemont Room through its magnificent bar and lounge area, a perfect space for arrival drinks and canapés. The Eaglemont Room offers an ideal setting for your special event or large meeting.

Room Capacity	Cabaret (half tables)	48
	Theatre	120
	Cocktail	150
	Banquet	80
	Banquet (with dance floor)	50

ROSANNA ROOM

This light filled room offers sweeping views of the course through its large windows and doors, which lead to its spacious outdoor terrace. The terrace is an ideal place to host your arrival drinks and canapés. The Rosanna room is the superb setting for your special event or meeting.

Room Capacity	Cabaret (half tables)	36
	Theatre	100
	Cocktail	80
	Banquet	60
	Banquet (with dance floor)	50

EAGLEMONT AND ROSANNA ROOMS COMBINED

Together these rooms create the perfect space for your special event, whether it is a large meeting, cocktail party, dinner or wedding reception.

Rooms Capacity	Cabaret (half tables)	112
	Theatre	160
	Cocktail	300
	Banquet	160
	Banquet (with dance floor)	130

YARRA YARRA ROOM

This is a superb choice for those planning a smaller, more intimate meeting. It is the ideal location for boardroom style meetings of up to fourteen delegates and has the added attraction of the adjoining terrace that overlooks the golf course. The room is equipped with WIFI, data projector and presentation screen, large boardroom table with impressive leather chairs and mini bar.

Room Capacity	Boardroom	14
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MENU OPTIONS

BREAKFAST MENU

Continental Breakfast

Filled mini bakes muffins (v)
Warm French pastries (v)
Sliced fresh fruits (v)(gf)(df)
Toasted muesli & yoghurt jars (v)(gf)

Buffet Breakfast

Toasted English muffins (v)(df)
Scrambled free range eggs (v)(gf)
Rashers of smoked bacon (gf)(df)
Golden hash brown (v)(df)
Tuscan roasted tomatoes (v)(gf)(df)
Chicken & herb breakfast sausages (gf)(df)

Shared Breakfast Platters

English muffin filled with free-range egg, smoked bacon, cheese & tomato chutney

Individually Plated Breakfast

Eggs benedict, split muffin, poached free-range eggs, shaved champagne ham & sauce hollandaise

Pricing

Continental Breakfast	\$18.00 per person
Buffet Breakfast	\$30.00 per person
Shared Breakfast Platters	\$10.00 per person
Individually Plated Breakfast	\$25.00 per person

Continental Breakfast Served With:

Buffet Breakfast	\$45.00 per person
Shared Breakfast Platters	\$25.00 per person
Individually Plated Breakfast	\$40.00 per person

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

COCKTAIL MENU

Minimum 20 pieces per menu item required

Cold Canapes

Blue cheese mousse, red grape cheek, rice crisp (v)(gf)
Smoked salmon tartar, fresh savoury pancake (df)
Spicy capsicum tartelette with Kalamata olives (v)
Yarra Valley feta and olive frittata, bush tomato chutney (v)(gf)
Urumaki sushi, pickled ginger, soy and wasabi (gf)(df)
Freshly chucked oysters, natural or spiced tomato dressing (df)

Hot Canapes

Peking duck, vegetable spring rolls, spiced plum (df)
Moroccan rubbed lamb sticks, citrus yoghurt (gf)(df)
Double crumbed golden camembert wedges (v)
Lemon peppered calamari bites, garlic aioli (df)
Pan fired vegetable dumplings, homemade sweet chili (v)(df)
Charcoal crumbed king prawn tails, garlic mayonnaise (df)
Crumbed porcini & spinach arancini balls, tomato chutney (v)
Individual gourmet Bostcastle pies, tomato ketchup (df)
Chili beef Mexican empanadas (df)

Dessert Canapes

Gluten free glazed orange & almond cake (v)(gf)
Chocolate coated fresh cream profiteroles (v)
Baklava, in a honey spiced sugar syrup (v)
Pistachio & marshmallow rocky road (v)
Chocolate and vanilla cannolis (v)

Grazing Station

Salt & pepper whiting, fries, fresh lemon (df)
Creamy mushroom risotto, fresh shaved grana padano (v)(gf)
Mini pulled beef slider, Chef's slaw, brioche bun (df)
Fragrant yellow chicken curry, spiced rice, toasted almonds (gf)(df)
Lemon pepper calamari bites, chips, lemon wedges (df)

Pricing

Selection of four canapes	\$18.00 per person
Selection of six canapes	\$27.00 per person
Selection of eight canapes	\$36.00 per person
Selection of ten canapes	\$45.00 per person
Grazing dishes	\$6.00 per person per item

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

LUNCH AND DINNER

Select two menu items per course to be served alternately.

Minimum 20 guests required for alternate drop.

Entrees

Blue cheese soufflé, spiced tomato chutney, roquette & parmesan (v)

King prawns, wakami salad, kewpie mayonnaise (gf)(df)

Duck breast, beetroot puree, Persian feta, hazelnuts, orange vinegar (gf)

Sous-Vide Tasmanian salmon, crème fraîche, fried capers, shaved fennel (gf)

Sundried tomato & asparagus frittata, feta cheese, olive tapenade, pine nuts (v)

OR

Shared Entrees

Charcuterie, shaved cured meats, baby cornichons, charred bread (df)

Dip of the day, grilled crusty bread, olive oil, reduced balsamic (v)

Salt & pepper calamari, aioli, cabbage & sesame salad, lemon (df)

Porcini & spinach arancini, spice tomato chutney (v)

Shucked oysters, lime foam (2 each) (df)

Mains

Free-range chicken breast, herb creamed polenta, charred asparagus, hollandaise (gf)

Fillet of wild barramundi, scordalia crushed potato, buttered beans, citrus beurre blanc (gf)

Roasted lamb rump, sweet potato puree, confit tomato pearls, roast mushroom, Tuscan jus (gf)

Chargrilled Gippsland beef fillet (200g), pommes Anna, roasted broccolini, sauce bordelaise (gf)

Confit duck leg, pommes de jour, roasted baby carrots, orange infused jus, snow pea tendrils (gf)

Desserts

Layered hazelnut mousse, salted caramel, fresh berries, gold pearls (v)

Lemon tart, toasted almonds, sweet cream, Belgium ganache (v)

White chocolate tart, berry puree, cream chantilly, fruit macaroon (v)

Blueberry panacotta, granola crumble, strawberries (v)(gf)

Macadamia cheesecake, caramel, 70% cocoa ganache (v)(gf)

OR

Shared Desserts

Local cheese plate, crackers, quince jam & walnuts (v)(gf)

Layered Italian tiramisu (v)

Sticky date pudding, caramel, strawberries & sweet cream (v)

Assorted petit fours & cannoli (v)

Seasonal fruit platter, passionfruit coulis, cream chantilly (v)(gf)(df)

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

LUNCH AND DINNER

Sides

Chefs harvest salad, vinaigrette (v)(gf)(df)
Roast baby potatoes, garlic & herb salt (v)(gf)(df)
Sautéed broccolini, flakes almonds, olive oil (v)(gf)(df)
Cabbage slaw, Tuscan mayonnaise, coriander (v)(gf)(df)
Individual Yorkshire pudding, add to any meat dish \$1.00 (df)

Children's Menu

Available for children 12 years and under

Crumbed chicken strips served with chips or vegetables
Grilled chicken tenderloins served with chips or vegetables
Battered fish and lemon served with chips or vegetables
Tomato pasta with shaved parmesan cheese
Ham, cheese & pineapple pizza
Dessert: vanilla ice-cream with chocolate topping and candy sprinkles

Pricing

Alternate Drop

Two Courses	\$55.00 per person
Three Courses	\$65.00 per person
Side Dishes	\$4.00 per person

Children's Menu	\$16.50 per child
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Cake Charge

Your cake cut and served	\$2.00 per person
Your cake cut and served with berry coulis and cream	\$3.50 per person



MENU OPTIONS

GOURMET BARBEQUE

Salads

Choose three salad items

Kale, organic quinoa with roasted beetroot & Persian feta in an orange dressing (v)(gf)

Traditional Greek salad with extra virgin olive oil & reduced balsamic (v)(gf)

Roasted potato salad, mayonnaise, Spanish onion, seeded mustard & chives (v)(gf)

Asian coleslaw, coconut dressing, fresh coriander & fried shallots (v)(gf)(df)

Chefs harvest salad, vinaigrette emulsion (v)(df)(gf)

Cajun pasta salad, Kalamata olives, roasted peppers, onions & mayonnaise (v)(df)

Barbeque Items

Choose three barbeque items

Tuscan chargrilled porterhouse (gf)(df)

Lemon baked wild barramundi (gf)(df)

Gourmet thick sausage (gf)(df)

Sumac Tasmanian salmon (gf)(df)

Sticky roast beef short rib (df)

Spiced lamb burgers (gf)(df)

Fried chickpea falafel (v)(gf)(df)

Barbequed tandoor chicken (gf)(df)

All served with crusty baked bread rolls and condiments to suit

Pricing

Gourmet Barbeque \$55.00 per person

Additional Salad \$8.00 per person

Additional Barbeque Item \$8.00 per person

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

CELEBRATION PACKAGES

Available for Birthdays, Celebrations Of Life & Christenings

Package 1

2 Course Menu

To Share

Dip de jour with marinated mixed olives

Boards of sliced sourdough, olive oil & balsamic (v)(df)

Bowls of Greek salad with Persian feta cheese (v)(gf)

Salt & pepper calamari, aioli, cabbage & sesame salad with lemon (gf)(df)

Main

Choose alternate served mains from lunch and dinner menu

Your celebration cake served with sweet cream & berry puree

Package 2

Cocktail

Gourmet filled sandwich points

Selection of danishes

Bit sized quiches

Sausage roll bites

Mini Bostcastle pies

Assorted shortbreads & biscuits

Tea & percolated coffee

Your celebration cake served with sweet cream & berry puree

Pricing

Package 1 \$65.00 per person

Package 2 \$25.00 per person

Optional Extras

Fruit platter \$4.00 per person

Canape Items \$4.50 per person

Scones, jam & cream \$4.00 per person

Selection of slices \$3.00 per person

Petit four cakes \$4.00 per person

Charcuterie board \$10.00 per person

Cheese platter \$10.00 per person

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



BEVERAGE PACKAGES

Classic Package

Mother of Pearl Sparkling
Mother of Pearl Shiraz
Mother of Pearl Sauvignon Blanc
Australian Draught Heavy and Light Beer
Soft Drinks and Orang Juice

Two Hour	\$30.00 per person
Three Hour	\$34.00 per person
Four Hour	\$39.00 per person
Five Hour	\$44.00 per person

Silver Package

Bennett's Lane sparkling
Scotchman's Hill "The Hill" Cabernet Shiraz
Scotchman's Hill "The Hill" Sauvignon Blanc
Australian Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$34.00 per person
Three Hour	\$39.00 per person
Four Hour	\$44.00 per person
Five Hour	\$48.00 per person

Gold Package

Bennett's Lane Sparkling
Soul Growers Shiraz
Red Claw Chardonnay
Australian Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$39.00 per person
Three Hour	\$44.00 per person
Four Hour	\$48.00 per person
Five Hour	\$53.00 per person

Diamond Package

Paul Louis Bruit Champagne
Aramis Shiraz
Shaw & Smith Sauvignon Blanc
Australia Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$44.00 per person
Three Hour	\$48.00 per person
Four Hour	\$53.00 per person
Five Hour	\$58.00 per person

All beverages are available on consumption



TERMS AND CONDITIONS

These terms and conditions are designed to ensure your event at Yarra Yarra Golf Club (YYGC) runs smoothly. If you have any questions regarding any aspect of these terms and conditions please contact our Functions Coordinator.

BOOKING CONFIRMATION: Confirmation of a booking is to be made using the attached booking form within fourteen (14) days of making the initial enquiry. A \$1,000 deposit is required to secure all bookings; this is to be paid within seven (7) days of invoice issue date. You will be issued this invoice once the attached booking request form is returned.

CANCELLATION: Cancellations with three (3) or more months notice from the event date will receive a 50% refund on deposits paid. Cancellations with less than three (3) months notice will receive no refunds on deposits paid.

FINAL ATTENDANCE: The final number of guests attending, food and beverage requirements and all other event requirements are required fourteen (14) days prior to the event. This is the minimum number of guests for which you will be charged. You will be issued with an Event Order with all details of the day which is required to be returned signed by the event organiser nine (9) days prior to the event.

PAYMENT: Full payment is required nine (9) days prior to the event date. Accounts created on the day of the event will be charged to the nominated credit card listed on the booking request form post event.

INSURANCE: Whilst YYGC will take the utmost care, no responsibility will be accepted for the loss, or damage to, any equipment or merchandise left on the premises prior to, during, or after your event. Organisers are financially responsible for any damage sustained to the YYGC property by their guests during the event.

REGULATIONS

DRESS: All guests are required to comply with the YYGC dress standards. These are available on the YYGC website [www.yarrayarra.com.au/golf/dress standards](http://www.yarrayarra.com.au/golf/dress-standards). YYGC reserves the right to refuse entry or participation of any guest who does not comply with the dress standards.

SMOKING: Smoking is not permitted inside the Clubhouse. Smoking must be in designated areas. Please refer to signage and staff assistance.

MOBILE PHONES: Mobile phones are not permitted to be used inside the Clubhouse at any time.

FOOD AND BEVERAGE: Dietary requirements must be given at the time final attendance numbers are provided fourteen (14) days prior to the event. YYGC reserves the right to charge for additional meals if notice is not given prior. Under no circumstance may food or beverages be provided from a supplier other than YYGC.

SEASONAL MEAT AND PRODUCE: Menu items and/or specific seasonal produce may change based on availability.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES: While YYGC will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential trace allergens in the working environment and supplied ingredients.

GUEST LIST: Guest list required for all events to comply with liquor licensing laws

RESPONSIBLE SERVICE OF ALCOHOL: YYGC operates in accordance to the responsible service of alcohol. You will be responsible for ensuring your guest's behaviour is acceptable. YYGC reserves the right to:

- Refuse service of alcohol to minors less than 18 years of age.
- Refuse access or service to people who are suspected of being intoxicated, quarrelsome, disorderly or behaving in a violent manner and will be asked to leave the premises.

BOOKING REQUEST FORM



PLEASE PRINT

Function Name: _____

Company (if applicable): _____

Event Organiser: _____ Position Held: _____

Telephone (BH): _____ Mobile: _____

Email Address: _____

Contact On The Day: _____ Mobile: _____

Billing Address: _____ Suburb: _____

State: _____ Postcode: _____

Event Date: _____ Event Time: _____

Estimated Number Of Guests: _____

Select More Than One If Applicable

Event Type: Breakfast Lunch Dinner Cocktail
 Conference/Seminar Celebration

Food Package: Breakfast 2 Course 3 Course Barbeque Cocktail

Beverages: Package Consumption To Master Account Guests To Purchase

Audio Visual: Whiteboard Flip Chart Data Projector 60 Inch TV

Seating: Cabaret Theatre Cocktail Banquet
 Dance Floor Required

Comments:

Events Orders are to be finalised 14 days prior to event, including final guest numbers and dietary requirements.

I acknowledge receiving a copy of the Yarra Yarra Golf Club Terms and Conditions and agree to comply with all respects of such conditions on acceptance of this application.

Name: _____ Signature: _____

Date: _____