



Yarra Valley Lodge



YARRA VALLEY
LODGE



Yarra Valley Lodge

LOCATED IN THE BEAUTIFUL HERITAGE ESTATE, THE GATEWAY TO ONE OF AUSTRALIA'S PREMIER WINE DISTRICTS.

Located at the gateway to the stunning Yarra Valley, Yarra Valley Lodge is only 45 minutes from Melbourne and offers guests the very best in accommodation, food, beverages, meetings and events.

Combine work and play and easily transfer from the function to the fairway with two 18-hole championship golf courses next door, including the Heritage Golf & Country Club.

The surrounding region is also full of hidden surprises and unique experiences, as well as some of Victoria's most visited attractions, restaurants, wineries and distilleries.

FACILITIES & SERVICES

Set upon 1,000 acres of picturesque gardens and meandering pathways within the prestigious Heritage Estate, we offer both the setting to celebrate and the space to do business.

If teeing off at one of our two neighbouring world-class golf courses is not your cup of tea, take advantage of our onsite partner, Heritage Retreat & Day Spa. The facility offers everything from traditional therapeutic spa treatments to a fully equipped gymnasium, slick indoor heated 20-metre swimming pool and floodlit tennis courts.



Meeting Rooms

8 variable meeting and event rooms all with natural light and state-of-the-art AV and multi-media equipment.

Pillarless Ballroom

Provides uninterrupted views and a highly flexible space.

Unique Spaces

Numerous spaces available to suit both formal and informal meetings/gatherings.

Team Building

Group activities, theming and entertainment are fully customised by the events team.

Complimentary Wi-Fi

High speed internet is provided so all guests can be connected during their stay.

DINING AND DRINKING

In a setting prized for its natural beauty, striking vineyards and bountiful produce, Yarra Valley Lodge takes full advantage.

Its team of chefs cleverly craft a range of seasonal and corporate events menus, showcasing the freshest local, farm-to-table ingredients.

Breakfast is an indulgent experience with a delicious buffet on offer at Bella.

Open from midday every day, The Lodge Bar offers all-day dining in a relaxed environment with an outdoor terrace. It also makes for the perfect spot for an evening nightcap.

For dinner on Friday & Saturday nights, book a table at Pop Up at Bella, where Head Chef Steve Scambler has designed and sourced local ingredients to reflect the seasons.

Prefer to indulge in a delicious meal from the comfort of your own room? All-day dining room service menu, allowing you to enjoy a tasty meal or snack delivered right to your door.



Pop Up at Bella

Celebrating the Season

On Friday and Saturday nights, our Head Chef, Steve Scambler, has designed a 4-course shared menu with locally sourced ingredients to reflect the seasons.

Think Yarra Valley pork, vibrant heirloom veg and artisanal cheeses from the dairies that dot the Valley, perfectly paired with the best drops from the region, all wrapped gently in a cosy and relaxed ambience.

The Lodge Bar

Whether you're staying with us or enjoying the estate, we look forward to welcoming you. Open from midday every day, the Lodge Bar offers a relaxed environment with an outdoor terrace.

Our full menu caters to all tastes, with the opportunity for larger groups to be accommodated in our private dining area. A great place to catch up with friends and family to enjoy an informal drink or a meal together.



BBQ DINNER MENU

\$89.00 pp

Ideal for informal gatherings with all your BBQ favourites, served to the table with roaming drinks service.

Salads & Cold Item

Potato salad, buttermilk, chives

Traditional Coleslaw

Selection of bread & dips

Fresh seasonal fruit platter

From the BBQ

Selection of gourmet sausages

Honey BBQ chicken

Beef rump

Corn on the cob

Served with a selection of sauces & condiments

Desserts

Chef's selection of desserts

Additional Items

Selection of local cheeses - \$12 per person

Selection of charcuterie - \$13 per person

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.



SHARED STYLE DINNER MENU

\$95.00 pp

Full table service, 3-course dinner with a selection of locally sourced produce with candles and dim lighting.

Sourdough, extra virgin olive oil, dukkah

To start cold items – choice of three

Saganaki, sticky balsamic pear, Vyvian's honey

Roast cauliflower, puffed grains, chipotle mayo

Selection of dips, flatbread

Flame grilled octopus, sumac, buttermilk

Smoked chicken breast, edamame, fetta

BBQ pork, hoisin, apple

Substantial hot items – choice of three

Lamb shoulder, charred carrot, cumin, coriander

Orecchiette, local mushrooms, guanciale, Grana Padano

Flame grilled chicken, gochujang, jasmine rice

Market fish, Israeli cous cous, blood orange, Kalamata

Confit salmon, warm potato salad, truffle mayo

Gnocchi, pumpkin, pine nuts, basil

Dessert

Chef selection dessert

Served with whipped cream & berry compote

Additional Items

Selection of charcuterie - \$13 per person – served alongside Entrée

Selection of local cheeses - \$12 per person – serves alongside Dessert

Selection of seasonal fruit - \$4 per person – served alongside Dessert

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.



ALTERNATE DROP DINNER SELECTION

\$85.00 pp 2 Courses
\$105.00 pp 3 Courses

Sourdough, extra virgin olive oil, dukkah

Entrees – choice of two

Salmon crudo, avocado, black sesame

Braised lamb shoulder, chickpea, lemon myrtle za'atar

Pork belly, pickled veg, garlic cream

Confit duck, brussels, mandarin, macadamia pangrattato

Burrata, asparagus, smoked almond, blood orange

Mains – choice of two

Barramundi, octopus, roast peppers

Eye fillet, local mushrooms, pomme puree*

Free range Berkshire pork, slow cooked with soured cabbage and cranberry

Flame grilled chicken, crispy bacon, iceberg lettuce, buttermilk

Spinach and ricotta cannelloni, roast cherry tomatoes

Shared sides \$6 per person – choice of two

Roast potato, confit garlic, herbs

Grilled broccolini, toasted seeds, preserved lemon

Grain salad, goma dressing, coriander

Desserts – choice of two

Choc raspberry fondant

Apple Tarte Tatin, Chantilly

Baked cheesecake, rhubarb

*Surcharge of \$6.00pp applies



CANAPÉS MENU

\$15.00 pp
\$90.00 pp
\$105.00 pp

Pre/post-dinner canapés – choose 3 from Entrée
2 Courses – choose 5 from Entrée & 3 from Substantial
3 Courses – choose 5 from Entrée, 2 from Substantial & 2 from Dessert

Entrée

Potato rösti, smoked salmon, crème fraiche

Beef tartare, truffle mayo, shitake

Smoked buxton trout, lavosh

Spinach roll, tomato relish

Pacific oysters, mignonette, lemon

Fried chicken waffle, chipotle mayo

Compressed cucumber, whipped fetta,
preserved lemon

Jalapeno croquette, aioli

Substantial hot items

Chicken satay skewers, coriander

Lamb kofta, mint yoghurt

Prawn remoulade and avocado on toast

Pork belly san choy bao

Pumpkin, feta and leek tart

Desserts

Portuguese tart

Churros, chocolate sauce

Brownie, raspberry, Chantilly

Chocolate ice cream cornet

BEVERAGE PACKAGES

From \$35.00 pp

Standard

Including a selection of white, sparkling and red wines, cider, local beer & light beer
Orange juice and soft drinks

2 hours \$35.00
3 hours \$45.00
4 hours \$55.00
5 hours \$65.00

Deluxe

Including a mid-range selection of white, sparkling and red wines, cider, local beer, international beer & light beer
Orange juice and soft drinks

2 hours \$45.00
3 hours \$55.00
4 hours \$65.00
5 hours \$75.00

Premium

Including a high range selection of sparkling, white and red wines, cider, two local beer, international beer & light beer
Orange juice and soft drinks

2 hours \$55.00
3 hours \$65.00
4 hours \$75.00
5 hours \$85.00



CONFERENCE DAY MENU

Inclusions

Selection of herbal teas and Nespresso coffee served for arrival, morning tea, lunch, and afternoon tea.

Morning & afternoon tea breaks served with fresh fruit.

Lunch served with water & a selection of soft drinks.

Monday & Thursday

Morning Tea

Toasted banana bread, whipped butter

Frittata, YVD goats curd, edamame, mint

Superfood Lunch

Build your own – Poached Chicken, Slaw, selection of vegetables, condiments, toasted seeds and grains, wraps, coconut date slice

Additional Hot Lunch Upgrades - \$14.00 pp

Confit salmon & Braised chickpeas

Afternoon Tea

Selection of freshly baked cookies

Savoury muffins, whipped cream cheese, tomato relish

Tuesday, Friday & Sunday

Morning Tea

House made scones, selection of jams, cream, berries

Pumpkin and fetta tart, grana Padano, sage

Mexican Lunch

Build your own – flame grilled chicken, black bean chili, steamed rice, condiments, tacos, tortillas & salad

Additional Hot Lunch Upgrades - \$14.00 pp

Beef chili con carne & Pulled pork

Afternoon Tea

Pork and fennel sausage rolls, tomato kasundi

Portuguese tarts

Wednesday & Saturday

Morning Tea

Free range egg, bacon, smokey bbq sauce, milk bun

Greek yoghurt, granola, compote

Plouhman's Lunch

Build your own – selection of sandwiches & wraps, pickled and marinated vegetables, sourdough, aged cheddar, condiments, chef selection salads

Additional Hot Lunch Upgrades - \$14.00 pp

Roast chicken & Kransky sausage

Afternoon Tea

Pain au chocolat

Corn chips, crispy baby vegetables, guacamole

MEETINGS & EVENTS

Yarra Valley Lodge is the perfect location to host memorable conferences, meetings and events.

Choose from 8 flexible spaces with the capacity to cater for up to 400 guests. All styles of set-up with extensive break-out and pre-function areas are available, complemented by state-of-the-art audio-visual facilities, stylish surroundings and natural light.

For all meetings and events, we create bespoke dining and beverage menus, catering to all tastes and dietary requirements. Our experienced team will ensure your next event is a complete success.



FUNCTION ROOM SPACES

Pre-function Area

Welcome guests onto the spacious and pillar-free pre-function area – the perfect space for exhibits, catering, recitation and welcome drinks.

Marmion Ballroom

The exquisite Marmion Ballroom is our largest event space and can be divided into two individual rooms – Marmion I and Marmion II.

In its full capacity, this venue space can seat approximately 200 people for dinner, 152 guests cabaret-style or 325 theatre-style. Ideal for dinners, conferences and large-scale functions, this elegant, pillar-free ballroom also offers a private, pre-function area and access to our Conservatory Terrace – perfect for a breakout area or pre-dinner drinks.

FUNCTION ROOM SPACES



Conservatory

Lunch & Dinner

Experience dining with a difference in the Conservatory as you take in sweeping, panoramic views of the open-air Conservatory Terrace and lush, adjoining gardens, offering the perfect setting for a celebration and the space to conduct business.

Terrace

The open-air Conservatory Terrace offers the ideal setting for your cocktail event, outdoor break-out space and team-building activities.

FUNCTION ROOM SPACES



Birrarung

Dynamic and highly configurable, Birrarung offers a versatile space suitable for a variety of conferences, meetings and social events.

Beautifully presented with floor-to-ceiling windows, ushering in a flood of natural light, Birrarung offers built-in audio-visual systems and seats 100 theatre-style, 64 cabaret-style or 90 guests for dinner.



Bella Private Dining Room

Versatile and dynamic, light-filled and lovely, the Bella Private Dining Room boasts access to an outdoor courtyard and is the ideal setting for small meetings, a breakout area, or a private lunch and dinner.

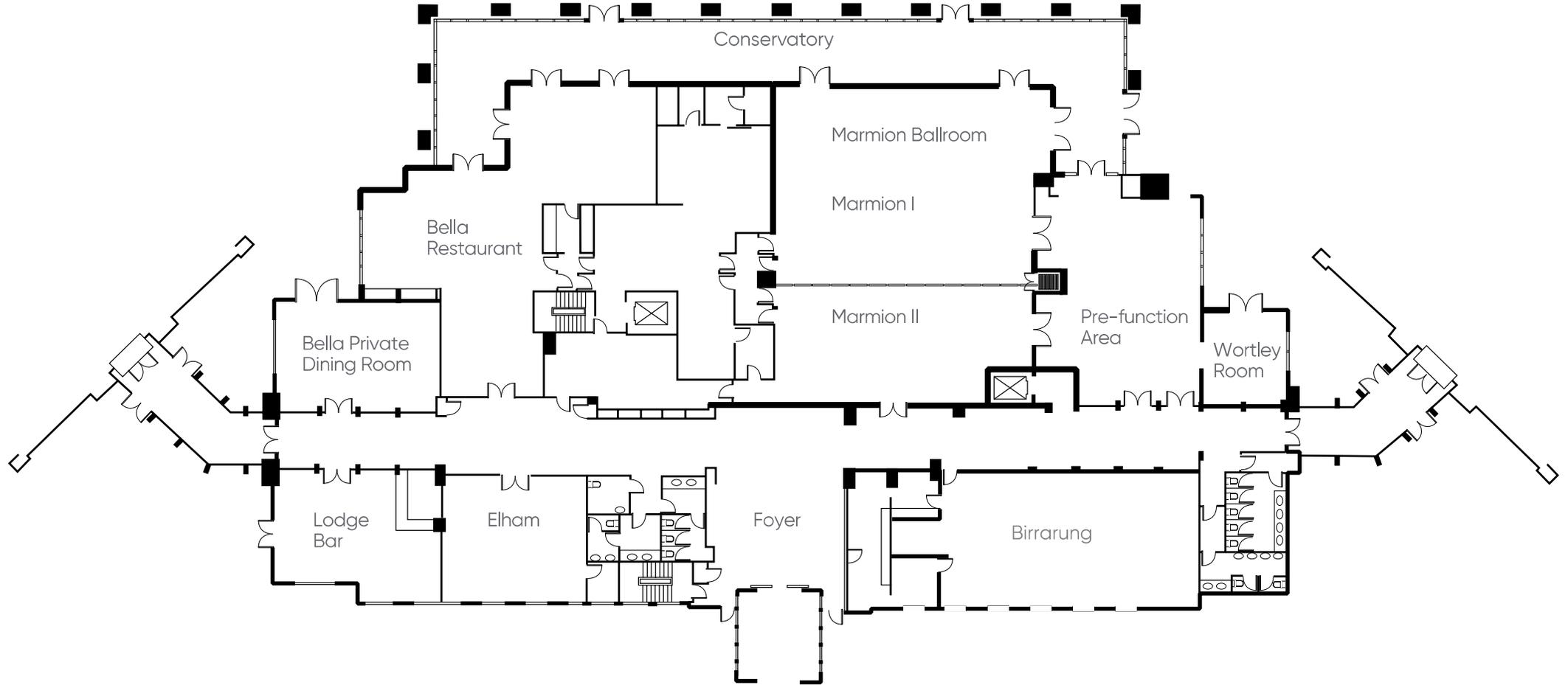
The venue space can accommodate up to 46 delegates theatre-style and 24 guests in a U-shape setting.



Elham Room

Stylish and intimate, the Elham Room is an ideal venue space for smaller meetings, conferences, or seminars. Featuring a concealed doorway, the Elham room easily doubles as a breakout area if required. The cosy venue space has the ability to host 50 delegates in a theatre-style setting or up to 20 in a U-shape configuration.

FLOOR PLAN



CAPACITY CHART

	Area m ²	Theatre	Classroom	U-Shape	Boardroom	Banquet	Cocktail	Cabaret	Dinner Dance
Marmion Room	308	325	150	60	70	200	400	152	180
Marmion Room One	200	150	100	45	60	110	200	99	80
Marmion Room 2	108	80	50	32	32	50	150	36	-
Conservatory	206	-	-	-	-	90	200	-	150
Birrarung	156	100	77	50	50	90	150	64	70
Elham Room	62	50	27	18	18	40	60	32	-
Bella Private Dining Room	66	46	18	24	24	40	50	32	-
Wortley	31	25	15	12	12	12	-	8	-



ACCOMMODATION

Set on 1000 acres of land within the grounds of the Heritage Golf and Country Club, Yarra Valley Lodge is surrounded by breathtaking scenery and manicured grounds.

Take your pick from 102 spacious and well-appointed guest rooms. Step out of your ground floor guestroom onto your own garden terrace or enjoy spectacular views from the private balcony of your upper floor hideaway.

There's a view from every angle of the hotel and you can choose from estate vistas in our Lodge rooms or endless landscapes overlooking the fairways from our Golf View rooms.

ROOM FEATURES

Guest Services

- 24-hour reception
 - Secure undercover car parking
 - Contactless check in and check out
-

Separate Bath and Shower

Each guestroom features a well-appointed bathroom.



Complimentary Wi-Fi

It's fast and free and keeps guests connected to the outside world.

Tea and Coffee Facilities

Complimentary tea and coffee making facilities are provided in each guestroom.

Air Conditioner

Each guestroom has its own individually controlled air-conditioner and heating.

LCD TV

An essential comfort to watch the news at the start of the day and a movie at the end. Includes chrome casting from all guestrooms.

Writing Desk

A dedicated desk and chair to catch up on work in between meetings and activities.



YARRA VALLEY
L O D G E

YARRA VALLEY LODGE

2 Heritage Ave, Chirnside Park, Victoria, 3116, Australia

ENQUIRIES

+61 3 9760 3333

events@yarravalleylodge.com

www.yarravalleylodge.com