



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.

FUNCTION ROOM SPACES



Conservatory Terrace

Savour the outdoors on our Conservatory Terrace. With a full styling, setup and pack-down package available for lunch or evening events, this is sure to wow your guests, whether they are local or if they have travelled from afar.

Best enjoyed in the warmer months, this offering includes napery, centrepieces, ambient festoon lighting, candles and charger plates, in addition to custom table menus and seat coverings. Don't worry though – we are in Melbourne, so we've got a wet weather backup sorted for you too, with the option to move your event into the Conservatory should the weather be looking not so amenable to outdoor dining.

Choose your menu and beverage package and we'll look after the rest!

Minimum numbers and charges apply, speak to our team about elevating your experience with us at Yarra Valley Lodge to incorporate our newest offering with Terrace Dining.

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.

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



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.

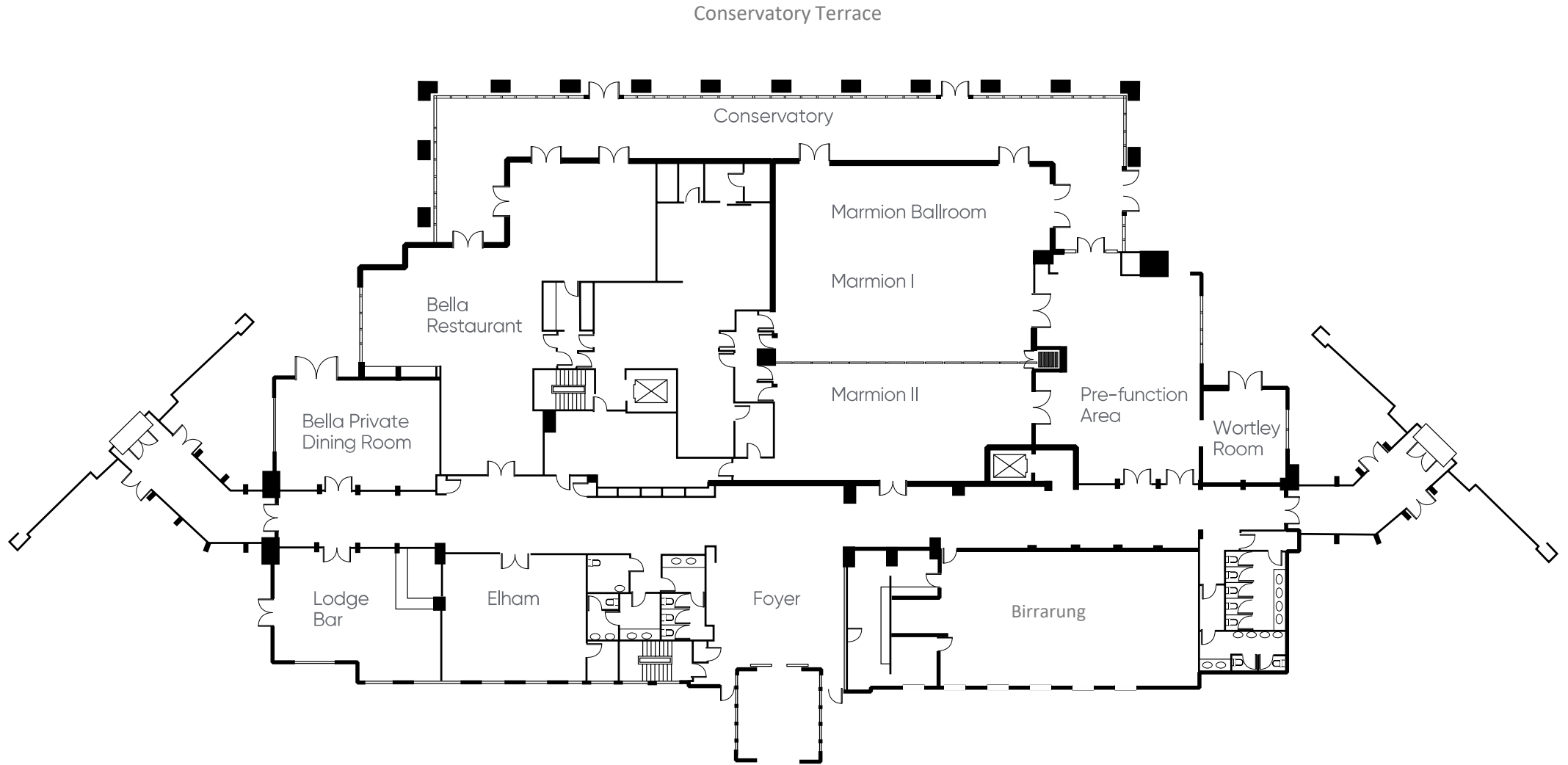
The venue space can accommodate up to 46 delegates theatre-style and 24 guests in a U-shape setting.



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 1 | 200 | 150 | 100 | 45 | 60 | 110 | 200 | 99 | 80 |
| Marmion Room 2 | 108 | 80 | 50 | 32 | 32 | 50 | 150 | 36 | 150 |
| Conservatory | 206 | - | - | - | - | 90 | 200 | - | - |
| Conservatory Terrace | 300 | - | - | - | - | 64 | 200 | - | - |
| 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 | - |

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, fetta, mint

Mediterranean Lunch

Braised lamb, halloumi, falafel, flat bread, garlic yoghurt,

lettuce, hummus, Greek salad, mint, freekeh

Afternoon Tea

Pork and fennel sausage rolls, tomato relish

Portuguese tarts

Tuesday, Friday & Sunday

Morning Tea

House made scones, cream and berries

Pumpkin and fetta tart

Mexican Lunch

Beef chilli con carne, black beans, tacos, tortilla, sour cream,

salsa, avocado, lettuce, tomato, cucumber, grilled corn salad,

rice, chilli, spring onion, lime, coriander, mint

Afternoon Tea

Macadamia shortbread

Smoked salmon and cream cheese finger sandwiches

Wednesday & Saturday

Morning Tea

Free range egg, bacon, BBQ sauce, milk bun

Greek yoghurt, granola, compote

Yarra Valley Farmer's Lunch

Produce from Little Creek Cattle's Smoke House, local

cheeses and freshly baked local sourdough, chef selection

salads and condiments

Afternoon Tea

Pain au chocolat

Goats curd tart

Optional Hot Food Upgrades

Pulled pork, achiote and roasted apple 16pp

Smoked beef brisket, gravy 18pp

Tandoori chicken, jasmine rice 16pp

Chicken fajita 14pp

Braised chickpeas, turmeric, native herbs 14pp

CONFERENCE DAY MENU





BBQ MENU

\$89.00 pp

Ideal for informal gatherings with all your BBQ favourites. Served sharing style to the table.

Salads & Cold Item

Texas slaw

Creamy potato salad

Selection of bread and condiments

Fresh seasonal fruit platter

From the BBQ

BBQ pork ribs

Local Cornish snags

Tandoori chicken

Grilled corn with salsa verde

Served with a selection of sauces & condiments

Desserts

Lamingtons, churros

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 MENU

\$95.00 pp

3-course shared-style dinner featuring a selection of locally sourced produce with candles and ambient lighting.

To start cold items – choice of three

Halloumi, Vyvyan's honey

Grilled pumpkin, goats curd, granola

Kingfish ceviche, coconut, lime, coriander

Coal-roasted baba ghanoush, pita bread

BBQ pork belly, chimi churri

Smoked beef brisket, oregano, cranberry

Sides – choice of two

Carrots, date syrup, garlic yoghurt

Butter lettuce, lemon myrtle dressing

Freekah salad

Crispy kipflers, hot sauce, lime, parmesan

Charred greens, almond, lemon

Substantial hot items – choice of two

Yarra Valley lamb shoulder, jus, native herbs

Little Creek flame grilled rib eye, gravy

Handmade gnocchi, Mill Grove Dairy gouda, pumpkin, almond

Flame-grilled chicken, gochujang, toasted sesame

Pan seared barramundi, salsa verde

Dessert

Chef selection dessert

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ALTERNATE DROP MENU

\$90.00 pp 2 Courses
\$105.00 pp 3 Courses

Entrees – choice of two

Yarra Valley lamb shoulder, roast eggplant, dukkah
BBQ pork ribs, Texas slaw
Pumpkin gnocchi, burnt butter, grana Padano
Alpine salmon, ruby grapefruit, crème fraiche
Confit duck, local berries, wilted greens

Mains – choice of two

Yarra Valley pork cutlet, jalapeno relish, potato salad
Little Creek scotch fillet, coal roasted veg, black garlic**
Spinach and ricotta cannelloni, Napoli
Market fish, salsa verde, kipflers, olive
Portuguese chicken, dressed leaves, orange, mint

Shared sides Upgrade \$6pp – choice of two

Carrots, date syrup, garlic yoghurt
Butter lettuce, lemon myrtle dressing
Freekeh salad
Crispy kipflers, hot sauce, lime, parmesan
Charred greens, almond, lemon

Desserts – choice of two

‘Cuvee Chocolate’ gianduja crepe, vanilla ice cream, strawberry
Tiramisu, coffee, mascarpone, amaretto
Lemon tart, pepperberry meringue
Choc raspberry fondant, Chantilly

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\$6 surcharge applies



CANAPE PACKAGES

3 hours \$60.00pp | 8 canapes (4 selections) and 2 substantial* *Must be paired with a food station*
4 hours \$80.00pp | 10 canapes (5 selections) and 3 substantial
5 hours \$90.00pp | 12 canapes (6 selections) and 3 substantial

Canapes

Toasted crumpet, crème fraiche, Buxton trout caviar

Smoked eggplant cornet, black sesame

Sweet potato empanada, garlic yoghurt

Prawn cigar, sweet chilli

Smokey bacon and cheese arancini

Jalapeno croquette

Beef tartare, truffle mayo

House made nduja sausage rolls

Substantial Canapes

Coal grilled chicken satay, toasted coconut

Prawn and avocado, toasted milk bun

Confit duck crepe, cucumber, hoisin

Kangaroo brochettes, lemon gum, pepperberry

Sticky pork belly bao

Oyster Station \$35.00pp | Freshly shucked oysters served with Buxton trout roe, Tabasco, lemon and selection of dressings

Charcuterie Station \$30.00pp | Local pastrami, prosciutto di Parma, bresaola and sopressa salami, local and imported cheese served with poached quince, lavosh and Baker's Art sourdough

Paella Station \$25.00pp | Coldstream butcher's chorizo, Mt Martha mussels, prawns, saffron rice, mojo verde

Aussie Dessert Station \$25.00pp | Mini pavs with local berries and vanilla cream, 'Lamington' ice cream cones, 'Cuvee Chocolate' Gaytime truffles

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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.

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





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 gardened 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.



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ENQUIRIES

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