



# WEDDINGS AT YARRA YARRA

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 just 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.



**Site Inspections**

Available Monday - Sunday by appointment

**Address**

567 Warrigal Road, East Bentleigh 3165  
Melway Reference 78 C4

Website: [www.yarrrayarra.com.au](http://www.yarrrayarra.com.au)

**Contact**

Scott Woollard  
Hospitality and Events Manager  
Email: [events@yarrrayarra.com.au](mailto:events@yarrrayarra.com.au)  
Phone: (03) 9575 0575

Kim Phillips  
Administration and Events Officer  
Email: [reception@yarrrayarra.com.au](mailto:reception@yarrrayarra.com.au)  
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# PACKAGE OPTIONS



**Package 1**      2009 /2010 - \$125 per person      2011 - \$130 per person

Canapés – 10 pieces and 2 grazings 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**      2009 /2010 - \$125 per person      2011 - \$130 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**      2009 /2010 - \$130 per person      2011 - \$135 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**      2009 /2010 - \$145 per person      2011 - \$150 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

\$1000.00

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

## Clubhouse Wedding Ceremony

\$500.00

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



## 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

## 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	\$35.00 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

Blackened beef carpaccio with agro dolce vegetables, pecorino cheese and lemon oil  
 Blue swimmer crab and avocado cocktail, gazpachio dressing and petit herb salad  
 Pavé of Yarra Valley smoked salmon and trout with pistachio, capers, cucumber and citrus dressing  
 Twice baked goats cheese soufflé with quince jelly and roasted cherry tomato vinaigrette  
 Porcini mushroom and fresh herb risotto with a red wine reduction  
 Spanish jamon with an asparagus Waldorf salad and extra virgin olive oil  
 Classic Yarra Yarra Caesar salad, crisp baby cos, pancetta, anchovies, quails eggs, croutons and a light garlic aioli  
 Pressed chicken terrine with Asian slaw, mango and a chilli, lime dressing

## Main

Saltimbocca style Borossa chicken breast with gnocchi romaine and a sage jus  
 Seared Atlantic salmon with stir fried bok choy, wasabi mash and tomato coriander salsa  
 Baked spring lamb loins encased in figs, prosciutto and pastry with crushed peas, baby carrots and a light olive glaze  
 Roasted rib of beef with bourguignon garnish, potato puree, and red wine reduction  
 Braised Girello with buttered mash, young vegetables and a pommery mustard sauce  
 Roasted western plains pork cutlet with a celeriac, apple, fennel remoularde and raisin chutney  
 Twice cooked duck leg with Moroccan couscous, baby turnips and candied orange glaze  
 Spinach and ricotta agnolotti with a roasted belle pepper and tomato confit  
 Grilled Blue eye cod with crushed kipfler potato salad and an avocado, preserved lemon salsa vierge

## 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

Dark chocolate fondant with coffee ice cream and sambucca syrup  
 Tahitian vanilla bean crème brulee with a seasonal fruit salad  
 Spiced pineapple tarte tatin with ginger bread ice cream  
 Individual Seasonal fruit plate with lemon sorbet  
 Poached pajero strawberries with white chocolate mousse  
 Individual berry passionfruit, pavlova with chantilly cream  
 Mango panacotta with a kiwifruit, ginger and pistachio salad  
 A selection of Australia's finest cheese, accompanied by lavosh crackers and quince jelly

## Deluxe

Baker's basket of fresh breads

Soup of the day

Selection of mezze, anti-pasto and tapas

Variety of pâté, terrines and charcuterie

Assortment of freshly prepared salads and condiments

Carvery station with whole roasted joints of meat

Chef's selection of hot buffet dishes to include:

Grilled market fish of the day

Hearty casseroles

Vegetarian options

Seasonal vegetables/ potatoes

Fresh seasonal fruit platter

A variety of Australian cheeses accompanied by lavosh crackers and quince jelly

Selection of desserts to include: tortes, gateaus, tarts with fruit coulis and cream.

## Deluxe Seafood Buffet

Baker's basket of fresh breads

Soup of the day

Freshly cracked king prawns and oysters

Selection of sushi

Cold seafood platters to include: Morton bay bugs, Blue swimmer crabs, whole smoked fish and pickled seafood

Selection of mezze, anti-pasto and tapas

Variety of pâté, terrines and charcuterie

Assortment of freshly prepared salads and condiments

Carvery station with whole roasted joints of meat

Chef's selection of hot buffet dishes to include:

Grilled market fish of the day

Hearty casseroles

Vegetarian options

Seasonal vegetables/ potatoes

Fresh seasonal fruit platter

A variety of Australian cheeses accompanied by lavosh crackers and quince jelly

Selection of desserts to include: tortes, gateaus, tarts with fruit coulis and cream.

**Additional Option: Crayfish - at market cost**

## Cold

Freshly chucked oysters with salsa cruda  
Selection of sushi  
Tuna sashimi in cucumber cups with wasabi caviar  
Smoked chicken parfait on dark rye with avocado  
Rare roast beef on a sour dough crouton with cornichons  
Asparagus wrapped in Spanish jamon with lemon oil  
Individual vegetarian frittata cakes  
Smoked salmon and crab roularde  
Sweet bell peppers with Persian fetta  
Dolmades

## Hot

Sesame crumbed prawns with mango dipping sauce  
Sticky tamarind chicken drumetts  
Goat's cheese and red onion tart tatin  
Nori crumbed oysters with tamari soy and lime  
Porcini mushroom and parmesan arancini ball  
Thai fish cakes with pickled cucumber  
Peking duck spring roll with hoi sin  
Beef teriyaki with wasabi mayo  
Twice cooked three cheese soufflé with quince jelly  
Mini croquet monsieur with double smoked ham  
Chicken satay  
Onion bhajia with cucumber rite  
Mini beef and Guinness pies  
Vegetarian quiche  
Assorted steamed dumplings

## Dessert

Kiwifruit, ginger & pistachio fruit salad with mango sorbet  
Chocolate mousse  
Crème brulee  
Profiteroles  
Mini lemon meringue pie  
Strawberry tart  
Mini ice cream cornets  
Mini cup cakes

## Grazing

Fish and chips with a lemon remoularde  
Chicken targine with moroccan cous cous  
Crab with toasted orzo  
Porcini mushroom risotto  
Teriyaki beef with rice noodles  
Agnolotti with a rich tomato dressing and parmesan

## BEVERAGE PACKAGE



### Standard Beverage Package

Imprint Sparkling  
Yarra Yarra Sauvignon Blanc  
Yarra Yarra Shiraz  
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.