

YARRA VALLEY
LODGE

Event Catering Guide



We love local

Nestled at the gateway to the renowned Yarra Valley, our events proudly showcase the very best of the region's seasonal produce.

From estate-grown wines and craft beverages to artisan cheeses, free-range meats, and farm-fresh fruits and vegetables, our menus are designed to reflect the character of the region and the season in which you gather.

As you plan your event, our team will guide you through seasonal selections, dietary requirements and service styles to ensure your catering feels considered and seamless.





Gather Around the Table

Explore seasonal menus, curated dining experiences and event enhancements inspired by the Yarra Valley.

MENU

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Breakfast Station

\$40.00 PER PERSON

Minimum 10 guests

Enhance your conference experience by adding our Breakfast Station to your event.

Start the day with a generous selection of morning favourites:

Baked Turkish eggs with hommus and dukkah

Free-range eggs benedict on English muffins

Smashed avocado toast topped with feta and stracciatella

Greek yogurt with compote and toasted almonds

Fresh fruit salad with mint and strawberries

Toasted almond croissants

A seamless way to welcome your guests and begin the day with energy and intent.

Conference Menu

Our Conference Menu changes daily and showcases seasonal produce from the Yarra Valley and surrounding regions.

TEA BREAK ITEMS

Chef selection of one savoury item + one sweet item, served with freshly brewed Nespresso coffee and a selection of teas

SAVOURY

Pan fried gyoza, soy, chilli
Butter chicken party pies, tomato kasundi
Smashed avo toast, stracciatella, native dukkah
Nduja sausage rolls, relish
Quiche, sun dried tomato, fetta, chive
Truffled gouda toasties
Toasted bagel, smoked salmon, cream cheese

SWEET

Portuguese tart, cinnamon sugar
Buttermilk scones, Yarra Valley Hilltop jams
Glazed raspberry croissants
Greek yoghurt, berry compote, toasted almond
Carrot cake, whipped cream cheese, candied walnut
Banana fritters, strawberry, butterscotch
Nutella donuts, dark chocolate, Biscoff

LUNCH ITEMS

Chef selection of three hot dishes + two seasonal salads, served with seasonal fruit, sweets, and soft drink

HOT DISHES

Sticky pulled pork, tortilla, sweet corn, charred lime
Flame grilled pumpkin, native dukkah, pomegranate, goats curd
Chicken schnitzel, caper butter, parsley, lemon, mustard slaw
Lamb gyros, pita, yoghurt, iceberg lettuce, cucumber
Mediterranean vegetable lasagna, grilled broccolini, lemon, chilli, pinenut
Crispy pork belly, sauerkraut, apple
Smoked beef brisket, pepper gravy, charred carrots
Locally made gnocchi, romesco, almond, green onion
Poached chicken, soy, black garlic, five spiced edamame, kim chi, rice

SALADS

Roast beetroot, stracciatella, balsamic, crouton
Greek salad, kalamata, tomato, cucumber
Honeydew, lemon thyme, marinated fetta
Cos lettuce, parmesan, croutons, ranch dressing
Rocket, pear, parmesan
Radicchio, plum vinaigrette, walnut
Orecchiette, sundried tomato, marinated artichoke

*The menu above provides a sample of the rotating selections available.
Menu items may vary based on seasonality and availability.*





Cocktail Packages

Pre-Dinner 30 Minute Package

\$15.00pp | Chef selection of three canapés

3 Hour Package

\$80.00pp | Choice of four light & three substantial canapés

4 Hour Package

\$100.00pp | Choice of four light & three substantial canapés, served with Darcy's Dessert Bar

Minimum 10 guests apply for all canape packages

CANAPES SELECTIONS

LIGHT

Beef carpaccio en croute, smoked mayo, house pickle

Butter chicken party pie, tomato kasundi

Mac and cheese croquette, truffled mayo

Oysters, mignonette, lemon

Burnt butter crumpet, smoked trout, crème fraîche, roe

Goats curd tartlet, candied walnut, wattleseed

SUBSTANTIAL

Pulled pork slider, mustard slaw

Chicken satay skewers, coconut, coriander

Fish and chips, tartare sauce, lemon

Chef's selection pizza by the slice

Xin jiang lamb skewers, labneh

DESSERT

Darcy's Dessert Bar: chef's selection petit fours and desserts



Australian BBQ Feast

\$94.00 PER PERSON

Minimum 10 guests

BBQ favourites featuring flame-grilled local sausages, classic Australian flavours, hearty salads served to the table.

To finish, treat your guests with an Australian classics dessert bar and fresh seasonal fruit.

BBQ MENU

Selection of bread

FROM THE GARDEN

Pear and rocket salad

Heirloom tomatoes, bocconcini, basil, balsamic

FROM THE GRILL

Flame grilled lamb skewer, labneh

Locally sourced butcher's sausage, bush tomato relish

King prawns, garlic butter, lemon

Corn on the cob

AUSTRALIAN CLASSICS DESSERT BAR

Build your own pavs with tropical fruit and berries

Lamington trifle, strawberry jam, vanilla sponge, chocolate and coconut

Tim tam fudge brownie

Fresh seasonal fruit



Shared Style Menu

\$99.00 PER PERSON

Minimum 10 guests

A generous shared dining experience designed to bring guests together, featuring seasonal dishes served down the centre of the table and enjoyed at a relaxed pace.

TO START | CHOOSE THREE

Yarra Valley Dairy goats curd, local honey, walnut, brioche

Smoked Buxton trout, house pickles, apple

Cumin and Sichuan spiced lamb skewer, yoghurt

Salmon gravlax, baby beetroot, grapefruit, crème fraîche

Tempura zucchini flowers, ricotta, preserved lemon

Grilled halloumi, preserved fig

SUBSTANTIAL | CHOOSE TWO

Braised lamb shoulder, rosemary, lemon

Victorian spring water raised barramundi, Mt Zero olives

Gnocchi, romesco, toasted almond, green onions

Beef short rib, sticky soy and black garlic

Flame grilled chicken, gochujang, sesame

Smoked beef brisket, chimi churri

ON THE SIDE

Charred greens, lemon, chilli, pinenut

Crispy roast potatoes, rosemary salt, garlic aioli

DESSERT | CHOOSE TWO

'Cuvee' Chocolate tart, berry compote

Blueberry and almond clafoutis, mascarpone

Churros, cinnamon sugar

Pavlova, mango, passionfruit



Plated Menu

\$115.00 PER PERSON

Minimum 10 guests

A refined three-course dining experience, alternatively served to guests and showcasing seasonal produce sourced from the Yarra Valley and surrounding regions.

ENTRÉE | CHOOSE TWO

Swordfish tartare, roe, spiced labneh, pickled samphire, grapefruit

Confit NZ alpine salmon, truffle mayo, parmesan, celery

BBQ pork belly, hoisin, apple

Burrata, roast beetroots, local honey, crostini

Smoked chicken breast, stracciatella, green goddess

MAINS | CHOOSE TWO

Scotch fillet, miso roasted onions, chimi churri – add \$6pp

Grilled chicken breast, thai marinade, charred lime

Daintree barramundi, salsa verde, Mt Zero cerignola olives

Gnocchi, romesco, toasted almond, green onion

Dry aged duck breast, plum vinaigrette, walnut

ON THE SIDE

Cos lettuce, parmesan, croutons, ranch dressing

Seasonal heirloom veg, roasted with Vyvian's honey, garlic, rosemary

DESSERT | CHOOSE TWO

Chocolate lava cake, Chantilly, berry compote

Strawberry and cream semi freddo, rhubarb compote

Apple streusel cake, brandy custard

Cardamom poached pear, mascarpone, puff pastry



Signature Enhancements

Elevate your event with a selection of curated food experiences designed to spark conversation and create memorable moments between sessions and celebrations.

From local cheeses and freshly shucked oysters to indulgent dessert stations, these additions bring a taste of the Yarra Valley to your event.

Yarra Valley Charcuterie Board

\$14.00 PER PERSON

Local cheeses from Mill Grove, Yarra Valley Dairies, and Stone and Crow, served with quince, lavash, grapes

\$12.00 PER PERSON

Live oyster bar, lemon, mignonette, blinis, crème fraîche

\$19.00 PER PERSON

Darcy's Dessert Bar: chef's selection petit fours and desserts

\$26.00 PER PERSON

Piper's gelato cart

\$12.00 PER PERSON

Additional Canapé Options

Looking for something specific? Our team can curate a customised canapé selection to suit your event style, guest profile and dietary requirements.

Beverage Packages

STANDARD PACKAGE

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

SPARKLING

De Bortoli 'Willowglen' Brut Cuvee

WHITE

De Bortoli 'Willowglen' Chardonnay
De Bortoli 'Willowglen' Semillon Sauvignon Blanc

RED

De Bortoli 'Willowglen' Cabernet Merlot
De Bortoli 'Willowglen' Shiraz Cabernet

BEER

James Boags Premium Light
Carlton Draught
James Squire 150 Lashes

NON-ALCOHOLIC

Assorted soft drinks, juices,
still and sparkling water

DELUXE PACKAGE

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

SPARKLING

Chandon Brut

WHITE

Rochford Estate Sauvignon Blanc
Steels Gate Chardonnay

RED

Santolin Little Saint Pinot Noir
Soumah Cabernet Sauvignon

ROSÉ

Dominique Portet 'Fontaine' Rose

BEER

James Boags Premium Light
Coldstream Pale Ale
Hop Hen Lilydale Lager

NON-ALCOHOLIC

Assorted soft drinks, juices,
still and sparkling water

PREMIUM PACKAGE

2 HOUR \$60.00 4 HOUR \$80.00
3 HOUR \$70.00 5 HOUR \$90.00

SPARKLING

Rochford Latitude Prosecco

WHITE

Cloud Street Sauvignon Blanc
Santolin Little Saint Chardonnay

RED

Cloud Street Shiraz
Steels Gate Cabernet Sauvignon

ROSÉ

Dalfarras Rosato

BEER

James Boags Premium Light
Corona
Little Creatures Pale Ale

NON-ALCOHOLIC

Assorted soft drinks, juices,
still and sparkling water



Beverage packages are available when booked alongside a food package and apply to all guests within the group.
If a bar tab is better suited to your event, our team can help tailor a drinks experience to match your style, schedule and budget.

Start Planning

Every event is different.

Our team is here to help you select the right menus, beverages and event enhancements to create an experience tailored to your guests.

GET IN TOUCH

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