



YARRA VALLEY
GRAND

EST HOTEL 1888

Events

2024



Welcome

The Yarra Valley Grand Hotel was built in 1888 and is a landmark historical hotel classified with National Trust.

We are a boutique hotel in Yarra Glen, located in the heart of the Yarra Valley. Catering to a range of special occasions and more with private rooms and semi-private options available suitable for any function.

OPENING HOURS: 7 DAYS, 11.30 - LATE

EVENT INFORMATION

We have a variety of set menu and cocktail style options to choose from and we can also tailor a package to suit your specific requirements.

Room hire may apply depending on the time, day and nature of the event. Please ask for a quote when enquiring. Room hire fees are not included in the minimum spends requirements. Community groups do not incur room hire fees.

OPTIONAL EXTRAS

Projector & Screen
Bands, DJ's, Entertainers
Microphone
Table Linen
Tea Lights

FLOOR PLAN





FRONT BAR

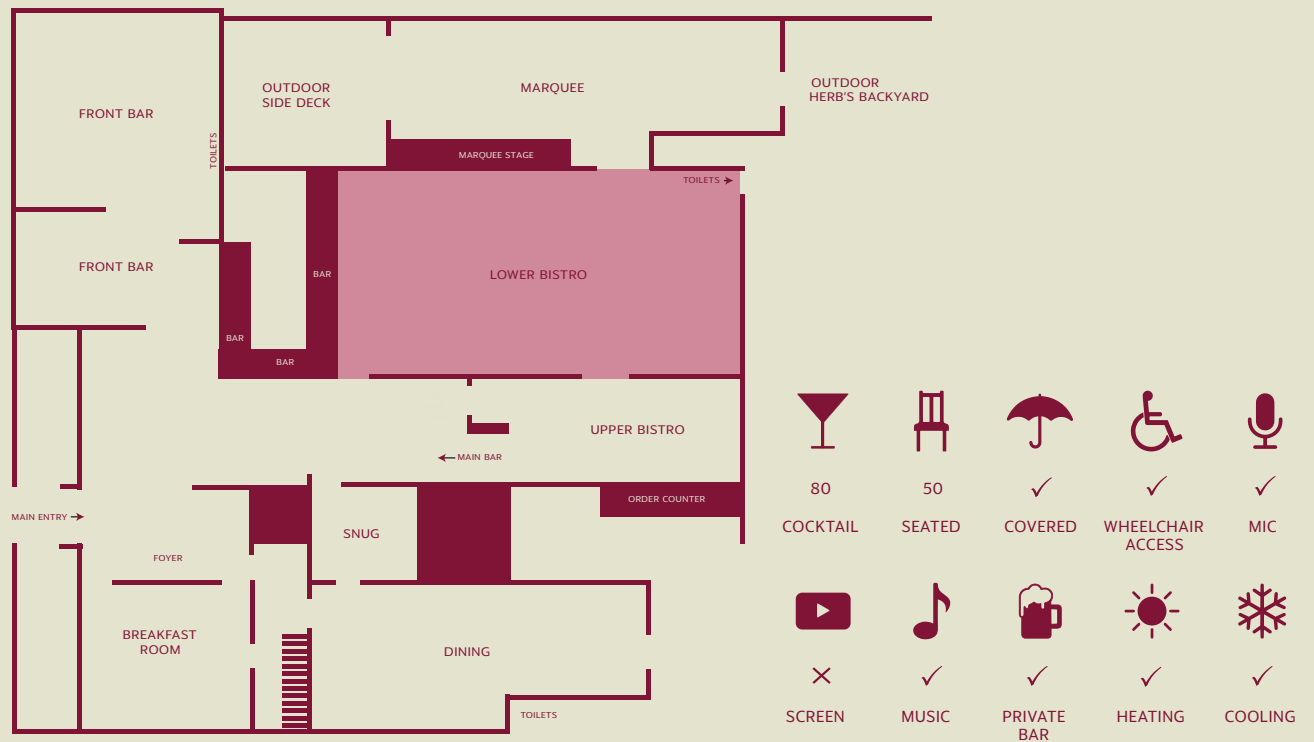
Perfect for cocktail style events featuring high tables, fireplace, billiard table and easy bar access.
Available for semi-private hire, public thoroughfare applies.





LOWER BISTRO

Suitable for larger groups and casual events.
Available for semi-private hire, public thoroughfare applies.





BREAKFAST ROOM

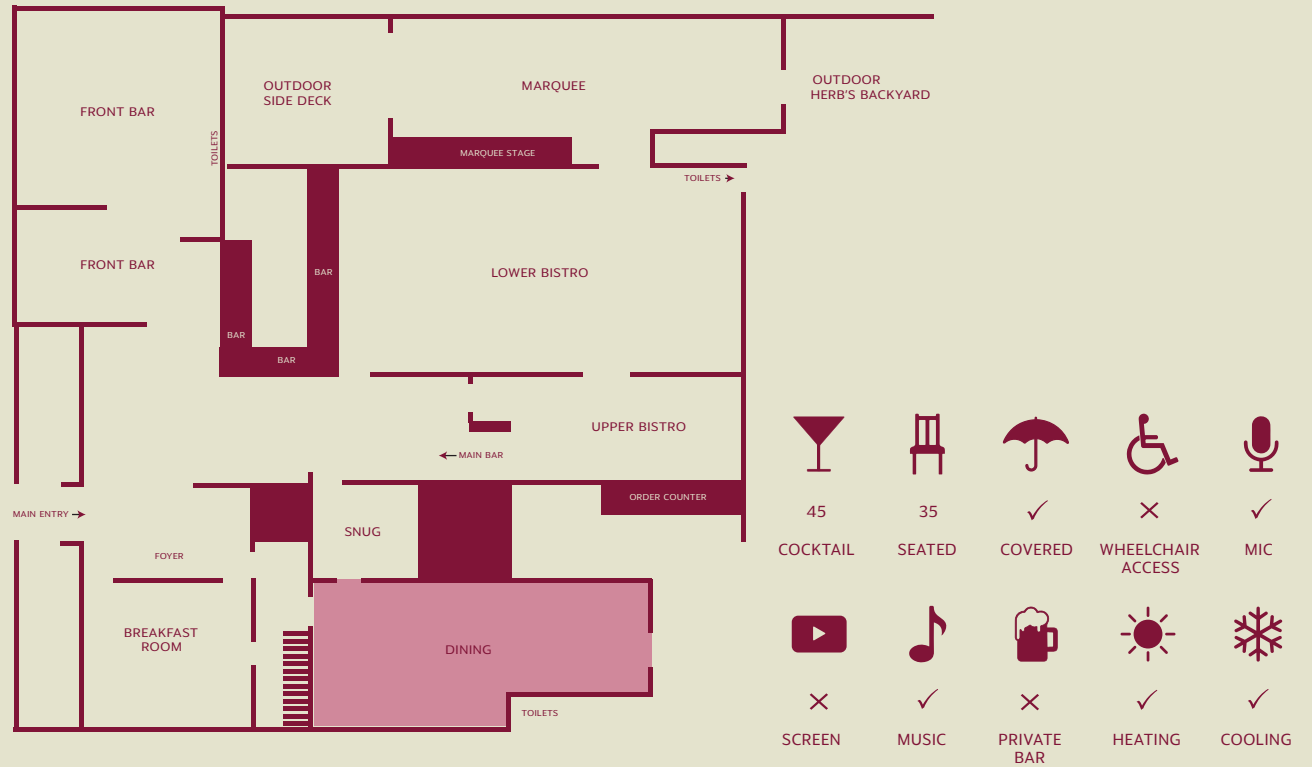
Intimate space for small events and private dining, featuring an open fireplace and ornate decor. Available for private hire.





DINING ROOM

Offers a semi-formal, cosy event space with it's own amenities and open fireplace.
Available for private hire.





MARQUEE

Offers a casual setting for larger groups, equipped with large screen. Available for semi-private hire, public thoroughfare applies.





HERB'S BACKYARD

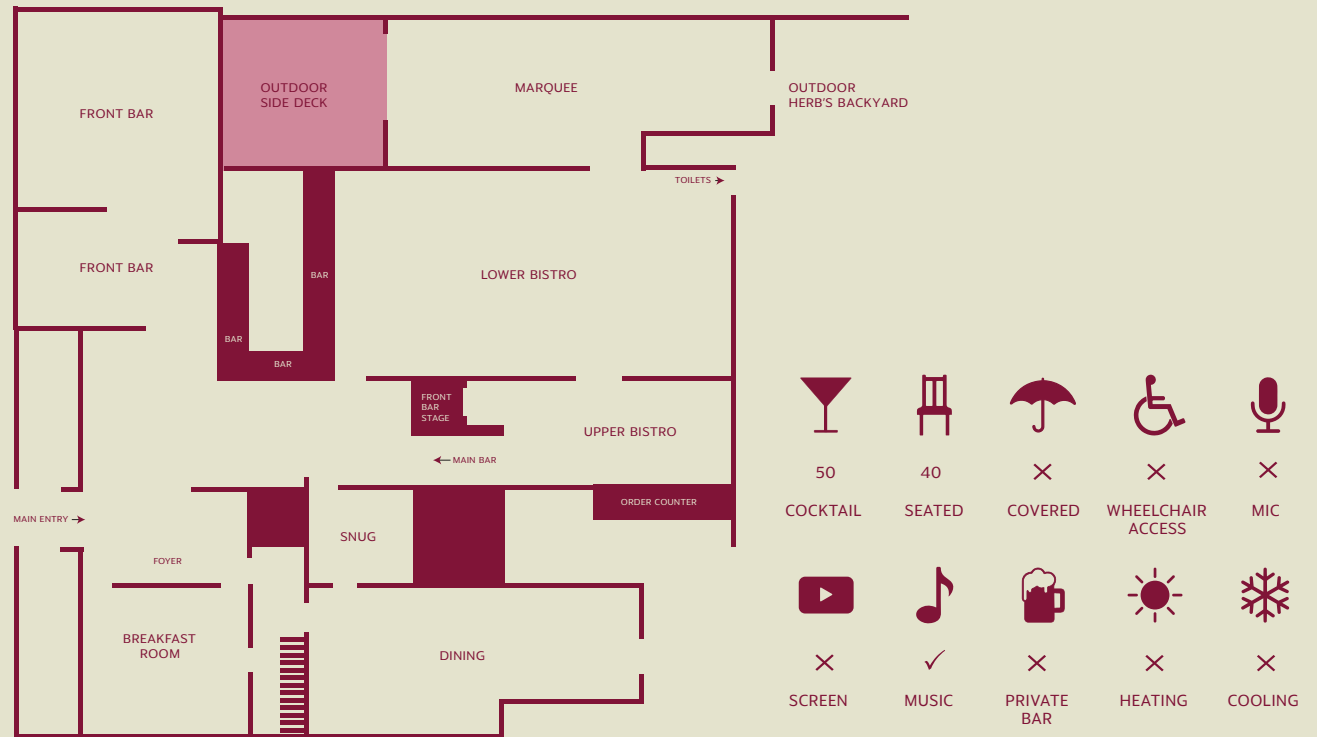
Large outdoor area equipped with kids playground, perfect for larger groups.
 Available for semi-private hire, public thoroughfare applies.





SIDE DECK

Intimate outdoor space perfect for smaller events. Available for private hire, can be booked with marquee for additional space.





SET MENU

SAMPLE MENU ONLY, DIETARIES CATERED TO ON REQUEST.

A la carte menu also available up to 20 guests, over this a set menu is required or reduced a la carte menu.

ENTREE

A selection of cured meats, pickled and charred vegetables, olives, cheese, dips & breads - served sharing style

MAIN

A choice of the following,

FISH OF THE DAY mash, steamed greens, salsa verde ^{GFO}

RICOTTA GNOCCHI pan-fried gnocchi, artichoke, charred eggplant, caponata, bocconcini, crispy sage ^V

PORTERHOUSE chips, salad, red wine jus ^{GFO}

CHICKEN BREAST sausage, walnut, sage, goats cheese, potato gratin, dutch carrots, kale, plum glaze

DESSERT

A choice of the following,

GOLDEN SYRUP PUDDING poached pear, double cream, pistachios ^V

CHOCOLATE FONDANT vanilla ice cream, honey comb crumbs ^V

2 COURSE 44pp

3 COURSE 54pp

GF gluten free DF dairy free V vegetarian VG vegan O optional



CORPORATE

Pre-order only call +61 3 9730 1230 or email hotel@yarravalleygrand.com.au

MORNING OR AFTERNOON TEA 19pp

MONDAY - FRIDAY FROM 11AM

Sweet & savoury option
Coffee & tea station
Juice / soft drink

LUNCH 29pp

MONDAY - FRIDAY 12 - 2.30PM

Assorted sandwiches & wraps
Fresh seasonal fruit platter
Coffee & tea station
Juice / soft drink

A LA CARTE

GROUPS OF 20+ REQUIRE A PRE-ORDER

SET MENU

2 COURSE 40pp

3 COURSE 50pp

Antipasto platter
Choice of main
Dessert platters

ADD BARISTA COFFEE & TEA THROUGHOUT 8pp



PLATTERS

HOT

- Homemade sausage rolls 125
- Southern fried chicken ribs ^{GF} 120
- Shitake and vegetable dumplings ^V 120
- Prawn gyoza 130
- Duck and plum spring rolls 130
- BBQ pork buns 130
- Vegetable spring rolls ^V 100

COLD

- Assorted sushi ^{VG GFO} 180
- Pacific oysters, natural or tabasco, lemon ^{GF DF} 180
- Seared sesame crusted salmon, pickled veg, soy 180
- Peppered beef, rocket, parmesan, aioli, balsamic 110
- Smoked salmon, sourdough, dill cream 110
- Lemongrass panna cotta, peanut, chilli crumbs ^{V GF} 90

SANDWICHES

- Chicken, avocado, macadamia 110
- Egg, chive mayo, spinach ^V 90
- Smoked ham, mustard, rocket, cheddar 110

ARANCINI

- Porcini and taleggio arancini 110
- Baked pumpkin and parmesan arancini ^V 110
- Smoky pulled pork and chipotle arancini 110
- Bacon, pea and goat cheese arancini 110

SLIDERS 24 PER PLATTER

- Beef, cheese, pickle, mustard, ketchup 120
- Eggplant, spinach, chilli jam, bocconcini ^V 120
- BBQ pulled pork 120

PIES & TARTS (All served with tomato relish)

- Traditional pies 150
- Lamb and harissa pies 150
- Chicken and leek pies 150
- Caramelised onion and goats cheese tart 150

GF gluten free DF dairy free V vegetarian VG vegan O optional

T&C'S

CONFIRMATION BOOKINGS

Due to demand, tentative bookings can only be held for up to 7 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit of \$400 is required. This payment should be made within 7 days of booking to secure the date, and can be done using any major credit card, EFTPOS or cash. A compulsory credit card authority is also required to confirm the booking and is held as security. **Minimum spend pending space or package.

PRICES & MINIMUM SPENDS

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Function co-ordinator will advise the minimum spend upon enquiry. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the room is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT

All catering, beverage and room set up requirements are requested a minimum of fourteen (14) days prior to your function date. Final numbers are required seven (7) days prior to the event. Please note that this number will form the basis for final charging. Drinks on consumption tabs must be paid upon conclusion of the event.

CANCELLATIONS

Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 2 weeks from the date of the function will forfeit the deposit. 72 hours prior the full amount will be charged.

GUEST ENTRY

The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian.

SECURITY

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

ADDITIONAL REQUIREMENTS

Any additional equipment, decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

ROOM ALLOCATION

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

I confirm that I

have read and understood the above terms and conditions and agree to comply.

Signed:

Date: ____ / ____ / ____

BOOKING FORM

CONFIRMATION FORM

Contact Details

Name: _____

Company: _____

Contact no: _____

Contact email: _____

Function Details

Day/Date of Function: _____

Start/Finish time: _____

Occasion: _____

Number of guests: _____

Function space: _____

Confirmed: food option _____

Confirmed: beverage option _____

Confirmed: food option _____

Credit Card Authorisation

Card Type (please circle):

Amex / Visa / Mastercard

Card Number: _____

Expiry Date: _____

CCV: _____

Deposit amount: _____

Credit card holder: _____

Signature: _____

Today's date: _____

Office use only

Deposit amount & process date: _____

Final payment amount & process date: _____