



YARRA VALLEY
GRAND

EST HOTEL 1888

Events



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

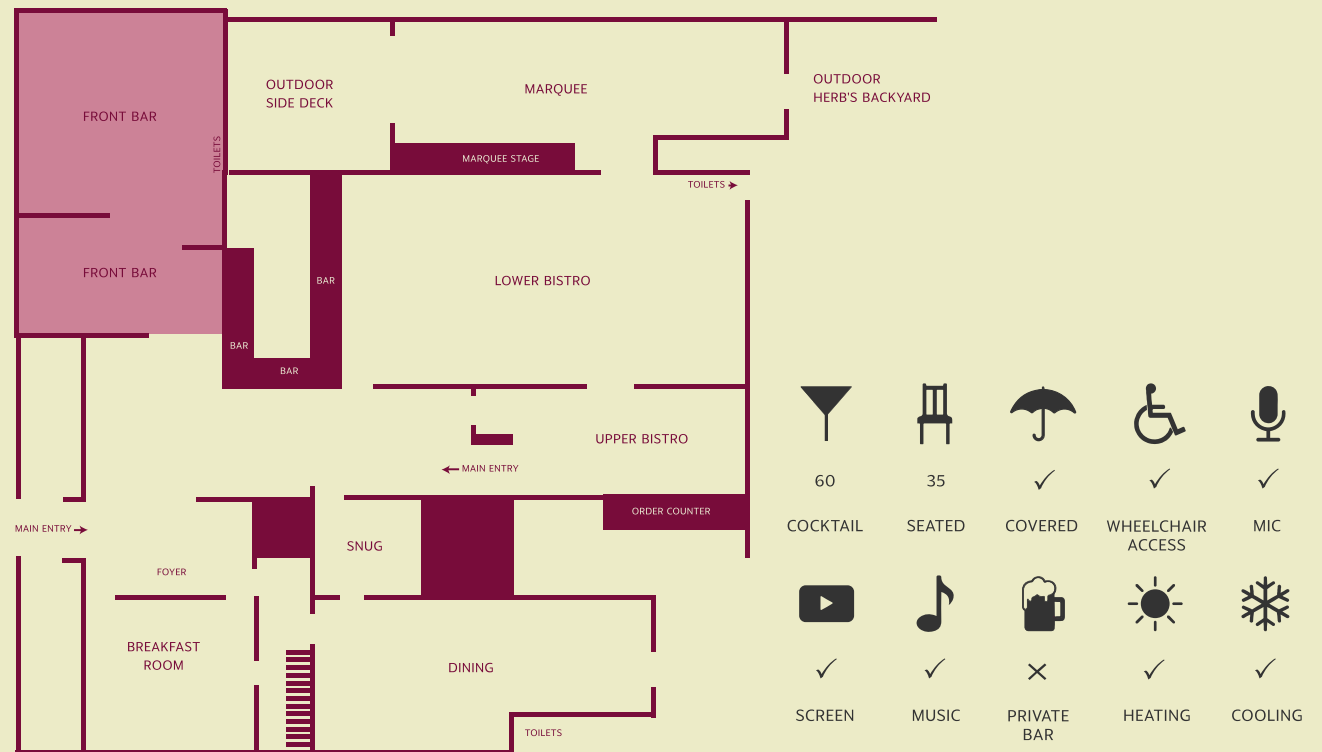




FRONT BAR

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.

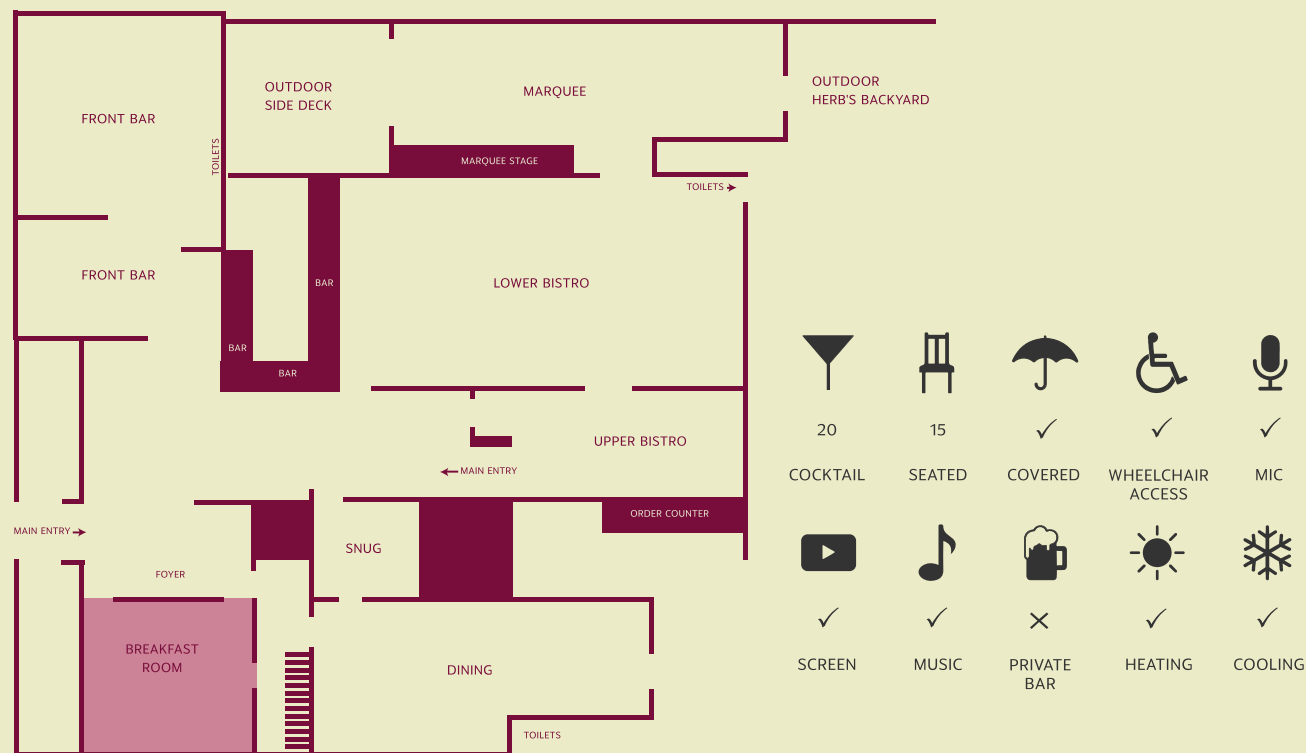




BREAKFAST ROOM

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

Available for private hire.

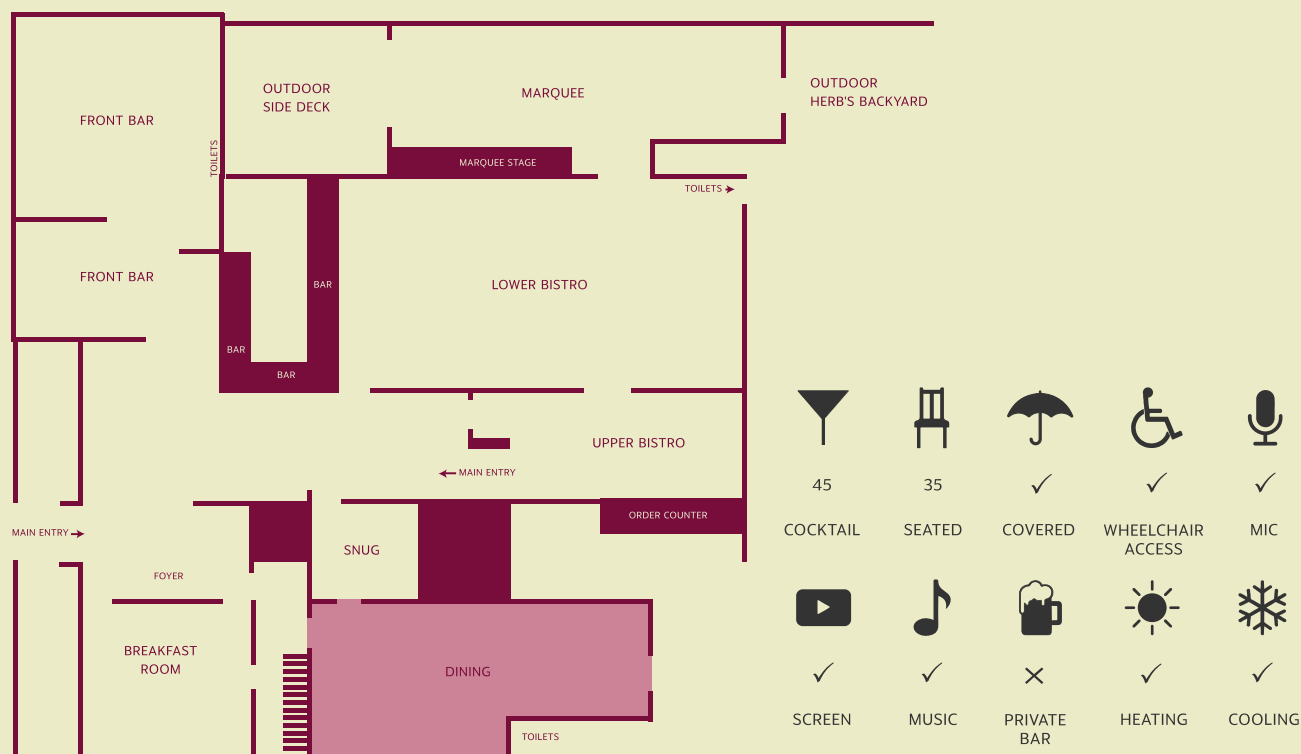




DINING ROOM

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.

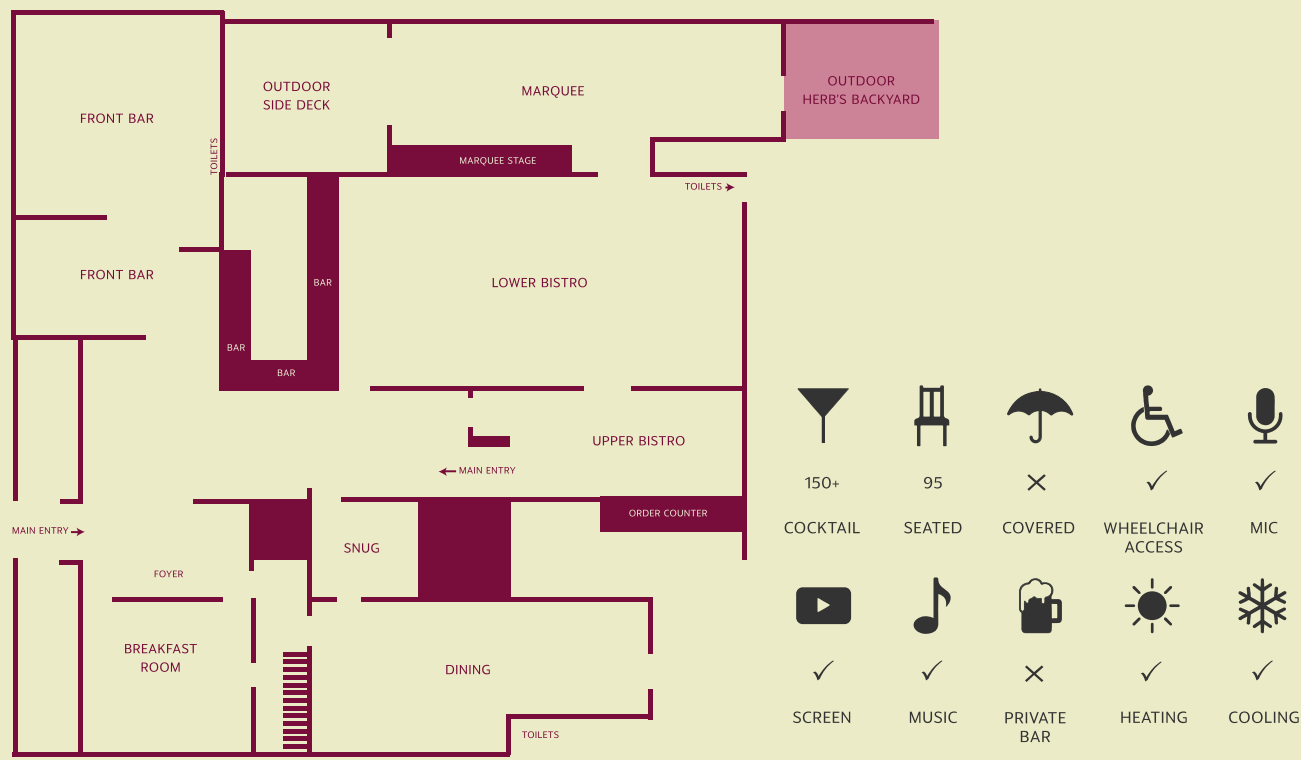




HERB'S BACKYARD

Large outdoor area equipped with kids playground, perfect for larger groups.

Available for semi-private hire, public thoroughfare applies.

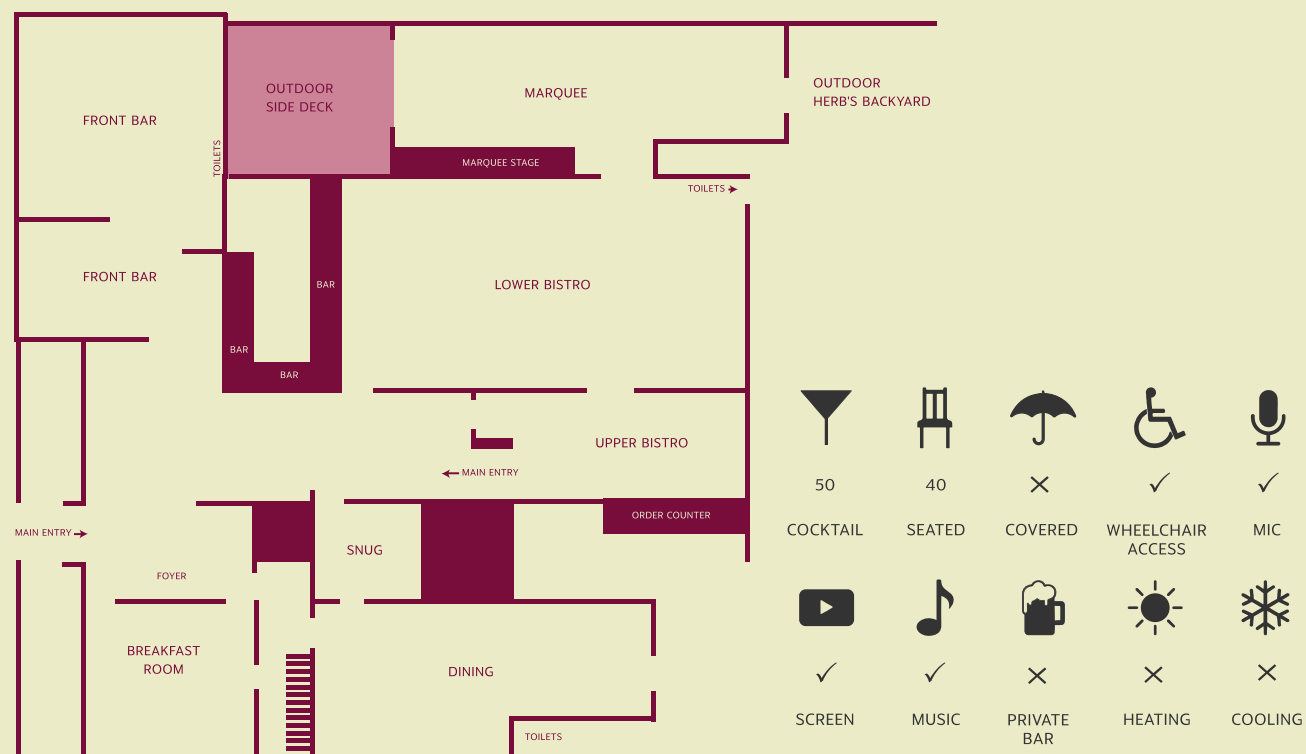




SIDE DECK

Intimate outdoor space perfect for smaller events.

Available for private hire, can be booked with the 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

served sharing style

A selection of cured meats, pickled and charred vegetables, olives, cheese, dips & bread

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 **V** 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 20pp

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 **V** vegan **O** optional