



YARRA VALLEY  
**GRAND**

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EST HOTEL 1888

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*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

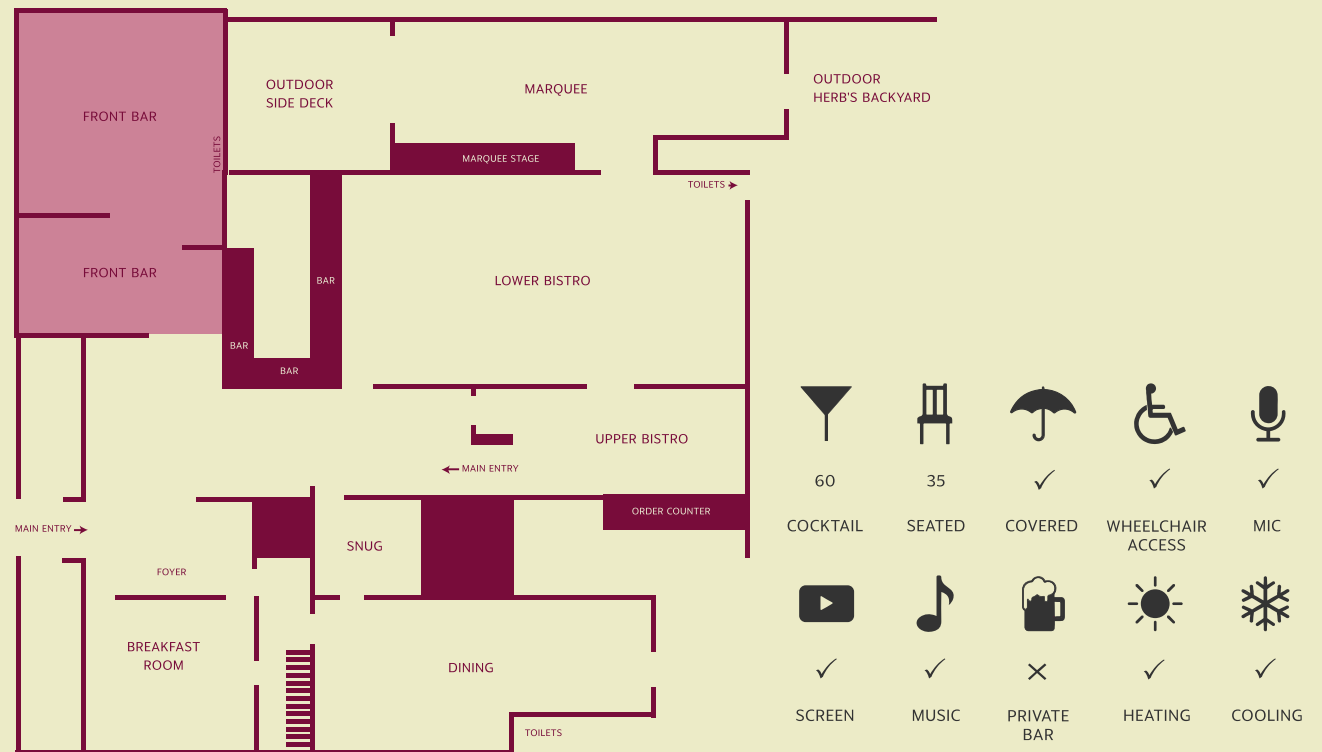




# FRONT BAR

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.

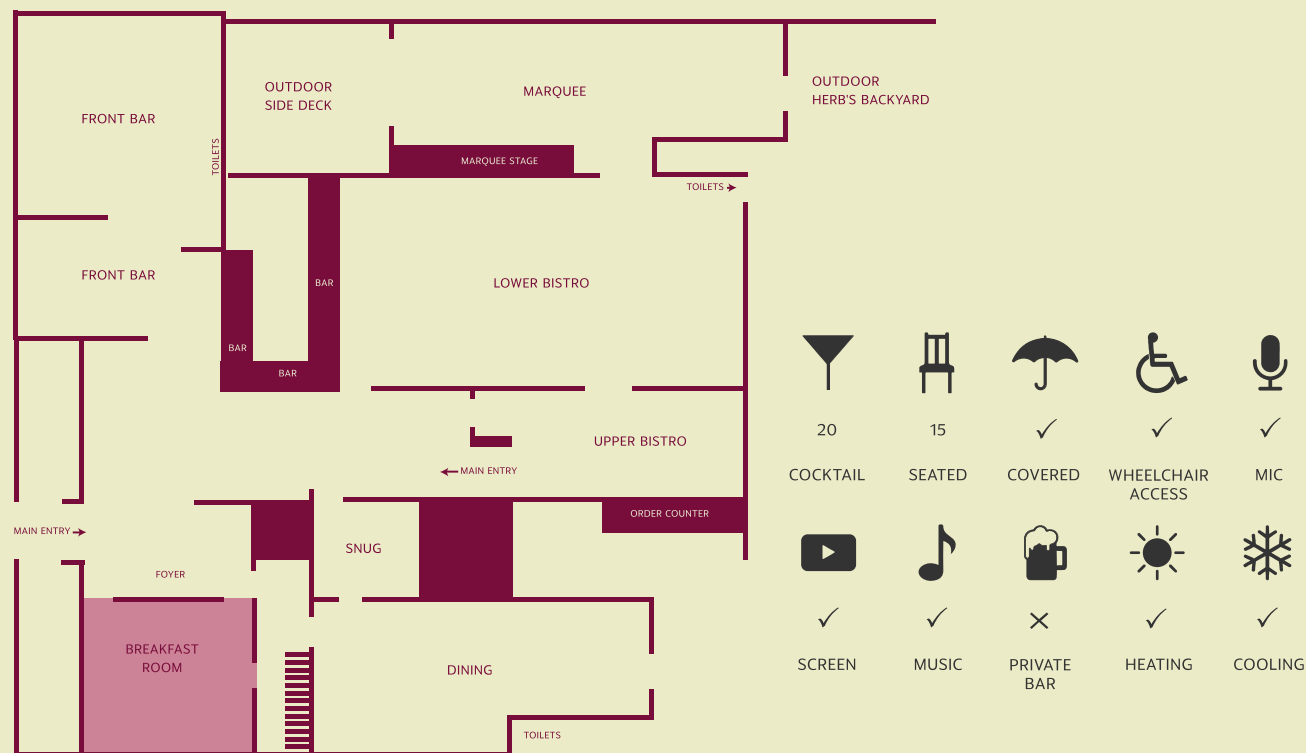




# BREAKFAST ROOM

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

Available for private hire.

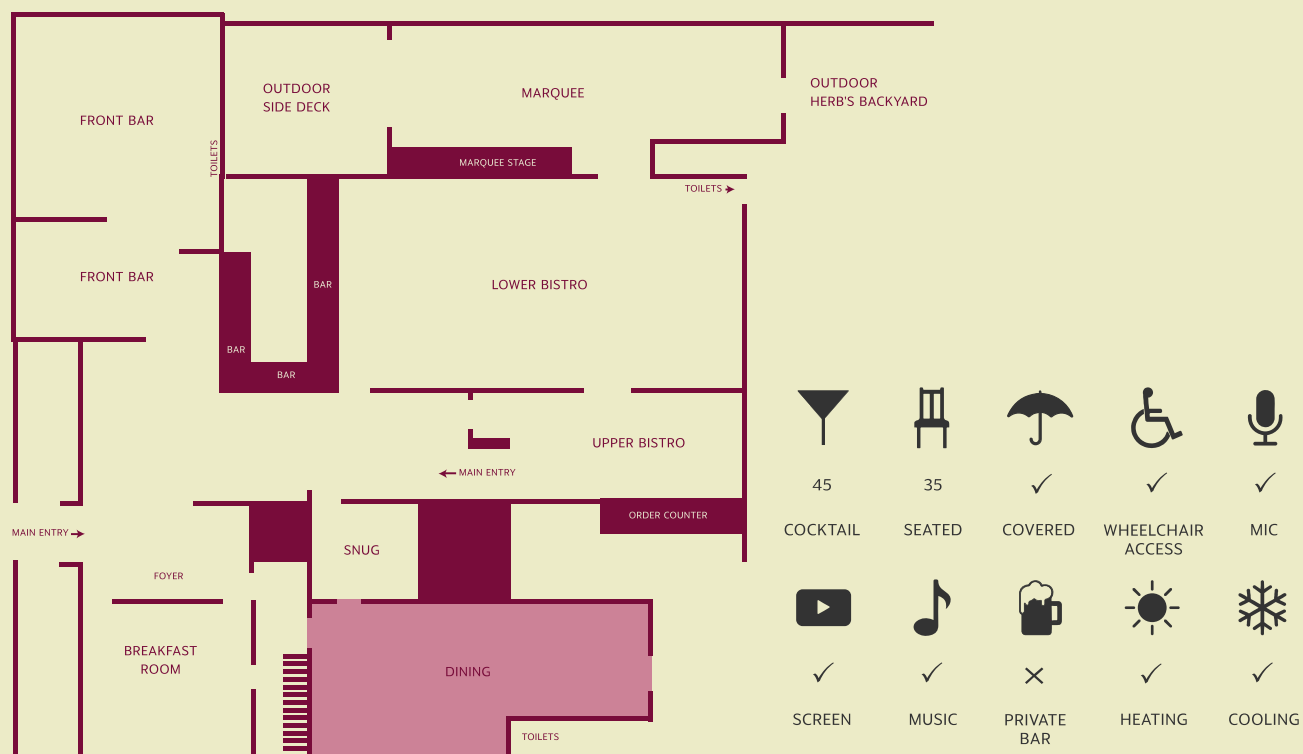




# DINING ROOM

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.

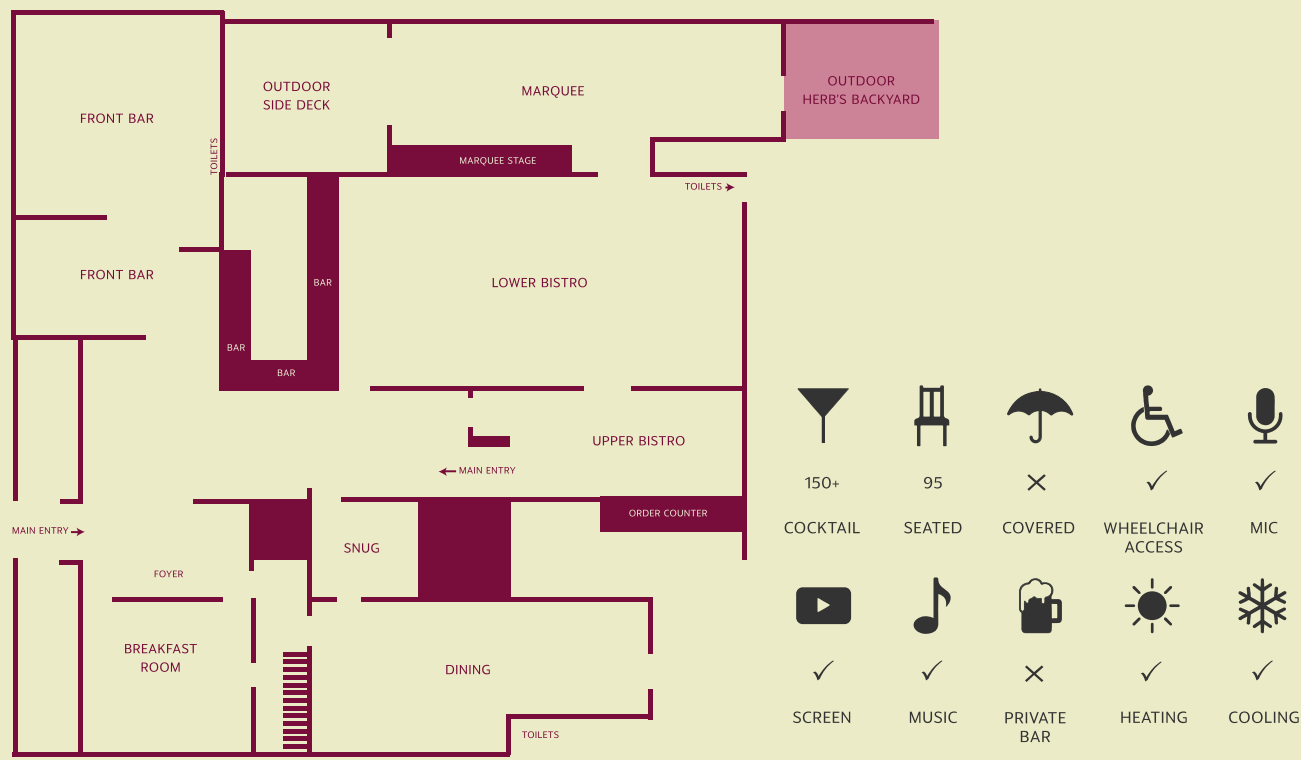




# HERB'S BACKYARD

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

Available for semi-private hire, public thoroughfare applies.



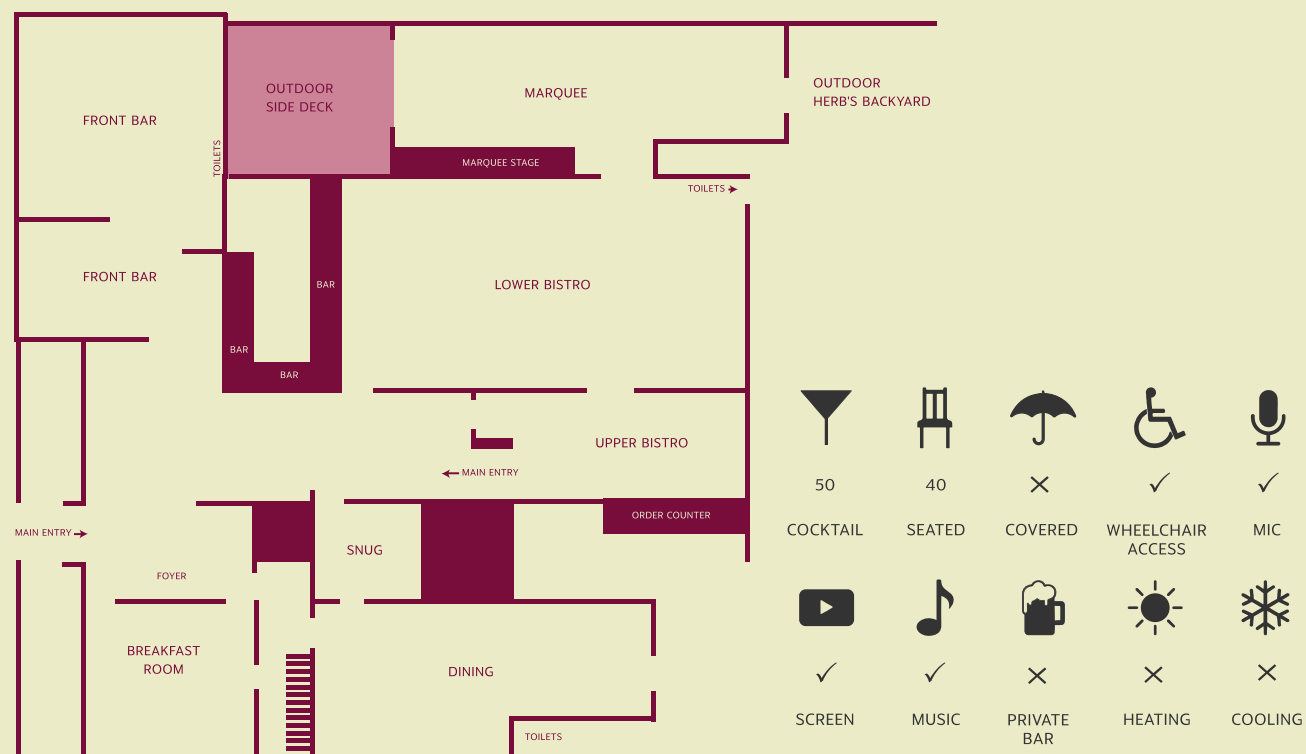




# SIDE DECK

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*

**POTATO GNOCCHI** basil pesto, zucchini puree, pickled summer squash, smoked almonds <sup>LG, V</sup>

**ROASTED LAMB RUMP** sweet potato puree, snowpeas, fried garlic chips, red wine jus <sup>LG</sup>

**CRISPY SKIN SALMON FILLET** mash, steamed greens, salsa verde <sup>LG, LD</sup>

**CHICKEN BREAST** baba ganoush, kipfler potato, buttered corn cob, creamy wholegrain mustard sauce <sup>LG</sup>

**250G PORTERHOUSE** potato gratin, creamed spinach, gravy <sup>LG</sup>

## DESSERT

*A choice of the following*

**BANOFFE TART** dulce de leche, grilled banana, sweet pastry case, pecan brittle, vanilla ice cream, persian fairy floss <sup>V</sup>

**STRAWBERRIES & CREAM** macerated strawberries, double cream, toasted almonds <sup>LG, V</sup>

**TIRAMASU MOUSSE SPHERE** chocolate soil, coffee ice cream <sup>LG, V</sup>

**STICKY DATE PUDDING** butterscotch sauce, vanilla ice cream <sup>V</sup>

**CHEESE PLATE** maffra cloth ashed cheddar, 'Shadows of blue' blue vein, muscatels, lavosh <sup>LGO, V</sup>

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**2 COURSE 44pp**

**3 COURSE 54pp**

**GF** gluten free   **DF** dairy free   **LG** low gluten   **LD** low dairy   **V** vegetarian   **VG** vegan   **O** optional

[yarravalleygrand.com.au](http://yarravalleygrand.com.au) | (03) 9730 1230 | 19 Bell St Yarra Glen, VIC 3755





# CORPORATE

Pre-order only call +61 3 9730 1230 or email [hotel@yarravalleygrand.com.au](mailto: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 <sup>GF</sup> 120  
Shitake and vegetable dumplings <sup>V</sup> 120  
Prawn gyoza 130  
Duck and plum spring rolls 130  
BBQ pork buns 130  
Vegetable spring rolls <sup>V</sup> 100

## COLD

Assorted sushi <sup>VG GFO</sup> 180  
Pacific oysters, natural or tabasco, lemon <sup>GF DF</sup> 180  
Tuna crudo, grapefruit, finger lime salsa, fermented chilli, squid ink cracker <sup>LG, LD</sup> 180  
Rare beef, horseradish cream crostini <sup>LGO</sup> 110  
Smoked salmon, sourdough, dill cream 110  
Mini bruschetta, Yarra Valley Dairy Persian feta, heirloom tomatoes, balsamic onions, turkish bread <sup>LGO, LDO, V</sup> 90

## SANDWICHES

Chicken, avocado, macadamia 110  
Egg, chive mayo, spinach <sup>V</sup> 90  
Smoked ham, mustard, rocket, cheddar 110

## ARANCINI

Porcini and taleggio arancini 110  
Baked pumpkin and parmesan arancini <sup>V</sup> 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 <sup>V</sup> 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

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