

Your Ideal Venue For Every Occasion

The Yarraville Club is the ideal venue for weddings, engagements, anniversaries, family & special occasions, corporate events and more.

Our function rooms are perfect for any event and can be configured to cater from 20 people to 350.

Not being a member of the Yarraville Club is not a problem, as our professional team can structure a functions package to suit.

We are centrally located just 3 kilometres from the Melbourne CBD, just a short 10 minute drive. We are also centrally located close to all major freeways, airports and public transport. We offer ample FREE carparking for your guests with 24hour video surveillance.

Contact our functions department directly on 0466 710 000 or 9689 6033 or via email functions@yarravilleclub.com.au to start planning your special event.

From 30 to 350

The Yarraville Club features a large private function area that seats up to 350 people. It can also be separated into smaller private areas hosting from 30 to 100 guests.

The main function area features a large raised stage area and dance floor.

Each room can be themed to suit your occasion - from an intimate gathering, corporate function, cocktail party through to an elaborate wedding.

The Yarraville Club can take care of every detail:

Theming
Decorations
DJ
Bands
Cake table
AV Equipment
Whiteboards & Stationery

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SAMPLE SET MENU

(choose either 2 or 3 entree's mains & desserts dependent on your budget)

Minimum 30 guests

Entrées

- **Classic creamy pumpkin soup**
- **Pumpkin and Potato Gnocchi**, *tossed with Spinach and a Napoli Sauce*
- **Salmon Gravlax** *served with Wild Rocket and Dill Crème Fraiche*
- **Crab and Coriander Cake** *with a mirin dressing on Vietnamese Slaw*
- **Prawn Cocktail** *with Avocado and a Brandy spiked Dill Mayonnaise*
- **Spinach and Ricotta filled Ravioli**, *tossed in a Basil Pesto Cream Sauce*
- **Thai Chicken and Watercress Salad** *with Pickled Cucumber and a Lime Yoghurt dressing*

Mains

- **Seared Salmon Fillet** *on a Lemon Risotto with a Lime Beurre Blanc sauce*
- **Grilled fish of the day** *on crushed peas and potato, with a Saffron Cream sauce*
- **Seared Chicken Breast** *on creamy Potato, olive oil, roasted Spanish onions and Thyme*
- **Prosciutto wrapped Baby Spatchcock** *with Roasted Kipflers and Caramelized Spanish Onion*
- **Glazed Lamb Rack** *with Potato and a Calvados Reduction*
- **Medallions of Pork** *with apple balsamic and Potato mash*
- **Veal Scaloppini**, *braised in White Wine, Garlic and Cream, with roasted potato*
- **Premium Roasted Angus Porterhouse** *with roasted vegetables and onion demi-glaze*
- **Mustard Crusted Sirloin of Beef** *on potato gratin with Port Jus*
- **Fillet Mignon** *on a golden Potato Rosti with a Porcini Mushroom Jus*

Desserts

- **Mississippi Mud Cake** *with double cream*
- **Honeycomb Cheese Cake** *with berries and candied sugar*
- **Tiramisu**, *fresh strawberries and coffee cream*
- **Black Forest Mousse** *with cherries*
- **Citrus Tart** *with double cream*
- **Cream Brulee** *with vanilla ice cream*

Food & Beverage Packages priced from \$95.00 per person

SAMPLE BUFFET MENU

(choose either 3 or 4 mains, 3 salads and 2 or 3 desserts dependent on your budget)

Minimum 50 guests

Buffet Mains

- Coq Au Vin
- Chicken madras with rice
- Premium roast beef with grave
- Roast pork with apple sauce
- Tasmanian salmon with leek tomato and white wine
- Beef lasagna
- Chicken and spinach risotto
- Penne carbonara
- Roasted vegetable lasagna
- Roasted vegetables
- Stir fry vegetables

Buffet Salads

- Ceasar salad
- Coleslaw
- Garden salad
- Greek salad
- Potato and egg salad
- Asian salad
- Green beans and red peppers

Buffet Desserts

- Tiramisu
- Mud cake
- Citrus tart
- Cheese cake
- Chocolate and almond cake
- Fresh fruits

Food only priced from \$40.00 per person

SAMPLE CANAPE / COCKTAIL MENU

Minimum 20 people

(Select between 3 and 10 items)

Hot

- Assorted mini quiche
- Spinach and fetta pastizzi
- Shrimp wonton
- Crumbed chicken tenderloins
- Duck spring rolls
- Mini beef burgers
- Arrancini
- Thai fish cake
- Crumbed calamari
- Mini pizza
- Beef and mushroom vovlavant
- Mini beef Wellington
- Lamb Wellington
- Party pies
- Party sausage rolls
- Spring rolls
- Scallop on spicy carrot puree
- Texan buffalo wings
- Corn and artichoke fritters with tomato relish
- Spanish meatballs with spicy chutney
- Moroccan sweet potato pasties

Cold

- Sushi with assorted fillings
- Chicken and avocado
- Smoked salmon on bilini
- Tuna with apple balsamic
- Tomato bruschetta
- Thai beef salad
- Thai chicken with green beans
- Prawn with coconut and mango
- Assorted mini desserts
- Seafood cocktail
- Fresh Pacific oyster with condiments

priced from \$15.00 per person

BEVERAGE PACKAGE

(minimum 3 hours)

Option 1

- Local Tapped Heavy & Light Beer
- Soft Drinks & Juices
- Australian Red, White & Sparkling Wines

Option 2

- Premium Bottled Heavy & Light Beer
- Soft Drinks & Juices
- Premium Australian Red, White & Sparkling Wines

Option 3

- Premium Bottled Heavy & Light Beer
- Soft Drinks & Juices
- Premium Australian Red, White & Sparkling Wines
- Basic Spirits including Scotch, Gin, Vodka, Brandy & Rum served with Pre Dinner Drinks

priced from \$45.00 per person