

YARRA VALLEY  
*Caviar*

E V E N T S

ROVING  
EVENT EXPERIENCES





Step into a world of indulgence with our *immersive Caviar Experiences* — a unique culinary experience that brings elegance, theatre, and impeccable taste directly to your guests.

At *Yarra Valley Caviar*, we believe exceptional moments deserve exceptional presentation. Our highly trained caviar servers glide through your event, offering handcrafted tastings from bespoke service ware, sharing the stories behind

each variety, and curating a personalised interaction for every guest.

Whether you're hosting an intimate gathering or a grand celebration, our roving service creates an atmosphere of refined luxury, turning a simple canapé into a moment of connection and delight.

From *First Harvest Salmon Pearls* to rare reserve caviars from around the world, every bite is served with charm, precision, and respect for provenance — ensuring your event is not only memorable, but truly extraordinary.



## *PROFESSIONAL* **STAFFING**

Our *Caviar Service Attendants* are experienced professionals trained exclusively by *Yarra Valley Caviar*. Each team member arrives impeccably presented and fully equipped with custom-designed service ware, ensuring seamless delivery and presentation.

Their expert knowledge, confident service style, and engaging demeanour guarantee that your event reflects the highest standard of refinement and charm.

Whether circulating through a ballroom or hosting a private masterclass, their calm confidence ensures every guest feels personally attended to and that every occasion reflects the sophistication synonymous with our brand.



# ROVING CAVIAR EXPERIENCE PACKAGES

Each package includes *traditional buckwheat blinis and crème fraîche* to complement the caviar perfectly.

From Classic to Signature, Prestige, and our fully bespoke Royal Caviar Cart Experience, every package is tailored to elevate both flavour and atmosphere bringing the essence of the Yarra Valley's artistry to Australia's most exquisite occasions.



# CLASSIC EXPERIENCE

A perfect entry to the world of Caviar and Pearls

1 hour event package, hosted by **one** Yarra Valley Caviar Service attendants



100g Smoked Atlantic  
Salmon Pearls



100g First Harvest  
Atlantic Salmon Pearls



100g Rainbow  
Trout Pearls



85g Ikura Shoyu  
Zuke Pearls



85g Bloody Shiraz Gin  
Atlantic Salmon Pearls



85g Truffle-Infused  
Atlantic Salmon Pearls



250g *Esturión de Sarrion*  
Baerii Siberian Reserve Caviar

# SIGNATURE EXPERIENCE

An elevated selection for broader flavour exploration.

1.5 hour event package, hosted by **two** Yarra Valley Caviar Service attendants



85g Truffle-Infused  
Atlantic Salmon Pearls



100g Rainbow  
Trout Pearls



100g Smoked Atlantic  
Salmon Pearls



250g First Harvest  
Atlantic Salmon Pearls



500g *Esturión de Sarrión*  
Baerii Siberian Reserve Caviar



500g Salmon Rillettes topped  
with Smoked Salmon Pearls

# PRESTIGE EXPERIENCE

A show-stopping spread for  
the ultimate gourmet experience.

*1.5 hour event package, hosted by  
**three** Yarra Valley Caviar  
Service attendants*



## PRESTIGE EXPERIENCE



250g Truffle-Infused  
Atlantic Salmon Pearls



250g Smoked Atlantic  
Salmon Pearls



500g *Esturión de Sarrion*  
Baerii Siberian Reserve Caviar



250g Ikura Shoyu Zuke  
Atlantic Salmon Pearls



250g First Harvest  
Atlantic Salmon Pearls



500g Salmon Rillettes topped  
with Smoked Salmon Pearls



250g Bloody Shiraz Gin  
Atlantic Salmon Pearls



250g Rainbow  
Trout Pearls

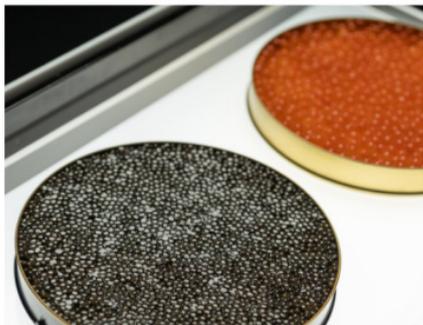


500g *Panchenko*  
Oscietra Caviar

PRESTIGE EXPERIENCE



# THE BLACK PEARL EXPERIENCE



An indulgent burst of pure luxury.  
*1.5 hours event package, hosted by one  
Yarra Valley Caviar Service attendants*



500g *Esturión de Sarrión*  
Baerii Siberian Reserve Caviar

500g *Panchenko*  
Oscietra Caviar



500g Salmon Rillettes topped with Smoked Salmon Pearls

# ROYAL CAVIAR CART EXPERIENCE

For the ultimate statement in luxury, our Royal Caviar Cart combines bespoke design with indulgent theatre. Each cart staffed by our signature usherettes becomes the centrepiece of celebration.

Completely tailored to your brief, the Royal Caviar Cart transforms any space into an unforgettable scene of elegance and sensory delight.

*Minimum three-hour event.*

*Contact our Caviar Concierge to curate your bespoke package.*



## ROYAL CAVIAR CART EXPERIENCE



100g Smoked Atlantic  
Salmon Pearls



85g Truffle-Infused  
Atlantic Salmon Pearls



85g Ikura Shoyu  
Zuke Pearls



85g Bloody Shiraz  
Gin Pearls



100g Rainbow  
Trout Pearls



250g  
Yarra Valley Caviar  
First Harvest Atlantic  
Salmon Pearls



250g / 500g Salmon Rillettes topped with  
Smoked Salmon Pearls

## ADDITIONAL ITEMS

A complete selection of items available to further  
enhance your event package.



250g *Esturión de Sarrión*  
Baerii Siberian Reserve Caviar



250g *Panchenko*  
Oscietra Caviar



500g / 1kg *Esturión de Sarrión*  
Baerii Siberian Reserve Caviar



500g / 1kg *Panchenko*  
Oscietra Caviar



## BOOKINGS *and* TERMS & CONDITIONS

- For all booking and package pricing enquiries contact our events team [here](#) or call us on **1800 411 764**
- *All events require minimum 14 days' notice*, with a 50% deposit to secure the event date, and balance payment required 48 hours before event.
- Travel time applicable to regional events
- Cancellation of event within 48hrs of scheduled date incur the deposit to be retained therefore non refundable
- Dietary restrictions or amendments to be advised at time of booking.
- Our friendly staff will provide you with a complete package brief and our full list of terms and conditions.

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