

FUNCTION PACKAGES





HERITAGE GOLF AND COUNTRY CLUB

Where Nature Meets Elegance in the Heart of the Yarra Valley

Less than an hour's drive from Melbourne, Heritage Golf and Country Club is nestled in the tranquil Yarra Valley, framed by the breathtaking rolling hills and natural bushland. Here, timeless elegance meets natural beauty — an exceptional setting for weddings, celebrations, corporate events, and unforgettable gatherings.





THE YARRA ROOM

Perched on the upper level of the clubhouse, the Yarra Room overlooks the rolling hills of the Yarra Valley and the manicured St. John Golf Course. This elegant space is ideal for group events, corporate functions, family celebrations and weddings. We can accommodate 20 to 200 guests, with versatile room configurations to suit your event style.

Features:

- Spectacular views of the St John golf course
- Expansive private balcony with scenic outlook
- Spacious full-service bar to accommodate large gatherings
- Projector for presentations
- Full sound system with wireless microphones
- Optional partition to create two distinct areas
- On-site accommodation at Yarra Valley Lodge

Guests in the Yarra Room can indulge in seasonal cuisine made with locally sourced ingredients, perfectly complemented by fine regional wines.





EVENTS PACKAGES

We can cater for 20 to 150 formal guests with flexible table arrangements

1

ROOM HIRE

OFF PEAK MAY TO SEP \$500

PEAK OCT TO APR \$1,000

2

CATERING

Price per person

CANAPE

PLATED

BUFFET

LIVE BBQ

3

BEVERAGES

On consumption

4

ADD ONS

Available on requests





FOR CORPORATE

Experience the perfect blend of work and tranquility at our picturesque golf course restaurant. Surrounded by lush greenery and fresh air, our venue offers an inspiring setting for your corporate meetings or team events. Whether it's a strategic planning session or a team-building activity, we provide flexible room layouts, full audio-visual support, and attentive service to ensure your event runs smoothly and successfully.

- Day meeting package offering from \$69.00 per person
- Capacity breakdown
- Audio visual inclusions





FUNERAL / CELEBRATION OF LIFE PACKAGE

It is also a difficult and busy time as you organise end of life services and celebrations. Let our compassionate team take the stress away from planning and managing the details, leaving you with more time to say goodbye.

Remembrance Package \$25 per person

- Chef's selection of sandwiches
- Assorted biscuits
- Two hour tea and coffee station

Tribute Package \$35 per person

- Chef's selection of sandwiches
- Assorted gourmet biscuits
- Two hour house beverage package including beer, wine, soft drink, tea and coffee station

Reflection Package \$45 per person

- Chef's selection of sandwiches
- Chef's selection of one hot savoury item
- One sweet item or assorted gourmet biscuits
- Two hour house beverage package including beer, wine, soft drink, tea and coffee station

Platter options:

Cheese \$50 per platter Selection of local Australian cheeses, fruit paste, crackers and dried fruit

Antipasto \$45 per platter Assorted cold cut meats served with condiments

Assorted Hot Finger Food \$35 per platter Chef selection of savoury items

Seasonal Fresh Sliced Fruit \$45 per platter

Assorted Petit Fours \$35 per platter

Assorted Biscuits \$10 per platter

Terms and conditions: House beverages. Platters are based on 10 guests. Venue hire fee may apply.

Audio Visual requirements may incur additional fees.





CANAPÉ MENU

Minimum 20 guests

1

CLASSIC

2 HOURS

Select 6 items, \$28 per person

2

SIGNATURE

3 HOURS

Select 8 items, \$38 per person

3

HERITAGE

4 HOURS

Select 10 items, \$48 per person



CANAPÉ MENU

COLD CANAPÉ

Smoked chicken, Brie, cranberry, crostini
Salmon tartare, chive sour cream, tobiko flying fish roe
Prawns, lemon, parsley, smoked paprika tomato,
bruschetta, confit garlic, Grana Padano (V)
Vegetable sushi, kewpie mayo (V)
Beef Tataki with crispy shallots, green onions, ponzu dip
Caramelized onion tart, salami, goat cheese

HOT CANAPÉ

Beef burgundy pie
Cheddar and Gruyere croquettes (V)
Roma tomato arancini, pecorino, basil (V)
Potato samosa, mustard seeds, curry leaf, yoghurt (V)
Falafel, creamy hummus (V)
Assorted steamed Asian dumplings
Malaysian chicken satay, peanut sauce

DESSERT CANAPÉ

Lemon meringue tart
Carrot and walnut cake
Honey cheesecake
Chocolate brownie





PLATED MENU



2 COURSE \$55 PER PERSON

3 COURSE \$65 PER PERSON



ENTRÉES

Poached prawns, watermelon, Persian feta, pickled onion (cold)
Thai chicken salad, glass noodles, mint, coriander, chili-lime dressing (cold)
Buffalo mozzarella, grilled artichoke, vine-ripened tomato salad, basil pesto (cold)
Confit duck and chestnut risotto, fennel, apple, spinach, parmesan, extra virgin
olive oil, herb salad (hot)
Ginger crab dumplings, wakame, shemiji mushrooms, dashi broth (hot)
Mushroom ravioli, roasted garlic cream, asparagus (hot)

MAINS

Seared barramundi, olive oil crushed potatoes, caper and olive dressing
Roast chicken, mashed potatoes, swede, sweet sherry jus
Roasted chicken breast, broccolini, mushroom puree, confit potatoes, thyme jus
Slow-cooked beef, roast field mushrooms, parsley puree, shallot confit jus
Medium roast beef sirloin, roast potatoes, béarnaise sauce, steamed green beans
Char-grilled porterhouse, truffled pomme puree, medley of baby vegetables
Braised lamb shank, vegetable ragout, mashed potatoes
Butternut pumpkin ravioli, lemon and sage brown butter, capers, parmesan
Semi-dried tomato risotto, dried olive, grilled asparagus, herb salad

DESSERTS

Vanilla bean panna cotta, peanut praline, berry coulis, sweet cream
Dark chocolate tart, chocolate ganache, caramelised ginger
Chocolate mousse, red glaze, cinnamon soil, fresh berries
Cappuccino cheesecake, espresso custard sauce



BUFFET MENUS

Minimum 30 Guests



CLASSIC

\$50 PER PERSON

2 ENTRÉES, 2 MAINS, 1 SIDE, 1 DESSERT

SIGNATURE

\$60 PER PERSON

3 ENTRÉES, 3 MAINS, 2 SIDES, 1 DESSERT

HERITAGE

\$70 PER PERSON

4 ENTRÉES, 4 MAINS, 2 SIDES, 2 DESSERTS

All packages include assorted breads





ENTRÉES

- Tomato & watermelon salad with fresh basil, bocconcini
- Smoked salmon & cured salmon with capers, lemon, vanilla mascarpone
- Fatoush salad with sumac, tomato, cucumber
- Quinoa tabouli salad with parsley, lemon dressing
- Kipfler potato salad with bacon, caramelized apple, sour cream
- Thai chicken salad with rice noodles, coriander, chilli-lime dressing
- Gado Gado salad with spicy peanut dipping sauce

MAINS

- Butternut pumpkin ravioli with asparagus, tomato, roasted garlic cream
- Mushroom ravioli with asparagus, tomato, roasted garlic cream
- Chicken breast with sautéed mushrooms, thyme jus
- Creamy tomato buttered chicken
- Slow-roasted beef with black olive crush
- Veal fricassee with caramelized shallots, broad beans, peas
- Sous vide lamb shoulder with parsley, lemon, garlic, black olive oil
- King salmon with lemon caviar sauce, capers, basil

SIDES

- Roasted butternut pumpkin with feta, dukkah, olive oil, lemon
- Steamed broccoli & mushrooms, oyster sauce, ginger
- Spiced roasted seasonal root vegetables
- Thyme roasted chat potatoes

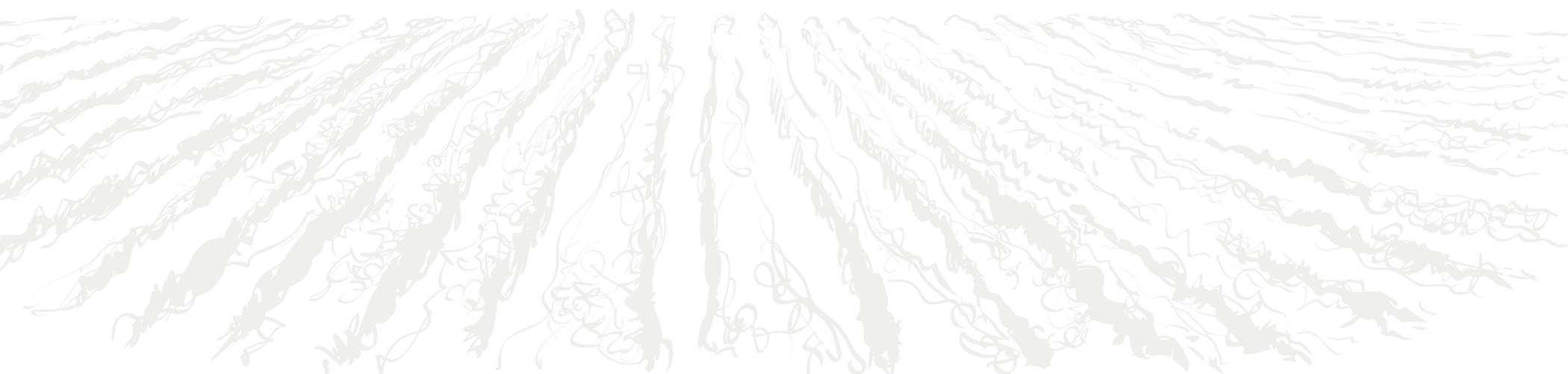
DESSERTS

- Chocolate mascarpone cake
- Passionfruit cheesecake
- Classic tiramisu
- Lemon tartlet





B E V E R A G E





BEVERAGE LIST

W I N E S

B E E R S

| | |
|--------------------------------------|-----------|
| MCPHERSON Sparkling Brut | \$9/\$35 |
| DEBORTOLI Prosecco 200ml | \$12 |
| PETAL & STEM Sauvignon Blanc | \$10/\$40 |
| YALUMBA Riesling | \$9/\$35 |
| YALUMBA Pinot Grigio | \$9/\$35 |
| GRANT BURGE Chardonnay | \$9/\$35 |
| YERING "ELEVATIONS" Chardonnay | \$45 |
| MALVERN PARK Pinot Noir | \$9/\$35 |
| CHEZ AMI Pinot Noir | \$45 |
| GRANT BURGE Shiraz | \$9/\$35 |
| WUPY DO Shiraz | \$45 |
| MAJELLA MUSICIAN Cabernet Shiraz | \$40 |
| MAJELLA Shiraz | \$55 |
| MAJELLA Cabernet Sauvignon | \$60 |
| MAISON FRANCAISE Rose | \$9/\$35 |
| ARCHERY ROAD LONGBOW Shiraz | \$90 |
| ARCHERY ROAD BULLSEYE Shiraz | \$150 |
| SCHILD ESTATE BAROSSA VALLEY Shiraz | \$9/\$35 |
| STONEHAVEN STEPPING STONE Shiraz | \$9/\$35 |
| STONEHAVEN STEPPING STONE Pinot Gris | \$9/\$35 |
| RESCHKE BULL TRADER Pinot Noir | \$9/\$35 |
| MAGAREY LANE COONAWARRA Cab Sauv | \$9/\$35 |

| | |
|------------------------------|------|
| ASAHI | \$10 |
| PERONI | \$9 |
| CORONA | \$10 |
| WARRANTYTE PALE ALE | \$10 |
| CROWN LAGER | \$9 |
| CARLTON DRAUGHT | \$9 |
| GREAT NORTHERN (SUPER CRISP) | \$9 |
| VICTORIA BITTER | \$9 |
| CASCADE LIGHT | \$9 |
| HEINEKEN 0% | \$9 |
| HEAPS NORMAL | \$9 |
| SOMERSBY APPLE/PEAR CIDER | \$9 |

B E E R O N T A P

| | |
|------------------------------|-----------------|
| CARLTON DRAUGHT | \$7/\$11/\$14 |
| GREAT NORTHERN (SUPER CRISP) | \$7/\$11/\$14 |
| ASAHI | \$8.5/\$13/\$17 |

P R E - M I X E D D R I N K S

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|-----------------------|------|
| CANADIAN CLUB & DRY | \$12 |
| JIM BEAM & COKE | \$12 |
| JOHNNIE WALKER & COKE | \$12 |



COCKTAILS

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|---------------------|------|
| LEMON SPRITZ | \$12 |
| BLOOD ORANGE SPRITZ | \$12 |
| APEROL SPRITZ | \$15 |

SPIRITS

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|----------------|------|
| GIN | |
| BOMBAY GIN | \$11 |
| FOUR PILLAR | \$14 |
| VODKA | |
| SMIRNOFF | \$11 |
| WHISKY | |
| JAMESON | \$11 |
| JACK DANIELS | \$11 |
| JOHNNIE WALKER | \$12 |
| CANADIAN CLUB | \$11 |
| JIM BEAM | \$11 |
| MAKERS MARK | \$11 |
| WILD TURKEY | \$11 |
| RUM | |
| BACARDI | \$11 |
| BUNDABERG | \$11 |
| LIQUORS | |
| KAHLUA | \$10 |
| APEROL | \$11 |
| BAILEYS | \$10 |
| FIREBALL | \$12 |

COFFEE

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|-------------------------------------|---------|
| SOY, ALMOND, OAT, LACTOSE FREE MILK | |
| EXTRA SHOT | \$0.50 |
| ESPRESSO/DOUBLE | \$4/\$5 |
| CAPPUCINO | \$5 |
| LATTE | \$5 |
| FLAT WHITE | \$5 |
| LONG BLACK | \$5 |
| PICCOLO | \$4.5 |
| MOCHA | \$5 |
| MACCHIATO | \$4.5 |
| CHAI LATTE | \$5 |
| JAMESON COFFEE | \$13 |

TEA

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|---|-----|
| ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, GREEN, PEPPERMINT | \$5 |
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SOFT DRINKS

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|------------------------|-------|
| LEMON LIME BITTERS | \$5.5 |
| COKE/COKE ZERO CAN | \$4.5 |
| COKE/COKE ZERO BOTTLE | \$6 |
| SPRITE | \$4.5 |
| SOLO | \$4.5 |
| POWERADE | \$6 |
| STILL WATER BOTTLE | \$5 |
| SPARKLING WATER BOTTLE | \$6 |
| GINGER BEER | \$5.5 |
| ICE TEA LEMON/PEACH | \$6 |
| MONSTER | \$6 |



ADDITIONAL OPTIONS

HIRE OPTIONS

Our Events Team have access to a range of hire companies that can be booked upon request, and at an extra cost to the event.

- Chair Covers
- Table Runners
- Displays
- Furniture
- DJ / Entertainment
- Photographers

SECURITY

Our Events Team can arrange professional security for your function to support a smooth and safe experience for all guests and staff throughout the night.

- Security guards
- Charged per hour
- Night events only

DECORATION

You are welcome to bring your own decorations and set up the day before. Alternatively, we have some decoration companies on hand for your event if you require.

- Candles
- Vases
- A range of centrepieces
- Local flora



F U N C T I O N T E R M S & C O N D I T I O N S

We kindly ask that all clients review and sign the following terms and conditions prior to confirming any event hosted at Heritage Golf and Country Club, operated by NSZ Hospitality Pty Ltd(HGCC).

TENTATIVE BOOKINGS

Function spaces can be placed on hold for up to 14 days without a deposit. If written confirmation is not received within this timeframe, the reserved date will be released and made available for other inquiries.

BOOKING CONFIRMATION

To secure your booking, a signed copy of these terms and conditions along with written confirmation must be submitted at least 14 days before your event date.

FINAL ATTENDEE NUMBERS

We require the final number of confirmed guests no later than 10 days prior to your event. This number will serve as the minimum for catering purposes and will be used to determine your final food and beverage charges. In the event of changes due to government-imposed restrictions (e.g. pandemic-related), penalties for reduced attendance will not apply.

PAYMENT TERMS

By providing valid credit card information, the client gives HGCC permission to charge any outstanding balances for additional services not settled on the event day. These charges may be processed using the same credit card provided at booking or any card held on file as a payment guarantee.

FUNCTION HOURS

All events must conclude by midnight. Last beverage service will occur at 11:00pm, and all guests must vacate the premises by 11:30pm.



CLIENT CANCELLATIONS

- Cancellations made more than 14 days prior will receive a full refund of any deposit paid.
- Cancellations between 7–14 days will forfeit 50% of the deposit.
- Cancellations within 7 days of the event will be charged 100% of the deposit and any applicable room hire or catering fees based on the minimum confirmed numbers.

HGCC CANCELLATIONS

In the unlikely event HGCC must cancel your confirmed function, any pre-paid amounts will be fully refunded.

GENERAL FUNCTION POLICIES

SIGNAGE

Only signage provided by the event organiser will be accepted. All signage must be self-supporting and cannot be affixed to any walls or surfaces. HGCC may apply a labour fee for setup if our staff are required to install signage across the venue. The club takes no responsibility for storage, and uncollected signage left beyond 7 days may be discarded.

EXTERNAL CONTRACTORS

All third-party suppliers must coordinate directly with HGCC for all deliveries, installations, and pack-downs. Any food or drinks provided to contractors such as entertainers will be charged to the client.

RESPONSIBLE ALCOHOL SERVICE

HGCC supports and complies with responsible service of alcohol regulations under the Liquor Control Reform Act 1988. We reserve the right to:

- Request valid ID and deny service to anyone under the age of 18.
- Refuse service or entry to any individual showing signs of intoxication or disorderly conduct.
- Remove guests who display unruly, aggressive, or unsafe behaviour.

OUTSIDE FOOD & BEVERAGE

Guests must not bring their own food or drink onto HGCC property unless prior written permission has been granted. Additional fees may apply for externally sourced items.

SMOKING POLICY

Smoking is not permitted inside any buildings or areas where food is served. Designated outdoor smoking areas are provided and must be used accordingly.



SECURITY

For specific events—such as birthdays, formals, and sports presentations—HGCC might require professional security to be present. Security will be organised by the client, or by HGCC with associated costs billed to the client.

INSURANCE

While HGCC takes reasonable care with all equipment and personal belongings brought to the venue, we are not liable for any items lost or damaged before, during, or after the function.

PROPERTY DAMAGE

The client assumes financial responsibility for any damage caused to HGCC facilities during their function. This includes the golf course, clubhouse, locker rooms, and equipment. Additional cleaning fees may also apply for excessive mess or decorations requiring special removal. Please ensure all guests respect club property. Use of the practice putting green adjacent to the clubhouse is not permitted during functions.

CLIENT ACKNOWLEDGEMENT & AGREEMENT

I/We, the undersigned, confirm that I/we have read, understood, and agree to the Terms & Conditions outlined above for hosting a function at Heritage Golf and Country Club. I/We acknowledge that all event arrangements will be subject to these terms.

Event Name: _____

Event Date: _____

Client/Company Name: _____

Contact Name: _____

Phone: _____

Email: _____

Signature: _____

Date: _____

