



EVENTS KIT AND INFORMATION



HERITAGE
GOLF AND COUNTRY CLUB



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In the heart of the
Yarra Valley.



WELCOME TO HERITAGE GOLF AND COUNTRY CLUB

The Heritage is founded on a philosophy of elegant simplicity. It is a vision realised in every detail - each graceful curve of the fairway, in the swathes of colour that flush the landscape and in the exquisite natural finishes of the architecture.

In the heart of the Yarra Valley and framed by the spectacular mountains of Australia's Great Dividing Range, Heritage is less than an hour's easy drive north-east of Melbourne.

Boasting two magnificent 18-hole championship courses, Heritage Golf and Country Club is one of the most beautiful and captivating private golf courses in Australia.

Tel +61 9760 3200 or email on info@hgcc.com.au

Celebrate your
special event
with us.



HOSPITALITY

The function areas offer ideal spaces for groups of between 10 and 400 people, with more options on the verandahs, in the courtyard and the surrounding lawns, and on the banks of the Yarra River.

There is an abundance of entertainment options for guests - dine upstairs in the Yarra Room overlooking the St John course and rolling hills of the Yarra Valley or choose the smaller Angora room. Choose one of the smaller St John Course huts for an intimate event. Keep it simple in the exclusive barbecue area and include a game of tennis on one of the two flood-lit tennis courts.

The Retreat offers a spacious and fully equipped gymnasium complete with cardio, pin loaded and free weight circuits. The impressive indoor heated 20 metre swimming pool offers an opportunity for training, relaxation or entertainment.

The idyllic landscape provides a perfect backdrop for weddings and the serenity of the setting is matched with the grace and elegance of the Club House facilities.

Even before the formalities begin, your preparation becomes an indulgence. Pamper yourself at the Heritage Dayspa as highly skilled technicians provide a full suite of health and beauty treatments.

The quality of the venue, flexible meeting room formats, a full suite of audio visual conference equipment, service excellence and planning come together at the Heritage Golf and Country Club.

Whatever your choice, the Heritage Golf and Country Club's professional event managers will run the function to your exact wishes, leaving you free to mingle with your guests.

Rarely does a venue bring together all the elements of a successful event with such assurance.

THE YARRA ROOM

We can cater for up to 150 formal guests with table arrangements that vary from 6-10 people per table.

Features

- A full sound system including wireless microphones
- Projector for power point presentations
- Fully functional bar
- Fireplace
- Outside balcony
- Spectacular views of our St John course
- and the surrounding Yarra Valley.



Our delicious menu,
offering delectable
food for that special
occasion.





PLATED MENU

(Min 15 pax)

2 course \$60 per person

3 course \$75 per person

Alternate service \$6 per course per person

ENTREE

Fennel and watercress salad, smoked salmon, wood sorrel, salmon roe

Confit duck rillettes, celeriac remoulade on brioche

Pickled baby red beetroots, goat's curd, black olive tapenade, rocket, olive oil (V)

Shaw river buffalo mozzarella, vine tomatoes, ligurian olives, pesto, sea salt grissini (V)

Thai beef salad, vermicelli, green mango, paw paw, chili lime dressing

MAINS

Gippsland valley sirloin, layered Pumpkin and potato gratin, bean salad, jus

Pan-fried barramundi, creamy mash, heirloom carrot, saffron beurre blanc olive vinaigrette

Pan-seared King Salmon, white bean puree, broccolini, tomato capers salsa

Pancetta wrapped boneless chicken breast, glazed baby vegetables, Potato gratin verjuice dressing

Crispy pork belly, baked apples puree and Savoy cabbage, roasted sweet potatoes

Braised lamb shank, creamy parmesan polenta, baby vegetables, lamb jus

Sautéed potato gnocchi preserved lemon, confit tomato, olive, roasted garlic (V)

Tomato risotto verdure, sugo, Mediterranean vegetables wilted spinach (GF, V, VG)

DESSERT

White chocolate mascarpone tiramisu with chocolate sauce

Vanilla Bean panna cotta, peanut praline, berry coulis, sweet cream

Dark chocolate ginger tart, chocolate ganache, caramelised ginger, gold leaf

Chocolate raspberry mousse, red glaze, cinnamon soil and fresh berries



BBQ LUNCH AND DINNER BUFFET

(Min 15 pax)

\$45 per person

Selection of Artisan Bread and butter

FROM THE LARDER (CHOICE OF TWO)

Kipfler potato salad, bacon, spring onion, sour cream

Buffalo mozzarella, ox heart tomatoes, fresh basil, olive oil (V) (GF)

Pear, rocket, Parmesan salad, olive oil and balsamic dressing (V) (GF)

Southwest quinoa salad, roasted corn, capsicum, fresh coriander, lime vinaigrette (V)

FROM THE BARBEQUE (CHOICE OF TWO)

Slow roasted beef, confit garlic, and rosemary jus

Churrasco beef, chimichurri sauce

Tex-mex barbeque beef brisket

Chicken shish kebabs, minted yoghurt

Chermoula chicken breast

Tandoori chicken tikka, mint sauce

Jack Daniel pork ribs

Char Siu BBQ Pork barbeque pork

Grilled cheese kransky sausage

Barbequed king prawns with olive oil, lemon juice, and fresh parsley

Lemon, basil rockling

VEGETARIAN (CHOICE OF TWO)

Grilled whole corn

Grilled mushrooms, rosemary and herbed butter

Dukkha spiced halloumi

Cumin marinated roasted pumpkin

Lemon and mint courgette

CONDIMENTS

Horseradish cream, assorted mustards, onion jam, barbeque sauce, tomato relish

DESSERTS (CHOICE OF THREE)

Assorted lamingtons

Carrot and walnut cake

Honey cheesecake

Opera slice

Chocolate brownie, caramel mousse

Sliced seasonal fruit

Australian cheese platter, quince paste, lavosh, crackers



DINNER BUFFET

(Min 35 pax)

\$69 per person

ENTRÉE

Antipasto and cheese selection

3-4 types antipasto with dips, grained mustard, cornichon, olives

Camembert, smoked cheddar, brie and Danish blue- Assorted chutney, dry fruits, nuts and cracker

SALAD (PLEASE CHOOSE TWO)

Pumpkin and cous cous salad

Waldorf with candied walnut and caramelised onion

Buffalo mozzarella, ox heart tomatoes and basil

Potato salad, bacon sour cream and green onions

Black rice beetroot with walnut and feta salad

HOT SELECTION (PLEASE CHOOSE THREE)

Cannelloni ricotta and spinach (v)

Beef cheek in red wine

Turkey chestnut sage and onion stuffing

Sticky BBQ pork rib

Cream garlic shrimp pasta

Chicken pumpkin and kale mushroom ballotine

SIDES (PLEASE CHOOSE TWO)

Scalloped Potatoes

Roasted brussel sprout with bacon

Green bean almondine

DESSERT

Mini fruit mince pie

Baked Christmas pudding

Assorted Christmas Petit fours

SEAFOOD PLATTER - \$35 PER PERSON {SEAFOOD PLATTER SERVED TO TABLE (ONE SERVE)}

Royal Pacific Oysters

Skull Island Tiger Prawns

Marinated Green Mussels

Seafood salad, grilled calamari, shrimp, crab, lobster, lemon dill dressing

(Shallots and red wine vinegar, thousand island, tartare horseradish sauce and lemon wedge)



Catered to your
needs, we're here
to make your event
memorable.





CANAPÉ PACKAGES MIN 20 PAX

30 MIN DURATION	Chefs Selection of three varieties hot/cold canapés (min. 4 pcs pp)	\$20
1HR DURATION	Chefs Selection of four varieties hot/cold canapés (min. 6 pcs pp)	\$28
2 HR DURATION	Selection of six hot/cold canapés (min. 8pcs pp) Selection of one substantial items for 1 hour	\$38
3 HR DURATION	Selection of Six hot/cold canapés (min. 10pcs pp) Selection of two substantial items for 1 hour	\$48

CANAPE MENU

COLD CANAPÉ SELECTIONS

- 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)
- Vietnamese vegetable rice rolls, soy, ginger (V) (GF)
- Vegetable sushi, kewpie mayo (V)
- Beef Tataki (roasted beef, crispy shallots, green onions in ponzu dip)
- Caramelized onion tarts, salami, goats' cheese

HOT CANAPÉ SELECTIONS

- Beef burgundy pie
- Duck spring rolls, plum dipping sauce
- Crumbed jumbo prawns, ponzu sauce
- Cheddar and Gruyere croquettes (V)
- Roma tomato arancini, pecorino, basil (V)
- Potato samosa, yellow mustard seeds, curry leaf, yoghurt (V)
- Falafel, creamy hummus (V)
- Assorted steam Asian dumpling
- Malaysian chicken satay, peanut sauce
- Duck spring rolls

SUBSTANTIAL CANAPÉS \$12 PP

- Tempura fish and chips, tartare sauce
- Beef sliders, caramelised onions, Gouda cheese, dill pickles
- Barbeque pulled pork, coleslaw, brioche bun
- North Indian butter chicken, cumin rice, poppadums
- Potato gnocchi, buffalo ricotta, sage butter sauce (V)
- Mini wagyu beef burger, caramelized onions
- Mini zucchini, haloumi burger with tomato relish.
- Vegetarian noodle box, crispy onions
- Saffron, chicken risotto, fried kale
- Nasi goreng, chicken satay

DESSERT CANAPÉS

- Lemon meringue tart
- Carrot and walnut cake
- Honey cheese cake
- Opera slice
- Chocolate brownie
- Caramel mousse
- Selection of macarons



Great selection of
wine and beer.





BEVERAGE LIST

WHITE WINE	GLASS	BOTTLE
Queen Snapper Sauvignon Blanc 2023	\$7.50	\$27.00
Yealand Sauvignon Blanc	\$8.50	\$32.00
McPherson Chardonnay	\$7.20	\$28.00
Yering Station Chardonnay		\$36.00
McPherson Pinot Grigio	\$7.50	\$28.00
Pierre Brevin Rose 2021	\$8.50	\$28.00

RED WINE	GLASS	BOTTLE
Grand Burge Classic Shiraz 2022	\$7.00	\$27.00
McPherson Shiraz		\$28.00
Mount Langi Shiraz		\$38.00
Sanguine Shiraz		\$46.00
Yering Station Pinot Noir		\$46.00
Pertaringa Cabernet Sauvignon		\$44.00
Pertaringa Merlot		\$42.00
Penfolds Bin 28		\$88.00
Bethany Shiraz		\$85.00

SPARKLING WINE		
Paulett 200ml		\$11.00
Tempus Two Prosecco		\$32.00

BEER		BOTTLE
Asahi		\$9.00
Peroni		\$8.50
Corona		\$9.00
Fat Yak Pale Ale		\$8.50
Crown Lager		\$8.00
Carlton Draught		\$8.00
Great Northern		\$8.00
Victoria Bitter		\$8.00
Cascade Light		\$.?
Somersby Apple/Pear Cider		\$8.50



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