





WEDDING | CELEBRATIONS | CORPORATE

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About us

We're a family owned catering company with over 20 years of experience serving over 200 events across Melbourne. We specialise in catering weddings, private functions and corporate events. We provide unparalleled customer service and personalised experience when planning your special event.

Rather than a one-size-fits-all approach, we offer a range of options: cocktail style, BBQ spit roast or a la carte menus, as well as our new high tea experience, serving high-end quality food prepared by a professional team of chefs. Our approach is a fusion of traditional and modern menus, which changes seasonally and is tailored to your taste, cuisine and dietary requirements. Our expert serving staff take pride in providing the highest level of service, ensuring your event runs smoothly.

Let us assist you with all aspects of organising your next celebration. We understand the importance of celebrating special occasions, and therefore, it is our mission to make it truly memorable and make your experience seamless.

From day one, you will work with our event management team to establish your theme and style for your celebration event, your requirements and design a menu package to meet your needs.

We coordinate all aspects of your celebration event including venue management, event schedule, logistics and staff management.

Located in the beautiful Yering Meadows Golf Club, you'll experience breathtaking panoramic views of the Yarra Valley, providing the stunning backdrop for your **celebration**. We specialise in birthdays, engagement, bon voyage and any reason to bring people together to celebrate a special occasion.

With our heritage-listed homestead on site and access to 330 acres of greens, the venue makes for some very memorable photos. With floor to ceiling windows, Yering Meadow Golf Club offers a unique purpose built event space that offers classic elegance and sophistication.

Capacity 20 - 250



The venue

Features

- Private Bar
- Purpose built event space with floor to ceiling windows.
- Space for band or DJ

Inclusions

- Room hire and staff
- Experienced top chefs who source local produce and can cater to your requirements.
- A dedicated event manager to assist in theming, structure and planning
- Pre-event and onsite coordination of your celebration event
- Catering for all group sizes with both spacious and more intimate rooms available.
- Handheld microphone
- Audio / visual equipment
- After-party cleaning services



Cocktail style package

We offer a delectable variety of finger food and mini meals that are served to guests. We're sure that your guests will be impressed by the beautifully arranged succulent sweet and savoury delights on the grazing tables.

Bring a decadent end to the meal by adding a gourmet cheese or dessert grazing tables.

Package 1

8 Canapes per person
Gourmet Grazing Table

Package 2

12 Canapes per person
Deluxe Gourmet Grazing Table

Package 3

15 Canapes per person
Deluxe Gourmet Grazing Table
Deluxe Dessert Grazing Table





Cocktail style menu

HOT CANAPES

- Beef burgundy pies
- Chicken Brie & Avo pies
- Mini beef Wellington's
- Lamb sausage rolls
- Mini Quiche Lorraine
- Caramelised onion & goats cheese tarts (V)
- Spinach feta tart (V)
- Gourmet pizza slices
- Gourmet beef sliders
- Moroccan Lamb Sliders
- Pulled pork & slaw sliders
- Meat balls with chutney (GF)
- Pumpkin Risotto balls & aioli (GF, V)
- Mushroom Risotto balls & aioli (GF, V)
- Chicken & Camembert roulade (GF)
- Spring rolls with sweet n sour sauce (V)
- Prawn Cutlets
- Lemon pepper squid (GF)
- Southern fried chicken strips & aioli sauce (GF)

(GF) Gluten Free (DF) Dairy Free I (CN) Contains Nuts

COLD CANAPES

- Smoked salmon blinis (GF)
- Beetroot mint rounds (V)
- Traditional tomato bruschetta (V)
- Prawn avocado cups
- Assorted ribbons sandwiches
- Peking duck pancakes
- Rice paper rolls (GF)
- Assorted Sushi rolls (GF)
- Zucchini feta frittata
- Ricotta spinach parmesan tarts

GOURMET GRAZING TABLE

Artisan cheese, crackers, biscuits, dried fruit, nuts, fresh fruit, cold meats, bread, dips, Mediterranean vegetables

DESSERT GRAZING TABLE

Seasonal fruits, chocolate decadence desserts, vanilla bite, Choc Éclair, mini cheesecake, salted caramel & choc ganache tart, chocolate rum balls, lemon tart, fruit tart, blueberry tart, raspberry & white choc cheesecake, choc brownie

Beverages

- Standard package – 4 hours
- Premium package – 5 hours

BBQ spit roast & buffet style package

A casual style dining experience offering the elegance of a formal occasion. Offers mouth-watering BBQ spit roast or la carte selection of meats and fish.

Bring a decadent end to the meal by adding a gourmet grazing or dessert grazing stations.

Package 1 – BBQ Spit Roast

Marinated spit roast cooked & carved on site
(lamb, beef, chicken & pork available)
Complimentary bread rolls, butter & gravy

Package 2 – A la carte

Turkey breast with cranberry sauce
Roast pork with crackle & apple sauce
Honey baked ham
Rosemary lamb leg with mint jelly
Roast beef with horseradish cream
Garlic & thyme chicken
Barramundi fillet with lemon butter

Additional

Gourmet buffet
Deluxe gourmet buffet
Gourmet grazing tables
Dessert grazing stations

Beverages

Standard package – 4 hours
Premium package – 5 hours





GOURMET BUFFET

Salads

Coleslaw (GF)

Garden salad (GF, DF)

Creamy potato salad
curry rice salad (GF, DF)

Creamy pasta salad

Caesar salad

Pesto pasta salad (DF)

Vegetables

Jacket potatoes, grilled corn cobs, pumpkin wedges, baby peas & beans

DELUXE GOURMET BUFFET

Salads

Greek salad (GF)

Apple, celery & walnut salad (GF, DF, CN)

Roast pumpkin, fetta & cous cous (GF)

Moroccan chickpea salad (GF)

Asian noodle salad (DF, CN)

Orange, beetroot & goats cheese (GF, CN)

Mexican bean salad (GF, DF)

Vegetables

Roasted red peppers, minted baby beetroots, herbed chat potatoes, baby honey carrots, sweet corn cobs, maple sweet potato

GOURMET GRAZING STATION

Premium selection cheese, crackers, biscuits, dried fruit, nuts, bread, dips and antipasto vegetables

DESSERT GRAZING STATION

Seasonal fruits, chocolate decadence desserts, vanilla bite, Choc Éclair, mini cheesecake, salted caramel & choc ganache tart, chocolate rum balls, lemon tart, fruit tart, blueberry tart, raspberry & white choc cheesecake, choc brownie

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Afternoon tea package

Enjoy a memorable high tea experience with loved ones and friends for your next event. This is perfect for birthdays, engagement, baby shower, bridal shower or any special occasion. This is a unique fusion of East meets West high tea options, where food is carefully selected to complement your high tea experience. Minimum 2 people, Beverages not included. Vegetarian is available upon request.

Classic High Tea

Sandwiches:

*Chicken & avocado, Smoked salmon w cream cheese,
Vegetarian available upon request*

One bite gourmet pies:

Beef burgundy and mushroom pie

Roasted pumpkin, parmesan and basil leaves with garlic scented cream pie

Cheese and spinach triangles

Selection of decadent desserts:

Traditional homemade scones w cream and jam

Vanilla bites

Chocolate Éclair

Classic citrus and passion fruit tart

Chocolate caramel tart

Chinese High Tea Package

Ginger prawn dumplings

Pork siu-mai

Steam pork bun

Crispy spicy prawn

Folded bun with grilled honeyed soy sauce pork belly

Beverages

Selection of Herbal Tea Infusions, Black Tea, Asian Tea and Iced Tea
Coffee and Juice, soft drinks

Champagne and sparkling wine

Available on request





Beverage Package

Standard Beverage Package

House red and white wine
Sparkling
Tap beer
Tap cider
Soft drink and juice
Filtered coffee and tea

Premium Beverage Package

Premium red and white wine
Premium Sparkling
Premium Bottled beer
Tap beer
Cider
Basic spirits
Soft drink and juice
Filtered coffee and tea

Cocktail on arrival

Upgrades

Professional photographers – Capture your special day with reputable weddings photographers.

Photobooth – Something extra that guests can be impressed by capturing the moment that is easy to share and fun to make. Hourly packages available.

Entertainment – Bring magic to your events with magicians, dancers and caricaturists.

Donut Wall – A great addition to any event and custom branding that will be an impressive showstopper. It will be displayed for the first 2-3 hours of your event before it is continued to serve as your canapes.

Giant Light-Up Letters – Great way to spell your names.

Celebration cakes – It is one of Aroma Lily's specialty to create and tailor your celebration cake, designed to be the centerpiece of your special occasion.

Floral Arrangements – Florists will work with you on your theme and bring your vision. There are many ways to use flowers to bring your special event to life.

DJ's and MC Hires – Expert DJs and MC hires are on hand to help bring entertainment to your guests throughout your special day.



Book a viewing today



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Booking T&C's A 30% deposit is required at the time of booking to confirm. Full Terms & Conditions will be outlined in your confirmation paperwork. If you have any specific questions regarding the event proceedings please do not hesitate to contact us.