





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 corporate event.

We specialise in both breakfast, lunches, cocktail and seating menus, offering a high-end quality food prepared by a professional team of chef, 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.

Whether you're organising a business breakfast, training seminar or a large conference, our events team has the expertise to ensure your event is carried out seamlessly. From day one, you will work alongside with our event management team to establish your theme, your specific needs and tailor your menu to meet your needs.

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





The Venue

Located in the beautiful Yering Meadows Golf Club, you'll experience breathtaking panoramic views of the Yarra Valley with access to the club's 330 acres making the perfect setting for your business event whether it is relaxed breakfast, training day or conference.

Yering Meadow Golf Club offers a unique purpose built event space that offers first class and sophistication. There are rooms of all sizes with floor to ceiling windows, designed to give you the spacious feel and contemporary style layout.

Features

- Experienced chefs and function staff to cater for your every cuisine and dietary requirement
- An expert event planner to arrange every detail of your event
- Audio / Visual equipment available on request
- On site bar with full range of beverages
- Nearby accommodation

Inclusions

- White linen
- Notepads, pens & mints
- Registration table
- In-built audio system, laptop connectivity, WIFI
- Audio / Visual equipment available on request

Capacity

Conference banquet	160
Conference classroom	50
Conference boardroom	35
Conference U shape	30



Corporate packages

BUSINESS BREAKFAST

Breakfast menu with bottomless coffee, tea and juice

MORNING AND AFTERNOON TEA

Morning and afternoon tea breakout options Coffee, tea and juice

LUNCH

- Gourmet platters: sushi, cheese, fruit, mix platters
- Bread options: sandwiches, baguettes, wraps, bagels

A LA CARTE

- Warm & cold savouries
- Desserts
- Alcohol beverages

COCKTAIL FINISH

Finish your meeting day with the chef's finger food from A La carte menu and beverages served at the inhouse bar.

Hourly beverage packages available.





Corporate Menu

BREAKFAST, MORNING & AFTERNOON TEA

Assorted mini Danish pastries Mini croissants New York Bagels (Bacon & Egg) Mini Bagel rolls Breakfast fruit platter Mini auiches Banana bread Homemade scones w cream & jam Assorted muffins Filter Coffee, Tea, Juice, soft drinks

LUNCH

Platters

Sushi platter Gourmet cheese platter Gourmet cheese and fruit platter Dips & Crudites platter Seasonal fruits platter Assorted ribbons sandwich platter Executive combo platter

Bread options

Executive mixed sandwiches (points) Ribbon sandwiches Pinwheel sandwiches Chequerboard sandwiches Large rustic sandwich Italian Panini Mini baguettes Mini bagels Pita wraps

*Menu are subject to change seasonally

A LA CARTE

Warm Savouries

Mini gourmet lamb burger Mini gourmet spinach bocconchini pizza Risotto balls Lamb & rosemary sausage rolls Pork & chestnut sausage rolls Peking duck pancakes Chicken goujons with Asian mayo Thai chicken fried balls Spinach & Feta Triangles Ricottaspinach parmesan tarts Caramelised onion & goats cheese tart

Cold sayouries

Smoked salmon blinies Peking duck pancakes Vietnamese rice paper rolls (GF) Assorted Sushi rolls (GF) Zucchini feta fritters

DESSERTS

Seasonal fruits Vanilla bites Mini cheesecake Lemon tart Fruit tart Blueberry tart Choc brownies

Beverage Packages

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
- Sparkling
- Bottled beer
- Tap beer
- Cider
- Basic spirits
- Soft drink and juice
- Filtered coffee and tea



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.