





WEDDING | SPECIAL OCCASIONS | 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 day.

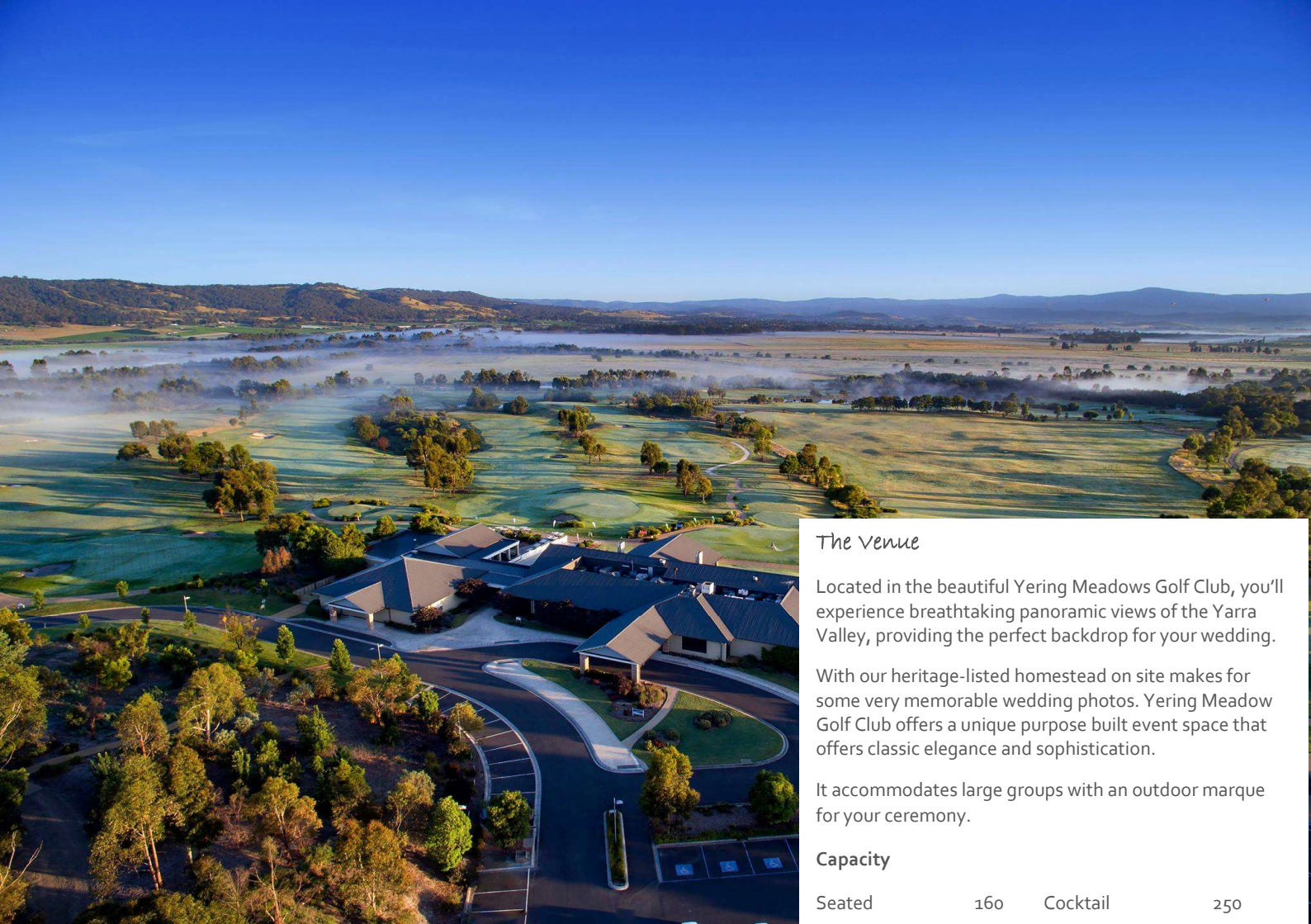
We specialise in both cocktail and seating menus, offering a high-end quality food prepared by a professional team of chefs. Our approach is a fusion of traditional and modern menus, which changes seasonally and is tailored to your taste, cuisine and dietary requirements. Our expert serving staff take pride in providing the highest level of service, ensuring your event runs smoothly.

Let us assist you with all aspects of organising your dream wedding. We will make your experience seamless.

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

We coordinate all aspects of your wedding 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, providing the perfect backdrop for your wedding.

With our heritage-listed homestead on site makes for some very memorable wedding photos. Yering Meadow Golf Club offers a unique purpose built event space that offers classic elegance and sophistication.

It accommodates large groups with an outdoor marquee for your ceremony.

Capacity

Seated	160	Cocktail	250
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Features

- Private Bar
- Purpose built event space with floor to ceiling windows.
- Space for band or DJ
- Outdoor garden marquee setting for your ceremony and registration

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 special day
- Catering for all group sizes with both spacious and more intimate rooms available.
- Handheld microphone
- Cake table with cake knife
- Easel for guest welcome and seating chart
- Gift table setup
- Linen tablecloths
- Tea light candles and holders placed around the room.
- 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.

Adding a cheese or dessert station provides a decadent end to the meal. Guests will be impressed by and beautifully arranged delights on grazing tables.

Package 1

6 Canapes per person
Gourmet grazing table

Package 2

8 Canapes per person
Deluxe gourmet grazing table
Gourmet Buffet

Package 3

10 Canapes per person
Deluxe gourmet grazing table
Deluxe dessert grazing table
Gourmet Buffet





Cocktail style menu

HOTCANAPES

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)

COLDCANAPES

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
Dietary restrictions

GOURMET GRAZING TABLE

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

DESSERTS 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

Sit down style package

A traditional style dining experience offering the elegance of a formal occasion with the option to welcome guests with canapés on arrival or shared table starters.

Package 1

- 2 course meal
- Choice of 2 entries
- Choice of 2 mains

Package 2

- 3 course meal
- Choice of 2 entries
- Choice of 3 mains
- Choice of 3 desserts







Sit down style menu

ENTREES

Grilled prawn skewers

Served over Asian slaw with tangy lime & sweet chilli dressing (GF)

Pesto chicken strips

Served over roast pumpkin, spinach & fetta salad (GF)

Caramelised onion & goats cheese tart

Served with rocket & parmesan salad (V)

Bruschetta

Mushroom & Swiss cheese / traditional tomato, basil (V)

Tuscan style meat balls

Served with penne pasta & shaved parmesan

Moroccan lamb koftas

Served with herbed cous cous

MAIN COURSES

Beef Wellington

Beef fillet with mushroom duxelle & Virginian ham wrapped in golden puff pastry served with red wine jus, roasted potatoes green beans

Chicken Roulade

Chicken breast fillet filled with spinach & camembert, served with creamy sundried tomato sauce, herbed potatoes & broccolini (GF)

Macadamia crusted Barramundi

Wild caught barramundi fillet topped with herb & macadamia nut crust, served over chat potatoes with asparagus spears & lemon butter

MAIN COURSES (CONT'D)

Pork belly

Double roasted pork belly served with sweet potato mash, sweet cherry jus & broccolini (GF)

Roasted vegetable quiche

Light filo pastry shell filled with Mediterranean vegetables & feta cheese served with garden salad (V)

Eggplant schnitzel

Fennel & parmesan crumbed eggplant, serve with creamy mash 'potato, asparagus spears & a white wine butter sauce (V)

Lamb skewers

Grilled garlic & herb lamb skewers served over cherry tomato, rocket & zucchini risotto with homemade tzatziki (GF)

DESSERTS

Salted caramel & Choc Ganache Tart

Raspberry & White Choc Cheesecake

Chocolate Decadence Trio

(Choc Eclair, Chocolate rum balls, Chocolate brownie)





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

Ceremony Packages

At Yering Meadows, we have the option of hosting your ceremony under a beautiful arched marquee, overlooking the gorgeous greens.

We will provide the red carpet, the chairs with white chair covers, a signing table with linen and use of our two pillar stands.

Speak to our dedicated event manager for further information.





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 bride's and groom's names.

Wedding cakes – Celebration cakes are one of Aroma Lily's specialty. With experienced pastry chefs working with you, we can bespoke your requirements to make the dream wedding cake.

Floral Arrangements – Florists will work with you on your wedding theme to bring your vision to life. There are many ways to use flowers to bring in your special event to life, from ceremony altars to welcome table decor.

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 50% 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.