



FUNCTIONS & EVENTS

ABOUT

Built in 1926 Yarragon Hotel has provided travellers with friendly and efficient customer service for 90 years. The dining room has a reputation for consistently delivering great food for guests and high service standards are the norm.

Owned and operated by Chris and Renée Kemp the building spent much of 2016 under renovation. The exterior was restored, roof replaced, kitchen extended and beer garden updated.

Gone are the 10+ layers of paint and rusty gutters and in their place is a beautiful Mt Gambier limestone building of the Arts and Craft period.

With a variety of spaces, freshly made food and friendly service we are fully equipped to make your event a memorable one.

CONTACT

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HOURS

From 11am 7 days per week
Public Holidays 12noon – 10pm
CLOSED Christmas Day

FOOD PACKAGES

CANAPES

Chop, change and tweak items around to suit you, suit your event or suit the fussiest guests! We can also customise a menu for your themed event or preferences

\$20

Char grilled chorizo, caramelized onion (GF)
Chicken and garlic meatballs (GF)
Flathead fish bites, tartare
Fresh fried calamari, coriander & sweet chilli aioli
Sweet corn fritters, garlic aioli (GF) (V)
Smoked scamorza arancini, aioli (V)
Venison meatballs, salsa verde (GF)

\$25

Bruschetta, collapsed tomato, basil, bocconcini (V)
Grilled tiger prawns, romesco (GF)
Polenta bites, sour cream & chives (GF) (V)
Pork hock croquettes, bacon maple aioli
Prawn wontons, sweet chilli
Satay chicken wings, roasted peanut sauce
Twice cooked pork belly, white bean maple, apple/dill compote (GF)
White bait, lemon aioli

ADD

\$3 per individual serve

Oysters | Natural, Kilpatrick cream, Shallot Vinaigrette, Chilli Apple or Mary

\$4.50 per individual serve

BBQ pulled pork sliders, brioche bun, fennel slaw, bbq sauce
Fillet steak, prosciutto, red wine jus
Seared scallops, cauliflower puree, pancetta crisp

\$15

Spanish style doughnuts, chocolate and caramel sauce, peanut butter ice cream
Home-made lemon tart, vanilla ice-cream
White chocolate panna cotta, berry sorbet and toasted sesame brittle (GF)
Flourless chocolate cake, espresso double cream, strawberry mint salsa (GF)

FOOD PACKAGES

SET COURSE

Our set courses allow guests the opportunity to select from a number of Yarragon Hotel favourites. Shared sides and desserts can be arranged.

\$38 TWO COURSES | \$48 THREE COURSES

ENTRÉE

*Served to guests
on platters to share*

Antipasto: cold meats, grilled mediterranean vegetables,
Calamari with sweet chilli aioli
Grilled tiger prawns, romesco
Sweetcorn fritters , garlic aioli
Venison meatballs, salsa verde

MAIN

*Select three dishes
for guests to choose
from on the day*

Fillet of beef, grilled with confit potatoes, Dutch carrots , brocolini and red wine jus (GF)
Fresh crumbed chicken parmagiana, napoli sauce, fresh tomato, provolone cheese, garlic mash and cabbage slaw
Grilled butternut pumpkin risotto with spinach, sage and parsley, finished with parmesan (GF) (V)
Grilled lamb fillet with truffled polenta, sautéed wild mushrooms, green peas and rosemary jus (GF)
Pan seared Tasmanian Salmon fillet, asparagus, mashed potato, salsa (GF)
Thai green curry chicken with green beans, coriander, jasmine rice, chilli jam, pappadum (GF)

DESSERT

*Staff will take
orders*

Flourless chocolate cake, espresso double cream, strawberry mint salsa (GF)
Moscato poached pear, vanilla, candied walnut (GF)
White chocolate panna cotta, berry sorbet and toasted sesame brittle (GF)

TERMS & CONDITIONS

DEPOSITS AND PAYMENT

A 50% deposit based on anticipated guest numbers is required to secure a booking. Please note that if numbers increase we may not be able to accommodate you in the space allocated. Full payment is due three days prior to the function date on confirmation of minimum guest numbers. Cancellations after this time may forfeit the full amount paid. Cancellations less than 28 days prior to your event may result in your deposit being forfeit.

FOOD & DRINKS

Menus are available for groups of twelve or more. Confirmed menu selections and any dietary requirements are required three full days prior to the event. If dietary requirements are advised to staff on the day of the event we cannot guarantee that we will be able to cater for them. Confirmed, final numbers must be given three working days prior to the function date and will form the basis of the minimum charge regardless of attendance numbers at the event. If numbers increase on the day we may not be able to cater for additional guests. If we can, an adjustment in price must be paid on the day. Menu changes seasonally. Management reserves the right to refuse entry, discontinue service of alcohol or ask intoxicated or disorderly patrons to leave a function at any time. Yarragon Hotel supports the Responsible Service of Alcohol.

DECORATIONS & CAKES

Any decorations or entertainment must be preapproved by management. A cleaning fee may be charged. Please advise if cakes are being bought into the venue and if they will require storage at the event.

DAMAGES

The function organiser is responsible for replacement or repairs of any goods damaged by guests attending a function.