



**YORK**  
ON LILYDALE

*Functions & Events*

**PACKAGE**

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**WWW.YORKONLILYDALE.COM.AU**

# WELCOME TO

# *The York on Lilydale*

Located at the gateway to Victoria's Yarra Valley, The York on Lilydale is situated on 10 acres of natural and landscaped grounds.

With a large courtyard and a beautiful lake surrounded by manicured lawns, the venue provides the ideal backdrop for your next event.

With rooms to cater for parties of 30 – 450 guests, our professional team understands that every event is unique and will work with you to tailor a package to suit your individual needs.

Contact us today to arrange a time to view our facilities and to discuss your event in detail.

(03) 9736 4000

[yorkonlilydalefunctions@alhgroup.com.au](mailto:yorkonlilydalefunctions@alhgroup.com.au)

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# Yarra Valley Room

The largest and most versatile of our function rooms, The Yarra Valley comes equipped with a private bar, stage, AV facilities, and adjoining private courtyard, making it the perfect space for weddings, gala dinners, school formals, sporting club presentations and more.

Love the space but want a more intimate feel? Don't worry! The Yarra Valley room has a series of removable walls that can make the room suit your requirements.

Capacities:

up to 450 cocktail (full room) or 150 cocktail (half room)

up to 250 seated (full room) or 120 seated (half room)

## COCKTAIL

### PACKAGE 1 - up to 150 pax

#### INCLUSIONS -

Hire of the space for up to 5 hours

Staff and security

Your choice of 6 items from your preferred catering menu

iPod connectivity

\$1000 bar tab to get your night started!

## COCKTAIL

### PACKAGE 2 - up to 170 pax

#### INCLUSIONS -

Hire of the space for up to 5 hours

Staff and security

Your choice of 6 items from your preferred catering menu

Projector for picture slideshows

DJ for 5 hour event duration

Balloons in your choice of colours

\$2000 bar tab to get your night started!

BRONZE MENU - \$3400

SILVER MENU - \$3800

GOLD MENU - \$4200

BRONZE MENU - \$5390

SILVER MENU - \$5790

GOLD MENU - \$6190



# Bellbird Room

Located directly off the main entrance foyer, Bellbird is the perfect space for smaller, more intimate gatherings. The room comes equipped with data projector and screen, private bar, and optional dancefloor.

Capacities:  
up to 70 guests cocktail

## COCKTAIL PACKAGE 1

INCLUSIONS -  
Hire of the space for up to 5 hours  
Staff and security  
Your choice of 6 items from your preferred catering menu  
Bluetooth connectivity  
\$500 bar tab to get your night started!

BRONZE MENU - \$2100  
SILVER MENU - \$2500  
GOLD MENU - \$2900

## COCKTAIL PACKAGE 2

INCLUSIONS -  
Hire of the space for up to 5 hours  
Staff and security  
Your choice of 6 items from your preferred catering menu  
Bluetooth connectivity  
Projector for picture slideshows  
DJ for 5 hour event duration  
Balloons in your choice of colours  
\$750 bar tab to get your night started!

BRONZE MENU - \$3300  
SILVER MENU - \$3700  
GOLD MENU - \$4200



# Tabu Room

The perfect space for birthday celebrations, engagement parties and Christmas breakups, Tabu comes equipped with exclusive entry point, private bar, bathrooms, dance floor, plenty of lounge-style seating and a pool table.

Capacities:  
120 guests cocktail

## PACKAGE 1

### INCLUSIONS-

Hire of the space for up to 5 hours  
Staff and security  
Your choice of 6 items from your preferred catering menu  
Bluetooth connectivity  
\$500 bar tab to get your night started!

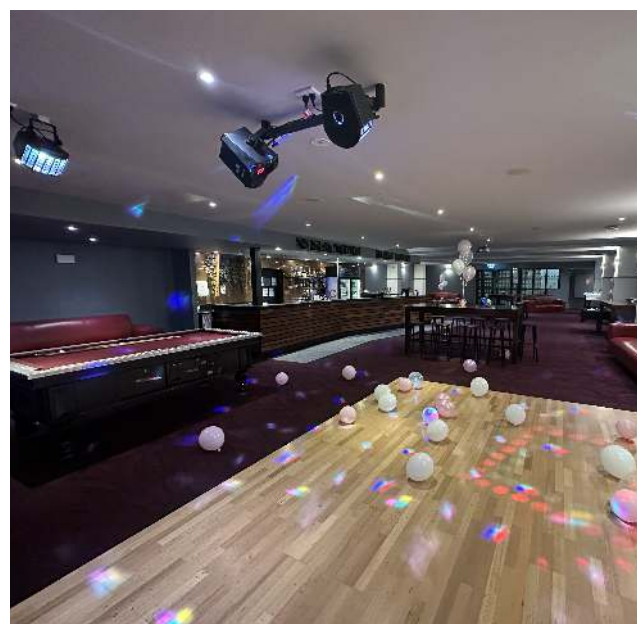
## PAKAGE 2

### INCLUSIONS -

Hire of the space for up to 5 hours  
Staff and security  
Your choice of 6 items from your preferred catering menu  
Bluetooth connectivity  
Projector for picture slideshows  
DJ for 5 hour event duration  
Balloons in your choice of colours  
\$1000 bar tab to get your night started!

BRONZE MENU - \$2500  
SILVER MENU - \$2900  
GOLD MENU - \$3300

BRONZE MENU - \$4190  
SILVER MENU - \$4590  
GOLD MENU - \$4990



# **FUNCTION**

*Extras*

*Prices on application*

**DJ**

**KARAOKE DJ**

**BALLOON PACKAGES**

**BACKDROP A-FRAME ARCH**

**DANCE FLOOR**

**PHOTOBOOTH**

**MICROPHONE**

**PROJECTOR & SCREEN**

**LECTURN**

Looking for that extra special something that you dont see here? No problem! We have a range of great suppliers, so chat to our Function Manager today and we can tailor a package to suit your requirements.

# Platters

Select from the below three menu choices for your all inclusive package. Each platter serves approximately 8-10 guests.

## BRONZE MENU

CHOOSE ANY 6 OF THE BELOW ITEMS -

Beef party pies  
Sausage rolls  
Mini dim sims  
Spinach and cheese filo  
Prawn twistlers  
Fish bites w/tartare

## SILVER MENU

CHOOSE ANY 6 FROM THE BRONZE/SILVER MENU ITEMS -

Prawn dumplings  
Duck spring rolls  
Toasted sesame prawns  
Beef empanadas  
Bacon mac and cheese croquettes  
Beef and burgundy pies  
Chicken and leek pies

## GOLD MENU

CHOOSE ANY 6 FROM THE BRONZE/SILVER/GOLD MENU ITEMS -

Beef sliders  
Popcorn chicken in a waffle cone  
Pulled pork sliders  
Chimichanga beef/chicken/veggie  
Beef tacos

# Additional Extras

## ADDITIONAL UPGRADES

Thai beef noodle salad  
Seafood cocktail  
Butter chicken with basmati rice  
Chicken and mushroom risotto

## DIETARY OPTIONS

Arancini GF V  
Spring rolls V  
Samosas V  
Curry puffs V  
Meatballs GF  
Satay chicken skewers GF  
Rice paper rolls GF VG  
Corn fritters VG  
Vegan dumpling VG  
Lamb kofta GF

## FRUIT PLATTER - \$85

Assorted freshly sliced fruits

## ANTIPASTO PLATTER \$100

Cold cured meats, marinated olives, hummus, sundried tomatoes, lavosh, crackers

## CHEESE PLATTER \$150

Local Yarra Valley cheeses, crackers, assorted fresh and dried fruits

## DESSERT BOARD \$100

Chef's selection of petite cakes and slices

## SANDWICH PLATTER \$85

Chef's selection of freshly made sandwiches

**GLUTEN FREE / VEGAN PLATTERS AVAILABLE ON REQUEST**

**V = vegetarian VG = vegan GF = gluten free**

# Set Menu

## ENTREE

Choice of two, served alternately  
Potato gnocchi with a creamy pesto and sundried tomato sauce V  
Thai beef salad with marinated beef, fried rice noodles on an asian salad with nam jim dressing GF LF  
Agnolotti bruschetta tossed in olive oil and parmesan cheese V VG/O  
Salt and pepper calamari on a rocket and parmesan salad.  
Crab cake with smoky garlic mayo and mango salsa  
Pork belly on an asian salad GF LF  
Iceberg wedge salad with blue cheese, bacon, red onion, toasted walnuts and a buttermilk ranch dressing GF  
Rocket, pear and pomegranate salad VG  
Soft bao buns with Hoisin marinated tofu and fresh vegetables VG

## MAIN

Choice of two, served alternately (vegetarian options can be provided upon request)  
Atlantic salmon with herb poached potato, carrot vichy and creamy hollandaise sauce GF  
Grilled beef tenderloin with potato rosti, roast pumpkin and beef jus GF  
Mediterranean chicken stuffed with semi sundried tomatoes, spinach and cheese with a side of mash potato, asparagus and creamy pesto. GF  
Char grilled pork chop with kipfler potatoes, spinach and dijon sauce GF  
Greek lamb tenderloin salad with onion, feta, olives, cucumber, tomato and greek lemon dressing GF  
Pumpkin sage ravioli with burned butter sage sauce topped with parmesan cheese V VG/O  
Roasted duck breast with potato and spinach galette, kale and macadamia nuts and gravy GF  
Lamb chops with roast potato, ratatouille with lamb Jus GF LF  
Ratatouille consisting of eggplant, zucchini, onion, capsicum and fresh tomatoes and herbs.VG  
Chicken maryland on a savoury waffle with maple syrup and crispy sweet potato.  
Fresh zucchini spaghetti topped with napoli sauce VG  
Vegetarian lasagne with garlic bread V  
Vege Sri lankan curry on a bed of basmati rice and a side of papadums VG

## DESSERT

Choice of two, served alternately  
Sticky date pudding with butterscotch sauce and double cream  
Lemon tart with raspberry coulis  
Panna cotta with passionfruit and mango coulis  
Mars bar cake with chocolate fudge  
Tiramisu with caramel syrup and fresh strawberries  
Fruit platter with mix berry coulis GF VG  
Flourless orange cake with cream and toasted almonds GF  
Vegan pancake with caramelised banana and chocolate sauce VG

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*Available in both our Yarra Valley & Bellbird rooms ONLY*

**2 course (entree + main OR main + dessert) - \$50 p/head**  
**3 Course (entree + main + dessert) - \$60 p/head**



# Buffet Menu

Available in both our Yarra Valley & Bellbird rooms ONLY

MIN PAX - 30 ppl

MAX PAX - 40 ppl in Bellbird & 250 ppl in Yarra Valley

## ROAST MEATS - SELECT TWO

Roast lamb with mint jelly  
Roast turkey with cranberry sauce  
Roast beef with mustard  
Roast pork with apple sauce  
Roast chicken with gravy

## HOT DISHES - SELECT TWO

Veg curry with jasmine rice VG  
Lasagne  
Singaporean noodles VG  
Mashed potatoes V  
Roasted pumpkin and potatoes V  
Broccoli and cauliflower cheese bake V  
Baked snapper with tom yum sauce

## DESSERT - SELECT TWO

Fruit and berry platter VG GF  
Chocolate mousse GF  
Pavlova with cream and mixed berries V  
Panna cotta with passion fruit V  
Flourless lemon and poppyseed cake GF V  
Baked cheesecake V

## SIDES - SELECT THREE

Rocket parmesan and pear salad V  
Caesar salad VG/O V/O  
Garden salad VG  
Southern style coleslaw V  
Greek salad V

## ADDITIONAL \$5 per person - Soup

Chicken and corn  
Potato and leek V  
Pumpkin VG GF

## PACKAGES

Roast meat, side and dessert \$45 p/head  
Roast meat, sides, hot dishes, dessert \$55 p/head



# Accommodation

## BY NIGHTCAP HOTELS

Scenically located on 10 acres of natural bushland including a picturesque lake, the beautiful sounds of local Bellbirds will enchant guests as they enjoy the view from their balcony or courtyard.

Our manicured gardens and pool, along with our 40 suites with queen size beds, are sure to provide guests with the luxury of a Yarra Valley stay to remember. The York is central to some of Victoria's major tourist attractions including the Yarra Valley wine-growing district, the beautiful Dandenong Ranges, Healesville Sanctuary and the Rhododendron Gardens.

Complete comfort and holiday bliss awaits you at the York on Lilydale. Our laid back approach to high-quality service will ensure your stay is free from stress. So come and relax, unwind and dine with us!

See you here soon.

For bookings visit our website –  
[nightcaphotels.com.au/hotels/vic/nightcap-at-york-on-lilydale](http://nightcaphotels.com.au/hotels/vic/nightcap-at-york-on-lilydale)  
Guests please note: some rooms are located on the second floor of the building and are only accessible via stairs.

EAT DRINK PLAY STAY WITH NIGHTCAP HOTELS



# TERMS & CONDITIONS

## CONFIRMATION OF BOOKING

A booking is considered confirmed upon signed contract and a bond deposit payment of \$200. We accept EFTPOS, cash and all major credit cards. Unless in the case of a corporate function where the room hire fee is required.

## FINAL DETAILS AND PAYMENT

The venue requests all food and beverage selections to be provided fourteen (10) days prior to the event, along with final guest numbers, food service times, other specifics relating to your event and final payment. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

## CANCELLATION

Canceling a function after a deposit has been paid can only be done by consulting directly with the Function Manager and only by the person who paid the initial deposit. Any cancellation made within a period of three (3) weeks of the date of the function (four (4) weeks for December functions) will forfeit the deposit. Any cancellations made within ten (10) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

## SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

## MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parents or guardians. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions e.g. 21st birthdays or functions with amplified music may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

## DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

## FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

## ADDITIONAL INFORMATION

The bar will close 30 minutes prior to the conclusion of the event

Smoking/vaping is not permitted except for designated smoking areas. Anyone seen to be doing so will have their vape/cigarettes confiscated and returned at the end of the event or will be asked to leave.

No confetti or glitter is allowed. If used, you will not receive your bond back as a cleaning fee. If applicable - Any outstanding money on any bar tab package is non refundable and will be forfeited.

You will be charged extra per head for any unknown dietary requirements that arise on the day that the function manager was not informed about prior. This will need to be paid via credit card on the night.

Glasses and bottles are not allowed to leave the venue at any time.

## AMPLIFIED MUSIC / DJ

Any amplified music, duo band or DJ that you would like to bring on your own accord that's not already included in one of our packages will incur a fee of \$300 in lue of a security guard for licensing purposes.

I CAN CONFIRM THAT I \_\_\_\_\_

HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE TO COMPLY

SIGNED: \_\_\_\_\_

DATE: \_\_\_\_\_