



Event Packages 2023

Marmalades of Yea

20 High Street, Yea, Vic 3717
info@marmalades.com.au
www.marmalades.com.au
03 5797 2716

About us

Marmalades of Yea is a licensed venue located in the historical Purcell Grocery Store (circa 1887) in the heart of Yea, Victoria - just two hours from Melbourne.

Owners Byron and Jane Moore have a combined 60 years experience in the hospitality industry. Byron has cheffed in some amazing venues from Uluru, to Hamilton Island as well as Sydney, the Hunter and Yarra Valleys. Jane's event management experience is highlighted by a 4 year stint on Hamilton Island as a Senior Wedding and Event Coordinator (with over 600 weddings under her belt there's nothing she hasn't seen or done).

Our team are a lovely and happy bunch of chefs, baristas, and wait staff. Our philosophy is 'Broadway Everyday' and there's nothing we won't do (at a cost!).





Our partners

For event management it takes a village to make everything happen for your special day.

Our local florist 'Flowers by Nici' provides stunning arrangements to suit all occasions.

When it comes to specialist event decorations and furnishings, as well as offsite catering equipment and set up, we use the professional team at 'North Central Hire'.

Mel Cornell Photography is a must for our part of the country. She is an incredibly talented photographer with an eye for landscape and lighting like no other.



Event options

The advantage of having a beautiful venue such as Marmalades, is the options are plentiful. From our private dining room to our secluded courtyard, we have a space to suit most groups and styles of event.

We base the hire of our venue space/s on a minimum spend (that is the minimum amount to be spent on food and beverage and incidentals, does not include the spend on our external suppliers) plus a hire fee to cover the set up and packdown of the venue.

| Area | Maximum people | Minimum spend |
|-------------------------------|----------------|----------------------------|
| Main Dining | Up to 32 | \$2000 + \$200 hire fee |
| Boardroom (private dining) | Up to 14 | \$700 (set up incl) |
| Courtyard | Up to 40 * | \$2500 + \$250 hire fee |
| Entire venue | Up to 100** | \$8000 + \$800 |

*courtyard maximum numbers are based on existing furniture, additional furniture or alternative configuration (ie, hired round tables) can extend the number in this space to 60 people).

Please note hiring additional tables/chairs is also an additional cost.

**Entire venue is recommended for stand up venue (100 guests) or where a function may choose to have pre-dinner drinks and canapes in the courtyard and move to the inside space/s for sit down (maximum combined inside spaces 46).

Please note: Off premise catering is available at cost of menu (see next page), plus travel cost upon application.



Menu options



Grazing Table

Minimum numbers 30

\$30 per person

Under 30 people, presented as grazing boards.

Minimum 10 people for grazing boards

\$30 per person

Inclusions on grazing boards

Soft, cheddar and blue cheese, fruit paste, seasonal fruit and dried fruit, crackers, charcuterie, nuts, olives and grilled vegetables, sour dough, seasonal dips, pretzels and grissini sticks.

Canapes

3 choice - \$18 pp

HOT

Arancini (vegetarian)

Chicken karage bites

Torpedo prawn

Frittata (vegetarian)

Salt n Pepper Squid

Lamb kofta

Five spiced pork belly popcorn with cranberry jus

Vegetarian Empanadas

COLD

Sushi (a mixture of fish, chicken, vegetarian)

Bruschetta - seasonal

Smoked salmon pate on cucumber



Menu options (continued)



Plattered menu 2 courses (entree & main or main & dessert).

Examples of courses include:

Entree

- Chicken layered spring roll
- Asian mushroom layered spring roll
- Popcorn pork belly with green salad, chilli and cranberry sauce
- Salt n Pepper Squid
- Eggplant Moussaka

Main

- Beef fillet with roasted root vegetables and field mushrooms
- Confit salmon with decadent mash potato and zucchini ribbons
- Parmesan & sage crusted pork loin with broccolini & morrocan pumpkin
- Chicken breast on ratatouille and sauteed spinach
- Vegetarian risotto cake on ratatouille and sauteed spinach

Dessert

- Chocolate pate en croute
- Sticky Date pudding
- Lemon curd tart
- Individual pavlova with seasonal fruit
- Banoffi Pie
- Add on - petit fours, cheese platters

Cake as dessert - cake provided by Marmalades is a price upon application.

Should you wish to provide your own cake, we offer the following:

- Simple cut and plate up \$2.50 pp
- Cut & plate with cream, coulis, flowers \$6 (we will work with you on the best accompaniment for your particular cake).

Beverages

Our wine list is curated according to the wine we love, made by our friends around Victoria. Our recommendation is for a bar tab from preselected beverages prior to your function. Should you wish to discuss beverage packages with a price per head, we can accommodate this on a case by base basis.

NOTE: Our menu relies on seasonal produce -- we are happy to discuss final menu cost with you
Average cost of two course menu is \$55 per person.



Thank You



We look forward to working with you.

- Please note, the prices included in this package are for the 2023 calendar year, Prices may be updated for future years, however we will endeavour to work through this with our clients.
- Venue bookings attract a 20% booking fee to secure a reservation.
- Cancellations less than one week prior to the event date will incur a cost of 50% of the minimum spend. Cancellations 48 hours prior to the event will incur a 100% payment of minimum spend.
- Postponements will be handled on a case by case basis.
- Functions held outside are weather dependant.

