

YERING *Station*

VICTORIA'S FIRST VINEYARD | ESTD 1838



THE BEST VIEWS, WINE, FOOD &
SERVICE THE YARRA VALLEY HAS
TO OFFER.



Whether you're planning an intimate private lunch, celebrating a birthday or marking a special occasion, Yering Station offers a range of dining experiences and versatile spaces to suit your needs.

Welcome to our Estate.

Please contact our Events team

P: 03 9730 0100

E: events@yering.com



VENUES

RESTAURANT

Available for lunch | Non-exclusive use

A spectacular stone and glass building sets the scene for this stylish and relaxed restaurant.

Current release, museum vintages, and large format wines feature on the wine list.

Requirements to book

MINIMUM 15 guests | Monday – Sunday

MAXIMUM 60 guests | Monday – Sunday

For groups of less than 15 guests, please make a reservation with us directly via our online portal located on our website.

Please enquire directly regarding exclusive use should your guest numbers be higher.





DEVAUX PRIVATE DINING ROOM

Available for lunch | Exclusive use

Luxuriously appointed, the Devaux Room boasts privacy and intimacy whilst offering glimpses to the spectacular surrounds amidst architectural magnificence.

Requirements to book

MINIMUM 8 adult guests | Monday – Sunday

MAXIMUM 20 guests | Monday – Sunday

\$250.00 room hire fee applies for all Devaux Room lunch bookings.

HISTORIC BARN

Available for lunch | Exclusive use

Listed by Heritage Victoria, this multi-functional venue offers a stimulating space for private group lunches.

Requirements to book

MINIMUM 30 adult guests | Monday – Sunday

MAXIMUM 60 guests | Monday – Sunday

Entertainment and decoration are not provided, but we welcome guests to dress the room accordingly.

The space is heated, however not air conditioned.

RESTAURANT

NON-EXCLUSIVE USE | CHEFS SELECTION MENU

Wine and dine from our most popular dishes of our seasonal menu.

2-COURSES \$85PP

3-COURSES \$98PP

15 to 30 guests order taken from the menu on the day

31 to 60 guests alternate service of 2 dishes per course

*2-course menu may select either entrée and main dishes, or main and dessert dishes. All orders taken on the day.

ENTRÉE

prawn | fennel | tomato | chilli | tarragon | crouton | aioli
pastry | prosciutto | truffle | stracciatella | olive | tomato
tarte tatin | root veg | feta | apple | celery | onion | thyme

MAIN

market fish | curry galette | cabbage | saffron | leek volute
pork | apricot | chilli | potato | mustard | maple | bacon
pumpkin | celeriac | beetroot | blue cheese | almond

SIDES - OPTIONAL EXTRA PER SERVE

crispy potatoes | garlic | rosemary \$14
sugar loaf cabbage | spinach | cream | truffle \$14

DESSERT

pudding | 70% cocoa | raspberry | white chocolate
strawberry delice | basil | marshmallow | white chocolate
hard | maffra cloth-ashed

CHEESE PLATTERS - OPTIONAL EXTRA

\$45, serves 2-3 people

CELEBRATION CAKES

Seasonal house made celebration cake can be ordered in place of dessert. Presented after main course before being served to all guests as dessert. Must be pre-ordered 7 days prior to event date.

BEVERAGES

Beverages can be pre-selected, or selected on the day.
Wine list prices apply.

CHILD MENU

\$40 per child (2-10 y/o), dining on a main & dessert:

mac & cheese | green beans

or

chicken parmigiana | tomato & basil sauce | chips

chocolate brownie | ice cream | fruit

soft drink | juice

No alterations to children's menu.

DIETARY REQUIREMENTS

Please refer to our Terms & Conditions for further information.

SURCHARGES

10% surcharge is applicable to the final account on Sundays.

15% surcharge is applicable to the final account on public holidays.

PRIVATE DINING

EXCLUSIVE USE | FULL MENU

Wine and dine in our exclusive Devaux Room. Menu changed seasonally.

ROOM HIRE **\$250.00**

2-COURSES **\$85 PER PERSON***

3-COURSES **\$98 PER PERSON**

MINIMUM 8 guests

MAXIMUM 20 guests

*2-course menu may select either entrée and main dishes, or main and dessert dishes. All orders taken on the day.

ENTRÉE

prawn | fennel | tomato | chilli | tarragon | crouton | aioli
quail | smoked goat cheese | bacon | grape | pomegranate
pastry | prosciutto | truffle | stracciatella | olive | tomato
salmon | beetroot | avocado | cucumber | lemon myrtle pearl
tarte tatin | root veg | feta | apple | celery | onion | thyme

MAIN

market fish | curry galette | cabbage | saffron | leek volute
chicken | crepinette | parsnip | romesco | cream
pork | apricot | chilli | potato | mustard | maple | bacon
pumpkin | celeriac | beetroot | blue cheese | almond
*eye fillet | bone marrow croquette | blue cheese | truffle

***\$12 surcharge incurred for the beef**

SIDES – OPTIONAL EXTRA PER SERVE

crispy potatoes garlic rosemary	\$14
sugar loaf cabbage spinach cream truffle	\$14

DESSERT

pudding | 70% cocoa | raspberry | white chocolate
strawberry delice | basil | marshmallow | white chocolate
pandan cake | coconut | passionfruit | palm sugar
brioche | botrytis | pear | strawberry gum

CHEESE

hard | maffra cloth-ashed
blue | bleu de laqueuille
soft | brillat-savarin

CHEESE PLATTERS - OPTIONAL EXTRA

\$45, serves 2-3 people

CELEBRATION CAKES

Seasonal house made celebration cake can be ordered in place of dessert. Presented after main course before being served to all guests as dessert. Must be pre-ordered 7 days prior to event date.

BEVERAGES

Beverages can be pre-selected, or selected on the day.
Wine list prices apply.

CHILD MENU

\$40 per child (2-10 y/o), dining on a main & dessert:

mac & cheese | green beans
or
chicken parmigiana | tomato & basil sauce | chips
chocolate brownie | ice cream | fruit
soft drink | juice

No alterations to children's menu.

DIETARY REQUIREMENTS

Please refer to our Terms & Conditions for further information.

SURCHARGES

10% surcharge is applicable to the final account on Sundays.
15% surcharge is applicable to the final account on public holidays.

HISTORIC BARN

Feast on a gourmet barbeque grill lunch.

\$148.00 PER PERSON

\$70.00 PER TEEN (AGED 13 – 17)

\$45.00 PER CHILD (AGED 2 – 12)

MINIMUM 30 adult guests

MAXIMUM 60 guests

BARN PACKAGE INCLUDES

MAINS FROM THE GRILL

honey & lemon glazed chicken | charred pita bread | hummus
lamb cutlets | balsamic | mint
barramundi fillets | lime & olive oil pickle

vegetarian option (served to vegetarian guests only):

caramelised onion tartlet | zucchini flowers | pesto | salad

SALAD

mixed leaf | potato | egg | cherry tomato | olive dressing
tomato | avocado | parmesan | croutons

DESSERT BAR

chocolate | cherry mousse cones
meringue nests | passionfruit | berries

BEVERAGES

yering station grapefruit spritz
yarrabank sparkling cuvée
yering station village chardonnay
yering station village rosé
yering station village pinot noir
local craft beer
mineral water
soft drink

SAMPLE EVENT TIMINGS

11.00am Pre-luncheon drinks
11.45am Guests seated for lunch
3.00pm Conclude & depart

There is flexibility to your event timings, pending availability.

OPTIONAL EXTRAS

On Arrival: Antipasto & Cheese Grazing Bar

\$24.00 per person, charged for all guests

A curated grazing bar offering marinated and grilled vegetables, selection of cheeses, cured meats and seasonal accompaniments.

On Arrival: Gin Bar

\$18.00 per person, charged for all adult guests

Our Yering Station Small Batch Gin 01 is served and garnished to your liking from the 'Gin Bar' for an hours duration.

Coffee Cart: Serving Barista Coffee & Local Tea

\$8.00 per person, charged for all guests

Served upon request from our Yering Station Coffee Cart for the duration of your event.

DIETARY REQUIREMENTS

Dietary requirements are not catered for within this menu, vegetarians excepted.

SURCHARGES

10% surcharge is applicable to the final account on Sundays.

15% surcharge is applicable to the final account on public holidays.



ALL-INCLUSIVE YERING STATION CELEBRATIONS

RESTAURANT (NON-EXCLUSIVE USE)

Allow us to take the hassle out of planning your event, no matter the occasion.

\$148 PER PERSON

MINIMUM 15 adult guests

MAXIMUM 60 guests

CELEBRATIONS PACKAGE INCLUDES

2-courses: entrée & main, followed by cheese plates to share

3 hour beverage package showcasing Yering Station Village Collection, including local beer and non-alcoholic options

Private Cellar Door wine tasting and game

FOOD & BEVERAGE MENU

ENTREE

prawn | fennel | tomato | chilli | tarragon | crouton | aioli
pastry | prosciutto | truffle | stracciatella | olive | tomato
tarte tatin | root veg | feta | apple | celery | onion | thyme

MAIN

market fish | curry galette | cabbage | saffron | leek volute
pork | apricot | chilli | potato | mustard | maple | bacon
pumpkin | celeriac | beetroot | blue cheese | almond

CHEESE PLATES (SERVED TO SHARE)

BEVERAGES

yering station grapefruit spritz
yarrabank sparkling cuvée
yering station village chardonnay
yering station village rosé
yering station village pinot noir
local craft beer
mineral water
soft drink

SAMPLE EVENT TIMINGS

11.30am Pre-luncheon drinks served on the terrace
12.00pm Guests seated for lunch
2.30pm Private Cellar Door wine tasting & game
3.00pm Conclude & depart

There is flexibility to your event timings, pending availability.

DIETARY REQUIREMENTS

Dietary requirements are catered for within this menu, refer to the terms and conditions for more details.

SURCHARGES

10% surcharge is applicable to the final account on Sundays.

15% surcharge is applicable to the final account on public holidays.

DEVAUX DEGUSTATION

Discover an intimate and immersive wine and dining journey at Yering Station.

\$250 PER PERSON

MINIMUM 8 adult guests

MAXIMUM 16 guests

DEVAUX DEGUSTATION PACKAGE INCLUDES

Guided tour
Use of the Devaux Private Dining Room
5 course degustation
5 sommelier selected wine pairings
Private wine tasting experience in the Cellar Door

SAMPLE EVENT TIMINGS

11.30am	Arrive at Yering Station, pre-luncheon drink & guided tour
12.00pm	Guests seated for lunch
3.30pm	Wine tasting
4.00pm	Conclude & depart

There is flexibility to your event timings, pending availability.

SAMPLE FOOD AND BEVERAGE PACKAGE

Course One | Canape

confit potato, prosciutto, truffle cream cheese
paired with 2022 yering station reserve chardonnay

Course Two | Entree

goat cheese + baby beetroot tart tatin, scampi, chive butter
paired with 2024 yering station village riesling

Course Three | Entree

duck, smoked eggplant + cheddar croquette, globe artichoke, romesco
paired with 2022 yering station reserve pinot noir

Course Four | Main

braised beef rib, jerusalem artichoke, pomegranate glaze
paired with 2022 yering station reserve shiraz viognier

Course Five | Dessert

roasted pear + plum tartlet, honey sabayon, blue cheese
paired with 2024 yering station cane cut viognier

DIETARY REQUIREMENTS

Dietary requirements are not catered for within this menu.

SURCHARGES

10% surcharge is applicable to the final account on Sundays.

15% surcharge is applicable to the final account on public holidays.

WINE TASTING

Explore Yering Station's viticulture and winemaking techniques and their influence on the wines being tasted, with each experience tailored to the group's knowledge and interests.

SCARLETT POD 10-15 guests
MATT'S BAR 16-25 guests

Groups must commit to the same tasting package.

PRIVATE GROUP TASTINGS

Duration 30 minutes

Enjoy a private and immersive tasting experience of your wine series of choice across Village, Estate or Single Vineyard & flagship Reserves.

5 wines from the Village collection | \$15PP

5 wines from the Estate collection | \$20PP

5 wines from the Single Vineyard & Reserve collection | \$35PP

WINE TASTINGS & CHEESE PLATES | \$45.00PP

Duration 60 minutes

5 tastings from our Village and Estate collections, a glass of wine from our Village or Estate collection and shared cheese plates.

MINIMUM 10 guests

MAXIMUM 40 guests

WINE TASTING, GRAZING PLATES & WINE | \$65.00PP

Duration 90 minutes

5 wines tasted from the Village and Estate wine collections, shared grazing plates and two glasses of wine per person from the Village or Estate collection.

MINIMUM 20 guests

MAXIMUM 40 guests

DELUXE TASTING & TOUR | \$95.00PP

Duration 90 minutes

An indulgent in-depth wine journey showcasing the three heartland grape varieties of the Yarra Valley; Chardonnay, Pinot Noir & Shiraz.

Tasting museum collection wines against most current vintage releases. Experience includes a glass of Yarrabank sparkling, a guided tour of our underground cellar, tasting 6 wines from our Estate, Reserve & Museum collections along with crackers & breads for tasting accompaniments.

MINIMUM 6 guests

MAXIMUM 12 guests

SURCHARGES

10% surcharge is applicable to the final account on Sundays.

15% surcharge is applicable to the final account on public holidays.

A photograph of the entrance to the Scarlett Private Tasting Room. The room has a rustic, stone-walled interior. A person is visible in the foreground, holding a glass of red wine. A bottle of Yering wine is on a table. The text "SCARLETT PRIVATE TASTING ROOM" is visible on the wall. A wooden barrel is in the foreground.

TERMS AND CONDITIONS

We are delighted you have selected Yering Estate Pty Ltd (ACN 070 772 842) trading as Yering Station Vineyards ("Yering Station") to host your forthcoming function and we look forward to making it a memorable occasion. Please read the following Terms & Conditions carefully, and forward the signed final page along with your confirmation deposit.

CONFIRMATION DETAILS

A **non-refundable** deposit is required within 5 days of a tentative lunch booking being placed. Should you not confirm your booking within this time, Yering Station will release the booking.

When paying the deposit please ensure you return a signed copy of these terms and conditions. Your booking will not be confirmed until Yering Station receives your signed confirmation that you accept these terms and conditions.

DEPOSIT

A \$500.00 deposit is required to confirm all luncheon bookings and \$4,000.00 for restaurant exclusive use bookings and other specialised events. The deposit must be paid by approved credit card or direct funds transfer. **The deposit is non-refundable and non-transferable.**

Upon receiving the deposit and your signed confirmation that you accept these terms and conditions, Yering Station will forward you a confirmation receipt. In respect of luncheon & conference functions, the deposit will be deducted from your final invoice. For all other functions, Yering Station will retain \$1,000.00 of your deposit and return to you by direct transfer within 4 weeks after the date of your function. Without limiting any other rights and remedies, Yering Station may off set from the deposit returned to you or exclude from the deposit deducted from your final invoice any loss, damage, cost or liability suffered or incurred by Yering Station arising directly or indirectly in connection with your function or the hiring of Yering Station's property. If this occurs, Yering Station will advise you of the amount that will be off set from your deposit within the period of 4 weeks from the date of your function and return the balance of the deposit to you within that period.

CANCELLATION & TRANSFER OF BOOKINGS

All cancellations must be made in writing to Yering Station. The full deposit will be forfeited if the function is cancelled. Upon request, you must also reimburse Yering Station the costs of, or pay for, all specialised produce or wine ordered specifically for your function. Once a deposit is paid, you can only transfer the function date with the approval of Yering Station.

FUNCTION DURATION

All luncheon function arrival, seating and departure times are negotiated between you and Yering Station during the preliminary booking process. Your confirmed arrival, seating and departure times can be located in your confirmation letter. Requests to amend these agreed upon times must be made in writing and will be confirmed in writing if available at the time the request is made. Strict adherence to these agreed upon times is expected for all guests attending your event. Failure of groups and/ or individual guests within your group to arrive at the agreed upon time may result in delays in service of food & beverages, and/ or alternate service of your menus rather than an order being taken (if applicable). Yering Station reserves the right to remove you and any attendees at your function from Yering Station's property outside of these times.

PRICING

Prices quoted in advertising material are subject to alteration depending upon final selection. Yering Station will advise you of any such alterations to prices. Yering Station may alter menu and/or beverage package prices at any time due to product or vintage availability.

SURCHARGE

Dining on a Public Holiday incurs a 15 % surcharge to all costs. Dining on a Sunday incurs a 10% surcharge to all costs.

GOODS & SERVICE TAX

All prices quoted are inclusive of GST.

FINAL GUEST NUMBERS

Final guest numbers are required seven days prior to the function. This guest number will form the basis for the minimum number of guests for which you will be charged. If your final guest numbers fall below this number, you will be charged for that minimum number. Any increase in guest numbers must be advised to Yering Station immediately and, in any event, at least two working days prior to your function date to ensure we can cater as best as possible.

PARKING

Parking is available for guests on the grounds of Yering Station.

FINAL PAYMENT

Final payment for Devaux and restaurant non-exclusive use bookings is required on the day of the event by cash or approved credit card. Barn lunch functions require payment in full three days prior to the date of function to proceed. Restaurant exclusive use bookings and other specialised events require full payment ten days prior to the date of function to proceed. Payment must be made via direct funds transfer or by approved credit card. If full payment is not made as required, Yering Station may cancel your function and all moneys paid by you (including the deposit) will be forfeited.

DIETARY REQUIREMENTS

Any and all dietary requirements (including but not limited to vegetarian, vegan, gluten, dairy, nut, egg, soy, seafood allergies/ intolerances) of guests must be advised seven days prior to your event, even if you do not think they are applicable to menu items available on your menu. Any alterations or additions made after this time may not be able to be catered for. Yering Station will endeavour to cater appropriately for guests with dietary requirements however we cannot guarantee the absence of allergens in any meals as some cross contamination may occur during preparation. Dietary lifestyle preferences (i.e. Paleo, Keto) will not be catered for.

MENU

Yering Station may alter menu and/or beverage packages at any time due to product or vintage availability. Menus are changed on a seasonal basis. No food or beverage (including liquor) of any kind may be distributed or brought onto Yering Station's property (including the function areas) by you or any attendees at your function without Yering Station's prior written approval.

DANGEROUS GOODS

Dangerous items (including explosives, fireworks, fuel, ammunition, firearms, inflammable liquids or other volatile explosive substances) must not be brought onto Yering Station's property at any time.

DECORATIONS

No decorations are permitted at lunch functions, with the exception of exclusive use lunch events. Restaurant exclusive use bookings, Devaux Private Dining Room, Historic Barn & specialised events must contact Yering Station for written approval of all decorations. Confetti filled balloons, confetti, rice, glitter and foil table decorations must not be brought into the function areas or otherwise on Yering Station's property at any time. The use of open flame decorations including candles are not permitted.

ENTERTAINMENT

No entertainment is permitted at lunch functions, with the exception of exclusive use lunch events.

SMOKING

Smoking is not permitted indoors in any facility on Yering Station's property. There are ashtrays in specific outdoor areas that can be used.

ACCESS

Access and use of an area within Yering Station's property is at the discretion of Yering Station management. You must first obtain Yering Station's consent before any contractors, agents, employees or officers access Yering Station's property. If Yering Station consents, you must ensure that those persons comply with management's directions as to access. For lunch functions, the access time for set up is between 11:00am - 12:00pm, unless otherwise approved by Yering Station. You and all attendees at your function may only access those areas of Yering Station's property as notified by management. Professional photography and filming on Yering Station's property is not permitted with-out written approval prior to the function by Yering Station. Any person failing to comply with the above access provisions may be removed by Yering Station and all costs associated with that person's removal will be borne by you.

GIFTS & PERSONAL PROPERTY

You are responsible for all theft, loss or damage to any property, equipment, merchandise, gifts and personal items brought onto Yering Station's property by you, any attendees at your function or any other persons. Yering Station is not liable for any such theft, loss or damage. Yering Station recommends that you arrange your own insurance in respect of such items and, in any event, that all such items are collected at the conclusion of your function.

CONDUCT

You assume full responsibility for the conduct of all persons attending your function and for the provision of goods and services in respect of your function. You must comply, and ensure that all of your employees, officers, agents, contractors and all other persons attending your function comply, with these terms and conditions and all applicable laws and regulations. You must access and use Yering Station's property in a safe and proper manner and ensure that all of your employees, officers, agents, contractors and all other persons attending your function do the same. Yering Station may enter the function at any time without notice and may suspend, terminate or control the function in any way if in the reasonable opinion of Yering Station it is necessary to protect the function venue or Yering Station's property from damage or to protect any person from injury, harm or risk.

DAMAGE

You will be liable for the cost of all damage, loss, theft or destruction to Yering Station's property, the function venue and any fixtures, fittings, artwork, artefacts, equipment and other property which is caused by you, your employees, officers, agents, contractors or any person attending your function. You must indemnify Yering Station for any loss, damage, cost or liability which it suffers or incurs in connection with that damage, loss, theft or destruction. Any repairs or reinstatement will be arranged by Yering Station or, with Yering Station's consent, by you. Yering Station may require a bond to be paid by you in respect of your function. If required, the bond will be payable to Yering Station by no later than five days prior to the date of your function by way of cash, approved credit card or electronic funds transfer. Any bond paid to Yering Station will be refunded to you within 4 weeks after your function date once Yering Station has had the opportunity to inspect its property and is satisfied that no damage, loss, theft or destruction to Yering Station's property, the function venue or any other property has occurred. Without limiting any other rights or remedies, Yering Station may deduct monies from the bond to cover any such damage, loss, theft or destruction.

INDEMNITY

Yering Station is not liable for and you must indemnify Yering Station for all loss, damage, cost or liability suffered or incurred by Yering Station arising directly or indirectly in connection with your function or the hiring of Yering Station's property, including any accident, damage or injury to any person or property, any breach of these terms and conditions or any unlawful, wilful or negligent act or omission.

CHILDREN

You are responsible for all persons under the age of 18 attending your function. Yering Station will not be responsible or liable for any damage or injury suffered to, by or in connection with children, including if children leave the function venue or are not properly supervised by responsible adults.

FORCE MAJEURE

Where a force majeure event or a similar circumstance beyond Yering Station's reasonable control prevents or delays Yering Station from performing an obligation in respect of the function and/or under these terms and conditions, that obligation is suspended for so long as the force majeure continues and the delay or failure to perform will not be a breach of Yering Station's contract with you.

CANCELLATION OF FUNCTION

Yering Station may terminate its contract with you and cancel the function if you breach these terms and conditions, if there is an actual or reasonable likelihood of an occurrence threatening loss of life, injury or danger to persons or destruction of or damage to any property, or if you go into liquidation, bankruptcy, have a receiver, manager, administrator or similar officer appointed to you or are otherwise unable to pay your debts as and when they fall due.

OTHER

If any provision of these terms and conditions is held unenforceable or invalid, it is to be severed and the remainder of these terms and conditions will not be affected. These terms and conditions and any other documents or correspondence provided to you by Yering Station take precedence over and override any other terms and conditions that you may propose (unless otherwise agreed in writing by Yering Station. These terms and conditions may be supplemented or amended from time to time by notice to you from Yering Station. These terms and conditions are governed by the laws of Victoria and you submit to the exclusive jurisdiction of the laws of Victoria. Yering Station's contract with you (and the function) may not be assigned, transferred or disposed of to any other person without Yering Station's prior written consent.

BOOKING FORM

Once the Terms and Conditions have been read, please complete the following and forward this to Yering Station with your deposit in order to secure your booking.

☐ We understand and agree to the above terms and conditions and enclose the deposit to secure our booking for the following function:

Function Description: _____

Function Date: / /

Estimate Number of Guests: _____

Deposit Amount: _____

Date of Signing: / /

IF YOU ARE AN INDIVIDUAL

CONTACT ONE:

Name & Signature: _____

Phone Number: _____

Email Address: _____

Postal Address _____

CONTACT TWO:

Name & Signature: _____

Phone Number: _____

Email Address: _____

Postal Address: _____

IF YOU ARE A COMPANY

Name of Organisation: _____

Name of Personal Responsible of Booking: _____

Signature of Duly Organised Representative: _____

Company Address: _____

Phone Number (2 Required): _____

Email Addresses: _____

DEPOSIT PAYMENT DETAILS

CREDIT CARD PAYMENTS

Card Type: _____

Name on Card: _____

Card Number: _____

Expiry Date: /

CVC:

Deposit Amount: _____

Card Holders Signature: _____

ELECTRONIC FUNDS TRANSFER

All payments made via direct debit require remittance advice to be provided.

Please ensure this advice includes the payment date, amount, function name and function date. This will enable us to promptly offset the payment against your account.

Account Name	Yering Station
Bank	National Australia Bank
BSB	083 054
Account No	399 212 063

YERING *Station*

VICTORIA'S FIRST VINEYARD | ESTD 1838

38 Melba Hwy, Yering, 3770 Victoria
P: 03 9730 0100 | **E:** events@yering.com

Instagram | Facebook
@yeringstation