

RACV HOBART HOTEL

A wedding like no other



Congratulations on your recent engagement and thank you for considering us when planning your upcoming wedding celebrations.

To arrange a site inspection contact our Wedding Coordinator
T: (03) 6270 8600 | events_hobart@racv.com.au | racv.com.au/venues





THE PERFECT LOCATION

Located in the heart of Hobart's cultural city centre, RACV Hobart Hotel is the perfect place for your wedding ceremony and reception.

Let RACV Hobart Hotel's team of dedicated wedding planners assist in making your wedding celebration a relaxing and memorable experience.

CEREMONIES

Choose to exchange your vows onsite at RACV Hobart Hotel, or at a number of beautiful nearby historic locations.

RECEPTION SPACES

RACV Hobart Hotel's stunning Collins Room can hold cocktail events for 200 guests, or a magnificent banquet for up to 120 guests with a dance floor. Soft candlelight and white linens provide the ultimate romantic setting for your big day.

Enjoy the romantic ambience of the historic signature building – The Stables. With thick sandstone walls and a stunning pitched roof, The Stables can accommodate up to 80 of your guests for a sit down banquet, or 110 guests cocktail.

OUR CEREMONY & RECEPTION VENUES



The Atrium

For the wedding ceremony, The Atrium features a beautiful open and refreshing ambience for you and your wedding guests and provides a warm mix of earthy tones, exposed brickwork and an open fireplace.



The Penthouse

If you're looking for a more intimate ceremony with spectacular sweeping skyline views, you can't go past the exclusivity of the Penthouse balcony, perfect for smaller private weddings.



Cascade on Collins

For a more casual affair, the historic Cascade on Collins is available with two spaces to choose from. Ask your Wedding Coordinator for details.



The Stables

Historic charm meets modern function in The Stables. Sandstone brick walls and a pitched roof provide a beautiful canvas to style your perfect wedding. The Stables is perfect for medium-sized guests lists and can host up to 80 for a sit-down dinner.



The Collins Room

The Collins Room can host up to 220 wedding guests for a cocktail style reception or up to 120 for a sit-down dinner and is perfect for larger events.

CLASSIC WEDDING PACKAGE

Minimum of 40 guests | \$175 per person

Freshly baked bread rolls
Two course alternating menu
Four-hour standard beverage package
Cake table with cake knife, cut and served on platters
Personalised wedding menus and guest seating list
Round banquet tables of up to 10 guests
White or black table linen
Room hire with dance floor
Lectern and microphone or hand-held microphone
Personal Wedding Coordinator
Tea, coffee and chocolates

PREMIUM WEDDING PACKAGE

Minimum of 40 guests | \$195 per person

Freshly baked bread rolls
Three course alternating menu
Four-hour standard beverage service
Cake table with cake knife, cut and served on platters
Personalised wedding menu's and guest seating list
Round banquet tables of up to 10 guests
White or black linen with chair covers
Room hire with dance floor
Lectern and microphone or hand held microphone
Complimentary Premium floor room for Bride and Groom
Complimentary private bridal room
Personal Wedding Coordinator
Tea, coffee and chocolates

COCKTAIL WEDDING PACKAGE

Minimum of 40 guests | \$165 per person

3 hour Canapé service – 4 options.
Four hour beverage service
Cake table with cake knife, cut and served on platters
Personalised wedding menus and guest seating list
White or black linen
Room hire with dance floor
Lectern and microphone or hand-held microphone
Selection of cocktail furniture
Personal Wedding Coordinator
Tea and coffee

Package Upgrade Options

White or black chair covers - POA
Wedding cake cut and plated individually with cream - \$5.50 per person
Half-hour chef's selection canape service - \$16 per person

SAMPLE MENU

Canapés

Cold Selections

Assorted sushi rolls - Pick two types: Sapporo beef, Atlantic salmon, fresh and pickled vegetables, Teriyaki chicken

Rice paper rolls, poached chicken, Asian slaw, Vietnamese mint, nam jim

Chicken liver parfait en croute, sour cherry compote, duck prosciutto

Pork and pistachio terrine, apple and pear chutney

Beef tartare, slow cooked egg yolk, brioche toast

Cured kingfish tostada, avocado puree, charred corn salsa

Blackman bay oyster (Natural, Gin and tonic foam or Seaweed butter)

Rare seared beef carpaccio, on toast, onion jam, horseradish cream

Green asparagus tartlet, asparagus custard, caramelised shallot, parmesan crisp

Mushroom pate, grilled sourdough, fried sage, goats curd, truffle oil

Pork rillettes, pea salsa, mustard cress, rye toast

Hot Selections

Tempura prawns, tonkatsu dipping sauce

Chicken and pine nut sausage rolls, cracked black pepper, tomato relish

Saffron and green pea arancini, romesco aioli

Mini brioche cheese burgers

Salt and pepper squid, lemon aioli

Mac and cheese croquettes, bacon jam

Californian crab cakes, green mayo

Pan fried spinach and ricotta gnocchi, burnt lemon butter, parmesan

Sweet corn and black bean empanada, chimichurri

Sweet

Strawberry cheesecake ice cream, waffle cone, caramelised white chocolate

Dulce de leche doughnut, salted caramel popcorn

Chocolate brownie, vanilla mascarpone, candied hazelnut

Coconut panna cotta, mango salsa, toasted coconut

Raspberry fool, steamed sponge, raspberry jelly, vanilla crème

Something more substantial

Additional \$11 per person per item

Buffalo fried chicken slider, ranch, pickled celery, baby cos

Crispy pork belly bao buns

Salt and pepper squid salad, cabbage slaw, nam jim

Tempura flathead fillets, fries, lemon, tartar sauce

Huon valley mushroom risotto, parmesan mousse, truffle oil

Prawn and chorizo paella



SAMPLE MENU

Entrée

Marion Bay chicken and pistachio terrine, liver parfait, sour cherry, brioche
Confit Tasmanian salmon, shaved fennel and daikon slaw, carrot and sesame puree
Cape Grim eye fillet carpaccio, salsa verde, fried capers, baby sorrel, horseradish foam
Lime cured kingfish, pickled cucumber, radish, orange vinaigrette
Twice cooked Heidi gruyere soufflé, parsley veloute, leek hay
Scottsdale pork rillettes, green pea puree, snow pea tendrils, pistachio dressing

Mains

Braised Cape Grim beef cheeks, dried olives, fondant potato, baby carrots
Slow roasted Rolland Range porterhouse, potato pave, green beans, bearnaise sauce
Pan seared market fish, wilted kale, celeriac puree, seafood emulsion
Cressy lamb 4 point rack, toasted grains, marinated goat's fetta, green peas, jus
Marion Bay free range chicken breast, Paris mash, grilled broccolini, jus gras
Tasmanian salmon fillet, almond skordalia, caponata, bisque
Huon Valley mushroom risotto, parmesan mousse, truffle oil

Dessert

Tiramisu, espresso caramel, hazelnut crunch
Citron tart, whipped mascarpone, mint
Callebaut dark chocolate mousse, honeycomb, pistachio biscotti
Yoghurt panna cotta, sour cherry compote, shaved coconut
Ginger and orange pudding, marmalade ice-cream, almond praline
Apple and treacle tart, vanilla bean ice cream, calvados syrup



BEVERAGES PACKAGES

Standard Beverage Package

Willowglen Sparking
Willowglen Sauvignon Blanc
Willowglen Pinot grigio
Willowglen Shiraz cabernet
Willowglen Cabernet Merlot
Cascade full and light beer
Non-alcoholic soft drinks and juices

Upgrade to our Premium package for an additional \$10.00 per person.

Premium Beverage Package

42 Degrees South Premier Cuvee
Storm Bay Sauvignon Blanc
Storm Bay Chardonnay
Storm Bay Pinot Noir
Storm Bay Merlot Cabernet
Cascade full and light beer
Non-alcoholic soft drinks and juices





PHOTOGRAPHIC DELIGHTS

The romantic, historic architecture surrounding the venue provides a spectacular choice of backdrops for perfect photographs.

SOPHISTICATED MENU

Whether you're planning a lavish banquet or cocktail style reception, our chefs will use the freshest, finest local produce to create a spectacular menu that will delight your guests and suit your individual needs.

PERSONALISED SERVICE

To ensure everything runs just as you planned and make you feel as relaxed as possible for your big day, RACV Hobart Hotel provides you with your own personal event coordinator. Your coordinator will assist in planning all aspects of your special day from themes and table decorations, right through to all those last minute details.

ACCOMMODATION

RACV Hobart Hotel features many accommodation options making it easy for your guests to enjoy the stress-free convenience of staying within the Hotel for your wedding. Accommodation ranges from hotel rooms to 1 Bedroom Apartments, while the Penthouse with breathtaking views of the city, or suites with private balconies provide the perfect backdrop for your wedding night.

HOTEL FACILITATES

RACV Hobart Hotel's guest facilities are ideal for pre or post wedding relaxation and celebrations. On site car parking, gym are at your disposal, while Charcoal restaurant provides a warm, open atmosphere with a menu to suit everyone's taste in both atmosphere and cuisine. For casual drinks or a light meal, the Historical Cascade on Collins is ideal.



RACV City Club



RACV Inverloch Resort



RACV Cape Schanck Resort



RACV Torquay Resort



RACV Royal Pines Resort



RACV Goldfields Resort



RACV Healesville Country Club & Resort



RACV Noosa Resort

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racv.com.au/weddings

To arrange a site inspection contact our Wedding Coordinator:

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RACV GOLDFIELDS RESORT

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RACV ROYAL PINES RESORT

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