# 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

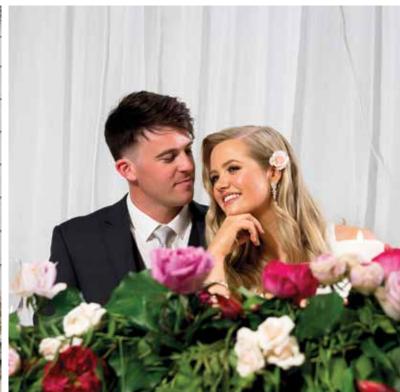












#### THE PERFECT LOCATION

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 | \$155 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 quest seating list

Round banquet tables of up to 10 quests

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 | \$175 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 | \$145 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 lece 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 \$8 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

Marrion 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

Lorimer Sparkling Brut
Lorimer Sauvignon Blanc
Lorimer Chardonnay
Lorimer Shiraz
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

## Spirits

#### \$7.50 per person half-hour

To complement your beverage package basic spirits with mixers: Gin, Vodka, Rum, Scotch, Bourbon, Brandy















#### 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.







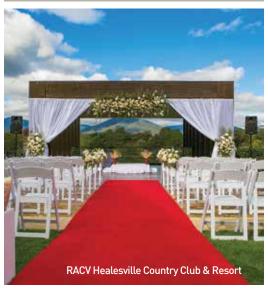


DISCOVER OUR
OTHER RACV
WEDDING VENUES











# RACV HOBART HOTEL

racv.com.au/weddings

#### To arrange a site inspection contact our Wedding Coordinator:

154-156 Collins Street, Hobart, Tasmania 7000 T: (03) 6270 8600 E: events\_hobart@racv.com.au

#### RACV CITY CLUB 501 Bourke Street,

Melbourne, Victoria 3000 T:1300 139 059 E: conferencesandevents@racv.com.au

# RACV HEALESVILLE COUNTRY CLUB & RESORT

122 Healesville-Kinglake Road, Healesville, Victoria 3777 T: [03] 5962 4899 E: healesvilleevents@racv.com.au

#### RACV TORQUAY RESORT

1 Great Ocean Rd, Torquay, Victoria 3228 T: (03) 5261 1600 E: weddings\_torquay@racv.com.au

#### RACV CAPE SCHANCK RESORT

Trent Jones Drive, Cape Schanck, Victoria 3939 T: (03) 5950 8006 E: capeschanck@racv.com.au

#### RACV GOLDFIELDS RESORT

1500 Midland Highway, Creswick, Victoria 3363 T: [03] 5345 9600 E: weddings\_goldfields@racv.com.au

#### RACV INVERLOCH RESORT

70 Cape Paterson-Inverloch Road, Inverloch, VIC 3996 T: (03) 5674 0000 E: inverlochevents@racv.com.au

#### RACV ROYAL PINES RESORT

Ross Street, Benowa, Queensland 4217 T: (07) 5597 8700 E: royalpines\_weddings@racv.com.au

#### RACV NOOSA RESORT

94 Noosa Drive, Noosa Heads, Queensland 4567 T: (07) 5341 6300 E: eventsnoosa@racv.com.au

