

RACV INVERLOCH RESORT
Wedding Menu Packages



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) 5674 0000 | inverlochevents@racv.com.au | racv.com.au/weddings



CEREMONY



On-site Ceremony included complimentary in your chosen package

Choose to exchange your vows at RACV Inverloch Resort, or a number of beautiful nearby locations – including picturesque beaches the region is famous for.

Choose one of the following two locations:

Outdoor Amphitheatre amongst natural bushland

Grassed ceremony area adjacent to the resort, overlooking the Bass Strait

Inclusions

Private use of ceremony area

Red carpet

30 white ceremony chairs

Signing table

Portable PA system

Staff to assist

Wet weather back up in our indoor pre-function space overlooking Bass Strait

OUR RECEPTION VENUES



Panorama

Named after the panoramic ocean views across Bass Strait from Anderson Inlet to Cape Paterson, Panorama has been designed for larger wedding celebrations. This pillarless, light-filled space, offers integrated AV provides for complete flexibility. The room can be utilised in its entirety or divided into smaller spaces, or to incorporate the pre-function area which itself can cater for up to 200 guests cocktail style.



The Boardroom

Perfect for intimate celebrations, The Boardroom can host up to 20 guests banquet style for the perfect private dining experience with stunning ocean views.



Panorama Pre-function Space

Stylish, spacious and with rugged coast views, the Panorama Pre-function space can be used to host your guests before the reception, or exclusively on it's own for stand up, cocktail style events.

HAPPILY EVER AFTER PACKAGE

Minimum numbers apply | \$119* per person

3-hour cocktail style package

Overlooking the stunning Bass Strait the naturally stunning RACV Inverloch Resort is the South Gippsland region's premier location for your wedding. Our wedding packages are perfect for small, intimate to medium-sized gatherings. We will ensure every detail of your wedding is attended to so that you can relax and enjoy your special day.

Inclusions

Wedding ceremony on site

3 canapes and 2 mini items – (6 pieces and 2 mini items per person)

Cake service – cutting and serving of wedding cake on platters per table

3 hour standard beverage package

Freshly brewed tea and coffee

Bottle of Sparkling wine in the couple's accommodation room

CLASSIC WEDDING PACKAGE

Minimum numbers apply | \$169* per person

5-hour traditional style package

Inclusions

Wedding Ceremony on site

Pre-dinner canapés – 30 minutes (selection of two menu items – 2 pieces per person)

2 course menu – 50/50 serve or 4 hour cocktail package

Cake Service – cutting and serving of wedding cake on platters per table

4.5 hour standard beverage package

Freshly brewed tea and coffee

Wedding Menu tasting for two people

Bottle of Sparkling wine in the couple's accommodation room

SILVER WEDDING PACKAGE

Minimum numbers apply | \$179* per person

5-hour traditional style package

Available weekdays and weekends May to August.

Inclusions

Wedding ceremony on site

Pre-dinner canapes - 30 minutes (selection of two menu items - 2 pieces per person)

2 course menu - 50/50 serve or Buffet Menu

Cake service – cutting and serving of wedding cake on platters per table

4.5 hour standard beverage package

Freshly brewed tea and coffee

Bottle of Sparkling wine in the couple's accommodation room

PLATINUM FORMAL WEDDING PACKAGE

Minimum numbers apply | \$199* per person

5-hour traditional style package

Inclusions

Pre-dinner canapés – 30 minutes (selection of two menu items – 2 pieces per person)

3 course menu – 50/50 serve

Cake Service – cutting and serving of wedding cake on platters per table

4.5 hour upgraded beverage package

Freshly brewed tea and coffee

Bottle of Imported Sparkling in Bride and Groom's Accommodation Room

Wedding Menu tasting for two people

One night complimentary Premium Ocean View room accommodation for couple

Private room for Bridal party during reception – with two bottles of house wine and a cheese platter for 10 guests

PLATINUM SHARED PLANNER WEDDING PACKAGE

Minimum numbers apply | \$199* per person

5-hour grazing style package

Inclusions

Wedding Ceremony on site

Pre-dinner canapés – 30 minutes (selection of two menu items – 4 pieces per person)

Shared platters for main and dessert

Cake Service – cutting and serving of wedding cake on platters per table

4.5 hour upgraded beverage package

Freshly brewed tea and coffee

Bottle of Imported Sparkling in Bride and Groom's Accommodation Room

Wedding Menu tasting for two people

One night complimentary Premium Ocean View room accommodation for couple

Private room for Bridal party during reception – with two bottles of house wine and a cheese platter for 10 guests

OVER THE MOON WEDDING PACKAGE

Minimum numbers apply | from \$325* per person
5-hour once in a lifetime package

Inclusions

Wedding Ceremony on site

Champagne cocktails tray served to all guests at the Ceremony site

Pre-dinner canapés – 30 minutes (selection of two menu items – 4 pieces per person)

Seasonal platters featuring Gippsland Gourmet produce and local seafood for main course presented to each table

Sumptuous dessert platters served either as a buffet or presented to each table

Cake Service – cutting and serving of wedding cake on platters per table

4.5 hour upgraded beverage package

Barista coffee and herbal tea

Bottle of Imported Sparkling in Bride and Groom's Accommodation Room

Wedding Menu tasting for two people

Two nights complimentary Premium Ocean View room accommodation for couple

Private room for Bridal party during reception – with two bottles of hand selected wine and a cheese platter for 10 guests

Chilled themed Espresso Martini bar with private DJ for 3 hours

SAMPLE MENU

Canapés

Duck spring rolls, sweet chilli sauce

Vegetable spring rolls, soy sauce

Malaysian chicken skewers, kecap manis, fried shallots

Mini toasted bruschetta, tomato and feta salsa, balsamic reduction

Prosciutto wrapped haloumi bites with lemon, garlic and mint dressing

Pork and prawn sui mai with citrus and wasabi dipping sauce

Mac and cheese croquettes with spicy tomato relish

Jalapeno poppers with cream cheese filling

Mini Meals

Salt and pepper calamari with citrus and fennel salad

Beer battered fish fillets with chunky fries and tartare

Mushroom and green pea risotto with parmesan and truffle oil

Thai green chicken curry with steamed rice and coriander leaves

Seasoned potato wedges with sour cream and sweet chilli

Pulled barbequed pork with Asian slaw, hot and sour dressing

Braised lamb shoulder with almond cous cous and tzatziki

Slow cooked beef meatballs with Napoli sauce, penne pasta and parmesan

Entrées

Roast chicken, cherry tomato and prosciutto salad, avocado smash, egg, herb aioli, fried bread croutons

Thai marinated roast beef, Asian slaw, fragrant herbs, fried shallots, hot and sour dressing

Smoked salt and mountain pepper calamari, citrus and cucumber salad, garlic aioli

Loch gin cured salmon, beetroot relish, crème fraiche, toasted brioche, crispy capers

Zucchini and haloumi fritter, charred corn salsa, smoked paprika mayo, herb salad

Mains

Grilled beef fillet, Potato and chive mash, roast heirloom carrots, cherry tomatoes, bacon jam, jus

Slow roasted lamb rump, carrot and chickpea puree, broccolini, garlic labne, dukkah, pomegranate molasses

Twice cooked pork belly, roast sweet potato, bok choy, fragrant herb salad, chilli dressing, mango chutney

Beetroot risotto, orange and fennel salad, feta and walnut crumble, sticky balsamic

Roast chicken breast, potato gratin, green pea puree, candied bacon and pea compote, sherry thyme jus

Baked Atlantic salmon fillet, braised white beans, mussels, tomato, capsicum and zucchini, saffron aioli

Dessert

Warm dark chocolate pudding, salted caramel, chocolate soil, toasted peanuts, vanilla ice cream

Lemon tart, blueberries, double cream, meringue shards, freeze dried mandarins

Passionfruit crème brulee, raspberry sorbet, pistachio biscotti

Pavlova, strawberry and vanilla fool, fresh strawberries, orange syrup, crepe crumbs

Coconut panna cotta, mango and mint salsa, roasted pineapple, pecan praline

SAMPLE MENU

Teen Menu - \$110* per person

Meals as per selection

Unlimited soft drinks and juice

Kids Menu (aged 4-12) - \$30* per person

Kids aged 3 and under dine for free

Chicken nuggets, chips and salad

Battered fish bites, chips and salad

Pasta with Napoli and parmesan or with butter and parmesan

Kids grazing plate; ham, cheese, dip, salad, fresh fruit, bread roll

Sides - \$6* per person

Selection from two of the below

Garlic and rosemary roast chat potatoes

Greek salad, Kalamata olives, marinated feta

Pear, parmesan and rocket salad, balsamic reduction

Steamed seasonal vegetables, lemon, olive oil

Platter Menu

Main

Slow cooked melting lamb shoulder, fig and almond quinoa, roast pumpkin hummus, tzatziki

Roast beef sirloin, baked root vegetables, braised mushrooms, béarnaise sauce

Whole baked salmon fillet, charred vegetable salad, beetroot yoghurt

Roast chicken, sage roast baby potatoes, green pea and candied bacon, pan gravy

Dessert

Warm mini jam donuts with burnt vanilla custard

Raspberry red velvet cake, lime cream cheese frosting

Chocolate brownie, salted chocolate ganache, walnut praline

Gin and lime tart, torched meringue, tonic jelly



SAMPLE MENU

Beverages

Standard

De Bortoli Day Tripper Chardonnay
De Bortoli Day Tripper Semillon Sauvignon Blanc
De Bortoli Day Tripper Shiraz
Jean Pierre Brut
Furphy
Hahn Premium Light
Orange juice and soft drinks

All wines are subject to change depending on availability and vintage.

Additional Items

Premium beverage package upgrade \$20* per person
Half hour beverage extension \$10* per person
Boxed cake service \$2* per person
Caked served as dessert with coulis and cream \$6.50* per person



*Pricing valid until 30 June 2020. Maximum six hour function duration.

ADD A LITTLE SOMETHING EXTRA...



Wedding Menu Tasting

Once you've booked your wedding at the resort, why not come and try your menu before your wedding day.

Bookings are essential and only offered on the seated wedding packages excluding canapés. Please contact your Wedding Coordinator for pricing and availability.

Pre-Wedding Dinner

Ask your Wedding Coordinator about holding a casual pre wedding dinner onsite, on the night before your wedding day.

Accommodation

With a wide choice of accommodation options, including Ocean View Rooms, Two and Three-Bedroom Villas, Two-Bedroom Cabins and caravan sites, RACV Inverloch Resort has something to suit all wedding guests need and everyone's budget.

Something Extra

For us here at RACV Inverloch it is all about relationships, we have a complete list of trusted suppliers that can assist you at every turn from your wedding dress, stylists, photographers to celebrant. We are able to introduce you to these professionals to assist every step of the way.

Please contact your Wedding Coordinator for pricing and availability.

RACV INVERLOCH RESORT

racv.com.au/weddings

To arrange a site inspection contact our Wedding Coordinator:

70 Cape Paterson-Inverloch Rd, Inverloch, Victoria 3996

T: (03) 5674 0000 E: inverlochevents@racv.com.au

RACV CITY CLUB

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

RACV/RACT HOBART APARTMENT HOTEL

154-156 Collins Street,
Hobart, TAS 7000
T: 6270 8600
E: hobart@racv.com.au

RACV GOLDFIELDS RESORT

1500 Midland Highway,
TCreswick, Victoria 3363
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E: weddings_goldfields@racv.com.au

RACV ROYAL PINES RESORT

Ross Street, Benowa,
Queensland 4217
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RACV HEALESVILLE COUNTRY CLUB

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Healesville, Victoria 3777
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RACV CAPE SCHANCK RESORT

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