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GAZEBO OR NORTHERN LAWN CEREMONY \$1,500 *

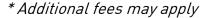
For a ceremony with a difference, RACV Healesville Country Club & Resort's modern, architecturally inspired gazebo with dramatic mountain backdrop creates a stunning setting. The option of a gorgeous lawn marquee is available to host up to 120 guests, for those wishing to truly maximise the stunning natural surrounds.

INCLUSIONS

Red carpet
56 white garden chairs (additional chairs available*)
Signing table
PA system and AV operation
iPod connection
2 microphones
Personal wedding coordinator in attendance
6-seater golf cart for onsite wedding photos (additional carts available*)
Use of grounds for wedding photos









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OUR RECEPTION VENUES

BALLROOM

This beautiful space is pillarless with high ceilings and offers stunning views of Mt Riddell. Our Ballroom can host up to 200 guests seated with a dance floor and has a small adjacent boardroom which is perfect for the bridal party to unwind pre-reception.









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GRAND CONSERVATORY

Our Grand Conservatory is the perfect place to hold a cocktail style or seated reception. The space overlooks the stunning Mt Riddell and is the perfect space all year round to host up to 100 guests cocktail style or 60 guests seated with a dance floor.

INTIMATE WEDDINGS

Our range of beautiful event spaces are also available for small, intimate occasions with bespoke private dining packages. Please contact us for more information.

















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WINTER WEDDING PACKAGE

Price is valid from 1 May 2025 to 31 August 2025

Minimum of 50 guests

\$185 per person

30 minutes – Post ceremony canapés 1-hour post ceremony classic beverage package

> 2 course menu Alternate entrée and main

Selection of gourmet bread Cake service - cutting and serving of wedding cake on platters per table

4.5-hour classic beverage package Freshly brewed tea, coffee and petit fours

Stand up cocktail and non-alcoholic packages are also available upon request, please ask our wedding coordinator for more details



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COMPLIMENTARY PACKAGE INCLUSIONS

Personal Wedding Coordinator for the entire planning process and wedding day Event set up and placement of bonbonnieres and place cards

Complimentary wedding retreat room

White or black chair covers

White or black tablecloths and napkins

White or black skirting for bridal table

White or black clothed gift table

White or black clothed cake table with cake knife

Personalised wedding menus and guest list

Lectern with fixed microphone

6m x 6m dance floor

Personal waiter for the bridal party throughout the wedding reception

Operational supervisor on the day of the wedding

Complimentary accommodation for the newlywed couple on their wedding night Complimentary room hire when there are 50 quests (or more) in the Ballroom







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SAMPLE MENU

RACV Healesville Country Club & Resort combines the Yarra Valley's premium produce and fresh seasonal ingredients to create a wedding menu which will surely impress. Your guests will be welcomed on arrival with a selection of exquisite canapés and selected beverages in the pre-function areas, followed by an alternating three course menu served with selected beverages, including sparkling wine to toast your new life together.

CANAPÉS

A selection of 3 canapés which will be served for half an hour

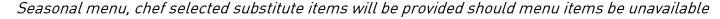
COLD CANAPÉS

King fish crudo, kewpie mayo, crisp Smoked avocado mousse, savoury cone (v) Tomato carpaccio, burrata cheese, balsamic glaze (v) Roast beef, potato hash, horseradish mayo

WARM CANAPÉS

Tomato and bocconcini arancini, citrus mayo (v)
Spiced chicken skewers, mint yoghurt (gf)
Karaage chicken, kewpie mayo Pulled pork soft shell taco, pineapple salsa
Tempura prawns, chilli mayo (gf)
Vegetarian samosa, tamarind emulsion (v)







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PLATED MENU

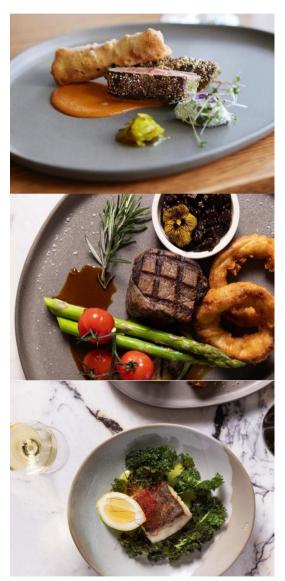
A selection of 2 dishes per course to be served alternately. Dessert can either be plated or 4 roaming dessert canapés.

ENTRÉE

Ham hock and potato croquette with pea and mint puree, mascarpone and mustard fruits
Taste of Yarra Valley with terrine and house chutney, Yellingbo olives, cured meats and crostini
Berkshire pork belly with nam jim and green mango salad (gf)
Tuna ceviche with burnt citrus segments, fennel, watercress and house bread
Chermoula lamb loin with eggplant puree, pickled cucumber and apple balsamic (gf)
Smoked tomato and burrata cheese tart with beetroot puree and curly endive (v)
Kaffir lime poached chicken and rice noodle salad with nuoc cham, herbs and chilli praline (gf)
Tempura king prawns with wasabi slaw and pickled ginger

MAIN

Yarra Valley cider-soaked pork cutlet with basque piperade, pomme anna and jus (gf)
Gippsland reared beef fillet with truffle potato gratin, greens and pink peppercorn sauce (gf)
Humpty Doo barramundi with coriander coconut broth and Asian greens (gf)
Tarragon rubbed chicken breast with carrot and ginger velouté and ancient grain salad
Sticky beef cheeks with garlic mash, broccoli, and red wine jus (gf)
Confit duck leg with sauerkraut, sweet potato mash and orange jus (gf)
Sumac cauliflower with baba ganoush, spiced coconut yoghurt, pomegranate and watercress (v/v/gf)





Seasonal menu, chef selected substitute items will be provided should menu items be unavailable

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SIDE DISHES *

Cauliflower with chilli, and cheese gratin
Green beans with red wine shallot vinaigrette (gf)
Cos lettuce hearts with mustard buttermilk dressing (gf)
Chips with truffle salt
Roast kipfler potatoes with rosemary salt (gf)

PLATED DESSERTS *

Chocolate and raspberry terrine with wild berry salsa, double cream and fairy floss
Saffron egg custard with granola, burnt pineapple and berry sorbet (gf)
Healesville surprise with Bavarian cream, passionfruit and mango gel, topped with raspberry chard (gf)
White chocolate tart with tonka bean caramel and pepper berry pearls
Lemon time lemon tart with scorched meringue, macerated berries and cream Chantilly

ROAMING DESSERTS *

Lemon meringue cones
Salted caramel chocolate tarts
Belgium chocolate mousse in waffle baskets
Strawberry and Chambord mascarpone tarts
Raspberry and white chocolate cones
Tiramisu cones
Petite lemon cheesecake
Assorted macaroons

Freshly brewed tea, coffee and petit fours

* Additional fees apply – priced per person on application Seasonal menu, chef selected substitute items will be provided should menu items be unavailable







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PLATTERS *

Please note these dishes are served platter style and are a shared offering.

YARRA VALLEY GRAZING BOARD

House dips, cured meats, grilled vegetables and sour dough

SEAFOOD PLATTER

Tasmanian oysters (2), king prawns (3), Buxton trout, Marie rose and lemon

FRUIT PLATTER

Sliced seasonal fruit

MEZZE PLATTER

Selection of three dips, sour dough, Turkish bread and lavosh

VICTORIAN CHEESE PLATTER

Three Victorian cheeses, dried fruit, lavosh, crackers and quince past



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CHILDREN'S MENU - \$40.00 PER CHILD

We have a child friendly menu that is designed for children under 12 years of age This menu includes main course and dessert, soft drink and juices

MAIN

Fish and chips, with lemon and tomato sauce 100g beef steak, thick cut chips and garden salad Children's grazing box: chicken, cucumber, curly carrot, sultanas, cherry tomato, lettuce, cheddar cheese, strawberries and crusty bread Mini chicken schnitzel with chips and salad

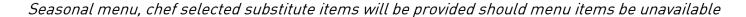
DESSERT

Ice cream trio of vanilla, chocolate, and strawberry Chocolate mousse with chef's selection of lollies Fruit salad and yoghurt

SUPPLIER MEALS - \$50.00 PER SUPPLIER

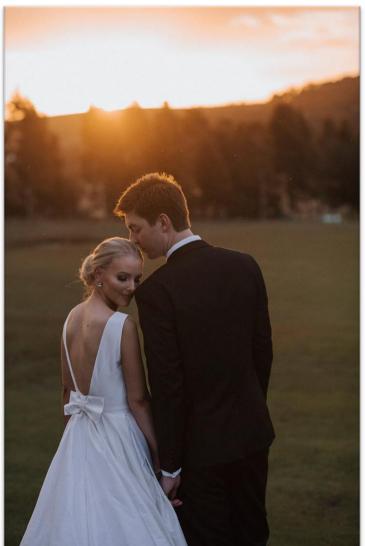
A main course meal Soft drink included

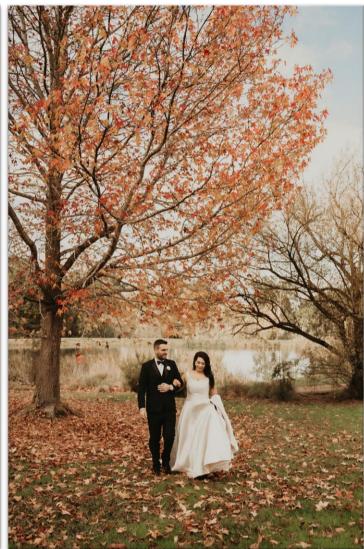














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BEVERAGE PACKAGES

CLASSIC - Included

De Bortoli Jean Pierre Sparkling
De Bortoli Willowglen Chardonnay
De Bortoli Willowglen Semillon Sauvignon Blanc
De Bortoli Willowglen Shiraz Cabernet
Tap beer, Furphy Refreshing Ale and Byron Bay Lager
Bottled beer, Hahn Light
Soft drink and juice

DELUXE - Upgrade at \$10.00 per person

Rococo NV Blanc de Blanc
Dominique Portet Sauvignon Blanc
Yering Station Chardonnay
Sticks Cabernet Sauvignon
Yering Station Pinot Noir
Tap beer, Furphy Refreshing Ale and Byron Bay Lager
Bottled beer, Crown Lager, James Boags Premium and Hahn Light
Soft drink and juice







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PREMIUM- Upgrade at \$20.00 per person

Yarrabank Cuvee Sparkling
Rochford Sauvignon Blanc
Tarrawarra Estate Chardonnay
Rochford 'la Droite' Merlot Cabernet Franc
Tarrawarra Estate Pinot Noir
Tap beer, Furphy Refreshing Ale and Byron Bay Lager
Bottled beer, Corona, Heineken and Hahn Light
Soft drink and juice

NON-ALCOHOLIC

Variety of soft drinks and juices

ADDITIONAL HOUR BEVERAGE EXTENSION

\$15.00 per person, per hour





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ADD A LITTLE SOMETHING EXTRA

ACCOMMODATION

RACV Healesville Country Club & Resort provides a truly remarkable Yarra Valley accommodation experience for you and your guests. There are 80 accommodation rooms, offering stunning views and modern facilities, each room features a large ensuite bathroom, wide screen television, free wireless Internet access, in-room safe and minibar.

POST WEDDING BREAKFAST CELEBRATION

Enjoy your first morning as a married couple with a breakfast celebration for yourself and your loved ones. Breakfast is included for guests staying in house.

PRE-WEDDING DINNER

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





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RFLAX AT ONE SPA

Treat your yourself and your guests to an afternoon of indulgence at One Spa within RACV Healesville Country Club & Resort. Relax in a tranquil spa retreat which is a place of calm where ordinary life is left at the door. Here, it's quiet. And here, the rest of the world fades. Allow yourselves to surrender while skilled hands give you all the attention you deserve. No distractions, no demands. Just your senses, a new realm and a Yarra Valley cheese board with sparkling wine in our relaxation lounge.

PLAY GOLF

The perfect pre or post-wedding activity. Make the most of our pristine golf course with your guests! RACV Healesville Country Club & Resort offers an 18-hole golf course and a four-hole short course. Surrounded by beautiful native trees and vegetation, the Michael Clayton designed 18-hole course offers you and your guests a unique playing experience. The 4-hole short course is a hidden gem and gives beginner golfers a relaxed environment to learn the game. It also provides a wonderful practice facility for all guests to enjoy. An additional feature to the 18-hole course is the extensive paved cart path network, which allows for all weather access in golf carts that are available for hire.

































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RACV HEALESVILLE COUNTRY CLUB & RESORT

racv.com.au/weddings
To arrange a site inspection, contact our Wedding Coordinator:
122 Healesville-Kinglake Road, Healesville, Victoria 3777
T: (03) 5969 9462 E: healesvilleevents@racv.com.au

