

Event menus



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RACV Cape Schanck Resort

Morning & afternoon tea

Morning & afternoon tea

Chef's selection of morning tea and afternoon tea is served with a fresh bowl of seasonal fruit, freshly brewed Vittoria coffee & selection of fine tea

Optional extras

Fresh sliced fruit platter with yoghurt & honey (\$3.50 per person) (gf)

Fruit smoothies & health bars (\$5.50 per person)

Toffee apples (\$3.50 per person) (gf)

French macaroons (\$3.50 per person) (gf)

Ice cream sandwich "vacherin" with almond meringue & raspberry sorbet (\$5 per person) (gf)

Non-alcoholic Pina Colada (\$7.00) (gf)

Salted caramel popcorn cones & mini hot dogs with Dijon mustard & tomato sauce (\$7.80 per person) (gf)

Cold pressed juice buffet (\$5.00 per person) (gf)

Mixed cheese platter with assorted local cheese, lavosh, crackers & muscatels (\$4.00 per person) (gfa)

Bowl of beer battered fries (\$2.50 per person)

Thai green chicken curry with tofu, vegetables & rice (\$7.00 per person) (gf)

Fresh soup of the day (\$5.00 per person) (gf)

High tea alternative

Additional \$19.00 per person

Chef's selection of 3 hot savoury items

Ribbon sandwiches

Variety of petit fours & mini desserts

Nespresso coffee & selection of fine teas

Including a glass of house sparkling *\$26 per person*

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

Lunch menu

Event lunches

All groups consisting of 12 or less delegates can enjoy a chef's selection lunch from all the options below.

All lunch menus are inclusive of fresh whole fruit & selection of juice & soft drinks. The restaurant is a nice option for your team to break out of the conference room. *Additional \$5.00 per person.*

For groups of 13 or more.

Lunch at Cape Schanck Resort includes a chef's selection of crusty baguettes, bagels, wraps or rolls with a variety of delicious fillings changing daily. Clients can select one item from our cold food options, one item from our hot food options & one salad to be included with their lunch.

Cold food – please select 1

Roasted pumpkin dip & crunchy flat bread (v)
Spanish prosciutto with rockmelon & balsamic glaze
Ricotta with smoked salmon & cucumber tartlet
Chicken terrine crouton with Maltese sauce
Mexican chicken pieces with spicy jambalaya sauce
Vegetarian rice paper rolls with Asian dipping sauce (v) (gf)

Hot food – please select 1

Sweet potato & leek frittata with tomato relish (v) (gf)
Mini pastry tarts with pumpkin, fried red onion & haloumi (v)
Fetta & spinach pastizzi with spiced tomato jam (v)
Grilled chicken satays with spicy peanut sauce (gf)
Ciabatta slider with aromatic pulled pork, bbq sauce & apple slaw
Hot crusty bread with sauerkraut, cheese kransky & sweet mustard relish
Beef burger with beetroot relish & Swiss cheese
Falafel with yoghurt mint dip (v) (gf)

Salads – please select 1

Quinoa salad with roasted vegetables parsley, mint, beetroot & crumbled feta
Israeli cous cous with dried apricot roasted chick peas currants & coriander
Asian slaw with palm sugar dressing, cashews & fried shallots
Roast pumpkin with spinach, bocconcini & sun flower seed salad

Optional extras

Cold pressed juice buffet (\$5.00 per person) (gf)
Mixed cheese platter with assorted local cheese, lavosh, crackers & muscatels (\$4.00 per person) (gfa)
Fresh fruit platter (\$4.00 per person) (gf)
Bowl of beer battered fries (\$2.50 per person)
Thai chicken green curry with tofu, vegetables & rice (\$7.00 per person) (gf)
Fresh soup of the day (\$5.00 per person) (gf)

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

Lunch box

\$18.00 per person

Should your group be undertaking a recreational activity in the morning or afternoon such as golf or a team building exercise, we can arrange a take away lunch box per person for convenience. Lunch boxes include gourmet baguette, wrap or sandwich, a chocolate or nut bar, a piece of whole fruit & a drink.

Premium dinner menu

Select 2 options of each course for alternate service

Two course \$57 per person

Three course \$68 per person

Entrée

Moroccan beetroot & lentil salad with spinach, Persian feta, walnuts & orange dressing (v) (gf)

Free range chicken terrine with tomato salsa, basil salad & herb dressing (gf)

Szechuan crusted fried calamari with saffron aioli & lime cheek (gfa)

King prawns with ponzu dipping sauce

Cured ocean trout with fennel & orange salad, fried capers, micro salad & citrus dressing (gf)

Beef tataki with red radish & spring onion salad with ponzu sauce

Main

Crisp skin Tasmanian salmon with parsnip puree, Koo Wee Rup asparagus & tomato beurre blanc (gf)

Orecchiette pasta with Main Ridge olives, Flinders tomatoes & goats' cheese (v)

Beer battered local flake with house made caper mayonnaise, wedges & garden salad

Chermoula roasted chicken breast with warm quinoa salad, honey, preserved lemon, pumpkin & green beans (gf)

Gippsland beef tenderloin with smoked potato mash, Dutch carrots, broccolini, caramelised onion & red wine jus (gf)

Salt bush lamb rump with pea puree, roasted seasonal vegetables & rosemary jus (gf)

Dessert

Lemon tart with double cream & lime dressing

Apple & rhubarb crumble with vanilla bean ice cream

Chocolate pudding with ganache center & chocolate obsession ice cream

Raspberry hazelnut vacherin with raspberry sorbet, meringue discs & berry compote (gf)

Saffron poached pears with white chocolate mousse & sticky botrytis syrup (gf)

Sides - \$7.50 each

Garden salad

Steamed seasonal vegetables

Rosemary garlic potatoes

Beer battered fries

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

Reduced a la carte dinner menu

Two course \$60 per person

Three Course \$70 per person

Please ask your conference coordinator for our current reduced a la carte menu.

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

BBQ buffet

(minimum 20 guests)

\$49 per person

BBQ items

North African chermoula roasted chicken pieces (gf)

Beef burgers & caramelised onion (gfa)

Gourmet sausages including, bratwurst, chicken, lamb & rosemary (gf)

Sides

Greek salad with balsamic vinaigrette

Baby beetroot salad with goats' cheese, hazelnuts & mint

Apple, fennel & cabbage slaw

Baked potatoes with sour cream & chives

Tomato relish with dijon mustard & seeded mustard

Fruit salad

Optional extras

Middle Eastern spiced lamb kofta with minted yoghurt (\$10.00 per person) (gf)

Gippsland beef medallions with caramelised onion & olive jus (\$10.00 per person) (gf)

Slow cooked Tasmanian salmon with peperonata & salsa verde (\$10.00 per person) (gf)

Include dessert for \$8 per person

Raspberry cheese cake with Chantilly cream

Chocolate mousse cake with sour cherries

Flourless orange cake

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

International dinner buffet

(minimum 20 guests)

\$49 per person

Hot food

Middle Eastern vegetarian pilaf (v) (gf)

Hokkien noodle vegetable stir fry (v)

Peri Peri chicken (gf)

Roasted pork loin with crackling & jus (gf)

Moroccan lamb tagine (gf)

Sides

Rocket pear, walnut & parmesan salad (v) (gf)

Pumpkin spinach & bocconcini salad (v) (gf)

Tomato relish with dijon mustard & seeded mustard

Include dessert for \$12 per person

Chocolate cake with chocolate ganache

Little lemon meringue pies

Apple crumble cake

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

Lighthouse dinner buffet

(minimum 20 guests)

\$75 per person

Hot food

Garlic & chili Australian King Prawns (gf)

Beef tenderloin medallions with shallots & red wine sauce (gf)

Victorian lamb cutlets infused with lemon, garlic & thyme (gf)

Char grilled ocean trout with gremolata (gf)

Orecchiette pasta with spinach, pesto, pine nuts & raisins (v)

Seafood paella with rice, calamari, chorizo, chicken, mussels, saffron, parsley & coriander (gf)

Roasted Italian potatoes (gf)

Steamed seasonal vegetables with extra virgin olive oil (gf)

Sides

Beetroot & lentil salad with goats' cheese, walnuts & orange dressing (gf) (v)

Quinoa salad with pumpkin, preserved lemon, toasted cumin & coriander (gf) (v)

Dinner Rolls

Dessert

Apple & raisin crumble

Vanilla pannacotta with berry compote

Flourless orange cake (gf)

Individual white chocolate mousse with hazelnuts (gf)

Cheese platter with water crackers, muscatels & walnuts

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

Nespresso coffee & selection of fine teas included

Cocktail menu

(minimum 12 guests)

4 canapés \$16 per person 30 minutes
6 canapés \$24 per person 50 minutes
8 canapés \$30 per person 70 minutes
14 canapés \$48 per person 90 minutes

Cold canapés

Leek & parmesan frittata with hummus & parsley (v)
Little caramelised onion tarts with Persian feta, pomegranate & pine nuts (v)
Crostini with blue cheese mascarpone, fig & date chutney (v)
Tasmanian Pacific oyster with yuzu dressing (gf)
Seared Cajun tuna skewers with lime yoghurt (gf)
Cured petunia ocean trout salad with fennel & apple
Mini smoked salmon crepes with cucumber & cream cheese
Ista prosciutto wrapped grissini
Brioche with duck liver parfait & quince relish
Chicken & pistachio terrine with quince chutney (gf)
Soy spiked beef rice paper rolls with sesame oil & peanut dipping sauce
Beef tataki skewers with ponzu dressing

Hot canapés

Pumpkin & sage arancini balls with aioli (v)
Baked halloumi with lemon & minted yoghurt on Middle Eastern bread (v)
Shitake, leek & mushroom dumplings with spiked soy (v)
Tasmanian Pacific oysters Kilpatrick
Gremolata crumbed fish goujons with caper aioli
Tempura prawns with wasabi mayonnaise
Salt & pepper squid with sweet & sour dipping sauce
Thai fish cakes with nuoc cham (gf)
Warm chicken ballantine with mango chilli & coriander
Peking duck spring rolls with hoisin
Mini lamb kofta skewers with tzatziki (gf)
Pulled pork slider with bbq sauce & apple slaw

Dessert canapés

Macaroons (gf)
Mini chocolate tarts with freeze dried raspberries
Mini cinnamon donuts filled with strawberry jam
Little lemon meringue pies
Blood orange sorbet on sticks (gf)
Chewy chocolate & coconut meringues (gf)
Balsamic macerated strawberries with vanilla whipped cream (gf)
Fangelico infused lime panna cotta with hazelnut biscotti
Vanilla white chocolate mousse cups (gf)
Coconut and pineapple sago with mint & puffed rice salsa (gf)

Menus are subject to change.

Gluten free (gf), Gluten free available (gfa) & Vegetarian (v)

Beverage packages

Silver package

2 hour Cocktail event (\$34 pp) 3 hours (\$39 pp) 4 hours (\$45 pp)

NV	Jean Pierre Brut	Bilbul	NSW
2014	Day Trippers Semillon Sauvignon Blanc	Bilbul	NSW
2014	Day Trippers Chardonnay	Bilbul	NSW
2014	Day Trippers Shiraz	Bilbul	NSW

Tap or bottled beer (Carlton Draught, Pure Blonde and Cascade Premium Light)
Juice, water, mineral water and soft drink

Gold package

2 hour Cocktail event (\$52 pp) 3 hours (\$61 pp) 4 hours (\$70 pp)

NV	Lorimer Chardonnay Pinot Noir	Bilbul	NSW
2014	Lorimer Semillon Sauvignon Blanc	Bilbul	NSW
2014	Lorimer Chardonnay	Bilbul	NSW
2013	Lorimer Cabernet Merlot	Bilbul	NSW
2013	Lorimer Shiraz	Bilbul	NSW

Tap or bottled beer (Crown Lager, Pure Blonde and Boag's Premium, Cascade Premium Light)
Juice, water, mineral water and soft drink

Platinum package

2 hour Cocktail event (\$55 pp) 3 hours (\$62 pp) 4 hours (\$72 pp)

NV	Chandon Sparkling	Yarra Valley	VIC
2012	Pepper tree Chardonnay	Hunter Valley	NSW
2013	Kapuka Sauvignon Blanc	Marlborough	NZ
2012	Rufus Stone Shiraz	Heathcote	VIC
2012	Scothmans Hill Pinot Noir	Geelong	VIC

Tap or bottled beer (Crown Lager, Pure Blonde and Boag's Premium, Cascade Premium Light)
Juice, water, mineral water and soft drink

Spirits

Basic spirits can be purchased on consumption.

Please note: All wines are subject to change depending on availability and vintage