

RACV CAPE SCHANCK RESORT

Your journey together starts here



2023 – 2024 WEDDING MENUS

COCKTAIL | SEATED | SHARED GRAZING | BEVERAGES

RACV CAPE SCHANCK RESORT

Your journey together starts here

COCKTAIL WEDDING MENU

CHOICE OF 4 COLD SELECTIONS, 4 HOT SELECTIONS, 3 SUBSTANTIAL AND 2 SWEET TREATS

COLD SELECTIONS

- Sydney rock oysters with a lemon and mignonette (GF) (DF)
- Seared yellow fin tuna sliders with wasabi, seaweed and pickled ginger
- Wagyu fat crumpet, cured beef tartare, smoked bone marrow
- Tomato macaron and anchovy cream (GF)
- Citrus cured kingfish with cucumber, chive, yuzu (GF) (DF)
- Duck rilette, witlof, mustard fruit (GF) (DF)
- Compressed pickled baby cucumber, horseradish cream and black olive (GF) (V)
- Salted ricotta in hay ash with Mornington Peninsula honey and dill (GF) (V)

HOT SELECTIONS

- Chicken Karaage, harissa mayonnaise (GF)
- Tempura prawns with wasabi emulsion (DF)
- Mushroom and white wine arancini, truffle mayonnaise (V)
- Vegetable wonton, sweet chilli sauce (V)
- Sweet corn and chive madeleine with salsa verde (V)
- Cumin spiced lamb koftas, tzatziki (GF)

SUBSTANTIAL

- Crispy pork belly and kimchi bao with chilli, peanut, coriander (DF)
- Beef slider with pickles, cheese and tomato relish in a sesame seed bun
- Green curry barramundi, steamed rice and crispy shallot (DF)
- Buckwheat soba noodles, mushrooms, edamame and nori with sesame dressing (DF) (VE)
- Fish and chips with tartar sauce and lemon
- Lamb ribs with orzo, mint and preserved lemon (DF)
- Cheese kransky and sauerkraut in a soft milk bun with American mustard
- Shredded duck, tamarind and chilli glaze with an apple and cabbage slaw (DF)

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)

RACV CAPE SCHANCK RESORT

Your journey together starts here

SWEET TREATS

Passionfruit curd meringue tartlets (V)

Choux buns with vanilla namelaka (V)

Chocolate mousse with raspberries and crumb (V)

Raspberry cheesecake with raspberries (V)

Tiramisu: whipped mascarpone cheese, espresso coffee-soaked sponge finger and kahlua (V)

Assorted mini lamingtons (V)

Coconut sago with mango gel and Vietnamese mint (V) (GF) (DF)

Chocolate truffles (V) (GF)

Dark chocolate and salted caramel tartlets (V)

Assortment of French macarons (V)

ADDITIONAL ITEMS

Choice of two additional sweet, cold or hot items \$12.00 per person

Choice of three additional sweet, cold or hot items \$18.00 per person

Substantial menu items \$6.50 additional per dish, per person

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)

RACV CAPE SCHANCK RESORT

Your journey together starts here

SEATED WEDDING MENU

3 COURSE ALTERNATE DROP – CHOICE OF 2 COLD AND 1 HOT CANAPE

ENTRÉE

Salt baked beetroot, cumin, horseradish, walnut, smoked olive oil (GF) (V) (DF)

Smoked ham hock terrine, pickles, melba toast, soft herb (DF) (NF)

Cured raw kingfish, mustard cream, finger lime, Picual olive oil (GF) (NF)

Cappelletti of pea, mint and potato, bergamot, sugar snap, truffle pecorino (V) (NF)

Grilled octopus, Mediterranean braise, black olive, fennel (GF) (DF) (NF)

Local prawn, coconut, curry, vermicelli, Chinese broccoli (GF) (DF) (NF)

MAIN

Roasted 3-point lamb rack, carrot, broad bean, chickpea, rosemary sauce (GF) (DF)

Grilled eye fillet, roasted Cipollini onion, rocket, red wine sauce (GF) (NF)

Pan-fried chicken breast, brussel sprout, pancetta, sweet potato, black cabbage (GF) (DF) (NF)

Braised beef short rib, daikon, chestnut, Korean glaze (GF) (DF)

Roasted duck leg, Napa cabbage, king brown mushroom (DF) (NF)

Pan-fried salmon, silver beet, sunchoke, herb butter sauce (GF) (NF)

Steamed tooth fish, miso, sugarloaf cabbage, leek, sake sauce (GF) (NF)

Comte tart with pickled butternut, Tuscan kale and herb salad (V)

Truffle celeriac roulade, saffron beurre Blanc and asparagus (VE) (GF)

DESSERTS

Caramel rice pudding, spice poached pears, salted caramel and burnt milk crumb (GF) (NF)

54% dark chocolate mousse, blackberry, finger lime gel and lemon myrtle meringue chards (GF) (NF)

Sticky date pudding, toffee sauce, vanilla gelato and cocoa nib tuille

Vanilla bean pannacotta, fresh berries, berry foam, pearls (GF) (NF)

Tiramisu: mascarpone cream, savoiardi and espresso

Tropical pavlova, mango-passionfruit insert, coconut and vanilla whipped ganache (GF) (NF)

Black forest cheesecake, textures of cherry, namelaka and tuille

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)

RACV CAPE SCHANCK RESORT

Your journey together starts here

SHARED GRAZING WEDDING MENU

INCLUDES YOUR CHOICE OF 2 COLD AND 1 HOT CANAPES

STARTER OF MORNINGTON PENINSULA GRAZING PLATTER FOLLOWED BY 2 SUBSTANTIAL, 3 SIDES AND 4 SWEET TREATS

MORNINGTON PENINSULA GRAZING TABLE

A selection of local and regional cheeses, cured meats, house made pickles and dips, marinated olives, quince paste and a selection of artisan bread and lavosh

SUBSTANTIAL

Marinated chicken with baked pumpkin, roast shallot and lemon (DF)

Pumpkin and feta tortelloni with gremolata, parmesan cheese, pine nuts and raisins (V)

Braised lamb shoulder with crisp polenta and jus (DF) (GF)

Medallions of beef fillet with charred Kale, broccolini and chimichurri (DF)

American style pork ribs with cabbage and apple slaw and fresh lime (DF)

Slow cooked fillet of salmon with braised fennel, radicchio and pecorino (GF)

SIDES

Baked cauliflower with bechamel (GF) (V)

Roast Japanese pumpkin with vincotto, soft herbs and pepitas (GF) (VE) (DF)

Roast Dutch carrots with chilli peanut dressing and coriander (DF) (GF) (VE)

Rice with pistachio, onion, chickpeas (DF) (GF) (VE)

Roasted baby potatoes with garlic, rosemary and butter (V) (GF)

Witlof with blue cheese, candied walnuts, radicchio and vincotto (V)

SWEET TREATS

Warm cinnamon and jam doughnuts (V)

Chocolate mousse with passionfruit curd (GF) (V)

Lemon meringue tartlets (V)

Blueberry and almond friands (V)

Assorted éclairs filled with vanilla cream (V)

Hazelnut and chocolate churros (V)

Mini pavlova with fresh fruit (V)

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)

RACV CAPE SCHANCK RESORT

Your journey together starts here

BEVERAGE WEDDING MENU

CLASSIC PACKAGE – INCLUDED IN ALL PACKAGES

NV Jean Pierre Brut Bilbul NSW

De Bortoli 'Willowglen' Chardonnay, Riverina NSW

De Bortoli 'Willowglen' Semillon Sauvignon Blanc, Riverina NSW

De Bortoli 'Willowglen' Shiraz Cabernet, Riverina NSW

Tap Beer (Furphy, Heineken)

Bottled light beer

Juice, water and soft drink

PREMIUM PACKAGE – ADDITIONAL \$10 PER PERSON

Lorimer Sparkling, Bilbul NSW

Lorimer Sauvignon Blanc Semillon, Bilbul NSW

Lorimer Chardonnay, Bilbul NSW

Lorimer Cabernet Merlot, Bilbul NSW

Lorimer Shiraz, Bilbul NSW

Tap Beer (St Andrews 'Strapper' Lager, Furphy, Heineken, Stone and Wood Pacific Ale)

Bottled light beer

Juice, water and soft drink

MORNINGTON PENINSULA PACKAGE – ADDITIONAL \$25 PER PERSON

Cape Schanck Sparkling, Mornington Peninsula VIC

Cape Schanck Pinot Gris, Mornington Peninsula VIC

Cape Schanck Chardonnay, Mornington Peninsula VIC

Cape Schanck Pinot Noir, Mornington Peninsula VIC

Crittenden Estate 'Geppetto' Shiraz, Dromana VIC

Tap Beer (St Andrews 'Strapper' Lager, Furphy, Heineken, Stone and Wood Pacific Ale)

Bottled Beer – Red Hill Pilsner, Light beer

Juice, water and soft drink

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)

RACV CAPE SCHANCK RESORT

Your journey together starts here

MORNINGTON PENINSULA PREMIUM PACKAGE – ADDITIONAL \$50 PER PERSON

Crittenden Estate Geppetto Sparkling, Dromana VIC

Ocean Eight Pinot Gris, Shoreham VIC

Crittenden Estate 'Peninsula' Chardonnay, Dromana VIC

Montalto Pinot Noir, Shoreham VIC

Merricks Creek 'Dry Red' Shiraz blend, Merricks VIC

Tap Beer (St Andrews 'Strapper' Lager, Furphy, Heineken, Stone and Wood Pacific Ale)

Bottled Beer – Red Hill Pilsner, Light beer

Juice, water and soft drink

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)

RACV CAPE SCHANCK RESORT

Your journey together starts here

ADD A LITTLE SOMETHING EXTRA...

SIDES (two per selection) - \$6 Per Person

Steamed seasonal vegetables with sour buttermilk dressing

Mixed leaf salad with citrus dressing (V) (GF) (DF)

Char grilled seasonal root vegetables with goat's curd and Manuka honey (V) (NF) (GF)

Roasted baby kipfler potatoes with rosemary salt(V) (GF) (DF)

Maple roasted butternut pumpkin, fragrant herbs, Persian Fetta (V) (NF) (GF)

CHILDREN'S MENU - \$35 PER PERSON

Children under the age of 12 years

Includes main, dessert and soft drink

ENTERTAINMENT MEALS - \$40 PER PERSON

Includes main meal and soft drink

ADDITIONAL 30 MINUTES OF CANAPES - \$15 PER PERSON

*Pricing valid until 30 June 2024 and menus subject to seasonal change

RACV Clubs and Resorts are committed to delivering the highest quality food for your guests. We take great care to cater for attendees with allergies, special medical diets, and non-animal product diets. Any requests outside of these categories are considered a lifestyle choice and may incur a fee

Vegetarian (V) Vegan (VE) Gluten Free (GF) Dairy Free (DF) Nut Free (NF)