



RACV Cape Schanck Resort
Wedding Packages

RACV

Thank you for considering RACV Cape Schanck Resort as your forthcoming wedding venue.

RACV Cape Schanck Resort looks over rugged Bass Strait and Port Phillip Bay. Our contemporary resort is set on one of the most striking coastal golf courses in Australia, offering extensive coastal views. Just a leisurely 75 minute drive from the Melbourne CBD via the Peninsula link freeway, this state of the art facility is perfect for weddings of all sizes.

The Resort provides outstanding lifestyle and recreational facilities including our 18-hole championship golf course, day spa, gymnasium and group fitness room, 25m indoor pool, spa and sauna, games room, three flood lit tennis courts, BBQ facilities and onsite beach access.

Your ceremony takes place in our picturesque Tea Tree Garden followed by your reception in one of our stylishly appointed function rooms.

You will have your own onsite Wedding Coordinator to assist in organising your perfect and personalised wedding. Book your special day for a destination wedding like no other.

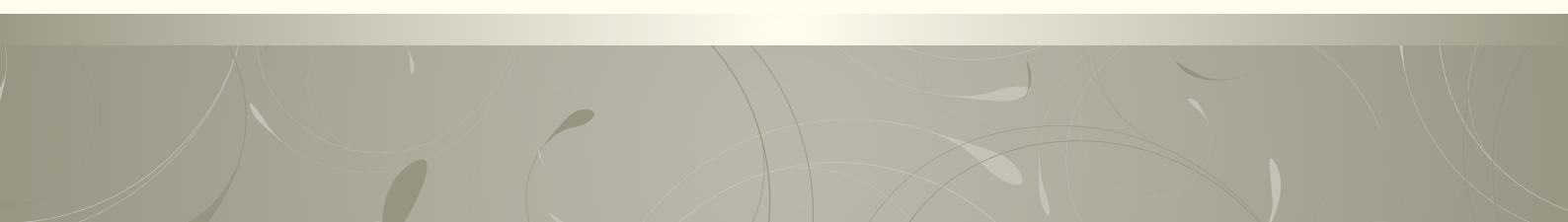
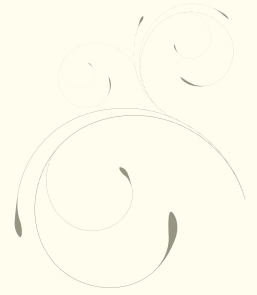
Our Reception Venues

Great Southern Ballroom

The Great Southern Ballroom offers 3.3 metre high floor to ceiling windows providing abundant natural light and a spectacular golf course outlook. An ideal venue for wedding receptions, catering up to 300 guests for a sit down style reception or up to 400 for a cocktail function.

Horizon Ballroom

The Horizon Ballroom offers spectacular ocean views over Bass Strait with 3.3 metre high floor to ceiling windows and its own exit to an outdoor balcony. An ideal venue for wedding receptions, catering up to 200 guests for a sit down style reception or up to 350 for a cocktail function.



Ceremony

Tea Tree Garden – From \$1000

Set amongst the natural sunken garden setting, your ceremony will be held on the private deck overlooking the running stream, pond and manicured lawn.

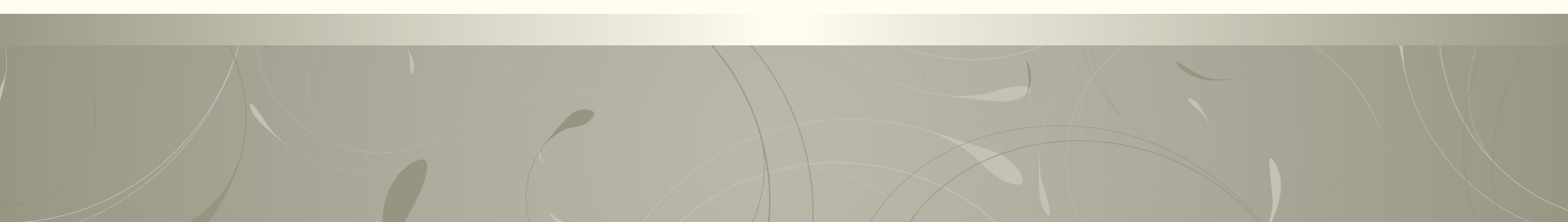
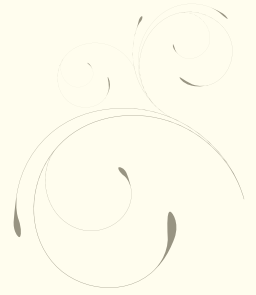
Inclusions

Exclusive use of ceremony area
Use of resort grounds for wedding photos
Complimentary use of garden area for rehearsal
40 white garden chairs
Dressed signing table with two chairs
Cordless microphone and PA system with inbuilt speaker
Indoor resort wet weather alternative
Wedding Coordinator in attendance

Additional Items and Services*

Rose petals
Carpet runner
Portable wedding arch
Golf cart hire – for onsite wedding photos

*Talk to your wedding coordinator about additional options and pricing.
Subject to availability.*

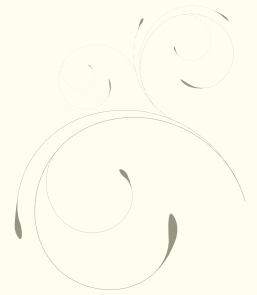


Seated Wedding Packages

2 COURSES ALTERNATE DROP

Choice of 2 Cold and 2 Hot Canapés

\$155.00 per person



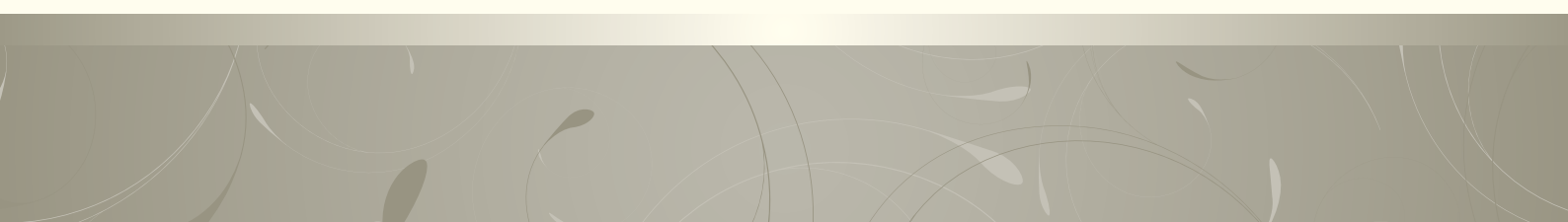
Inclusions

Exclusive room hire of your selected reception and pre dinner venue
Pre-dinner canapé service for 30 minutes
Four hour Classic beverage package
Alternate service of selected entrée and main or main and dessert
Tea and Nespresso coffee buffet
Cutting and serving of wedding cake on platters per table
White skirting for bridal table
White clothed gift and cake table with cake knife
All tables dressed in white linen with white linen napkins
Lectern and microphone for speeches
Personalised wedding menus and guest list
Operation Supervisor for night of the wedding
Personal Wedding Coordinator
Personal staff for food and beverage service
Use of resort grounds for wedding photos
Complimentary bridal lounge retreat
Complimentary ocean view accommodation room on wedding night (min 80 guests)
Package based on a minimum of 80 guests

Optional Extras

Fitted chair covers and decorative sash in your choice of colour
Dressed stage
Dance floor

Talk to your Wedding Coordinator about additional options and pricing.

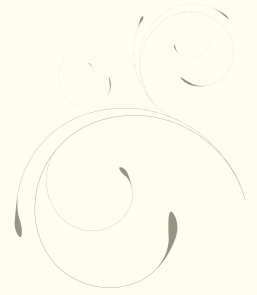


Seated Wedding Packages

3 COURSES ALTERNATE DROP

Choice of 2 Cold and 2 Hot Canapés

\$170.00 per person



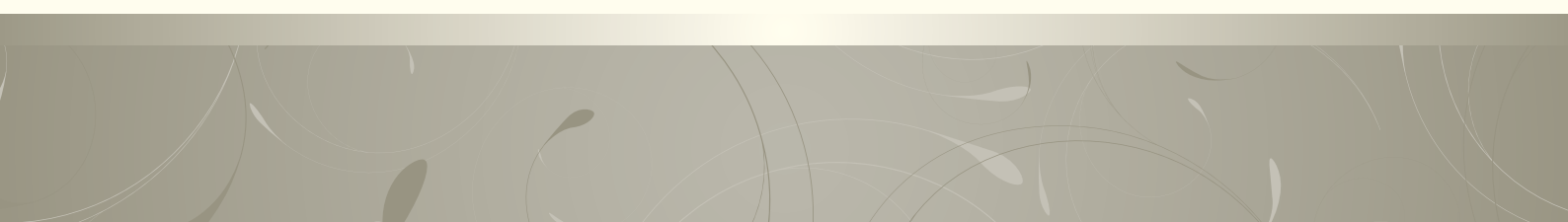
Inclusions

Exclusive room hire of your selected reception and pre dinner venue
Pre-dinner canapé service for 30 minutes
Five hour Classic beverage package
Alternate service of selected entrée, main and dessert
Tea and Nespresso coffee buffet
Cutting and serving of wedding cake on platters per table
White skirting for bridal table
White clothed gift and cake table with cake knife
All tables dressed in white linen with white linen napkins
Lectern and microphone for speeches
Personalised wedding menus and guest list
Operation Supervisor for night of the wedding
Personal Wedding Coordinator
Personal staff for food and beverage service
Use of resort grounds for wedding photos
Complimentary bridal lounge retreat
Complimentary ocean view accommodation room on wedding night (min 80 guests)
Package based on a minimum of 80 guests

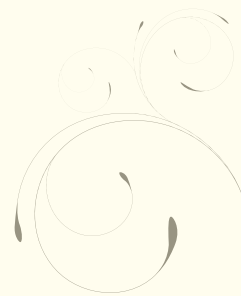
Optional Extras

Fitted chair covers and decorative sash in your choice of colour
Dressed stage
Dance floor

Talk to your Wedding Coordinator about additional options and pricing.



Seated Wedding Menu Selection



Cold Canapé Selection

Hand rolled prawn, beef and vegetarian rice paper rolls (v,gf,df)
Californian nori rolls with soy, pickled ginger and wasabi (v,gf)
Sydney rock oysters with coriander and nam jim dressing (gf,df)
Seared tuna slider with avocado and lime purée
Tomato and basil bruschetta with black olive (v,gf,df)
Smoked salmon blinis with chive and salmon roe
Beef tartare with confit egg and native pepper (gf,df)
Beetroot cured salmon with lime and green chilli (gf,df)
Chicken liver parfait, spiced fig and hazelnut
Puffed pork crackle with Schwan salt (gf,df)

Hot Canapé Selection

Chickpea paniese with rosemary salt (gf,df)
Assortment of handmade gourmet pies
Chicken satay skewers
Mini sausage rolls with tomato relish
Lamb koftas with tzatziki
Pulled pork steamed bao bun
Ham and feta croquettes
Tempura prawns with nuoc cham dressing (gf,df)
Pork and ginger spring rolls
Basil and parmesan arancini (gf)

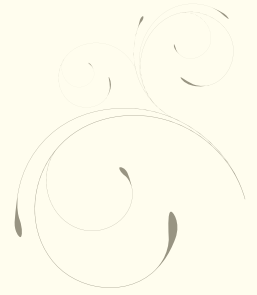
Entrée

Wagyu bresaola with figs, confit egg yolk and beef tendon (gf)
Braised octopus with red pepper romesco, preserved lemon and tapioca (gf,df)
Cured hiramasa kingfish with horseradish cream, pickled cucumber and native oyster vignette (gf)
Prawns wrapped in kataifi pastry with sweet corn and smoked almond
King prawn with squid ink, pickled daikon and wild leaves (gf,df)
Ravioli of chicken with wild mushrooms, pancetta and jus gras
Heirloom beetroot with herb emulsion, pickled onions and wild rice (v,gf,df)
Warm salad of salt baked heirloom carrots with walnut pesto, whipped goats curd and peas (v,gf)

Main

Beef tenderloin with cream potato, charred onions and bordelaise sauce (gf)
Lamb rump with pea purée, goats curd, hazelnuts and kipfler potatoes (gf)
Pork belly with celeriac purée, apple cider and black pudding
Chicken breast with butternut pumpkin, broad beans, heirloom squash and jus gras (gf)
Seared King salmon with heirloom beetroot, confit fennel and watercress
Cone Bay barramundi with cauliflower purée, clams and Avruga Caviar (GF)
Parmesan gnocchi with wild mushrooms and black truffle
Risotto with broad beans, asparagus and basil pesto (v,gf)

Vegetarian (v) Gluten free (gf) Dairy free (df)
Please note: Menu items are subject to change.



Dessert

Lemon curd tart with raspberry purée and vanilla Chantilly cream
Strawberry cheesecake with toasted oats and strawberry sorbet
Coconut pannacotta with mandarin, white chocolate and lime
70% Chocolate pavé with honeycomb, and vanilla ice cream
Tapioca coconut pudding with mango, lime and lemon balm (gf)
Carrot cake with cream cheese and candied walnuts

Sides

additional \$4.50 per person per side

Steamed season green vegetables
Iceberg salad with lemon dressing and oregano
Ancient grain salad with yoghurt dressing
Roasted baby kipfler potatoes with rosemary and garlic

Cocktail Wedding Packages

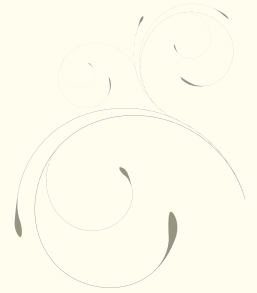
3 HOUR PACKAGE

\$140.00 per person

Choice of 3 Cold, 3 Hot, 4 Substantial Items and 2 sweet items

Additional hour of canapes

\$15.00 per person



Inclusions

Exclusive room hire of your selected reception and pre dinner venue

Four hour Classic beverage package

Service of continuous canapés for the selected package

Tea and Nespresso coffee buffet

Cutting and serving of wedding cake on platters

White clothed gift and cake table with cake knife

Dry bars and scattered tables

Lectern and microphone for speeches

Personalised wedding menus

Operation Supervisor for night of the wedding

Personal Wedding Coordinator

Personal staff for food and beverage service

Use of resort grounds for wedding photos

Complimentary bridal lounge retreat

Complimentary ocean view accommodation room on wedding night (min 80 guests)

Package based on a minimum of 80 guests)

Optional Extras

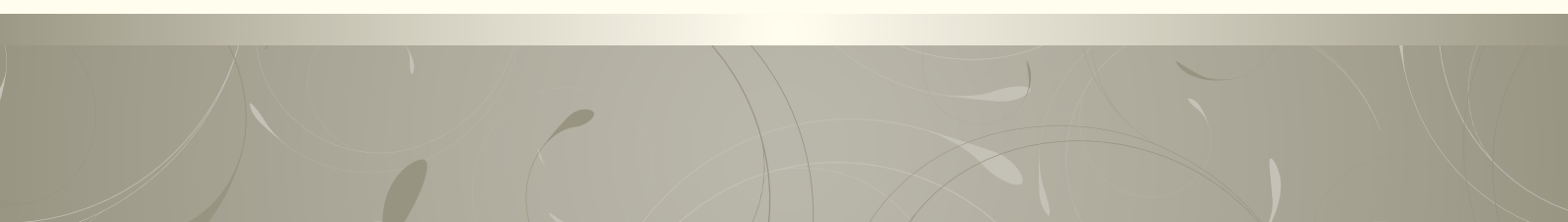
Fitted chair covers and decorative sash in your choice of colour

Dressed stage

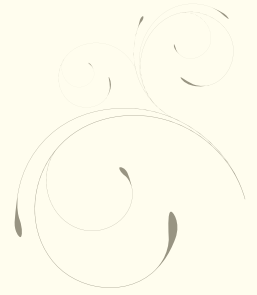
Dance floor

Wine barrels

Talk to your Wedding Coordinator about additional options and pricing.



Cocktail Wedding Menu Selection



Cold

Rice paper rolls with sweet chilli (v,gf)
Sydney rock oysters with lemon (gf)
Panko crumbed oyster with tartar sauce (v)
Seared tuna slider with avocado and lime purée
Country style terrine with chutney
Prawn cocktail with cos lettuce
Spanish anchovies with tomato romesco and green chili
Vitello tonnato with tuna and parmesan
Pumpkin and feta frittata with basil pesto (v,gf)
Beetroot cured salmon with horseradish cream and dill
Pea and goats cheese tartlet
Smoked salmon blinis with crème fraîche
Beef tartare, egg yolk and potato (v,gf)
Vegetable crudités with chickpea purée (v,gf)

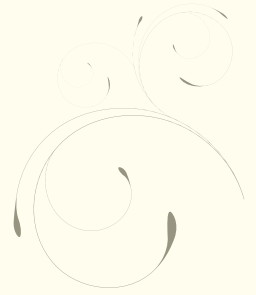
Hot

Tempura prawns with Asian dipping sauce
Crispy fried chicken ribs (gf)
Salt and pepper calamari (gf)
Ham and feta croquette with garlic aioli
Gourmet pies with BBQ sauce
Mini sausage rolls with tomato chutney
Steamed BBQ pork buns
Lamb koftas with tzatziki (gf)
Mushroom and truffle arancini (v)
Peking duck spring rolls
Steamed chicken dumpling
Spinach and ricotta filo
Satay chicken skewers

Substantial

Braised beef with creamed potato
BBQ pork baby back ribs (gf)
Gnocchi with basil pesto (v)
Calamari with chorizo and white bean
Prawn and tomato orecchiette
Seared salmon with teriyaki glaze (gf)
Beef sliders with beetroot relish
Mini chicken souvlakia
Mushroom risotto with pecorino (v,gf)
Fish and chips with caper aioli
Mini cheese kransky and milk bun
Mussel risoni pasta with squid ink and lemon
Thai green chicken with rice (gf)
Pulled pork bao with cabbage slaw

Vegetarian (v) Gluten free (gf) Dairy free (df)



Something Sweet

Lemon curd tartlets (v)

Vanilla, coconut cream, chocolate and strawberry cake (v)

Chocolate mousse with mandarin jelly and salted oat crumb (v)

Raspberry cheesecake with fresh raspberry and chocolate popping candy (v)

Tiramisu with mascarpone and coffee (v)

Strawberry Eton mess, meringue, vanilla (v,gf)

Bombolini donuts with nutella (v)

Coconut sago with mango and mint (v,gf)

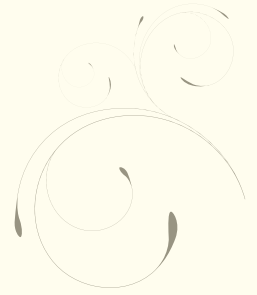
Almond, caramel and chocolate truffles (v,gf)

Salted caramel, milk chocolate and coconut slice (v)

Selection of mini ice creams (v)

Assortment of macaroons (v,gf)

Additional Items



CHILDREN'S MENU OPTIONS

\$35.00 per person

Children under the age of 12 years

Includes unlimited tap water, juice and soft drink

Select one main course and one dessert from selection below

Main

Steak and steamed vegetables

Crumbed chicken schnitzel and salad

Rigatoni tomato pasta with parmesan

Fish and chips

Dessert

Bowl of ice cream

Chocolate cake

Drumstick ice cream

Fresh fruit kebabs with yoghurt

BOXED/BAGGED CAKE SERVICE

\$2.50 per person

Bride and groom must supply bags or assembled boxes

ENTERTAINMENT MEALS

\$35.00 per person

Includes unlimited tap water, juice and soft drink

Photographers, band members, DJ's or any other wedding supplier working at your wedding reception will require a meal.

SECURITY POLICY

All groups of 50 persons or more on a beverage package will require a security guard onsite. Please note, the cost of the accredited security guard will be added to your final account.

Beverage Packages

Classic: Included in price of seated and cocktail packages

NV Jean Pierre Brut Bilbul NSW
Day Trippers Semillon Sauvignon Blanc Bilbul NSW
Day Trippers Chardonnay Bilbul NSW
Day Trippers Shiraz Bilbul NSW
Tap beer (Carlton Draught, Pure Blonde and Cascade Premium Light)
Juice, water and soft drink

Beverage Package Upgrades

PREMIUM additional \$10.00 per person

NV Lorimer Chardonnay Pinot Noir Bilbul NSW
Lorimer Semillon Sauvignon Blanc Bilbul NSW
Lorimer Chardonnay Bilbul NSW
Lorimer Cabernet Merlot Bilbul NSW
Lorimer Shiraz Bilbul NSW
Tap beer (Carlton Draught, Pure Blonde and Cascade Premium Light)
Bottled beer (Crown Lager, Pure Blonde and Fat Yak Pale Ale, Cascade Premium Light)
Juice, water and soft drink

GOURMAND additional \$25.00 per person

NV Chandon Sparkling Yarra Valley VIC
Pepper Tree Chardonnay Hunter Valley NSW
Drift Sauvignon Blanc Marlborough NZ
Rufus Stone Shiraz Heathcote VIC
Zema Estate Cabernet Sauvignon Coonawarra VIC
Tap beer (Carlton Draught, Pure Blonde and Cascade Premium Light)
Bottled beer (Heineken, Peroni, Cascade Premium Light)
Juice, water and soft drink

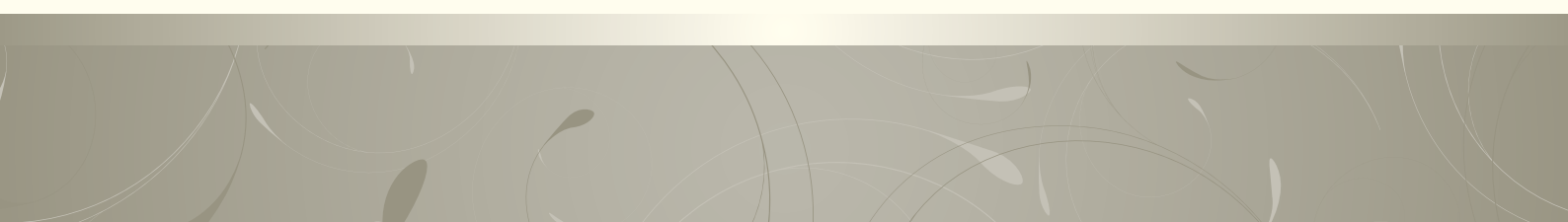
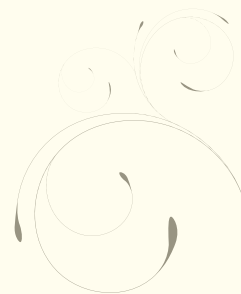
MORNINGTON PENINSULA additional \$25.00 per person

T'Gallant Crown Seal Sparkling Moscato Main Ridge VIC
Trofeo Estate Sauvignon Blanc Dromana VIC
Red Claw Chardonnay Moorooduc VIC
Foxeys Red Fox Pinot Noir Red Hill South VIC
Mornington Estate Shiraz Moorooduc VIC
Tap beer (Carlton Draught, Pure Blonde and Cascade Premium Light)
Bottled beer (Red Hill Pilsner, Mornington Pale Ale, Cascade Premium Light)
Juice, water and soft drink

ADDITIONAL HOUR \$10.00 per person

Can be added to the four hour packages only, five hour package is maximum

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



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.

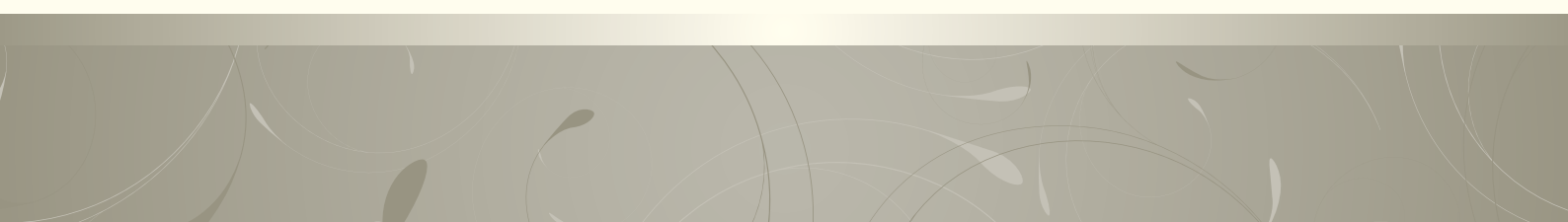
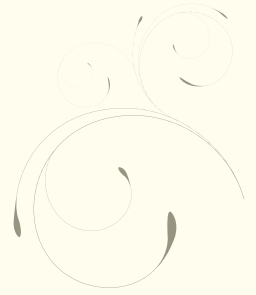
Pre-Wedding Dinner

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

Accommodation

There are 204 accommodation rooms in total, including 120 new rooms and suites with ocean views. For bridal parties, families and groups, there are two bedroom and three bedroom villas nestled amongst the golf course, providing private and self-contained accommodation.

Please contact your Wedding Coordinator for pricing and availability.



RACV Cape Schanck Resort

racv.com.au/venues

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