

RACV CAPE SCHANCK 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) 5950 8006 | capeschanck_conference@racv.com.au | racv.com.au/weddings



CEREMONY



Tea Tree Garden Ceremony from \$1500

Ceremonies at the resort can be held in various unique locations, including the picturesque Tea Tree Garden, Resort Grounds and Horizon Terrace.

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
- Wet weather option
- 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.

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 150 guests for a sit down style reception or up to 350 for a cocktail function.



Horizon Terrace & Pre-Function Space

Located adjacent to the Horizon Ballroom, the pre-function space is a well-appointed space for canapes before your reception. The terrace is the perfect space for guests to witness one of the Mornington Peninsula's famous sunsets.



Pool Terrace

Located adjacent to the fitness centre on the ground floor of RACV Cape Schanck Resort this, private, enclosed outdoor terrace area is a blank canvas for small to medium sized celebrations.

2 COURSE SEATED WEDDING PACKAGE

\$180 per person

2 courses alternate drop - Choice of 2 Cold and 2 Hot Canapés

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
Complimentary bridal lounge retreat
Complimentary Deluxe Room accommodation on wedding night
Tea and coffee service
Cutting and serving of wedding cake on platters per table
Microphone for speeches, data projector and screen
Personalised wedding menus and guest list
Use of resort grounds for wedding photos
Menu tasting for two
Dance floor

3 COURSE SEATED WEDDING PACKAGE

\$190 per person

3 courses alternate drop - Choice of 3 Cold and 3 Hot Canapés

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
Complimentary bridal lounge retreat
Complimentary Deluxe Room accommodation on wedding night
Tea and coffee service
Cutting and serving of wedding cake on platters per table
Microphone for speeches, data projector and screen
Personalised wedding menus and guest list
Use of resort grounds for wedding photos
Menu tasting for two
Dance floor

SHARED GRAZING WEDDING PACKAGE

\$170 per person

Starting with the Mornington Peninsula Grazing entrée, served shared style to the table. Followed by your selection of two substantial dishes, three side dishes finishing with your choice of four sweet treats.

Inclusions

- Exclusive room hire of your selected reception and pre dinner venue
- Five hour Classic beverage package
- Pre-dinner canape service for 30 minutes
- Grazing-style menu
- Complimentary bridal lounge retreat
- Complimentary Deluxe Room accommodation on wedding night
- Tea and coffee service
- Cutting and serving of wedding cake on platters
- Microphone for speeches, data projector and screen
- Personalised wedding menus and guest list
- Use of resort grounds for wedding photos
- Dance floor

COCKTAIL WEDDING PACKAGE

\$160 per person

3 Hour Package - Choice of 3 Cold, 3 Hot, 4 Substantial Items and 2 sweet items
Additional hour of canapes \$30 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
- Complimentary bridal lounge retreat
- Complimentary Deluxe Room accommodation on wedding night
- Tea and Nespresso coffee buffet
- Cutting and serving of wedding cake on platters
- Microphone for speeches, data projector and screen
- Personalised wedding menus and guest list
- Use of resort grounds for wedding photos
- Dance floor

SEATED WEDDING SAMPLE MENU

Entrée

Terrine of chicken and pistachio, medjool dates, endive, beetroot, pear chutney (GF)
Citrus cured hiramasa kingfish, nashi pear, wakame, pickled cucumber, miso emulsion (GF) (DF)
Charred petuna ocean trout, buttermilk, horseradish, black rice, nori, dill (GF)
Grilled Skull Island king prawns, caramelised witlof, crisp vine leaf, red pepper romesco sauce (GF) (DF)
Shaved wagyu bresaola with fig, pecorino, aged balsamic vinegar (DF)
Smoked Gippsland beef carpaccio, white anchovy cream, shaved parmesan cheese, radish, sourdough (DF)
Veal tortellini, sauté of mushrooms, crushed pumpkin, kale and lemon caper nut butter
Slow cooked soft hen's egg, cauliflower cous cous, creamed cauliflower soup (GF) (V)
Salad of Red Hill heirloom beetroot, pickled, baked and raw, burnt chive emulsion, spiced brick pastry (GF) (DF) (V)
Pressed pumpkin terrine, pickled mushrooms, cashew cream, salted pumpkin seeds (DF) (GF) (V)

Main

Chicken breast, parsnip puree, Hawkes Farm potato gratin, charred onions (GF)
Grilled breast of chicken, cumin spiced eggplant, smoked yoghurt, puffed quinoa, currents, feta (GF)
24-hour braised Gippsland beef cheek, spinach, field mushroom puree, king brown mushroom, red wine sauce (GF)
Grass fed O'Connor's beef tenderloin, carrot fondant, carrot puree, charred zucchini, kale (GF) (DF)
Gippsland lamb rump with pea puree, caramelised yoghurt, hazelnuts, kipfler potato (GF)
Fillet of Humpty Doo barramundi, creamed potato, grilled asparagus, capers, shallot dressing (GF)
Confit of King salmon with broccoli puree, puffed rice, grilled broccolini, Mount Martha mussels (GF) (DF)
High country pork belly with pumpkin puree, charred baby gem lettuce, sweet mustard dressing (GF)
Parmesan gnocchi with wild mushrooms, truffle (V)
Risotto of spring onions, peas, broad beans, basil pesto (V)

Desserts

Baked lemon tart with Lemon myrtle whipped crème fraiche, fresh raspberries (V)
Single origin dark chocolate mousse dome, salted caramel and tropical fruits centre with a mirror glaze, cocoa mass tuille (V)
Orange and poppy seed cake with brown butter ice cream, burnt orange puree, dill (V)
Vanilla slow baked crème caramel with caramelised banana, sugar tuille, nut brittle (V)
Warm chocolate fondant with poached blueberries, verjuice, dulce de leche gelato (V)
Earl grey panna cotta with a buttery bergamot caramel, fennel and earl grey jellies with a sugar dusted crostoli (V)
Baked Philadelphia cheesecake, sour cherry compote, graham crumble, cherry, yoghurt gelato (V) (GF)
Tiramisu; layers of coffee sponge with whipped mascarpone cheese, strawberries, espresso coffee gelato, candied almonds (V)
Coconut and kaffir tapioca pudding, kaffir lime and lemon grass pearls, pineapple, coconut sorbet (V) (GF)

SHARED GRAZING SAMPLE MENU

Starting with the Mornington Peninsula Grazing entrée, served shared style to the table. Followed by your selection of two substantial dishes, three side dishes finishing with your choice of four sweet treats.

Entrée

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

Substantial

Marinated Chicken with baked jap pumpkin, roast shallot and lemon
Glazed quail, currants, saffron couscous, mint, parsley and toasted pepitas
Pumpkin and feta tortellini with gremolata, parmesan cheese, pine nut and raisins
24hr braised lamb shoulder, crisp polenta and jus
Smoked beef fillet, charred zucchini, edamame, Chimichurri
American style pork ribs, Cabbage and apple slaw, fresh lime
Seafood paella, braised squid, chorizo, prawns, mussels and parsley.
Slow cooked fillet of salmon, braised fennel, radicchio, pecorino
Roast eggplant layered with tomato Passat, basil and pangrattato

Sides

Cumin baked cauliflower with tahini yoghurt
Roast pumpkin, pomegranate, herbs and mint yoghurt
Roast Dutch carrots with chili peanut dressing and coriander
Rice, pistachio, barberries, chickpeas
Roasted baby potatoes tossed in romesco and parsley salsa
Witlof, blue cheese, candied walnut, radicchio and vincotto

Dessert

Warm cinnamon and jam doughnuts
Potted chocolate mousse with passion fruit and coco pops
Lemon meringue tartlets
Blueberry and almond friands
Assorted eclairs filled with vanilla cream
Raspberry mousse, pistachio crumb, white chocolate jelly, coconut
Hazelnut and chocolate churros
Banana and peanut butter caramel cake



BEVERAGES SAMPLE MENU

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 (Furphy's, Heineken)
Bottled Beer - Boags Premium Light
Juice, water and soft drink

Premium: Additional \$10 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 (Furphy's, Heineken, St Andrews Pilsner, Little Creatures Pale Ale)
Bottled beer (Boags Premium, Boags Premium Light)
Juice, water and soft drink

Mornington Peninsula: Additional \$25 per person

Baldwin Estate Sparkling
Yal Yal Rd Pinot Gris
Jakcals Run Chardonnay
Mister Wolf Pinot Noir
Jakcals Run Shiraz
Tap beer (Furphy's Heineken, St Andrews Pilsner)
Bottled Beer (Boags Light, Mornington Pale Ale, Red Hill Pilsner)
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.

COCKTAIL SAMPLE MENU

Cold Selections

Rice paper rolls with sweet chilli (V) (GF)
Sydney rock oysters with lemon (GF)
Seared tuna and avocado sliders
Country style terrine with chutney
Prawn cocktail with cos lettuce
Vitello tomato with tuna and parmesan
Pumpkin and feta frittata with basil pesto (V) (GF)
Citrus cured salmon with dill
Pea and goat's cheese tartlet
Smoked salmon blinis with crème fraîche
Vegetable crudité's with chickpea puree (V) (GF)

Substantial

Braised beef with creamed potato
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
Thai green chicken with rice (GF)
Pulled pork bao with cabbage slaw

Something Sweet

Passionfruit curd meringue tartlets (V)
Lemon and lime choux buns (V)
Chocolate mousse, mandarin jelly, salted oat crumb (V)
Raspberry cheesecake, freeze dried raspberries (V) (GF)
Tiramisu; whipped mascarpone, espresso coffee (V)
Vanilla crème, strawberry jam, basil meringue (V) (GF)
Cashew nut lamington, raspberry jelly (V)
Coconut sago, mango, Vietnamese mint (V) (GF) (DF)
Smoked chocolate, yuzu, almond truffles (V) (GF)
Caramelised white chocolate, salted caramel tartlets (V)
Assortment of French macaroons (V)

Hot Selections

Tempura prawns with Asian dipping sauce
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 (V)
Satay chicken skewers



ADDITIONAL ITEMS

Children's menu options \$35 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

Mac 'n cheese - Elbow pasta with parmesan and butter sauce

Fish and chips - Battered fish fillets with chips, salad and lemon

Chicken schnitzel - Crumbed chicken breast with seasonal vegetables

Dessert

Pick up sticks - Meringue sticks, strawberry sorbet, Chantilly cream and strawberries

Chocolate mousse - Chocolate mousse, honeycomb and vanilla ice cream

Oops I dropped my ice cream - Selection of 3 ice creams or sorbets

Boxed/Bagged Cake Service \$2.50 per person

Bridal couple to supply bags or assembled boxes

Entertainment meals \$35 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.



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 two or three course 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/weddings

To arrange a site inspection contact our Wedding Coordinator:

Trent Jones Drive, Cape Schanck, Victoria 3939

T: (03) 5950 8006 E: capeschanck_conference@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
T:5345 9600
E:weddings_goldfields@racv.com.au

RACV ROYAL PINES RESORT

Ross Street, Benowa,
Queensland 4217
T:(07) 5597 8700
E:royalpines_weddings@racv.com.au

RACV HEALESVILLE COUNTRY CLUB

122 Healesville-Kinglake Road,
Healesville, Victoria 3777
T:5962 4899
E:healesvilleevents@racv.com.au

RACV TORQUAY RESORT

1 Great Ocean Rd,
Torquay, Victoria 3228
T:(03) 5261 1600
E:weddings_torquay@racv.com.au

RACV INVERLOCH RESORT

70 Cape Paterson-Inverloch Road,
Inverloch, VIC 3996
T:5674 0000
E:inverlochevents@racv.com.au

RACV NOOSA RESORT

94 Noosa Drive,
Noosa Heads, Queensland 4567
T:(07) 5341 6300
E:eventsnoosa@racv.com.au

