

# CONFERENCES AND EVENTS

RACV Goldfields Resort



## MENU PACKAGES



# BREAKFAST

## PLATED BREAKFAST

\$28.00 per person

INCLUDES ASSORTED DANISH PASTRIES, CROISSANTS, FRESH FRUIT PLATTERS,  
FRESH JUICES, FILTERED COFFEE, AND ASSORTED TEAS

PLEASE SELECT TWO OPTIONS TO BE SERVED ALTERNATIVELY

House-made buttermilk pancakes, berry compote, served with maple syrup and cream

Tomato and cheese omelette served on an English muffin with slow roasted tomato,  
sautéed mushrooms and wilted spinach

Smashed avocado, fresh smoked salmon and soft poached egg on thick cut sourdough  
toast served with vine ripened tomatoes (gf, df)

Eggs Benedict served on English muffin with smoked honey ham and hollandaise sauce,  
wilted spinach and homemade tomato relish

## HOT BUFFET BREAKFAST

\$27.50 per person

SERVED IN HARVEST RESTAURANT

Dilmah teas with fresh brewed coffee

Selection of sliced bread (white, wholemeal, whole grain, raisin) and English muffins

Raspberry jam, apricot jam, honey, vegemite, peanut butter, marmalade and strawberry jam

Assorted Danish pastries, croissants, and freshly made muffins

Preserved fruits

Sliced apricots, pears, peaches and prunes

Fresh sliced rockmelon, honeydew, pineapple and watermelon

Crisp bacon (gf, df)

Lamb and rosemary chipolatas (gf, df)

Grilled tomatoes (gf, df, v, veg)

Hash browns (gf, df, v)

Poached eggs (gf, df)

Scrambled eggs (gf)

Homemade baked beans (gf, df, v, veg)

Pancakes with maple syrup

## DAY DELEGATE PACKAGES

### DAY DELEGATE PACKAGES

<b>OPTION 1</b>	\$86.00 per person full day
Arrival tea and coffee	\$75.00 per person half day*
Morning tea of fresh coffee, herbal and black teas with Chef's daily selection of cakes and slices	
Hot buffet lunch served in our Harvest Restaurant	
Afternoon tea of fresh coffee, herbal and black teas with Chef's daily selection of cakes and slices	
Main meeting room hire, audio visual including data projector and screen	
Whiteboard and flipchart	
Pads, pens, water and mints	

<b>OPTION 2</b>	\$69.00 per person full day
Arrival tea and coffee	\$59.00 per person half day*
Morning tea of fresh coffee, herbal and black teas with Chef's daily selection of cakes and slices	
Working lunch – sandwiches and wraps, a selection of hot items and fruit platters	
Afternoon tea of fresh coffee, herbal and black teas with Chef's daily selection of cakes and slices	
Main meeting room hire, projector screen, whiteboard and flipchart	
Pads, pens, water and mints	

### **GOLDFIELDS MEETING PACKAGE** \$71.00 per person

#### 20 DELEGATES OR LESS

Continuous Nespresso tea and coffee served inside the meeting room for duration of your meeting with a selection of house baked cookies/muffins/slices

Working Lunch served in your room or pre function area – sandwiches and wraps, hot items such as mini gourmet pies, sausage rolls, quiches, a fruit platter or a la carte selection from our Springs Bar menu

Main meeting room hire, projector screen, whiteboard and flipchart

Pads, pens, water and mints

*\*Please note half day packages will exclude morning or afternoon tea*

### HEADING OFFSITE?

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.

### **PACKED LUNCH** \$18.00 per person

Freshly made sandwich, 600ml bottle of water, apple, muffin and a biscuit, slice or museli bar

### **TAKE-AWAY AFTERNOON TEA** \$12.00 per person

Muffin, 600ml bottle of water and an apple

# MORNING AND AFTERNOON TEA BREAKS

## OPTION 1

### CHEF SELECTION – MORNING TEA AND/OR AFTERNOON TEA

\$9.50 per person, per break

Fresh coffee, herbal and black teas with chef's daily selection of cakes and slices

(Extra selections \$2.00 per person)

## OPTION 2

### YOUR SELECTION OF 2 CHOICES

\$12.00 per person, per break

(Additional selections \$2.00 per person)

## BAKERY

Selection of home-made sweet biscuits

Assorted mixed berry muffins

Danish pastries

Chocolate and raspberry lamingtons

Freshly baked scones with jam and cream

Carrot cake

Banana bread

Almond friands (gf)

## SLICES AND TARTS

Caramel slice

Rocky road slice (gf)

Profiteroles

Lemon meringue tart

Chocolate brownie

## HEALTHY CHOICE

Orange and almond loaf (gf,df)

Fresh seasonal fruit

Date and honey loaf (gf)

Individual yoghurt (gf)

Muesli slice

Medjool date raw bar (gf, df, vegan)

## SAVOURY ITEMS

Croissants filled with ham and cheese, and tomato

Bruschetta with tomato and basil

Assorted mini pies, quiches and sausage rolls

Savoury scones with butter or cream cheese

Bagels with smoked salmon and cream cheese

# PLATED BANQUET

TWO COURSE DINNER, 50/50 ALTERNATE SERVE  
THREE COURSE DINNER, 50/50 ALTERNATE SERVE

\$65.00 per person

\$75.00 per person

MINIMUM NUMBERS 20

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD ROLLS

## ENTRÉE

Roasted pumpkin soup (gf, df, v)

Asian duck broth with julienne vegetables (df, gf)

Roasted vegetable salad with spinach, toasted almonds, and goat's cheese (gf, v)

Caesar salad, crispy bacon, parmesan cheese and garlic croutons with our house dressing

Smoked salmon with shaved fennel, green apple salad and light vinaigrette (gf, df)

Tiger prawn salad, caper, dill and lemon infused potato with avocado and a seeded mustard vinaigrette (gf, df)

Smoked salmon citrus salad and a raspberry balsamic glaze (gf, df)

Warm tart of slow cooked spiced lamb with fig, olive and fetta crumble, and yellow split pea puree

Potato gnocchi tossed with bacon, fresh peas, sweet corn and a light cream sauce

Sundried tomato and goat's cheese tart, candied onions and aged balsamic (v)

Wild mushroom risotto with shaved parmesan and truffle oil (gf, v)

Slow cooked pork belly with apple sauce and petit salad (gf, df)

## MAINS

Chargrilled eye fillet with roast garlic mash, broccolini and mushroom ragout (gf, df)

Pork tenderloin wrapped in bacon with couscous, green beans and apple jus (df)

Chargrilled grain fed porterhouse with potato fondant, roasted carrots, zucchini and red wine jus (gf, df)

Roasted chicken breast with sweet potato mash, broccolini and a smoked tomato puree (gf, df)

Grilled lamb cutlets with ratatouille and red wine jus (gf)

Baked barramundi fillet with asparagus, saffron mash and sauce vierge (gf, df)

Seared Tasmanian salmon with roasted chat potato, warm green bean and asparagus salad with citrus dressing (gf, df) Confit duck leg with potato mille feuille, seasonal greens and a red currant jus (gf)

Oven baked chicken breast with crisp prosciutto shard, goat's cheese and preserved lemon stuffing, green beans and red wine jus (gf)

Spinach and ricotta cannelloni with tomato ragout (v)

## SIDE DISHES

\$2.00 additional per dish, per person

Steamed seasonal vegetables with extra virgin olive oil and sea salt (gf, df)

Mixed green leaf salad with lemon pepper vinaigrette (gf, df)

Olive oil roast potatoes with parsley and sea salt (gf, df)

Green beans with almond flakes (gf, df)

# PLATED BANQUET

## DESSERT

Tonka bean panna cotta with chocolate 'soil' and fresh berries (gf)

Lemon meringue tart and strawberry consommé

Dark chocolate pudding with salted caramel ice cream

Meringue with Chantilly cream and berry compote (gf)

Sticky toffee pudding, butterscotch sauce and vanilla bean ice cream

Dessert assiette - Our signature selection of three petit desserts, with double cream and strawberries

Passionfruit cheesecake with caramelised pineapple

*If you have any special dietary requirements, our chef can provide you with alternative options*

## BUFFETS

THE GOLDFIELDS BUFFET	\$55.00 per person
THE GOLDFIELDS BUFFET WITH SEAFOOD	\$75.00 per person

MINIMUM NUMBERS 20

INCLUDES ALL STARTERS, SIDES, AND DESSERTS WITH YOUR CHOICE OF TWO HOT DISHES

### STARTERS

Baker's basket of warm farm house breads

Soup of the day

A selection of garden fresh salads with a range of condiments and dressings

### HOT DISHES

28 day grass fed eye fillet with port wine jus (gf, df)

Roasted Western Plains pork, crisp crackling and a rich gravy (gf, df)

Grilled vegetables tossed through a rich Napoli sauce (gf, df, v, veg)

Baked chicken thigh infused with Moroccan spices (gf, df)

Tender lamb madras with spicy tomato masala sauce garnished with coconut (gf, df)

Lightly spiced Massaman beef and potato curry (gf, df)

Lamb Provencal – slow cooked lamb with tomatoes, olives and onion (gf, df)

Twice cooked chilli pork belly with barbeque sauce (gf, df)

Steamed fillets of market fresh fish, prawns and mussels served with a chardonnay sauce (gf, df)

Linguini with olives, sundried tomato, and wilted spinach with extra virgin olive oil (v)

Tandoori marinated chicken pieces served with a light raita (gf)

### SIDE DISHES

Roasted chat potatoes (gf, df, v, veg)

Selection of hot seasonal vegetables (gf, df, v, veg)

Vegetarian pasta served with sautéed mushrooms in a cream sauce (v)

Steamed jasmine rice (this will compliment any curry dish) (gf, df, v, veg)

### DESSERT

Assorted cakes and petit desserts

Cheese selection served with fresh and dried fruit and a variety of crackers

Fruit salad (gf, df, v, veg)

Freshly brewed coffee and tea selection

*If you have any dietary requirements, our chef can cater for your delegates*

## BUFFETS

### BARBEQUE BUFFET

\$55.00 per person

### BARBEQUE BUFFET WITH SEAFOOD

\$75.00 per person

MINIMUM NUMBERS 20

BAKER'S BASKET OF WARM FARM HOUSE BREADS

### SALADS

Traditional coleslaw (gf, df, v, veg)

Caesar salad station – cos lettuce, crisp bacon, herb croutons with a traditional Caesar dressing, boiled eggs and parmesan

Potato salad, honey mustard and parsley (gf, df, v, veg)

### MAINS

Gourmet lamb and rosemary sausages with caramelised onion (gf, df)

Skewers of grain fed beef with diced capsicum and onion (gf, df)

Lemon pepper infused chicken thigh (gf, df)

### SIDES

Chargrilled corn on the cob with herb butter (gf, df, v, veg)

Chargrilled mushroom, zucchini and green beans (gf, v, veg)

### DESSERT

Assorted petit cakes

Pavlova with passion fruit and cream (gf, v)

Seasonal fruit platter (gf, df, v, veg)

Cheese selection served with fresh and dried fruit and a variety of crackers

Freshly brewed coffee and tea selection

*If you have any dietary requirements, our chef can cater for your delegates*



# BUFFETS

## THAI INFUSION BUFFET

\$65.00 per person

MINIMUM NUMBERS 20

BASKET OF FRESH BAKED BREADS

### SALADS

Thai beef salad – bean shoots, coriander, spring onion, spinach, mesclun with a lemon, lime and chili dressing (gf,df)

Green leaf salad (gf, df, v, veg)

Green paw paw salad (gf, df)

Steamed pork buns, prawn crackers

### MAINS

Thai yellow chicken curry (gf, df)

Steamed fish with chilli, coriander and coconut sauce (gf, df)

Saffron infused jasmine rice (gf, df, v, veg)

Mixed vegetables with soy (gf, df, v, veg)

Sweet and sour pork, pineapple, capsicum onion

### DESSERT

Coconut pana cotta (gf)

Mango cheese cake

Seasonal fruit platter (gf, df, v, veg)

Rice pudding (gf)

Caramelised plantation bananas (gf, df)

Freshly brewed coffee and tea selection

*If you have any dietary requirements, our chef can cater for your delegates*

# BUFFETS

## MEDITERRANEAN BUFFET

\$65.00 per person

MINIMUM NUMBERS 20

### STARTERS

Freshly baked crusty ciabatta, foccacia and Turkish bread

Minestrone soup (df, v, veg)

Antipasto platter

### SALADS

Greek salad, Kalamata olives, fetta cheese, sun dried tomatoes (gf, v)

Chargrilled vegetables with extra virgin olive oil (gf, df, v, veg)

Tomato and asparagus salad with balsamic glaze (gf, df, v)

### MAINS

Pork saltimbocca with prosciutto, sage, butter and tomatoes (gf)

Pan roasted chicken thigh infused with confit garlic and served with a capsicum coulis (gf, df)

Grilled barramundi drizzled with lemon basil herb oil (gf)

Caponata – grilled aubergine, tomatoes, raisins, capers and toasted pine nuts (gf, df, v, veg)

Potato gnocchi with chargrilled peppers, artichokes, cherry tomatoes, spinach and a Napoli sauce (v)

### DESSERT

Honey infused panna cotta (gf, v)

Baked lemon drizzle cake

Mille feuille with mascarpone and strawberries

Tiramisu gateau

Fresh fruit platter (gf, df, v, veg)

Freshly brewed coffee and tea selection

*If you have any dietary requirements, our chef can cater for your delegates*

## FOOD STATIONS

**FOOD STATIONS** \$75.00 per station for set up  
FOOD STATIONS CAN BE ADDED TO ANY CONFERENCE OR EVENT MENU

**SALAD BAR** \$10.00 per person

All the ingredients to make your own Caesar, Greek, garden or rocket salad with assorted dressings and condiments to suit

**CHARCUTERIE DISPLAY** \$25.00 per person

Assorted breads – rolls, French stick, sour dough, flat bread  
A selection of cured meats, smoked chicken, corned beef and sun dried tomatoes  
A cheese selection of:  
Tarago River Gippsland double brie – soft, full flavoured white mould cheese  
Tarago River shadows of blue – mild creamy blue  
King Island – surprise bay cheddar – mild tasty crumble cheese

**BBQ STATION WITH CHEF** \$25.00 per person

Grilled honey soy chicken  
Grilled vegetable skewers  
Prawns marinated in garlic butter

**DESSERT STATION** \$15.00 per person

Pavlova with passion fruit coulis  
Assorted petit cakes and slices  
Macarons  
Fresh fruit platters

**LOLLIE STATION** \$15.00 per person

5 varieties of lollies including strawberry creams, snakes, bananas, marshmallows, chocolate fudge brownie

**ICE CREAM STATION** \$15.00 per person

Selection of 3 ice creams and sorbet served in cups or cones with sprinkles and toppings

# CANAPÉS

<b>HALF HOUR CANAPÉ PACKAGE</b> YOUR SELECTION OF 2 COLD AND 1 HOT CANAPÉS	\$15.00 per person
<b>ONE HOUR CANAPÉ PACKAGE</b> YOUR SELECTION OF 2 COLD AND 2 HOT CANAPÉS	\$25.00 per person
<b>TWO HOUR CANAPÉ PACKAGE</b> YOUR SELECTION OF 3 COLD AND 2 HOT CANAPÉS	\$40.00 per person
<b>THREE HOUR CANAPÉ PACKAGE</b> YOUR SELECTION OF 3 COLD AND 3 HOT, 2 SUBSTANTIAL AND A PETIT FOUR PLATTER	\$55.00 per person

## COLD CANAPÉS

- Chilled tiger prawns with avocado and tomato salsa (gf)
- Hot smoked ocean trout, petit herbs (gf)
- Roasted beef on crisp bread with tomato relish
- Twice cooked duck salad with rice noodles (gf)
- Smoked turkey breast with cranberry relish in a tartlet shell
- Shredded chicken salad with mango and mint (gf)
- Cherry tomato and fetta cheese (gf, v)
- Profiteroles with semidried tomatoes and cream cheese (v)
- Smoked salmon mille feuille layered with cream cheese, capers and dill (gf)

## HOT CANAPÉS

- Steamed Asian dim sum with soy sauce
- Scallops with potato puree and garlic aioli (gf)
- Black tiger prawns wrapped in a light pastry with chilli dipping sauce
- Peking duck spring rolls with plum sauce
- Moroccan spiced lamb cutlets (gf, df)
- Pork belly marinated with a bbq and sweet chilli sauce (gf, df)
- Flame grilled chicken satay skewer and fiery peanut sauce (gf)
- Prosciutto wrapped chicken tenderloins with black olive tapenade (gf, df)
- Vegetable Samosa with cucumber raita (v)
- Caramelised onion and goat's cheese tart (v)
- Seared lamb tart with roasted Mediterranean vegetables, and minted yoghurt
- Mushroom arancini with a black garlic aioli (v)
- Roasted vegetable vol au vouts (v)

# CANAPÉS

## SUBSTANTIAL CANAPÉS AND HOT BOXES

Mild lamb vindaloo curry with minted yoghurt and steamed rice (gf)

Stir fried Hokkien noodles with vegetables and tofu (v)

Wild mushroom risotto with parmesan cheese (gf, v)

Beef rogan josh with steamed rice (gf)

Mini beef, chicken or pork sliders on sourdough buns

Crumbed fish fillets, fries and tartare sauce

Vegetarian fried rice (gf, v, veg)

Assorted gourmet pizzas

## GRAZING PLATTERS

\$60.00 per platter

PLATTERS WILL SERVE A MAXIMUM OF 10 GUESTS

Crudités – carrots, celery, cucumber, marinated mushrooms, sundried tomato, olives and beetroot dip (gf options available)

Antipasto platter – smoked ham, salami, olives, sundried tomato and fetta cheese

Toasted corn chips with guacamole and spicy tomato salsa (gf, v, veg)

Bread and dips – Toasted Turkish bread with seasonal dips

(dips will change with the season, GF options available)

Asian Inspired platter – duck spring rolls, vegetarian samosa, prawn twist, pork dumpling and seafood gyoza

Cheese selection served with dried fruit, quince paste and a variety of crackers (gf options available)

# BEVERAGE PACKAGES

## STANDARD PACKAGE

3 HOURS (\$40.00 PP)     4 HOURS (\$45.00 PP)     5 HOURS (\$50.00 PP)

### Wines

Jean Pierree Brut  
Day Tripper Semillon Sauvignon Blanc  
Day Tripper Chardonnay  
Day Tripper Shiraz

### Beer and Cider

Five Seeds Cider  
Furphy Ale on tap  
James Boag Premium Light

### Non Alcoholic

Orange juice  
Mineral water  
Soft drinks

## GOLDFIELDS REGIONAL PACKAGE

3 HOURS (\$45.00 PP)     4 HOURS (\$50.00 PP)     5 HOURS (\$55.00 PP)

### Wines

Taltarni 'T Series' Brut Sparkling  
Hidden Story Pinot Grigio  
Blue Pyrenees 'Leydens Vale' Reserve Chardonnay  
Blue Pyrenees Merlot  
Michael Unwin 'One Goat' Shiraz

### Beer and Cider

Five Seeds Cider  
Little Creatures Pale Ale on tap  
James Boag Premium Light

### Non Alcoholic

Orange juice  
Mineral water  
Soft drink

### Non Alcoholic Package

Sparkling and still water  
Soft drinks

\$15.00 per person, per hour

## BEVERAGES ON CONSUMPTION

### INDIVIDUAL PAYMENT

With a full stocked bar and beers on tap, your guests can select from a large range of drinks, that can be purchased throughout your function.

### ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount that you feel comfortable spending. This can be reviewed as your function progresses, and increased if need be, however we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

### HOUSE WINES

	Glass	Bottle
Day Tripper Shiraz	\$7.00	\$29.00
Day Tripper Chardonnay	\$7.00	\$29.00
Day Tripper Semillon Sauvignon Blanc	\$7.00	\$29.00
Jean Pierre Brut	\$7.00	\$29.00

### BEER AND CIDER

On tap	285ml	425ml
Furphy Ale	\$5.00	\$7.50
Little Creatures Pale Ale	\$6.50	\$10.00
Iron Jack Black Mid	\$5.00	\$7.50

### Bottles

Furphy Ale	\$8.00
James Boag Premium Light	\$6.00
Ironjack Black Mid	\$8.00
Heineken	\$10.00
Little Creatures Pale Ale	\$10.00
Little Creatures Pilsner	\$10.00
James Squire One Fifty Lashes Pale	\$10.00
James Squire Jack of Spades Porter	\$10.00
Guinness Draft Can	\$10.00
Five Seeds Crisp Apple Cider	\$8.00
Carlton Draft	\$9.00
Corona	\$10.00
Red Duck Pale Ale	\$11.00
Red Duck 1851	\$8.00

## RACV Goldfields Resort

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