

2025-2026  
RACV HOBART HOTEL

*A wedding like no other*



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) 6270 8600 | [events\\_hobart@racv.com.au](mailto:events_hobart@racv.com.au) | [racv.com.au/venues](http://racv.com.au/venues)  
154-156 Collins Street, Hobart, TAS





## THE PERFECT LOCATION

Located in the heart of Hobart's cultural city center, RACV Hobart Hotel is the perfect place for your wedding.

Let RACV Hobart Hotel's team of dedicated wedding planners assist in making your wedding celebration a relaxing and memorable experience.

## CEREMONIES

Choose to exchange your vows onsite at RACV Hobart Hotel, or at a beautiful nearby historic location.

## RECEPTION SPACES

RACV Hobart Hotel's stunning Collins Room can hold cocktail events for 200 guests, or a magnificent banquet for up to 120 guests. Soft candlelight and white linens provide the ultimate romantic setting for your big day.

Our Stables Room has a romantic, historic ambience, with sandstone walls and pitched ceilings with exposed beams. The Stables room can accommodate up to 70 of your guests for a sit down banquet, or 90 guests in a cocktail style set up.

## OUR CEREMONY & RECEPTION VENUES



### The Guest Lounge

For pre-wedding mingling, The Guest Lounge features a beautiful, open, refreshing ambience for you and your wedding guests. Providing a warm mix of earthy tones, exposed brickwork, elevated ceilings, and an open fireplace.



### The Penthouse

If you're looking for a more intimate ceremony with spectacular sweeping skyline views, you can't go past the exclusivity of the Penthouse balcony, perfect for small private weddings.



### Cascade on Collins

For a more casual affair, the historic Cascade on Collins is available for intimate gatherings. Ask your Wedding Coordinator for details.



### The Stables

Historic charm meets modern function in The Stables. Sandstone brick walls and a pitched roof provide a beautiful canvas to style your perfect wedding. The Stables is perfect for hosting up to 70 for a sit-down dinner, or 90 guests in a cocktail style set up.



### The Collins Room

The Collins Room can host up to 200 wedding guests for a cocktail style reception or up to 120 for a sit-down dinner and is perfect for larger events.

## COCKTAIL WEDDING PACKAGE

Minimum of 40 guests | \$165 per person

Dedicated wedding coordinator  
Reception space hire (10:00 – 22:00)  
3 hour canapé service – your choice of 5 options, 1 substantial item and macarons for dessert  
Four hour standard beverage package  
Cake table with cake knife  
Service of wedding cake on platters  
Lectern and microphone or hand-held microphone  
Selection of cocktail furniture and linen

## CLASSIC WEDDING PACKAGE

Minimum of 40 guests | \$170 per person

Dedicated wedding coordinator  
Reception space hire (10:00 – 22:00)  
Freshly baked bread rolls  
Two course alternate drop menu  
Four-hour standard beverage package  
Cake table with cake knife  
Service of wedding cake on platters  
Tea, coffee and chocolates  
Round banquet tables of up to 10 guests  
Personalised wedding menus and guest seating list  
White or black table linen and chair covers  
Lectern and microphone or hand-held microphone

## PREMIUM WEDDING PACKAGE

Minimum of 40 guests | \$200 per person

Dedicated Wedding Coordinator  
Reception space hire (10:00-22:00)  
Freshly baked bread rolls  
Three course alternate drop or buffet menu with petit fours  
Four-hour premium beverage package  
Cake table with cake knife  
Service of wedding cake on platters  
Tea, coffee and chocolates  
Round banquet tables of up to 10 guests  
Personalised wedding menus and guest seating list  
White or black table linen and chair covers  
Lectern and microphone or hand held microphone  
Dance floor  
Complimentary private room for bridal party to get ready including fruit and cheese plate  
Complimentary premium floor accommodation room for Bride and Groom including full buffet breakfast

# SAMPLE CANAPE MENU

Subject to change

## Canapés

### Cold Selection

Roast Pumpkin, goats cheese croustade  
Cold smoked salmon rilette, horseradish cream, chives  
Pomelo and crab salad  
Mini shrimp cocktails  
Caramelised onion and muntrie tartlet, basil pistou  
Bruschetta, Roma tomato, bocconcini, basil  
Mini Chicken Waldorf, sourdough croute  
Scallop ceviche, avocado tartar  
Assorted Sushi Rolls  
Hot smoked Huon salmon, sour cream and dill

### Hot Selection

Tempura prawns, shiso dipping sauce  
Pork and fennel Sausage Rolls  
Salt and pepper squid, lemon aioli  
Market fish goujons, saffron rouille  
Mini croque monsieur  
Traditional vegetable spring roll, nam prik sauce  
Prawn and ginger dumplings, shoyu dipping sauce  
Chicken leek and camembert mini pies  
Mac & Cheese Bites, garlic aioli  
Mini Curry Puffs  
Tempura honey brown mushrooms, plum mayonnaise

### Sweet

Assorted macaroons  
Mini opera cakes  
Mini lemon tartlets  
Seasonal fruit zabaglione

Something more substantial

Additional \$11 per person per item

Buttermilk fried chicken, cos heart, ranch dressing  
Thai beef salad, vermicelli, Thai herbs  
Salt and pepper squid salad, cabbage slaw, nam jim  
Tempura market fish, fries, lemon, tartare sauce  
Huon Valley mushroom risotto, Reggiano parmigiana



# SAMPLE ALTERNATE DROP MENU

Subject to change

## Entrée Selection

Cold smoked Tasmanian salmon, salmon pearls, horseradish cream, salsa verde  
Marinated artichokes, balsamic tomatoes, rocket, tapenade noire, balsamic dressing  
Serrano ham, truffle aioli, caper berries, shaved pecorino, celery salad  
Hot smoked Atlantic salmon fillet, shaved fennel, burnt orange vinaigrette.  
Spiced Pumpkin soup with poached scallops  
Smoked Nichols chicken breast, cos heart, garlic aioli, cheese, prosciutto

## Main Selection

Grilled Bass Strait Sirloin, herb crushed potato, caramelised onion jus  
Nichols chicken breast, sweet potato puree, creamed silverbeet  
Wild clover lamb rump, celeriac puree, minted peas, jus gras  
Grilled Scottsdale pork loin, shitake mushroom and marsalla jus  
Hyon Valley mushroom risotto, goats cheese crème, caramelised balsamic  
Pan seared Salmon, creamed leek, bok choy, lemon potato puree  
Smokey cape grim beef brisket, spinach and pea puree, confit tomato, beef fat jus

## Dessert Selection

Double chocolate tart, vanilla crème'  
Espresso bavarois, sorbet, cocoa crumbs  
Lemon curd, hazelnut meringue, macerated strawberries  
Rosewater and buttermilk panna cotta pistachio praline  
Toffee pudding, burnt orange caramel  
Local cheese selection, quince paste, assorted crackers



# SAMPLE BUFFET MENU

Subject to change

## Bread and Condiments

Selection of artisan breads including sour dough  
Assorted condiments sauces & relish

## Cold Items

Assorted charcutier platters  
House made dips  
Cold & hot Smoked Atlantic salmon platters  
Shrimp salad, thousand island dressing  
Fennel & sweet potato slaw  
Pink eye potato salad, seeded mustard dressing  
Traditional Caesar salad

## Hot Items

Slow roasted sirloin of Tasmanian beef, wild mushroom jus  
Pan seared market fish, hive beurre blanc  
Steamed seasonal greens, Herb butter  
Dauphinoise potatoes

## Dessert Selection

Seasonal fruit & mixed berry platters  
Local cheese platters, Lavosh, Quince & muscatels  
Assorted petite fours and Gateaux  
Semi whipped Vanilla cream & raspberry sauce



# BEVERAGES PACKAGES

Subject to change

## Standard Beverage Package

Willowglen Sparking  
Willowglen Sauvignon Blanc  
Willowglen Pinot grigio  
Willowglen Shiraz cabernet  
Willowglen Cabernet Merlot  
Cascade full and light beer  
Non-alcoholic soft drinks and juices

**Upgrade to our Premium package for an additional \$10.00 per person.**

## Premium Beverage Package

42 Degrees South Premier Cuvee Storm  
Bay Sauvignon Blanc Storm Bay  
Chardonnay  
Storm Bay Pinot Noir Storm  
Bay Merlot Cabernet Cascade  
full and light beer  
Non-alcoholic soft drinks and juices



## Package Upgrade Options

White or black chair covers - POA  
Wedding cake cut and plated individually with cream - \$5.50 per person  
Half-hour chef's selection canape service - \$16 per person  
Crew meals (photographers, musicians, etc) - \$35 per person  
Kids meals (beverages, main meal & ice-cream) - \$45 per person



## PHOTO OPORTUNITIES

The romantic, historic architecture surrounding the venue provides a spectacular choice of backdrops for perfect photographs.

## SOPHISTICATED MENU

Whether you're planning a lavish banquet or cocktail style reception, our chefs will use the freshest, finest local produce to create a spectacular menu that will delight your guests and suit your individual needs.

## PERSONALISED SERVICE

To ensure everything runs just as you planned and make you feel as relaxed as possible for your big day, RACV Hobart Hotel provides you with your own personal event coordinator. Your coordinator will assist in planning all aspects of your special day from themes and table decorations, right through to all those last minute details.

## ACCOMMODATION

RACV Hobart Hotel features many accommodation options making it easy for your guests to enjoy the stress-free convenience of staying within the Hotel for your wedding. Accommodation options range from Hotel King Rooms to the Penthouse. With breathtaking views of the city, and suites with private balconies, our accommodation options provide the perfect backdrop for your wedding night.

## HOTEL FACILITIES

RACV Hobart Hotel's guest facilities are ideal for pre or post wedding relaxation and celebrations. On site car parking, gym are available for guests staying on-site. Our Charcoal restaurant provides a warm, open atmosphere. For casual drinks or a light meal, the historical Cascade on Collins is ideal.

## RACV HOBART HOTEL

[racv.com.au/weddings](http://racv.com.au/weddings)

**To arrange a site inspection contact our Wedding Coordinator**

154-156 Collins Street, Hobart, Tasmania 7000

T: (03) 6270 8600 E: [events\\_hobart@racv.com.au](mailto:events_hobart@racv.com.au)

### RACV CITY CLUB

501 Bourke Street,  
Melbourne, Victoria 3000  
T: 1300 139 059  
E: [conferencesandevents@racv.com.au](mailto:conferencesandevents@racv.com.au)

### RACV HEALESVILLE COUNTRY CLUB & RESORT

122 Healesville-Kinglake Road,  
Healesville, Victoria 3777  
T: (03) 5962 4899  
E: [healesvilleevents@racv.com.au](mailto:healesvilleevents@racv.com.au)

### RACV TORQUAY RESORT

1 Great Ocean Rd,  
Torquay, Victoria 3228  
T: (03) 5261 1600  
E: [weddings\\_torquay@racv.com.au](mailto:weddings_torquay@racv.com.au)

### RACV CAPE SCHANCK RESORT

Trent Jones Drive,  
Cape Schanck, Victoria 3939 T:  
(03) 5950 8006  
E: [capeschanck@racv.com.au](mailto:capeschanck@racv.com.au)

### RACV GOLDFIELDS RESORT

1500 Midland Highway,  
Creswick, Victoria 3363  
T: (03) 5345 9600  
E: [weddings\\_goldfields@racv.com.au](mailto:weddings_goldfields@racv.com.au)

### RACV INVERLOCH RESORT

70 Cape Paterson-Inverloch Road,  
Inverloch, VIC 3996  
T: (03) 5674 0000  
E: [inverlochevents@racv.com.au](mailto:inverlochevents@racv.com.au)

### RACV ROYAL PINES RESORT

Ross Street, Benowa, Queensland  
4217  
T: (07) 5597 8700  
E: [royalpines\\_weddings@racv.com.au](mailto:royalpines_weddings@racv.com.au)

### RACV NOOSA RESORT

94 Noosa Drive,  
Noosa Heads, Queensland 4567 T:  
(07) 5341 6300  
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