

CONFERENCES AND EVENTS

RACV Cape Schanck Resort



MENU PACKAGES

BREAKFAST | MORNING AND AFTERNOON TEA | CONFERENCE DAY PACKAGES
LUNCH | DINNER EVENTS | BUFFETS | CANAPÉS | GRAZING MENU | BEVERAGES



RACV Cape Schanck Resort

BREAKFAST



BREAKFAST

PLATED BREAKFAST

\$35.00 per person

INCLUDES SHARED PLATTERS LISTED BELOW

SMOKED BACON, BAKED TOMATO, HASH BROWN AND A SELECTION OF ONE EGG DISH FROM THE BELOW

Scrambled eggs with double cream, chives on sourdough bread (V) (GFA)

Two poached eggs, sea salt, cracked pepper on sourdough bread (V) (GFA) (DF)

Eggs Benedict on sourdough bread, two poached eggs with hollandaise sauce (GFA)

CHOOSE ONE ACCOMPANIMENT

Baby spinach (V)

Shaved leg ham

Smoked salmon

SHARED PLATTERS SERVED AT TABLES TO ACCOMPANY PLATED BREAKFAST

Freshly brewed coffee and tea

Chilled orange juice

Selection of mini muffins (V)

Warm croissants with preserves (V)

Individual natural and fruit yoghurts (V)

Sliced smoked ham and brie

Fresh sliced seasonal fruits (V)

GRAB & GO BREAKFAST

\$22.00 per person

Nespresso coffee and tea buffet

Chilled juices includes apple, orange and pineapple

Selection of muffins

Selection of Danish pastries

Ham and cheese croissant or bacon and egg muffin/wrap

BREAKFAST

FULL BUFFET BREAKFAST

\$35.00 per person (private room, min 30pax)

Nespresso coffee and tea buffet
Chilled juices includes apple, orange and pineapple
Muffins, Danish pastries and croissants with preserves
Natural and fruit yoghurts
Individual bircher muesli
Smoked ham, pickles and relish
Brie, Gruyère cheeses, apricot and walnuts
Sliced seasonal fruits and berries
Selection of cereals and toasted muesli
Fresh breads, lavosh and grissini
Poached and scrambled eggs
Smoked bacon
Veal chipolata
Baked tomatoes
Sautéed mushrooms
Hash brown
Wilted baby spinach

FRESH JUICE AND SMOOTHIE BLENDS

\$5.00 per person

SELECT ANY VARIETY. MINIMUM 10 GUESTS

Melon Machine - rockmelon, honey, raspberry and lime
Cherry Challenge - dark cherries, natural yoghurt and coconut milk
Berry Brain - strawberry, blueberry, raspberry, mint and cocoa
Pineapple Paradise - pineapple, natural yoghurt, grape and ginger
Beetroot's Back - beetroot, apple, celery and orange

RACV Cape Schanck Resort

MORNING AND AFTERNOON TEA



MORNING AND AFTERNOON TEA

ONE SELECTION FROM THE LIST BELOW

\$7.50 per person

TWO SELECTIONS FROM THE LIST BELOW

\$12.00 per person

ALL ACCOMPANIED BY A CONTINUOUS SUPPLY OF NESPRESSO COFFEE AND TEA BUFFET

SWEET ITEMS

- Selection of mini muffins (V)
- Mini lemon meringue tarts (V)
- Chocolate brownie (V)
- Banana bread with whipped vanilla cream (V)
- Chef's selection of macarons (GF) (V)
- Profiteroles with vanilla cream (V)
- Yoghurt with seasonal fruit compote and oat crumble (V)
- Assortment of artisan cookies and biscuits (V)
- Coconut panna cotta with kiwifruit (GF) (V)
- Blueberry cheesecake with vanilla crumble (V)
- Raspberry and pistachio friand (V) (GF)
- Mini chocolate éclairs (V)

SAVOURY ITEMS

- Mini lamb kofta skewers with sumac
- Mini spinach and ricotta filo rolls (V)
- Selection of nori rolls (GF)
- Mixed mini quiches (DF)
- Gourmet sausage rolls with tomato chutney
- Beef slider with coleslaw and pickles
- Handmade rice paper rolls with sweet chilli (GF) (DF)
- Goat's cheese and caramelised onion tart (V)
- Mini gourmet pies
- Gypsy ham and Gruyère cheese croissant
- Assortment of savoury muffins

ADDITIONAL ITEMS PRICED AT \$4.00 PER PERSON, PER SELECTION

RACV Cape Schanck Resort

CONFERENCE PACKAGES



CONFERENCE PACKAGES

THE CULINARY TEAM AT RACV CAPE SCHANCK RESORT PREPARE FRESH SEASONAL MENUS EACH DAY. WE HAVE TAKEN THE BEST LOCALLY AND REGIONALLY SOURCED INGREDIENTS TO PREPARE A RANGE OF DISHES FOR OUR CONFERENCE GUESTS. EACH DAY A DIFFERENT MENU WILL BE CREATED FOR YOUR CONFERENCE INCLUDING MORNING TEA, LUNCH AND AFTERNOON TEA. THIS OFFERING IS COMPLIMENTED WITH FRESH TEA, COFFEE, JUICES AND A WIDE RANGE OF DISHES AND CUISINES.

SPECIAL DIETARY REQUIREMENTS ARE CATERED FOR, ADDITIONAL CHARGES MAY APPLY.

FULL DAY CAPE PACKAGE \$92.00 per person

Chef's daily selection of morning tea, with a sweet and savoury item
Chef's selection of a light working lunch with cold and hot options using fresh seasonal produce
Chef's daily selection of afternoon tea, with a sweet and savoury item

HALF DAY PENINSULA PACKAGE \$82.00 per person

Chef's daily selection of morning or afternoon tea, with a sweet and savoury item
Chef's selection of a light working lunch with cold and hot options using fresh seasonal produce

SAMPLE DAY DELEGATE PACKAGE MENU

OUR MENUS ARE SEASONAL AND CHANGE REGULARLY

Chilli prawn, bok choy and coriander noodle stir fry
Beef sliders, tomato chutney, slaw and cheese
Penne pasta, puttanesca sauce, tomato, Kalamata olives, capers and basil
Salad of marinated zucchini ribbons, beetroot, grapes, feta and smoked almonds
Salad of cumin spiced roasted cauliflower, buckwheat and yoghurt
Selection of steamed dumplings with soy sauce
Salad of green beans, pumpkin, cranberry, chickpeas and lemon dressing
Japanese poke bowl, soy marinated salmon, edamame, pickled red cabbage, carrot, soba noodles, coriander and sesame seeds

CONFERENCE PACKAGES

ENHANCEMENTS

Tropical fruit skewers (V) (GF) (DF)	\$8.00 per person
Selection of macarons (GF)	\$8.00 per person
Berry friands (GF)	\$8.00 per person
Assortment of mini muffins (salted caramel, chocolate, apple and cinnamon)	\$8.00 per person
Rice paper rolls with sweet chilli (V) (GF)	\$9.00 per person
Yoghurt fruit smoothie shooters (V) (GF)	\$9.00 per person
Muesli slice (V)	\$7.00 per person
Bircher muesli topped with fresh berries (V)	\$9.00 per person
Fresh seasonal fruit platters (V) (GF) (DF)	\$9.00 per person
Wheatgrass shots (V)	\$8.00 per person
Bowl of hot chips (V) (GF)	\$10.00 per bowl
Bowl of wedges with sour cream and sweet chilli (V)	\$10.00 per bowl

RACV Cape Schanck Resort

LUNCH



LUNCH

NETWORKING LUNCH

\$40.00 per person

Chef's daily selection of sandwiches, wraps, rolls, one hot dish and a selection of two salads.
Served with seasonal fresh fruit salad, Nespresso coffee and tea selection

TAKE AWAY LUNCH PACKS

\$30.00 per person

Chef selection gourmet wrap or sandwich, mini muffin, chocolate or nut bar, piece of whole fruit and a bottled beverage.

**Gluten free available upon request*

RACV Cape Schanck Resort

PLATED LUNCH & DINNER EVENTS



PLATED LUNCH AND DINNER EVENTS

SELECT 2 OPTIONS PER COURSE FOR ALTERNATE SERVICE

TWO COURSE MENU	\$75.00 per person
THREE COURSE MENU	\$90.00 per person

SELECT 1 OPTION PER COURSE FOR SET SERVICE

TWO COURSE SET MENU	\$65.00 per person
THREE COURSE SET MENU	\$75.00 per person

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 couscous, 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 purée, Hawkes Farm potato gratin, charred onions (GF)
- Grilled breast of chicken, cumin spiced eggplant, smoked yoghurt, puffed quinoa, currants, feta (GF)
- 24-hour braised Gippsland beef cheek, spinach, field mushroom purée, king brown mushroom, red wine sauce (GF)
- Grass fed O'Connor's beef tenderloin, carrot fondant, carrot purée, charred zucchini, kale (GF) (DF)
- Gippsland lamb rump with pea purée, 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 purée, puffed rice, grilled broccolini, Mount Martha mussels (GF) (DF)
- High Country pork belly with pumpkin purée, 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 fraîche, fresh raspberries (V)
- Single Origin dark chocolate mousse dome, salted caramel and tropical fruit centre with a mirror glaze, cocoa mass tuille (V)
- Orange and poppy seed cake with brown butter ice cream, burnt orange purée, 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 espresso soaked sponge with whipped mascarpone, strawberries, espresso coffee gelato, candied almonds (V)
- Coconut and kaffir tapioca pudding, kaffir lime and lemongrass pearls, pineapple, coconut sorbet (V) (GF)

SIDES

\$20.00 per dish

Steamed seasonal green vegetables (V) (GF) (DF)

Baby cos lettuce with lemon dressing and oregano (V) (GF) (DF)

Ancient grain salad with yoghurt dressing (V) (GF)

Roasted baby kipfler potatoes with rosemary and garlic (V) (GF) (DF)

*One side dish serves 5 guests

CHEESE

Cheese as dessert, shared platter

\$5.00 per person

Cheese in addition to dessert, shared platter

\$10.00 per person

Add a shared cheese platter to menus

\$21.00 per person

Cheese station

\$30.00 per person

RACV Cape Schanck Resort

BUFFETS



BUFFETS

STREET FOOD BUFFET MENU

\$80.00 per person

COLD SELECTION

Freshly shucked oysters and oyster ponzu shooters (DF) (GF)
Assorted sushi, sashimi and nori rolls (DF)
Selection of rice paper rolls with sweet chilli sauce (DF) (GF)

HOT SELECTION

Salt and pepper calamari with yuzu mayo (DF)
Chicken skewers with satay sauce
Selection of steamed dim sum with chilli jam
Peking duck spring rolls with Asian dipping sauce

FROM THE GARDEN

Wok tossed mushrooms with oyster sauce and spring onion (DF) (GF) (V)
Wombok cabbage with pickled carrot, cucumber and Vietnamese mint (DF) (GF) (V)
Green beans with ginger, garlic and shallots (DF) (GF) (V)

SOMETHING SWEET

Coconut sago with mango and mint (V) (DF) (GF)
Chocolate and salted caramel tartlets (V)
Assortment of sliced tropical fruit (V) (DF) (GF)

ADDITIONAL EXTRA

Live serving stations

\$25.00 per person

BUFFETS

LIGHTHOUSE BUFFET MENU

\$100.00 per person

COLD SELECTION

Chilled tiger prawns with lemon and cocktail sauce (GF) (DF)
Selection of marinated grilled vegetables (GF) (DF) (V)
Assortment of dips with artisan breads and crackers (V)
Sliced cured meats, salami, prosciutto and smoked ham

HOT SELECTION

Seared salmon fillet with parsley and caper dressing (GF) (DF)
Mount Martha mussels cooked in white wine (GF) (DF)
Chicken maryland marinated in lemon and oregano (GF) (DF)
Whole roast leg of lamb with rosemary and garlic potatoes (GF) (DF)
Served with mint jelly, French mustards and horseradish

FROM THE GARDEN

Selection of seasonal roasted vegetables (GF) (DF) (V)
Baked cauliflower gratin with parmesan (V)
Grilled asparagus with mint and radish (GF) (DF) (V)
Radicchio, poached pear, walnut and blue cheese (GF) (V)

SOMETHING SWEET

Caramel and almond choc pops (V) (GF)
Mini pavlovas with passionfruit (V) (GF)
Chocolate mousse with mandarin jelly and salted oat crumb (V)
Fresh sliced fruit (V) (GF) (DF)

ADDITIONAL EXTRA

\$25.00 per person

Live serving stations

BUFFETS

SEAFOOD BUFFET MENU

\$120.00 per person

COLD SELECTION

Chilled tiger prawns (DF) (GF)
Sydney rock oysters (DF) (GF)
Assorted sushi, sashimi and nori rolls (DF)
Half shell scallop with garlic aioli (DF) (GF)
Seared tuna with avocado sliders

HOT SELECTION

Tempura prawns with garlic aioli (DF)
Salt and pepper calamari with Asian dipping sauce (DF)
Seared kingfish with tomato salsa and basil (GF) (DF)
Mount Martha mussels with tomato and oregano (DF) (GF)
Chargrilled swordfish with fennel and orange (DF) (GF)
Seafood paella with saffron, tomato and chorizo sausage (DF)

FROM THE GARDEN

Baked heirloom carrots with green olives and parsley (DF) (GF) (V)
Cauliflower gratin with parmesan (DF) (GF) (V)
Grilled asparagus with crumbled feta and shaved radish
Tomato, mozzarella and basil salad (GF) (V)
Grilled squash with feta and currants (DF) (GF) (V)

SOMETHING SWEET

Classic mascarpone tiramisu (V)
Vanilla panna cotta with strawberries (DF) (V)
Chocolate mousse with salted caramel and cherries (GF) (V)
Selection of French macarons (GF) (V)
Fresh sliced fruit (V) (DF) (GF)

ADDITIONAL EXTRA

\$25.00 per person

Cheese buffet; selection of local, local and regional cheeses served with lavosh, fruit bread, grissini and fruit accompaniments
Live serving stations

BARBEQUE

SAUSAGE SIZZLE

\$24.00 per person

MINIMUM 10 GUESTS

Three types of gourmet sausages (DF)
Caramelised onions (V) (GF)
Sliced loaf bread (V) (DF)
Sauces and condiments

PENINSULA BBQ

\$45.00 per person

MINIMUM 10 GUESTS

Freshly baked bread with butter
Local buttered corn on the cob (V) (GF)
Caramelised onions (V) (GF)
Mini BBQ pulled pork burgers
Gourmet beef sausages (DF)
Dukkah spiced chicken (GF) (DF)
Baked jacket potatoes, sour cream, cheese and chive (V) (GF)
Cabbage and apple coleslaw (V) (GF) (DF)
Chef's selection of cakes and slices for dessert (V)

CAPE SCHANCK BBQ

\$75.00 per person

MINIMUM 20 GUESTS

Freshly baked bread with butter
Local buttered corn on the cob (V) (GF)
Caramelised onions (V) (GF)
Teriyaki glazed salmon skewers (DF)
Two types of gourmet sausages (DF)
Tandoori marinated chicken
Beef rump steak with chilli and garlic (GF) (DF)
Baked jacket potatoes, sour cream, cheese and chive (V) (GF)
Cabbage and apple coleslaw (V) (GF) (DF)
Grilled asparagus salad with feta and mint (V) (GF)
Chef's selection of cakes and slices for dessert (V)

LIVE BARBEQUE STATION

\$25.00 per person

ENHANCE YOUR BBQ EXPERIENCE WITH ONE OF OUR TALENTED CHEFS

BARBEQUE

GOURMET BBQ

\$95.00 per person

MINIMUM 20 GUESTS

Freshly baked bread with butter
Local buttered corn on the cob (V) (GF)
Caramelised onions (V) (GF)
Garlic and parsley marinated king prawns (GF) (DF)
Lemon and herb chicken skewers (GF) (DF)
Medallions of beef fillet, chilli, lime and coriander (GF) (DF)
Lamb kofta with tzatziki
Smokey lamb ribs with whisky (DF)
BBQ glazed salmon and Mediterranean vegetable kebabs (DF)
Baked jacket potatoes, sour cream, cheese and chive (V) (GF)
Cabbage and apple coleslaw (V) (GF) (DF)
Grilled asparagus salad with feta and mint (V) (GF)
Spiced couscous, raisins, apricot pistachio and yoghurt salad (V)
Chef's selection of cakes and slices for dessert (V)

SHARED PLATTERS FOR EACH TABLE

Mezze Platter - Selection of three dips, marinated olives, dukkah, olive oil, Turkish bread, focaccia and flat breads \$15.00 per person

Antipasto Platter - Cured meats, dips, marinated vegetables, olives, local cheese and artisan breads \$20.00 per person

Seafood Platter - Sydney rock oysters (2), king prawns (3), pickled octopus, salt and pepper squid, accompanied by lemon wedges and cocktail sauce \$25.00 per person

Pre-function Canapés \$20.00 per person

30 MINUTES | MINIMUM 15 GUESTS

Select 3 items from the below options:

Cold Canapés

Sydney rock oysters with a lemon and chive vinaigrette (DF) (GF)
Citrus cured kingfish with green chilli, lime, coriander and crisp tortilla (DF) (GF)
Duck confit roulade with orange gel, pistachio and cornichon salad (DF) (GF)
Hot smoked salmon over red gum with pickled red cabbage, cumin lavosh and salmon pearls (DF)
Hawkes Farm kipfler potato with smoked labneh, lemon, sumac and chives (GF) (V)

Hot Canapés

Southern fried buttermilk chicken with a jalapeño dressing (GF)
Tempura prawns with an Asian dipping sauce (DF)
Mushroom and truffle arancini (V)
Spicy pork, crispy wonton, pickled radish and coriander (DF)
Cumin spiced lamb koftas, mint and tzatziki

RACV Cape Schanck Resort

SHARED GRAZING MENU



SHARED GRAZING MENUS

OUR GRAZING TABLES ARE DESIGNED TO SHARE AND SERVED TO THE TABLE. WITH EACH OPTION, YOU CAN CHOOSE TO HAVE EITHER THE MORNINGTON PENINSULA GRAZING TABLE, OR A SELECTION OF SMALL PLATES.

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

OPTION 1	\$85.00 per person
GRAZING TABLE OR SMALL PLATES 1 COLD 1 HOT	
SUBSTANTIAL 1	
SIDE 2	
SWEET TREATS 3	
OPTION 2	\$99.00 per person
GRAZING TABLE OR SMALL PLATES 2 COLD 2 HOT	
SUBSTANTIAL 2	
SIDE 3	
SWEET TREATS 4	
OPTION 3	\$120.00 per person
GRAZING TABLE OR SMALL PLATES 3 COLD 3 HOT	
SUBSTANTIAL 3	
SIDE 4	
SWEET TREATS 5	

SMALL PLATES

COLD SELECTIONS

- Beetroot cured barramundi with beetroot chips and dill (DF) (GF)
- Crushed pea with mint, chilli and feta bruschetta (V)
- Freshly shucked oysters with lemon (DF) (GF)
- Smoked eggplant dip with flat bread, cumin yoghurt and coriander (GF) (V)
- Garlic and chilli marinated olives (DF) (GF) (V)
- Chicken liver parfait with port wine jelly (GF)
- House pickled vegetables with mustard and chickpea purée (DF) (GF) (V)

HOT SELECTIONS

- Pan fried parmesan gnocchi with basil pesto and sundried tomatoes (V)
- Cumin crusted slow roasted lamb ribs with green tahini (DF) (GF)
- Mac 'n' cheese croquette with jalapeño aioli (V)
- Puff pastry sausage roll with BBQ sauce
- Beef slider with swiss cheese, cabbage and pickle
- Charcoal panko crumbed prawns with sweet and sour dipping sauce (DF)
- Handmade angus beef pies with tomato relish

SHARED GRAZING MENUS

SUBSTANTIAL

- Marinated chicken with baked pumpkin, roast shallot and lemon (DF)
- Glazed quail with currants, saffron couscous, mint, parsley and toasted pepitas (DF)
- Pumpkin and feta tortelloni with gremolata, parmesan cheese, pine nuts and raisins (V)
- 24 hour braised lamb shoulder with crisp polenta and jus (DF)
- Smoked beef fillet with charred zucchini, edamame and chimmi-churri (DF)
- American style pork ribs with cabbage and apple slaw and fresh lime (DF)
- Seafood paella, braised squid, chorizo, prawns, mussels and parsley (DF)
- Slow cooked fillet of salmon with braised fennel, radicchio and pecorino (GF)
- Roast eggplant layered with tomato passata, basil and pangrattato (V)

SIDES

- Cumin baked cauliflower with tahini yoghurt (GF) (V)
- Roast pumpkin with pomegranate, herbs and mint yoghurt (GF) (V)
- Roast Dutch carrots with chilli peanut dressing and coriander (DF) (GF) (V)
- Rice with pistachio, barberries, chickpeas (DF) (GF) (V)
- Roasted baby potatoes tossed in romesco and parsley salsa (V)
- Witlof with blue cheese, candied walnuts, radicchio and vincotto (V)

SWEET TREATS

- Warm cinnamon and jam doughnuts (V)
- Potted chocolate mousse with passionfruit and coco pops (GF) (V)
- Lemon meringue tartlets (V)
- Blueberry and almond friands (GF) (V)
- Assorted éclairs filled with vanilla cream (V)
- Raspberry mousse with pistachio crumb, white chocolate jelly and coconut (GF) (V)
- Hazelnut and chocolate churros (V)
- Banana and peanut butter caramel cake (V)

RACV Cape Schanck Resort

CANAPÉS



CANAPÉS

HALF HOUR CANAPÉ PACKAGE YOUR SELECTION OF 2 COLD AND 1 HOT CANAPÉS	\$20.00 per person
ONE HOUR CANAPÉ PACKAGE YOUR SELECTION OF 3 COLD AND 2 HOT CANAPÉS	\$40.00 per person
TWO HOUR CANAPÉ PACKAGE YOUR SELECTION OF 4 COLD, 3 HOT AND 2 SUBSTANTIAL CANAPÉS	\$65.00 per person
THREE HOUR CANAPÉ PACKAGE YOUR SELECTION OF 4 COLD, 4 HOT, 3 SUBSTANTIAL AND 2 SWEET CANAPÉS	\$80.00 per person

COLD SELECTIONS

Sydney rock oysters with a lemon and chive vinaigrette (DF) (GF)
Seared yellow fin tuna sliders with wasabi, avocado and wakame salad (DF)
Cured beef tartare with confit egg yolk and a sourdough crisp (DF)
Citrus cured kingfish with green chilli, lime, coriander and crisp tortilla (DF) (GF)
Duck confit roulade with orange gel, pistachio and cornichon salad (DF) (GF)
Compressed pickled baby cucumber, horseradish cream and black olive (GF)
Hot smoked salmon over red gum with pickled red cabbage, cumin lavosh and salmon pearls (DF)
Salted ricotta in hay ash with Mornington Peninsula honey and dill on rye (V)
Hawkes Farm kipfler potato with smoked labneh, lemon, sumac and chives (GF) (V)

HOT SELECTIONS

Southern fried buttermilk chicken with a jalapeño dressing (GF)
Tempura prawns with an Asian dipping sauce (DF)
Chicken and ras el hanout spiced croquette with smoked tomato (DF)
Ham and feta croquette with garlic aioli
Mushroom and truffle arancini (V)
Spicy pork, crispy wonton, pickled radish and coriander (DF)
Crisp yellow polenta, truffle cream, caper with a shallot and parsley salad (GF) (DF)
Parmesan madeleine with a salsa verde (V)
Cumin spiced lamb koftas, mint and tzatziki
Potato mille-feuille with black garlic, caper and parsley salsa (GF) (DF) (V)

CANAPÉS

SUBSTANTIAL

- Crispy pork belly and kimchi in a steamed bao with a pickled chilli dressing (DF)
- Beef slider with pickles, cheese and tomato relish in a sesame seed bun (DF)
- Coconut and lemongrass poached barramundi, steamed rice and kaffir lime leaf (GF) (DF)
- Matcha soba noodles, pickled shiitake, edamame and nori with a toasted sesame dressing (DF) (V)
- Fish and chips with caper aioli and lemon (DF)
- Smoked lamb shoulder and pea risotto, mint and mascarpone (GF)
- Cheese kransky in a soft milk bun with American mustard
- Shredded duck, tamarind and chilli glaze with an apple and cabbage slaw (GF) (DF)
- Heirloom beetroot and goat's cheese, balsamic and crisp wild rice (GF) (V)
- Grilled scallop, bean shoots, cucumber, Vietnamese mint and a nuoc cham dressing (GF) (DF)

SWEET TREATS

- Passionfruit curd meringue tartlets (V)
- Lemon choux buns with lime cream and white chocolate (V)
- Chocolate sphere with a mandarin jelly and salted oat crumb (V)
- Raspberry cheesecake with freeze dried raspberries (V) (GF)
- Tiramisu of whipped mascarpone cheese, espresso coffee-soaked sponge finger and kahlua (V)
- Layers of vanilla crème with a strawberry jam and basil meringue (V) (GF)
- Cashew nut lamington with raspberry jelly and coconut (V)
- Coconut sago with mango gel and Vietnamese mint (V) (GF) (DF)
- Milk and white chocolate, yuzu and almond truffles (V) (GF)
- Caramelised white chocolate and salted caramel tartlets (V)
- Assortment of French macarons (V)

ADD SOMETHING SWEET TO CANAPÉ PACKAGES

Choice of two items	\$15.00 per person
Choice of three items	\$20.00 per person
Choice of four items	\$25.00 per person
Choice of five items	\$30.00 per person

ADDITIONAL ITEMS

Substantial menu items	\$4.50 additional per dish, per person
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CANAPÉS

LIVE STATIONS

\$25.00 per person, per selection

ENHANCE YOUR DINING EXPERIENCE WITH OUR LIVE CANAPÉS STATIONS

CHILLED ACTION

Freshly shucked oysters and Chef's selection of oysters prepared and served in different ways

Hand sliced sashimi and sushi with Asian dressings, wakami salad and pickled ginger

HOT ACTION

Chef's selection of handmade pasta and sauces

Assortment of freshly steamed Asian dumplings

Carvery station, chef's selection of slow cooked meats carved to order with accompaniments

DESSERT ACTION

Freshly made doughnuts in cinnamon and vanilla sugar with cream and jam (V)

Traditional gelato cart (V)

Chocolate fountain with marshmallows, cupcakes and lolly pops (V)

CHEESE GRAZING

Selection of local and regional cheeses served with artisan breads, crackers and fresh fruit

RACV Cape Schanck Resort

MANTELLINA



MANTELLINA CONFERENCES AND EVENTS MENU

MAXIMUM 100 GUESTS

CHEF'S SELECTION GRAZING STYLE MENU TO BE SHARED FROM THE CENTRE OF THE TABLE LOCATED ON LEVEL 1 OF THE RESORT, MANTELLINA OFFERS A PRIVATE SPACE FOR CASUAL, MODERN DINING WITH AN ITALIAN TWIST.

CLASSIC \$50.00 per person

Chef's selection of:

2 Pizzas (4 slices per person), 2 pastas, 2 side dishes

PREMIUM \$60.00 per person

Chef's selection of:

2 Pizzas (4 slices per person), 2 pastas, 2 side dishes and 2 desserts

GOURMAND \$70.00 per person

Chef's selection of:

3 Pizzas (4 slices per person), 2 pastas, 2 side dishes and 3 desserts

SAMPLE MENU

Garlic Pizza - Roasted garlic and fior di latte (V)

Margherita - Fresh tomato, torn basil and mozzarella (V)

Vegetarian - Mozzarella, roasted red peppers, grilled zucchini, olives and rocket (V)

Waikiki - Smoked ham, pineapple and mozzarella

Tandoori - Marinated chicken, coriander, capsicum and mozzarella

Rigatoni - Pesto, parmesan, cherry tomato and torn basil (DF) (V)

Gnocchi - Smoked bacon, parsley, cream and pangrattato

Penne - Roasted cherry tomato sauce with parmigiano reggiano (V)

Fettucine - Olives, capers, red onion with tomato passata (DF) (V)

Rocket with shaved apple, walnut and aged balsamic vinegar (DF) (GF) (V)

Grilled zucchini with roasted capsicum and witlof (DF) (GF) (V)

Steamed seasonal greens with Cape Schanck olive oil (DF) (GF) (V)

Chips with aioli (DF) (V)

Tiramisu, whipped mascarpone, espresso soaked sponge and cocoa (V)

Vanilla bean panna cotta with macerated strawberries (GF) (V)

Nutella filled Italian bombolini with cinnamon sugar (V)

Bombe Alaska, chocolate and raspberry ice cream with torched meringue (DF) (V)

RACV Cape Schanck Resort

BEVERAGES



BEVERAGE PACKAGES

CLASSIC PACKAGE

2 HOURS - \$40.00 PP | 3 HOURS - \$50.00 PP | 4 HOURS - \$60.00 PP

NV Jean Pierre Brut Bilbul NSW	\$30.00 per bottle
De Bortoli 'Willowglen' Chardonnay Riverina NSW	\$30.00 per bottle
De Bortoli 'Willowglen' Semillon Sauvignon Blanc Riverina NSW	\$30.00 per bottle
De Bortoli 'Willowglen' Shiraz Cabernet Riverina NSW	\$30.00 per bottle
Tap Beer (Furphy, Heineken)	
Bottled Beer - Boag's Premium Light	\$10.00 per bottle
Juice, water and soft drink	

PREMIUM PACKAGE

2 HOURS - \$50.00 PP | 3 HOURS - \$60.00 PP | 4 HOURS - \$70.00 PP

NV Lorimer Chardonnay Pinot Noir Sparkling Bilbul NSW	\$40.00 per bottle
Lorimer Semillon Sauvignon Blanc Bilbul NSW	\$40.00 per bottle
Lorimer Chardonnay Bilbul NSW	\$40.00 per bottle
Lorimer Cabernet Merlot Bilbul NSW	\$40.00 per bottle
Lorimer Shiraz Bilbul NSW	\$40.00 per bottle
Tap Beer (Furphy, Heineken, St Andrews Pilsner, Little Creatures Pale Ale)	
Bottled Beer (Boag's Premium, Boag's Premium Light)	\$10.00 per bottle
Juice, water and soft drink	

MORNINGTON PENINSULA CLASSIC PACKAGE

2 HOURS - \$60.00 PP | 3 HOURS - \$70.00 PP | 4 HOURS - \$80.00 PP

Baldwin Estate Sparkling	\$60.00 per bottle
Yal Yal Rd Pinot Gris	\$60.00 per bottle
Jakcals Run Chardonnay	\$60.00 per bottle
Mister Wolf Pinot Noir	\$60.00 per bottle
Jakcals Run Shiraz	\$60.00 per bottle
Tap Beer (Furphy, Heineken, St Andrews Pilsner)	
Bottled Beer (Boag's Premium Light, Red Hill Pilsner, Mornington Peninsula Pale Ale)	\$10.00 per bottle
Juice, water and soft drink	

MORNINGTON PENINSULA PREMIUM PACKAGE

2 HOURS - \$80.00 PP | 3 HOURS - \$95.00 PP | 4 HOURS - \$110.00 PP

NV Trofeo Estate Terzetto Sparkling	\$80.00 per bottle
Moorooduc Estate Pinot Gris	\$80.00 per bottle
Moorooduc Estate 'Devil Bend Creek' Chardonnay	\$80.00 per bottle
Jakcals Run Pinot Noir	\$80.00 per bottle
Trofeo Estate 'Amphora' Shiraz	\$80.00 per bottle
Tap Beer – (Furphy, Heineken, St Andrews Pilsner)	
Bottled Beer – (Boag's Premium Light, Mornington Pale Ale, Red Hill Pilsner)	\$10.00 per bottle
Juice, water and soft drink	

BEVERAGE PACKAGES

BASIC SPIRITS

1 HOUR - \$15.00 PER PERSON | 2 HOURS - \$20.00 PER PERSON | 3+ HOURS - \$25.00 PER PERSON

Available in conjunction with a full beverage package

Smirnoff Vodka

Gordon's Gin

Jim Beam Kentucky Bourbon

Johnnie Walker Red Scotch Whisky

Havana Club 3yo White Rum

NON-ALCOHOLIC BEVERAGE PACKAGE

\$15.00 per person

Post mix soft drinks, orange and apple juice, still and sparkling water (MODA)

COCKTAILS

Cocktails can be organised as an additional option to a beverage package

Please ask your event coordinator for further details, so we can customise your options

RACV Cape Schanck Resort

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For more information contact:
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