

RACV HEALESVILLE COUNTRY CLUB

*Winter Wedding 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) 5962 4899 | [healesvilleevents@racv.com.au](mailto:healesvilleevents@racv.com.au) | [racv.com.au/weddings](http://racv.com.au/weddings)



# CEREMONY



## Gazebo Ceremony \$800

For a ceremony with a difference, our modern, architecturally inspired gazebo with dramatic mountain backdrop and rolling green lawns creates a stunning setting. Having your ceremony at the same location as your reception will make the transition between the two a relaxed and stress-free experience for both you, and your guests.

### Inclusions

- Red carpet
- 56 white garden chairs
- White clothed signing table
- PA system and AV operation
- CD player/iPod connection
- 1 hand held or 1 roaming microphone

### Additional Items and Services\*

- Portable wedding arch for wet/hot weather back-up
- Golf cart hire – for onsite wedding photos

Talk to your wedding coordinator about additional options and pricing.

\* Subject to availability, at additional cost.

## OUR RECEPTION VENUES



### Ballroom

This beautiful space is pillarless with high ceilings and offers stunning views of Mt Riddell. The Ballroom can host 220 guests seated with a dance floor or 240 without and has a small adjacent boardroom which is perfect for the bridal party to unwind pre-reception.



### Intimate Weddings

Our range of beautiful event spaces are also available for small, intimate occasions with bespoke private dining packages. Please contact us for more information.

# WINTER WEDDING PACKAGE

Minimum of 70 guests | \$125 per person

Valid May to August

## Inclusions

Pre-dinner canapés - Chef selection, 30 min

2 course menu - 50/50 entrée and main

Freshly baked sourdough

Complimentary wedding cake created by our talented pastry chefs

Cake service - cutting and serving of wedding cake on platters per table

4.5 hour standard beverage package

Includes sparkling, red and white wines, full strength and light beer, juice and soft drinks

Freshly brewed tea, coffee and petit fours

Complimentary bridal lounge room

White chair covers

White table cloths and napkins

White skirting for bridal table

White clothed gift and cake table with cake knife

Personalised wedding menus and guest list

Lectern with fixed microphone

Standard dance floor, 6.1 x 6.1 m<sup>2</sup>

Personal Wedding Coordinator

Personal waiter for your wedding

Operation supervisor for night of wedding

Complimentary accommodation for the couple when there are 130 guests (or more)

Complimentary room hire when there are 70 guests (or more) for Ballroom

# SAMPLE MENU

RACV Country Club Combines the Yarra Valley's premium produce and the freshest seasonal ingredients to create a wedding menu which will surely impress.

Your guests will be welcomed on arrival with a selection of exquisite canapés and selected beverages in the pre-function areas adjacent to your reception room. An alternating three course bridal menu will then be served with selected beverages, including sparkling wine to toast your new life together.

## Canapés

Our Chef will select 3 canapés which will be served for half an hour

## Plated Menu

Please make your selection of 2 dishes to be served alternately

Dessert can be either plated or roaming dessert canapés

## Entrée

### Choice of 1

Tastes of the Yarra Valley – Our iconic grazing platter highlighting the finest Yarra Valley produce (Served as a platter per person or as a sharing platters)

### OR

### Choice of 2

Premium Houn Valley smoked salmon ribbons with watercress, sauce remoulade and crisp demi viemase

Garlic roasted cauliflower with pomegranate molasses and sumac tart

Caesar salad, soft poached egg, baby cos lettuce and anchovy

Swiss chard, confit beetroot, blue cheese, rocket and hazelnut praline salad with blue cheese dressing

Avocado, yuzu pickled cucumber and black sesame timbale, dehydrated olive soil and micro garden, nori wafer

## Main

Twice cooked High Country pork belly with cauliflower purée, seasonals and duck fat potato fondant

Black garlic roasted free range chicken breast supreme, herb crusted potatoes, baked Dutch carrots and sage veloute

Roasted Coldstream beef fillet, béarnaise sauce, potato gratin and heirloom seasonals

Tasmanian grilled salmon, crushed citrus potatoes, greens, black olive and Persian fetta salsa

Charred corn, polenta and truffled fritters with exotic mushroom ragout and crisp enoki



# SAMPLE MENU

## Plated Menu

Please make your selection of 2 dishes to be served alternately  
Upgrade to 3-courses, add dessert for an additional \$16 per person

## Plated Dessert

Chocolate tart, salted caramel, double cream

Crème caramel, mandarin and strawberry mint salad

Petite pavlovas, mango cream, seasonal fruit

Vanilla bean pannacotta, petite fruit salad, pistachio crisp

Trio of citrus and meringue

Grand Marnier truffle mousse, romanoff sauce, strawberries

Chefs' duo of Victorian cheeses, lavosh bark, muscatels, quince paste, fruit and crackers (served individual or as a sharing platter)

## Roaming Dessert Option

Please make your selection of 3 canapés

Cocktail sweets

Lemon meringue cones

Salted caramel chocolate tarts

Belgium chocolate mousse in waffle baskets

Raspberry and white chocolate cones

Tiramisu cones

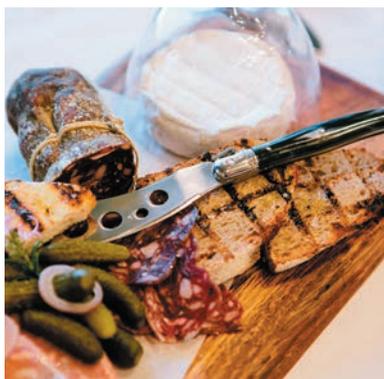
Petite lemon cheesecake

Wedding cake served on platters to your guests tables

Boxed/bagged cake service, additional \$2.00 per person

(Couple must supply bags or assembled boxes)

Freshly brewed coffee, tea and chocolate petit fours



# SAMPLE MENU

## Beverages

### Standard

De Bortoli Jean Pierre Sparkling  
De Bortoli Day Trippers Chardonnay  
De Bortoli Day Trippers Semillon Sauvignon Blanc  
De Bortoli Day Trippers Shiraz  
Tap beer (James Boags Draught and Hahn Premium Light)  
Orange juice and soft drinks

### Deluxe

**Additional \$10.00 per person | Complimentary 30 minutes of service**

Rococo NV Blanc de Blanc  
Yering Station Chardonnay  
Yering Station Pinot Noir  
Sticks Sauvignon Blanc  
Sticks Cabernet Sauvignon  
Premium bottled beers, Crown Lager and James Boags Premium  
Tap beer (James Boags Draught and Hahn Premium Light)  
Orange juice and soft drinks

### Premium

**Additional \$20.00 per person | Complimentary 30 minutes of service**

Yarra Burn Sparkling Cuvee  
Tarrawarra Estate Chardonnay  
Tarrawarra Estate Pinot Noir  
Rochford Sauvignon Blanc  
Rochford 'La Droite' Merlot/Cabernet  
Imported bottled beers, Corona and Heineken  
Tap beer (James Boags Draught and Hahn Premium Light)  
Orange juice and soft drinks

All wines are subject to change depending on availability and vintage.  
Basic spirits can be purchased at regular bar prices.



# SAMPLE MENU

## Side Dishes \$4.50 per person/per dish

Rosemary roasted chat potatoes  
Creamy mashed potato  
Steamed mixed vegetables  
Roasted mixed vegetables  
Dressed baby leaf salad  
Garden salad of baby leaves, cherry tomatoes, cucumber, balsamic vinaigrette  
Sweet potato fries  
Truffle and Parmesan fries

Please note these dishes are served platter style and are a shared offering; each platter will accommodate 8 -10 guests

## Platters

Please note these dishes are served platter style and are a shared offering; each platter will accommodate 8 -10 guests.

### **Fruit Platters \$8.00 per person**

Seasonal melons, strawberries and pineapple

### **Mezze Platters \$10.00 per person**

Selection of three dips with Turkish bread, ciabatta, herb focaccia and grissini

### **Antipasto Platters \$12.50 per person**

Cured meats, marinated vegetables, olives, melon and Yarra Valley Persian feta

### **Cheese Platters \$16.50 per person**

Cheese platter for the table— Three classic Australian cheeses with mixed dried fruit, lavosh bark, crackers and quince paste

### **Seafood Platters \$28.50 per person**

Tasmanian oysters (2), king prawns (3), Yarra Valley smoked salmon, pickled octopus, accompanied by lemon wedges and cocktail sauce

## Action Stations

Compliment your wedding with one of these live action experiences by your very own chef

### **Oyster Station \$18.00 per person 4 Oysters**

### **Shucked live by chef \$24.00 per person 6 Oysters**

Enjoy Tasmanian oysters freshly shucked in front of your guests by one of our club chef's  
Served with fresh lime and a variety of sauces and condiments on ice

### **Spiced Duck Pancake Station \$18.00 per person**

Traditional Peking style duck rolled in our hand-made pancakes with sumptuous Asian greens prepared live by our chef's—Served with authentic dipping sauces and accompaniments

# SAMPLE MENU

## Children's Menu - \$40 per child

This menu is designed for children under 12 years of age.

Please select 1 main course and 1 dessert from the selection below.

Soft drink and juices package included

### Main

Fish and chips, with lemon and tomato sauce

100g porterhouse, thick cut chips and garden salad

Chicken nuggets and chips, with salad and tomato sauce

Kids grazing box: Chicken, cucumber, curly carrot, sultanas, cherry tomato, lettuce, cheddar cheese, strawberry and crusty bread

### Dessert

Ice cream trio of vanilla, chocolate and strawberry

Chocolate Mousse with chefs selection of lollies

# WEDDING CAKE MENU



## Standard package inclusion

### **Cake Flavour - select one:**

- Dark chocolate mud cake
- White chocolate mud cake
- Caramel chocolate mud Cake
- Orange blossom sponge

Layered with ganache or butter cream

### **Finished with - select one:**

- Vanilla butter cream
- White fondant

Dressed with fresh flowers  
supplied by your florist

## Package upgrades

### **Upgrades - \$2.50 per person**

- Raspberry and white chocolate mud cake
- Red velvet

### **Upgrade - \$4.50 per person**

- Orange and almond (GF)
- Multiple flavour tiers

### **Upgrade- \$6.50 per person**

- Traditional fruit cake

Sugar flowers quoted on request  
Custom orders quoted on request

ADD A LITTLE SOMETHING EXTRA...



### Wedding Menu Tasting

Once you've booked your wedding at the RACV Club, why not come and try your menu before your wedding day.

Bookings are essential and only offered on the seated plated wedding packages. 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

RACV Healesville Country Club provides a truly remarkable Yarra Valley accommodation experience for your guests. With 80 contemporary accommodation rooms offering private balconies with stunning mountain, garden or golf course views. Naturally room service, utilising the delicious local produce, is available. Wake up on your first day as a married couple in our gorgeous country property.

### Post Wedding Breakfast Celebration

Enjoy your first morning as a married couple with a semi-private breakfast celebration for yourself and your loved ones. Breakfast is included in your accommodation rate.

Please contact your Wedding Coordinator for pricing and availability.

## RACV HEALESVILLE COUNTRY CLUB

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

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

122 Healesville-Kinglake Road, Healesville, Victoria 3777

T: (03) 5962 4899 E: [healesvilleevents@racv.com.au](mailto:healesvilleevents@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/RACT HOBART APARTMENT HOTEL**

154-156 Collins Street,  
Hobart, TAS 7000  
T:6270 8600  
E:[hobart@racv.com.au](mailto:hobart@racv.com.au)

### **RACV GOLDFIELDS RESORT**

1500 Midland Highway,  
Creswick, Victoria 3363  
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### **RACV ROYAL PINES RESORT**

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### **RACV NOOSA RESORT**

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