



Your wedding is the most important day of your life and it should be celebrated the way you've always dreamed. RACV Goldfields Resort in Creswick invites you to exchange vows in a beautiful environment and celebrate with family and friends.

RACV Goldfields Resort features

136 luxuriously appointed hotel rooms with balconies and romantic suites with fire-place, double person spa baths and elegant lounge rooms.

Dedicated function rooms from 40 to 400 guests, complimented by indoor and outdoor options for wedding ceremonies.

Our signature Harvest Restaurant and Springs Bar and Terrace.

Heated outdoor swimming pool, gymnasium, mountain bike trails.

Tony Cashmore designed 18-hole, par 72 championship golf course.

Our wedding packages include the following complimentary items

Reception room hire for up to six hours.

Use of the grounds for your photographs.

A private room for pre-dinner drinks for the bridal party.

Dance floor, microphone and lectern.

Dressed gift table and cake table with knife.

Directed lighting for lectern and cake table.

Personalised table menus.

White linen, table-cloths and napkins.

Dedicated Wedding coordinator

Operations Supervisor for the night of the Wedding

Meals for children under the age of five.

Tea and coffee.



Ceremonies

RACV Goldfields Resort offers unique spaces for ceremonies including intimate indoor spaces as well as a beautiful setting on the Acacia Lawn overlooking the golf course.

Ceremony Package @ \$1100.00

30 white American style chairs (additional chairs are available at \$8 each)

Use of property grounds for photography

Wet weather option in a reserved Function Room

A clothed and skirted signage table with two chairs

Red carpet

1 x Wedding Arch

2 x RACV Golf carts (to make an entrance and/or photography)

Receptions

The Resort features several function rooms of various sizes to accommodate intimate groups of 40 or less to dinners for up to 400 guests. Our function rooms are located across different levels of the hotel which allows us to create an intimate feel for smaller weddings or an exclusive ambience for larger functions.

Prior to the reception, the bridal party will enjoy pre-dinner drinks and canapés in a private room. A dance floor, microphone and lectern with directed lighting, personalised table menus and white linen table-cloths and napkins as well as a clothed and skirted gift, and cake table are complimentary.

A minimum of 80 confirmed adult guests are required to secure the Grand Ballroom or any sections of the Ballroom – the Creswick, Lindsay or Hepburn Rooms. There are no minimum guest requirements for all other function rooms. A minimum spend of \$11,500.00 applies to all weddings allocated to the Ballroom and Acacia Lawn





Beverage Packages

Standard Beverage Package

Wines

Willowglen Brut NV
Willowglen Moscato
Willowglen Chardonnay
Willowglen Savignon Blanc
Willowglen Shiraz Carbenet

Beer and Cider

Five Seeds Cider
Furphy Ale on tap
James Boags Premium light

Non-Alcoholic

Orange juice
Mineral water
Soft drinks

Four Hours \$50 pp / Five Hours \$50 pp

Goldfields Regional Beverage Package

Wines

Charles Pelletier Sparkling – Burgundy FR
Mondiale – Sauvignon Blanc – Marlborough NZ
Motley Cru – Pinot Grigio – King Valley VIC
Mensie – Shiraz – Bendigo VIC
Duck Shoot – Pinot Noir - Marlborough NZ

Beer and Cider

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

Non-Alcoholic

Orange juice
Mineral water
Soft drinks

Four Hours \$55 pp / Five Hours \$55 pp

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. A minimum spend of \$3,000.00 for beverages is required for any weddings allocated to the Ballroom with any short fall to be charged to the Wedding Couple's account.



COCKTAIL MENUS

Half-hour canapé package

\$35 per person

Please select 2 x cold plus 1 x hot canapés

One-hour canapé package

\$55 per person

Please select 3 x cold plus 2 x hot canapés

Two-hour canapé package

\$75 per person

Please select 2 x cold plus 3 x hot canapés

Three-hour canapé package

\$95 per person

Please select 3 x cold, 3 x hot, 3 x substantial canapés plus a petit four platter

(**This option also includes 1 Complimentary night's accommodation for the Bridal couple on the Wedding night in a Fairway Suite when a beverage package has also been selected*min 60 guests*)



Cold Canapes

Roasted prawns with garlic aioli (gf)
Seared beef tartar on a crouton with tomato relish (df)
Confit duck with Asian noodles, nim jim sauce and fresh Asian herbs (df, gf)
Goat cheese and baby tomato tartlets
Ratatouille tartlets (veg, df)
Tomato bocconcini and basil borchettas (veg, gf)
Fresh asparagus wrapped in prosciutto (gf, df)
Tuki trout pate on lavosh with dill and chives
Chicken liver pate infused with truffle oil on a crispy crouton

Hot Canapes

Seared scallops, garlic mash on a tasting spoon (gf)
Prawns wrapped in thin pastry with Asian dipping sauce (df)
Peking duck spring rolls with plum sauce (df)
Chicken satay with peanut satay sauce (gf)
Vegetable samosas with cucumber raita (veg, v)
Pulled pork mini tartlets (df)
Chicken mushroom vol au vent
Prawn twists (df)
Mushroom or pumpkin arancini with garlic aioli (veg, v, gf)

Substantial Canapes

Singapore noodle box - chicken or beef
Fish and chip boats with tartare sauce
Mini beef or chicken sliders on burger buns with coleslaw and BBQ sauce
Potato gnocchi with peas, preserved lemon, rocket and broad beans
Chicken Rogan Josh with steamed rice and cucumber yogurt
Corn fritters with Kasundi dip

PLATED BANQUET

Canapés and three courses

\$120 per person

Please select 3 canapés plus 2 dishes per course for an alternate serve.

(**This option also includes 1 Complimentary night's accommodation for the Bridal couple on the Wedding night in a Fairway Suite * min 60 guests*)

Canapés and two courses

\$110 per person

Please select 3 canapés & 2 dishes per course for an alternate serve.

(**This option also includes 1 Complimentary night's accommodation for the Bridal couple on the Wedding night in a Fairway Suite *min 60 guests*)

Entrées

Roast chickpea salad with pickled vegetables, pomegranate dressing and curry mayonnaise with red mizuna

Caesar salad with crispy bacon, parmesan cheese, garlic croutons and garlic aioli

Cured and smoked Huon salmon with a salad of shaved fennel, rocket and citrus salad with crispy capers

Tiger prawn salad with avocado, diced tomato, mayonnaise, crispy kipfler potato and sauce gazpacho

Slow cooked Springs lamb shoulder tartlet with Mt zero olives, baby tomatoes & Persian feta finished with apple balsamic glaze

Potato gnocchi with rocket, peas, broad beans and finished with preserved lemon and watercress

Forest mushroom risotto with peas and white truffle oil garnished with crispy root vegetables

Slow cooked country style Smallgoods' pork belly with apple puree and petite herb salad

Mains

Western plains pork chop with a classic potato croquette, wilted spinach and red wine jus

Grilled grain fed porterhouse with potato fondant, baby carrots and a red wine jus

Roasted Hazeldene chicken breast with sweet potato mash, baby broccolini and roast chicken gravy

Seared Atlantic salmon, chargrilled kipfler potato, wilted baby spinach, buttered green beans and lemon dill dressing

Springs braised lamb shoulder with black garlic yogurt, locally supplied potatoes and vegetables with a crispy vegetable salad

Pork fillet with a classic potato croquet, honey glazed baby carrots, wilted spinach and red wine jus

Pan-fried Hazeldene chicken breast with a potato fondant, spears of asparagus and a mustard seed sauce

House made kale and spinach ricotta with peas, parmesan and snow pea tendrils and rocket pesto

Roasted barramundi with olive oil, mash potato, spears of asparagus, petti herb salad and tomato, red onion and olive salsa

Confit duck leg, crushed kipfler potato, wilted spinach, braised Belgium endive duck jus

Dessert

- Chocolate and hazelnut tart with raspberries and vanilla mousse
- Vanilla pannacotta with pistachio and raspberries
- White wine poached pear with salted caramel mousse and hazelnut crumb
- Sticky date pudding with butterscotch sauce and vanilla ice cream
- Frangipane and pear tart with vanilla mousse and almond crumb
- Meringue nests with mascarpone, mixed berries and mint
- Strawberry mille-feuille with vanilla cream
- Cheesecake with whipped cream and blueberry compote

Sides

\$8 per person per side

- 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)

Freshly brewed coffee and tea selection



BUFFET – Temporarily unavailable due to current restrictions

THE LINDSAY BUFFET

\$120 per person

MINIMUM NUMBERS 30

Select three hot dishes, two sides, two salads and three desserts

(**This option will include 1 Complimentary night's accommodation for the bridal couple on the wedding night in a Premium Fairway Suite when selected with beverage package *min 60 guests*)

HOT DISHES

Springs braised lamb shoulder, roast root vegetables and finished with parsley and lemon thyme (gf)

Lightly spiced massaman beef and potato curry with minted yogurt and poppadom's (gf)

Baked Moroccan chicken, roast red capsicum, saffron and steamed kipfler potato (gf)

Whole roasted western plain pork belly infused with five spice on a bed of celery and apple (gf)

Oven baked barramundi with fennel, dill, baby tomatoes and a white wine cream sauce (gf)

Braised Kyneton beef rump with steamed red pepper, caramelised onion and a merlot wine jus (gf)

Blanket of chicken with roasted button mushroom, onion, garlic, white wine cream and parsley

Springs trout with spinach, peas, nutty butter, capers, parsley and lemon (gf)

Ossobuco with roma tomatoes and chat potatoes with fresh parsley (gf)

Braised beef cheek, red wine, garlic and roasted shallots (gf)

VEGETARIAN HOT DISHES

Potato gnocchi tossed with baby spinach, peas, asparagus and green beans with rocket pesto (veg)

Quinoa salad with roasted pumpkin, sweet potato, toasted almonds and baby herbs (v, veg, gf)

SIDE DISHES

Green beans with toasted almonds (v, veg, gf)

Rocket and shaved fennel with preserved lemon (v, veg, gf)

Buttered baby chats with chopped fresh herbs (veg, gf)

SALADS

Ratatouille salad with torn basil (v, veg, gf)

Traditional Caesar salad

Tomato bocconcini salad and fresh basil (veg, gf)

Iceberg lettuce, cucumber and red onion, baby tomatoes and fresh parsley (v, veg, gf)

DESSERTS

Mini meringues with cream and fruit coulis (gf)

Petite cheesecakes (gf) or Red velvet

White chocolate mud cake

Citrus tarts

Chocolate ganache tarts

Freshly brewed coffee and tea selection



Children's Meals

Children under the age of 5 are provided with complimentary meals and children under the age of 12 can order from the children's menu at \$35 per person. Menu available upon request.

Entertainers Meals

Please note that by law, entertainers (DJ, band, etc.) are required to be provided with meals after four hours. A meal with soft drinks can be provided for \$35 per person.

Wedding Cake

If you would like to have your cake served in place of dessert, our Chef can serve your cake with cream and berries for \$10.00 per person. Served wedding cake in addition to the dessert selection will also incur a \$5.00 per person charge.

