Your journey together starts here



Wedding Menu Packages



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Gazebo Ceremony \$2,000

For a ceremony with a difference, RACV Healesville Country Club & Resorts modern, architecturally inspired gazebo with dramatic mountain backdrop and rolling green lawns creates a stunning setting. The option of a lavishly decorated lawn marquee provides another choice for those wishing to truly maximise the stunning natural surrounds.

Inclusions

Red carpet
34 white garden chairs
Signing table
PA system and AV operation
iPod connection
2 microphones

Additional Items and Services*

Personal wedding coordinator in attendance
Golf cart hire – for onsite wedding photos
Use of grounds for wedding photos
Additional garden chairs available
Alternative indoor venue in case of inclement weather
Talk to your wedding coordinator about additional options and pricing.





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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.







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WEDDING PACKAGES

*Prices until December 2023

STANDARD PACKAGE \$200 per person

Pre-dinner canapés - 30 minutes 3 course menu Alternate entrée, main & dessert or 4 hour cocktail package

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

4.5 hour standard beverage package Freshly brewed tea, coffee and petit fours

DELUXE PACKAGE \$210 per person

Pre-dinner canapés - 30 minutes 3 course menu Alternate entrée, main & dessert

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

5 hour deluxe beverage package Freshly brewed tea, coffee and petit fours

PREMIUM PACKAGE \$220 per person

Antipasti grazing station for post ceremony Pre-dinner canapés - 30 minutes 3 course menu Alternate entrée, main & dessert

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

5.5 hour premium beverage package Freshly brewed tea, coffee and petit fours



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COMPLIMENTARY PACKAGE INCLUSIONS

Private 3 course menu tasting of your chosen wedding menu*

Event set up and placement of bonbonnieres and place cards

Complimentary wedding retreat room

White or black chair covers

White or black tablecloths and napkins

White or black skirting for bridal table

White or black clothed gift and cake table with cake knife

Personalised wedding menus and guest list

Lectern with fixed microphone

Standard dance floor, 6m x 6m

Personal Wedding Coordinator for the entire planning process and on the day

Personal waiter for your wedding

Operation supervisor for night of wedding

Complimentary accommodation for the newlywed couple on their wedding night

Complimentary room hire when there are 80 guests (or more) for Ballroom







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SAMPLE MENU

RACV Healesville Country Club & Resort 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, followed by an alternating three course menu served with selected beverages, including sparkling wine to toast your new life together.

Canapés

Please select 3 canapés which will be served for half an hour

Smoked salmon with dill cream
Yarra Valley Dairy Persian fetta whip
Buxton trout mousse
Rare roast beef and mustard mayonnaise
Spinach and feta risotto ball
Lamb and garlic kofta
Mushroom and goats cheese arancini
Peking duck wellington



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Plated Menu

Please make your selection of 2 dishes to be served alternately. Dessert can be either plated or roaming dessert canapés.

Entrée

Tastes of the Yarra Valley - Our iconic grazing platter highlighting the finest Yarra Valley produce
Smoked salmon ribbons with brioche, cucumber, lemon aioli, nasturtium and capers
Garlic roasted cauliflower open tart with pomegranate molasses and sumac and micro herb salad
Caesar salad, soft poached egg, baby cos lettuce, bacon, garlic aioli, shaved parmesan and anchovy
Caramelised onion and goat cheese tart with roquette salad, reduced balsamic and tomato chutney
Nutrition bowl of marinated tofu, brown rice, edamame, cucumber, beetroot, toasted sesame and chilli lime dressing

Main

High Country pork cutlet with broccolini, carrot and fennel puree and green apple ginger salsa
Free range chicken breast supreme, warm Moroccan spiced couscous, dukkah, tomato and cardamom sauce
Roasted Coldstream beef fillet, sweet potato galette, caramelised shallots, pea puree and red wine jus
Tasmanian grilled salmon, crushed citrus potatoes, greens, black olive and Persian salsa
Pan fried gnocchi, baby spinach, bell peppers, porcini cream, salsa verdi parmesan

Side Dishes \$4.50 per person/per dish

Duck fat rosemary roasted potatoes
Creamy mashed potato
Steamed or Roasted mixed vegetables
Dressed baby leaf salad
Sweet potato chips
Truffle and parmesan fries
Garden salad of baby leaves, cherry tomatoes, cucumber and balsamic vinaigrette



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Plated Dessert

Strawberry and pistachio mousse, micro mint and fresh strawberries
Chocolate tart, salted caramel rosemary popcorn with double cream
Orange blossom crème caramel, strawberry mint salad and spiced nut crisp
Petite pavlovas, mango cream, seasonal fruit
Dark chocolate panna cotta, citrus and chocolate crumb
Honey Bavarois, grain crumble and poached seasonal fruit

Roaming Dessert Option

Please make your selection of 3 canapés

Lemon meringue cones
Salted caramel chocolate tarts
Belgium chocolate mousse in waffle baskets
Strawberry and Chambord mascarpone tarts
Assorted macaroons
Raspberry and white chocolate cones
Tiramisu cones
Petite lemon cheesecake

Freshly brewed coffee, tea and chocolate petit fours







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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 ~ Three classic Australian cheeses with mixed dried fruit, lavosh bark, crackers and quince paste

Children's Menu - \$40 per child

We have a child friendly menu that is designed for children under 12 years of age.

This menu package includes 1 main course and 1 dessert, Soft drink and juices package included Please ask your Wedding Coordinator for the full children's menu

Supplier Meals - \$30 per supplier

Chef's selection main course Soft drink included



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Beverage Packages Standard

De Bortoli Jean Pierre Sparkling De Bortoli Willowglen Chardonnay De Bortoli Willowglen Semillon Sauvignon Blanc De Bortoli Willowglen Shiraz Cabernet Tap Beer: Furphy Refreshing Ale, Byron Bay Lager, Hahn Light Soft drinks and juice

Deluxe

Rococo NV Blanc de Blanc
Yering Station Chardonnay
Dominique Sauvignon Blanc
Yering Station Pinot Noir
Sticks Cabernet Sauvignon
Tap Beer: Furphy Refreshing Ale, Byron Bay Lager, Hahn Light
Deluxe bottled beers: Crown Lager and James Boags Premium
Soft drinks and juice

Premium

Yarrabank Cuvee Sparkling
Tarrawarra Estate Chardonnay
Rochford Sauvignon Blanc
Tarrawarra Estate Pinot Noir
Rochford 'la Droite' Merlot Cabernet Franc
Tap Beer: Furphy Refreshing Ale, Byron Bay Lager, Hahn Light
Premium bottled beers: Corona and Heineken

Add Package extension
Half hour beverage extension \$5per person ~ One hour beverage extension \$10per person







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All wines are subject to change depending on availability and vintage.

ADD A LITTLE SOMETHING EXTRA...

Accommodation

RACV Healesville Country Club &Resort 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. Extend your stay with us and let us help you make the most of your time in the Yarra Valley.

Post Wedding Breakfast Celebration

Enjoy your first morning as a married couple with a breakfast celebration for yourself and your loved ones. Breakfast is included for guests staying in house.

Wedding Menu Tasting

Once you've booked your wedding at 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 bookings*.

Pre-Wedding Dinner

Ask your Wedding Coordinator about holding a casual pre wedding dinner onsite, on the night before your wedding day.

Hens Group

Treat your guests to an afternoon of indulgence at One Spa Healesville. Enjoy a Yarra Valley cheese board and sparkling wine in our relaxation lounge. Soothe tired hands and feet with a relaxing combination of exfoliation and massage.

Golf Day

The perfect pre or post-wedding activity. Make the most of our pristine golf course with your guests. Please contact your Wedding Coordinator for pricing and availability.





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*Limited dates and times available

RACV HEALESVILLE COUNTRY CLUB

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

