

# 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)





## THE PERFECT LOCATION

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

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 number of beautiful nearby historic locations.

## 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 with a dance floor. Soft candlelight and white linens provide the ultimate romantic setting for your big day.

Enjoy the romantic ambience of the historic signature building – The Stables. With thick sandstone walls and a stunning pitched roof, The Stables can accommodate up to 80 of your guests for a sit down banquet, or 110 guests cocktail.

## OUR CEREMONY & RECEPTION VENUES



### The Atrium

For the wedding ceremony, The Atrium features a beautiful open and refreshing ambience for you and your wedding guests and provides a warm mix of earthy tones, exposed brickwork 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 smaller private weddings.



### Cascade on Collins

For a more casual affair, the historic Cascade on Collins is available with two spaces to choose from. 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 medium-sized guests lists and can host up to 80 for a sit-down dinner.



### The Collins Room

The Collins Room can host up to 220 wedding guests for a cocktail style reception or up to 120 for a sit-down dinner and is perfect for larger events.

## CLASSIC WEDDING PACKAGE

Minimum of 40 guests | \$175 per person

Freshly baked bread rolls  
Two course alternating menu  
Four-hour standard beverage package  
Cake table with cake knife, cut and served on platters  
Personalised wedding menus and guest seating list  
Round banquet tables of up to 10 guests  
White or black table linen  
Room hire with dance floor  
Lectern and microphone or hand-held microphone  
Personal Wedding Coordinator  
Tea, coffee and chocolates

## PREMIUM WEDDING PACKAGE

Minimum of 40 guests | \$195 per person

Freshly baked bread rolls  
Three course alternating menu  
Four-hour standard beverage service  
Cake table with cake knife, cut and served on platters  
Personalised wedding menu's and guest seating list  
Round banquet tables of up to 10 guests  
White or black linen with chair covers  
Room hire with dance floor  
Lectern and microphone or hand held microphone  
Complimentary Premium floor room for Bride and Groom  
Complimentary private bridal room  
Personal Wedding Coordinator  
Tea, coffee and chocolates

## COCKTAIL WEDDING PACKAGE

Minimum of 40 guests | \$165 per person

3 hour Canapé service – 4 options.  
Four hour beverage service  
Cake table with cake knife, cut and served on platters  
Personalised wedding menus and guest seating list  
White or black linen  
Room hire with dance floor  
Lectern and microphone or hand-held microphone  
Selection of cocktail furniture  
Personal Wedding Coordinator  
Tea and coffee

### 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

# SAMPLE MENU

## Canapés

### Cold Selections

Assorted sushi rolls - Pick two types: Sapporo beef, Atlantic salmon, fresh and pickled vegetables, Teriyaki chicken  
Rice paper rolls, poached chicken, Asian slaw, Vietnamese mint, nam jim  
Chicken liver parfait en croute, sour cherry compote, duck prosciutto  
Pork and pistachio terrine, apple and pear chutney  
Beef tartare, slow cooked egg yolk, brioche toast  
Cured kingfish tostada, avocado puree, charred corn salsa  
Blackman bay oyster (Natural, Gin and tonic foam or Seaweed butter)  
Rare seared beef carpaccio, on toast, onion jam, horseradish cream  
Green asparagus tartlet, asparagus custard, caramelised shallot, parmesan crisp  
Mushroom pate, grilled sourdough, fried sage, goats curd, truffle oil  
Pork rillettes, pea salsa, mustard cress, rye toast

### Hot Selections

Tempura prawns, tonkatsu dipping sauce  
Chicken and pine nut sausage rolls, cracked black pepper, tomato relish  
Saffron and green pea arancini, romesco aioli  
Mini brioche cheese burgers  
Salt and pepper squid, lemon aioli  
Mac and cheese croquettes, bacon jam  
Californian crab cakes, green mayo  
Pan fried spinach and ricotta gnocchi, burnt lemon butter, parmesan  
Sweet corn and black bean empanada, chimichurri

## Sweet

Strawberry cheesecake ice cream, waffle cone, caramelised white chocolate  
Dulce de leche doughnut, salted caramel popcorn  
Chocolate brownie, vanilla mascarpone, candied hazelnut  
Coconut panna cotta, mango salsa, toasted coconut  
Raspberry fool, steamed sponge, raspberry jelly, vanilla crème

## Something more substantial

### Additional \$11 per person per item

Buffalo fried chicken slider, ranch, pickled celery, baby cos  
Crispy pork belly bao buns  
Salt and pepper squid salad, cabbage slaw, nam jim  
Tempura flathead fillets, fries, lemon, tartar sauce  
Huon valley mushroom risotto, parmesan mousse, truffle oil  
Prawn and chorizo paella



# SAMPLE MENU

## Entrée

Marion Bay chicken and pistachio terrine, liver parfait, sour cherry, brioche  
Confit Tasmanian salmon, shaved fennel and daikon slaw, carrot and sesame puree  
Cape Grim eye fillet carpaccio, salsa verde, fried capers, baby sorrel, horseradish foam  
Lime cured kingfish, pickled cucumber, radish, orange vinaigrette  
Twice cooked Heidi gruyere soufflé, parsley veloute, leek hay  
Scottsdale pork rillettes, green pea puree, snow pea tendrils, pistachio dressing

## Mains

Braised Cape Grim beef cheeks, dried olives, fondant potato, baby carrots  
Slow roasted Rolland Range porterhouse, potato pave, green beans, bearnaise sauce  
Pan seared market fish, wilted kale, celeriac puree, seafood emulsion  
Cressy lamb 4 point rack, toasted grains, marinated goat's fetta, green peas, jus  
Marion Bay free range chicken breast, Paris mash, grilled broccolini, jus gras  
Tasmanian salmon fillet, almond skordalia, caponata, bisque  
Huon Valley mushroom risotto, parmesan mousse, truffle oil

## Dessert

Tiramisu, espresso caramel, hazelnut crunch  
Citron tart, whipped mascarpone, mint  
Callebaut dark chocolate mousse, honeycomb, pistachio biscotti  
Yoghurt panna cotta, sour cherry compote, shaved coconut  
Ginger and orange pudding, marmalade ice-cream, almond praline  
Apple and treacle tart, vanilla bean ice cream, calvados syrup



# BEVERAGES PACKAGES

## 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





## PHOTOGRAPHIC DELIGHTS

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 ranges from hotel rooms to 1 Bedroom Apartments, while the Penthouse with breathtaking views of the city, or suites with private balconies 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 at your disposal, while Charcoal restaurant provides a warm, open atmosphere with a menu to suit everyone's taste in both atmosphere and cuisine. For casual drinks or a light meal, the Historical Cascade on Collins is ideal.





RACV City Club



RACV Inverloch Resort



RACV Cape Schanck Resort



RACV Torquay Resort



RACV Royal Pines Resort



RACV Goldfields Resort



RACV Healesville Country Club & Resort



RACV Noosa Resort

# 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 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 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 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 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 CAPE SCHANCK RESORT**

Trent Jones Drive,  
Cape Schanck, Victoria 3939  
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#### **RACV INVERLOCH RESORT**

70 Cape Paterson-Inverloch Road,  
Inverloch, VIC 3996  
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#### **RACV NOOSA RESORT**

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