

THE ROYAL AUTOMOBILE CLUB OF AUSTRALIA
FUNCTIONS & EVENTS PACKAGE





HOST YOUR EVENT AT RACA

Whether corporate or personal, our versatile spaces provide the flexibility to bring any event to life.

With curated menus, Audio Visual facilities, and tailored event support, we make every event seamless and effortless.



MENUS

**All food and beverage menus are subject to change





SELECT ONE ITEM FROM EACH COURSE
OR
ALTERNATE SERVE IS AVAILABLE FROM \$10
PER PERSON, PER COURSE

ENTRÉE

PEPPER & DILL - CURED SALMON

Radish and fennel salad, citrus crème fraiche

PROSCIUTTO & COMPRESSED ROCKMELON

Whipped ricotta, elderflower syrup

CHICKEN & MADEIRA PÂTÉ

Toasted brioche, fig and port jam, cornichons

HONEY BAKED HALLOUMI

Kalamata olive salsa, pickled grapes, chilli crisp

MAIN

GRILLED MARKET FISH

Lemon & chilli spinach, sauce puttanesca, caramelised cauliflower

SLOW-COOKED BEEF SHOULDER

Olive oil mash, broccolini, charred baby onions, sauce bourguignon

BAKED EGGPLANT “ PARMIGIANA ”

Heritage roasted tomatoes, fresh basil pesto, parmesan crisps

ROASTED FREE-RANGE CHICKEN SUPREME

Baby vegetables, confit garlic chicken jus, pomme fondant

DESSERT

STICKY DATE PUDDING

Butterscotch sauce, vanilla ice cream

CHOCOLATE PANNA COTTA

Macerated strawberries, hazelnut biscotti

BAKED NEW YORK CHEESECAKE

Seasonal fruit, crème fraiche, berry coulis

ENTRÉE

COLD-ROASTED NDUJA CHICKEN

Pumpkin fondant, pickled grapes, pine nut puree, chive oil

PEPPER & DILL-CURED SALMON

Radish and fennel salad, citrus crème fraîche

BAKED SCALLOP “MORNAY”

Zucchini & corn sauté, Gruyère, crispy leeks, charred lemon

HONEY BAKED HALLOUMI

Kalamata olive salsa, chilli crisp, pear and rocket

BRESOLA DE PALMA

Truffle honey, charred Turkish peppers, pecorino cheese

MAIN

SLOW-COOKED LAMB SHOULDER

Zucchini purée, charred onion, nasturtium, labneh, pomegranate jus

CRISPY PORK BELLY

Orange and ginger glaze, baby bok choy, parsnip puree, Dutch carrot

GRILLED BARRAMUNDI

Lemon & chilli spinach, sauce puttanesca, caramelised cauliflower

TAJIMA WAGYU RUMP MB+4

King oyster mushrooms, sweet potato terrine, green peppercorn sauce

BAKED EGGPLANT ‘PARMIGIANA’

Roasted heritage tomatoes, fresh basil pesto, shaved fennel salad

CRISPY SKIN DUCK BREAST

Baked beetroot, roasted stone fruit, cavolo Nero, honey & lavender glaze

DESSERT

DARK CHOCOLATE DÉLICE

Espresso gelato, cocoa nib, candied macadamia

OPERA CAKE

Valrhona ganache, espresso mousse, hazelnut gelato

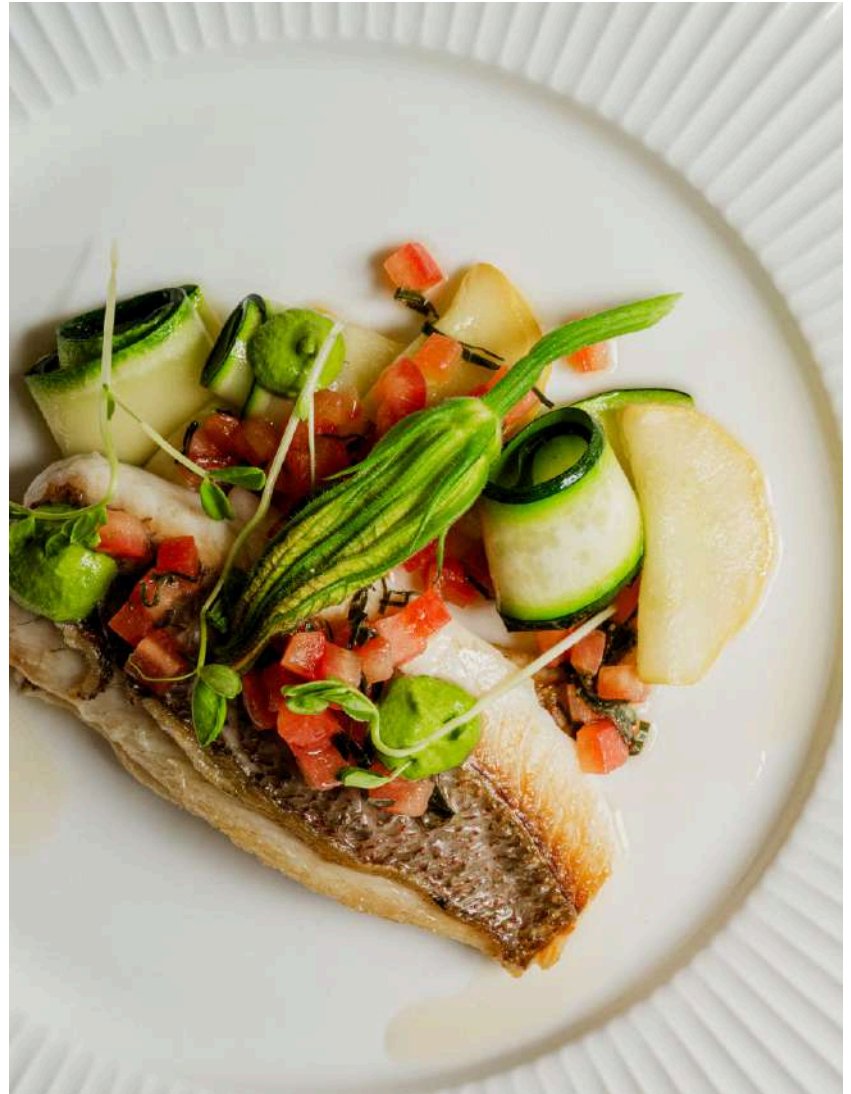
BLACK FOREST CHEESECAKE

Sour cherries, white chocolate ganache, cherry gel

YUZU & LEMON CURD TART

Torched Italian meringue, fresh raspberries

SELECT ONE ITEM FROM EACH COURSE OR
ALTERNATE SERVE IS AVAILABLE FROM \$10
PER PERSON, PER COURSE



SELECT TWO ITEMS FROM EACH COURSE
FOR ALTERNATE SERVE



CHEF ' S SEASONAL AMUSE-BOUCHE AND ARTISAN BREAD

ENTRÉE

OCEAN TROUT SASHIMI

Trout caviar, charred grapefruit, fennel cress, micro herbs

COLD-ROASTED NDUJA CHICKEN

Pumpkin fondant, pickled grapes, pine nut puree, chive oil

PEPPER & DILL-CURED SALMON

Radish and fennel salad, citrus crème fraiche

BAKED SCALLOP " MORNAY "

Zucchini & corn sauté, Gruyère, crispy leeks, charred lemon

HONEY BAKED HALLOUMI

Kalamata olive salsa, chilli crisp, pear and rocket

BRESOLA DE PALMA

Truffle honey, charred Turkish peppers, pecorino cheese

MAIN

BUTTER-POACHED BARRAMUNDI

Lemon ricotta zucchini roll, fregola sarda, shellfish bisque, chive oil

GRILLED MULLOWAY

Lemon & chilli spinach, sauce puttanesca, caramelised cauliflower

CRISPY PORK BELLY

Orange & ginger glaze, baby bok choy, parsnip puree, Dutch carrot

TAJIMA WAGYU RUMP MB+4

Oyster mushrooms, sweet potato terrine, green peppercorn sauce

BAKED EGGPLANT ' PARMIGIANA '

Roasted heritage tomatoes, basil pesto, fennel salad

CRISPY SKIN DUCK BREAST

Baked beetroot, roasted fruit, cavolo Nero, honey & lavender glaze

SLOW-COOKED LAMB SHOULDER

Zucchini purée, charred onion, nasturtium, labneh, pomegranate jus

DESSERT - SERVED WITH TEA AND COFFEE

BAKED CARAMEL CUSTARD

Citrus salad, baby mint, pistachio

DARK CHOCOLATE DÉLICE

Espresso gelato, cocoa nib, candied macadamia

APPLE & GOLDEN RAISIN STRUDEL

Cinnamon ice cream, salted caramel, toasted almonds

BLACK FOREST CHEESECAKE

Sour cherries, white chocolate ganache, cherry gel

YUZU & LEMON CURD TART

Torched Italian meringue, fresh raspberries

SELECTION OF CHEESES, SEASONAL ACCOMPANIMENTS



CANAPÉS & PLATTERS

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COLD

Tuna sashimi
Prosciutto-wrapped rockmelon
Zucchini roulade

HOT

Crispy Szechuan prawns
Fennel-spiced pork sausage roll
Indonesian chicken sate

DESSERT

Lemon meringue tartlet

COLD

Salmon pastrami
Poached chicken salad
Mushroom & artichoke tartlet

HOT

Crispy Szechuan prawns
Indonesian chicken sate
Pumpkin & fontina arancini

SUBSTANTIAL

Mini beef slider
Slow-cooked lamb shoulder

DESSERT

Mini Black Forest cake

COLD

Kingfish crudo
Zucchini roulade
Poached chicken salad
Buffalo mozzarella

HOT

Crispy Szechuan prawns
Korean-style chicken slider
Truffle mac & cheese croquette
Sticky pork belly

SUBSTANTIAL

Crispy barramundi
Pumpkin ravioli
Slow-cooked lamb shoulder

DESSERT

Mini lamingtons
Chocolate ganache tart





GRAZING PLATTERS

RACA SEAFOOD STATION

Queensland tiger prawns and Merimbula rock oysters, served with traditional accompaniments.

CHARCUTERIE

Selection of artisanal charcuterie and locally sourced farmhouse cheeses, fresh fruits, marinated vegetables, nuts, breads and crackers.

SWEET PLATTER

A curated selection of pastries, delicate desserts, and fresh seasonal fruits, beautifully presented for a sweet finish.

RACA ROOFTOP BBQ

Minimum of 50 guests

HOT DISH

Slow cooked lamb shoulder, parsley & coriander salad, pomegranate, feta

Roast salmon, shaved fennel salad, orange, dill

Tandoori chicken, butter chicken gravy, mint yoghurt

Fried barramundi, sweet chilli dressing, cabbage, slaw

Crispy pork belly, sauté cabbage, peas

SIDE SALAD

Caesar salad, cos, bacon, eggs, parmesan, croutons

Tomato & mozzarella salad, basil, lemon olive oil

Roasted pumpkin, rocket, gorgonzola, toasted pepitas

Greek salad, tomato, cucumber, olives, red onion, feta

Israeli couscous salad, eggplant, pistachio, mint, parsley

Three hot dishes, two hot sides, three side salads, one dessert

HOT SIDES

French fries, aioli

Roasted eggplant, middle eastern spices, harissa yoghurt

Steamed buttered vegetables

Mac & cheese, parmesan, parsley crumbs

Roasted sweet potato, chipotle mayonnaise, shallots

Vegetable & egg fried rice

DESSERT

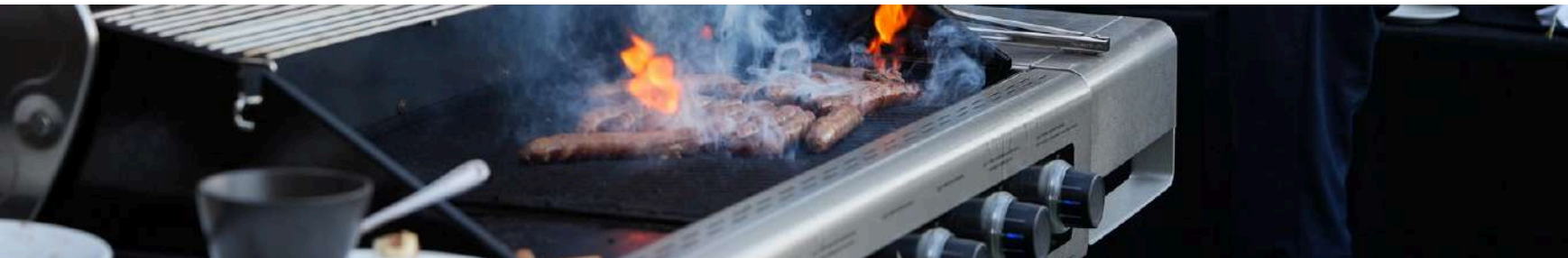
New York cheesecake

Lemon meringue tartlets

Chocolate délice peanut crunch

Blueberry almond tea cake

Devil's food chocolate cake





CONFERENCE MENU

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DAILY DELEGATE PACKAGE

**FULL DAY
HALF DAY
AM/PM TEA**

INCLUSIVE OF:

Coffee, tea & juice station
55" TV screen, with audio
(RACA TV and speaker)
HDMI connectivity
Complimentary whiteboard

Lunch only available for a
Minimum of 15 guests

MORNING TEA

Cookies & Muffins
Pumpkin & Parmesan Tart
Seasonal Fruit Selection
Including coffee, tea and juices

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LUNCH

Selection of sandwiches
Caesar Salad
Slow-Cooked Lamb Shoulder
Fries and Hot Bread
Including coffee, tea and juices

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AFTERNOON TEA

Cheesecake
Scones with Jam & cream
Fennel & Pork Mini Sausage Rolls
Including coffee, tea and juices

**Sample menu is subject to change





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