



ROYAL AUTOMOBILE CLUB OF AUSTRALIA  
INCORPORATING IMPERIAL SERVICE CLUB LTD

# MEETINGS CONFERENCES EVENTS PACKAGES

# ABOUT US

With a history of delighting members and providing exceptional service since 1903, the Royal Automobile Club of Australia is truly a Sydney icon. Located in the heart of Sydney's Circular Quay, this historic building can be found on Macquarie St, one of the City's premier location.

A private members club, open to all distinguished patrons and offers a range of exclusive events, social, business networking, travel, food and wine experiences. Members benefits Include complimentary NRMA Roadside Assistance.

Member benefits range from unlimited access to the building, Members' Bar and Harbour Dining Room, 'members only' rates when holding your next conference and events, 29 accommodation rooms with free Wi-Fi, valet parking, business hub and exclusive access to over 200 global reciprocal private member clubs.

One of the most coveted addresses in Sydney, the Royal Automobile Club of Australia is minutes away from cultural attractions, public transport and Sydney's Iconic Harbour Bridge and Opera House.



# THE PERFECT VENUE

## Each space catered to your liking

Brimming with character and charm, the Royal Automobile Club of Australia is the perfect venue to host your next product launch, conference, extravagant soirees or a luxe wedding.

The elegance of the Victoria Room and the grandeur of the Macquarie Room, our dedicated Events Coordinator and in-house AV Manager will ensure we personalize your unique event.

Exclusive and private in location. Thoughtful and creative attention to detail. Unmatched in our level of service in one of Sydney's most exclusive addresses.

To find out more about how we can help bring your function or event to life, please contact us on (02) 8273 2322 or [eventsadmin@raca.com.au](mailto:eventsadmin@raca.com.au)

# ROOM PACKAGES

Designed around quality and innovation, our conference facilities comprise of seven meeting rooms, catering up to 250 delegates. The Royal Automobile Club of Australia is the perfect venue for lunches, dinners, conferences, meetings and receptions.

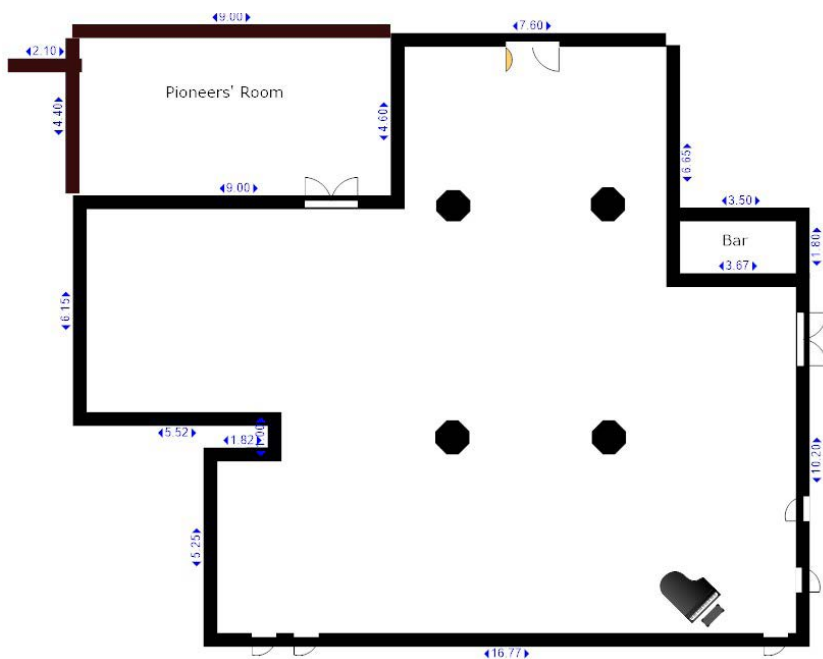
Whatever type of event you want to host we will work together with you to develop a menu that suits your needs. Conference Packages from \$60 per person



# VICTORIA ROOM

RACA's prestigious Macquarie Street entrance leads expectant members and guests into the imposing Victoria Room. The legendary room has been the setting for many society weddings, gala evenings, state banquets, as well as providing a prestigious venue for impressive business conferences, film premieres and screenings.

The Victoria Room can accommodate up to 250 cocktail guests allowing for exquisite luxury events. Boasts its own crystal chandelier and private bar. It is the epitome of charm and elegance.

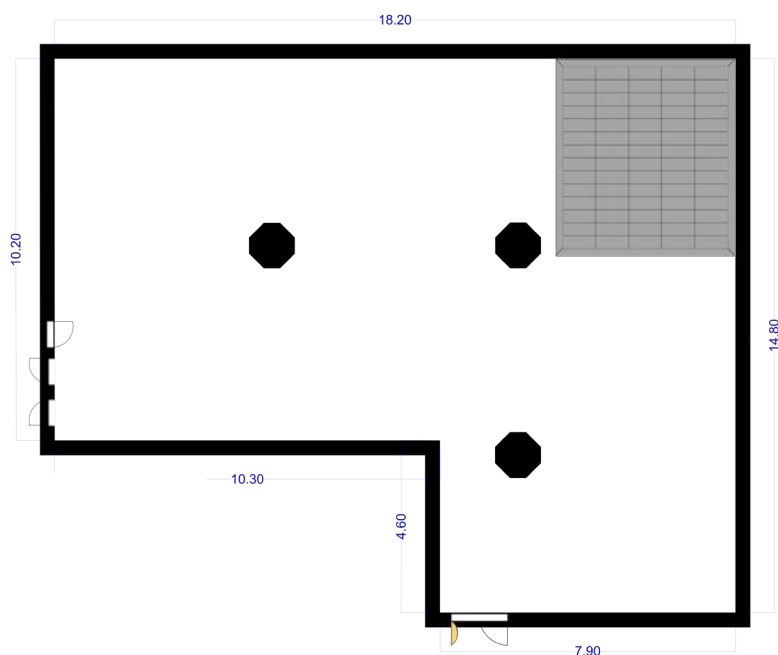




# MACQUARIE ROOM

Originally the club's dining room, this expansive room has been at the cornerstone of the Royal Automobile Club of Australia, since it first opened the doors in 1928. Lovingly restored with subtle touches, enhancing the delicate period details that echo its past. Renaissance pillars to the wooden dance floor and decorative detailing.

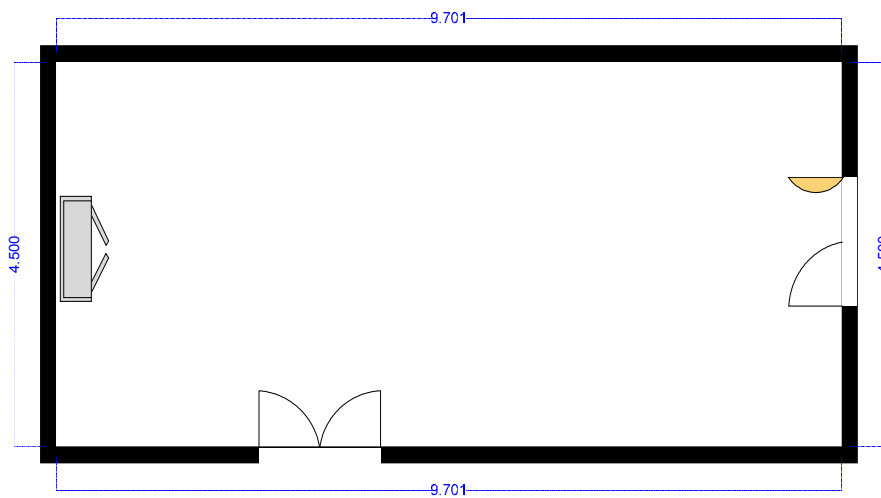
Highlights: can accommodate 140 seating banquet guests for a delicious social dinner or a breakfast business networking event.





# BOARDROOM

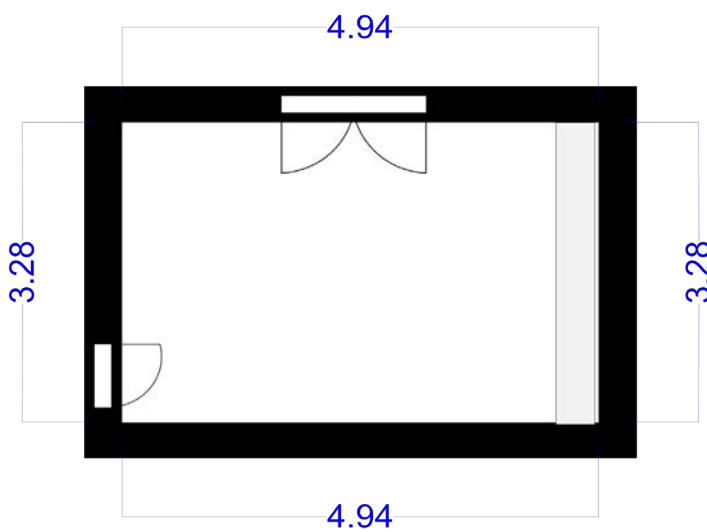
The boardroom provides a perfect haven for those seeking to host a private occasion or executive meetings.





# HORDERN ROOM

Named in honour of two of our past Presidents, this ideal room caters for small board meetings and comfortably seats up to eight guests.

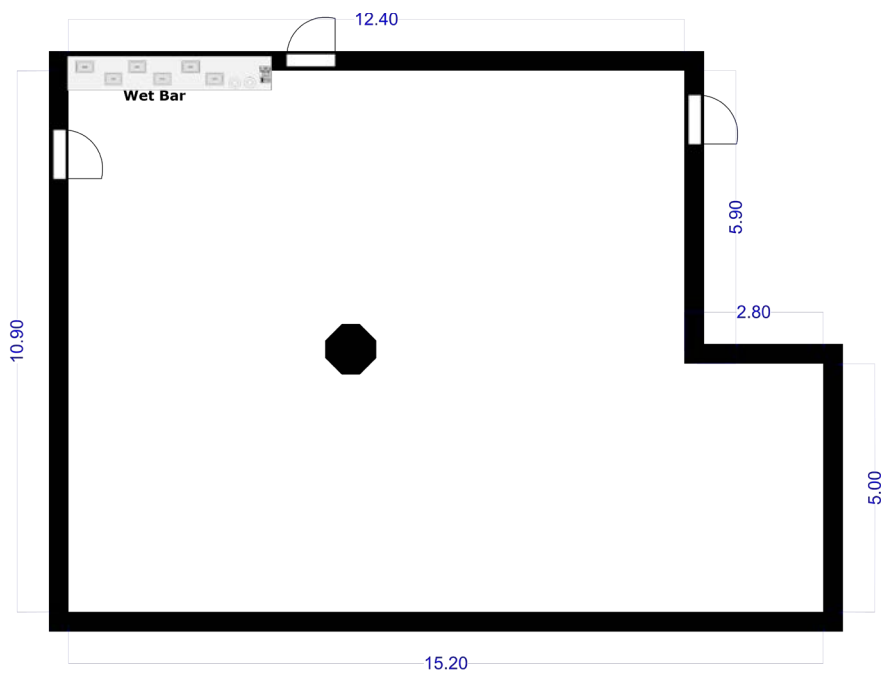




# ISC ROOM

A common bond between the Imperial Service Club (ISC) and the Royal Automobile Club of Australia saw the joining of the two clubs in 1986. A venue of choice for battalion reunions, annual dinners and presentations.

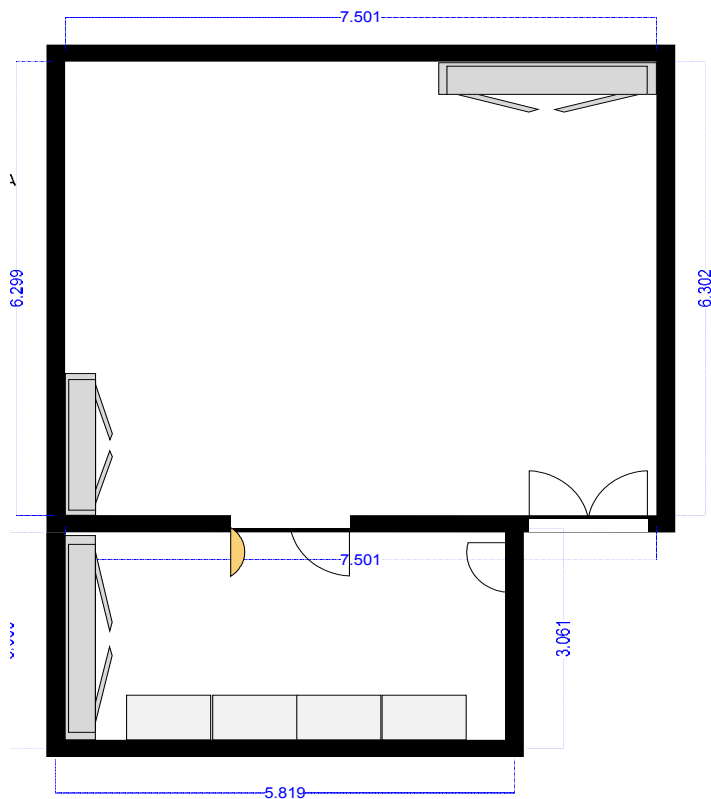
Highlights: can accommodate up to 56 cabaret guest perfect for small groups and includes its own private bar.





# VINTAGE ROOM

The Vintage Room is located on the fifth floor catering for private dining, small business meetings and lunches. Perfectly discreet and served by its own reception area.





# PIONEERS' ROOM

The Pioneers' Room is beautifully decorated with the memorabilia from the original Australasian Pioneers' Club. The room seats 24 and cocktail style up to 60.

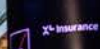




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# CATERING PACKAGES

The Royal Automobile Club of Australia is one of Sydney's favourite and most notable meeting place. Designed and appointed to create unforgettable first impressions.

Whatever the scale or theme of your meeting, conference or event, our team is here to help.

With two inclusive conference packages, daytime catering options, cocktail menu options and more.

## CONFERENCE PACKAGES

### ■ CLASSIC PACKAGE

#### Full Day \$75 per person

##### Upon arrival

Douwe Egberts Coffee and Pickwick's Tea

##### Morning tea

Douwe Egberts Coffee and Pickwick's Tea  
Chef's selection of sweet treats

##### Lunch

Chef's selection of gourmet filled rolls  
Wraps & sandwiches  
Seasonal fruit  
Douwe Egberts Coffee and Pickwick's Tea  
Orange juice and sparkling water

##### Afternoon tea

Douwe Egberts Coffee and Pickwick's Tea  
Chef's selection of sweet treats

#### Half Day \$60 per person

##### Upon arrival

Douwe Egberts Coffee and Pickwick's Tea

##### Morning *OR* Afternoon Tea

Douwe Egberts Coffee and Pickwick's Tea  
Chef's selection of sweet treats

##### Lunch

Chef's selection of gourmet filled rolls  
Wraps & sandwiches  
Seasonal fruit  
Douwe Egberts Coffee and Pickwick's Tea  
Orange juice and sparkling water

## ■ DELUXE PACKAGE

### Full Day \$90 per person

#### Upon arrival

Douwe Egberts Coffee and Pickwick's Tea  
One selection of sweet or savoury treats

#### Morning tea

Douwe Egberts Coffee and Pickwick's Tea  
One selection of sweet or savoury treats

#### Lunch

Choice of either;

#### Working lunch

Chef's selection of gourmet filled rolls,  
Wraps & sandwiches

*Or*

#### Hot buffet lunch

Please selection one option  
Beef braised with mushrooms & red wine  
Lamb harissa tagine  
Chicken chasseur  
Pumpkin & goats curd ravioli, rich tomato sauce  
Butter chicken  
*Served with the following accompaniments;*  
Crusty bread rolls, rice, potato gratin  
Mixed green salad  
Douwe Egberts Coffee and Pickwick's Tea  
Orange juice, sparkling water and soft drinks

#### Afternoon tea

Douwe Egberts Coffee and Pickwick's Tea  
One selection of sweet or savoury treats

### Half Day \$75 per person

#### Upon arrival

Douwe Egberts Coffee and Pickwick's Tea  
One selection of sweet or savoury treats

#### Morning *OR* Afternoon Tea

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Crusty bread rolls, rice, potato gratin  
Mixed green salad  
Douwe Egberts Coffee and Pickwick's Tea  
Orange juice, sparkling water and soft drinks

**Included in all our conference packages - Douwe Egberts Coffee and Pickwick's Tea**

#### Optional Extra's for Conference Clients

Bottles of small Sparkling Water	\$4.00 per bottle
Bottles of large Sparkling Water	\$8.00 per bottle
Individual bottles of squeezed juices	\$6.00 per bottle
Bowl of fruit for registration table	\$25.00 per bowl
Piece of fruit	\$2.00 per person

#### Classic Packages Include: (minimum 10 people)

A whiteboard  
A flipchart  
Notepads with pens and mints

#### Deluxe Packages Include: (minimum 20 people)

Data Projector and Screen  
A whiteboard  
A flipchart  
Notepads with pens and mints

Groups of twenty guests or more who book our deluxe conference packages will receive complimentary room hire

# DAYTIME CATERING



## BREAKFAST PACKAGES

All packages include coffee, tea, and orange juice

### The Continental Breakfast

\$26 per person

Bircher muesli  
Toasted granola with natural Greek yoghurt  
Fruit platter  
Fresh baked croissants  
Poached fruit: prunes, apricots and peaches  
Selection of breads with vegemite and preserves  
Douwe Egberts coffee, Pickwick's teas and orange juice



## ROYAL BREAK SELECTIONS

All packages include Douwe Egberts Coffee & Decaffeinated Coffee and a selection of Pickwick's Teas

\$15 per person

### One sweet and savoury item

#### SWEET

Fruit platter  
Chocolate brownies  
Assorted mini muffins  
Anzac cookie  
Scones, jam and cream

#### SAVOURY

Shaved ham & brie cheese croissant  
Roma tomato, aged cheddar croissant (v)  
Roast pumpkin & pinenut tart (v)  
Quiche Lorraine  
Smoked salmon & cream cheese bagel

### Douwe Egberts Coffee and Pickwick's Teas

Single Service	\$5.00 per person
Continuous Service - 1 hour	\$8.00 per person
Continuous Service - 2 hours	\$11.00 per person
Continuous Service - 3 hours	\$14.00 per person
Continuous Service - 4 hours	\$17.00 per person
Continuous Service - 5 hours	\$20.00 per person
Continuous Service - 8 hours	\$35.00 per person
Orange/Apple Juice (serves 5)	\$15.00 per jug



## WORKING LUNCH PACKAGES

### The Sandwich Lunch

\$22 per person

Chef's selection of gourmet sandwiches, wraps and rolls with various fillings

Package includes Douwe Egberts coffee, Pickwick's teas, orange juice and sparkling water

### The Hot Nibbles Lunch

\$25 per person

Homemade mini gourmet pies & sausage rolls, quiches & spring rolls with a tomato relish platter

Package includes Douwe Egberts coffee, Pickwick's teas, orange juice and sparkling water

### Platter Options

#### Dip Platter

**Small (10 pax)**

\$35 per platter

**Large (20 pax)**

\$70 per platter

Includes hummus, tzatziki & beetroot horseradish dip, grissini, olives

#### Cheese Platter

\$55 per platter

\$110 per platter

Selection of Australian cheeses served with onion jam, pear, crackers, lavosh, oatcakes and grapes (GF crackers available)

#### Antipasto Platter

\$60 per platter

\$120 per platter

Marinated and grilled capsicum, eggplant, artichokes, prosciutto, sopressa salami olives & sun dried tomatoes & crusty sourdough rolls (GF bread available)

#### Seafood Platter

\$80 per platter

\$160 per platter

Poached tiger prawns, smoked salmon, freshly shucked oysters, remoulade sauce, lemon wedges & mignonette dressing



## BUFFET LUNCH

**All packages include coffee, tea, orange juice, seasonal fruit platters and chef's selection of sweet treats (minimum 15 people)**

### Cold Buffet Lunch

\$45 per person

Antipasto platter of grilled & marinated vegetables

Gourmet sliced meats

Warm ricotta, spinach & pea frittata

Crusty bread rolls

Caprese salad

Pumpkin & feta salad

Mixed garden salad

### Hot Buffet Lunch

#### One Option

\$50 per person

#### Two Options

\$55 per person

Beef braised with mushrooms & red wine

Lamb harissa tagine

Chicken chasseur

Pumpkin & goats curd ravioli, rich tomato sauce

Butter chicken

**Served with the following accompaniments;**

Crusty bread rolls

Steamed rice

Potato gratin

Mixed green salad



# CANAPÉS

## COLD CANAPÉS

Salmon rillettes, chives, sour cream and crisp bread  
\$5.50

Selection of sushi served with soy, wasabi and  
pickled ginger  
\$5.50

Freshly shucked oysters with fresh lime (Market Price)  
Rice paper ( Chicken, Vegetarian or Prawn) with  
dipping sauce  
\$5.50

Goats cheese tart with onion marmalade  
\$5.50

Pesto chicken served on a crisp with aioli  
\$5.50

Prawn skewer marinated in chilli and herbs  
\$6.50

Bocconcini Semi-dried Tomato Blinis  
\$5

Vodka & beetroot cured salmon fillet served with aioli  
\$7.50

## SUBSTANTIAL CANAPÉS

### Butter Chicken

Home made butter served with rice & pappadums  
\$14

### Nasi goreng

Indonesian fried rice with vegetables & topped with fried egg  
\$14

### Fish and chips

Beer battered fish fillets with chips lemon and tartare sauce  
\$14

### Five spice Pork Belly

Crispy pork belly served with fried rice  
\$14

### Vegetarian Noodle Stir-fry

Stir-fried noodles with Asian greens & prawn chips  
\$14

### Seafood Medley

Assorted seafood served with chips lemon & tartare sauce  
\$16

## HOT CANAPÉS

Freshly shucked oysters with warm soy and  
ginger dressing  
( Market Price)

Lamb Kofta with Mediterranean infused yogurt  
\$5.50

Arancini mushroom with aioli  
\$5.50

Pumpkin Croquette Risotto with grana Padano,  
pumpkin, fried onion and parsley  
\$5.50

Vegetarian Spring Rolls with Asian dipping sauce  
\$4

Assorted Mini Quiche with Tomato sauce  
\$4.50

Tempura Prawns served with tartare sauce  
\$5.50

Asian infused Chicken lollipop  
\$5.50

Panko Squid with siracha mayonnaise  
\$5.50



# SEATED MENU OPTIONS

## ENTRÉE COLD

### Cured Salmon

Served on a bed of Avocado & Tomato Mousse  
\$18.50

### Antipasto Board

Cured meats, marinated grilles veg, olives & crisp bread  
\$16.50

### Prawn Cocktail (GF)

Petite Salad avocado prawns & Maryrose sauce  
\$18.50

### Thai Beef Salad

Grilled and marinated beef with Asian veg and  
Thai reduction  
\$16.50

### Caesar Salad

Cos lettuce, Bacon, Parmesan & Crotons tossed in  
Caesar dressing finished with crushed egg  
\$16.50

### Seafood assiette

Prawns-Mussels-Smoked salmon-served with a petite  
salad, lemon & Maryrose sauce  
\$22

### Grilled vegetable timbale

Grilled vegetables served on a bed of pesto reduction  
& beetroot infused croute  
\$14.50

## MAINS

### Wild mushroom risotto

Served with parmesan crisp  
\$29

### Grilled salmon

with mash potato creamy lemon pepper sauce  
& baby spinach with a crispy tuile  
\$38

### Blackened barramundi

Served with sweet potato mash broccolini topped  
with a mango salsa  
\$38

### Beef cheek

Slowcooked for 24hrs served with mash potato, wild  
mushroom Jus lie & sweet potato crisps  
\$34

### Lamb rack

Pestocrusted lamb rack served with potato  
gratin grilled asparagus & Merlot Jus lie  
\$46

### Beef Sirloin

Chargrilled accompanied with potato gratin  
roasted root vegetables & Jus lie  
\$42

### Crispy pork Sirloin

Crispy pork with potato gratin roasted root vegetables  
served with crackling & Apple infused Jus lie  
\$38

### Chicken Supreme

Stuffed with camembert & sundried tomato with sweet  
potato mash broccolini topped with merlot Jus lie  
\$34

## ENTRÉE HOT

### Seafood Ravioli

Prawn, lobster, crab filling, cauliflower puree,  
sauteed spinach  
\$16.50

### Pumpkin Soup

Served with sour cream & chives  
\$14

### Beef tortellini

With creamy wild mushroom sauce & parmesan crisp  
\$16.50

### Spinach & ricotta ravioli

With Tomato & mixed herb sauce topped with  
parmesan cheese  
\$16.50

### Black sesame crusted salmon

Salmon with Ocean pearls and wasabi petite salad  
\$22

### Roasted eggplant and swiss mushroom risotto

With Roma tomato & Asparagus  
\$16.50

## DESSERTS

### Pear & almond tarte

With creme fraiche Anglaise & mixed berry compote  
\$14

### Chocolat tarte

With creme fraiche Anglaise & mixed berry compote  
\$14

### Rose petal Panacotta

Rose petal infused Panacotta with chovolat  
dust & Berry Gel  
\$16

### Chocolate Pyramid

Two tone chocolate pyramid with berry coulis  
& chocolat soil  
\$18

### Chocolate & Cointreau dome

Accompanied with mixed berry compote  
& creme anglaise  
\$18

### Dark choc cherry crumble sable torte

Filled with sour cherry and choc mousse  
covered in choc crumble  
\$16

### Chocolate hazelnut Pudding

Self-saucibg chocolate hazelnut pudding served  
with ice cream (served warm)  
\$18

### Classic pavlova

With mixed fruit & passionfruit coulis finished  
with fresh cream  
\$18

**\*\*Special dietary requirement options available\*\***

# BEVERAGE PACKAGES

## CLASSIC PACKAGE

One Hour	\$25 per person	<b>BEER</b> James Boags Light Tooheys New Victoria Bitter	<b>SPARKLING WINE</b> RACA Tyrrell's Sparkling White Wine
Two Hours	\$35 per person		
Three Hours	\$45 per person	<b>RED WINE</b> RACA Tyrrell's Shiraz	<b>WHITE WINE</b> RACA Tyrrell's Sauvignon Blanc
Four Hours	\$55 per person	<b>NON-ALCOHOLIC</b> Orange Juice Apple Juice Soft Drinks Mineral Water	
Five Hours	\$65 per person		

## DELUXE PACKAGE

One Hour	\$34 per person	<b>BEER</b> James Boags Light Coopers Pale Ale Crown Lager Peroni	<b>SPARKLING WINE</b> Tyrrell's Ashman's Brut Sparkling
Two Hours	\$44 per person		
Three Hours	\$54 per person	<b>RED WINE</b> Tyrrell's Old Winery Cabernet Rufus Stone Heathcote Shiraz	<b>WHITE WINE</b> Tyrrell's Hunter Valley Chardonnay
Four Hours	\$64 per person	<b>NON-ALCOHOLIC</b> Orange Juice Apple Juice Soft Drinks Mineral Water	
Five Hours	\$74 per person		

## BEVERAGES ON CONSUMPTION

**Lunch**  
Minimum \$10 per person

**Dinner**  
Minimum \$15 per person

Please note different varietals are available which can be substituted into the beverage package  
Post conference drinks - charged on consumption and available in your function room or our Members Bar

# ROOM CONFIGURATIONS



	Boardroom	U-Shape	Theatre	Classroom	Banquet	Cabaret	Cocktail
Victoria	-	-	170	80	140	112	250*
Macquarie	90 (3x30)	60	170	80	140	120	200
ISC	60 (2x30)	40	80	40	70	56	100
Boardroom	16	-	-	-	-	-	-
Vintage	20	-	35	15	28	24	35
Hordern	8	-	-	-	-	-	-
Pioneers'	24	-	-	-	-	-	60

\*with the use of the Pioneers' room



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