



ROYAL AUTOMOBILE CLUB OF AUSTRALIA
Incorporating the Imperial Service Club

www.raca.com.au

ABN: 44 000 016 044

Conference Packages



**Welcome to the
Royal Automobile Club of Australia**
Incorporating the Imperial Services Club
"Your Private Sanctuary"

The Royal Automobile Club of Australia, established in 1903 is one of Sydney's most unique yet readily accessible Private Clubs, for any social or corporate event, from breakfast meetings, team building days, product launches, to sit down dinners and themed cocktail parties.

Our event professionals are experienced, friendly passionate and dedicate themselves to the success of each function and we are ready to assist and create whatever experience you desire.

The Clubs mission is to enhance customers' experiences through an exceptional blend of personal service, quality and excellence in food, wine, product and function rooms. To be the most sought after Private members Club in Sydney which offers outstanding value for money and a reputation of the highest regard.

The Club is a sanctuary, centrally located at Circular Quay, at Sydney's heritage and cultural precinct, close to ferries, trains and buses.

For over one hundred years the Royal Automobile Club of Australia has been the provider of quality functions; tailoring original concepts to your particular style and budget and our city location makes for ease and central access.

Why not let us host your next event!

Breakfast Menus

Standing Breakfast Canapés

- Crostini of scrambled Egg with crispy Bacon \$3.00
 - Bruschetta of vine ripened Tomatoes and Ricotta (v) \$3.00
 - Grilled Chorizo Sausage with Tomato Relish \$3.00
 - Creamed Egg, Smoked Salmon and Chive Tartlet \$3.00
 - Toulouse style Chipolata Sausage wrapped with Pancetta \$3.50
 - Mini Croque Monsieur \$3.50
 - Bircher Muesli (v) \$3.50
 - Fruit Skewers (v) \$3.50
 - Yoghurt and Berry 'cup' (v) \$3.50
 - Ham and Cheese mini Croissant \$4.50
 - Smoked Salmon mini Croissant \$4.50
 - Gruyere and Tomato mini Croissant (v) \$4.50
- (Minimum 20 guests)

Light Buffet Breakfast

- Bircher Muesli
 - Fruit Platter
 - Croissants with Preserves
 - Poached Fruit: Prunes, Apricots and Peaches
- \$19.00 per person
(Minimum 20 guests)

Hot Breakfast Set Menu

(Please select one menu option)

- Poached Egg on Olive toast, grilled Field Mushroom with Rocket and shaved Parmesan
 - Soft scrambled Eggs with Smoked Salmon and toasted Brioche.
 - Bacon, slow baked Tomato, grilled Mushroom, scrambled Egg and toasted Turkish
 - Poached Eggs on toasted Turkish bread, Prosciutto, slow baked Tomatoes and Hollandaise
 - Frittata of Ricotta, Parmesan, baby Spinach and Peas, with roast Tomato and chunky toast
- \$19.00 per person
(Minimum 20 guests)

Side Orders – Croissants and Preserves \$4.75 per person

- Fruit Salad \$6.00 per person
- Banana Bread \$3.50 per person
- Fruit Platter \$5.50 per person

Coffee and assorted teas \$3.50 per person

***Menus are subject to change**

10% surcharge applies on Sunday's and Public Holidays

Welcome Coffee and Tea Breaks

Healthy Option

Seasonal Fruit Skewer
Yoghurt and Fruit Cup
Open Sandwich - Avocado and Smoked Salmon
Tomato Bruschetta
\$3.50 per piece
(Minimum 10 guests)

Decadence Option

Almond and Berry Tartlet
Chocolate Chip Cookie
Strawberry and Frangipane Tartlet
Mini Fruit Muffin
Ginger Bread
Chocolate Brownie
Banana Bread
Baklava
\$3.50 per piece
(Minimum 10 guests)

Savoury Option

Ham and Cheese mini Croissant
Smoked Salmon mini Croissant
Gruyere and Tomato mini Croissant (v)
Mini Quiche with Mushroom, Leek, Ricotta and Parmesan (v)
Bruschetta of Goat's Cheese, grilled Capsicum and Almonds (v)
\$4.50 per piece
(Minimum 10 guests)

Coffee and assorted teas \$3.50 per person

***Menus are subject to change**

***10% surcharge applies on Sunday's and Public Holidays**

Working Lunch Menus

Light Lunch

Selection of sourdough rolls with fillings of:
Chicken, Celery and Pine Nuts
Roast Beef, grain Mustard and caramelized Onions
Smoked Salmon, Avocado and Cucumber
Roast Vegetable and Feta
Fruit Platter
Coconut Macaroons
\$18.00 per person
(Minimum 10 guests)

Canapé Style Lunch

Mushroom and Porcini Risotto
'Penny' Steak bun with Rocket and Béarnaise
Croquet Monsieur
Smoked Chicken and Pumpkin Caesar salad
Bruschetta of vine ripened Tomatoes, Basil and Olives
Grilled Chicken skewer, Ginger, Soy and Sesame sauce
\$32.00 per person
(Minimum 10 guests)

Light Healthy lunch (served Standing or Seated)

(Please select one of the following options)

Selection of filled sourdough rolls

OR

Selection of Cured and Smoked Meats and Pickles

OR

Frittata of Ricotta, Peas, Spinach, Mushrooms

Roast Pumpkin, baby Cos, Potato and Kumara salad with roast Garlic dressing

Rocket, shaved Parmesan with Pear and Poppy Seed salad

Salad of Panzanella, Tomato, Croutons, Capsicum, Olive and Basil

Ricotta, Spinach and Parmesan Quiche

Yoghurt and Berry Compote 'cups'

Seasonal Fruit Platter

\$34.50 per person

(Minimum 10 guests)

Coffee and assorted teas \$3.50 per person.

Beverage selection available on consumption or package

***Menus are subject to change**

***10% surcharge applies on Sunday's and Public Holidays**

Buffet Lunch Menu

Hot Selection

(Please choose one of the following menu items)

Homemade traditional Lasagne
Chicken braised with Master-stock and Asian greens
Beef braised in Red Wine, Mushrooms and Bacon, roast Chat Potatoes
Cottage pie
Frittata of Mushrooms, Spinach, Peas and Ricotta (v)
Paella of Chorizo, Chicken, Mussels and Capsicum
Ravioli with Olives, Basil and Capers in a rich Tomato sauce (v)

Served with

Selection of Cured and Smoked Meats with Pickles
Chef's Selection of Antipasto Vegetables

Served with

Tomato, torn Basil, Red Onion, served with aged Balsamic dressing,
Herb Leaf salad and Croutons

Salads

(Please select any two of the following menu items)

Roast Pumpkin, baby Cos, Potato and Kumara Salad with roast Garlic dressing
Rocket, shaved Parmesan with Pear and Poppy Seed salad
Salad of Panzanella, Tomato, Croutons, Capsicum, Olive and Basil
Couscous with roasted Vegetables and Feta
Classic Caesar salad

Accompanied with Rustic Bread

Desserts

Seasonal Fruit Platter
Australian cheese selection and assorted wafers and biscuits
Eton Mess, smashed Meringues, Berries, fresh Cream

With Coffee, assorted teas and Chocolates.

\$50.00 per person
(Minimum 20 guests)

Beverage selection available on consumption or package

***Menus are subject to change**

***10% surcharge applies on Sunday's and Public Holidays**

Plated Lunch Menu

(Please choose one of the following menu items)

Entree

Mezze plate, slow roasted Tomato, Chickpea Puree, Tzatziki
Beetroot and Horseradish dip, with grilled Turkish Bread

Or

Antipasto plate with Smoked Salmon, Avocado Tartare,
Vine Tomatoes, Basil and Goat's Cheese, Prosciutto wrapped Grissini.

Or

Tartlet of caramelised Onion, Tomato and Feta

Main

Roast Chicken Breast with Fondant Potato, served with a Parsley sauce
Grilled Angus Rump with Field Mushroom, served with a Tomato and Béarnaise sauce

Or

Salmon Fillet, Broccolini and Almonds, with Herb mayonnaise.

Accompanied with Rustic Bread

Dessert

Panacotta with Berry Compote.

Or

Rhubarb and Vanilla Crème Brulee.

Or

Selection of Cheese with Lavosh, Dates and Pears.

Served with coffee, assorted teas and Chocolates

1 course: \$33.00 per person

2 courses: \$47.00 per person

3 courses: \$62.00 per person

Alternate Serve surcharge \$5.00 per person, per course

Beverage selection available on consumption or package

*5% allowance for vegetarian meal requirements

*Menus are subject to change

*10% surcharge applies on Sunday's and Public Holidays

Meeting & Day Delegate Packages

Package 1

On Arrival

Coffee and assorted teas

Morning Break

Freshly brewed coffee and assorted teas served with a selection of pastries

Lunch

Daily selection of sourdough rolls filled with
Chicken, Celery, Pine Nuts
Roast Beef, Grain Mustard and Caramelized Onions
Smoked Salmon, Avocado and Cucumber
Roast Vegetable and Feta

Fruit Platter
Coconut Macaroons

Inclusive of coffee & assorted teas, orange juice and mineral water

Afternoon Break

Coffee and assorted teas served with Chef's homemade biscuits

Audio Visual Equipment

1x Flip chart
1x Data Projector Screen
1x Whiteboard
RACA conference pads and pens
Chilled, filtered water and mints
\$58.00 per person
(Minimum 10 guests)

Complimentary room hire for functions of twenty guests or more

*Menus are subject to change

*10% surcharge applies on Sunday's and Public Holiday

Meetings & Day Delegates Packages

Package 2

Arrival

Coffee and assorted teas

Morning Break

Coffee and assorted teas served with a selection of pastries

Lunch

Daily selection of filled sourdough rolls

Or

Selection of Cured and Smoked Meats and Pickles
Frittata of Ricotta, Peas, Spinach, Mushroom

Served with:

Roast Pumpkin, baby Cos, Potato and Kumara, Roast Garlic dressing
Rocket, Pear and Poppy Seed salad
Salad of Panzanella, Tomato, Croutons, Capsicum, Olive and Basil
Ricotta, Spinach and Parmesan Quiche

Yoghurt and Berry Compote 'cups'
Seasonal Fruit Platter

Inclusive of coffee & assorted teas, orange juice and mineral water.

Afternoon Break

Coffee and assorted teas served with Chef's homemade biscuits

Complimentary Post Conference Drink

One complimentary drink of RACA house wine, beer or soft drink per person, served in our Members' Bar

Audio Visual Equipment

1x Flip chart

1x Data Projector Screen

1x Whiteboard

RACA conference pads and pens

Chilled, filtered water and mints

\$68.00 per person

(Minimum 10 guests)

Complimentary room hire for functions of twenty guests or more

*Menus are subject to change

*10% surcharge applies on Sunday's and Public Holiday

Meetings & Day Delegates Packages

Package 3

Arrival

Coffee and assorted teas

Morning Break

Coffee and assorted teas served with a selection of pastries

Lunch

Set 2 Course Menu

Entree

Mezze plate, slow roasted Tomato, Chickpea Puree, Tzatziki,
Beetroot and Horseradish dip, with grilled Turkish Bread

Or

Antipasto plate with Smoked Salmon, Avocado Tartare,
Vine Tomatoes, Basil and Goat's Cheese, Prosciutto wrapped Grissini

Or

Tartlet of caramelized Onion, Tomato and Feta

Main

Roast Chicken Breast with Fondant Potato, served with a Parsley sauce

Or

Grilled Angus Rump with Field Mushroom, served with a Tomato and Béarnaise sauce

Or

Salmon Fillet, Broccolini and Almonds, with a Herb mayonnaise

Accompanied by Rustic Bread

Inclusive of coffee & assorted teas, orange juice and mineral water.

Afternoon Break

Freshly brewed coffee and assorted teas served with Chef's homemade biscuits

Complimentary Post Conference Drink

One complimentary drink of RACA house wine, beer or soft drink per person, served in our Members' Bar

Audio Visual Equipment

1x Flip chart

1x Data Projector Screen

1x Whiteboard

RACA conference pads and pens

Chilled, filtered water and mints

\$85.00 per person

(Minimum of 15 guests)

Complimentary room hire for functions of twenty guests or more

***Menus are subject to change**

***10% surcharge applies on Sunday's and Public Holiday**

Function Room Capacity and Configuration Options

	Board Room	Theatre	U-Shape	Rounds	Classroom	Cocktail
Board Room	18	-	-	-	-	-
Vintage Room	21	30	-	-	-	35
ISC Room	2 x 22	80	40	70	40	120
Macquarie Room	2 x 30	200	60	130	80	200
Members' Bar	-	-	-	130	-	200
Elizabeth Room	2 x 30	80	40	70	50	140
Phillip Room	40	50	30	40	40	60
Elizabeth, Phillip & Level 2 Bar	2 x 50	180	60	130	100	250

Detailed floor plans available for all function rooms.

Audio Visual Equipment

Vision

Overhead projector & trolley		\$40.00
Data projector	from	\$350.00
TV (63cm) video & trolley		\$90.00

Screen

Tripod screen		\$33.00
Fast fold screen 8ft x 6ft with black drapes (Front or rear projection)		\$200.00

Audio

Lectern and microphone	from	\$100.00
Wireless lapel or hand held microphone	from	\$121.00

Conference Accessories

Laser pointer		\$30.00
Whiteboard 6ft x 4ft with markers		\$33.00
Electronic whiteboard with paper & marker		\$275.00
Flip chart with paper and 2 markers		\$33.00
Extra flip chart paper pad		\$20.00

Business Services

Photocopying – single sided per page		\$ 0.30
Facsimile – local per page		\$2.50
Facsimile – STD per page		\$5.00
Typing - per page		\$20.00