



ROYAL AUTOMOBILE CLUB OF AUSTRALIA
Incorporating the Imperial Service Club

www.raca.com.au

ABN: 44 000 016 044

Function and Event 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!

Canapés

Cold Canapés

- Crostini of vine ripened Tomato, Ligurian Olives and Basil (v) \$3.00
- Toasted Crostini with Dolce latte, Hazelnut and grilled Radicchio (v) \$3.00
- Bruschetta topped with Ricotta, roast Capsicum and Almonds (v) \$3.00
- Prosciutto "involtini" with Parmesan and Rocket \$3.50
- Fresh Salmon with Avocado and Rice Cracker Pearls, soy, ginger dressing \$3.50
- Tartlet, Woodside Goats cheese, Pesto and Tomato Tartlet (v) \$3.50
- Hot smoked salmon, beetroot salsa crostini \$3.50
- Tempura soft shell Crab sushi roll \$3.50
- Mini Vitello Tonnato \$4.25
- Spiced lamb kofta with pine nuts and Harissa yoghurt \$3.00
- Lebnah, spiced Eggplant and Tomato Crostini (v) \$4.25
- Ocean Trout tartare, Cucumber and Ponzu sauce \$5.30
- Peking Duck Pancake, Shallots, Hoi Sin sauce \$5.30
- Seared Scallop, Lemon, Olive and Pine Nuts \$5.30
- Fresh Crab, Avocado, Chilli and Coriander Sandwich \$5.30
- Betel leaf, Ocean Trout with Chilli dressing \$5.30
- Spiced Prawn Tails with Chilli and Ginger dressing \$8.00
- Rock Oysters with Soy and Ginger \$6.00

Hot Canapés

- Taleggio Arancini (v) \$3.00
- Spiced lamb kofta with pine nuts and Harissa yoghurt \$3.00
- Grilled Spanish Chorizo sausage with Tomato relish \$3.00
- Tempura Soft Shell Crab Sushi Roll \$3.50
- Hot Smoked Salmon on Beetroot Salsa \$3.50
- 'Penny' Lamb pie with Tomato Relish \$4.25
- Marinated lamb fillet, Hommus and Lemon \$4.25
- Herb crumbed Roman Artichoke with roast garlic mayonnaise (v) \$4.25
- Steamed BBQ Pork bun with Plum sauce \$5.30
- Chorizo 'Penny' Burger, Capsicum and Chick Peas \$6.00
- Tempura Quail Breast, Soy, Ginger and Citrus \$6.00
- Rosemary and Chilli shoestring Fries in boxes (v) \$6.00
- Fish and Chips \$8.00
- Tempura Soft Shell Crab, Rocket and Capsicum \$8.00
- Mushroom and Parmesan Risotto (v) \$8.00
- Stir Fried Noodles (v) \$8.00
- Steak Sandwich with Rocket and Béarnaise sauce \$8.00
- Chorizo sausage braised in Tomato sauce, Potato Gnocchi \$8.00

Dessert Canapés

- Mini Ice Cream Cones \$3.50
- Lemon Meringue Tartlets \$3.50
- Raspberry Panacotta \$3.50
- (20 pieces each minimum order)*

*Menus are subject to change

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

Classic Menu

Entrée

Warm Tartlet of caramelized Onion, slow baked vine ripened Tomato and rich Persian Feta.

Red wine Spiced Pear, gorgonzola with roast Hazelnut, Rocket and watercress salad.

Roast spiced butternut Pumpkin tossed with Woodside Goat's Cheese, Spinach and Chickpeas and toasted almonds.

Sugar cured Tasmanian Salmon with shaved Fennel, Liguarian Olives, fresh herbs, saffron and crème Fraiche.

Warm Puff Pastry Tart, vine ripened Tomato Thyme and Hiedi Gruyere.

Vine Tomatoes, tossed with a soft goat's curd, basil pesto, served with prosciutto wrapped grissini.

Smoked Chicken tossed with roasted vegetables, baby cos and a roast garlic aioli, topped with shaved parmesan

Main

Crispy pork belly with Mashed Potato, caramelised Pear and a seeded Mustard sauce

Grilled Corn-fed Chicken Breast with marinated eggplant, slow baked Tomatoes, Basil and pine nut dressing

Roast Angus Sirloin, grilled field Mushroom, baby spinach, topped with porcini butter and a red wine jus

Seven hour braised Junee lamb leg with Mashed Potato and baby beans

Classic Braised Veal osso buco with Risotto Milanese

Pan-fried Kingfish on an Almond spiced cous cous with chermoula and minted yoghurt

Baked Salmon Fillet with an Olive and herb Crust, Broccolini, Almonds and grilled Lemon

Accompanied with Rustic Bread

Dessert

Vanilla bean Panacotta with Berry compote.

Dark Chocolate Parfait with champagne poached Pear and rich chocolate sauce.

Apple and Honey, cinnamon Crumble with Fresh whipped Cream.

Rhubarb and Vanilla Crème Brulee.

Treacle Tart with Crème Fraiche

Selection of Cheese with lavosh, dates and pears.

Served with coffee, assorted teas and chocolates.

2 course Set Menu: \$57.00 per person

3 course Set Menu: \$77.00 per person

Alternate service menu 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

Deluxe Menu

Entrée

Fresh picked Crab with Avocado, lime and Ginger served with a Chilli mayonnaise
Szechuan spiced Prawns with Cucumber, Chilli, Ginger and herb Salad
Tartare of Tasmanian Salmon with Avocado, seared Scallop and a Truffled Ponzu dressing
Rich Chicken Liver Parfait, with Onion Marmalade, baby pickles and toasted Crostini
Fine slices of Wagyu Bressola with Buffalo Mozzarella, Shallots, Lemon, Thyme and extra virgin olive oil.
Salad of fresh Woodside Goat's Cheese, roast baby Beetroot and Asparagus and a walnut dressing

Main

Roasted Muscovy duck breast with a caramelised potato cake and a Jerez vinegar jus
Roast Lamb rump on a caramelized onion puree with tomato, olive and basil salsa
Grilled Angus Fillet of beef, wild mushrooms, chive and garlic mash
Angus beef oyster blade slow braised with red wine and vegetables on a Reggiano parmesan and soft herb risotto
Baked Barramundi with a beetroot and horseradish salsa and grilled green asparagus.
Pan fried Snapper Filet on a ratatouille of Mediterranean vegetables and drizzled with pesto
Accompanied with Rustic bread

Dessert

Classic Tiramisu with fresh cream and chocolate sauce
Rich Dark chocolate Marquise, hazel nut cream
Baked Coconut and lime tart served with coconut sorbet
Tangy Lemon tart and mascarpone
Sherry trifle, raspberries and banana and fresh whipped cream
Selection of cheese with lavosh dates and pear

Served with coffee, assorted teas and chocolates.

2 course Set Menu: \$70.00 per person

3 course Set Menu: \$89.00 per person

Alternate Service menu surcharge: \$5.00 per person, per course

Beverage selection available on consumption or package.

Children's Function Menu

(12 years and under)

Crumbed Chicken Tenderloins, Fries and Tomato sauce
Pasta and Meat Balls in Tomato sauce
Homemade Beef Burger, Cheese, Tomato Relish and Fries
Lasagne
Ice Cream and Chocolate sauce
\$20.00 per child (main and dessert)

*5% allowance for vegetarian meal requirements
*Menus are subject to change
*10% surcharge applies on Sunday's and Public Holidays

Beverage Packages

Classic Beverage Package

RACA Red, White and Sparkling Wine
House Beers – VB, Tooheys New and Cascade Light
Soft Drink, Mineral Water and Orange Juice

Premium Beverage Package

Goundry Unwooded Chardonnay or Ferngrove Symbols Semillon Sauvignon Blanc
Two Thumbs Shiraz or Angus the Bull Cabernet Sauvignon
Bannetts Lane Sparkling
House Beers – VB, Tooheys New and Cascade Light
Soft Drink, Mineral Water and Orange Juice

Soft Drink Package

Coca Cola, Diet Coke, Lemonade, Lemon Squash
Fresh Orange Juice Mineral Water

	Classic	Premium	Soft Drinks
1 Hour	\$20.00	\$29.00	\$8.00
2 Hours	\$30.00	\$39.00	\$11.00
3 Hours	\$39.00	\$50.00	\$14.00
4 Hours	\$46.00	\$56.00	\$18.00

Beverage List

Spirits	Glass	Beer	Bottle	Glass
Dewars Scotch	\$5.50	Victoria Bitter	\$4.50	\$3.80
Gordon's Gin	\$5.50	Tooheys New	\$4.50	\$3.80
Karloff Vodka	\$5.50	Cascade Premium Light	\$4.00	\$3.30
Bacardi Rum	\$5.50	Hahn Premium Light	\$7.00	
Bundaberg Rum UP	\$5.50	Cascade Premium	\$7.00	
Chateau Tanunda Brandy	\$5.50	Hahn Premium	\$7.00	
Jim Beam Bourbon	\$5.50	Crown Lager	\$7.50	
Southern Comfort	\$6.50	Heineken	\$7.50	
Johnny Walker Red	\$5.50	Peroni	\$7.50	
Johnny Walker Black	\$7.50	Becks	\$7.50	
Chivas Regal	\$7.50			
Glenfiddich	\$7.50			
		Soft Drink		Glass
		Coke		\$3.00
		Diet Coke		\$3.00
Aperitif	Glass	Lemonade		\$3.00
Campari	\$5.00	Lemon Squash		\$3.00
Cinzano X Dry	\$5.00	Tonic Water		\$3.00
Cinzano Rosso	\$5.00	Dry Ginger Ale		\$3.00
Cinzano Bianco	\$5.00	Soda Water		\$3.00
		Mineral Water		\$3.50
Port / Sherry	Glass			
Chestnut Teal Sherry	\$4.00			
Cream Sherry	\$4.00			
Dry Sherry	\$4.00	Juice		Glass
Lindemans Macquarie	\$4.00	Orange Juice		\$3.50
Directors Special Port	\$5.00	Grapefruit Juice		\$3.50
Galway Pipe Port	\$7.00	Apple Juice		\$3.50
		Tomato Juice		\$3.50
Liqueur	Glass			
Kahlua	\$7.00			
Baileys	\$7.00			
Grand Marnier	\$7.00			
Tia Maria	\$7.00			
Cointreau	\$7.00			
Drambuie	\$7.00			
Dom Benedictine	\$7.00			

Wine List

Whites	<u>WHITE WINE</u>		Glass	Bottle
RACA Wines				
House Sparkling		NSW	\$6.00	\$26.00
Premier Chardonnay		NSW	\$7.00	\$29.00
Semillon Chardonnay		NSW	\$6.00	\$26.00
Semillon Sauv.Blanc		NSW	\$7.00	\$29.00
Champagne & Sparkling				
Bannetts Lane Brut	NV	SA & VIC	\$8.50	\$38.00
Tyrrell's Pinot Noir Chard.	2004	NSW		\$48.00
Clover Hill Vintage	2003	TAS		\$75.00
Moët Chandon	NV	FRANCE		\$135.00
Billecart-Salmom Brut	NV	FRANCE		\$160.00
Riesling				
Tahbilk	2006	VIC		\$38.00
Delatite	2005	NSW	\$9.50	\$42.00
Neagles Rock Vineyard	2007	SA		\$52.00
Pikes Polish Hill	2007	SA		\$58.00
Penfolds Reserve Bin	2000	SA		\$70.00
Sauvignon Blanc				
Smithbrook	2006	WA		\$48.00
Clifford Bay	2007	NZ		\$42.00
Brightwater Vineyard	2007	NZ	\$10.50	\$48.00
Shelmerdine	2006	VIC		\$52.00
Shaw and Smith	2007	SA		\$60.00
Semillon				
Hanenhof	2005	SA		\$42.00
Vinden Estate	2004	NSW		\$47.00
Tyrrell's VAT 1	2000	NSW		\$90.00
Chardonnay				
Goundrey Unwooded	2007	WA	\$9.00	\$38.00
Rochford	2006	VIC		\$38.00
Katnook Founders	2003	SA		\$42.00
Woodthorp	2006	NZ		\$47.00
Ninth Island	2006	TAS		\$55.00
Verdelho				
Pepper Tree	2007	NSW		\$39.00
Pinot Grigio				
Chapel Hill	2007	SA		\$39.00
Tar & Roses	2007	VIC		\$42.00
White Blends				
Ferngrove "Symbols"				
Sauv.Blanc.Sem.	2007	WA		\$38.00
Hollick Sauvignon. Blanc				
Semillon	2007	SA		\$46.00

RED WINE*Glass**Bottle***RACA Wines**

Shiraz		SA	\$6.00	\$26.00
Premier Cab. Sauv.		SA	\$7.00	\$29.00
Shiraz Cabernet		NSW	\$6.00	\$26.00

Pinot Noir

Hungerford Hill	2006	NSW		\$48.00
Maiolo	2003	WA	\$9.00	\$38.00
Trout Valley	2007	NZ		\$42.00
Diamond Valley	2006	VIC		\$52.00

Merlot

Mount Majura	2006	ACT		\$38.00
Chalice Bridge	2005	WA		\$42.00

Shiraz

Sevenhill	2007	SA		\$42.00
Brookenwood	2006	NSW		\$45.00
Coriole	2006	SA		\$52.00
Clairault	2002	WA		\$55.00

Cabernet Sauvignon

Angus the Bull	2007	VIC	\$9.00	\$38.00
Zema Estate	2005	SA		\$60.00
Orlando St Hugo	2004	SA		\$80.00
Penfolds Bin 407	2004	SA		\$85.00

Varietals

Beelgara Cabernet Merlot Petit Verdot	2005	SA		\$38.00
Lake George Cabernet Merlot	2006	NSW		\$38.00
Wirra Wirra Cab. Shiraz Merlot	2006	SA		\$48.00
Gramps Grenache	2005	SA		\$42.00
Shaw Vineyard Estate Cabernet Merlot	2004	ACT		\$43.00
Virtues and Vices Shiraz Cabernet	2003	WA		\$45.00
Ceravolo Sangiovese	2006	SA		\$47.00
Bunnamagoo Cab.Sauv.Merlot	2006	NSW		\$55.00

Dessert Wines

Gramps Late Harvest	2006	SA	\$9.00	\$38.00
Brightwater Vineyard Ice Wine	2005	NZ		\$49.00

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.