



FUNCTION PACKAGES

# CANAPÉS

## COLD

Shimeji and artichoke tart, crème fraiche, parmesan (V)  
Crispy rice cake, sticky tofu, black sesame mayo (V)  
'Bruschetta', olives and tomato, ricotta, pangrattato (V)  
Tiger prawn rice paper roll, mint, nuoc cham dressing  
Poached chicken salad, walnut and apple, mini toasts  
Chipotle spiced Beef tartare mini tacos, yolk emulsion, chives  
Teriyaki chicken and cucumber maki roll, wasabi mayo

## HOT

Pork belly 'pop', sticky glaze, furikake  
'Perkedel Jagung' Indonesian corn fritters, sambal (V)  
Char grilled sword fish, green olive and chervil  
Quattro Formaggi arancini, green salsa (V)  
Baked Swiss brown mushrooms with goats' cheese and parmesan (V)  
Korean fried chicken, bao bun, gochujang, pickle cucumber  
Mini beef sliders, tomato pickle, cheddar, aioli, brioche

## SUBSTANTIAL

Mini 'bangers and mash', chipolata, butter mash and onion jus  
Grilled Lamb cutlet, pea and feta salad, gremolata  
Panko crumbed calamari, crunchy slaw, tartar sauce  
Potato gnocchi, roast tomato sauce, pecorino (V)  
Wild mushroom risotto, asparagus, truffle butter (V)  
Slow cooked salmon, crispy potatoes, lemon pepper



**\$25 PER PERSON** TWO COLD, TWO HOT CANAPES

**\$35 PER PERSON** THREE COLD, THREE HOT CANAPES

**\$50 PER PERSON** THREE COLD, THREE HOT, 2 SUBSTANTIAL, ONE SWEET

**\$65 PER PERSON** FOUR COLD, FOUR HOT, 2 SUBSTANTIAL, TWO SWEET

# BANQUET

## LUNCH

TWO COURSES-\$65 PER PERSON

THREE COURSES-\$75 PER PERSON

## DINNER

TWO COURSES-\$80 PER PERSON

THREE COURSES-\$90 PER PERSON

## ALTERNATE DROP

\$5 PER PERSON PER COURSE

Includes warm bread, coffee and tea

## ENTRÉE

Master stock poached chicken, Sichuan pickled vegetables, soy marinated soft egg

Citrus cured salmon, apple gel, macadamia mousse and cucumber salad

Crispy pork belly, coriander emulsion, pickled radish, grilled pineapple, nasturtium

Spiced tuna tartar, green tahini, pistachio, pomegranate, crispy Lebanese bread

Seared scallops, baked eggplant, Italian salsa, basil gazpacho, lemon oil

Tiger prawn and spanner crab salad, yuzu gel, wasabi mayo, toasted brioche

Cumin spiced lamb loin, goat cheese wrapped in zucchini, chimichurri, zucchini flowers

'Gado Gado' Indonesian salad with crispy tempeh, eggs, and coconut peanut dressing

## MAIN

Confit ocean trout fillet, corn and asparagus 'chowder', crispy leeks

'Porchetta' rolled pork belly, stuffing of figs, rosemary and fennel seeds, salsa Verde

Five Spice Duck breast, charred butternut squash, endive salad and cherry sauce

Steamed Barramundi with spring onion and ginger, XO baby Bok choy, dashi butter sauce

Roasted Chicken breast, braised chicory, pimentón short grain rice, Pedro Ximenez and raisins salsa

Char grilled Kangaroo fillet, pepper and coriander seed rub, date labneh, pickled black berries, roasted pumpkin

Grilled lamb cutlets stuffed with merguez, baba ghanoush, heirloom carrots and toasted buckwheat

Beef tenderloin, oyster mushrooms, sweet potato terrine, green peppercorn sauce, asparagus

Spinach, squash and feta 'Pastilla', date puree, tomato and cress salad

CONTINUED

# BANQUET

## DESSERT

'Ferrero Rocher' Chocolate dome, Nutella mousse, praline hazelnuts  
Basque style 'burned' cheesecake, roasted apricots, vanilla syrup  
Vanilla and nutmeg custard tart, blackberry gel, mango sorbet  
Apple and golden raisins strudel, cinnamon ice cream  
Crème Brûlée, roasted pineapple and rum jam, white lamington  
Milk and honey Pannacotta, freeze dried raspberries, pistachio biscotti  
Sticky date pudding, sour cream, tea-soaked dates, candied pecan

## SIDES

### + \$6 PER PERSON PER SIDE

Roast beetroot & goats cheese spinach salad, walnuts, chardonnay vinaigrette  
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  
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



# RACA BUFFET CATERING

## 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, carrot 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

## 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 delice, peanut crunch  
Blueberry almond tea cake  
Devil's food chocolate cake

### **\$55 PER PERSON**

Two hot dishes, two hot sides, two side salads, one dessert

### **\$65 PER PERSON**

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

# WHY CHOOSE THE RACA?



## CORPORATE PACKAGES

Discover all-inclusive conference packages, daytime catering, cocktail menus and more.



## HISTORIC ELEGANCE

Our rooms blend classic architecture with modern amenities, offering a unique function space that stands out.



## VERSATILE EVENT SPACES

From small meeting rooms to large banquet halls, we have the perfect space for your event.



## SEAMLESS SERVICE

Our team provides exceptional service, ensuring your event runs smoothly.



## CIRCULAR QUAY LOCATION

Located in the Sydney CBD, our venue is easily accessible for all your guests with valet parking available.

## ENQUIRE

[EVENTSADMIN@RACA.COM.AU](mailto:EVENTSADMIN@RACA.COM.AU) | (02) 8273 2300