



FUNCTION PACKAGES

# MEET THE CHEF

## DIMITRY RODE

Dimitry kicked off his career at The Boat House in Canberra before making his mark in Sydney at Wildfire and Beppi's. His adventures took him to the UK, where he opened an award-winning Mayfair restaurant, worked at a two-star Michelin spot, and even served as a private chef for a Russian oligarch. Now back in Australia, Dimitry brings over 25 years of global culinary expertise to the RACA's Dining offering.





# BREAKFAST

A black and white photograph of a restaurant interior. In the foreground, a table is set with white linens, glassware, and cutlery. A chair with a cushion is visible. In the background, a large window offers a view of the Sydney Harbour Bridge and the city skyline.

## CANAPÉS

Smoothie shots \$6

Mini assorted quiches \$6

Fruit cups, yoghurt \$6

Cured salmon & cream cheese Bagels \$10

Smoked turkey & Swiss cheese Croissants \$10

## PLATED BREAKFAST

**\$35 PER PERSON – COFFEE & TEA INCLUDED**

Big breakfast-scrambled eggs, potato hash, chorizo, spinach, sourdough

English-fried eggs, pork sausage, streaky bacon, mushroom, tomato, beans, toast

Healthy-crushed avocado, toasted sourdough, pickled baby vegetables, scrambled eggs, watercress

French-cheese omelette, toasted baguette, leg ham, chives

Benedict-poached eggs, English muffin, spinach, ham, hollandaise

American-hotcakes, maple syrup, fresh berries, sour cream

French toast-butter brioche, poached lobster, salmon caviar, chives, bearnaise sauce (+\$10PP)

Spanner crab omelette, chilli butter, bean sprouts, coriander cress (+\$10PP)

**ADDITIONAL PER TABLE: \$8 PER PERSON**

Fresh fruit and berries shared platters

Assorted Danish pastries

## CONTINENTAL BREAKFAST BUFFET

**\$40 PER HEAD**

Assorted Danish pastries, muffins, sliced bread, banana bread

Selection of spreads – butter, jams, vegemite, honey

Sliced meats and cheeses

Fresh fruits

# MORNING AND AFTERNOON TEA

COFFEE & TEA INCLUDED

Minimum party size: 20pax

TWO ITEMS \$15 PER PERSON

THREE ITEMS \$20 PER PERSON

FOUR ITEMS \$25 PER PERSON

## COLD

Smoked salmon & cream cheese, finger sandwiches

Prosciutto wrapped grissini sticks

Tomato salsa & basil crostini (V)

## HOT

Mac & cheese balls, aioli

Fennel & pork mini sausage rolls

Lamb kofta, sesame yoghurt, micro parsley

Pumpkin & parmesan mini quiche (V)

## SWEET

Freshly baked scone, jam and cream

Assorted muffins

Carrot cake, orange cream cheese frosting

Banana bread

Freshly baked cookies

Lemon curd tarts





# RACA CONFERENCE LUNCH

## SANDWICHES & WRAPS

Bacon, lettuce, tomato, avocado, Turkish bread  
Poached chicken, Caesar dressing, cos lettuce wraps  
Roast beef, Swiss cheese, tomato, sourdough bread  
Prosciutto, mozzarella, pesto, baguette  
Buttermilk chicken slider, brioche bun, coleslaw  
Falafel, hummus, tabouleh flat bread wrap (V)

## SIDE SALAD

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

### \$45 PER PERSON

Two sandwiches or wraps, one side salad, seasonal fruit platter, one dessert, selection of drinks

### \$55 PER PERSON

Two sandwiches or wraps, one side salad, one hot dish, one hot side, seasonal fruit platter, one dessert, selection of drinks

## 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  
Roast beef striploin, red wine jus, chimichurri (+\$20PP)

## HOT SIDE

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

# CANAPÉS

## COLD

Seared salmon, ponzu gel, sesame  
Tuna tartare 'taco', avocado, coriander  
Crab mayonnaise, compressed cucumber, tobiko, flowers  
Poached chicken salad, zucchini, flowers  
Wagyu bresaola, dolce Latte, garlic crostini  
Rice paper rolls, pickled vegetables, fried tofu (V)  
Rockmelon, ginger syrup, frozen vegan feta, baby mint (V)

## HOT

Salt & pepper wok fried prawn  
Mini chicken Pastilla, filo, almonds, date purée  
Confit duck, orange crepe, fig preserve  
Spiced Lamb kofta, coriander yoghurt  
Crispy short-rib bites, smoked paprika aioli, baby sorrel  
Chickpea falafel, hummus, baby coriander (V)  
Spiced cauliflower and potato latkes, hummus (V)

## SUBSTANTIAL

Shawarma chicken thigh, pita pockets, tahini  
Mini hotdogs, mustard, crispy onions  
Beef sliders, Swiss cheese, truffle mayo  
Potato & pea samosas, tamarind

## SWEET

Lemon meringue tart  
Chocolate mousse cup, fresh raspberries



**\$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





# GRAZING STATIONS

## CHEESE & CHARCUTERIE

\$40 per person per hour

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

## SUSHI & SASHIMI

\$40 per person per hour

Sashimi grade salmon, tuna, kingfish and an assortment of hand rolls. Traditional condiments

## SEAFOOD

\$40 per person per hour

Selection of seafood including prawns & oysters. Assortment of sauces & citrus fruits.

## OYSTER

\$25 per person per hour

Freshly chucked oysters. Assortment of sauces & citrus fruits.

# BOARDS

Our boards are made for around 20 people, no refill is provided

## CHEESE & CHARCUTERIE BOARD

CLASSIC \$500 / DELUXE (PICTURED) \$750

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

## SUSHI AND SASHIMI BOARD (\$500)

Sashimi grade salmon, tuna, kingfish and an assortment of hand rolls. Traditional condiments

# BBQ EVENT

## HOT DISH

Hot smoked salmon fillets, lemon hollandaise  
Slow cooked baby back pork ribs, smoky rub  
Grilled beef striploin steaks, chimichurri sauce  
Selection of grilled sausages, mustards  
Tandoori marinated chicken, mint, cucumber yoghurt  
Haloumi and vegetable skewers, oregano, lemon

## HOT SIDE

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

## SIDE SALAD

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

## \$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

## DESSERT

New York cheesecake  
Lemon meringue tartlets  
Chocolate delice, peanut crunch  
Blueberry almond tea cake  
Devil's food chocolate cake



# 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

Gin cured ocean trout, celeriac remoulade, toasted brioche, green elk

Tuna carpaccio, crispy seaweed & sesame cracker, fermented chili, radish, chive, lime

Poached chicken breast, pickled baby vegetables, chorizo crumb, spicy mayonnaise

Kangaroo fillet, pepper berry & coffee rub, macadamia dressing, beetroots, native mint

Vegan basil panna cotta, confit tomato, fennel, micro leaf salad

Poached king prawns, spanner crab salad, chipotle mayonnaise, endive (+\$15PP)

Seared scallops, corn purée, grilled cucumber, avocado gazpacho (+\$15PP)

## MAIN

Confit salmon fillet, fennel velouté, grilled pencil leek, horseradish crème fraîche, crispy skin

Coriander seeds crusted duck breast, truffled celeriac, cardamon spiced carrot, broccolini

Grilled double lamb cutlet, braised shoulder, pea purée, charred baby cos, braising jus

Eggplant 'Parmigiana', rocket pesto, oven dried ox heart tomato, yellow bell pepper emulsion

Baked barramundi fillet, roast potato gnocchi, sea vegetables, shellfish, parsley sauce (+\$20PP)

Beef tenderloin, roasted baby onion with shredded short rib, asparagus, duck fat potato, pepper jus (+\$20PP)



CONTINUED

# BANQUET

## DESSERT

Brulée tart 'citron', yoghurt gelato, raspberries, meringue  
Chocolate fondant, vanilla Chantilly, seasonal berries  
Almond milk bavaois, poached rhubarb, praline  
Devil's food cake, cherry jelly, kirsch-soaked cherries, white chocolate mousse  
White chocolate delicé, peanut brittle, vanilla ice cream

## 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







SPACES

## THE MACQUARIE ROOM

Originally the club's dining room, this expansive room has been the cornerstone of the Royal Automobile Club of Australia since its doors first opened in 1928. Lovingly restored, the space is adorned with subtle touches that enhance the delicate period details echoing its illustrious past.

**Best for: Galas, Banquets**

**CAPACITY:** BOARD ROOM 80, U-SHAPE 60, THEATRE 160,  
CLASSROOM 80, BANQUET 120, CABARET 56, COCKTAIL 150



## THE PIONEERS' ROOM

The Pioneers' Room, adorned with memorabilia from the original Australasian Pioneers' Club, offers a charming glimpse into The RACA's past. This elegantly decorated room accommodates 24 seated guests or up to 60 for a cocktail-style gathering. It's the perfect setting for intimate events where history meets sophistication.

**Best for: Cocktail Reception, Intimate Banquet**

**CAPACITY:** BOARDROOM 24, COCKTAIL 60, BANQUET 30



## THE ISC ROOM

The Imperial Service Club's legacy seamlessly blends with the Royal Automobile Club of Australia's heritage since their union in 1986. This venue has become a favored choice for battalion reunions, annual dinners, and presentations.

**Best for: Banquets, Cocktail Reception**

**CAPACITY:** BOARD ROOM 60 (2 X 30), U-SHAPE 40,  
THEATRE 70, CLASSROOM 40, BANQUET 70, CABARET 42,  
COCKTAIL 80



## THE VINTAGE ROOM

Perched on the fifth floor, the Vintage Room offers an exclusive retreat for private dining, intimate business meetings, and elegant lunches. This discreet gem, complete with its own reception area, accommodates up to 20 guests, providing a refined setting for those seeking a touch of privacy and sophistication.

**Best for: Private Dining, Business Lunch, Corporate Meetings**

**CAPACITY:**  
BOARDROOM 20, BANQUET 30, CABARET 15



## THE BOARDROOM

The Boardroom is your ideal setting for hosting refined private events or high-level executive meetings. Designed with discretion and elegance in mind, it provides a sophisticated backdrop for both intimate gatherings and strategic discussions.

**Best for: Corporate meetings**

**CAPACITY:**  
**BOARDROOM 12**



## THE HORDERN ROOM

Named in honor of two of our esteemed past Presidents, this intimate room is perfect for small board meetings. It comfortably seats up to eight guests, offering a refined and private setting for crucial discussions and decision-making.

**Best for: Corporate Meetings**

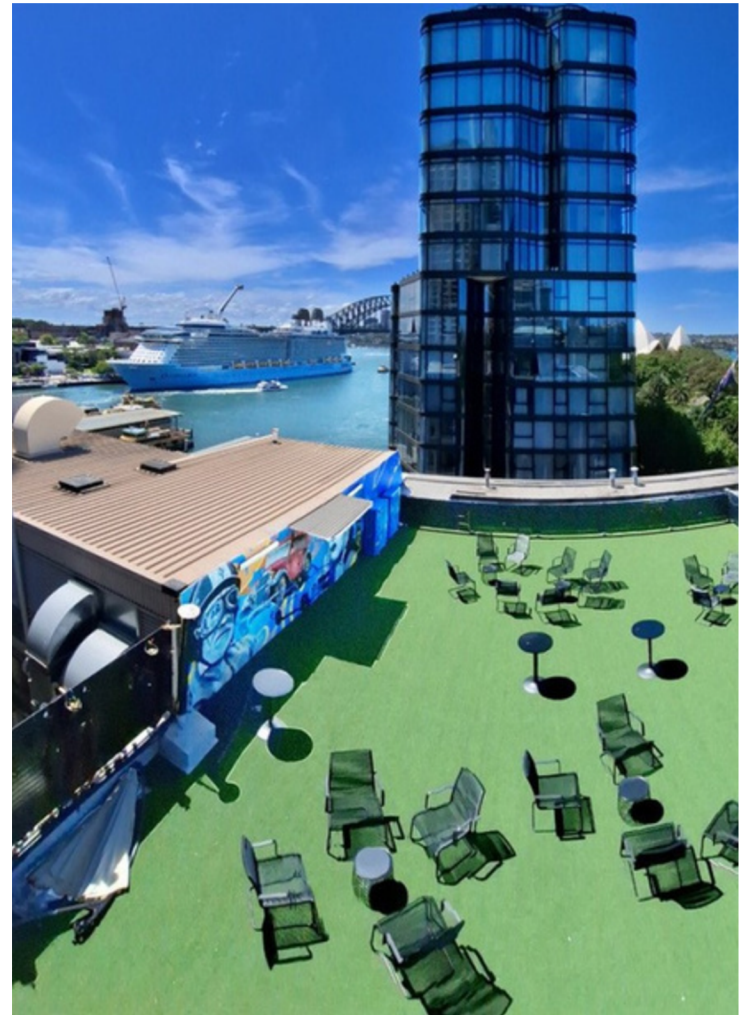
**CAPACITY:**  
**BOARDROOM 10**

## THE ROOFTOP

Enjoy Sydney weather with a view on Circular Quay and the Botanic gardens while being served a BBQ or a cocktail event.

**Best for: Lunch breaks**

CAPACITY:  
COCKTAIL 50  
BBQ 50



# 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