



BUSINESS EVENTS



CATERING

**Experience the very best in food,
drinks and service.**

Prepared in-house by our award-winning chefs,
treat your guests to contemporary catering that
will revitalise your next event.

What's even better? We use fresh, sustainable and
quality local ingredients.

If you're after something extra special, let our
innovative team create a one-of-a-kind menu just
for you!

 **RCA VENUE CATERER OF THE YEAR**
2016 • 2017 • 2018 • 2019 



COCKTAIL BREAKFAST - STAND-UP COCKTAIL SERVICE
BREAKFAST PLATTERS - SHARED AT THE TABLE
Minimum 100 guests

INCLUSIVE OF

Brewed coffee and tea selection
 Chilled orange juice

YOUR CHOICE OF FOUR COLD SELECTIONS

Natural pot set yoghurt, macerated berries, pistachio granola (gf)(v)
 Porridge bowl, Manuka honey, seeds and grains, puffed rice (v)
 Mini brioche slider, Huon smoked salmon, dill caper cream cheese, pickled onions
 Pea, feta and mint frittata, slow roasted tomatoes, lemon (gf)(v)
 Pumpkin, cheddar and chive muffins, burnt butter frosting (v)
 Individual seasonal fruit cups, Greek yoghurt, mint syrup (gf)(v)
 Mixed glazed Danish pastries (v)
 Bloody Mary gazpacho shooters (gf)(v)

YOUR CHOICE OF THREE HOT SELECTIONS

Thyme mushroom bruschetta, goats' cheese, spiced walnuts (v)
 Spinach and ricotta pastizzis, green tomato chutney (v)
 Boston baked beans, local chorizo, tortilla crisps (gf)
 Wood smoked ham croissant, Emmental cheese, pesto, tomato relish
 Slow cooked egg pots, lemon and garlic spinach, béchamel, sourdough (v)
 Mini kransky and egg sliders, herbed aioli
 Buttermilk fried chicken waffle cones, guacamole mousse, chili maple syrup
 Colcannon croquettes, house made eggplant sugo (v)
 Enhance your breakfast and add items from the above selections

PER PERSON, PER SELECTION

Arrival tea and coffee station, in addition to table service

ENHANCE YOUR BREAKFAST WITH ADDITIONAL ITEMS SET ON THE TABLE

Additional table items, per person, per selection
 Arrival tea and coffee station, in addition to table service
 Add house cured salmon to zucchini fritters
 Add grilled chorizo to shakshuka

37
 45

4.10

3.80
 4.10
 3.40
 3.40

BREAKFAST



PLATED BREAKFAST – SIT DOWN TABLE SERVICE

Minimum 100 guests

INCLUSIVE OF

Brewed coffee and tea selection
Chilled orange juice

SET ON THE TABLE – YOUR CHOICE OF FOUR ITEMS

Natural pot set yoghurt, macerated berries, pistachio granola (gf)(v)
Pea, feta and mint frittata, slow roasted tomatoes, lemon (gf)(v)
Individual seasonal fruit cups, Greek yoghurt, mint syrup (gf)(v)
Mini brioche slider, Huon smoked salmon, dill caper cream cheese, pickled onions
Bloody Mary gazpacho shooters (gf)(v)
Wood smoked ham croissant, Emmental cheese, pesto, tomato relish
Mixed glazed Danish pastries (v)
House made muffin selection (v)

PLATED HOT DISHES – YOUR CHOICE OF ONE ITEM

Zucchini and corn fritters, roasted pumpkin hummus, blistered truss tomatoes, rocket, dill yoghurt (gf)(v)
Cured ocean trout, buttermilk waffles, fennel and herb salad, salmon pearls, limed crème fraîche
Baked egg au gratin, maple bacon, chicken chipolatas, grilled polenta, salsa verde (gf)
Breakfast bagel – wood smoked bacon, chipolatas, scrambled eggs, Swiss cheese, spinach, BBQ
chipotle sauce, potato hash
Florentine egg pot, roasted pepper and five bean shakshuka, masala French toast (v)

ENHANCE YOUR BREAKFAST WITH ADDITIONAL ITEMS SET ON THE TABLE

Additional table items, per person, per selection
Arrival tea and coffee station, in addition to table service
Add house cured salmon to zucchini fritters
Add grilled chorizo to shakshuka

45

3.80
4.10
3.40
3.40

BREAKFAST



COFFEE BREAK

Prices are per person, per selection

Brewed coffee and tea selection	6.30
Continuous coffee (brewed) and tea selection - maximum 4 hours	13.20
Continuous coffee (brewed) and tea selection - maximum 9 hours	17.80
Nespresso coffee and tea selection (maximum 70 guests, self-serve)	7.50
Continuous nespresso coffee and tea selection (maximum 70 guests, self-serve)	21.30
Chilled orange juice - per glass	5.20
Coolridge still water (600ml) - per bottle	6.30
Barista coffee cart - available on request	

COFFEE BREAK ITEMS (CATERED AT 1.5 PORTIONS PER PERSON, PER ITEM)

Per person, per selection

Selection of cookies
House made muffin selection
Rich chocolate brownie slice, caramel popcorn (gf)
Raspberry and chocolate hazelnut donuts
Macaron selection
Baklava and almond crescents (gf)(v)
Toasted banana bread, spiced lemon cream cheese
Portuguese tarts
Berry friands
Glazed Danish pastries
Freshly baked scones, vanilla cream, local preserves

Per person, per selection

Seasonal fruit boats, minted Greek yoghurt (gf)
Orange and almond syrup cake (gf)
Petite vegetarian sandwich medley (v)

Per person, per selection

House made chicken sausage rolls, tomato sugo
Vegetarian Punjabi samosa, raita dipping pots (v)
Spinach and ricotta pastizzis, green tomato chutney (v)
Mini croissants with roma tomato and cheddar cheese (v)
Beef and beer gourmet pie, tomato relish
Vegetable pies, eggplant kasundi (v)

5.60

6.20

6.80

COFFEE BREAK

STAND-UP SANDWICH LUNCH
SIT-DOWN SANDWICH LUNCH

Minimum 100 guests, 30 minute duration

INCLUSIVE OF

Brewed coffee and tea selection
Chilled orange juice

YOUR CHOICE OF FOUR SELECTIONS (WRAPS, MINI ROLLS AND ROUNDS)

Smoked ham and salami, Swiss cheese, escalavida, oregano mojo
Pastrami, butter pickles, cheddar, cabbage, sweet mustard
Sriracha chicken, bacon, avocado, iceberg lettuce, aioli
Grilled vegetables, white bean spread, beetroot relish, herbs (v)
Honey ham, double brie, Seville marmalade, rocket
Slow roasted beef, horseradish cream, crisp-fried onions, mesculin
Creamy egg, mustard mayo, chives (v)
Moroccan spiced chicken, hummus, eggplant and herb chutney
Huon smoked salmon, lime dill cream cheese, capers, tat soi
Roasted falafel, pumpkin soubise, sprouts, coriander (v)
Cured continental meats, antipasto pickled vegetables, relish
Smoked turkey, Russian slaw, avocado, dill pickles

YOUR CHOICE OF THREE COCKTAIL SELECTIONS

Beef

Pulled beef cheek tart, parsnip cream, tobacco shallots (hot)
Mini beef and beer pie, jalapeno relish (hot)
Mexican beef sopes, pickled corn salsa (hot)
Shaved black angus beef crostini, caponata, blue cheese (cold)
Parmesan polenta, rare roast beef, tomato verde (cold)

Poultry

Chicken pie, caramelised leek and onion jam (hot)
Buttermilk chicken wings, green chilli ranch dip (hot)
Fermented garlic and lemon chicken brochettes (gf) (hot)
Flaky chicken sausage rolls, fresh tomato sugo (hot)
Smoked chicken Waldorf tartlets (cold)
Mini peking duck slider, hoisin, pickled cucumber (cold)
Slow roast chicken & spinach mini yiros (cold)

38
48

SANDWICH LUNCH



SANDWICH LUNCH CONTINUED

Seafood

Seared scallop, cauliflower puree, piccallili (gf) (hot)
Almond crusted oysters, preserved lemon aioli, iceberg (gf) (hot)
Panko snapper, Thai yellow curry dipping sauce (hot)
Exmouth prawns, wakame tempura, salted plum sauce (hot)
Half shell scallop, aioli, truffle butter, brioche crumbs (hot)
Spiced prawn skewer, chilli coconut labneh (gf) (cold)
Fresh tuna nori roll, kewpie, plum sesame (gf) (cold)
Local seafood tostada, avocado, lime salsa (cold)
Scallop ceviche, coconut, lime, chilli (gf) (cold)
Fireball cold cured salmon blini, horseradish fraiche, crispy capers, dill (cold)
Fresh shucked oysters, pickled nashi pear, black pepper (gf) (cold)

Pork

Smoked pork mac and cheese balls, rhubarb ketchup (hot)
Pulled pork and apple croquettes, cider sour cream (hot)
Steamed Chinese pork buns, char sui barbeque sauce (hot)
Charsiu pork pancakes, spring onion, cucumber, pea sprouts (cold)
Jamon, rockmelon, fig vincotto, hazelnut dukkah (gf) (cold)
Smoked ham hock terrine, cornichons, mustard cream, rye crouton (cold)

Lamb

Greek lamb, roast pepper coulis, baba ganoush (gf) (hot)
Lamb empanadas, mint mojo (hot)
Minted lamb and pea pies, garlic mustard (hot)
Moroccan lamb waffle tart, feta, baby mint (cold)

Vegetarian

Wild mushroom arancini, honey thyme aioli (v) (hot)
Roast pumpkin and feta arancini, fresh pesto (v) (hot)
Caramelised onion and stilton arancini, sauce romesco (v) (hot)
Spinach and ricotta pastizzis (v) (hot)
Cauliflower, cheese, truffled macaroni croquettes, Dijon aioli(v) (hot)
Roasted pumpkin caramelised onion and Persian fetta pizza (v) (hot)
Spicy eggplant spring rolls, black vinegar (v) (hot)
Sweet potato and braised leek frittata, saffron aioli (gf) (v) (cold)
Avocado and cucumber sushi rolls, pickled ginger, wasabi, soy (gf) (v) (cold)
Parmesan shortbread finger, goats cheese, black olive crumb, parsley pesto (v) (cold)
Fennel, Persian feta, pink grapefruit, sumac, rye (cold)

Sweets

Moelleux chocolate pots, vanilla double cream
Raspberry and chocolate hazelnut donuts
Mango and yoghurt cheesecake shooters, muesli crumble (gf)
Portuguese tarts
Seasonal fruit, minted yoghurt (gf)
Dark chocolate brownie, caramel popcorn (gf)

ENHANCE YOUR SANDWICH BUFFET AND ADD ITEMS FROM THE ABOVE SELECTIONS

Additional cocktail items – per person, per selection

6.8

SANDWICH LUNCH



PLATED LUNCH MENU

Prices are per person, minimum 100 guests

Two courses, 2 hour function duration – one entrée, one main (or one main, one dessert)	69
Three courses, 3-hour function duration – one entrée, one main, one dessert	79
Choice service, per course	20
Additional course – add another entrée or dessert to a three-course meal	15
Canapés on arrival – chefs' selection, two per person	12
Alternate service, per course	7.50

INCLUSIVE OF

Brewed coffee and tea selection
Warmed ciabatta, grain and sourdough rolls served with d'Isigny butter

COLD ENTRÉE

Salmon confit, poached Exmouth prawns, pea mousse, fennel, pink peppercorn dressing (gf)
Palm sugar cured beef, kimchee aioli, Asian pickles, braised shitake salad (gf)
Rabbit, green olive and pistachio terrine, baby vegetables, kiwi salsa (gf)
Charred tuna tataki, tosazu sauce, fried garlic, leek, daikon, asparagus (gf)
Moreton Bay bug, avocado, micro herb salad, nam jim
Al a greque artichoke tart, leek, onion, soft herbs, verde (v)

HOT ENTRÉE

Red wine pear, grilled brioche toast, woodside goats curd, truffled honey (v)
Tandoor Exmouth prawns, masala sauce, puffed wild rice, coriander pesto (gf)
Loin of lamb, piccalilli, cauliflower puree, sumac, pomegranate vincotto (gf)
Seared Rottneest scallops, panko crusted morcilla, honeyed pumpkin, jamon crumbs, sauce vierge
Red braised pork belly, miso parsnip, garlic shoots, crackle (gf)
Chicken, smoked potatoes, parmesan, tarragon (gf)

MAIN COURSE

Confit pork, parsnip, warrigal greens, pancetta, prunes (gf)
Guinness braised beef short ribs, herbed crispy oysters, grilled kipflers, buttermilk sauce
Chicken breast, pumpkin gnocchi, wild mushroom sauce, tarragon, broccolini
Salmon tarator, sweet potato, tahini cream, grilled za'atar courgettes (gf)

DESSERT

Salted caramel pannacotta, toasted brioche, seasonal fruits, sour cherry coulis
Dark chocolate brûlée, cherry and walnut financier, yoghurt sorbet
Vanilla mascarpone cannoli, roast strawberries, strawberry jam ice cream
Burnt honey cream, saffron poached pears
Green apple cloud, pistachio cake and soil, mascarpone, apple sorbet
Dessert platters – pastry chefs selection of mini desserts (shared to the table)

PLATED LUNCH



PLATED LUNCH MENU (CONTINUED)

Upgrade your main course selection:

Beef fillet, wagyu presse, walnut crumble, charred witlof, cauliflower puree, potato bark, tomato jus (gf)	10.50
Exmouth goldband snapper, puy lentils, prawn 'brik', chermoula beurre blanc	10.50
Slow roast Amelia Park lamb, beetroot, black olive caramel, green beans, gremolata (gf)	5.20
Cone Bay barramundi, celeriac, charred sprouts, bois boudran sauce (gf)	5.20
180g Angus beef fillet, gnocchi romain, mushrooms, kale and jalapeno puree, jus	5.20

ENHANCE YOUR LUNCHEON EXPERIENCE!

Prices are per person, minimum 50 guests

LOLLY BUFFET

Selection of sweet treats themed in the colours of your choice	15
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CHOCOLATE TRUFFLES

Delectable small confections served at tea and coffee service	3
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DESSERT STATION

Upgrade your set plated dessert to a buffet	
Chefs' selection of mini desserts	15

CHEESE OPTIONS

Selection of local and imported cheeses, accompanied with assorted crackers and preserved fruits

Three-cheese platter (shared to the table)	9.30
Two-cheese plate (individual plate, per person)	12.40
Cheese station (static display)	17

TAPAS PLATTER

Add a pre-set platter to a three-course meal

Grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots	9.30
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PLATED LUNCH



SIT-DOWN LUNCH BUFFET

Minimum 100 guests, 3 hour function duration

INCLUSIVE OF

Brewed coffee and tea selection with chocolate truffles
Freshly baked bread, churned French butter

COLD ITEMS

Cured Italian meats, marinated fetta, jardinière vegetables, piccalilli pots
Classic garden salad, truffled French vinaigrette (gf)(v)
Apple cranberry, tarragon and almond slaw (gf)(v)
Roasted root vegetables, bacon, cornichons, pangritata, ranch dressing (v)

HOT ITEMS

Pasta orecchiette, pumpkin seed pesto, peas, pecorino (v)
Slow roasted beef, caramelised onion jam, forest mushrooms (gf)
Herbed pork schnitzels, vinegar braised cabbage, caramelised apples
Wokked Asian greens, crisp fried tofu, ponzu glaze (v)
Oven roasted root vegetables, balsamic gremolata (v)
Sea salted baked baby chats (gf)(v)
Fragrant basmati rice (gf)(v)

DESSERT ITEMS

Dark chocolate brownies, caramel popcorn (gf)
Roast strawberry tarts, strawberry cream
Seasonal fruit platters

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BUFFET LUNCH



COCKTAIL MENU

Minimum 100 guests

DURATION	MINIMUM ITEMS	PER PERSON
30 mins	3 canapés	19
1 hour	5 canapés; or, 3 canapés and 1 substantial item	29
2 hours	8 canapés; or, 3 canapés, 1 substantial item and 1 station	44
3 hours	11 canapés; or, 3 canapés, 2 substantial items and 1 station	58
4 hours	13 canapés; or, 4 canapés, 1 substantial item and 2 stations	70
5 hours	15 canapés; or, 4 canapés, 2 substantial items and 2 stations	81

**We recommend complementing your canapé selection with additional substantial items or food stations should your event fall over a meal period*

COLD CANAPÉS

BEEF

Shaved black angus beef crostini, caponata, blue cheese
Parmesan polenta, rare roast beef, tomato verde

POULTRY

Smoked chicken Waldorf tartlets
Mini peking duck slider, hoisin, pickled cucumber
Slow roast chicken & spinach mini yiros

PORK

Charsiu pork pancakes, spring onion, cucumber, pea sprouts
Jamon, rockmelon, fig vincotto, hazelnut dukkah (gf)
Smoked ham hock terrine, cornichons, mustard cream, rye crouton

SEAFOOD

Spiced prawn skewer, chilli coconut labneh (gf)
Fresh tuna nori roll, kewpie, plum sesame, (gf)
Local seafood tostada, avocado, lime salsa
Scallop ceviche, coconut, lime, chilli (gf)
Fireball cold cured salmon blini, horseradish fraiche, crispy capers, dill
Fresh shucked oysters, pickled nashi pear, black pepper (gf)

LAMB

Moroccan lamb waffle tart, feta, baby mint

VEGETARIAN

Sweet potato and braised leek frittata, saffron aioli (gf) (v)
Avocado and cucumber sushi rolls, pickled ginger, wasabi, soy (gf) (v)
Parmesan shortbread finger, goats cheese, black olive crumb, parsley pesto (v)
Fennel, Persian feta, pink grapefruit, sumac, rye

COCKTAIL



COCKTAIL MENU (CONTINUED)

HOT CANAPÉS

Minimum 100 guests

BEEF

Pulled beef cheek tart, parsnip cream, tobacco shallots
Mini beef and beer pie, jalapeno relish
Mexican beef sopas, pickled corn salsa

POULTRY

Chicken pie, caramelised leek and onion jam
Buttermilk chicken wings, green chilli ranch dip
Fermented garlic and lemon chicken brochettes (gf)
Flaky chicken sausage rolls, fresh tomato sugo

SEAFOOD

Seared scallop, cauliflower puree, piccallili (gf)
Almond crusted oysters, preserved lemon aioli, iceberg (gf)
Panko snapper, Thai yellow curry dipping sauce
Exmouth prawns, wakame tempura, salted plum sauce
Half shell scallop, aioli, truffle butter, brioche crumbs

PORK

Smoked pork mac and cheese balls, rhubarb ketchup
Pulled pork and apple croquettes, cider sour cream
Steamed Chinese pork buns, char sui barbeque sauce

LAMB

Greek lamb, roast pepper coulis, baba ganoush (gf)
Lamb empanadas, mint mojo
Minted lamb and pea pies, garlic mustard

VEGETARIAN

Wild mushroom arancini, honey thyme aioli (v)
Roast pumpkin and feta arancini, fresh pesto (v)
Caramelised onion and stilton arancini, sauce romesco (v)
Spinach and ricotta pastizzis (v)
Cauliflower, cheese, truffled macaroni croquettes, Dijon aioli(v)
Roasted pumpkin caramelised onion and Persian feta pizza (v)
Spicy eggplant spring rolls, black vinegar (v)

COCKTAIL



COCKTAIL MENU (CONTINUED)

DESSERT CANAPÉS

Piccolo ice cream cones
Dark chocolate brownie, caramel popcorn (gf)
Portuguese tarts
Chocolate cones, couverture truffle cream, strawberry jelly, popping candy
Mini choc hazelnut donuts
Little apple crumble pots, cinnamon cream
Warm chocolate moelleux, vanilla cream

SOMETHING MORE SUBSTANTIAL

Prices are per person, per slider or bowl
Minimum 100 guests, maximum 2 hour service

SLIDERS

Pulled pork banh mi, Asian slaw, pickled carrot, chilli
Wagyu beef burger, cheddar cheese, tomato relish, American mustard
Spicy garlic chicken, pickles, red onion, bbq sauce, iceberg
Dardanup lamb press, harissa mint pesto, spinach
Katsu pork, miso glazed bacon, apple slaw, kewpie

BOWLS

Lamb cutlet, roast carrot puree, honey, oregano (gf)
Burrito bowl - lime rice, spiced chicken, coriander, tomato salsa, lettuce, chipotle dressing, tortilla crisps
Red curry chicken, coconut rice, pickled pawpaw, coriander (gf)
Seared snapper fillets, red pesto risoni, romesco sauce
Braised beef daube bourguignon, parsnip crush, pan glazed jus (gf)
Lemon risotto with pumpkin, green pea and pine nut crumble (v) (gf)
Pork dumpling, green tea noodles, grilled prawn and katsu sauce
Vegetable gyoza, green tea noodles, almond crusted shitake mushroom, ponzu dressing (v)
Aburi chirashi, seared salmon, seared greens, pickles, ginger rice

11

COCKTAIL



COCKTAIL MENU (CONTINUED)

FOOD STATIONS – INCLUDES CHEF SERVICE

Prices are per person, per station

OYSTER SHUCKING STATION

Australian coffin bay oysters (2 per person)
Selection of accompaniments and sauces

MEXICAN STREET FOOD

Taco beef OR chicken fajita, corn and black bean salsa, fried jalapeno, limes, avocado, salads

BOWLED OVER

Choose from our 'Something More Substantial' bowl selections

Big pans – select one

Arroz a la paella – chicken chorizo peppers (gf)

Arroz a la paella – medley seafood (gf)

Crisp skinned chicken, blistered medley tomatoes, puttanesca sauce (gf)

Big pans – select one

Arroz a la paella – chicken chorizo peppers (gf)

Arroz a la paella – medley seafood (gf)

Crisp skinned chicken, blistered medley tomatoes, puttanesca sauce (gf)

ENHANCE YOUR COCKTAIL EXPERIENCE

Prices are per person, per station

LOLLY BUFFET

Selection of sweet treats themed in the colours of your choice

DESSERT STATION

Chef's selection of petite desserts

CHEESE STATION

Selection of local and imported cheeses, mixed crackers, honeyed figs, quince, dried fruits (gf option available)

18

15

15

17



DINNER PLATED MENU

Prices are per person, minimum 100 guests

Two courses, 3-hour function duration – one entrée, one main (or one main, one dessert from	70
Three courses, 5-hour function duration – one entrée, one main, one dessert, chocolate truffles from	89
Choice service, per course	20
Additional course – add another entrée or dessert to a three-course meal	15
Canapés on arrival – chefs' selection, two per person	10
Alternate service, per course	7.50

INCLUSIVE OF

Brewed coffee and tea selection
Warmed ciabatta, grain and sour dough rolls served with d'Isigny butter

COLD ENTRÉE

Salmon confit, poached Exmouth prawns, pea mousse, fennel, pink peppercorn dressing (gf)
Palm sugar cured beef, kimchee aioli, Asian pickles, braised shitake salad (gf)
Rabbit, green olive and pistachio terrine, baby vegetables, kiwi salsa (gf)
Charred tuna tataki, tosazu sauce, fried garlic, leek, daikon, asparagus (gf)
Moreton Bay bug, avocado, micro herb salad, nam jim
Al a greque artichoke tart, leek, onion, soft herbs, verde (v)

HOT ENTRÉE

Red wine pear, grilled brioche toast, woodside goats curd, truffled honey (v)
Tandoori Exmouth prawns, masala sauce, puffed wild rice, coriander pesto (gf)
Loin of lamb, piccalilli, cauliflower puree, sumac, pomegranate vincotto (gf)
Seared Rottnest scallops, panko crusted morcilla, honeyed pumpkin, jamon crumbs, sauce vierge
Red braised pork belly, miso parsnip, garlic shoots, crackle (gf)
Chicken, smoked potatoes, parmesan, tarragon (gf)

MAIN COURSE

Beef fillet, wagyu presse, walnut crumble, charred witlof, cauliflower puree, potato bark, tomato jus (gf)	70/89
Goldband snapper, puy lentils, prawn 'brik', chermoula beurre blanc	70/89
Slow roast Amelia Park lamb, beetroot, black olive caramel, green beans, gremolata (gf)	70/89
Cone Bay barramundi, celeriac, charred sprouts, bois boudran sauce (gf)	70/89
180g beef fillet, gnocchi romaine, mushrooms, kale and jalapeno puree	70/89
Guinness braised beef short ribs, herbed crispy oysters, grilled kipflers, buttermilk sauce	70/89
Confit pork, parsnip, warrigal greens, pancetta, prunes (gf)	70/89
Chicken breast, pumpkin gnocchi, wild mushroom sauce, tarragon, broccolini	70/89
Salmon tarator, sweet potato, tahini cream, grilled za'atar courgettes (gf)	70/89

PLATED DINNER

DINNER PLATED MENU (CONTINUED)

DESSERT

Salted caramel pannacotta, toasted brioche, seasonal fruits, sour cherry coulis
Dark chocolate brulée, cherry and walnut financier, yoghurt sorbet
Vanilla mascarpone cannoli, roast strawberries, strawberry jam ice cream
Burnt honey cream, saffron poached pears
Green apple cloud, pistachio cake and soil, mascarpone, apple sorbet
Dessert platters – pastry chefs’ selection of mini desserts (shared to the table)

ENHANCE YOUR DINING BUFFET

LOLLY BUFFET

Selection of sweet treats themed in the colours of your choice

DESSERT STATION

Upgrade your set plated dessert to a buffet
Chefs’ selection of mini desserts

CHEESE OPTIONS

Selection of local and imported cheeses, accompanied with
lavouche, water crackers and preserved fruits

Three-cheese platter (shared to the table)

Two-cheese plate (individual plate, per person)

Cheese station (static display)

TAPAS PLATTER

Add a pre-set platter to a three-course meal

Grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip,
lamb koftas and raita pots

15

15

9.30
12.40
17

9.30

PLATED DINNER



BUFFET DINNER ONE

Minimum 100 guests, 5 hour function duration

INCLUSIVE OF

Brewed coffee and tea selection with chocolate truffles
Freshly baked bread, churned French butter

COLD BUFFET ITEMS

Cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots (gf)
Baby cos leaves, crisp shaved bacon, shaved parmesan, sour dough croutes, creamy egg mayonnaise
Apple, cranberry and almond slaw (gf)(v)(v)
Freekeh and pumpkin salad, basil and goats cheese (v)
Cous cous with harissa, fetta and charred broccoli (v)

HOT BUFFET ITEMS

Cone Bay barramundi, myrtle scented, sautéed leek and lemon cream (gf)
Slow roasted beef, caramelised onion jam, forest mushrooms (gf)
Chicken romesco, charred greens, toasted almond flakes, medley tomatoes
Wokked Asian greens, crisp fried tofu, ponzu glaze (gf) (v)
Pasta orecchiette, pumpkin, seed pesto, peas, pecorino
Oven roasted root vegetables, balsamic gremolata (gf)(v)
Sea salted baked baby chats (gf)(v)
Fragrant basmati rice (gf)(v)

TO FINISH

Molleaux chocolate pots, vanilla cream
Local and imported cheese selection, condiments and crispbreads (v)
White chocolate brulee (gf)
Roast strawberry tarts, strawberry cream
Seasonal fruit platters (gf)(v)

ENHANCE YOUR DINNER BUFFET WITH ADDITIONAL ITEMS

Per Person, per selection

Cold or sweet buffet items

Hot buffet items

Canapés on arrival – Chefs' selection, two per person

Lolly buffet - selection of sweet treats themed in the colours of your choice

Big pan food station: arroz a la paella – chicken chorizo peppers (gf)

Coffin bay oyster shucking station (2 per person)

Platter to the table: grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots

5
12
10
15
18
18
11

105

BUFFET DINNER



BUFFET DINNER TWO

Minimum 100 guests, 5 hour function duration

INCLUSIVE OF

Brewed coffee and tea selection with chocolate truffles

Freshly baked bread , churned French butter

COLD BUFFET ITEMS

Yucatan spiced chicken, medley tomato and orange salad (gf)

Cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots (gf)

Medley tomatoes, kalamata olives, Lebanese cucumbers, marinated fetta (gf)(v)

Mesculin leaves, sunflower seeds, poached pears, shaved pecorino (gf)(v)

Cous cous, artichoke, roast tomatoes, pesto drizzle (v)

Vegetarian rice paper rolls (v)(gf)

HOT BUFFET ITEMS

Goldband snapper over puy lentils, chermoulah buerre blanc (gf)

Slow braised beef cheeks, tomato jus, potato bark (gf)

Verde crusted chicken breast, ratatouille batons, sugo glaze (gf)

Caramelised onion, blue cheese tart, vincotto drizzle

Agnolotti pasta, roasted butternuts, toasted pinenuts, pumpkin cream (v)

Frenched green beans, herbed evoo and murray river salt (gf)(v)

Sea salted baked baby chats (gf)(v)

Soft parmesan polenta (gf)(v)

TO FINISH

Local and imported cheese selection, condiments and crispbreads (v)

White chocolate brulee (gf)

Dark chocolate brownie, caramel popcorn (gf)

Vanilla cones, dark chocolate mousse, popping candy, strawberry gel

Seasonal fruit platters (gf)(v)

ENHANCE YOUR DINNER BUFFET WITH ADDITIONAL ITEMS

Per person, Per selection

Cold or sweet buffet items

Hot buffet items

Canapés on arrival – Chefs' selection, two per person

Lolly buffet - selection of sweet treats themed in the colours of your choice

Big pan food station: arroz a la paella – chicken chorizo peppers (gf)

Coffin bay oyster shucking station (2 per person)

Platter to the table: grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots

110

6.80

10

10

15

18

18

11

BUFFET DINNER



BUFFET DINNER THREE

Minimum 100 guests, 5 hour function duration

INCLUSIVE OF

Brewed coffee and tea selection with chocolate truffles
Freshly baked bread, churned french butter

PLATED COLD ENTRÉE

Select one dish, served per person

Salmon confit, poached Exmouth prawns, pea mousse, fennel, pink peppercorn dressing (gf)
Palm sugar cured beef, kimchee aioli, Asian pickles, braised shitake salad (gf)
Rabbit, green olive and pistachio terrine, baby vegetables, kiwi salsa (gf)
Charred tuna tataki, tosazu sauce, fried garlic, leek, daikon, asparagus (gf)
Moreton Bay bug, avocado, micro herb salad, nam jim
Al a greque artichoke tart, leek, onion, soft herbs, verde (v)

COLD BUFFET ITEMS

Panzanella salad (v)
Sweet potato, baby spinach and avocado salad, sherry vinaigrette (gf)(v)
Chermoulah roasted chat potato salad (gf)(v)

HOT BUFFET ITEMS

Cone Bay barramundi, myrtle scented, sautéed leek and lemon cream (gf)
Slow roasted beef fillets, caramelised baby onions, shiraz jus (gf)
Confit duck over sautéed cabbage, peas and sugar snaps, (gf)
Wokked Asian greens, crisp fried tofu, ponzu glaze (gf)(v)
Pasta orecchiette, pumpkin, pepita pesto, peas, pecorino
Oven roasted root vegetables, evoo drizzle (gf)(v)
Boulangère potato pave (gf)(v)
Hokkien noodles, toasted sesame, soy oyster sauce (v)

TO FINISH

Local and imported cheese selection, condiments and crispbreads (v)
Molleaux chocolate pots, vanilla cream
Macaron selection
Baklava
Vanilla cones, dark chocolate mousse, popping candy, strawberry gel
Seasonal fruit platters (gf)(v)

ENHANCE YOUR DINNER BUFFET WITH ADDITIONAL ITEMS

Per person, Per selection

Cold or sweet buffet items	6.80
Hot buffet items	11
Canapés on arrival – Chefs' selection, two per person	10
Lolly buffet - selection of sweet treats themed in the colours of your choice	15
Big pan food station: arroz a la paella – chicken chorizo peppers (gf)	18
Coffin Bay oyster shucking station (2 per person)	18
Platter to the table: grilled chorizo, lemon cheeks, mixed olives, Turkish bread, babaganoush dip, lamb koftas and raita pots	11

115

BUFFET DINNER



BEVERAGE PACKAGES

DURATION	PACKAGE ONE	PACKAGE TWO	PACKAGE THREE	PACKAGE FOUR
1 hour	28	32	37	40
2 hours	31	36	42	45
3 hours	36	40	49	51
4 hours	41	45	53	56
5 hours	46	49	59	61

BEVERAGE PACKAGE ONE

Hardys the riddle sparkling brut reserve nv
Hardys the riddle chardonnay and cabernet merlot wines
Hahn super dry, hahn 3.5
Soft drinks, mineral water and orange juice

BEVERAGE PACKAGE TWO

Houghton quills sparkling nv chardonnay
Hex semillon sauvignon blanc and shiraz wines
Hahn super dry, hahn 3.5
Soft drinks, mineral water and orange juice

BEVERAGE PACKAGE THREE

Veuve moisans cuvee extra blanc de blanc brut
Amberley secret lane sauvignon blanc and cabernet merlot wines
Heineken, james squires 150 lashes pale ale, hahn 3.5
Tooheys 5 seeds crisp apple cider
Soft drinks, mineral water and orange juice

BEVERAGE PACKAGE FOUR

Veuve moisans cuvee extra blanc de blanc brut
Leeuwin estate siblings sauvignon blanc semillon and shiraz
Heineken, james squires 150 lashes pale ale, hahn 3.5
Tooheys 5 seeds crisp apple cider
Soft drink, mineral water and orange juice

BEVERAGES



BEVERAGE PACKAGES (CONTINUED)

PACKAGE ONE OR TWO PREMIUM CRAFT UPGRADE – ON TAP

James squires 150 lashes pale ale
Tooheys 5 seeds crisp apple cider
Heineken

RESPONSIBLE HOST FAREWELL UPGRADE

*Upgrade price available when offered on guest departure
Coolridge 600ml
Coolridge Sparkling 600ml

SOFT DRINK PACKAGE

Pepsi, Pepsi Max, Schweppes lemonade, solo, sunkist
1 hour
2 hours
3 hours
4 hours
5 hours

COCKTAIL LIST

Beverage package upgrade (30 minutes at start of function), per person
Every 30 minutes thereafter, per person
On consumption, per cocktail

COCKTAIL SELECTIONS

Watermelon Collins
- London dry gin, cold pressed watermelon juice, lemon, rose

Sparkling Pina Colada
- White rum, pineapple juice, coconut, lime, sparkling wine

Margarita Fizz
- Tequila blanco 100% blue agave, citrus, cointreau, agave

Perfect Vesper
- Rye vodka, London dry gin, Bianco and dry vermouth, orange bitters, olives

Cold Brew Negroni
- London dry gin, campari, sweet vermouth, cold brew coffee

Pecan Old Fashioned
- The naked malt scotch whisky, maple syrup, pecan bitters

*Maximum 2 hours continuous service

2

3.50

15
18
21
23
25

12
9
15

BEVERAGES

BEVERAGE LIST

SPARKLING WINE

Houghton Quills Sparkling NV Chardonnay Pinot Noir (Margaret River, WA)	38
T'Gallant Sparkling Prosecco (Mornington Peninsula, VIC)	41
Oyster Bay Sparkling Cuvee (Marlborough, NZ)	49
Yarra Burn Premium Cuvee Brut (Yarra Valley, SA)	50
Croser NV (Adelaide Hills, SA)	61
Rockford Sparkling Black Shiraz (Barossa Valley, SA)	132

CHAMPAGNE

Veuve Moisans Sparkling (Loire Valley, France)	44
Veuve Ambal Vin Mousseux Blanc de Blancs (Bourgogne, France)	49
Veuve Ambal Vin Mousseux Rose (Bourgogne, France)	55
G.H.Mumm Cordon Rouge Rose (Reims, France)	135
Veuve Clicquot (Reims, France)	153

SAUVIGNON BLANC & BLENDS

Houghton Classic Sauvignon Blanc Semillon (Margaret River, WA)	44
Dusky Sounds Sauvignon Blanc (Marlborough, NZ)	45
Oyster Bay Sauvignon Blanc (Marlborough, NZ)	48
Busselton Boys "Charlies" Semillon (Margaret River, WA)	49
Leeuwin Estate Siblings Sauvignon Blanc Semillon (Margaret River, WA)	55
Petaluma White Label Sauvignon Blanc (Adelaide Hills, SA)	50

CHARDONNAY

Houghton Margaret River Chardonnay (Margaret River, WA)	49
Plantagenet 3 Lions Chardonnay (MT Barker, WA)	45
Petaluma White Label Chardonnay (Adelaide Hills, SA)	53
Penfolds Max's Chardonnay (Barossa Valley, SA)	76
Leeuwin Prelude Chardonnay (Margaret River, WA)	79

SEMILLON, RIESLING, ROSÉ

Torbreck Woodcutters Semillon (Barossa Valley, SA)	47
Leeuwin Estate Art Series Riesling (Margaret River, WA)	55
Rockford Local Growers Semillon (Barossa Valley, SA)	60
Rockford Eden Valley Riesling (Barossa Valley, SA)	59
Rockford Alicante Bouchet Rosé (Barossa Valley, SA)	54

BEVERAGES



BEVERAGE LIST (CONTINUED)

SHIRAZ

Killerby K Shiraz (Great Southern, WA)	41
St Hallett Black Clay Shiraz (Barossa Valley, SA)	44
St Hallett Gamekeeper Shiraz (Barossa Valley, SA)	46
Leeuwin Estate Siblings Shiraz (Margaret River, WA)	55
Torbreck Woodcutters Shiraz (Barossa Valley, SA)	65
Petaluma White Label Shiraz (Adelaide Hills, SA)	61

CABERNET SAUVIGNON

Wynns The Siding Cabernet Sauvignon (Coonawarra, SA)	50
Penfolds Max's Cabernet Sauvignon (Barossa Valley, SA)	73

CABERNET MERLOT

Amberley Secret Lane Cabernet Merlot (Margaret River, WA)	46
Busselton Boys "Alfie's" Cabernet Merlot (Busselton, WA)	49

PINOT NOIR

De Bortoli Yarra Valley Pinot Noir (Yarra Valley, SA)	46
Kim Crawford Pinot Noir (Marlborough, NZ)	54
Houghton Wisdom Pinot Noir (Pemberton, WA)	65

AUSTRALIAN BEER - ON TAP

Hahn Super Dry 3.5, 330ml glass	7.70
Hahn Super Dry, 330ml glass	9.70

PREMIUM BEER - ON TAP

Tooheys 5 Seeds Crisp Apple Cider, 330ml glass	9.70
James Squires 150 Lashes Pale Ale, 330ml glass	10.70
Heineken, 330ml glass	11.20

BOTTLED BEER

Heineken	12.20
Heineken 3 (mid-strength)	9.60
Heineken 0.0 (zero alcohol)	6.50
James Squire 150 lashes pale ale	12.20
Furphy	11.80
Hahn Super Dry	10.50
James Squire Apple Orchard Cider	12.90

BEVERAGES



BEVERAGE LIST (CONTINUED)

COCKTAIL LIST

On consumption, per cocktail

COCKTAIL SELECTIONS

Watermelon Collins

- London dry gin, cold pressed watermelon juice, lemon, rose

Sparkling Pina Colada

- White rum, pineapple juice, coconut, lime, sparkling wine

Margarita Fizz

- Tequila blanco 100% blue agave, citrus, cointreau, agave

Perfect Vesper

- Rye vodka, London dry gin, Bianco and dry vermouth, orange bitters, olives

Cold Brew Negroni

- London dry gin, campari, sweet vermouth, cold brew coffee

Pecan Old Fashioned

- The naked malt scotch whisky, maple syrup, pecan bitters

*Maximum 2 hours continuous service

ADDITIONAL BEVERAGE ITEMS

Coolidge 600ml

Coolidge Sparkling 500ml

Softdrinks - Pepsi, Pepsi Max, Schweppes lemonade, solo, sunkist per glass

Charlie's Honest Apple Juice

Charlie's Honest Orange Juice

15

5.70
5.80
5.70
6
6

BEVERAGES





VENUE INFO

RAC ARENA

700 Wellington Street
Perth WA 6000

Located in the heart of the Perth CBD, RAC Arena is within walking distancing to the Perth city bus and train stations. We have our own underground car park with 616 car bays, including 14 ACROD bays.

Thanks to our friends at **Hyundai**, we have two **EV charging** station bays in our car park. They are located near the **Milligan St entrance**.

CONTACT DETAILS

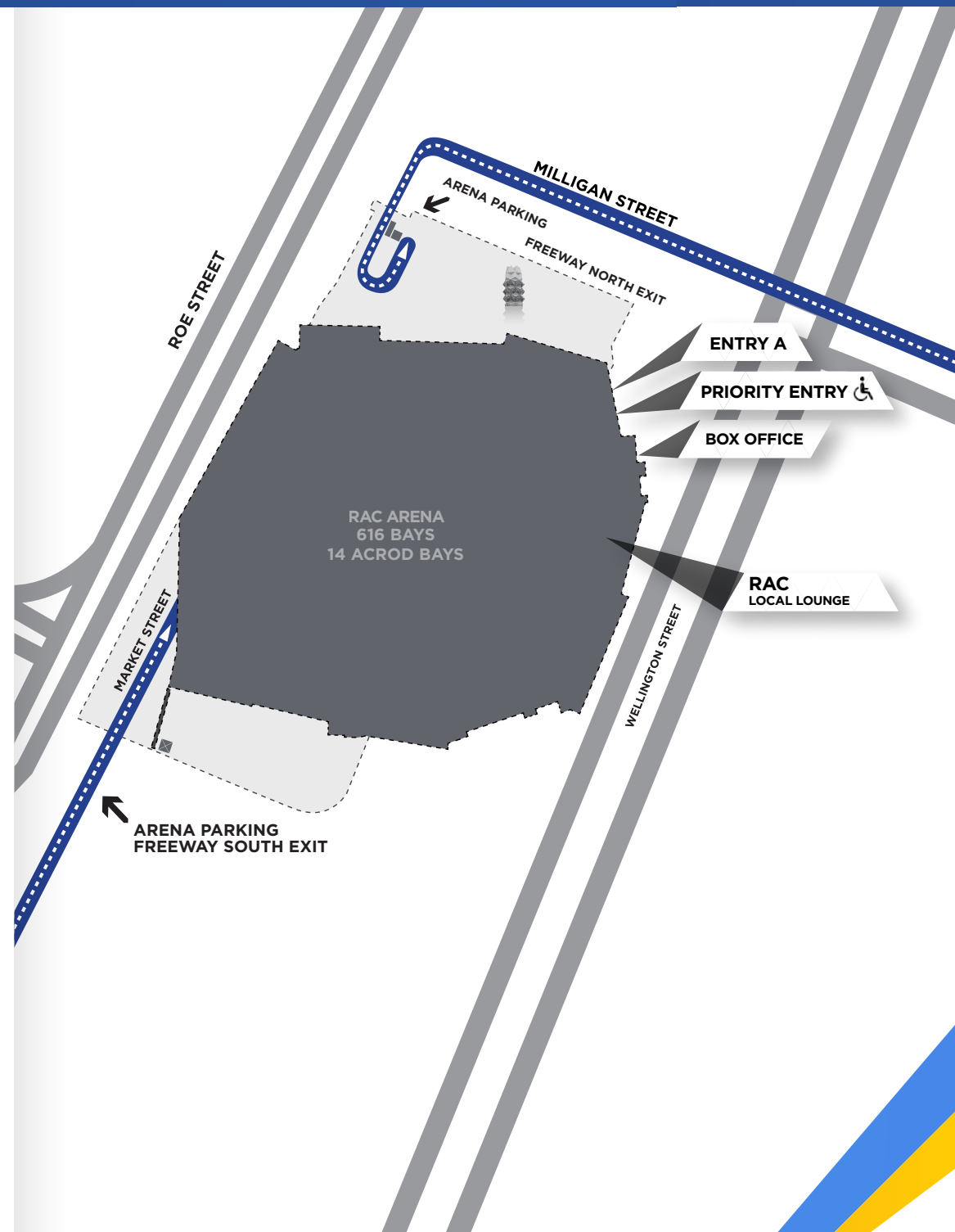
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