



ROYAL AUTOMOBILE CLUB OF AUSTRALIA
INCORPORATING IMPERIAL SERVICE CLUB LTD

MEETINGS CONFERENCES EVENTS PACKAGES

ABOUT US

With a history of delighting members and providing personalised service since 1903, the Royal Automobile Club of Australia is truly a Sydney icon. Located in the heart of Sydney's Circular Quay, this historic building can be found on Macquarie St, one of city's premier location and address.

A private members club, open to all distinguished patrons and offers a range of exclusive events, social, business networking, travel, food and wine experiences. Including complimentary NRMA Roadside Assistance.

Member benefits range from unlimited access to the building, Members' Bar and Harbour Dining Room, 'members only' rates when holding your next conference and events, 29 accommodation rooms with free Wi-Fi, valet parking, business hub and exclusive access to 200 global reciprocal private member clubs.

One of the most coveted addresses in Sydney, the Royal Automobile Club of Australia is minutes away from cultural attractions, public transport and Sydney's Iconic Harbour Bridge and Opera House.



THE PERFECT VENUE

Each space catered to your liking

Brimming with character and charm, the Royal Automobile Club of Australia is the perfect venue to host your next product launch, conference, extravagant soirees or a luxe wedding.

The elegance of the Victoria Room and the grandeur of the Macquarie Room, our dedicated Events Coordinator and in-house AV Manager will ensure we personalize your unique event.

Exclusive and private in location. Thoughtful and creative attention to detail. Unmatched in our level of service in one of Sydney's exclusive address.

To find out more about how we can help bring your function or event to life, please contact us on (02) 8273 2322 or eventsadmin@raca.com.au



ROOM PACKAGES

Designed around quality and innovation, our conference facilities comprise of seven meeting rooms, catering up to 250 delegates. The Royal Automobile Club of Australia is the perfect venue for lunches, dinners, conferences, meetings and receptions.

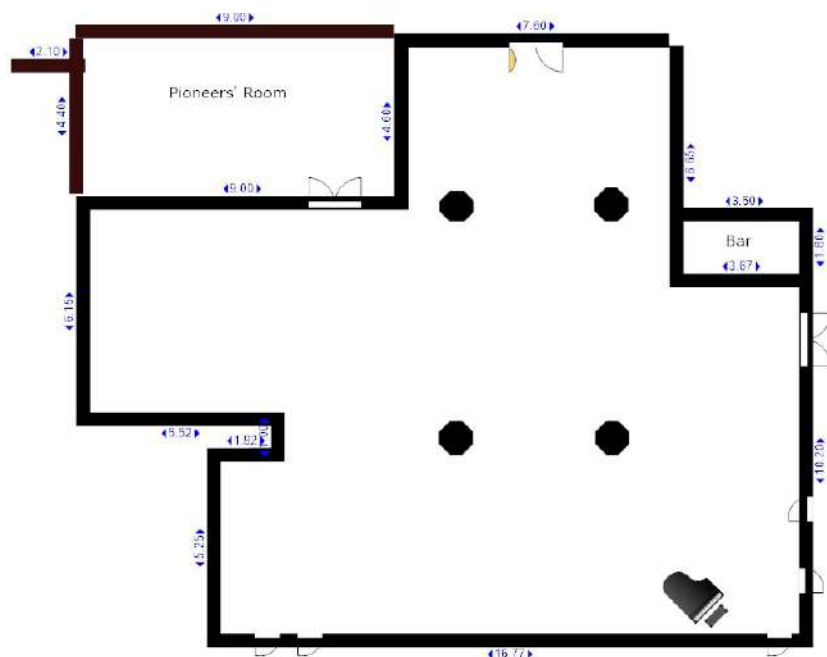
Whatever type of event you want to host we will work together with you to develop a menu that suits your needs. Conference Packages from \$60 per person



VICTORIA ROOM

RACA's prestigious Macquarie Street entrance leads expectant members and guests into the imposing Victoria Room. The legendary room has been the setting for many society weddings, gala evenings, state banquets, as well as providing a prestigious venue for impressive business conferences, film premieres and screenings.

Exquisite highlights: can accommodate up to 250 cocktail guests allowing for exquisite luxury events. Offers the epitome of charm and elegance. Boasts its own crystal chandelier and private bar.

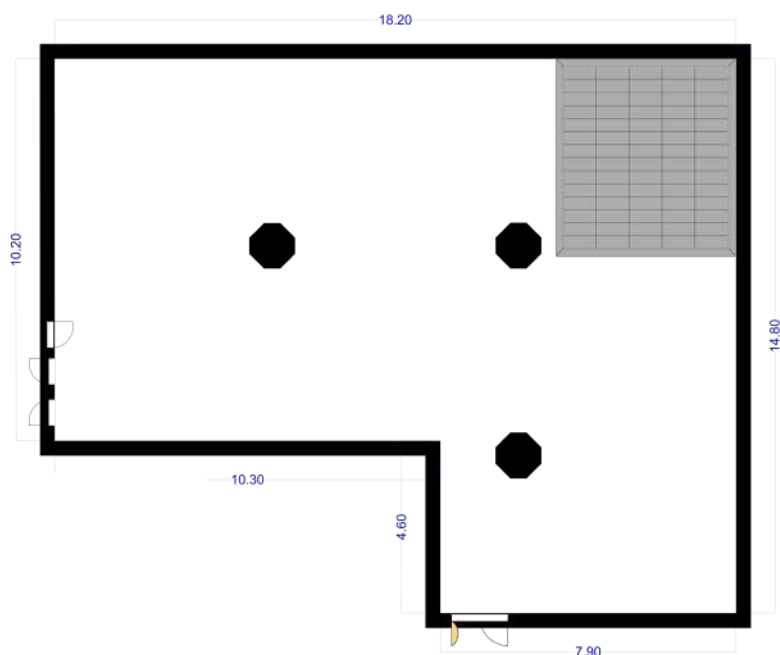




MACQUARIE ROOM

Originally the club's dining room, this expansive room has been at the cornerstone of the Royal Automobile Club of Australia, since it first opened. Lovingly restored with subtle touches, enhancing the delicate period details that echo its past. Renaissance pillars to the wooden dance floor and decorative detailing.

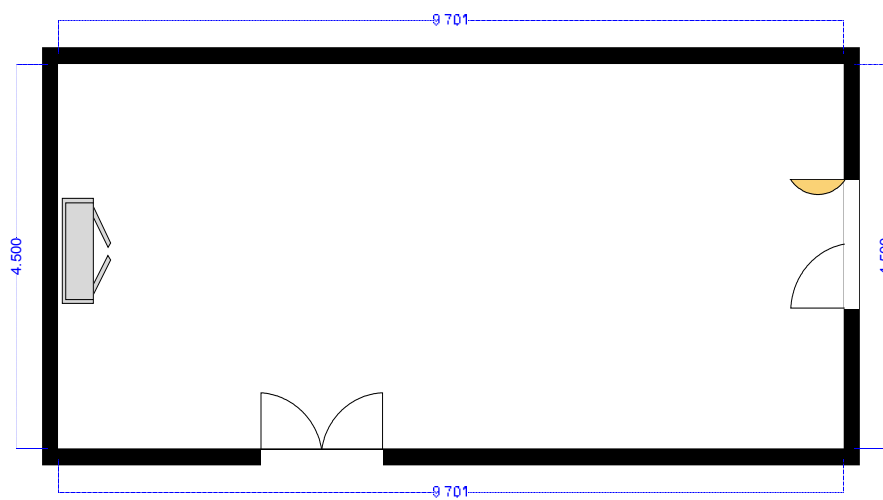
Highlights: can accommodate 140 seating banquet guests for a delicious social dinner or a breakfast business networking event.





BOARDROOM

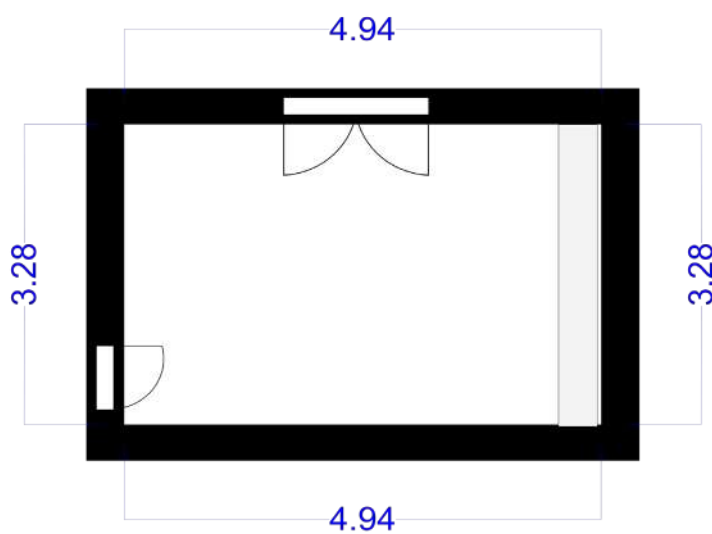
The boardroom provides a tasteful haven for those seeking to host a private occasions or executive meetings. Enjoys natural daylight and traditionally styled.





HORDERN

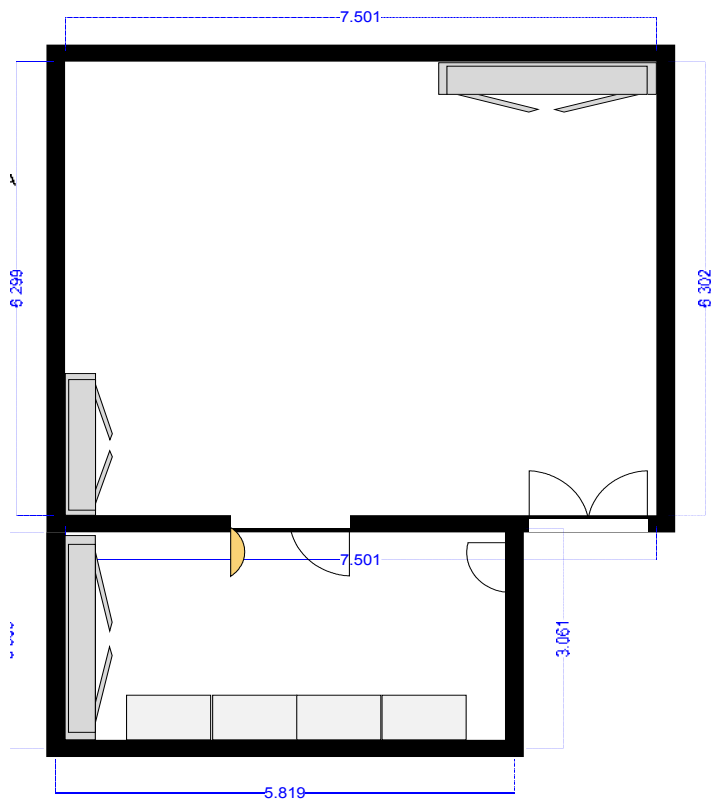
Named in honour of two of our past Presidents, this ideal room is cater for a small board meeting seating comfortably for up to eight guest.





VINTAGE ROOM

The Vintage Room is located on the fifth floor catering for private dining, small business meetings and lunches. Perfectly discreet and served by its own reception area.

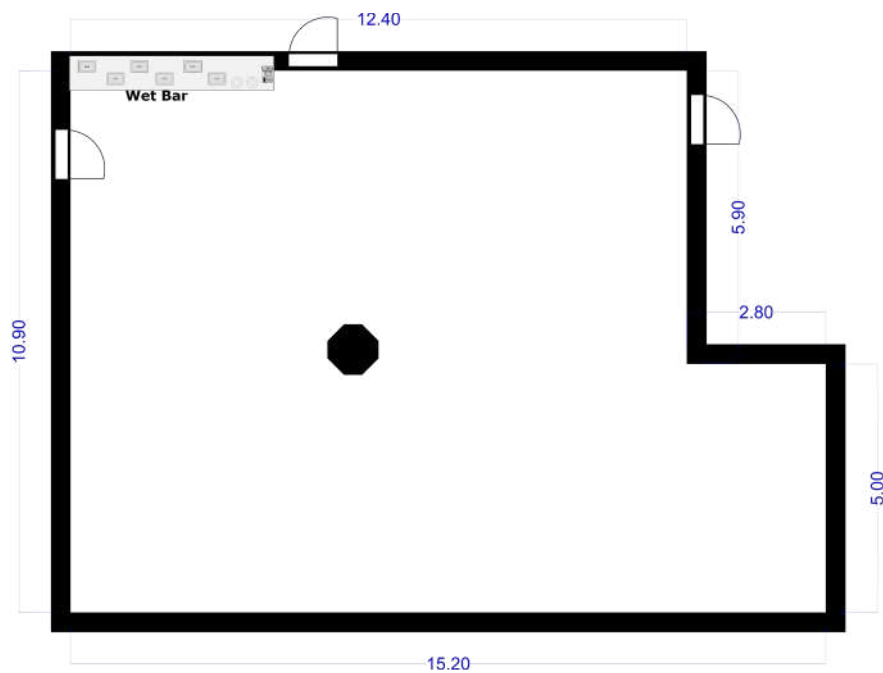




ISC

A common bond between the Imperial Service Club (ISC) and the Royal Automobile Club of Australia saw the joining of the two clubs in 1986. A venue of choice for battalion reunions, annual dinners and presentations.

Highlights: can accommodate up to 56 cabaret guest perfect for small groups and includes its own private bar.





CATERING PACKAGES

The Royal Automobile Club of Australia is one of Sydney's favourite and most notable meeting place. Designed and appointed to create unforgettable first impressions.

Whatever the scale or theme of your meeting, conference or event, our team is here to help.

With two inclusive conference packages, daytime catering options, cocktail menu options and more.

CONFERENCE PACKAGES

■ CLASSIC PACKAGE

Full Day \$75 per person

Upon arrival

Douwe Egberts Coffee and Pickwick's Tea

Morning tea

Douwe Egberts Coffee and Pickwick's Tea
Chef's selection of sweet treats

Lunch

Chef's selection of gourmet filled rolls
Wraps & sandwiches
Seasonal fruit
Douwe Egberts Coffee and Pickwick's Tea
Orange juice and sparkling water

Afternoon tea

Douwe Egberts Coffee and Pickwick's Tea
Chef's selection of sweet treats

Half Day \$60 per person

Upon arrival

Douwe Egberts Coffee and Pickwick's Tea

Morning or Afternoon Tea

Douwe Egberts Coffee and Pickwick's Tea
Chef's selection of sweet treats

Lunch

Chef's selection of gourmet filled rolls
Wraps & sandwiches
Seasonal fruit
Douwe Egberts Coffee and Pickwick's Tea
Orange juice and sparkling water

■ DELUXE PACKAGE

Full Day \$90 per person

Upon arrival

Douwe Egberts Coffee and Pickwick's Tea
One selection of sweet or savoury treats

Morning tea

Douwe Egberts Coffee and Pickwick's Tea
One selection of sweet or savoury treats

Lunch

Choice of either;

Working lunch

Chef's selection of gourmet filled rolls,
Wraps & sandwiches

Or

Hot buffet lunch

Please selection one option

Beef braised with mushrooms & red wine

Lamb harissa tagine

Chicken chasseur

Pumpkin & goats curd ravioli, rich tomato sauce

Butter chicken

Served with the following accompaniments;

Crusty bread rolls, rice, potato gratin

Mixed green salad

Douwe Egberts Coffee and Pickwick's Tea

Orange juice, sparkling water and soft drinks

Afternoon tea

Douwe Egberts Coffee and Pickwick's Tea
One selection of sweet or savoury treats

Half Day \$75 per person

Upon arrival

Douwe Egberts Coffee and Pickwick's Tea
One selection of sweet or savoury treats

Morning *or* Afternoon Tea

Douwe Egberts Coffee and Pickwick's Tea
Chef's selection of sweet treats

Lunch

Choice of either;

Working lunch

Chef's selection of gourmet filled rolls,
Wraps & sandwiches

Or

Hot buffet lunch

Please selection one option

Beef braised with mushrooms & red wine

Lamb harissa tagine

Chicken chasseur

Pumpkin & goats curd ravioli, rich tomato sauce

Butter chicken

Served with the following accompaniments;

Crusty bread rolls, rice, potato gratin

Mixed green salad

Douwe Egberts Coffee and Pickwick's Tea

Orange juice, sparkling water and soft drinks

Included in all our conference packages - Douwe Egberts Coffee and Pickwick's Tea

Optional Extra's for Conference Clients

Bottles of small Sparkling Water

Bottles of large Sparkling Water

Individual bottles of squeezed juices

Bowl of fruit for registration table

Piece of fruit

\$4.00 per bottle

\$8.00 per bottle

\$6.00 per bottle

\$25.00 per bowl

\$2.00 per person

Classic Packages Include: (minimum 10 people)

A whiteboard

A flipchart

Notepads with pens and mints

Deluxe Packages Include: (minimum 20 people)

Data Projector and Screen

A whiteboard

A flipchart

Notepads with pens and mints

Groups of twenty guests or more who book our deluxe conference packages will receive complimentary room hire

DAYTIME CATERING



BREAKFAST PACKAGES

All packages include coffee, tea, and orange juice

THE CONTINENTAL BREAKFAST

\$26 per person

Bircher muesli
Toasted granola with natural Greek yoghurt
Fruit platter
Fresh baked croissants
Poached fruit: prunes, apricots and peaches
Selection of breads with vegemite and preserves
Douwe Egberts coffee, Pickwick's teas and orange juice

HOT PLATED BREAKFAST

\$25 per person

Eggs Benedict/ Florentine/ Royal On An English Muffin

Classic Full English

Bacon, Sausage, Eggs, Potato Cake, Mushrooms, Blood Pudding, Tomato, Baked Beans

Turkish Baked Eggs

Spicy Merguez Sausages, Tomato Ragu, Poached Eggs, Sumac Yogurt

Mushrooms On Toast

Sautéed Wild Mushrooms, Toasted Brioche, Fried Egg

Smashed Avocado On Toast

Blistered Tomatoes, Baby Rocket, Persian Fetta, Toasted Seeds

French Toast

Sweet Brioche, Poached Stone Fruit, Lime Ricotta & Pistachio



ROYAL BREAK SELECTIONS

All packages include Douwe Egberts Coffee & Decaffeinated Coffee and a selection of Pickwick's Teas

\$15 per person

One sweet and savoury item

SWEET

Fruit platter
Chocolate brownies
Assorted mini muffins
Anzac cookie
Scones, jam and cream

SAVOURY

Shaved ham & brie cheese croissant
Roma tomato, aged cheddar croissant (v)
Roast pumpkin & pinenut tart (v)
Quiche Lorraine
Smoked salmon & cream cheese bagel

Douwe Egberts Coffee and Pickwick's Teas

Single Service	\$5.50 per person
Continuous Service - 1 hour	\$8.50 per person
Continuous Service - 2 hours	\$11.50 per person
Continuous Service - 3 hours	\$14.00 per person
Continuous Service - 4 hours	\$17.00 per person
Continuous Service - 5 hours	\$20.00 per person
Continuous Service - 8 hours	\$35.00 per person
Orange/Apple Juice (serves 5)	\$15.00 per jug

WORKING LUNCH PACKAGES

The Sandwich Lunch

\$22 per person

Chef's selection of gourmet sandwiches, wraps and rolls with various fillings
Package includes Douwe Egberts coffee, Pickwick's teas, orange juice and sparkling water

The Hot Nibbles Lunch

\$25 per person

Homemade mini gourmet pies & sausage rolls, quiches & spring rolls with a tomato relish platter
Package includes Douwe Egberts coffee, Pickwick's teas, orange juice and sparkling water

Platter Options

Dip Platter

Includes hummus, tzatziki & beetroot horseradish dip, grissini, olives

Small (10 pax)

\$35 per platter

Large (20 pax)

\$70 per platter

Cheese Platter

Selection of Australian cheeses served with onion jam, pear, crackers, lavosh, oatcakes and grapes (GF crackers available)

\$55 per platter

\$110 per platter

Antipasto Platter

Marinated and grilled capsicum, eggplant, artichokes, prosciutto, sopressa salami olives & sun dried tomatoes & crusty sourdough rolls (GF bread available)

\$60 per platter

\$120 per platter

Seafood Platter

Poached tiger prawns, smoked salmon, freshly shucked oysters, remoulade sauce, lemon wedges & mignonette dressing

\$80 per platter

\$160 per platter

BUFFET LUNCH

All packages include coffee, tea, orange juice, seasonal fruit platters and chef's selection of sweet treats (minimum 15 people)

Cold Buffet Lunch

\$45 per person

Antipasto platter of grilled & marinated vegetables
Gourmet sliced meats
Warm ricotta, spinach & pea frittata
Crusty bread rolls
Caprese salad
Pumpkin & feta salad
Mixed garden salad

Hot Buffet Lunch

One Option

\$50 per person

Two Options

\$55 per person

Beef braised with mushrooms & red wine
Lamb harissa tagine
Chicken chasseur
Pumpkin & goats curd ravioli, rich tomato sauce
Butter chicken
Served with the following accompaniments;
Crusty bread rolls
Steamed rice
Potato gratin
Mixed green salad

CANAPÉ PACKAGES

Classic (6 pieces)

Please select 2 basic, 2 premium and 2 deluxe

\$25 per person

Premium (12 pieces)

Please select 4 basic, 4 premium, 3 deluxe and 1 substantial

\$42 per person

Deluxe (17 pieces)

Please select 5 basic, 5 premium, 3 deluxe, 2 substantial and 2 dessert

\$75 per person

BASIC INDIVIDUAL \$3.50

COLD CANAPES

Salt baked beetroot, goats curd & basil tartlet (V)
Smoked salmon blini, chives
Poached chicken & herb mayonnaise finger sandwiches
Duck & celeriac tartlet, pickled cherry dressing
Eggplant wrapped asparagus, pesto mayonnaise (GF) (V)
Broad bean & pecorino, bruschetta (V)

HOT CANAPES

Mushroom & taleggio arancini, garlic aioli (V)
Mushroom & ricotta tartlets, balsamic glaze
Pumpkin & sage risotto cakes, artichoke puree (V)
Wilted greens, goats cheese empanada, lemon
Lamb & pine nut koftas, harissa yogurt (GF)

PREMIUM INDIVIDUAL \$4.50

COLD CANAPES

Trout mousse, dill, caviar, rye crouton
Salmon & avocado cones, lime dressing
Beef tartar, egg yolk, crouton

HOT CANAPES

Gourmet petit beef pie, tomato sauce
Lamb & mint pies, herb mash
Prawn & water chestnut dumplings, chilli jam
Pork san choy bow, lemon (GF)
Peking duck pancakes, hoisin sauce, chives
Suckling pig sausage rolls, tomato chutney
Lamb souvlaki, pitta, onion salsa, yogurt
Fish fingers, pickles, tartar sauce

DELUXE INDIVIDUAL \$5.50

COLD CANAPES

Wagyu beef carpaccio, truffle aioli, bruschetta
Seared tuna, green mango & ginger salsa, rice cracker
Caviar blini, crème fraîche, chives
Tuna tataki, toasted sesame seeds (V)
Freshly shucked oysters, mignonette dressing (GF)

HOT CANAPES

Fresh king prawns, chilli, mint, coriander glaze (GF)
Fresh king prawns, chives, lemon, marie rose sauce (GF)
Salt & pepper barramundi, lime mayo
Three cheese stuffed zucchini flowers, tomato ragu

SUBSTANTIAL INDIVIDUAL \$10.00

COLD CANAPES

Salmon tartar, avocado, puffed grains, nam jim
Prosciutto, peach, bocconcini, rocket salad (GF)

HOT CANAPES

Pork belly & soba noodle salad, Asian herbs, lime
Frito misto, garlic aioli, lemon
Tempura fish & chips, tartar sauce, lemon
Butter chicken, rice, poppadom's
Soft beef taco, spicy tomato sauce, guacamole
Nasi goreng, shallots, fried egg
Sticky pork ribs, corn, coleslaw (GF)
Seared salmon, lemon crushed tomatoes, salsa Verdi (GF)

DESSERT INDIVIDUAL \$4.00

COLD CANAPES

Lemon meringue pies
Chocolate truffles (GF)
Mini pavlova, cream, berries (GF)
Vanilla cheesecake, oat crumble, Nutella
Chocolate caramel tarts
Banoffee pies

HOT CANAPES

Mini donuts, cinnamon sugar
Churros, chocolate sauce pots

****Special dietary requirement options available****

SEATED MENU OPTIONS



PLATED MENU OPTIONS

All packages include coffee, tea and chocolates

2 COURSE SET MENU

\$55 per person

3 COURSE SET MENU

\$70 per person

Additional \$10.00 per person for alternate serve

CHEF'S SELECTION OF SIDES (based on 8-10 pax sharing)

\$12 each

ENTRÉE

40°C Confit Salmon (GF)
Beetroot, macadamia, salmon pearls

Rare Roasted Beef
Scorched onions, mushrooms, fetta

Scallop Raviolo
Scallop mousse, cauliflower puree, sautéed spinach

Potted Duck
Pickles, fig chutney, grilled sourdough

Antipasto Board (GF)
Cured meats, marinated grilled veg, olives

Stuffed Zucchini Flowers (V)
Goats curd, romesco sauce, rocket

Sautéed Wild Mushrooms
Smoked egg, herb butter, rye toast

Beetroot Cured Kingfish (GF)
Fennel salad, lemon emulsion, finger lime

Lamb Belly Fritters
Sauce verge, grilled lemon

DESSERT

Strawberry Tart
Pistachio, vanilla custard, elderflower sorbet

Pina Colada
Rum panna cotta, pineapple, coconut (GF) (V)

Tiramisu
Coffee cream, sponge fingers, chocolate

Custard Tart (GF)
Nutmeg, crème fraiche

Rum & Raisin Bread And Butter Pudding
Vanilla anglaise

Apple Tart Tatin
Calvados ice cream, vanilla

Crème Caramel (GF)
Strawberries, caramel sauce

MAIN

180G Beef Tenderloin (GF)
Mushroom gratin, potato fondant, asparagus, jus

Braised Wagyu Beef Cheeks
Smoked garlic mash, horseradish, onion rings

Corn Fed Chicken Supreme (GF)
Cauliflower puree, potato gratin, grilled leeks, jus

Moroccan Lamb Rump
Harissa spiced cous cous, chickpea salsa, confit tomatoes

Barramundi
Baby fennel, fermented chilli & anchovy dressing

Classic Porchetta (GF)
Glazed baby carrots, roast potatoes, jus

Hazelnut Crumbed Salmon (GF)
Broccolini, herb mash, beurre blanc sauce

Potato Gnocchi (V)
Tomato ragu, parmesan, baby basil

Special dietary requirement options available

BEVERAGE PACKAGES



CLASSIC PACKAGE

One Hour	\$20 per person
Two Hours	\$30 per person
Three Hours	\$40 per person
Four Hours	\$50 per person
Five Hours	\$60 per person

BEER

James Boags Light
Tooheys New
Victoria Bitter

RED WINE

RACA Tyrrell's Shiraz

NON-ALCOHOLIC

Orange Juice
Apple Juice
Soft Drinks
Mineral Water

SPARKLING WINE

RACA Tyrrell's Sparkling White Wine

WHITE WINE

RACA Tyrrell's Sauvignon Blanc



DELUXE PACKAGE

One Hour	\$30 per person
Two Hours	\$40 per person
Three Hours	\$50 per person
Four Hours	\$60 per person
Five Hours	\$70 per person

BEER

James Boags Light
Coopers Pale Ale
Crown Lager
Peroni

RED WINE

Tyrrell's Old Winery Cabernet Merlot
Rufus Stone Heathcote Shiraz

NON-ALCOHOLIC

Orange Juice
Apple Juice
Soft Drinks
Mineral Water

SPARKLING WINE

Tyrrell's Ashman's Brut Sparkling

WHITE WINE

Tyrrell's Hunter Valley Chardonnay
Clifford Bay Sauvignon Blanc



BEVERAGES ON CONSUMPTION

Lunch

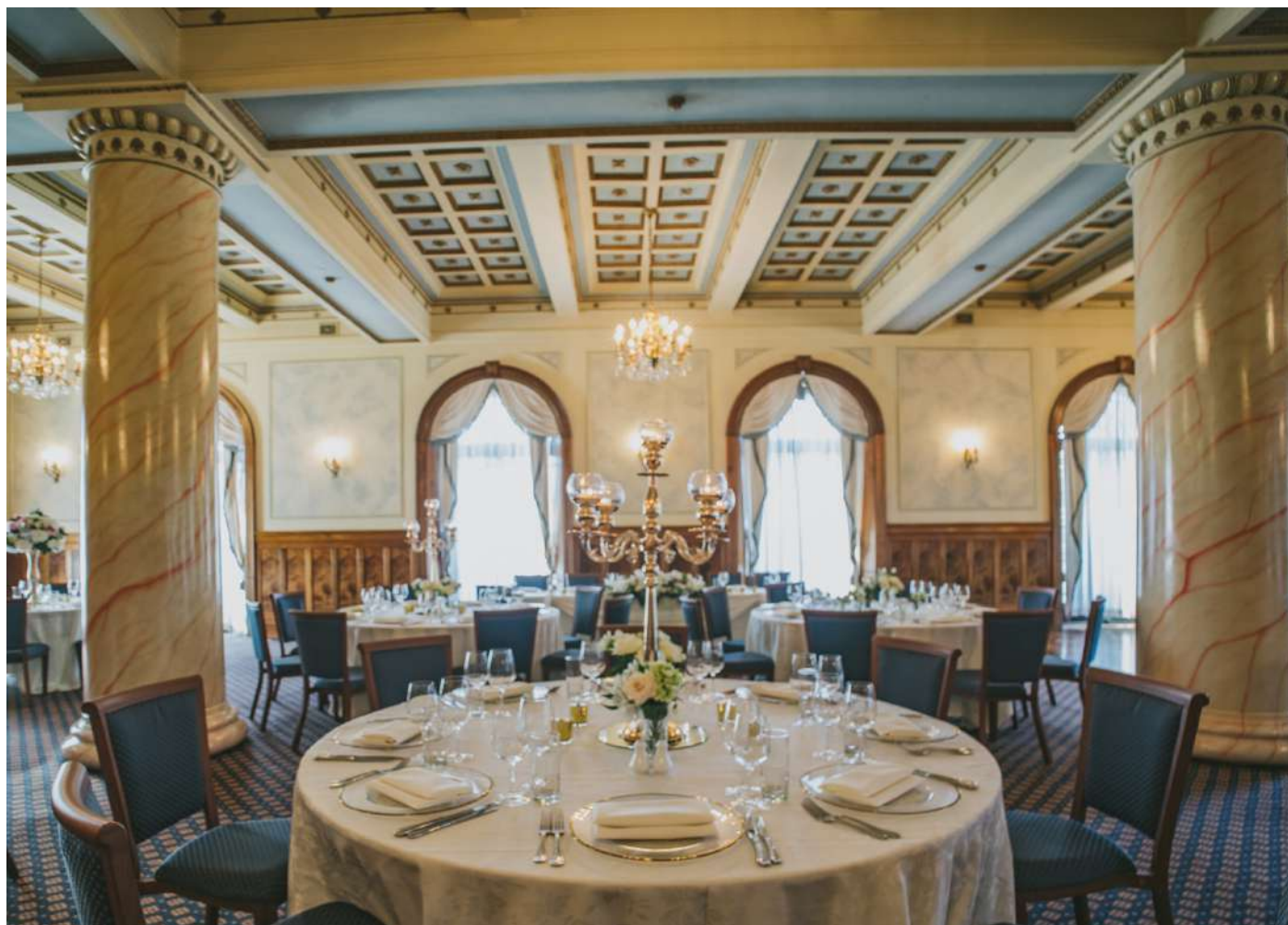
Minimum \$10 per person








Dinner

Minimum \$15 per person

Please note different varietals are available which can be substituted into the beverage package
Post conference drinks - charged on consumption and available in your function room or our Members Bar

ROOM CONFIGURATIONS



	Boardroom	U-Shape	Theatre	Classroom	Banquet	Cabaret	Cocktail
							
Victoria	-	-	170	80	140	112	250*
Macquarie	90 (3x30)	60	170	80	140	120	200
ISC	60 (2x30)	40	80	40	70	56	100
Boardroom	16	-	-	-	-	-	-
Vintage	20	-	35	15	28	24	35
Hordern	8	-	-	-	-	-	-
Pioneers'	24	-	-	-	-	-	60

*with the use of the Pioneers' room



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