

# CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



## MENU PACKAGES

BREAKFAST | CONFERENCE DAY PACKAGES

CONFERENCE CATERING | COCKTAIL RECEPTION

SEASONAL DINING EXPERIENCE | CUSTOM BUFFET DINNER

BEVERAGES

## ABOUT US

Our range of catering options can be tailored to suit any event. Choose from full and half-day delegate packages including: breakfast, plated selections, grazing trays, canapé menus, custom buffets and beverages.

## RESPONSIBLE SERVICE OF ALCOHOL

RACV Royal Pines Resort is committed to patron care and adheres completely with the Liquor Act with regards to responsible service of alcohol. The Act states 'All licensees, nominees and staff of licensed premises have a responsibility to ensure that liquor is sold and supplied to patrons in a responsible manner'. It is also an offence to supply liquor, allow liquor to be supplied to or consumed by a person whom is under the age of 18 years, or whom is unduly intoxicated. We thank you in advance for your support throughout your event.

## SPECIAL DIETARY REQUIREMENTS

(ve) vegan                      (v) vegetarian  
(lg) low gluten                (ld) low dairy

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products. Gluten free and dairy free meals also cannot be guaranteed. However, requests for meals which are low gluten and low dairy can be accommodated. Your Event Coordinator will be available prior to your event to discuss any of these special dietary requirements with you.

Please note, RACV Royal Pines Resort will cater to special dietary requirements that are for medical and/or religious reasons only. This does not include lifestyle or fad diets. A full list of dietary requirements is required two weeks prior to your event in an easy to read format. Should a guest be allergic to a variety of foods, this list should also contain exactly what they can eat to avoid disappointment.

## EVENT AND SERVICE FEES

**CONFERENCE PACKAGES REQUIRE A MINIMUM OF 30 PEOPLE**

**MINIMUM CATERING NUMBERS FOR ANY EVENT/FUNCTION ARE 30 PEOPLE**

Sit down buffet lunches are available with a charge of \$5.00 per person

A minimum spend is required for all Cash Bars (bar service only) and Beverages on Consumption.

The difference of any minimum spends not met will be charged to the clients master account.

Please discuss your specific event details with your Sales Manager or Event Coordinator who will be able to advise minimum spends required for your event.

Multi-choice menus are available with a 25% labour fee and subject to Executive Chef approval.

Events that are catered for or continue after midnight attract a \$3.50 per person charge, based on confirmed final numbers.

All prices and beverage selections are correct at the time/date of publication, however RACV Royal Pines Resort reserves the right to change prices and content without notice due to market conditions.

All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be that which the Resort has provided. External food and beverage is not permitted.

Events held on Public Holidays attract a 15% service fee.

# CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



## BREAKFAST

CONTINENTAL BUFFET BREAKFAST

PLATED BREAKFAST

BUFFET BREAKFAST

STAND UP BREAKFAST

ENHANCEMENTS

# BREAKFAST

MINIMUM 30 GUESTS

## CONTINENTAL BUFFET BREAKFAST

Just baked buttery croissants with churned butter, house made conserve (v)

Danish pastries, coconut and brown sugar crumble (v)

Wattle seed, red quinoa, and chia parfait with macerated berries (ve)

Cocoa nib granola, coconut yoghurt, kombucha compressed pineapple (lg, ve)

Tropical fruit salad, lychee bubbles, lime leaf and Tahitian vanilla syrup (le, ld, ve)

Brie, dried muscatels, and fig jam with crisp bread (v)

Assortment of packaged cereals with chilled milk selection

## BEVERAGES

Chilled orange juice

Just brewed coffee and tea selection

## PLATED BREAKFAST

### PRESENTED TO THE TABLE

Danish pastries, coconut and brown sugar crumble (v)

Cocoa nib granola, coconut yoghurt, kombucha compressed pineapple (lg, ve)

Tropical fruit salad, lychee bubbles, lime leaf and Tahitian vanilla syrup (lg, ld, ve)

### PRESENTED TO THE INDIVIDUAL

Add alternate serve selection

\$3.00 per person

Your choice of one of the below:

Breakfast classic with scrambled eggs finished with sour cream and chives, thick cut bacon, scorched tomato, potato hash, soya bean and quinoa sour dough

Super breakfast bowl of chickpea, cauliflower fritters, spiced sweet potato, young kale, red quinoa, crushed avocado, watercress, and soaked almonds (lg, ve)

Two poached eggs on toasted bagel, smashed avocado, scorched tomato & toasted pepita hollandaise (v)

Folded omelette filled with slow-cooked pulled pork shoulder, apple, and rocket salad, soya bean and quinoa sour dough

Mushrooms of the season with soft white polenta, poached eggs, parmesan (v, lg)

## BEVERAGES

Chilled orange juice

Just brewed coffee and tea selection

# BREAKFAST

MINIMUM 30 GUESTS

## BUFFET BREAKFAST

### COOL SELECTION

Just baked buttery croissants with churned butter, house made conserve (v)

Danish pastries, coconut and brown sugar crumble (v)

Wattle seed, red quinoa, and chia parfait with macerated berries (v)

Cocoa nib granola, coconut yoghurt, kombucha compressed pineapple (lg, ve)

Tropical fruit salad, lychee bubbles, lime leaf and Tahitian vanilla syrup (le, ld, ve)

Brie, dried muscatels, and fig jam with crisp bread (v)

Assortment of packaged cereals with chilled milk selection

### HOT SELECTION

Bacon rashers (lg, ld)

Chicken sausages (lg, ld)

Scorched tomatoes (lg, ve)

Sautéed mushrooms and herbs (lg, ve)

Hash brown potatoes (ve)

### EGG SELECTION

Your choice of one of the below:

Scrambled finished with sour cream and chives (v, lg)

Traditional fried sunny side up eggs (v, lg, ld)

Poached eggs (v, lg, ld)

### BEVERAGES

Chilled orange juice

Just brewed coffee and tea selection

# BREAKFAST

MINIMUM 50 GUESTS

## STAND UP BREAKFAST

Inclusive of beverages and your choice of 2 sweet and 2 savoury items:

### SWEET SELECTION

Just baked buttery croissants with churned butter, house made conserve (v)  
Danish pastries, coconut and brown sugar crumble (v)  
Wattle seed, red quinoa, and chia parfait with macerated berries (ve)  
Cocoa nib granola, coconut yoghurt, kombucha compressed pineapple (lg, ve)  
Tropical fruit salad, lychee bubbles, lime leaf and Tahitian vanilla syrup (le, ld, ve)  
Brie, dried muscatels, and fig jam with crisp bread (v)  
Assortment of packaged cereals with chilled milk selection  
Nutella and toasted hazelnut cruffin (v)

### SAVOURY SELECTION

Open Croque monsieur with ham, mustard, cheesy sauce, soya bean and quinoa sour dough  
Brioche Bun with scrambled egg and bacon chorizo jam  
Potato waffle, house cured salmon, honey dill mustard, cucumber pickle  
Poached egg, refried soft beans, pico de gallo, blue corn tortilla  
Super breakfast bowl of cauliflower fritters chickpea, massaged kale, red quinoa, crushed avocado, watercress and soaked almond (lg, ve)

### BEVERAGES

Chilled orange juice  
Just brewed coffee and tea selection

## ENHANCEMENTS

### WHOLE FRUITS OF THE SEASON

\$50.00 per bowl

24 pieces (ve, v, lg, ld)

### ADDITIONAL ITEMS FROM "SWEET & SAVOURY SELECTION"

\$5.50 per item

### SMOOTHIES & FUSION JUICES

\$5.50 per person

*Select any one juice variety for \$5.50 per person (minimum 10 guests)*

Acai, banana, coconut, and blueberry smoothie (lg, ve)  
Mango smoothie with coconut water, yoghurt, and agave (lg, ve)  
Reviver juice of rock melon, orange, pineapple, strawberry (lg, ve)  
Energizer juice of watermelon, orange, apple, strawberry (lg, ve)  
Detox juice of beetroot, celery, apple, ginger (lg, ve)  
Medjool dates, almond milk, and white mahogany honey smoothie (lg, v)

# CONFERENCES AND EVENTS

## RACV ROYAL PINES RESORT



## CONFERENCE DAY PACKAGES

MINIMUM 30 GUESTS

FULL DAY DELEGATE

HALF DAY DELEGATE

Our inclusive morning and afternoon refreshments

Your custom designed buffet lunch

Plenary room hire and set up including whiteboard, flipchart, pads, pens, water and mints

*If not part of a package:*

MORNING TEA

LUNCH

AFTERNOON TEA

# CONFERENCE DAY PACKAGES

## MORNING & AFTERNOON TEA BREAKS

Inclusive of just brewed coffee and tea selection, orange juice and water

Your choice of two items:

### SWEET SELECTION

'Real big' candied ginger, macadamia and roasted white chocolate bickie (v)

Hand crafted macarons, colours to suit your theme (v, lg)

Nutella and toasted hazelnut cruffin (v)

Buttermilk scones, lashings of puffed cream and conserve of the season (v)

Native hibiscus chocolate brownie (v)

Passionfruit curd tart with scorched meringue (v)

Danish Pastries with glazed fruits of the season (v)

Raspberry donut, freeze dried raspberries (v)

### SMOOTHIES & FUSION JUICES

Acai, coconut and blueberry smoothie (ve, v, lg, ld)

Medjool dates, soya milk and white mahogany honey smoothie (v, lg, ld)

Pineapple brown sugar yoghurt smoothie (v, lg)

Reviver juice of rockmelon, orange, pineapple, strawberry (ve, v, lg, ld)

Energizer juice of watermelon, orange, apple, strawberry (ve, v, lg, ld)

Detox juice of beetroot, celery, apple, ginger (ve, v, lg, ld)

### RAW ENERGY

Salted peanut butter protein slice (v, lg, contains nuts)

Very berry cashew protein sphere (ve, v, lg, ld, contains nuts)

Goji, coconut and chia cluster bar (ve, v, lg, ld)

Skewered fruits of the season (ve, v, lg, ld)

A bowl of whole fruits of the season (ve, v, lg, ld)

Vegetable crudités and raw dips (ve, v, lg, ld)

### SAVOURY SELECTION

Baked croissant filled with tomato and cheese

Mini quiche assortment

Individual boxes of house blended trail mix (ve, v, lg, ld, contains nuts)

Little beef pies with tomato relish

Pumpkin and roasted almond samosa, papaya chutney (v, contains nuts)

Little sausage rolls with tomato sauce

Falafel, sumac whipped soy curd (ve, v, lg, ld)

Roasted vegetable open sandwich melt (v)

### DIETARY REQUIREMENTS

A daily changing option will be available to all pre-advised dietary groups and will be labelled or individually plated accordingly.

(ve) vegan (v) vegetarian (lg) low gluten (ld) low dairy



# CONFERENCE DAY PACKAGES

## LUNCH SELECTIONS

### STAND UP

Your choice of two items from each of the salad, cool and hot selections. Includes our daily changing signature hand crafted dessert, orange juice, water, just brewed coffee and selection of teas

### SEATED LUNCH

\$5.00 per person

Inclusive of stand up selections listed above

### PICNIC LUNCH BAGS

Your choice of two items from each of the salad and cool selections. Includes bottle of water, crunchy apple, giant bikkie, refresher towel, napkin and takeaway cutlery presented in eco ware

## CREATE YOUR LUNCH

### COOL SELECTIONS

#### SANDWICH

Roast pumpkin, charred onion, coral lettuce, and minted ricotta on Turkish bread (v)

Ham, Swiss cheese, and honey Dijon mustard baguette

Chicken katsu sando, wasabi mayonnaise on fluffy white bread

Tuna mayonnaise, celery, parsley, and radicchio, Italian roll

Smashed curried egg, baby spinach and lemon mayonnaise on multigrain bread (v)

Slow roasted Wagyu beef, baguette with zucchini pickle and watercress

#### WRAPS

Eggplant, fire roasted peppers, capers, young spinach, avocado velvet (v, lg)

BLAT – bacon, lettuce, avocado and tomato

Shredded chicken mayonnaise with smashed avocado and iceberg lettuce (ld)

Smashed falafel, beetroot hummus, parsley tabouli (v)

Tandoori chicken with red and green slaw, mango chutney (ld)

Maple roasted sweet potato, rocket and crushed chickpea, native pepper berry mayonnaise (v)

#### BOWLS

*With your choice of brown rice, seasoned sushi rice or red and white quinoa*

Super greens of edamame, garden peas, beans, sugar snaps and a spicy dressing (lg, ve)

Hoisin roasted chicken with garlic sesame smashed cucumbers (lg, ld)

Thai spiced shaved beef, fragrant herbs with chilli and lime dressing (lg, ld)

Flaked salmon, pickled ginger, fried shallots, chilli threads (lg, ld)

Nuta raw tuna, dressed with toasted sesame seed emulsion, sea flora, pickles (lg, ld)

# CONFERENCE DAY PACKAGES

## CREATE YOUR LUNCH

### SALAD SELECTIONS

Charred broccoli, beluga lentils, toasted coconut, boiled egg, and turmeric dressing (v, lg, ld)  
Ras el hanout spice cauliflower, chickpeas, pumpkin, pomegranate tahini and toasted almonds (lg, ve)  
Tofu, wood fungus, carrot, pine nuts, splashed with hot and sour dressing (lg, ve)  
Green, red kidney, soy, and turtle beans, dressed with sumac vinaigrette (lg, ve)  
Agave roast pumpkin, pearl cous cous, dried cranberries, smashed fetta, mint dressing (v)  
Select heritage tomatoes, sea salt and cracked pepper, basil pesto and olive oil (lg, ve)  
Little new potatoes, shallots, mustard seeds, parsley mayonnaise (v, ld, lg)  
Singapore rice noodles, fragrant herbs, crisp shallots, sprouts and sesame (v,lg, ld)  
Garden greens, selection of toppings on the side and house dressing (v, lg, ld)  
Freekeh, massaged kale, seeds, raisins, preserved lemon, citrus dressing (v)  
Orecchiette pasta, rocket, toasted almonds, lemon, mint, and ricotta (v)  
Shaved roasted beetroot, pistachio, currents, mint, parsley, za'atar spiced vinaigrette (lg, ve)  
Japanese shaved red cabbage slaw, edamame, sea flora, roasted sesame miso dressing (ve)  
Brown rice, purple Congo potato, young spinach, black beans, spicy dressing (lg, ve)

### HOT SELECTIONS

#### SEA PROTEIN

Red Emperor fillets, gentle spice tomato, sauce verge (lg, ld)  
Goan fish curry with tamarind, turmeric, coconut, and fragrant herbs (lg, ld)  
Grilled salmon, butterscotch miso sauce (lg)  
Chickpea battered fish fillets, gribiche sauce (lg)  
Panko dipped squid, furikake, sesame mayonnaise and bulldog sauce  
Prawn nasi goreng with tamarind and peanut satay, casava crackers (ld)

#### LAND PROTEIN

Veal and herb meatballs with rigatoni, tomato sugu, pine nuts and parmesan  
Red cooked pork collar, hoisin glazed, pickled carrot and steamed bao buns on the side (ld)  
Steamed beef and pork dim sims, served with green onion ginger and soy and black vinegar dipping sauces  
Slow cooked pulled BBQ beef brisket with side of soft flour tortilla, shredded cabbage, coriander lime crema (ld)  
Panko dipped chicken parmi, with double smoked ham, tomato ragout and smothered in cheese  
Beef cheek red curry, pickled garlic, lime leaf, toasted coconut, coriander with fragrant rice (lg, ld)

#### PLANT BASED

Cauliflower besan fritters, mint tamarind chutney (lg, ve)  
Seasonal mushroom stroganoff on crushed potatoes with lemon and cornichons (v, lg)  
Ricotta and pumpkin ravioli, nut brown sage butter (v)  
Grilled half corn on the cob, chipotle crema, powdered parmesan (v, lg)  
Pan-fried parmesan gnocchi, broccolini with whipped truffle soy curd (lg, ve)  
Spiced pumpkin, tomato, and black beans with side of blue corn tostada and guacamole (lg, ve)  
(ve) vegan (v) vegetarian (lg) low gluten (ld) low dairy

# CONFERENCE DAY PACKAGE ENHANCEMENTS

## LUNCH ENHANCEMENTS

Enhance your meeting package lunch with the following upgrade options:

**CHILLED SEAFOOD ON ICE** \$32.00 per person  
Shucked Pacific oysters, steamed king prawns, Fraser Coast spanner crabs with dippers and squeezers

**DUMPLINGS** \$18.00 per person  
Steamer baskets of dumplings including shumai, BBQ buns, vegetable gow and gyoza with dipping sauce

**FARMHOUSE CHEESES** \$14.00 per person  
A range of Australian and imported farmhouse cheeses with dried fruit, apple chutney, black grapes and a selection of crisp breads

**ARAKAWA SUSHI SELECTION** \$14.00 per person  
An assortment of hand-crafted sushi from our Arakawa Japanese Restaurant

**TRATTORIA AMICI PIZZAS** \$12.00 per person  
Stone baked pizzas from our Trattoria Amici Kitchen

**ADDITIONAL ITEMS FROM "CREATE YOUR LUNCH"** \$8.00 per item  
Additional lunch item from cool, salad or hot selections

**SOUP DE JOUR** \$8.00 per person  
Hearty soup of the day with cheese toasts on the side

## GENERAL ENHANCEMENTS

**ARRIVAL TEA & COFFEE** \$4.50 per person

**CONTINUOUS TEA & COFFEE** \$60.00 per station

**ADDITIONAL ITEMS FROM "MORNING & AFTERNOON TEA BREAKS"** \$5.50 per item

**ESPRESSO COFFEE CART** Half Day \$400.00  
Full Day \$500.00

Coffee cart hire is per machine, per day and coffees are charged on consumption at \$5.00 per small cup. Pricing is inclusive of labour for barista during conference break times. Additional labour can be added at a cost of \$50 per hour.

Alternatively, Coffee cart can be added to your Day Delegate Package for your choice of breaks (morning tea, lunch or afternoon tea) based on a per person price:

Half day (inclusive of 2 breaks) \$7.00 per person

Full day (inclusive of 3 breaks) \$9.00 per person

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# CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



## COCKTAIL RECEPTION

GRAZING TRAYS  
PACKAGES  
FOOD STATIONS

## GRAZING TRAYS

Our trays are designed for up to 10 people to share. A surcharge will apply for dietary requirements of \$12.50 per person

### THE "RETRO"

Cubed cheese, cabanossi, olives, Jatz crackers, French onion dip

### CORN CHIPS

Yellow and blue corn tortillas, pico de gallo, acidulated cream, crushed avocado and jalapenos

### SLIDERS

Little beef burgers, sauté of mushrooms and cheese with sides of house pickles and root vegetable scratching's

### WELLBEING

Sundried fruits, selection of whole and sliced fruits of the season with honeycomb yoghurt for dipping

### SILK ROAD

Char siew buns, money bags, curry puffs and spring rolls with chilli bean mayo, black vinegar and hoisin dippers

### LITTLE PIES

Lamb and rosemary, pepper beef and spiced chicken pies with our own tomato ketchup

### BAO BUNS

Barbeque pork bao buns with hoisin caramel sauce, cucumber pickles and aromatic herbs

### WRAPS, THREE WAYS

Mediterranean wrap filled with minted ricotta, avocado and eggplant

Falafel, hummus, tabouli and iceberg lettuce

BLAT – bacon, lettuce, avocado and tomato

### VEGETABLE ANTIPASTI

Selection of marinated, grilled and pickled vegetables, olives and crusty ciabatta

### FARMHOUSE CHEESES

A range of Australian farmhouse cheeses with dried fruits, apple chutney, black grapes and a selection of crisp breads

### DOUGHNUTS

An array of iced and sugared doughnuts

### SWEETS TRAY

Cookie jar of our own just baked biscuits, selection of hand-crafted chocolate pralines, gold dusted opera gateau and an assortment of macarons

### PASTRY PLATTER

Ideal for a light breakfast, banana walnut bread, buttery croissants with preserves, croissants and dusted sweet Danish pastries

(ve) vegan (v) vegetarian (lg) low gluten (ld) low dairy

# COCKTAIL PACKAGES

MINIMUM 30 GUESTS

When selecting a package which includes stations; canapes are served for the first hour with food stations to follow.

## 30 MINUTE PRE-DINNER CANAPÉS

Chefs selection: 2 cool and 2 warm items

## ONE HOUR

Your choice of: 2 cool and 3 warm items

## TWO HOURS

Your choice of: 2 cool, 2 warm and 2 buffet food stations

## THREE HOURS

Your choice of: 2 cool, 2 warm, 2 buffet food stations and 1 interactive live station

## PACKAGE ENHANCEMENTS

Enhance your cocktail party with the following upgrade options:

### SUBSTANTIAL BITES

\$6.50 per person per item

Chicken skewers, Malay spices, garlic butter rice (lg)

Truffle mac and cheese box (v)

Potato gnocchi, tomato sugo, Italian sausage

Blue swimmer crab, parsley lemon risotto bowl (lg)

Lamb kofta slider, cumin yoghurt, sweet pickle cucumber, vegetable scratching

Pork belly, steamed bao bun, elderflower spiked hoisin

Beer battered flathead with sauce gribiche

Little Yorkshire puddings, roast beef, horseradish relish

Karaage chicken, sushi rice, sesame kewpie (lg)

Steam basket of vegetable gow dumplings, black vinegar dip (ve, v, lg, ld)

### ADDITIONAL STATIONS

\$18.00 per person per buffet station

\$25.00 per person per interactive lifestation

# CANAPÉS

MINIMUM 30 GUESTS

## COOL

Just shucked oyster, native lime ponzu (lg, ld)

Soy poached chicken and avocado rice paper roll with hot and sour sauce for dipping (lg, ld)

Hiramasa kingfish ceviche, avocado, pickled jalapeno and puffed wild rice (lg, ld)

Assorted hand-crafted vegetarian sushi with tamari (v, lg, ld)

Chicken, apple, celery, walnut, and lime on baguette croute

Scallop in white balsamic, holy trinity of vegetables (lg, ld)

Tuna lollipops with yuzu, white soy, and toasted sesame (lg, ld)

Prawn cocktail spoon with wattle seeds (lg, ld)

Karaage chicken on ink bun, lemon aspen mayonnaise

Whipped fetta, house dried cherry tomato and basil oil, butter puff tart (v)

## WARM

Chicken skewers, coconut, and palm sugar glaze (lg, ld)

Buffalo cauliflower florets with ranch dressing (v, lg, ld)

Steamed Peking duck wonton, chinkiang vinegar bath (ld)

Royal Pines truffled sausage rolls, beetroot relish

Pumpkin and toasted almond samosa, tamarind minted dip (v)

Falafel balls, sumac yoghurt (v, lg, ld)

Barramundi spring roll, lemon myrtle salt, hoi sin sauce

Salt and pepper squid with fermented chilli mayonnaise

Tempura prawn with yuzu ponzu (ld)

Crispy fried panko dipped chicken, toasted sesame dip

Caramelised onion and potato tart (v)

# FOOD STATIONS

MINIMUM 50 GUESTS AND 5 STATIONS (3 BUFFET AND 2 INTERACTIVE)

Additional stations can be added for \$18.00 per person (Buffet Station) or \$25.00 per person (Interactive Stations)

## BUFFET STATIONS

### OYSTER BAR

Shucked oysters (3 each) straight up with tabasco, Worcestershire, calypso and cocktail sauces or in a shot glass with bloody Mary or chilled sake

### DUMPLINGS

Steamer baskets of dumplings including shumai, BBQ buns, vegetable gow and gyoza with dipping sauce

### RIBS 'N' CORN

Hickory smoked double grilled pork ribs, smothered in our special sauce with house slaw and corn in the husk with maple butter and chilli salt on the side

### FESTIVAL OF SAUSAGES

Bratwurst, English pork sausage, cheese kransky, Spanish chorizo, sour doughrolls, sauerkraut, mustards and sauces

### FROM MEZZE TO TAPAS

A culinary tour of the Mediterranean with a vast array of tasty titbits

### FASTA - PASTA

Prepared pasta dishes of;

Orecchiette pasta, prawns and pesto

Potato gnocchi, broccolini, teleggio and sage

Cavatelli pasta with fennel meat ball, roast tomato sugo



# FOOD STATIONS

## BUFFET STATIONS CONTINUED

### BUDDHA BAR

Build your own salad bar with organic grains, lentils, quinoa, pearl barley, pepita, sunflower seeds, mix leaves, kale, roast pumpkin, heirloom cherry tomatoes, Spanish onions, beans, shaved fennel, grilled broccoli, snow pea, Congo potatoes, labna, hummus with oils, vinegars, house dressing, balsamic vinaigrette

### CAESAR BAR

Build your own Caesar salad with all the traditional condiments and a few of our own including, spit roasted chicken, garlic roasted shrimps

### CHEESE STATION

A range of Australian and imported farmhouse cheeses with dried fruit, apple chutney, truffled honeycomb, grapes and a selection of crisp breads

### CREPE STATION

Folded French crepes with cherries jubilee, suzette syrup, lemon curd, hazelnut cream, whipped cream and mango fool

### MERINGUE ROCKS

Passion curd, puffed cream, strawberry compote, coconut cream, crushed lamingtons, chocolate ganache

# FOOD STATIONS

## INTERACTIVE LIVE STATIONS

### CARVING STATION

*Your choice of 1:*

Slow roasted rump of wagyu beef, mustards, béarnaise and little Yorkshire puddings

Lamb leg, rosemary mustard rub, stout braised onions, gravy and dollar buns

Pork leg crackling roast, apple sauce, sour dough rolls

### ON THE SPIT

*Your choice of 1:*

Whole lamb based with wild oregano and lemon, spit grilled and carved to order with tabouli, hummus, Tzatziki and flat bread

Balinese suckling pig, basted with lemon grass, sambals and sticky rice cakes

### BEIJING BBQ STALL

Chinese BBQ'ed delicacies of Peking duck, char siu pork with hoisin,

black vinegar, cucumber, coriander, spring onions and pancakes

### KOREAN YUM BUNS

Steamed bao buns with crispy salmon belly and miso glazed eggplant with slaw,

kimchi, gochujang mayo and red dragon sauce

### BAJA FISH SOFT TACO

Built by our chef, flour tortilla with fried flathead fillets with your choice of guacamole, pico de gallo, sour cream, shredded lettuce, red cabbage slaw and jalapeno

### POKE COUNTER

Poke Bowl, built to your liking, tuna or salmon splashed with nuta or yuzu dressings on red or japonica rice

Your choice of accompaniments from avocado, sea flora, flying fish roe, toasted seeds and pickles

### SWEET BARBEQUE

Grilled pineapple on sugar cane with coconut rum, muscovado syrup, chilli salt, macerated lychees, candied ginger cream and mango ice cream

### ICE CREAM BAR

Three house churned ice creams with crusted sugar cones or Dixie cups

Side dishes of chocolate chips, toasted nuts, marshmallows and candies with berry compote, whipped cream, and warm caramel and chocolate sauces

# CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



## SEASONAL DINING EXPERIENCE

MINIMUM 30 GUESTS | LUNCH AND DINNER

Inclusive of our signature breads presented on the table, just brewed coffee and selection of teas.

Our seasonal dining experience menus are designed to be flexible and personalised. Our main course selection gives you the option to choose your protein and bring it together with one of our accompaniments. Otherwise leave it to our Chef to match for you.

### 2 COURSE MENU

Two choices per course | alternate placement

### 3 COURSE MENU

Two choices per course | alternate placement

# SEASONAL DINING EXPERIENCE

## STARTERS

*Pre-set starters are only available to events with seating plans*

Royal Pines prawn cocktail, circa 1989 with all the trimmings (lg, ld) (not available on Undercover Tennis Courts)  
Vannella Burrata, fragrant heritage tomato confit, potpourri, quinoa wafer (v)  
30-minute cured tuna with sweet and sour cucumbers, lemon marjoram jam, acidulated cream (lg)  
Charcutiere plate of shaved artisan small goods, house pickles, grissini (ld)  
Beef tataki with native pepper berry ponzu, celery root slaw, young cress (ld)  
Cinnamon myrtle duck breast, heritage carrot velvet, carrot top pesto, orange miso caramel (lg, ld)  
Chicken, leek and truffle compression, pecorino, aioli, baby gems (ld, lg)  
Mozzarella ravioli, roasted butternut pumpkin, spiced pumpkin seeds, sage butter (v)  
Beetroot carpaccio, tempeh croutons, beetroot tahini, pomegranate molasses dressing (ve, lg)  
House prepared salmon pastrami, accoutrements, rye (ld)  
Crackling pork belly, quince and elderflower velvet, apple fennel slaw (lg, ld)

## MAIN COURSE

### PROTEIN SELECTIONS

Lamb loin, sherry vinegar spiked lamb jus  
Beef tenderloin, port and anise  
Crispy skinned salmon, tomato sambal butter  
Humpty Doo barramundi fillet, roasted bone broth reduction  
Braised wagyu beef cheek, braising juice  
Pork cutlet, porcini latte  
Chicken breast, Champagne velouté  
Portabella mushrooms, garlic, thyme, rocket pesto cheek

### ACCOMPANIMENT SELECTIONS - *Select one per protein choice, served on the plate*

Roman gnocchi, tomato basil ragù, broccolini tendrils (lg, ld)  
Miso roasted eggplant, wasabi spiked polenta chips (lg, ld)  
Caramelised sweet potatoes pave, grilled green onions (lg, ld)  
Risotto of parsley and preserved lemon, roasted fennel (lg, ld)  
Vegetables of the season with a touch of olive oil, Congo potato smash (lg, ld)  
Spiced carrot custard, slow roasted heritage carrot, broccolini tendrils (lg, ld)  
Sicilian caponata, capers and currents, potato gnocchi (lg, ld)  
A collection of seasonal mushrooms, potato gruyere galette (lg, ld)  
Gratin potatoes, buttered spinach, roasted king mushrooms (lg, ld)  
Saffron mash potatoes, masala green beans (lg, ld)

# SEASONAL DINING EXPERIENCE

## DESSERT

Orange almond cake, freeze dried mandarin mascarpone, pink grapefruit gel, lemon sesame brittle (lg, v)

Milk chocolate and Baileys bavarois, devil's food cake crumb with blackcurrant sorbet (v)

Coconut cream panna cotta, coconut sablé, coconut crème, ginger infused raspberries (ld, v)

Blackberry caramel pecan crumble tart, muscovado sugar chantilly (v)

Alphonso mango set lassi, pistachio cardamon florentine, pomegranate, potpourri (lg, v)

Raspberry sorbet, passion fruit compressed watermelon (lg, ve)

A wedge of double brie with green apple, muscatels, and crackers (v)

Sticky date pudding, ginger butterscotch, spiced butternut pumpkin ice cream, pepita praline (v)

Passionfruit tart with macerated blueberries in lemon myrtle syrup, puffed cream (v)

Gianduja chocolate praline parfait, wattle seed cream, ribery macaron (v)

Macadamia, iron bark honey tart, miso and burnt butter ice cream (v)

OR

*Presented Family Style to the table*

Three cheese, selected by our fromagerie, sundried mango cheeks, pears, activated charcoal crackers (v)

Five small versions of our signature desserts (v)

## ENHANCEMENTS

Enhance your seasonal dining experience with the following upgrade options:

### SIDES TO SHARE

\$6.00 per person per item

Mushrooms of the season, pan-fried with thyme (ve, v, lg, ld)

Broccolini, parsley, egg and garlicky bread crumbs (v)

Roast Kipfler potatoes, rosemary smoked sea salt (ve, v, lg, ld)

Red roasted root vegetables, saffron aioli (ve, v, lg, ld)

Iceberg lettuce, tarragon, olive fritters, house dressing (v)

Vegetables of the season, steamed with a touch of olive oil (ve, v, lg, ld)

### PRE-DESSERTS

\$6.00 per person per item

Lemonade, cucumber and angostura bitters sorbet (ve, v, lg, ld)

Mango and sheep milk yoghurt sherbet (v, lg, ld)

Ruby grapefruit, Campari syrup (ve, v, lg, ld)

Toasted coconut and pineapple sorbet (ve, v, lg, ld)

Strawberries, basil and balsamic (ve, v, lg, ld)

Honeydew melon and mint soup (ve, v, lg, ld)

# CONFERENCES AND EVENTS

## RACV ROYAL PINES RESORT



### CUSTOM BUFFET DINNER

MINIMUM 30 GUESTS

Inclusive of our signature breads presented on the table, just brewed coffee and selection of teas.

The choice is yours; design your own buffet dinner from our selection of salads, cool dishes, hot dishes, vegetables and desserts

### CUSTOM BUFFET DINNER

Three salads, three cool selections, four hot selections, two vegetable selections and four desserts

# CUSTOM BUFFET DINNER

## SALADS

*Your choice of three:*

- Green bean with onsen egg, truffle dressing (v, lg, ld)
- Roasted pumpkin, lemon and mustard (ve, v, lg, ld)
- Zucchini slithers, smashed cucumber, dill yoghurt and puffed amaranth (ve, v, lg)
- Scattered sushi rice salad with sea flora and pickles (ve, v, lg, ld)
- Mediterranean inspired salad with oregano and soft feta (ve, v, lg)
- Celery, apple and fennel slaw, pickled ginger dressing (ve, v, lg, ld)
- Mixed leaves with sides of condiments and house dressing (ve, v, lg, ld)
- New potatoes with saffron crème fraiche and tempe crumble (ve, v, lg)
- Pineapple rice salad (ve, v, lg, ld)
- Build your own Caesar salad bar with our condiments
- Crunchy egg noodle salad, vegetables, mint and lime chilli dressing (v, ld)
- Brown rice tabouli with parsley, tomato, mint and crushed chick peas (ve, v, lg, ld)

## COOL SELECTIONS

*Your choice of three:*

- Red cooked duck breast with sprouts, ginger and hoi sin dressing (ld)
- Silked tofu, tamari, burnt sesame oil and coriander (ve, v, lg, ld)
- Chilli roasted calamari, roasted pumpkin and black pepper pineapple (lg, ld)
- Byron Bay salumi, house pickles (lg, ld)
- Market stall of raw vegetables with beetroot hummus (ve, v, lg, ld)
- Individual prawn cocktails (ld)
- Roast teriyaki chicken legs with wasabi spiked mayonnaise (ld)
- Flaked hot smoked salmon, fennel, orange, honey mustard dressing (lg, ld)
- Mezze platter of hummus, dolmades, falafels, baba ghanoush and pita chips (v)
- Classic poached veal with tuna and caper mayonnaise
- Barbequed baby octopus, onion, coriander and mint, sweet chili lime dressing (lg)
- Ultimate superfood bowl with kale, broccoli, turmeric, dried blueberry dressing (ve, v, lg, ld)

# CUSTOM BUFFET DINNER

## HOT SELECTIONS

*Your choice of four:*

Barramundi fillets, chermoula, grilled lemon (lg, ld)  
Red emperor fillets, turmeric, coconut and fragrant herbs (lg, ld, contains nuts)  
Fricassee of select seafoods, cavatelli pasta, roasted tomato sugo  
Five spiced duck leg, orange, anise, cinnamon caramel (lg, ld)  
Slow roasted sirloin, charred red onions, baby corn and jus (lg, ld)  
Medallions of beef, green peppercorn latte (lg, ld)  
Buttermilk Korean chicken with red dragon sauce and pickled vegetables  
Tandoori chicken cutlets with chutney, raita and pappadums (lg)  
Peri peri chicken breast, roasted corn and spiced popcorn (lg)  
Slow roasted pork belly, crackling, balsamic lentils and grilled apples (lg, ld)  
Eighteen-hour lamb, lemon myrtle, feta and lemon (lg)  
Beef burger bar with all the condiments  
Today's fish, simply grilled (lg, ld)  
Saffron Paella with chicken, chorizo, prawns and black mussels with bomba rice (lg, ld)

## VEGETABLE SELECTIONS

*Your choice of two:*

Grilled haloumi, artichokes and burnt lemon dressing (v, lg)  
Vegetable kebabs, jumbo couscous (v, ld)  
Roast field mushrooms topped with soft curd and rocket (ve, v, lg, ld)  
Steamed vegetables of the season (ve, v, lg, ld)  
Wok tossed Asian greens, oyster sauce and crisp shallots (v, lg, ld)  
Egg and pea fried rice with shredded iceberg (v, lg, ld)  
Barbequed sweet corn on husks with lime, queso fresco and dried chilli (v, lg)  
Roasted potatoes varieties with garlic and thyme (ve, v, lg, ld)  
Broccolini topped with parsley, egg and garlicky bread crumbs (v)  
Zucchini, tomato and mint lasagne (v)  
Brown rice risotto with roasted vegetables and goat's cheese (v, lg)  
Pan fried potato gnocchi with field mushrooms, grilled corn and roasted garlic (v)  
Baked potatoes in their jackets with side of chilli con carne, sour cream, chives and bacon bits (v)



# CUSTOM BUFFET DINNER

## DESSERTS

*Your choice of four:*

*Desserts are presented with whipped cream, sauce anglaise and berry coulis*

Apple and fig, almond frangipani tart (v)

Limoncello savarin with Grand Marnier fool (v)

Chocolate nemesis torte with coco nib shards (v)

Espresso chocolate tart (v)

Little passionfruit pavlova (v, lg)

Baked blueberry cheese cake (v)

Caramel cream leche flan (v)

Flourless chocolate praline pomegranate cake (v, lg, ld)

Pistachio craquelin choux buns (v)

Salted caramel macadamia tartlets (v)

Rum, bread and butter pudding with chocolate chip (v)

Vanilla rhubarb crème brûlée (v)

Tangy lemon meringue éclairs (v)

Vegan carrot and date cake (ve, v, lg, ld)

Flourless pear and salty caramel cake (ve, v, lg)

Sliced and whole fruits of the season (ve, v, lg, ld)

Australian farmhouse cheeses with dried fruit, apple chutney, truffled honeycomb, grapes and a selection of crisp breads (v)

# CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



## BEVERAGES

BEVERAGE PACKAGES

UPGRADES

WINE LIST

BEER AND CIDER

# BEVERAGE PACKAGES

MINIMUM 30 GUESTS

Beverage packages include soft drink, orange juice and sparkling water

## STANDARD

### BEER AND CIDER

Furphy

XXXX Gold

Hahn Premium Light

Tooheys 5 Seeds Crisp Apple

### WINE\*

#### *Sparkling*

De Bortoli Willowglen Brut

#### *White - Select one*

De Bortoli Willowglen Semillon Sauvignon Blanc

De Bortoli Willowglen Semillon Chardonnay

De Bortoli Willowglen Chardonnay

De Bortoli Willowglen Moscato

#### *Red - Select one*

De Bortoli Willowglen Shiraz Cabernet

De Bortoli Cabernet Merlot

*\*If you wish to provide two wine varieties in white and red, add \$3.00 per person per wine.*

## SUPERIOR

### BEER AND CIDER

James Boags Premium

XXXX Gold

James Boags Premium Light

Tooheys 5 Seeds Crisp Apple

### WINE

#### *Sparkling*

De Bortoli Lorimer Chardonnay Pinot Noir Sparkling

#### *White - Select one*

De Bortoli Lorimer Semillon Sauvignon Blanc

DeBortoli Lorimer Chardonnay

#### *Red - Select one*

De Bortoli Lorimer Shiraz

DeBortoli Lorimer Cabernet Merlot

*\*If you wish to provide two wine varieties in white and red, add \$3.00 per person per wine.*

**Please note: Beverage package inclusions are subject to change.**

# BEVERAGES

## BEVERAGE PACKAGES

### MINIMUM 30 GUESTS

Beverage packages include soft drink, orange juice and sparkling water

### DELUXE

#### BEER AND CIDER

Kirin Megumi *OR* Heineken

James Squire 150 Lashes Pale Ale *OR* Burleigh Big Head

Heineken 3 Lager

James Boags Premium Light

James Squire Orchard Crush Apple Cider

#### WINE

##### *Sparkling*

McPherson Brut

##### *White*

821 South Sauvignon Blanc

Babydoll Pinot Gris

##### *Red*

McPherson Shiraz

Jim Barry Cabernet Sauvignon

## BEVERAGE PACKAGE UPGRADES

### BASIC SPIRITS

Jim Beam Bourbon

Gordons Gin

Bundaberg Rum

Smirnoff Vodka

Johnny Walker Red

### SOFT DRINK PACKAGE

Pepsi

Pepsi Max

Lemonade

Solo

Dry Ginger Ale

Soda Water

# BEVERAGES

## CONFERENCE AND EVENTS WINE LIST

### SPARKLING

De Bortoli Willowglen Brut  
Lorimer Chardonnay Pinot Noir  
Jean Pierre Brut  
McPherson Brut  
NV Moet & Chandon Brut

### WHITE

De Bortoli Willowglen Semillon Sauvignon Blanc  
Lorimer Semillon Sauvignon Blanc  
De Bortoli VIVO Sauvignon Blanc  
821 South Sauvignon Blanc  
Shaw and Smith Sauvignon Blanc  
De Bortoli Willowglen Chardonnay  
Lorimer Chardonnay  
Woodbrook Farm Chardonnay  
Young Poets Chardonnay  
De Bortoli Willowglen Semillon Chardonnay  
De Bortoli Willowglen Moscato  
Innocent Bystander Moscato  
Leeuwin Estate 'Art Series' Riesling  
Babydoll Pinot Gris

### ROSE

Pizzini Rose  
Chateau Peyrol Rose

### RED

De Bortoli Willowglen Shiraz Cabernet  
Lorimer Shiraz  
Woodbrook Farm Shiraz  
McPherson Shiraz  
Mr Riggs 'The Gaffer' Shiraz  
Pepperjack Shiraz  
De Bortoli Willowglen Cabernet Merlot  
Lorimer Cabernet Merlot  
Jim Barry Cabernet Sauvignon  
Blue Pyrenees Estate Merlot  
Geoff Merill 'Fleurieu,' Cabernet Shiraz  
Miles from Nowhere 'Best Block' Cabernet Sauvignon  
Zilzie BTW Pinot Noir  
Pocketwatch Pinot Noir  
Petal and Stem Pinot Noir

# BEVERAGES

## CONFERENCE AND EVENTS BEER AND CIDER LIST

### AUSTRALIAN & LOCAL BEERS

James Boags Premium Light  
XXXX Gold  
Furphy  
James Boags Premium  
Burleigh Big Head  
James Squire 150 Lashes Pale Ale  
Burleigh Blonde  
Stone & Wood

### CIDERS

Tooheys 5 Seeds Crisp Apple  
James Squire Orchard Crush Apple Cider

### IMPORTED BEERS

Heineken 3 Lager  
Birra Moretti  
Heineken  
Kirin Megumi  
Asahi  
Corona

## CONFERENCE AND EVENTS SPIRITS LIST

Additional spirits available on request

### BASIC

Jim Beam Bourbon  
Johnny Walker Red  
Bundaberg *OR* Bacardi Rum  
Smirnoff Vodka  
Gordons Gin  
Jose Cuervo Tequila

### PREMIUM

Jack Daniels  
Canadian Club  
Sailor Jerry *OR* Malibu Rum  
Absolut Vodka  
Bombay Sapphire Gin  
Don Julio Blanco Tequila

## CONFERENCE AND EVENTS NON-ALCOHOLIC BEVERAGE LIST

### ASSORTED SOFT DRINKS

Pepsi, Pepsi Max, Lemonade, Solo, Dry Ginger Ale, Soda Water

### ASSORTED JUICE

Orange, Apple, Pineapple, Cranberry

### BOTTLED WATER

Cool Ridge 600ml Still  
Santa Vittoria 500ml Still / Sparkling  
Santa Vittoria 1L Still / Sparkling

Please note: Beers or wine served by the glass may exceed one standard drink. Burleigh Blonde beer is a can product.

# CONFERENCES AND EVENTS

## RACV ROYAL PINES RESORT



## RACV ROYAL PINES RESORT

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