

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 preserves (v)
Danish Pastries with glazed fruits of the season (v)
Quinoa and chia parfait with white mahogany honey (v, lg)
Toasted granola, lychees and wattle seed infused coconut yoghurt (ve, v)
Chilled cut fruits of the season (ve, v, lg, ld)
Brie, dried muscatels and fig jam with crisp bread (v, lg)
Assortment of packaged cereals with chilled milk selection

BEVERAGES

Chilled juices
Just brewed coffee and tea selection

PLATED BREAKFAST

PRESENTED TO THE TABLE

Danish Pastries with glazed fruits of the season (v)
Quinoa and chia parfait with white mahogany honey (v, lg)
Toasted granola, lychees and wattle seed infused coconut yoghurt (ve, v)
Chilled cut fruits of the season (ve, v, lg, ld)

PRESENTED TO THE INDIVIDUAL

Alternate serve selection

Your choice of one of the below:

Breakfast classic of 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 chick pea, cauliflower fritters, spiced sweet potato, young kale, red quinoa, crushed avocado, watercress and soaked almonds (ve, v, lg, ld)
Benne Bagel, two poached eggs on toasted bagel, wilted spinach, scorched tomato and toasted pepita hollandaise
Folded omelette, buffalo ricotta, house cured salmon, soya bean and quinoa sour dough with water cress

BEVERAGES

Chilled juices
Just brewed coffee and tea selection

BREAKFAST

MINIMUM 30 GUESTS

BUFFET BREAKFAST

COOL SELECTION

Just baked buttery croissants with preserves (v)
Danish Pastries with glazed fruits of the season (v)
Quinoa and chia parfait with white mahogany honey (v, lg)
Toasted granola, lychees and wattle seed infused coconut yoghurt (ve, v)
Chilled cut fruits of the season (ve, v, lg, ld)
Brie, dried muscatels and fig jam with crisp bread (v, lg)
Assortment of packaged cereals with chilled milk selection

HOT SELECTION

Bacon rashers
Chicken sausages
Scorched tomatoes (ve, v, lg, ld)
Sautéed mushrooms and herbs (ve, v, lg)
Hash brown potatoes (v, lg)

EGG SELECTION

Your choice of one of the below:
Scrambled eggs finished with sour cream and chives (v, lg)
Traditional fried sunny side up eggs (v, lg, ld)
Poached eggs (v, lg, ld)

BEVERAGES

Chilled juices
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

Nutella and toasted hazelnut cruffin (v, lg)

Just baked buttery croissants with preserves (v, lg)

Danish Pastries with glazed fruits of the season (v)

Quinoa and chia parfait with white mahogany honey (v, lg)

Toasted granola, lychees and wattle seed infused coconut yoghurt (ve, v)

Skewered fruits, passionfruit syrup ve, v, lg, ld)

SAVOURY SELECTION

Brioche slider with green onion omelette and bacon chorizo jam

House cured salmon, honey dill mustard, cucumber pickle on a toasted sesame bagel

Poached egg, refried beans, pico de gallo, blue corn tortilla (lg, ld)

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

Open Croque monsieur with ham, mustard, cheesy sauce, soya bean and quinoa sour dough

BEVERAGES

Chilled juices

Just brewed coffee and tea selection

ENHANCEMENTS

WHOLE FRUITS OF THE SEASON

24 pieces (ve, v, lg, ld)

ADDITIONAL ITEMS FROM "REFRESHMENT BREAKS"

SMOOTHIES & FUSION JUICES

MINIMUM 10 GUESTS

Select any one variety:

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

Medjool dates, almond 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)

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

CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



CONFERENCE DAY PACKAGES

MINIMUM 30 GUESTS

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

For half day conference package please remove morning or afternoon refreshments

REFRESHMENT BREAKS

LUNCH SELECTIONS

ENHANCEMENTS

CONFERENCE DAY PACKAGES

REFRESHMENT BREAKS

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

Your choice of two items from the options below:

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, almond 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)

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

RAW ENERGY

Salted peanut butter protein slice (v, lg)

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

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)

Little beef pies with tomato relish

Pumpkin and roasted almond samosa, papaya chutney (v)

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

REFRESHMENT BREAK ENHANCEMENTS

Enhance your meeting package with the following upgrade options:

ARRIVAL TEA AND COFFEE

CONTINUOUS TEA AND COFFEE

ADDITIONAL ITEMS FROM "REFRESHMENT BREAKS"

PERSONALISED LOGO

Company logo on chocolate or sugar plaques

Five day notice period applies with minimum 30 item order

ESPRESSO COFFEE CART

Coffee cart hire is per machine, per day and coffees are charged on consumption at \$4.50 per small cup.

Pricing is inclusive of labour for barista during conference break times. Additional labour can be added at a cost of \$36 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)

Full day (inclusive of 3 breaks)

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, botanical water, just brewed coffee and selection of teas

SEATED LUNCH

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

Tomato, basil and fior di latte, open sourdough melts (v)

Slow roasted Wagyu beef, baguette with zucchini pickle and watercress

Smoked ham open sandwich on dark rye with fennel pickle, tarragon and Dijon mustard mayo

Roast pumpkin, charred onion, oak leaf lettuce and ricotta cheese, pretzel roll (v)

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

Ham, Swiss cheese and honey mustard, sour dough roll

WRAPS

Falafel, hummus, tabouli and iceberg lettuce (v, ld)

Mediterranean wrap filled with minted ricotta, avocado and eggplant (v)

BLAT – bacon, lettuce, avocado and tomato

Shredded chicken, coriander, mint, lemon and sweet chilli aioli

Tandoori chicken with red and green slaw, mango chutney

Roasted sweet potato, spinach and native pepper berry mayonnaise

BOWLS

Brown rice, edamame, sweet corn, broccoli, cauliflower, black beans, spicy dressing (ve, v, lg, ld)

Super green salad of edamame, garden peas, beans, sugar snaps and rocket (ve, v, lg, ld)

Charred lamb, crushed chickpea, spicy slaw and drained yoghurt

Paprika salmon with chorizo, fire roasted red capsicum, rocket, bomba rice (lg, ld)

Sashimi grade salmon with sushi rice, Kewpie, sea flora, pickles and toasted sesame seeds (lg, ld)

Chopped cos lettuce with boiled egg, bacon crumble, croutons, herb dressing (lg, ld)

CONFERENCE DAY PACKAGES

CREATE YOUR LUNCH

SALAD SELECTIONS

- Orecchiette pasta, roasted broccoli, young kale, soft feta, crushed green olive vinaigrette (v)
- Raw zucchini, rocket, toasted almonds, lemon, mint and ricotta (v, lg)
- Freekah, black lentils, seeds, raisins, preserved lemon, citrus dressing (v, ld)
- Roast sweet potato, cashews, caramelised eggplant and drained yoghurt (v, lg)
- Shaved roasted beetroot, pistachio, currents, mint, parsley, za'atar spiced vinaigrette (ve, v, lg, ld)
- Singapore curry rice noodles, fragrant herbs, crisp shallots, sprouts and sesame (ve, v, lg, ld)
- Little potatoes, pickled fennel and mustard seeds, herb mayonnaise (v, lg)
- Garden greens, selection of toppings on the side and house dressing (ve, v, lg, ld)
- Turmeric cauliflower, green peas, lentils and toasted cumin seed yoghurt (v, lg)
- Select heritage tomatoes, sea salt and cracked pepper, basil pesto and olive oil (ve, v, lg, ld)
- Korean slaw with sprouts, shoots, pickles and sweet soy dressing (ve, v, lg, ld)
- Smashed cucumber, garlic, sesame and chilli oil (ve, v, lg, ld)

HOT SELECTIONS

SEA PROTEIN

- Humpty Doo barramundi with tomato, toasted coriander seeds and chive (lg, ld)
- Poached salmon, lotus root, shiso, miso butter sauce (lg)
- Roast prawn, spiced tomato sugo, orecchiette pasta, sauce verge (ld)
- Steamed red emperor fillets, curried spanner crab, Thai basil, mint, pickled cucumber (lg, ld)
- Panko dipped squid, furikake, sesame mayonnaise and bull dog sauce
- Scallop and fish ragout with leeks, tarragon and puff pastry fleurons

LAND PROTEIN

- Steamed, beef dim sims, served with green onion ginger and soy and black vinegar dipping sauces (ld)
- Soy roasted chicken drumsticks, chilli caramel, pandan rice (lg, ld)
- Pork and fennel sausage, cavatelli pasta, preserved lemon, pine nuts and parsley (ld)
- Char sew pork, pickles, hoisin and steamed bao buns (ld)
- Beef cheek red curry, pickled garlic, lime leaf, toasted coconut, coriander with fragrant rice (ld)
- Lamb shoulder, black barley, golden raisins, crushed macadamias, lemon myrtle dressing (lg, ld)

PLANT BASED

- Pumpkin tagine, chick peas, green olives, dried fruit, preserved lemon (ve, v, lg, ld)
- Tofu dusted in Malay spices with roasted peanut sauce (v)
- Cauliflower besan fritters, mint tamarind chutney (ve, v, lg, ld)
- Pan-fried parmesan gnocchi and mushroom with whipped truffle soy curd (v, ld)
- Yellow curry of eggplant, baby corn, water chestnuts and bamboo shoots and fragrant herbs (ve, v, lg, ld)
- Spinach and ricotta ravioli, nut brown sage butter (v)

CONFERENCE DAY PACKAGES

LUNCH ENHANCEMENTS

Enhance your meeting package lunch with the following upgrade options:

CHILLED SEAFOOD'S ON ICE

Shucked Pacific oysters, steamed king prawns, Fraser Coast spanner crabs with dippers and squeezers

DUMPLINGS

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

FARMHOUSE CHEESES

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

ARAKAWA SUSHI SELECTION

An assortment of hand-crafted sushi from our Arakawa Japanese Restaurant

TRATTORIA AMICI PIZZAS

Stone baked pizzas from our Amici Kitchen

ADDITIONAL ITEMS FROM "CREATE YOUR LUNCH"

Additional lunch item from cool, salad or hot selections

SOUP DE JOUR

Hearty soup of the day with cheese toasts on the side

CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



CONFERENCE CATERING

MINIMUM 30 GUESTS

REFRESHMENT BREAKS

LUNCH SELECTIONS

ENHANCEMENTS

CONFERENCE CATERING

REFRESHMENT BREAKS

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

Your choice of two items from the options below:

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, almond 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)

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

RAW ENERGY

Salted peanut butter protein slice (v, lg)

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

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)

Little beef pies with tomato relish

Pumpkin and roasted almond samosa, papaya chutney (v)

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 CATERING

REFRESHMENT BREAK ENHANCEMENTS

Enhance your meeting package with the following upgrade options:

ARRIVAL TEA AND COFFEE

CONTINUOUS TEA AND COFFEE

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Company logo on chocolate or sugar plaques

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ESPRESSO COFFEE CART

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CONFERENCE CATERING

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, botanical water, just brewed coffee and selection of teas

SEATED LUNCH

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 bickie, refresher towel, napkin and takeaway cutlery presented in eco ware

CREATE YOUR LUNCH

COOL SELECTIONS

SANDWICH

Tomato, basil and fior di latte, open sourdough melts (v)

Slow roasted Wagyu beef, baguette with zucchini pickle and watercress

Smoked ham open sandwich on dark rye with fennel pickle, tarragon and Dijon mustard mayo

Roast pumpkin, charred onion, oak leaf lettuce and ricotta cheese, pretzel roll (v)

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

Ham, Swiss cheese and honey mustard, sour dough roll

WRAPS

Falafel, hummus, tabouli and iceberg lettuce (v, ld)

Mediterranean wrap filled with minted ricotta, avocado and eggplant (v)

BLAT – bacon, lettuce, avocado and tomato

Shredded chicken, coriander, mint, lemon and sweet chilli aioli

Tandoori chicken with red and green slaw, mango chutney

Roasted sweet potato, spinach and native pepper berry mayonnaise

BOWLS

Brown rice, edamame, sweet corn, broccoli, cauliflower, black beans, spicy dressing (ve, v, lg, ld)

Super green salad of edamame, garden peas, beans, sugar snaps and rocket (ve, v, lg, ld)

Charred lamb, crushed chickpea, spicy slaw and drained yoghurt

Paprika salmon with chorizo, fire roasted red capsicum, rocket, bomba rice (lg, ld)

Sashimi grade salmon with sushi rice, Kewpie, sea flora, pickles and toasted sesame seeds (lg, ld)

Chopped cos lettuce with boiled egg, bacon crumble, croutons, herb dressing (lg, ld)

CONFERENCE CATERING

CREATE YOUR LUNCH

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- Roast sweet potato, cashews, caramelised eggplant and drained yoghurt (v, lg)
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- Little potatoes, pickled fennel and mustard seeds, herb mayonnaise (v, lg)
- Garden greens, selection of toppings on the side and house dressing (ve, v, lg, ld)
- Turmeric cauliflower, green peas, lentils and toasted cumin seed yoghurt (v, lg)
- Select heritage tomatoes, sea salt and cracked pepper, basil pesto and olive oil (ve, v, lg, ld)
- Korean slaw with sprouts, shoots, pickles and sweet soy dressing (ve, v, lg, ld)
- Smashed cucumber, garlic, sesame and chilli oil (ve, v, lg, ld)

HOT SELECTIONS

SEA PROTEIN

- Humpty Doo barramundi with tomato, toasted coriander seeds and chive (lg, ld)
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- Roast prawn, spiced tomato sugo, orecchiette pasta, sauce verge (ld)
- Steamed red emperor fillets, curried spanner crab, Thai basil, mint, pickled cucumber (lg, ld)
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LAND PROTEIN

- Steamed, beef dim sims, served with green onion ginger and soy and black vinegar dipping sauces (ld)
- Soy roasted chicken drumsticks, chilli caramel, pandan rice (lg, ld)
- Pork and fennel sausage, cavatelli pasta, preserved lemon, pine nuts and parsley (ld)
- Char sew pork, pickles, hoisin and steamed bao buns (ld)
- Beef cheek red curry, pickled garlic, lime leaf, toasted coconut, coriander with fragrant rice (ld)
- Lamb shoulder, black barley, golden raisins, crushed macadamias, lemon myrtle dressing (lg, ld)

PLANT BASED

- Pumpkin tagine, chick peas, green olives, dried fruit, preserved lemon (ve, v, lg, ld)
- Tofu dusted in Malay spices with roasted peanut sauce (v)
- Cauliflower besan fritters, mint tamarind chutney (ve, v, lg, ld)
- Pan-fried parmesan gnocchi and mushroom with whipped truffle soy curd (v, ld)
- Yellow curry of eggplant, baby corn, water chestnuts and bamboo shoots and fragrant herbs (ve, v, lg, ld)
- Spinach and ricotta ravioli, nut brown sage butter (v)

CONFERENCE CATERING

LUNCH ENHANCEMENTS

Enhance your meeting package lunch with the following upgrade options:

CHILLED SEAFOOD'S ON ICE

Shucked Pacific oysters, steamed king prawns, Fraser Coast spanner crabs with dippers and squeezers

DUMPLINGS

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

FARMHOUSE CHEESES

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

ARAKAWA SUSHI SELECTION

An assortment of hand-crafted sushi from our Arakawa Japanese Restaurant

TRATTORIA AMICI PIZZAS

Stone baked pizzas from our Amici Kitchen

ADDITIONAL ITEMS FROM "CREATE YOUR LUNCH"

Additional lunch item from cool, salad or hot selections

SOUP DE JOUR

Hearty soup of the day with cheese toasts on the side

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

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 FROM "FOOD STATIONS"

Additional stations from buffet or live selections

CANAPÉS

MINIMUM 30 GUESTS

COOL

Char coal bun with chicken, charred corn, citrus mayonnaise (ld)
Wagyu beef sushi roll, karashi mustard (lg, ld)
Tempe, shallot, mint, rice paper roll with chilli lime dip (ve, v, lg, ld)
Tuna lollipops with yuzu, white soy and toasted sesame (lg, ld)
Scallop in white balsamic, holy trinity of vegetables (lg, ld)
Tart of whipped fetta, house dried cherry tomato and basil oil (v)
Just shucked oyster, native lime ponzu (lg, ld)
Smoked trout choux bun, beetroot and horseradish
Prawn cocktail spoon with wattle seeds (lg, ld)
Salmon caviar, new potato, dill crème fraiche (lg)

WARM

Steamed Peking duck wonton, soy black vinegar bath (ld)
Skewer peri peri chicken, caramelised lemon (ld)
Pumpkin and toasted almond samosa, minted dip (v)
Falafel balls, sumac yoghurt (v, lg, ld)
Royal Pines truffled sausage rolls, beetroot relish
Barramundi spring roll, lemon myrtle salt, hoi sin sauce
Salt and pepper squid with chilli bean mayonnaise
Tempura prawn with yuzu ponzu (ld)
Steamed prawns on lemongrass, red curry and lime leaf sauce (lg, ld)
Crispy fried panko dipped chicken, toasted sesame dip

FOOD STATIONS

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

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

SATAY

Malay style Chicken, beef and vegetable satays marinated in exotic spices with sticky rice, red onions, cucumber and peanut sauce

FESTIVAL OF SAUSAGES

Bratwurst, English pork sausage, cheese kranisky, Spanish chorizo with oversized pretzels, 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, pine nuts 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, picco de gallo, sour cream, shredded lettuce, red cabbage slaw and jalapeno

POKE COUNTER

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

Your choice of accoutrements 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 and sides 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

Cinnamon myrtle duck breast, variations of citrus, pea shoots, carrot ginger dressing (lg, ld)
Royal Pines prawn cocktail, circ. 1989 with all the trimmings (ld)
Ink gin and pink pepper and cured salmon, cucumber, beetroot mousse, salmon pearls (lg)
Spit roasted chicken compression, cauliflower mustard piccalilli, black garlic aioli (lg)
Heritage tomatoes, basil smeared ciabatta, ripped buffalo mozzarella (v)
House cured kangaroo, native pepper berry, celery root slaw, watercress (lg, ld)
Mooloolaba king prawn and blue swimmer crab with black sesame (lg, ld)
Asparagus, black lentil, roman artichokes, avocado velvet, sherry vinegar dressing (ve, v, lg, ld)
Porcini and ricotta tortellini, lemon walnut cream, sweet green peas and tendrils (v)
Ink spaghetti, split prawns, tomato, avruga, kombucha butter sauce
Slow roasted pork belly, crackling crumble, quince elder flower, apple fennel salad (lg, ld)

MAIN COURSE

PROTEIN SELECTIONS

Chicken breast, tarragon latte
Soft herb crusted lamb loin, Davidson plum sauce
Beef tenderloin, merlot sauce
Pan seared crispy skinned salmon, kombu hollandaise
Humpty doo barramundi fillet, sauce verge
Pork loin, lacquered rib, liquorice jus
Duck breast, orange and marjoram sauce
Anise braised wagyu beef cheek

ACCOMPANIMENT SELECTIONS

Potatoes and shiitake gratin, garlic confit, black pepper green beans (lg, ld)
Toasted macadamia gnocchi, torn kale, wattle dusted pumpkin
Sicilian caponata, capers and currents, potato gnocchi
Vegetables of the season, steamed with a touch of olive oil (lg, ld)
Paris mash potatoes, collection seasonal mushrooms, broccolini (lg)
Potato galette, spinach and spiced carrot custard (lg)
Saffron risotto, preserved lemon, shaved fennel and young herbs (lg)
Miso roasted eggplant rotolo, roasted king brown mushrooms (lg, ld)

SEASONAL DINING EXPERIENCE

DESSERT

Blackberry caramel pecan crumble tart, mascarpone chantilly (v)
Passionfruit tart with macerated blueberries in lemon myrtle syrup (v, lg)
Gianduja chocolate praline parfait, wattle seed cream, ribery macaron (v)
Sticky date pudding, ginger butterscotch, spiced butternut pumpkin ice cream, pepita praline (v)
Five small versions of our signature desserts (v)
Very chocolatey chocolate, five ways (v)
Roasted white chocolate cheesecake with plumped green raisins,
florentine shards (v, lg)
Coffee Bavarian, Armagnac prunes, candied orange madeleines (v, lg)
Macadamia, iron bark honey tart, burnt butter treacle ice cream (v, lg)
Coconut panna cotta, compressed pineapple, lychee mint salad (ve, v, lg, ld)
Three cheese, selected by our fromagerie with sundried mango cheeks, pears,
activated charcoal crackers (ve, v, lg, ld)

ENHANCEMENTS

Enhance your seasonal dining experience with the following upgrade options:

SIDES TO SHARE

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

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, smoked almonds, 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 cashew 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 pitta chips (v)
- Classic poached veal with tuna and caper mayonnaise
- Barbequed baby octopus, onion, coriander and mint, sweet chili lime dressing (lg)
- Ultimate five superfood bowl with kale, broccoli, turmeric, activated almond, 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)
- 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

BEVERAGES

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

De Bortoli Willowglen Semillon Sauvignon Blanc OR De Bortoli Willowglen Semillon Chardonnay OR

De Bortoli Willowglen Chardonnay OR De Bortoli Willowglen Pinot Grigio OR De Bortoli Willowglen

Moscato

Red

De Bortoli Willowglen Shiraz Cabernet OR De Bortoli Cabernet Merlot OR De Bortoli Willowglen Rose

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

SUPERIOR

BEER AND CIDER

James Boags Premium

XXXX Gold

James Boags Premium Light

Tooheys 5 Seeds Crisp Apple

WINE

De Bortoli Lorimer Chardonnay Pinot Noir Sparkling

De Bortoli Lorimer Semillon Sauvignon Blanc OR DeBortoli Lorimer Chardonnay

De Bortoli Lorimer Shiraz OR DeBortoli Lorimer Cabernet Merlot

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

NV Grant Burge Petite Bubbles Dry Sparkling

Drift Sauvignon Blanc

Babydoll Pinot Gris

St Hallet 'Black Clay' Shiraz

Mike Press 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
NV Grant Burge Petite Bubbles Dry Sparkling
NV Moet & Chandon Brut

WHITE

De Bortoli Willowglen Semillon Sauvignon Blanc
Lorimer Semillon Sauvignon Blanc
Drift Sauvignon Blanc
Shaw and Smith Sauvignon Blanc
De Bortoli Willowglen Chardonnay
Sticks Chardonnay
Lorimer Chardonnay
De Bortoli Willowglen Semillon Chardonnay
De Bortoli Willowglen Moscato
Innocent Bystander Moscato
Leeuwin Estate 'Art Series' Riesling
Babydoll Pinot Gris
De Bortoli Willowglen Pinot Grigio

ROSE

De Bortoli Willowglen Rose
Pizzini Rose

RED

Mr Riggs 'The Gaffer Shiraz'
Lorimer Shiraz
Pepperjack Shiraz
De Bortoli Willowglen Shiraz Cabernet
St Hallet Black Clay Shiraz
Miles from Nowhere 'Best Block' Cabernet Sauvignon
Mikes Press Cabernet Sauvignon
Matakana Estate, Pinot Noir
Geoff Merill, 'Fleurieu,' Cabernet Shiraz
De Bortoli Willowglen Cabernet Merlot
Lorimer Cabernet Merlot
Blue Pyrenees Estate Merlot

BEVERAGES

CONFERENCE AND EVENTS BEER AND CIDER LIST

AUSTRALIAN BEERS

James Boags Premium Light
XXXX Gold
Furphy
James Boags Premium
James Squire 150 Lashes Pale Ale

LOCAL BEERS

Balter Captain Sensible
Stone & Wood
Burleigh Big Head
Burleigh Blonde
Balter XPA

CIDERS

Tooheys 5 Seeds Crisp Apple
James Squire Orchard Crush Apple Cider

IMPORTED BEERS

Heineken 3 Lager
Birra Moretti
Asahi
Corona
Kirin Megumi
Heineken

CONFERENCES AND EVENTS

RACV ROYAL PINES RESORT



RACV ROYAL PINES RESORT

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