

# TEES' FUNCTION MENUS

RACV Royal Pines Resort



Golfing with a new level of excellence

RACV Royal Pines Resort  
Gold Coast, Queensland, Australia



# BREAKFASTS

## CONTINENTAL BUFFET BREAKFAST

\$18.50 per person

Chilled orange juice

Just brewed coffee and selection of teas

Cavendish banana muffin, macadamia and cinnamon cream cheese frosting (v)

Buttery croissants with preserves (v)

Individual bircher muesli parfaits (v)

Queensland yoghurts (v)

Assortment of cereals with chilled full cream and skim milk (v)

Sliced fruits of the season with honeycomb (v)

## PLATED BREAKFAST

\$22.00 per person

## PRESENTED TO THE TABLE

Chilled orange juice

Just brewed coffee and selection of teas

Creamy scrambled eggs with chives

Smoked bacon

Pork and herb chipolatas

Grilled tomato

Hash browns

Toast

## ON THE GO

\$15.50 per person

Bacon and egg roll

Orange juice

Piece of fruit

Muffin

## LUNCH BOX

ALL LUNCH BOXES CONTAIN REFRESHER TOWEL, PRESENTED IN CONTEMPORARY, LOW-PROFILE, TAKEAWAY BOXES AND INCLUDES, BOTTLE OF WATER, SERVED SEPARATELY

### LUNCH BOX 1

\$14.50 per person

Ham, cheese and salad wrap  
Packet of potato crisps  
Crisp apple  
Bottle of water

### LUNCH BOX 2

\$18.50 per person

Chicken and salad baguette  
Packet of potato crisps  
Crisp apple  
Chocolate bar  
Bottle of water

### LUNCH BOX 3

\$21.50 per person

Roast beef, cheese and salad roll  
Packet of potato crisps  
Crisp apple  
Chocolate bar  
Cheese and crackers  
Bottle of water

## BARBEQUES

### SAUSAGE SIZZLE

\$18.50 per person

Just baked breads and rolls

Our version of a Caesar salad

New potato salad with egg, watercress and crisp bacon

Asian inspired coleslaw

Selection of condiments including caramelised onion, grated cheese, mustards and sauces

Sausage selection including thick pork, lamb and beef sausages

### BUILD A BURGER

\$21.50 per person

Just baked breads, rolls and burger buns

New potato salad with egg, watercress and crisp bacon

Cucumber, dill and yoghurt salad

Shaved roasted beets with soft feta

Toppings including grated cheese, sliced tomato, crisp lettuce, beetroot

Beef burger patties with caramelised onion

Chicken thigh fillet marinated using Barry's recipe

Twice fried vinegar chips

Fruits of the season

### BARBEQUE MENU 3

\$32.50 per person

Just baked breads

New potato salad with egg, watercress and crisp bacon

Heirloom tomatoes, cracked pepper, basil pesto and olive oil

Avocado, rocket leaves, preserved lemon and parmesan

Tossed garden selection with a selection of dressings

Peppered sirloin steaks with caramelised onion

Cajun spiced chicken drumsticks

Sausage selection including thick pork, lamb and beef sausages

Twice fried vinegar chips

Dutch apple pie, thick cream

## CANAPÉ SELECTION

**ONE HOUR** \$29.00  
INCLUDES 2 COOL AND 3 WARM ITEMS (8 PIECES PER PERSON)

**ONE AND HALF HOURS** \$40.50  
INCLUDES 3 COOL AND 3 WARM ITEMS (12 PIECES PER PERSON)

### COOL CANAPE SELECTION

Sheep curd, semi dried tomato and basil tart (v)  
Classic cucumber finger sandwiches (v)  
Compressed watermelon, soft feta and apple balsamic (v)  
Arakawa vegetarian sushi (gf, v, df)  
Soft rice paper rolls with poached chicken, mint dipping sauce (gf, df)  
Rare roast beef, green beans and peppercorn mustard  
Rillette of house smoked duck tartlet  
Tataki beef with organic soy and white radish  
Crab and cucumber tart with horseradish mascarpone  
Smoked salmon and dill cream cheese pave  
Seared scallops, salsa verde on rye  
Tuna 'lollipops', sesame and soy (gf, df)

### WARM CANAPE SELECTION

Falafel, sumac yoghurt (v)  
Pumpkin and roasted almond samosa (v)  
Manchego cheese and corn croquette (v)  
Steamed chai gow vegetable dumplings, black vinegar dip (v)  
Royal Pines truffled sausage rolls  
Za'atar spiced lamb skewer, pomegranate molasses dressing (gf, df)  
Peking duck spring roll, hoi sin dipping sauce  
Crispy fried panko dipped chicken, toasted sesame dip  
Steamed prawns on lemongrass, red curry and lime leaf sauce (gf, df)  
Tempura prawns with ponzu  
Salt and pepper squid with chilli bean mayonnaise  
Scallop money bags, hot and sour sauce

# CANAPÉS

## TOP UPS

\$5.00 per selection

AVAILABLE ONLY AS AN ADDITION TO YOUR CANAPÉ SELECTION

King prawn mulligatawny soup (gf)

Crayfish risotto with saffron (gf)

Little beef burgers with beetroot marmalade

Slow cooked pork belly, quince and elderflower velvet (gf)

Margarita pizzettas with basil (v)

Beer battered flathead with tartare sauce

Little Caesar salad (v)

Steamed BBQ pork buns, peanuts and hoi sin

Stone baked pumpkin and feta pide

Peppered filet beef mignon (gf)

Boxed twenty one vegetables stir fried with thin egg noodles and our special sauce (v)

# GRAZING TRAYS

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\$70.00

OUR TRAYS ARE DESIGNED FOR UP TO 10 PEOPLE TO SHARE

### WELLBEING

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

### SILK ROAD

Har gow pot stickers, Thai money bags, Indian curry puffs and seafood spring rolls with dippers

### VEGETABLES, DIPS AND CRISPS

Hummus, eggplant and sesame dips, crisp vegetables and ciabatta crisps

### LITTLE PIES

Lamb and rosemary

Angus beef and red wine

Chicken and leek pies with our own tomato ketchup

### LITTLE HOT DOGS

Grilled pork and veal sausages, sides of sauerkraut, caramelised onions, mustards and sauces

### SLIDERS

Beef sliders on brioche buns, heirloom tomatoes, cooked curd cheese and potato crisps

### WRAPS

Minted ricotta, avocado and eggplant

Double smoked ham, Swiss cheese, green peppercorn mustard

Roast turkey breast, cranberry, mayonnaise

### VEGETABLE ANTIPASTO

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 crisps breads

### SWEETS

Cookie jar of our own baked biscuits, chocolate pralines, opera gateau, assorted macarons



# IMPORTANT INFORMATION

## RESPONSIBLE SERVICE OF ALCOHOL

RACV Royal Pines Resort is committed to patron care and adheres completely with the Liquor Act in 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

Our team of qualified chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to. Your Event Coordinator will be available prior to your event to discuss any of these special dietary requirements with you.

## EVENT AND SERVICE FEES

- Conference Packages require a minimum of 10 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
- Cash bars (bar service only) require a minimum beverage spend of \$1500, should this not be achieved the difference will be charged as a service fee. A minimum of \$3000 required for table service
- Multi-choice menus are available with a 25% labour fee and subject to Executive Chef approval
- Undercover Tennis courts incur a minimum set up and venue hire of \$3,200 for groups of 350 guests. Incremental venue hire is applicable based on final guest numbers. Maximum capacity of 800 people.
- Events that are catered for or continue after midnight attract a \$3.50 per person charge, based on confirmed final numbers
- Events held on Public Holidays attract a 15% service fee
- All prices 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



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