About RA

Restaurant Associates is a team of world-class professionals with an enviable track record. We are at our best at the delicate intersection of ingenuity, process, creativity and pragmatism - quietly and seamlessly serving up "sensational", and doing so in the spirit of real collaboration and operational excellence. When success is your only option, Restaurant Associates has the talent, resources, experience and global track record to inspire your absolute confidence.

Our award-winning chefs, led by culinary creative director Leo Gstrein (National Executive Chef) and Karina Kidd (Sydney Town Hall Head Chef), create exquisite and memorable culinary experiences for leading corporations and iconic venues across Australia. From grand gala events to private dinners, conferences, or sophisticated functions, we are sensitive to the unique considerations of your event.

Immersed in the global food culture, RA enjoys long-standing creative partnerships with world-renowned celebrity chefs so guests at any of our tables get the best of emerging food trends as well as impeccably crafted well-loved classics.

In keeping with this vision and in order to show our commitment and innovation to this program with our key partners, Restaurant Associates has designed a menu that is locally sourced, ethical, organic, non-GM (genetically modified) and seasonal wherever possible. By working closely with each client, Restaurant Associates strives to deliver outstanding, memorable events in one of Sydney’s most historic, iconic and sustainable venues.
Food passion goes beyond creativity and innovation, it’s about getting back to basics; seeking out those who grow, and craft, and provide with heart and soul, and their commitment to look after the earth that feeds us.

KARINA KIDD
1. **Conferences & Coffee Breaks**

   Morning or afternoon. Small or large. We are here to cater for every style of conferences and events.

2. **Breakfast**

   Hot or cold, simple or deluxe, we can provide flavorsome and nourishing breakfasts for crowds big and small.

3. **Canapés & Grazing**

   Are you looking for something classic or creative? Utilize our experience to create moments of perfection with every mouthful.

4. **Plated Meals**

   There are few pleasures greater than sitting down to a finely crafted and impeccably executed meal.

5. **Beverages & Retail Bar**

   A package or a pop up bar. Wines or cocktails. We will assist you tailor your beverage offering to meet the personalities, palate and preferences of your guests.

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**Contents**
Conferences & Coffee Breaks
Conference Package $ 89
(Min. 60 pax inclusive labour)

All day including

Fresh whole seasonal fruits
Chilled juices
Filtered coffee by ‘The Grounds of Alexandria’
T2 herbal infusions

Morning Tea
Fresh baked mini Danish pastries (1 pp)
House made fruit and yoghurt pots with honey granola (1 pp)
Mini savoury farmhouse quiches (1 pp)

Afternoon Tea
SELECT THREE
Macaroons (1 pp)
Doughnuts (1 pp)
Lamington (1 pp)
Mini chocolate brownies (GF)

Lunch
Includes:
Pumpkin and feta arancini with garlic aioli (V, GF)
Selection of mini sausage rolls (1 pp)
Cheese cake (1 pp)
Chocolate delice (1 pp)

HOT ITEMS
Select three:
Slider
Wagyu beef, cheese, caramelized onion
Peri Peri chicken, cheese, cabbage slaw
Mac and cheese, smoked paprika mayo (V)
Mini Hot Dogs
Chicken and rosemary sausage, onion, herb mayo
Char grilled eggplant, dukkha, basil pesto (V)
Mini Open Bun
Pulled pork, smoked mayo
Beef brisket, chimichurri sauce
Chickpea falafel, cucumber, coriander (V)

CHEF’S SALAD BAR
Select two:
Brown rice salad, Kent pumpkin, Persian feta, toasted almonds
Mixed leaf salad, heirloom tomatoes, bocconcini
Pearl couscous, roasted capsicum, olives, gold raisin, goats curd, pomegranate
Pasta salad, lemon mayo, shredded chicken, sundried tomato, bulls blood chard
**Savoury**  $6.50  
Selection of mini sausage rolls  
Selection of mini pies  
Pumpkin and feta arancini with garlic aioli  
Smoked salmon blini  
Rice paper rolls, soy sauce  
Sushi, ginger, and wasabi  

**Sweet**  $5.50  
Homemade fruit compote, yoghurt, and granola pot  
Rice bubbles, peanut butter, organic honey  
Mini soft center muffins  
Mini macaroons  
Mini friands  
Mini lamingtons  
Scones, jam and cream  
Vanilla slice  
Coffee walnut crumble  

**Drinks**  
All day tea, coffee, and juice replenishment  $25.00  
Filtered coffee by ‘The Grounds of Alexandria’ & T2 Herbal Infusions  $5.00  
Espresso Coffee cart by ‘The Grounds of Alexandria’  $6.00  
Selection of chilled juices  $5.00  
Selection of seasonal fruit presse  $4.00  
Selection of soft drinks  $5.00  
Mineral water  $5.00
Breakfast
Continental Breakfast $37.5

- Mini Warm Breakfast Quiche (1 pp)
- House made fruit and yoghurt pots with honey granola (1 pp)
- Fresh baked mini Danish pastries (1 pp)
- House baked mini muffins with soft center (1 pp)
- Lactose free macadamia nut porridge (1 pp)
- Whole seasonal orchard fruits
- Chilled juices

Filtered Coffee by ‘The Grounds of Alexandria’ and T2 herbal infusions

Networking Breakfast $45

SELECT 2 (served in our selection of mixed rolls)

- Pork chipolata: burnt onion, tomato chutney (served warm)
- Leg ham: Swiss cheese, vine ripened tomato, seeded mustard (served warm)
- Scrambled egg, grilled tomato, parmesan and rocket (served warm)
- Smoked salmon: dill, crème fraiche (served cold)
- Baked mushroom, haloumi, wilted baby spinach, pesto (served cold)

SELECT 3

- Mini fruit crumble (1 pp)
- Yoghurt pots with honey granola (1 pp)
- Mini warm breakfast quiches (1 pp)
- Mini muffins with soft center (1 pp)
- Fresh baked mini Danish pastries (1 pp)

INCLUDES

- Whole seasonal orchard fruits
- Chilled juices
- Filtered Coffee by ‘The Grounds of Alexandria’ and T2 herbal infusions
Plated **Breakfast** $ 49

**INCLUDES (on table served as 10s)**
- Breads, butters, and spreads
- House made fruit and yoghurt pots with honey granola (1 pp) (GF)
- Mini muffins with soft center (1 pp)
- Freshly baked mini Danish pastries & croissant selection (1 pp)
- House made spreads
- Chilled juices
- Filtered Coffee by ‘The Grounds of Alexandria’ and T2 herbal infusion

**SELECT 1**
- Scrambled eggs, sautéed mushrooms, grilled tomato, spinach (V)
- Leg ham and cheese omelette with wilted spinach
- Smoked salmon and potato omelette with crème fraiche and chives
- Buttermilk pancakes, with maple syrup and mixed berry compote (V)
- Fried eggs with bacon, lamb sausage, and potato rosti
Canapés & Grazing
Small Bites

**Cold Bites**  $6.50 per item

Sydney Rock oyster, compressed cucumber, citrus pearls (GF, DF)
Smoked ham hock, croutons, wholegrain mustard, apple, chive
Ceviche of kingfish, jalapenos, crème fraiche, charcoaled shell
Angus beef cheek, truffle, red onion jam, micro shiso
Bitter chocolate macaroon, spiced beetroot puree, goat's curd, sumac (V)
Wood smoked salmon, sour cream, potato blini, aurnished caviar, dill
Confit potato chip, Taramasalala, salt and malt vinegar powder, fennel

**Hot Bites**  $6.50 per item

Poached Tiger prawn, beurre noisette, caper, lemon (GF)
Kent pumpkin Arancini, parmesan, confit garlic mayo (GF, V)
Port Lincoln whiting, horseradish puree, parsley oil, kataifi pastry (GF)
Gourmet mini pies, smashed bush tomato chutney
Cheese burger spring roll, pickles
Pork and fennel sausage roll, native pepper
Triple cheese potato croquette, curry aioli (GF, V)
Buttermilk chicken lollipop, smoked paprika, sesame seed (GF)
Large Bites $9.50 per item

Petuna Ocean trout, shellfish fondue, saffron potato dill (GF)
Braised broccoli, buttermilk, roasted almonds salsa Verdi (V)
Corn fed chicken, jams, couscous, macadamia, mint (GF)

Slider
Wagyu beef, cheese, pickle, sliders
Peri peri chicken slider cabbage slaw
Mac and cheese sliders (V)

Mini hot dog
Chicken and rosemary, sausages, milk bun
Char grilled eggplant, dukkha, basil pesto, milk bun (V)

Steamed bun
Open steamed bun, pulled pork, smoked mayo,
Beef brisket, chimichurri sauce open steamed bun
Chickpea falafel, cucumber, coriander (V)

Sweet Bites $5.50 per item

Honey vanilla crème Brulee, Shortbread tartlet
Mini chocolate fondant, cherry, walnut praline power
Apple curd, wattle seed coffee, custard, mini cone
Assorted mini macarons
Soft centered doughnuts
Spiced caramel mud cake, cream cheese, pecans
Mini cannoli, mascarpone, orange, pistachio brittle
Grazing Station

BREAD AND DIPS $10 per person
Selection artisan bread with wood smoked eggplant dip, beetroot balsamic dip, and chickpea and paprika dip

AUSTRALIAN CHEESE $20 per person
Premium Australian cheeses with Lavosh, quince paste, truffle honey, grapes
Served across rustic wooden bar with condiments and produce

CHARCUTERIE $20 per person
Selection of cured meats, terrine, pickles, mustards

SUSHI BAR $20 per person
Themed sushi bar with a selection of premium maki and nigiri

GOURMET PIE, AND LIQUOR $15 per person
Chicken & leek, Aussie beef, and Spinach & mushroom

LOADED MASH $20 per person
Pulled pork, dukkha spice, harrisa
Wagyu braised beef, field mushroom, Guinness liquor
Roasted tomato, olive, basil, parmesan

CHERRY WOODED SMOKED BEEF BRISKET BAR $20 per person
Soft milk buns, mustards, swiss cheese, pickles

CAVIAR & BLINIS $25 per person
Fresh savoury blinis, crème fraiche and various fish roes served across a shaved, lit, ice well.
Add Oscietra caviar and a glass of Bollinger ($40 per person supplement)

PORT & LAMINGTON BAR $20 per person
Selection of chocolate and inside out lamingtons on trolleys with Tokay & Muscat

SUPPER CLUB CAR $20 per person
A variety of after drinks for the grown-ups with a set up coffee bar by the grounds
Espresso Martini, Sauterns & Affogato with choice of Baileys, Frangelico or Kahlua. Served with biscotti

DESSERT STATION $25 per person
Choice of 5 Chef Specialty sweet bites
Includes chef themed station
Plated Meals
Plated Menu

Two Course - $85
Three Course - $105

Includes set courses, artisan rolls, white table linen, cutlery, crockery, T2 Tea and filtered coffee by The Grounds

Alternate courses at $2.50 pp per course
Include a coffee bar by The Grounds at $6.00 pp
**Starter**

Petuna Ocean trout, cubed potato, Ponzi mayo, avruga caviar, puffed grains (DF)
Grain feed beef striploin, yams, caper, oyster mushroom pickle, kale (GF)
Corn fed chicken breast, Jerusalem artichoke, shallot, katifi pastry
Scallops (MSC) carrot juice, pickled onion, radish, dill (GF)
Smoked Duck breast, sweetcorn, silken tofu, Jamon crumb, rice paper
Braised pork belly, fig puree, tea soaked prunes, crispy skin, jus (GF,DF)

**Main**

Humpty doo barramundi, white bean cassoulet, mussels, rye crumbs, tarragon Verdi (DF)
Flinders Island lamb shoulder, polenta, green olive, red current, pine nuts, red wine jus
Southern highland chicken, cracked wheat, Kent pumpkin, petites seed, rosemary jus
Slow cooked Berkshire pork neck, celeriac puree, brunt parsnip, spiced apple chutney, thyme jus (GF)
Angus beef cheeks, chickpeas, tahini, pomegranate, raisin, herb bulgur wheat
Ora king salmon, beetroot, horseradish green beans, lemon thyme volute (GF)
Black Angus beef tenderloin, olive oil mash, mushroom chestnut duxelle, wilted greens, bone marrow butter, jus (GF) $ 5 supplement

**Something on the Side** $5 pp or 2 for $8 pp

Mixed leaf salad, sherry vinaigrette (GF, V)
Green beans, fermented black bean, sesame oil (GF, V)
Baby potatoes, garlic and herb butter (GF, V)
Vegetarian Menu

**Starter**
- Salted baked beetroot, horseradish, sourdough, pine nut, balsamic glaze (GF, V)
- Roast Kent pumpkin, petite seed, dukkha, cottage cheeses, honey (GF, V)
- Wood smoked zucchini, crème fraiche, pickled wild mushroom, chive (GF, V)
- Silken tofu, wasabi, soba noodle, vegetable broth, lemongrass, shiso (GF, V)
- Jerusalem artichoke volute, fondant, truffle, sour cream, walnut, watercress (GF, V)

**Main**
- Field mushroom risotto, parmesan, sage, toasted almonds (GF, V)
- Potato gnocchi, spiced carrot puree, pearl cocktail onion, kale (GF, V)
- Curried cauliflower, butter milk, hazelnut, mint, salsa Verdi (GF, V)
- Char grilled eggplant, couscous, herb crumb, lemon yogurt (V)
- Spinach, ricotta ravioli, butternut squash textures, saffron volute (V)

**Something on the Side**  $5 pp or 2 for $8 pp
- Paris mash
  - Green beans, burnt butter, toasted almonds
  - Mixed leaf salad, chardonnay dressing
Valrhona chocolate sphere, orange curd, whiskey caramel, coffee crumb
Sourdough panacotta, peanut butter, mixed berries, meringue, flowers
Poached pear, spiced milk puree, pistachio ice cream, native pepper, shortbread crumble
Warm chocolate fondant, almond brittle, muscatel and rum ice cream, lemon powder
Woombye triple cream brie, Australian honey, brick pastry, chia seeds
Mascarpone Chantilly cream, cherry, lime, polenta biscuit, baby basil
Caramelized white chocolate, cookie dough, burnt butter ice cream,
Coconut tapioca pudding, grilled pineapple, lemongrass, mint (GF, DF, Vegan))
Sharing is caring platter: Chef selection of 4 mini desserts
Beverages & Retail Bar
# Beverage Packages

## CENTENNIAL BEVERAGE PACKAGE

**SPARKLING**  |  Chain of Fire, NV Brut Cuvee, SEA  
**WHITE**  |  Chain of Fire, Sauvignon Blanc Semillon, SEA  
**RED**  |  Chain of Fire, Shiraz Cabernet, SEA  
**BEERS**  |  Young Henry’s Natural Lager, Stayer Mid strength lager, Newtowner Pale Ale, Cloudy Cider

## NSW SUSTAINABILITY BEVERAGE PACKAGE

**SPARKLING**  |  Craigmoor and Circa, Craigmoor Sparkling Brut, NSW  
**WHITE**  |  Block 50, Pinot Grigio, Central Ranges NSW  
**RED**  |  Block 50, Cabernet Sauvignon, Central Ranges NSW  
**BEERS**  |  Young Henry’s Natural Lager, Stayer Mid strength lager, Newtowner Pale Ale, Cloudy Cider

## REGIONAL EXCELLENCE BEVERAGE PACKAGE

**SPARKLING**  |  Taltarni Brut, Pyrenees VIC  
**WHITE**  |  Philip Shaw No 11, Chardonnay, Orange NSW  
**RED**  |  Seppeltfield Shiraz, Barossa Valley SA  
**BEERS**  |  Young Henry’s Natural Lager, Stayer Mid strength lager, Newtowner Pale Ale, Cloudy Cider

## ALL PACKAGES INCLUDE

- soft drinks, juice, and filtered water

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**THE POSSIBILITIES ARE ENDLESS**

*It’s the small details that will make your event unforgettable.*  
*Ask us for the possibilities how we can help to make your event even more unique.*

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### WHAT ABOUT...

- a **Cocktail** on arrival  
- a glass of **Champagne** on arrival
- add **Rose** to your beverage package
- serve a glass of **Port** with your cheese
- upgrade your dessert to our **Port & Lamington Bar**
- serve a glass of **Moscato** with your dessert
- or an **Espresso Martini** from our **Supper Club Cart**
- instead of coffee
All alcoholic beverage Packages include labour. Labour is charged additionally for the soft drink package.

A tailored beverage package can be created to suit your requirements, price on application.

Sunday and Public Holiday labour surcharges may apply.

We will call last drinks 30 minutes before the end of your event.

<table>
<thead>
<tr>
<th>Package Options</th>
<th>1.5 HOUR PACKAGE</th>
<th>2.5 HOUR PACKAGE</th>
<th>3.5 HOUR PACKAGE</th>
<th>4.5 HOUR PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2 HOUR EVENT</td>
<td>3 HOUR EVENT</td>
<td>4 HOUR EVENT</td>
<td>5 HOUR EVENT</td>
</tr>
<tr>
<td>Centennial Package</td>
<td>43</td>
<td>48</td>
<td>53</td>
<td>58</td>
</tr>
<tr>
<td>NSW Package</td>
<td>53</td>
<td>58</td>
<td>63</td>
<td>68</td>
</tr>
<tr>
<td>Regional Excellence Package</td>
<td>63</td>
<td>68</td>
<td>73</td>
<td>78</td>
</tr>
<tr>
<td>Soft Drinks Package</td>
<td>8</td>
<td>11</td>
<td>13.5</td>
<td>16</td>
</tr>
</tbody>
</table>

Labour not included—Labour required: 1 hour setup, event hours, 1 hour pack down @ $48 p/h.
# Beverages On Consumption

## CHAMPAGNE & SPARKLING WINE
- **Piper Heidsieck Cuvee Brut, Champagne France**: 105
- **Chain of Fire, NV Brut Cuvee, South East Australia**: 41
- **Craigmoor Sparkling, Central Ranges NSW**: 10 52
- **Taltarni Brut, Pyrenees VIC**: 68

## WHITE WINE
- **Chain of Fire, Sauvignon Blanc Semillon, SEA**: 41
- **Block 50, Pinot Grigio, Central Ranges NSW**: 10 45
- **Philip Shaw No 11 Chardonnay, Orange NSW**: 68
- **Pikes Traditional Riesling, Clare Valley SA**: 68

## ROSE WINE
- **Bremerton Racy Rose, Langhorne Creek, SA**: 45

## RED WINE
- **Chain of Fire, Shiraz Cabernet, SEA**: 41
- **Block 50, Cabernet Sauvignon, Central Ranges NSW**: 10 45
- **Seppeltfield Shiraz, Barossa Valley SA**: 68
- **Rymill “The Dark Horse” Cabernet Sauvignon SA**: 68

## BEER & CIDER
- **Young Henry’s Natural Lager**: 9
- **Young Henry’s Newtowner Pale Ale**: 9
- **Young Henry’s Cloudy Cider**: 9
- **Young Henry’s Stayer mid strength**: 8

## PREMIUM SPIRITS
- **Chivas Regal Scotch**: 12
- **Markers Mark Bourbon**: 
- **Kracken Rum**: 
- **Archie Rose Signature Gin**: 
- **Archie Rose Original Vodka**: 

## TERMS & CONDITIONS
- **Minimum spend required**: 
  - 1.5 hour package: 1.5 hour event: $6 pp
  - 2.5 hour package: 3 hour event: $11 pp
  - 3.5 hour package: 4 hour event: $16 pp
  - 4.5 hour package: 5 hour event: $21 pp

- **Labour**: 1 hour setup, event hours, 1 hour pack down @ $48 p/h
- **Wines are charged by the bottle.**
$1,250 set up or $2,000 minimum spend.

$1,750 set up or $2,500 minimum spend

$2,250 set up or $3,000 minimum spend

*Minimum spends are based on Beverages on Consumption prices. Saturday and Sunday rates apply. Includes set up, service, pack down, full glow bar and hire.
If you are considering hosting an event with us, feel free to get in touch.

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