

The logo for Restaurant Associates is written vertically in a bold, serif font. The word 'Restaurant' is in a smaller font size than 'Associates'. The background of the page features a faint, grayscale image of the Sydney Town Hall clock tower.

# Restaurant Associates

Welcome to Restaurant Associates, one of the world's most exciting catering providers. We are dedicated to offering inspired, contemporary solutions with a twist.

With extensive resources servicing some of the world's most distinguished venues, Restaurant Associates has the experience to deliver first class events with an intimate, boutique feel.

Our team is motivated to collaborate with each individual client to create a menu that suits the unique nature of each event. Menus can be themed to suit each client's desired style and culinary tastes. Our team of chefs are more than willing to accommodate for any special dietary requirement.

With Green Table Accreditations at various sites issued by industry bodies such as Restaurant and Catering Australia, we aim to ensure our practices are socially responsible for the wellbeing of our customers, communities and the environment to promote sustainability within our industry.

We are at the leading edge of boutique banqueting and development and are relentless in our quest to revolutionise each guest's dining experience. By working closely with each client, Restaurant Associates strives to deliver outstanding, memorable events in one of Sydney's most historic and iconic venues.

**Restaurant Associates  
Sydney Town Hall  
Barnet Long Room, Customs House**

**GPO Box 1591  
Sydney, NSW 2001**

**Tel + 61 2 9265 9527  
Fax +61 2 9265 9537**

**[catering@restaurantassociates.com.au](mailto:catering@restaurantassociates.com.au)  
[www.restaurantassociates.com.au](http://www.restaurantassociates.com.au)**

## **BREAKFAST MENU**

### **CONTINENTAL BREAKFAST**

{Served as table platters}

Sliced seasonal fresh fruit platter with berries & yogurt

Mini ham & cheese croissants

Pikelets with maple syrup

Home baked mini muffins & Danish pastries

Freshly brewed coffee, teas & infusions

Selection of fresh chilled fruit juices

**\$ 25.50 per guest**

### **AUSTRALIAN BREAKFAST**

{Pre set tables}

Bowls of seasonal mixed berries

Selection of gourmet individual Whisk & Pin muesli & yogurts

Mini Danish pastries, croissants & fruit muffins

Selection of fresh chilled fruit juices

Freshly brewed coffee, teas & infusions

### **PLATED HOT BREAKFAST**

{Please select one choice from the following}

Eggs Benedict - Poached eggs, shaved leg ham topped with hollandaise sauce & baby rocket leaves

Hand made omelettes:

Ham & cheese,

Smoked salmon & cream cheese

Spinach & mushroom

Semi dried tomato and herb frittata

Potato Roesti, baby spinach, bacon & oven roasted Roma tomato

**\$ 43.50 per guest**

## **BUFFET BREAKFAST SELECTION**

{Pre set tables}

### **COLD SELECTION**

Assortment of cereals with mixed fruit salad & yogurt

Danish pastries, butter croissants & breakfast rolls

Assorted preserves & spreads

Selection of fresh chilled fruit juices

### **HOT SELECTION**

Lightly scrambled eggs with chives & cream

Double smoked bacon

Oven roasted Roma tomatoes

Freshly brewed coffee, teas & infusions

**\$ 36.50 per guest**

### **BREAKFAST ENHANCEMENTS**

Breakfast sausages

Veal chipolatas

Sautéed mushrooms

Sautéed English Spinach

Baked beans

Sauté potatoes

**\$ 4.00 per guest**

Eggs Benedict baguette

**\$ 10.50 per guest**

Fresh banana and yoghurt smoothies

**\$ 5.00 per guest**

## **CONFERENCE PACKAGES**

### **ALL DAY CONFERENCE PACKAGE**

Jugs of iced water and mints provided all day

#### *Arrival*

Tea and coffee on arrival

#### *Morning Tea*

Selection of Danish pastries, muffins & friands

Whole seasonal fruits

Freshly brewed coffee & infused teas

Orange juice

#### *Working Lunch*

Please choose one menu from the Working Lunch Menu (overleaf)

#### *Afternoon Tea*

Selection of gourmet cookies

Australian gourmet cheese selection with Lavosh and crisp breads

Petit fours at conclusion of afternoon tea

Soft drink selection

**All day conference packages include arrivals, morning tea, lunch and afternoon tea - \$ 65.00 per guest**

# WORKING LUNCH MENUS

<p style="text-align: center;"><b>WORKING LUNCH A</b></p> <ul style="list-style-type: none"><li>• Variety of fresh made sushi rolls with assorted fillings {vegetarian options available}</li><li>• Selection of triangle &amp; ribbon sandwiches on selection of white, multigrain and Helga's bread</li><li>• Bowl of seasonal whole fruit</li><li>• Portuguese tarts</li></ul>	<p style="text-align: center;"><b>WORKING LUNCH B</b></p> <ul style="list-style-type: none"><li>• Variety of rice paper rolls with soy and sweet chilli sauce</li><li>• Selection of triangle &amp; ribbon sandwiches on a selection of white, multigrain and Helga's bread</li><li>• Bowl of seasonal whole fruit</li><li>• Kiwi fruit tarts</li></ul>
<p style="text-align: center;"><b>WORKING LUNCH C</b></p> <ul style="list-style-type: none"><li>• Antipasto selection of cold meats &amp; terrines</li><li>• Assorted cocktail pies</li><li>• Baguettes, wraps and bagels with gourmet fillings</li><li>• Bowl of seasonal whole fruit</li><li>• Opera cake squares</li></ul>	<p style="text-align: center;"><b>WORKING LUNCH D</b></p> <ul style="list-style-type: none"><li>• A selection of home baked savoury quiches &amp; tarts with a variety of fillings (vegetarian options available)</li><li>• Niçoise Salad</li><li>• Green salad leaves with whole grain mustard vinaigrette</li><li>• Bowl of seasonal whole fruit</li><li>• Chocolate éclairs</li></ul>

Vegetarian options are available for all working lunch packages

Half-day conference packages and refreshment and tea break packages are available on request.

## CANAPÉ MENU

*For suggested numbers of canapés, per person/per hour, please contact your Event Coordinator for recommendations tailored to your event*

### COLD SELECTIONS

Poached ocean trout with fennel & spring onion dressed in thyme oil served on a spoon

Grilled Mediterranean vegetable gazpacho with chive oil served in a shot glass (v)

Chorizo sausage with crisp polenta & tomato chutney

Double Brie cheese on rye with paw-paw salsa (v)

Sweet corn cakes, crisp pancetta & Roma tomato

Fresh crab, toasted nori & cucumber tart

Serving of house roasted nuts & olives (v)

### HOT SELECTIONS

Lamb shashlik with beetroot tzatsiki

Goat cheese tartlet with caramelised onions (v)

Tomato, bocconcini & black olive tart (v)

Black Angus beef pie

Warm mixed mushrooms served on Asian spoons (v)

Tempura scallops with sesame dipping sauce

### DESSERTS

Cappuccino chocolate cup

Raspberry charlotte

Praline dome on sable

Mixed berry tart

Lemon tartlets

**\$ 6.00 per piece**

**BOXED CANAPÉ ITEMS**

Pad Thai chicken or vegetarian

Chunky meatballs on herbed salad leaves with chunky tomato relish

Tandoori chicken drumettes with saffron flavoured steamed basmati rice

Roasted cherry tomato with feta and sage on fusilli pasta  
Vegetable tempura, tomato chutney and soy

Mini beef burgers, tomato relish, mustard slaw on wholemeal roll

**\$ 8.50 per item**

**SUBSTANTIAL CANAPÉ ITEMS**

Butter chicken with cumin and saffron steamed basmati rice

Malay Satay marinated chicken skewers on Asian noodle salad

Lamb, garlic and rosemary ravioli with tomato ragu

Herb battered fish with chips in a noodle box

Chilli con carne, avocado, sour crème in a tortilla wrap

**\$10.50 per item**

Cocktail platter menus and pricing are available on request.

## BEVERAGE PACKAGES

### SILVER BEVERAGE PACKAGE

Lindemans Bin 95 Sauvignon Blanc  
Lindemans Bin 45 Cabernet Sauvignon  
Wolf Blass Bilyara Sparkling Brut  
Victoria Bitter, Cascade Premium Light

A selection of soft drinks, orange juice and water

**1.5 Hours - \$ 33.00 per guest**  
**2.5 Hours - \$ 41.00 per guest**  
**3.5 Hours - \$ 45.00 per guest**  
**4.5 Hours - \$ 49.50 per guest**

### PLATINUM BEVERAGE PACKAGE

Coldstream Hills Sauvignon Blanc  
St Huberts Cabernet Sauvignon  
Seppelt's Fleur De Lys Pinot Noir Chardonnay  
Cascade Premium, Crown Lager, Pure Blonde, Cascade Premium Light

A selection of soft drinks, orange juice and water

**1.5 Hours - \$ 49.50 per guest**  
**2.5 Hours - \$ 63.00 per guest**  
**3.5 Hours - \$ 70.00 per guest**  
**4.5 Hours - \$ 88.00 per guest**

### GOLD BEVERAGE PACKAGE

Saltram Makers Table Sauvignon Blanc  
Stony Peak Shiraz Cabernet  
The Rothbury Estate Sparkling Cuvee  
Victoria Bitter, Pure Blonde, Cascade Premium Light

A selection of soft drinks, orange juice and water

**1.5 Hours - \$ 38.50 per guest**  
**2.5 Hours - \$ 48.50 per guest**  
**3.5 Hours - \$ 53.00 per guest**  
**4.5 Hours - \$ 57.50 per guest**

### BLACK BEVERAGE PACKAGE

**On arrival**  
Cocktail – Peach Bellini's  
Champagne – Moet & Chandon Brut Non-Vintage

**During Function**  
Heemskerk Chardonnay  
Penfolds Bin 389 Cabernet Shiraz  
Chandon Brut N/V  
Asahi, Crown Lager, Stella Artois, Pure Blonde, Cascade Premium Light

A selection of soft drinks, orange juice and water

**1.5 Hours - \$ 81.50 per guest**  
**2.5 Hours - \$ 92.50 per guest**  
**3.5 Hours - \$112.00 per guest**  
**4.5 Hours - \$121.00 per guest**

Corkage \$18.70 wine, beer & soft drinks  
Corkage \$14.30 wine or beer (RA beverages on consumption, no minimum spends)

Beverage on consumption price list is available on request. Conditions apply.

## PLATED MEALS

### ENTREES

Prawns, avocado & lemon segments with toasted sesame seeds & Spanish onion

Corn fed chicken tenderloin tossed witlof lettuce, chervil vermicelli noodles & red currant dressing

Sea salt encrusted rare roast beef with baby rocket, baby beetroot & mustard seed mayonnaise

Yarra Valley Chèvre goat's cheese, caponata vegetables in a pastry tart with rocket pesto (V)

Zucchini, ricotta & Swiss brown mushrooms roasted on sourdough (V)

### MAINS

Braised lamb shank, sautéed cocktail onions & roasted root vegetables

Pan-fried red snapper fillet, baby vegetables & basil pesto sauce

Char grilled beef, wild mushroom ragout on fresh horseradish potato Rosti

Lemon thyme infused chicken supreme, green lentils with bacon lardons, parsley & muscatel jus

Roast porcini, morel & mushroom lasagne' with poached leeks & rustic walnut rocket pesto (V)

### DESSERTS

Vanilla pana cotta with merlot syrup

Dark chocolate & orange pudding

Almond & plum crumble with double cream

Strawberry & mascarpone trifle

Coffee crème Brule with mixed berry compote

Almond & plum Crumble with double cream strawberry & mascarpone trifle

Australian Gourmet Cheese plate with Lavosh, rice crackers and quince paste

**PLATED MEAL PRICING**

1 Course {Main}	<b>\$ 38.50 per person</b>
1 Course with Petit Fours	<b>\$ 43.00 per person</b>
2 Course	<b>\$ 66.00 per person</b>
3 Course {includes 2 canapés}	<b>\$ 88.00 per person</b>

All plated meals include petit fours, filtered coffee, tea, herbal infusions and dinner rolls

Alternate configurations - **\$ 88.00 per person dinner package**  
6 canapés, main and dessert plated  
6 canapés, plated main, 3 dessert canapés

## **ADDITIONAL INFORMATION**

### **PAYMENT OPTIONS**

Payment to Restaurant Associates can be made by direct deposit, cheque or credit card.

Credit card payments will attract the following charges with GST added in addition to cover bank fees:

VISA/ MasterCard + 0.8% of invoice total

American Express + 2.5% of invoice total

Diners Club + 2.73% of the invoice total

### **CONDITIONAL INFORMATION**

- This quote is valid for 28 days from the date of issue; Restaurant Associates reserves the right to provide alternative quotes at any stage outside this period.
- All packages, menus and pricing are based on minimum numbers of 60 guests (smaller groups can be catered upon request).
- We would be pleased to quote individually other menu requirements, differing durations and reduced guest numbers.
- After midnight fee applies add \$ 5.00 per guest
- Sunday surcharge add 20% to all charges
- Public holidays surcharge add 40% to all charges
- Payment of all food and beverage charges must finalized prior to the event date.
- Food and beverage products may be subject to seasonal availability and supply.
- Provision and set up of tables, chairs, audio & visual requirements are arranged directly with the City of Sydney Venue Management.