



Grand Designs

RA



Sydney Town Hall and Customs House

MENU

Sydney Town Hall & Customs House

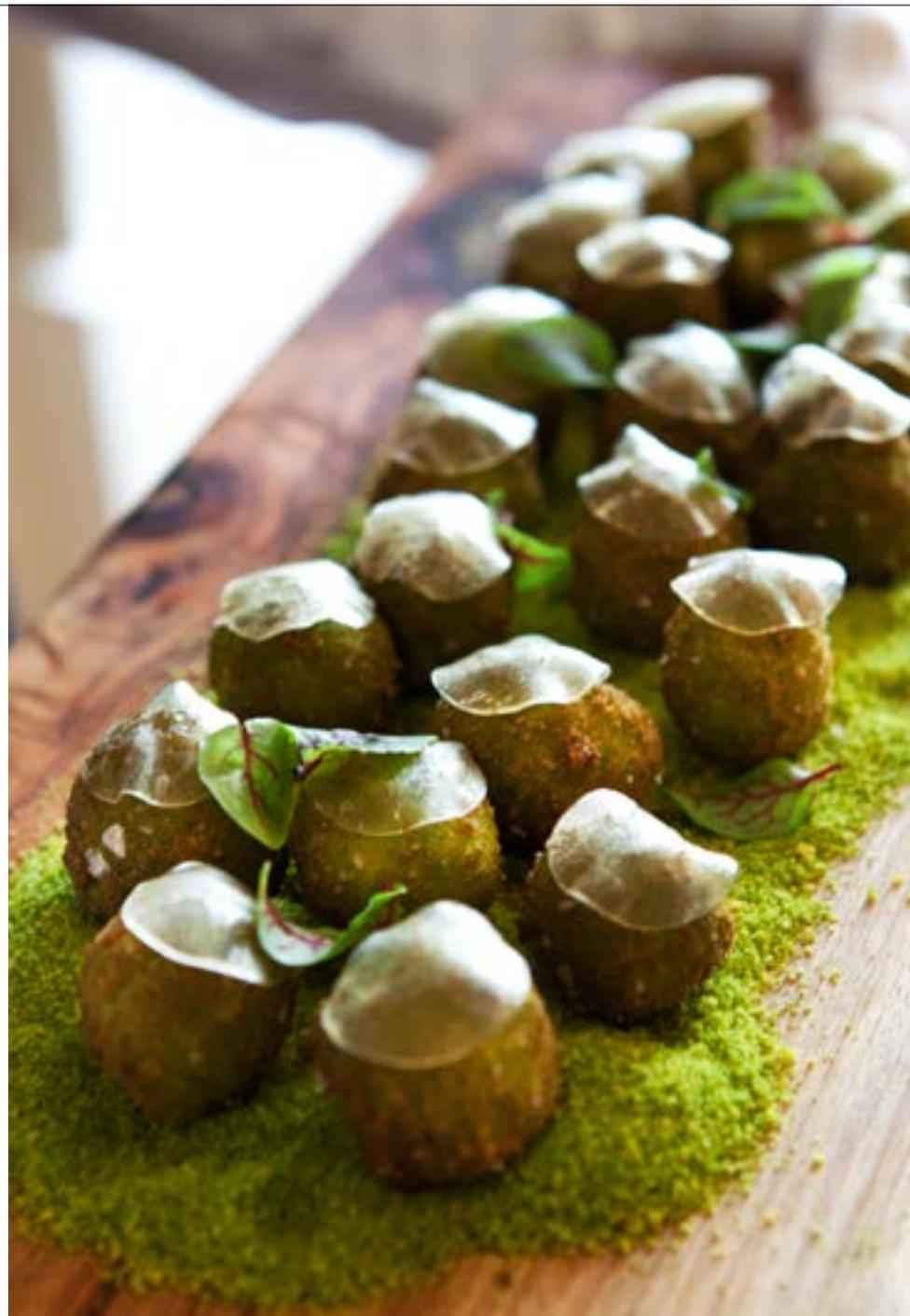
Welcome to the Sydney Town Hall and Customs House menu, crafted by Sydney Town Hall and Customs House award winning fine cuisine catering partner - Restaurant Associates.

Restaurant Associates has an enviable track record, working as the in-house caterers for some of the most significant and prestigious organisations in the world including New York's Guggenheim Museum, London's Parliament Square, and iconic Australian venues such as The Sydney Town Hall, Old Parliament House, Australian Museum and The Mint. We are also the catering partners of choice for global and domestic industry leading corporations.

The RA team at Sydney Town Hall and Customs House are amongst the most skilled, innovative and enthusiastic in the industry, and this will be felt throughout your entire journey with us. Our skills have been honed on years of diverse and creative client engagements, and our experience is reflected in our capacity to respond intelligently to the ever-evolving contemporary food culture.

We take an active commitment to environmental issues by contributing time, research and development of our product and services by reducing waste and energy resources where possible whilst educating our clients about making the right choice option that is better for them and the environment we live in.

The City of Sydney's Sustainable Sydney 2030 Vision includes programmes to increase the amount of locally produced, healthy food available to our residents and communities.



Food Philosophy

Passionate about contemporary food culture and provenance, we offer sophisticated on-trend cuisine with a focus on fresh, local ingredients. Whether it's fine dining or relaxed café style, RA is about food that delivers on originality, quality and taste.

Our award-winning chefs, led by culinary creative director Sebastien Lutaud, 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 programme 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.

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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.

SEBASTIEN LUTAUD



Contents

I Breakfast & Conferences

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

2 Canapés & Food Stations

Is your style classic or creative? Utilise our experience to create moments of perfection with every mouthful.

3 Feast & Plated Meals

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

4 Beverage & Packages

We will help you tailor your drinks package to meet the personalities, palate and preferences of your guests.

5 Price Guide

We are here to help you with all the details that can make the difference to your event.

Breakfast & Conferences



Breakfast

NETWORKING BREAKFAST

All inclusive

Chilled orange juice, filtered coffee and tea infusions (inclusive)
Selection of house made fruit and yoghurt pots with honey granola
Mini breakfast quiches
Mini savoury croissants with condiments
Selection of Danish pastries

GRAB & GO BREAKFAST

The following fillings are served in our selection of mixed rolls

SELECT TWO

Chilled orange juice, filtered coffee and tea infusions (inclusive)
Pork chipolata: caramelised onion, tomato chutney (served warm)
Leg ham: Swiss cheese, vine ripened tomato, Dijon (served warm)
Scrambled egg, grilled tomato, parmesan and rocket (served warm)
Smoked salmon: dill, crème fraiche (served cold)
Grilled vegetables: feta cheese, wilted baby spinach, pesto (served cold) (v)

SELECT ONE

Fruit salad pots
Yoghurt pots with honey granola
Selection of house baked mini muffins
Scones with jam and cream

PLATED HOT BREAKFAST

Select one item from the following. Served with a selection of fresh breads & Danish pastries

Chilled orange juice, filtered coffee (inclusive)
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, mixed berry compote
Fried eggs with bacon, pork sausage and potato rosti



**All packages include glassware, cutlery and linen table cloths. (Labour quoted separately)*

Conference Package

Sydney Town Hall

ALL DAY

Filtered coffee and tea selection (including on arrival)

Juice bar – selection of apple, orange and pineapple

Chilled water station

**T2 Tea selection available on request (POA)*

MORNING TEA

Mini danish selection

Fruit compote, yoghurt and granola pots

Selection of mini savoury quiches

Fresh whole seasonal fruits

LUNCH

SELECT THREE

Vietnamese pork, hoisin sauce, coriander in steamed bun

Flaked salmon, pickled ginger, dill, cucumber and crème fraiche slider

Peri peri chicken, lemon mayonnaise and cheese slider

Ruben sandwich with pickled cabbage and Dijon

Grilled minute steak, mustard, caramelised onion and watercress in a sourdough roll

Grilled vegetable, pesto and Persian feta on multigrain roll (v)

Pumpkin and feta arancini with garlic aioli (gf)

CHOICE OF TWO THEMED FOOD STATIONS

Vegetarian options available with all stations

Carvery Taco Dumpling

Pie Gnocchi Pizza

A Selection of three chef gourmet salads included

AFTERNOON TEA

Selection of macaroons, sweet fruit tartlets and doughnuts.



Conference Package

Customs House

ALL DAY

Filtered tea & coffee & selection of teas

Chilled water

MORNING TEA

Filtered tea & coffee & selection of teas

Selection of slices and friands

Variety of fresh fruit pots and yoghurt pots with granola (1pp)

Selection of mini savoury quiches and mini croissants (1pp)

Chilled orange juice

Chilled water

LUNCH BUFFET

1 x carvery station

Sliced lemon thyme roast chicken breast

Pork belly with crispy skin

Grainy beef strip loin

Selection of brassiere breads

Variety of condiments (beetroot, pickles, tomatoes, roasted vegetables, Swiss cheese, mustards etc.)

Light gourmet brown rice salad served in large bowls (roast vegetables, brown rice, honey rosemary dressing) vegan & gluten free

Mixed leaf salad (dressing on the side)

Seasonal whole fresh fruit (variety of bananas, berries, grapes, apples) (1pp)

Mini macarons (1pp)

Chilled soft drinks, chilled water

Filtered Lavazza coffee & T2 tea selection & infusions

AFTERNOON TEA

Filtered coffee & selection of teas

Selection of mini doughnuts, mini fruit tartlets and house baked shortbreads (2pp)

Chilled orange juice

Chilled water



Tailored Conference

BEVERAGE

	PRICE PER PERSON
Chilled orange juice-per person	5
Filtered coffee, tea selection-per person	5
Bottled soft drinks (coca cola)-per bottle	4.5
Sparkling and still mineral water	4.5

MORNING TEA

Mini Danish selection (2pp)	6
Fruit compote, yoghurt and granola pots	6.5
Selection of mini savoury quiches	5
Fresh whole seasonal fruits	3.5

LUNCH

Vietnamese pork, hoisin sauce, coriander in steamed bun	9.5
Flaked salmon, pickled ginger, dill, cucumber and crème fraiche slider	9.5
Peri peri chicken, lemon mayonnaise and cheese slider	9.5
Ruben Sandwich with pickled cabbage and Dijon	9.5
Grilled minute steak, mustard, caramelised onion and watercress in a sourdough roll	9.5

Grilled vegetable, pesto and Persian feta on multigrain roll (v)	7.5
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Pumpkin and feta arancini with garlic aioli (gf)	6.25
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CHOICE OF TWO THEMED FOOD STATIONS

Vegetarian options available with all stations

Carvery	12
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Taco	12
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Dumpling	12
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Pie	9
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Gnocchi	12
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Pizza	12
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<i>A Selection of three chef's gourmet salads</i>	8.5
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AFTERNOON TEA

Macaroon variety (2pp)	6
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Sweet fruit tartlets (2pp)	6
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Mini doughnut selection (2pp)	6
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**If your ideal item is not listed please speak with your Restaurant Associates sales staff, we would be happy to tailor any option for*

Canapés & Food Stations



Classic Canapés

BITE SIZE COLD

Fresh shucked Sydney rock oysters, red wine vinaigrette (gf, df)
Smoked salmon and potato blinis, crème fraiche
Roast beef, horseradish and parmesan on a crouton
Green asparagus fields with parmesan cream and rye bread crumbs (v)
Mushroom tartlet Persian feta and truffle (v)

BITE SIZE HOT

Crispy basil prawn, chilli mayonnaise (df)
Smoked pork hock, celeriac velouté, crème fresh (gf)
Mini gourmet beef pie, tomato relish
Lamb and couscous sausage roll
Gruyere and truffle croquette (v)
Haloumi, feta and sundried tomato puff (v)
Char grilled chicken thigh marinated with soy sauce, brown sugar and ginger (gf,df)
Pumpkin feta arancini, garlic aioli (gf)

SUBSTANTIAL

Confit salmon slider, crème fraiche, Spanish onion, capers
Chicken popcorn, lemon aioli
Brioche filled with lamb mergues, pecorino floss
Pork and orange sausage roll
Macaroni, trio of cheese, smoked paprika (gf, v)

DESSERT

Doughnut varieties
Assorted macaroons
Chocolate truffle (gf)
Raspberry lamington
Chocolate delice, salted caramel
Eaton mess pots (gf)



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Modern Canapés

BITE SIZE COLD

Poached king salmon, horseradish, brick pastry (df)

Crispy nori, cobia, finger lime and ginger (df)

Gorgonzola, fig and basil tart

Chicken san choy bow, red witlof and coriander (df, gf)

Aniseed cured ocean trout, goat's cheese on a wasabi crouton

BITE SIZE HOT

Scallop(msc), avocado, jalapeno, coriander (gf, df)

Truffled chicken nuggets, parmesan, garlic and thyme

Smoked salmon cake, tartare and preserved lemon

Mushroom and ricotta cigar, walnut aioli (v)

Slow cooked pork belly, dashi custard and coriander (gf)

SUBSTANTIAL

Snapper and cauliflower chowder with spicy puff pastry

Crumbed chicken slider with peri peri mayonnaise

Reuben sandwich, corn beef, Swiss cheese, pickled cabbage, mustard and pickles

Slow cooked egg, polenta and parmesan floss (v)

Braised pork belly bun, pickled cucumber, Kewpie mayo and sriracha chilli (df)

DESSERT

Coconut marshmallow praline

Warm white chocolate tart, gold dust

Banana banoffee

Mini sweet brioche burger (substantial)

Fond Lichu chocolate ganache, chantilly cream (hot and cold) (gf)



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Live Stations

SUSHI

Themed sushi bar with a selection of premium maki and nigiri.

**Includes chef and themed station*

GNOCCHI BAR

FRESH HOUSE MADE GNOCCHI

SELECT TWO

Slow cooked lamb ragout

Tomato and basil

Pulled pork shoulder with cream and mushroom

RA - CAFÉ ON WHEELS

SELECTION OF MINI GOURMET PIES

Chicken and leek

Aussie beef

Spinach and mushroom

**Includes themed pie cart*

CARVERY

SELECT TWO

Braised lamb shoulder

Roast turkey breast

Slow roasted beef sirloin
(other options on request)

Whole roasted pumpkins included
as vegetarian option

**Includes: variety of condiments, carved to order and served on mini sourdough rolls*

PIZZA BAR

Prosciutto and rocket

Cherry tomato and bocconcini

**Themed station with pizza ovens / 5" wood fired bases*

DUMPLING CART

Pork

Seafood

Vegetarian

**Dumplings steamed fresh. Includes condiments an a themed Asian cart*

TACO CART

SELECT TWO

Pulled pork

Chicken

Beef

Refried beans

** Served on soft shell tacos with hot sauce and condiments*

Includes themed station

GELATO

Gelato and sorbet selection served in mini waffle cups

Includes themed cart and variety of lollies and sweets



Feast & Plated Meals



Feast Menu

Example menu only. Conversation starter.

BREAD

A selection of artisan breads

ANTIPASTO

Marinated octopus

Cured kingfish

Marinated bocconcini and olives

Salami

Prosciutto

Chargrilled vegetables

Dips

TART

Caramelised onion tart with goat's cheese and basil (v)

ROAST

Whole roasted corn fed chicken with herb butter and grilled corn

Slow cooked lamb shoulder with roasted, pumpkin, onions and rosemary

King salmon cooked in puff pastry with aioli

VEGETABLES

Roasted chat potatoes and herb butter

Honey and orange glazed carrots

Grain salad with root vegetables, lemon vinaigrette

CHEESE

Local cheeses, grapes, crackers and quince paste



**If your ideal item is not listed please speak with your Restaurant Associates sales staff, we would be happy to tailor any option for your event*

Classic Plated Menu

Classic crowd pleasers.

ENTREE SELECTION

House smoked salmon, crème fraiche, baby capers, lemon, chives and French shallot

Slow cooked pork belly, spinach, pear and port wine sauce (gf, df)

Smoked ham hock terrine, truffle emulsion, watercress, radish and brioche (df)

Corn fed chicken breast, waldorf salad, green apple and walnut (gf)

Pumpkin velouté, smoked potato, truffle, crème fresh and spiced pumpkin seeds (v)

MAIN SELECTION

White Pyrenées 15 hour braised lamb shoulder, dutch carrots, soft polenta with crispy sage

Braised Wagyu beef cheek, radicchio, celeriac, balsamic and parmesan (gf)

Steamed Mulloway, caramelised endive, potato, raisin and caper butter (gf)

Fillet of 'Grainge' beef, celeriac puree, seasonal green vegetables, café de Paris butter, red wine jus (gf)

*Wagyu and truffle butter supplement - \$25.00 pp

Open ravioli of morel mushrooms, green asparagus, burnt onion with a rosemary velouté (v)

SIDES (ADDITIONAL COST)

Duck fat roast kipfler potato, and rosemary salt

Steamed broccolini and green beans, burnt butter and toasted almond

Mixed leaf salad, chardonnay dressing

DESSERT SELECTION

"Sydney Town Hall signature cake" Daintree chocolate, hibiscus and raspberry

Warm Satilla chocolate fondant, confit cherry, vanilla bean ice cream

Baked cheesecake, passionfruit and lemon balm

Coconut and white chocolate panacotta, berry compote and basil (gf)

Selection of Australian cheese, grapes, lavosh, quince paste (individual or per table)

**Due to the seasonal nature of our menu, some items may be subject to availability.*



Modern Plated Menu

A true foodie menu.

ENTREE SELECTION

Seared scallop, sweet corn, pickled ginger and shallots (gf, df)
Spanner crab with dashi custard, pickled daikon, apple and coriander
Baby beetroot , grapefruit, chilli labne and brick pastry (v)
Poached chicken, cabbage remoulade, pecorino and seeded baguette
Flamed king fish, custard apple, squid ink, dill and lemon (gf, df)

MAIN SELECTION

Slow cooked king salmon, fennel, crispy kale and black garlic (gf)
Wagyu beef brisket, truffle potato, beetroot, potato ash and red chard (gf)
Mushroom risotto, broad bean, mascarpone and pecorino (v)
Duck breast, quince purée, orange, Israeli couscous and liquorice (df)
Roasted pork loin, mushroom, sweet potato, smoked chestnut and jus (gf)

DESSERT SELECTION

Fond Lichu chocolate mousse, mandarin, rosemary and edible gravel
Deconstructed Eaton mess, chantilly cream, elderflower jelly, fruit and meringue (gf)
Yoghurt terrine, rhubarb, peanut brittle and lemon balm
Chocolate and macadamia nut delicé, wattle seed glass and vanilla bean ice cream
Tarago brie, truffle honey, quince and brick pastry

**Due to the seasonal nature of our menu, some items may be subject to availability.*



**All packages include glassware, cutlery and linen table cloths. (Labour quoted separately)*

Beverage & Packages



Beverage Package

PACKAGE OPTION	1.5 HOUR PACKAGE	2.5 HOUR PACKAGE	3.5 HOUR PACKAGE	4.5 HOUR PACKAGE
	2 HOUR EVENT	3 HOUR EVENT	4 HOUR EVENT	5 HOUR EVENT
SILVER	37.5	42.5	47.5	52.5
GOLD	42.5	47.5	52.5	57.5
PLATINUM	47.5	52.5	57.5	62.5
SUSTAINABLE	45	57.5	65	72.5
BLACK	50	60	70	80
SOFT DRINKS PACKAGE <i>(STAFF COSTS ADDITIONAL)</i>	8.5 (\$POA)+ <i>min. spend</i>	11 (\$POA)+ <i>min. spend</i>	13.5 (\$POA)+ <i>min. spend</i>	16 (\$POA)+ <i>min. spend</i>
*ON CONSUMPTION <i>WINE, BEER & SOFTS</i>	8.5 <i>min. spend</i>	11 <i>min. spend</i>	13.5 <i>min. spend</i>	16 <i>min. spend</i>
LABOUR/ BYO <i>WINE, BEER & SOFTS</i>	Labour (\$POA)+ 10 pp BYO		Labour (\$POA)+ 13 pp BYO	
LABOUR/ BYO <i>BEER AND WINE ONLY</i>	Labour (\$POA)+ 8.5 pp BYO		Labour (\$POA)+ 12.5 pp BYO	
LABOUR/ BYO <i>WINE ONLY</i>	Labour (\$POA)+ 8 pp BYO		Labour (\$POA)+ 11 pp BYO	

SUPPLEMENTS FOR PACKAGES

Additional choice wines at \$2.50 per person, per wine to any package

Gold package beer substitute at \$2.50 per person flat rate

Platinum package beer substitute at \$5.00 per person flat rate

Black package beer substitute at \$7.50 per person flat rate

BEVERAGE PACKAGE CONDITIONS

Beverage on consumption available, individual price list available on request.

BYO allows for 1 x sparkling, white, red wine variety only.

Please note that you will not be considered for BYO unless you meet all four criteria;

Successful in a reduced rate application through the City of Sydney

A registered charity

Performing fundraising on the night of the event

*Letter of beverage sponsorship from the beverage distributor

Beverages on Consumption

CHAMPAGNE

Pommery brut royal	126
Bollinger special cuvée	147

SPARKLING WINE

Rothbury Estate sparkling cuvée	41
Wolfblass sparkling cuvée	41
Seppelt Fleur de Lys sparkling chardonnay pinot noir	47
Les Petites Vignettes pinot noir chardonnay	68

WHITE WINE

Seppelt 'The Drives' chardonnay	47
Wolf Blass Gold Label chardonnay	62
Coldstream Hills chardonnay	68
Rothbury Estate sauvignon blanc	41
Saltram 'Makers Table' sauvignon blanc	41
Squealing Pig sauvignon blanc	52
Matua Valley sauvignon blanc (Marlborough)	58
Leo Buring riesling	52
Heemskerk riesling	93
Secret Stone pinot gris	52
Fifth Leg rose	47

RED WINE

Ingoldby cabernet sauvignon	52
Pepper Jack cabernet sauvignon	68
Saltram 'Makers Table' shiraz	41
Seppelt 'The Drives' shiraz	47
Wynn's Coonawarra Estate shiraz	63
Rothbury Estate cabernet sauvignon merlot	41
Matua Regional Series pinot noir	58
St. Hubert 'The Stag' pinot noir	62
Matua Valley merlot	52

BEER

Cascade Premium light	7
Pure Blonde	7.5
Cascade Premium	7.5
Crown Lager	8.5
James Boags Premium lager	8.5
Corona	9
Peroni	9
Stella Artois	9

Wine Packages

SILVER BEVERAGE PACKAGE

Rothbury Estate sparkling cuvée
Saltram 'Makers Table' sauvignon blanc
Saltram 'Makers Table' shiraz
Pure Blonde, Cascade Premium light
Soft drinks, orange juice & water

GOLD BEVERAGE PACKAGE

Wolfblass sparkling cuvee
Seppelt 'The Drives' chardonnay
Seppelt 'The Drives' shiraz
Pure Blonde, Cascade Premium light
Soft drinks, orange juice & water

PLATINUM BEVERAGE PACKAGE

Les Petites Vignettes pinot noir chardonnay
Leo Buring Eden Valley riesling
Ingoldby cabernet sauvignon (McLaren Vale)
Stella Artois or Peroni, Pure Blonde and Cascade Premium light
Soft drinks, orange juice & water



SUSTAINABLE BEVERAGE PACKAGE

Thistle Hill sparkling rose (Mudgee NSW - organic)
Ram's Leap semillon sauvignon blanc (Warren NSW – organic)
Nine Bunches shiraz (Central Ranges NSW – organic)
Blue Tongue lager, Cascade Premium light
Fresh juices using local fruits & filtered water

BLACK BEVERAGE PACKAGE

Kir Royale - champagne cocktail and 2006 Seppelt Salingier

CHOICE OF WHITE

Coldstream Hills sauvignon blanc
OR Lindeman's Hunter Valley semillon

CHOICE OF RED

St Huberts cabernet sauvignon OR Penfolds 'Bin 28' shiraz
Stella Artois or Peroni, Pure Blonde and Cascade Premium light
Soft drinks, orange juice & water

Price Guide



Pricelist Summary

All package rates are subject to change should contents be altered or minimum numbers is less than specified. Rates below are based on a minimum of 300 guests unless otherwise specified

BREAKFAST

Networking	29
Grab and go	39
Plated	45

CONFERENCE

All day conference package (Staff \$POA)	70
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CANAPÉS

CLASSIC OR MODERN CANAPÉS

	PER ITEM
Bite size cold / hot	6.25
Substantial cold / hot	9.5
Dessert	5.5

LIVE STATION BASED ON MINIMUM 200 GUESTS

Cafe on wheels	9
Sushi station	12
Gnocchi	12
Carvery station	12
Pizza bar	12
Dumpling car	12
Taco cart	12
Gelato	6

FEAST BANQUET

White / black linen, filtered coffee and tea	100
<i>Floor staff ratio of 1:15 with beverage package purchased</i>	

2 COURSE BANQUET

Classic	80
Modern	90
Entrée and main OR main and dessert	
Complimentary alternate main meal	
Sourdough dinner rolls, white / black linen, filtered coffee and tea	
<i>Floor staff ratio of 1:15 with beverage package purchased</i>	

3 COURSE BANQUET

Classic	100
Modern	115
Entrée, main and dessert	
Complimentary alternate main meal	
Sourdough dinner rolls, white / black linen, filtered coffee and tea	
<i>Floor staff ratio of 1:15 with beverage package purchased</i>	
2 x discounted canapés at \$5.00 Supplement (\$12.50 Rrp)	
Side dish for the table (per person)	5
Alternate service (per person, per course)	2.5
<i>*Labour per hour (min 4 hour call out, 1:15 staff ratio)</i>	
	45

CREW MEALS

PER PERSON

OPTION 1

Includes sandwich platter and bottled soft drink	15
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OPTION 2

Includes sandwich platter, whole fruits, danish pastries and bottled soft drink	25
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OPTION 3

Includes hot dish, dinner roll, garden salad, finger dessert and bottled drink	35
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OPTION 4

Includes standard main meal, bread roll and bottled soft drink	40
Additional bottled drinks (water, soft drinks or Coca Cola variety)	5

*All packages include glassware, cutlery and linen table cloths. (Labour quoted separately)

Hand

Picked