RAC Arena

BUSINESS EVENTS

OUR STORY

RAC Arena is the home of live entertainment in Western Australia. Located in the heart of the Perth CBD, we play host to the world's best live music, sport, family, and comedy events.

Since opening our doors in 2012, our 16,500 capacity venue has attracted the world's greatest entertainers including The Rolling Stones, Serena Williams, Oprah, and Jerry Seinfeld. Home of the Perth Wildcats, West Coast Fever and United Cup, we're never far from the on-court action.

As the winner of countless awards for architecture and hospitality, the Arena has been celebrated by West Australians, Australians, international visitors, and acts alike.

RAC ARENA, IMAGINE THE EXPERIENCE.

OUR FUNCTION SPACES

GRANITE ROOM

INDIGO ROOM

RAC LOCAL LOUNGE

SHOW STOPPING BUSINESS EVENTS

Hang out where the stars do at RAC Arena. With six unique function spaces, onsite parking, award-winning catering and in-house technical support, why wouldn't you hold your next function with us?

From a cosy breakfast to an all day conference, a relaxing sundowner to black tie gala – and everything in between – RAC Arena delivers corporate functions fit for the world stage.

SIMPLY PUT, WE KNOW HOW TO FUNCTION!

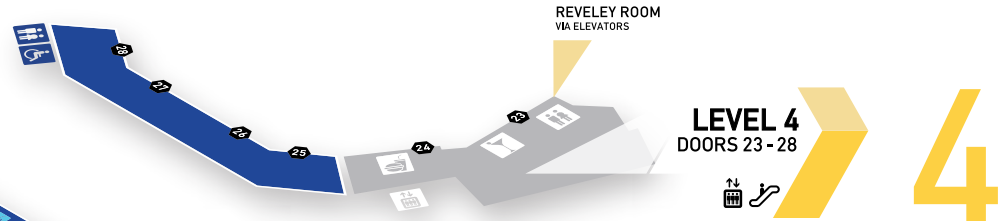
PIRATE LIFE BAR

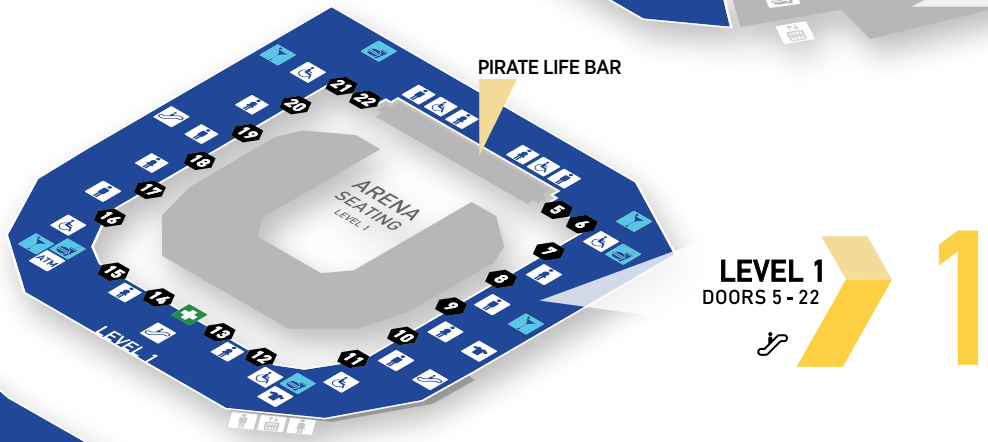
REVELEY ROOM

MAIN ARENA

WHERE ARE THE ROOMS?

Scan QR code
for 360° virtual tour.



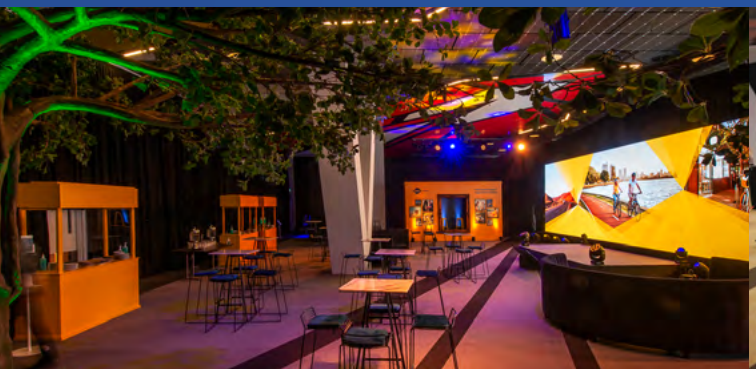


LEGEND

GROUND LEVEL
TOILETS, FOOD, BAR, MERCH, ATM, INFO, FIRST AID
RAC LOCAL LOUNGE, GRANITE ROOM, INDIGO ROOM, MAIN ARENA

LEVEL 1
TOILETS, FOOD, BAR, MERCH, ATM, FIRST AID
PIRATE LIFE BAR

LEVEL 4
TOILETS, FOOD, BAR
REVELEY ROOM



GROUND FLOOR

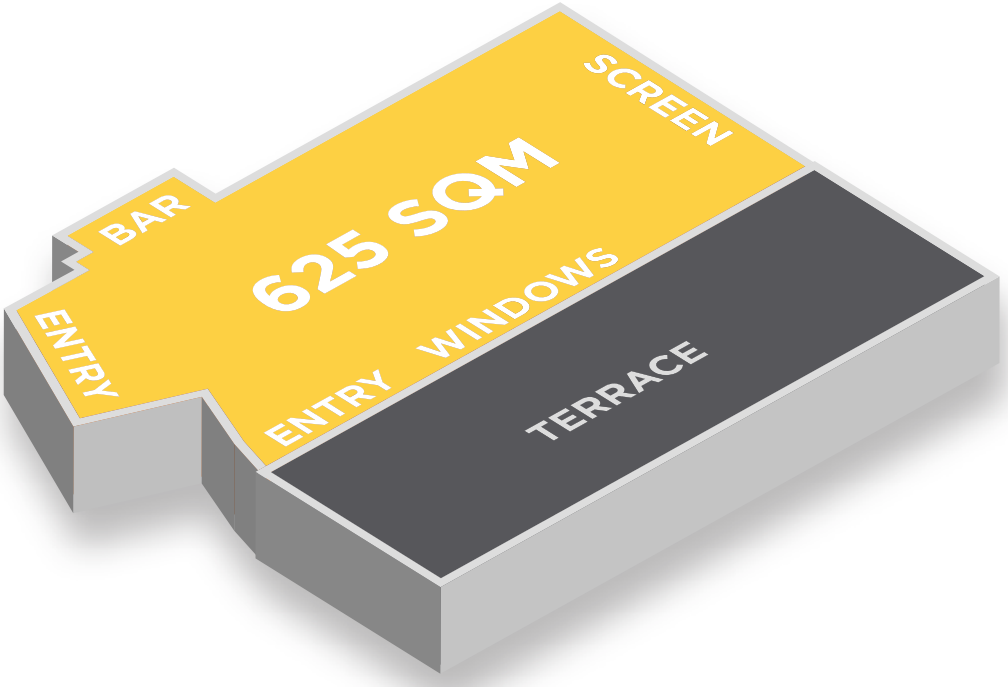
GRANITE ROOM

BANQUET: 310 COCKTAIL: 550 THEATRE: 420
TERRACE: 450 EXHIBITION ON APPLICATION

Endless opportunities await you in the Granite Room.

One of the most versatile spaces within the venue, the Granite Room holds great appeal for any function.

Need more space? With an adjacent outdoor terrace, extend your event outdoors or include the venue's striking entry foyer to really make an entrance.



Scan QR code or click here for 360° virtual tour.

GRANITE ROOM

TECH PACKAGES

AUDIO OPTIONS

MOSH PIT

Includes PA, lectern, lectern microphone and one handheld microphone

FRONT ROW

Includes PA, lectern, lectern microphone and one handheld microphone with two delay speakers

VIP

Includes PA, lectern, lectern microphone, one handheld microphone with four delay speakers

VISION OPTIONS

MOSH PIT

Includes projector, large 16:9 screen, laptop and foldback monitor, remote mouse

FRONT ROW

Includes projector, large 16:9 screen, laptop, foldback monitor and two delay screens, remote mouse

VIP

Includes projector, large 16:9 screen, laptop, foldback monitor and four delay screens, remote mouse

LIGHTING OPTIONS

MOSH PIT

Includes stage wash with lectern spot - fixed position

FRONT ROW

Includes stage wash with lectern spot, coloured roof lighting and six moving lights

VIP

Includes stage wash with lectern spot, coloured roof lighting, six moving head lights and six floor up lights

GROUND FLOOR

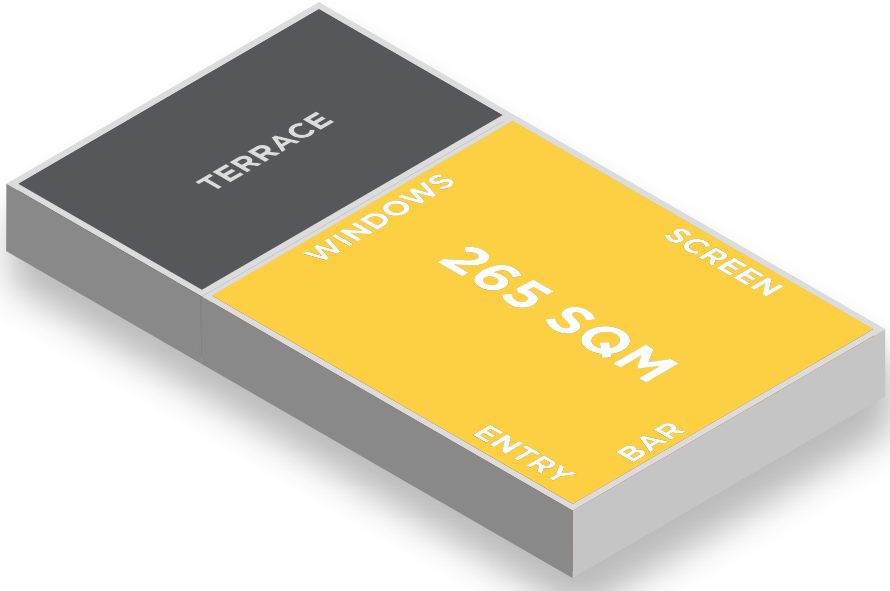
INDIGO ROOM

BANQUET: 110 COCKTAIL: 220 THEATRE: 160

Where the stars meet their fans!

Located close to the Arena's backstage area, this intimate and popular space is ideal for meetings, cocktail receptions, workshops, dinners and breakfast seminars.

Include the room's adjacent external tennis court for a team building exercise and you have a match-winning combo.



Scan QR code for 360° virtual tour.

INDIGO ROOM

TECH PACKAGES

AUDIO OPTIONS

MOSH PIT

Includes PA, lectern, lectern microphone and one handheld microphone

FRONT ROW

Includes PA, two delay speakers, lectern, lectern microphone and one handheld microphone

VIP

Includes PA, four delay speakers, lectern, lectern microphone and one handheld microphone

VISION OPTIONS

MOSH PIT

Projector, 16:9 screen, laptop and foldback monitor, remote mouse.

FRONT ROW

Projector, 16:9 screen, laptop, foldback monitor and two delay screens, remote mouse.

VIP

Projector, 16:9 screen, laptop, foldback monitor and four delay screens, remote mouse.

GROUND FLOOR

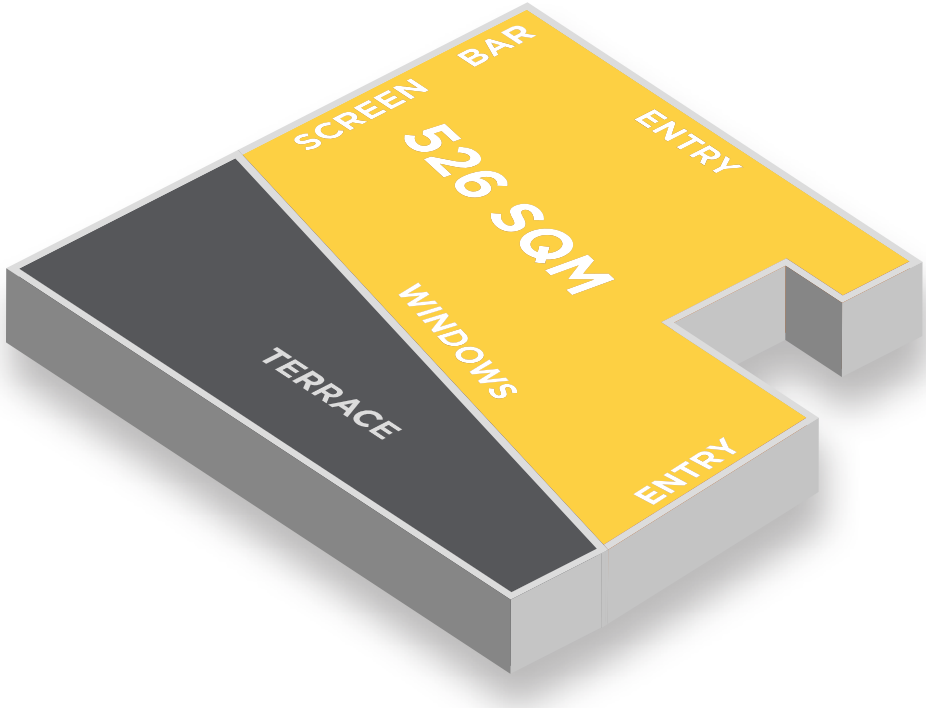
RAC LOCAL LOUNGE

COCKTAIL: 850 (includes terrace)
THEATRE: 150 TERRACE: 200

Inspired by the sun-kissed Western Australian coastline.

The RAC Local Lounge is the ideal place for sundowners, working lunches and brainstorming sessions.

Featuring an adjoining alfresco terrace, and a range of stylish furniture, your guests get to enjoy the best of both worlds.



Scan QR code for 360° virtual tour.

RAC LOCAL LOUNGE

TECH PACKAGES

AUDIO OPTIONS

MOSH PIT

Includes PA, lectern, lectern microphone and one handheld microphone

FRONT ROW

Includes PA, lectern, lectern microphone, one handheld microphone and two delay speakers

VIP

Includes PA, lectern, lectern microphone, one handheld microphone with four delay speakers

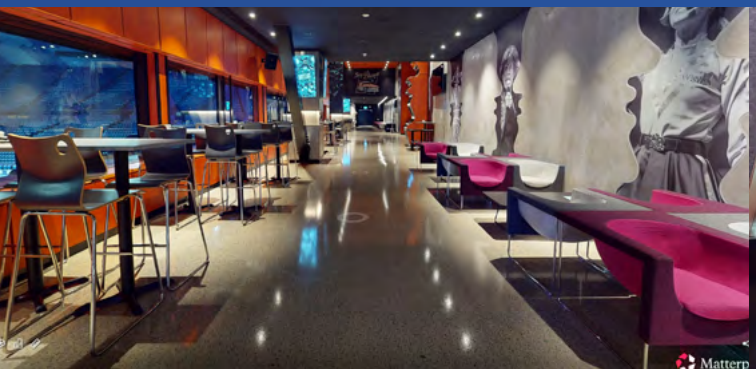
VISION OPTIONS

MOSH PIT

Two 60" 16:9 LCD TV screens, foldback monitor, laptop, remote mouse

FRONT ROW

Four 60" 16:9 LCD TV screens, foldback monitor, laptop, remote mouse



LEVEL 1

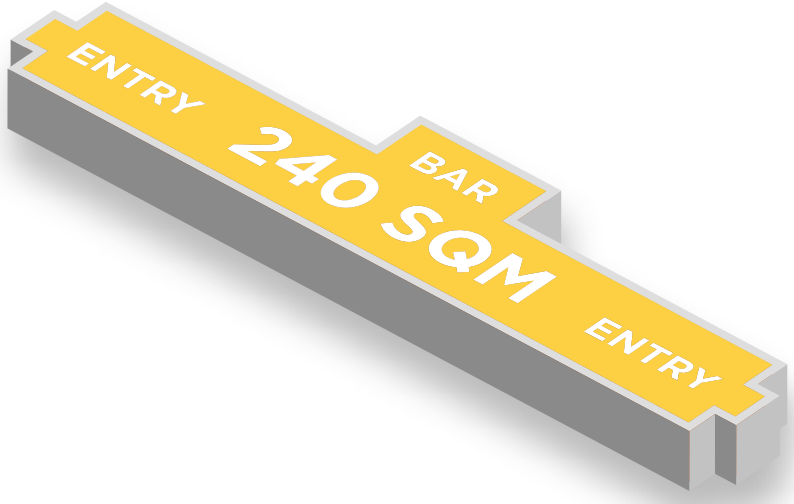
PIRATE LIFE BAR

COCKTAIL: 180

Feel like you're backstage with the artists.

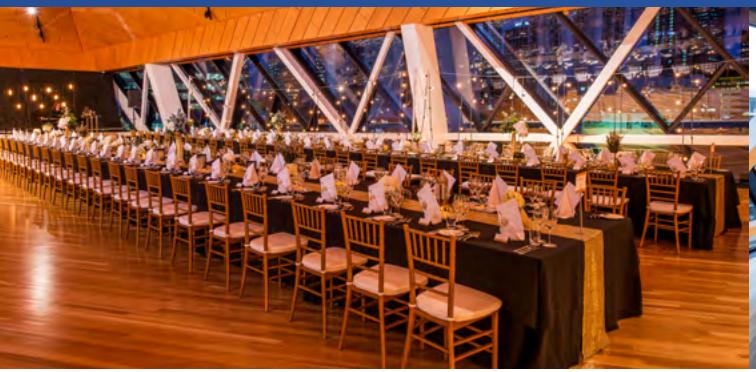
Positioned directly behind the main stage and inspired by the VIP Backstage experience, the slick Pirate Life Bar will truly 'wow' your guests.

Featuring the many 'faces' of the RAC Arena stage, alongside modern furniture and a unique layout, this room is ready for your next client evening or social club get together.



Scan QR code for 360° virtual tour.

P!RATE LiFE
BAR
EST 2024
P!RATE LiFE
PIRATE LIFE BREWING
SENOR



LEVEL 4

REVELEY ROOM

BANQUET: 230 COCKTAIL: 375 THEATRE: 320

Experience the Perth city skyline from a new angle.

Located on the fourth floor of the venue, featuring wall-to-wall windows and a skylight, this breathtaking room is our most popular space for breakfast, luncheons, cocktail receptions and formal dinners.

Scan QR code for 360° virtual tour.

REVELEY ROOM

TECH PACKAGES

AUDIO OPTIONS

MOSH PIT

Includes PA, lectern, lectern microphone, one handheld microphone.

FRONT ROW

Includes PA, lectern, lectern microphone, one handheld microphone and two delay speakers.

VIP

Includes PA, lectern, lectern microphone, one handheld microphone with four delay speakers

VISION OPTIONS

MOSH PIT

Includes two 60” 16:9 LCD screens (one either side of stage) laptop and foldback monitor, remote mouse.

FRONT ROW

Includes four 60” 16:9 LCD screens, laptop and foldback monitor, remote mouse.

MAIN ARENA

BANQUET: 500-1,700 COCKTAIL: 2,500 THEATRE: 1,000-13,000
EXHIBITION ON APPLICATION

Set the stage for your own arena spectacular!

Let your guests be the star as you transform Perth's most unique space for your own main event.

From gala balls, awards nights, trade shows and conferences, the only limit is your imagination. You can even enjoy a night under the stars.

Want something more intimate? No problem, the space can be modified to suit your event.

OUTDOOR AREAS

BACKCOURT: 668M² ENTRY A: 923M² TERRACE: 549M²

SUITABLE FOR:

- Casual Tennis Court Hire (The Backcourt)
- Community and Cultural Activations
- Fitness Groups
- Corporate Functions
- Team Building Activities
- Photoshoots and Filming

THE BACKCOURT

MAIN ARENA ENTRY

GRANITE ROOM TERRACE

AUDIO VISUAL

Work alongside our in-house team of technical experts to deliver a flawless production.

Prefer to use your own AV provider? No problem, we're happy to work together.

WIFI at RAC Arena is complimentary but if you require a secure connection, just let us know and we will make it happen.

While you're at it, take advantage of RAC Arena's digital broadcast software - it is second to none. Be sure to ask how you can use this technology to best communicate your brand or corporate message.

- AV package pricing will be added to your proposal
- Customized proposals available
- WiFi based hearing assistance system available
- Streaming and recording options available
- We strongly recommend booking an AV Operator for your event

OUR MENUS

CATERING

Experience the very best in food, drinks and service.

Prepared in-house by our award-winning chefs, treat your guests to contemporary catering that will revitalise your next event.

What's even better? We use fresh, sustainable and quality local ingredients.

If you're after something extra special, let our innovative team create a one-of-a-kind menu just for you!

BREAKFAST

COCKTAIL BREAKFAST – STAND-UP COCKTAIL SERVICE
BREAKFAST PLATTERS – SHARED AT THE TABLE

Minimum 100 guests

INCLUSIVE OF
Brewed coffee and tea selection
Chilled orange juice

YOUR CHOICE OF FOUR COLD SELECTIONS
Natural pot set yoghurt, macerated berries, pistachio granola (gf)(v)
Porridge bowl, Manuka honey, seeds and grains, puffed rice (v)
Mini brioche slider, Huon smoked salmon, dill caper cream cheese, pickled onions
Pea, feta and mint frittata, slow roasted tomatoes, lemon (gf)(v)
Pumpkin, cheddar and chive muffins, burnt butter frosting (v)
Individual seasonal fruit cups, Greek yoghurt, mint syrup (gf)(v)
Mixed glazed Danish pastries (v)
Bloody Mary gazpacho shooters (gf)(v)

YOUR CHOICE OF THREE HOT SELECTIONS
Thyme mushroom bruschetta, goats' cheese, spiced walnuts (v)
Spinach and ricotta pastizzis, green tomato chutney (v)
Boston baked beans, local chorizo, tortilla crisps (gf)
Wood smoked ham croissant, Emmental cheese, pesto, tomato relish
Slow cooked egg pots, lemon and garlic spinach, béchamel, sourdough (v)
Mini kransky and egg sliders, herbed aioli
Buttermilk fried chicken waffle cones, guacamole mousse, chili maple syrup
Colcannon croquettes, house made eggplant sugo (v)
Enhance your breakfast and add items from the above selections

PER PERSON, PER SELECTION
Arrival tea and coffee station, in addition to table service

ENHANCE YOUR BREAKFAST WITH ADDITIONAL ITEMS SET ON THE TABLE
Additional table items, per person, per selection
Arrival tea and coffee station, in addition to table service
Add house cured salmon to zucchini fritters
Add grilled chorizo to shakshuka

BREAKFAST

PLATED BREAKFAST – SIT DOWN TABLE SERVICE

Minimum 100 guests

INCLUSIVE OF

Brewed coffee and tea selection
Chilled orange juice

SET ON THE TABLE – YOUR CHOICE OF FOUR ITEMS

Natural pot set yoghurt, macerated berries, pistachio granola (gf)(v)
Pea, feta and mint frittata, slow roasted tomatoes, lemon (gf)(v)
Individual seasonal fruit cups, Greek yoghurt, mint syrup (gf)(v)
Mini brioche slider, Huon smoked salmon, dill caper cream cheese, pickled onions
Bloody Mary gazpacho shooters (gf)(v)
Wood smoked ham croissant, Emmental cheese, pesto, tomato relish
Mixed glazed Danish pastries (v)
House made muffin selection (v)

PLATED HOT DISHES – YOUR CHOICE OF ONE ITEM

Zucchini and corn fritters, roasted pumpkin hummus, blistered truss tomatoes, rocket, dill yoghurt (gf)(v)
Cured ocean trout, buttermilk waffles, fennel and herb salad, salmon pearls, limed crème fraiche
Baked egg au gratin, maple bacon, chicken chipolatas, grilled polenta, salsa verde (gf)
Breakfast bagel – wood smoked bacon, chipolatas, scrambled eggs, Swiss cheese, spinach, BBQ chipotle sauce, potato hash
Florentine egg pot, roasted pepper and five bean shakshuka, masala French toast (v)

ENHANCE YOUR BREAKFAST WITH ADDITIONAL ITEMS SET ON THE TABLE

Additional table items, per person, per selection
Arrival tea and coffee station, in addition to table service
Add house cured salmon to zucchini fritters
Add grilled chorizo to shakshuka

COFFEE BREAK
Prices are per person, per selection

Brewed coffee and tea selection
Continuous coffee (brewed) and tea selection – maximum 4 hours
Continuous coffee (brewed) and tea selection – maximum 9 hours
Nespresso coffee and tea selection (maximum 70 guests, self-serve)
Continous nespresso coffee and tea selection (maximum 70 guests, self-serve)
Chilled orange juice – per glass
Coolridge still water (600ml) – per bottle
Barista coffee cart – available on request

COFFEE BREAK ITEMS (CATERED AT 1.5 PORTIONS PER PERSON, PER ITEM)
Per person, per selection

Selection of cookies
House made muffin selection
Rich chocolate brownie slice, caramel popcorn (gf)
Raspberry and chocolate hazelnut donuts
Macaron selection
Baklava and almond crescents (gf)(v)
Toasted banana bread, spiced lemon cream cheese
Portuguese tarts
Berry friands
Glazed Danish pastries
Freshly baked scones, vanilla cream, local preserves

Per person, per selection
Seasonal fruit boats, minted Greek yoghurt (gf)
Orange and almond syrup cake (gf)
Petite vegetarian sandwich medley (v)

Per person, per selection
House made chicken sausage rolls, tomato sugo
Vegetarian Punjabi samosa, raita dipping pots (v)
Spinach and ricotta pastizzis, green tomato chutney (v)
Mini croissants with roma tomato and cheddar cheese (v)
Beef and beer gourmet pie, tomato relish
Vegetable pies, eggplant kasundi (v)

SANDWICH LUNCH

STAND-UP SANDWICH LUNCH
SIT-DOWN SANDWICH LUNCH
Minimum 100 guests, 30 minute duration

INCLUSIVE OF
Brewed coffee and tea selection
Chilled orange juice

YOUR CHOICE OF FOUR SELECTIONS (WRAPS, MINI ROLLS AND ROUNDS)
Smoked ham and salami, Swiss cheese, escalavida, oregano mojo
Pastrami, butter pickles, cheddar, cabbage, sweet mustard
Sriracha chicken, bacon, avocado, iceberg lettuce, aioli
Grilled vegetables, white bean spread, beetroot relish, herbs (v)
Honey ham, double brie, Seville marmalade, rocket
Slow roasted beef, horseradish cream, crisp-fried onions, mesculin
Creamy egg, mustard mayo, chives (v)
Moroccan spiced chicken, hummus, eggplant and herb chutney
Huon smoked salmon, lime dill cream cheese, capers, tat soi
Roasted falafel, pumpkin soubise, sprouts, coriander (v)
Cured continental meats, antipasto pickled vegetables, relish
Smoked turkey, Russian slaw, avocado, dill pickles

YOUR CHOICE OF THREE COCKTAIL SELECTIONS
Beef
Pulled beef cheek tart, parsnip cream, tobacco shallots (hot)
Mini beef and beer pie, jalapeno relish (hot)
Mexican beef sopes, pickled corn salsa (hot)
Shaved black angus beef crostini, caponata, blue cheese (cold)
Parmesan polenta, rare roast beef, tomato verde (cold)

Poultry
Chicken pie, caramelised leek and onion jam (hot)
Buttermilk chicken wings, green chilli ranch dip (hot)
Fermented garlic and lemon chicken brochettes (gf) (hot)
Flaky chicken sausage rolls, fresh tomato sugo (hot)
Smoked chicken Waldorf tartlets (cold)
Mini peking duck slider, hoisin, pickled cucumber (cold)
Slow roast chicken & spinach mini yiros (cold)

SANDWICH LUNCH CONTINUED

Seafood
Seared scallop, cauliflower puree, piccallili (gf) (hot)
Almond crusted oysters, preserved lemon aioli, iceberg (gf) (hot)
Panko snapper, Thai yellow curry dipping sauce (hot)
Exmouth prawns, wakame tempura, salted plum sauce (hot)
Half shell scallop, aioli, truffle butter, brioche crumbs (hot)
Spiced prawn skewer, chilli coconut labneh (gf) (cold)
Fresh tuna nori roll, kewpie, plum sesame (gf) (cold)
Local seafood tostada, avocado, lime salsa (cold)
Scallop ceviche, coconut, lime, chilli (gf) (cold)
Fireball cold cured salmon blini, horseradish fraiche, crispy capers, dill (cold)
Fresh shucked oysters, pickled nashi pear, black pepper (gf) (cold)

Pork
Smoked pork mac and cheese balls, rhubarb ketchup (hot)
Pulled pork and apple croquettes, cider sour cream (hot)
Steamed Chinese pork buns, char sui barbeque sauce (hot)
Charsiu pork pancakes, spring onion, cucumber, pea sprouts (cold)
Jamon, rockmelon, fig vincotto, hazelnut dukkah (gf) (cold)
Smoked ham hock terrine, cornichons, mustard cream, rye crouton (cold)

Lamb
Greek lamb, roast pepper coulis, baba ganoush (gf) (hot)
Lamb empanadas, mint mojo (hot)
Minted lamb and pea pies, garlic mustard (hot)
Moroccan lamb waffle tart, feta, baby mint (cold)

Vegetarian
Wild mushroom arancini, honey thyme aioli (v) (hot)
Roast pumpkin and feta arancini, fresh pesto (v) (hot)
Caramelised onion and stilton arancini, sauce romesco (v) (hot)
Spinach and ricotta pastizzis (v) (hot)
Cauliflower, cheese, truffled macaroni croquettes, Dijon aioli(v) (hot)
Roasted pumpkin caramelised onion and Persian fetta pizza (v) (hot)
Spicy eggplant spring rolls, black vinegar (v) (hot)
Sweet potato and braised leek frittata, saffron aioli (gf) (v) (cold)
Avocado and cucumber sushi rolls, pickled ginger, wasabi, soy (gf) (v) (cold)
Parmesan shortbread finger, goats cheese, black olive crumb, parsley pesto (v) (cold)
Fennel, Persian feta, pink grapefruit, sumac, rye (cold)

Sweets
Moelleux chocolate pots, vanilla double cream
Raspberry and chocolate hazelnut donuts
Mango and yoghurt cheesecake shooters, muesli crumble (gf)
Portuguese tarts
Seasonal fruit, minted yoghurt (gf)
Dark chocolate brownie, caramel popcorn (gf)

ENHANCE YOUR SANDWICH BUFFET AND ADD ITEMS FROM THE ABOVE SELECTIONS

Additional cocktail items – per person, per selection

WORKING LUNCH

STAND-UP SIMPLE SANDWICH LUNCH
SIT-DOWN SIMPLE SANDWICH LUNCH
Minimum 100 guests, 30 minute duration

INCLUSIVE OF
Brewed coffee and tea selection
Chilled orange juice

YOUR CHOICE OF FOUR SELECTIONS (WRAPS, MINI ROLLS AND ROUNDS)
Smoked ham and salami, Swiss cheese, escalavida, oregano mojo
Pastrami, butter pickles, cheddar, cabbage, sweet mustard
Sriracha chicken, bacon, avocado, iceberg lettuce, aioli
Grilled vegetables, white bean spread, beetroot relish, herbs (v)
Honey ham, double brie, Seville marmalade, rocket
Slow roasted beef, horseradish cream, crisp-fried onions, mesculin
Creamy egg, mustard mayo, chives (v)
Moroccan spiced chicken, hummus, eggplant and herb chutney
Huon smoked salmon, lime dill cream cheese, capers, tat soi
Roasted falafel, pumpkin soubise, sprouts, coriander (v)
Cured continental meats, antipasto pickled vegetables, relish
Smoked turkey, Russian slaw, avocado, dill pickles

SWEET SELECTION
Seasonal fruit, minted yoghurt (gf)

PLATED LUNCH MENU

Prices are per person, minimum 100 guests

Two courses, 2 hour function duration – one entrée, one main (or one main, one dessert)
Three courses, 3-hour function duration – one entrée, one main, one dessert
Choice service, per course
Additional course – add another entrée or dessert to a three-course meal
Canapés on arrival – chefs' selection, two per person
Alternate service, per course

INCLUSIVE OF

Brewed coffee and tea selection
Warmed ciabatta, grain and sourdough rolls served with d'Isigny butter

COLD ENTRÉE

Salmon confit, poached Exmouth prawns, pea mousse, fennel, pink peppercorn dressing (gf)
Palm sugar cured beef, kimchee aioli, Asian pickles, braised shitake salad (gf)
Rabbit, green olive and pistachio terrine, baby vegetables, kiwi salsa (gf)
Charred tuna tataki, tosazu sauce, fried garlic, leek, daikon, asparagus (gf)
Moreton Bay bug, avocado, micro herb salad, nam jim
Al a greque artichoke tart, leek, onion, soft herbs, verde (v)

HOT ENTRÉE

Red wine pear, grilled brioche toast, woodside goats curd, truffled honey (v)
Tandoor Exmouth prawns, masala sauce, puffed wild rice, coriander pesto (gf)
Loin of lamb, piccalilli, cauliflower puree, sumac, pomegranate vincotto (gf)
Seared Rottnest scallops, panko crusted morcilla, honeyed pumpkin, jamon crumbs, sauce vierge
Red braised pork belly, miso parsnip, garlic shoots, crackle (gf)
Chicken, smoked potatoes, parmesan, tarragon (gf)

MAIN COURSE

Confit pork, parsnip, warrigal greens, pancetta, prunes (gf)
Guinness braised beef short ribs, herbed crispy oysters, grilled kipflers, buttermilk sauce
Chicken breast, pumpkin gnocchi, wild mushroom sauce, tarragon, broccolini
Salmon tarator, sweet potato, tahini cream, grilled za'atar courgettes (gf)

DESSERT

Salted caramel pannacotta, toasted brioche, seasonal fruits, sour cherry coulis
Dark chocolate brûlée, cherry and walnut financier, yoghurt sorbet
Vanilla mascarpone cannoli, roast strawberries, strawberry jam ice cream
Burnt honey cream, saffron poached pears
Green apple cloud, pistachio cake and soil, mascarpone, apple sorbet
Dessert platters – pastry chefs selection of mini desserts (shared to the table)

PLATED LUNCH MENU (CONTINUED)
Upgrade your main course selection:

Beef fillet, wagyu presse, walnut crumble, charred witlof, cauliflower puree, potato bark, tomato jus (gf)
Exmouth goldband snapper, puy lentils, prawn 'brik', chermoula beurre blanc
Slow roast Amelia Park lamb, beetroot, black olive caramel, green beans, gremolata (gf)
Cone Bay barramundi, celeriac, charred sprouts, bois boudran sauce (gf)
180g Angus beef fillet, gnocchi romain, mushrooms, kale and jalapeno puree, jus

ENHANCE YOUR LUNCHEON EXPERIENCE!
Prices are per person, minimum 50 guests

LOLLY BUFFET
Selection of sweet treats themed in the colours of your choice

CHOCOLATE TRUFFLES
Delectable small confections served at tea and coffee service

DESSERT STATION
Upgrade your set plated dessert to a buffet
Chefs' selection of mini desserts

CHEESE OPTIONS
Selection of local and imported cheeses, accompanied with assorted crackers and preserved fruits

Three-cheese platter (shared to the table)
Two-cheese plate (individual plate, per person)
Cheese station (static display)

TAPAS PLATTER
Add a pre-set platter to a three-course meal

Grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip,
lamb koftas and raita pots

SIT-DOWN LUNCH BUFFET
Minimum 100 guests, 3 hour function duration

INCLUSIVE OF
Brewed coffee and tea selection with chocolate truffles
Freshly baked bread, churned French butter

COLD ITEMS
Cured Italian meats, marinated fetta, jardinière vegetables, piccalilli pots
Classic garden salad, truffled French vinaigrette (gf)(v)
Apple cranberry, tarragon and almond slaw (gf)(v)
Roasted root vegetables, bacon, cornichons, pangritata, ranch dressing (v)

HOT ITEMS
Pasta orecchiette, pumpkin seed pesto, peas, pecorino (v)
Slow roasted beef, caramelised onion jam, forest mushrooms (gf)
Herbed pork schnitzels, vinegar braised cabbage, caramelised apples
Wokked Asian greens, crisp fried tofu, ponzu glaze (v)
Oven roasted root vegetables, balsamic gremolata (v)
Sea salted baked baby chats (gf)(v)
Fragrant basmati rice (gf)(v)

DESSERT ITEMS
Dark chocolate brownies, caramel popcorn (gf)
Roast strawberry tarts, strawberry cream
Seasonal fruit platters

COCKTAIL MENU
Minimum 100 guests

DURATION	MINIMUM ITEMS
30 mins	3 canapés
1 hour	5 canapés; or, 3 canapés and 1 substantial item
2 hours	8 canapés; or, 3 canapés, 1 substantial item and 1 station
3 hours	11 canapés; or, 3 canapés, 2 substantial items and 1 station
4 hours	13 canapés; or, 4 canapés, 1 substantial item and 2 stations
5 hours	15 canapés; or, 4 canapé's, 2 substantial items and 2 stations

**We recommend complementing your canapé selection with additional substantial items or food stations should your event fall over a meal period*

COLD CANAPÉS

BEEF
Shaved black angus beef crostini, caponata, blue cheese
Parmesan polenta, rare roast beef, tomato verde

POULTRY
Smoked chicken Waldorf tartlets
Mini peking duck slider, hoisin, pickled cucumber
Slow roast chicken & spinach mini yiros

PORK
Charsiu pork pancakes, spring onion, cucumber, pea sprouts
Jamon, rockmelon, fig vincotto, hazelnut dukkah (gf)
Smoked ham hock terrine, cornichons, mustard cream, rye crouton

SEAFOOD
Spiced prawn skewer, chilli coconut labneh (gf)
Fresh tuna nori roll, kewpie, plum sesame, (gf)
Local seafood tostada, avocado, lime salsa
Scallop ceviche, coconut, lime, chilli (gf)
Fireball cold cured salmon blini, horseradish fraiche, crispy capers, dill
Fresh shucked oysters, pickled nashi pear, black pepper (gf)

LAMB
Moroccan lamb waffle tart, feta, baby mint

VEGETARIAN
Sweet potato and braised leek frittata, saffron aioli (gf) (v)
Avocado and cucumber sushi rolls, pickled ginger, wasabi, soy (gf) (v)
Parmesan shortbread finger, goats cheese, black olive crumb, parsley pesto (v)
Fennel, Persian feta, pink grapefruit, sumac, rye

COCKTAIL

COCKTAIL MENU (CONTINUED)

HOT CANAPÉS

Minimum 100 guests

BEEF
Pulled beef cheek tart, parsnip cream, tobacco shallots
Mini beef and beer pie, jalapeno relish
Mexican beef sopes, pickled corn salsa

POULTRY
Chicken pie, caramelised leek and onion jam
Buttermilk chicken wings, green chilli ranch dip
Fermented garlic and lemon chicken brochettes (gf)
Flaky chicken sausage rolls, fresh tomato sugo

SEAFOOD
Seared scallop, cauliflower puree, piccallili (gf)
Almond crusted oysters, preserved lemon aioli, iceberg (gf)
Panko snapper, Thai yellow curry dipping sauce
Exmouth prawns, wakame tempura, salted plum sauce
Half shell scallop, aioli, truffle butter, brioche crumbs

PORK
Smoked pork mac and cheese balls, rhubarb ketchup
Pulled pork and apple croquettes, cider sour cream
Steamed Chinese pork buns, char sui barbeque sauce

LAMB
Greek lamb, roast pepper coulis, baba ganoush (gf)
Lamb empanadas, mint mojo
Minted lamb and pea pies, garlic mustard

VEGETARIAN
Wild mushroom arancini, honey thyme aioli (v)
Roast pumpkin and feta arancini, fresh pesto (v)
Caramelised onion and stilton arancini, sauce romesco (v)
Spinach and ricotta pastizzis (v)
Cauliflower, cheese, truffled macaroni croquettes, Dijon aioli(v)
Roasted pumpkin caramelised onion and Persian fetta pizza (v)
Spicy eggplant spring rolls, black vinegar (v)

COCKTAIL MENU (CONTINUED)

DESSERT CANAPÉS
Piccolo ice cream cones
Dark chocolate brownie, caramel popcorn (gf)
Portuguese tarts
Chocolate cones, couverture truffle cream, strawberry jelly, popping candy
Mini choc hazelnut donuts
Little apple crumble pots, cinnamon cream
Warm chocolate moelleux, vanilla cream

SOMETHING MORE SUBSTANTIAL
Prices are per person, per slider or bowl
Minimum 100 guests, maximum 2 hour service

SLIDERS
Pulled pork banh mi, Asian slaw, pickled carrot, chilli
Wagyu beef burger, cheddar cheese, tomato relish, American mustard
Spicy garlic chicken, pickles, red onion, bbq sauce, iceburg
Dardanup lamb press , harissa mint pesto, spinach
Katsu pork, miso glazed bacon, apple slaw, kewpie

BOWLS
Lamb cutlet, roast carrot puree, honey, oregano (gf)
Burrito bowl - lime rice, spiced chicken, coriander, tomato salsa, lettuce, chipotle dressing, tortilla crisps
Red curry chicken, coconut rice, pickled pawpaw, coriander (gf)
Seared snapper fillets, red pesto risoni, romesco sauce
Braised beef daube bourguignon, parsnip crush, pan glazed jus (gf)
Lemon risotto with pumpkin, green pea and pine nut crumble (v) (gf)
Pork dumpling, green tea noodles, grilled prawn and katsu sauce
Vegetable gyoza, green tea noodles, almond crusted shitake mushroom, ponzu dressing (v)
Aburi chirashi, seared salmon, seared greens, pickles, ginger rice

COCKTAIL MENU (CONTINUED)

FOOD STATIONS – INCLUDES CHEF SERVICE
Prices are per person, per station

OYSTER SHUCKING STATION
Australian coffin bay oysters (2 per person)
Selection of accompaniments and sauces

MEXICAN STREET FOOD
Taco beef OR chicken fajita, corn and black bean salsa, fried jalapeno, limed avocado, salads

BOWLED OVER
Choose from our 'Something More Substantial' bowl selections
Big pans – select one
Arroz a la paella – chicken chorizo peppers (gf)
Arroz a la paella – medley seafood (gf)
Crisp skinned chicken, blistered medley tomatoes, puttenesca sauce (gf)

Big pans – select one
Arroz a la paella – chicken chorizo peppers (gf)
Arroz a la paella – medley seafood (gf)
Crisp skinned chicken, blistered medley tomatoes, puttenesca sauce (gf)

ENHANCE YOU COCKTAIL EXPERIENCE
Prices are per person, per station

LOLLY BUFFET
Selection of sweet treats themed in the colours of your choice

DESSERT STATION
Chef's selection of petite desserts

CHEESE STATION
Selection of local and imported cheeses, mixed crackers, honeyed figs, quince, dried fruits (gf option available)

COCKTAIL

DINNER PLATED MENU
Prices are per person, minimum 100 guests

Two courses, 3-hour function duration – one entrée, one main (or one main, one dessert from
Three courses, 5-hour function duration – one entrée, one main, one dessert, chocolate truffles from
Choice service, per course
Additional course – add another entrée or dessert to a three-course meal
Canapés on arrival – chefs' selection, two per person
Alternate service, per course

INCLUSIVE OF
Brewed coffee and tea selection
Warmed ciabatta, grain and sour dough rolls served with d'Isigny butter

COLD ENTRÉE
Salmon confit, poached Exmouth prawns, pea mousse, fennel, pink peppercorn dressing (gf)
Palm sugar cured beef, kimchee aioli, Asian pickles, braised shitake salad (gf)
Rabbit, green olive and pistachio terrine, baby vegetables, kiwi salsa (gf)
Charred tuna tataki, tosazu sauce, fried garlic, leek, daikon, asparagus (gf)
Moreton Bay bug, avocado, micro herb salad, nam jim
Al a greque artichoke tart, leek, onion, soft herbs, verde (v)

HOT ENTRÉE
Red wine pear, grilled brioche toast, woodside goats curd, truffled honey (v)
Tandoori Exmouth prawns, masala sauce, puffed wild rice, coriander pesto (gf)
Loin of lamb, piccalilli, cauliflower puree, sumac, pomegranate vincotto (gf)
Seared Rottnest scallops, panko crusted morcilla, honeyed pumpkin, jamon crumbs, sauce vierge
Red braised pork belly, miso parsnip, garlic shoots, crackle (gf)
Chicken, smoked potatoes, parmesan, tarragon (gf)

MAIN COURSE
Beef fillet, wagyu presse, walnut crumble, charred witlof, cauliflower puree, potato bark, tomato jus (gf)
Goldband snapper, puy lentils, prawn 'brik', chermoula beurre blanc
Slow roast Amelia Park lamb, beetroot, black olive caramel, green beans, gremolata (gf)
Cone Bay barramundi, celeriac, charred sprouts, bois boudran sauce (gf)
180g beef fillet, gnocchi romaine, mushrooms, kale and jalapeno puree
Guinness braised beef short ribs, herbed crispy oysters, grilled kipflers, buttermilk sauce
Confit pork, parsnip, warrigal greens, pancetta, prunes (gf)
Chicken breast, pumpkin gnocchi, wild mushroom sauce, tarragon, broccolini
Salmon tarator, sweet potato, tahini cream, grilled za'atar courgettes (gf)

PLATED DINNER

DINNER PLATED MENU (CONTINUED)

DESSERT
Salted caramel pannacotta, toasted brioche, seasonal fruits, sour cherry coulis
Dark chocolate brulée, cherry and walnut financier, yoghurt sorbet
Vanilla mascarpone cannoli, roast strawberries, strawberry jam ice cream
Burnt honey cream, saffron poached pears
Green apple cloud, pistachio cake and soil, mascarpone, apple sorbet
Dessert platters – pastry chefs' selection of mini desserts (shared to the table)

ENHANCE YOUR DINING BUFFET

LOLLY BUFFET
Selection of sweet treats themed in the colours of your choice

DESSERT STATION
Upgrade your set plated dessert to a buffet
Chefs' selection of mini desserts

CHEESE OPTIONS
Selection of local and imported cheeses, accompanied with lavouche, water crackers and preserved fruits

Three-cheese platter (shared to the table)
Two-cheese plate (individual plate, per person)
Cheese station (static display)

TAPAS PLATTER
Add a pre-set platter to a three-course meal
Grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots

PLATED DINNER

BUFFET DINNER ONE
Minimum 100 guests, 5 hour function duration

INCLUSIVE OF
Brewed coffee and tea selection with chocolate truffles
Freshly baked bread, churned French butter

COLD BUFFET ITEMS
Cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots (gf)
Baby cos leaves, crisp shaved bacon, shaved parmesan, sour dough croutes, creamy egg mayonnaise
Apple, cranberry and almond slaw (gf)(v)(v)
Freekeh and pumpkin salad, basil and goats cheese (v)
Cous cous with harissa, fetta and charred broccoli (v)

HOT BUFFET ITEMS
Cone Bay barramundi, myrtle scented, sautéed leek and lemon cream (gf)
Slow roasted beef, caramelised onion jam, forest mushrooms (gf)
Chicken romesco, charred greens, toasted almond flakes, medley tomatoes
Wokked Asian greens, crisp fried tofu, ponzu glaze (gf) (v)
Pasta orecchiette, pumpkin, seed pesto, peas, pecorino
Oven roasted root vegetables, balsamic gremolata (gf)(v)
Sea salted baked baby chats (gf)(v)
Fragrant basmati rice (gf)(v)

TO FINISH
Molleaux chocolate pots, vanilla cream
Local and imported cheese selection, condiments and crispbreads (v)
White chocolate brulee (gf)
Roast strawberry tarts, strawberry cream
Seasonal fruit platters (gf)(v)

ENHANCE YOUR DINNER BUFFET WITH ADDITIONAL ITEMS
Per Person, per selection
Cold or sweet buffet items
Hot buffet items
Canapés on arrival – Chefs' selection, two per person
Lolly buffet - selection of sweet treats themed in the colours of your choice
Big pan food station: arroz a la paella – chicken chorizo peppers (gf)
Coffin bay oyster shucking station (2 per person)
Platter to the table: grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots

BUFFET DINNER

BUFFET DINNER TWO
Minimum 100 guests, 5 hour function duration

INCLUSIVE OF
Brewed coffee and tea selection with chocolate truffles
Freshly baked bread , churned French butter

COLD BUFFET ITEMS
Yucatan spiced chicken, medley tomato and orange salad (gf)
Cured beef, mild spiced salami, marinated fetta, jardinière vegetables, piccalilli pots (gf)
Medley tomatoes, kalamata olives, Lebanese cucumbers, marinated fetta (gf)(v)
Mesculin leaves, sunflower seeds, poached pears, shaved pecorino (gf)(v)
Cous cous, artichoke, roast tomatoes, pesto drizzle (v)
Vegetarian rice paper rolls (v)(gf)

HOT BUFFET ITEMS
Goldband snapper over puy lentils, chermoulah buerre blanc (gf)
Slow braised beef cheeks, tomato jus, potato bark (gf)
Verde crusted chicken breast, ratatouille batons, sugo glaze (gf)
Caramelised onion, blue cheese tart, vincotto drizzle
Agnolotti pasta, roasted butternuts, toasted pinenuts, pumpkin cream (v)
Frenched green beans, herbed evoo and murray river salt (gf)(v)
Sea salted baked baby chats (gf)(v)
Soft parmesan polenta (gf)(v)

TO FINISH
Local and imported cheese selection, condiments and crispbreads (v)
White chocolate brulee (gf)
Dark chocolate brownie, caramel popcorn (gf)
Vanilla cones, dark chocolate mousse, popping candy, strawberry gel
Seasonal fruit platters (gf)(v)

ENHANCE YOUR DINNER BUFFET WITH ADDITIONAL ITEMS
Per person, Per selection
Cold or sweet buffet items
Hot buffet items
Canapés on arrival – Chefs' selection, two per person
Lolly buffet - selection of sweet treats themed in the colours of your choice
Big pan food station: arroz a la paella – chicken chorizo peppers (gf)
Coffin bay oyster shucking station (2 per person)
Platter to the table: grilled chorizo, lemon cheeks, mixed olives, turkish bread, babaganoush dip, lamb koftas and raita pots

BUFFET DINNER THREE
Minimum 100 guests, 5 hour function duration

INCLUSIVE OF
Brewed coffee and tea selection with chocolate truffles
Freshly baked bread, churned french butter

PLATED COLD ENTRÉE
Select one dish, served per person

Salmon confit, poached Exmouth prawns, pea mousse, fennel, pink peppercorn dressing (gf)
Palm sugar cured beef, kimchee aioli, Asian pickles, braised shitake salad (gf)
Rabbit, green olive and pistachio terrine, baby vegetables, kiwi salsa (gf)
Charred tuna tataki, tosazu sauce, fried garlic, leek, daikon, asparagus (gf)
Moreton Bay bug, avocado, micro herb salad, nam jim
Al a greque artichoke tart, leek, onion, soft herbs, verde (v)

COLD BUFFET ITEMS
Panzanella salad (v)
Sweet potato, baby spinach and avocado salad, sherry vinaigrette (gf)(v)
Chermoulah roasted chat potato salad (gf)(v)

HOT BUFFET ITEMS
Cone Bay barramundi, myrtle scented, sautéed leek and lemon cream (gf)
Slow roasted beef fillets, caramelised baby onions, shiraz jus (gf)
Confit duck over sautéed cabbage, peas and sugar snaps, (gf)
Wokked Asian greens, crisp fried tofu, ponzu glaze (gf)(v)
Pasta orecchiette, pumpkin, pepita pesto, peas, pecorino
Oven roasted root vegetables, evoo drizzle (gf)(v)
Boulangère potato pave (gf)(v)
Hokkien noodles, toasted sesame, soy oyster sauce (v)

TO FINISH
Local and imported cheese selection, condiments and crispbreads (v)
Molleaux chocolate pots, vanilla cream
Macaron selection
Baklava
Vanilla cones, dark chocolate mousse, popping candy, strawberry gel
Seasonal fruit platters (gf)(v)

ENHANCE YOUR DINNER BUFFET WITH ADDITIONAL ITEMS
Per person, Per selection
Cold or sweet buffet items
Hot buffet items
Canapés on arrival – Chefs' selection, two per person
Lolly buffet - selection of sweet treats themed in the colours of your choice
Big pan food station: arroz a la paella – chicken chorizo peppers (gf)
Coffin Bay oyster shucking station (2 per person)
Platter to the table: grilled chorizo, lemon cheeks, mixed olives, Turkish bread, babaganoush dip, lamb koftas and raita pots

BEVERAGE PACKAGES (CONTINUED)

PACKAGE ONE OR TWO PREMIUM CRAFT UPGRADE – ON TAP
James squires 150 lashes pale ale
Tooheys 5 seeds crisp apple cider
Heineken

RESPONSIBLE HOST FAREWELL UPGRADE
*Upgrade price available when offered on guest departure
Coolridge 600ml
Coolridge Sparkling 600ml

SOFT DRINK PACKAGE
Pepsi, Pepsi Max, Schweppes lemonade, solo, sunkist
1 hour
2 hours
3 hours
4 hours
5 hours

COCKTAIL LIST
Beverage package upgrade (30 minutes at start of function), per person
Every 30 minutes thereafter, per person
On consumption, per cocktail

COCKTAIL SELECTIONS
Watermelon Collins
- London dry gin, cold pressed watermelon juice, lemon, rose

Sparkling Pina Colada
- White rum, pineapple juice, coconut, lime, sparkling wine

Margarita Fizz
- Tequila blanco 100% blue agave, citrus, cointreau, agave

Perfect Vesper
- Rye vodka, London dry gin, Bianco and dry vermouth, orange bitters, olives

Cold Brew Negroni
- London dry gin, campari, sweet vermouth, cold brew coffee

Pecan Old Fashioned
- The naked malt scotch whisky, maple syrup, pecan bitters

*Maximum 2 hours continuous service

BEVERAGE LIST

SPARKLING WINE
Houghton Quills Sparkling NV Chardonnay Pinot Noir (Margaret River, WA)
T'Gallant Sparkling Prosecco (Mornington Peninsula, VIC)
Oyster Bay Sparkling Cuvee (Marlborough, NZ)
Yarra Burn Premium Cuvee Brut (Yarra Valley, SA)
Croser NV (Adelaide Hills, SA)
Rockford Sparkling Black Shiraz (Barossa Valley, SA)

CHAMPAGNE
Veuve Moisans Sparkling (Loire Valley, France)
Veuve Ambal Vin Mousseux Blanc de Blancs (Bourgogne, France)
Veuve Ambal Vin Mousseux Rose (Bourgogne, France)
G.H.Mumm Cordon Rouge Rose (Reims, France)
Veuve Clicquot (Reims, France)

SAUVIGNON BLANC & BLENDS
Houghton Classic Sauvignon Blanc Semillon (Margaret River, WA)
Dusky Sounds Sauvignon Blanc (Marlborough, NZ)
Oyster Bay Sauvignon Blanc (Marlborough, NZ)
Busselton Boys "Charlies" Semillon (Margaret River, WA)
Leeuwin Estate Siblings Sauvignon Blanc Semillon (Margaret River, WA)
Petaluma White Label Sauvignon Blanc (Adelaide Hills, SA)

CHARDONNAY
Houghton Margaret River Chardonnay (Margaret River, WA)
Plantagenet 3 Lions Chardonnay (MT Barker, WA)
Petaluma White Label Chardonnay (Adelaide Hills, SA)
Penfolds Max's Chardonnay (Barossa Valley, SA)
Leeuwin Prelude Chardonnay (Margaret River, WA)

SEMILLON, RIESLING, ROSÉ
Torbreck Woodcutters Semillon (Barossa Valley, SA)
Leeuwin Estate Art Series Riesling (Margaret River, WA)
Rockford Local Growers Semillon (Barossa Valley, SA)
Rockford Eden Valley Riesling (Barossa Valley, SA)
Rockford Alicante Bouchet Rosé (Barossa Valley, SA)

BEVERAGE LIST (CONTINUED)

SHIRAZ
Killerby K Shiraz (Great Southern, WA)
St Hallett Black Clay Shiraz (Barossa Valley, SA)
St Hallett Gamekeeper Shiraz (Barossa Valley, SA)
Leeuwin Estate Siblings Shiraz (Margaret River, WA)
Torbreck Woodcutters Shiraz (Barossa Valley, SA)
Petaluma White Label Shiraz (Adelaide Hills, SA)

CABERNET SAUVIGNON
Wynns The Siding Cabernet Sauvignon (Coonawarra, SA)
Penfolds Max's Cabernet Sauvignon (Barossa Valley, SA)

CABERNET MERLOT
Amberley Secret Lane Cabernet Merlot (Margaret River, WA)
Busselton Boys "Alfie's" Cabernet Merlot (Busselton, WA)

PINOT NOIR
De Bortoli Yarra Valley Pinot Noir (Yarra Valley, SA)
Kim Crawford Pinot Noir (Marlborough, NZ)
Houghton Wisdom Pinot Noir (Pemberton, WA)

AUSTRALIAN BEER - ON TAP
Hahn Super Dry 3.5, 330ml glass
Hahn Super Dry, 330ml glass

PREMIUM BEER - ON TAP
Tooheys 5 Seeds Crisp Apple Cider, 330ml glass
James Squires 150 Lashes Pale Ale, 330ml glass
Heineken, 330ml glass

BOTTLED BEER
Heineken
Heineken 3 (mid-strength)
Heineken 0.0 (zero alcohol)
James Squire 150 lashes pale ale
Furphy
Hahn Super Dry
James Squire Apple Orchard Cider

BEVERAGE LIST (CONTINUED)

COCKTAIL LIST
On consumption, per cocktail

COCKTAIL SELECTIONS
Watermelon Collins
- London dry gin, cold pressed watermelon juice, lemon, rose

Sparkling Pina Colada
- White rum, pineapple juice, coconut, lime, sparkling wine

Margarita Fizz
- Tequila blanco 100% blue agave, citrus, cointreau, agave

Perfect Vesper
- Rye vodka, London dry gin, Bianco and dry vermouth, orange bitters, olives

Cold Brew Negroni
- London dry gin, campari, sweet vermouth, cold brew coffee

Pecan Old Fashioned
- The naked malt scotch whisky, maple syrup, pecan bitters

*Maximum 2 hours continuous service

ADDITIONAL BEVERAGE ITEMS
Coolridge 600ml
Coolridge Sparkling 500ml
Softdrinks - Pepsi, Pepsi Max, Schweppes lemonade, solo, sunkist per glass
Charlie's Honest Apple Juice
Charlie's Honest Orange Juice

VENUE INFO

RAC ARENA
700 Wellington Street
Perth WA 6000

Located in the heart of the Perth CBD, RAC Arena is within walking distancing to the Perth city bus and train stations. We have our own underground car park with 616 car bays, including 14 ACROD bays.

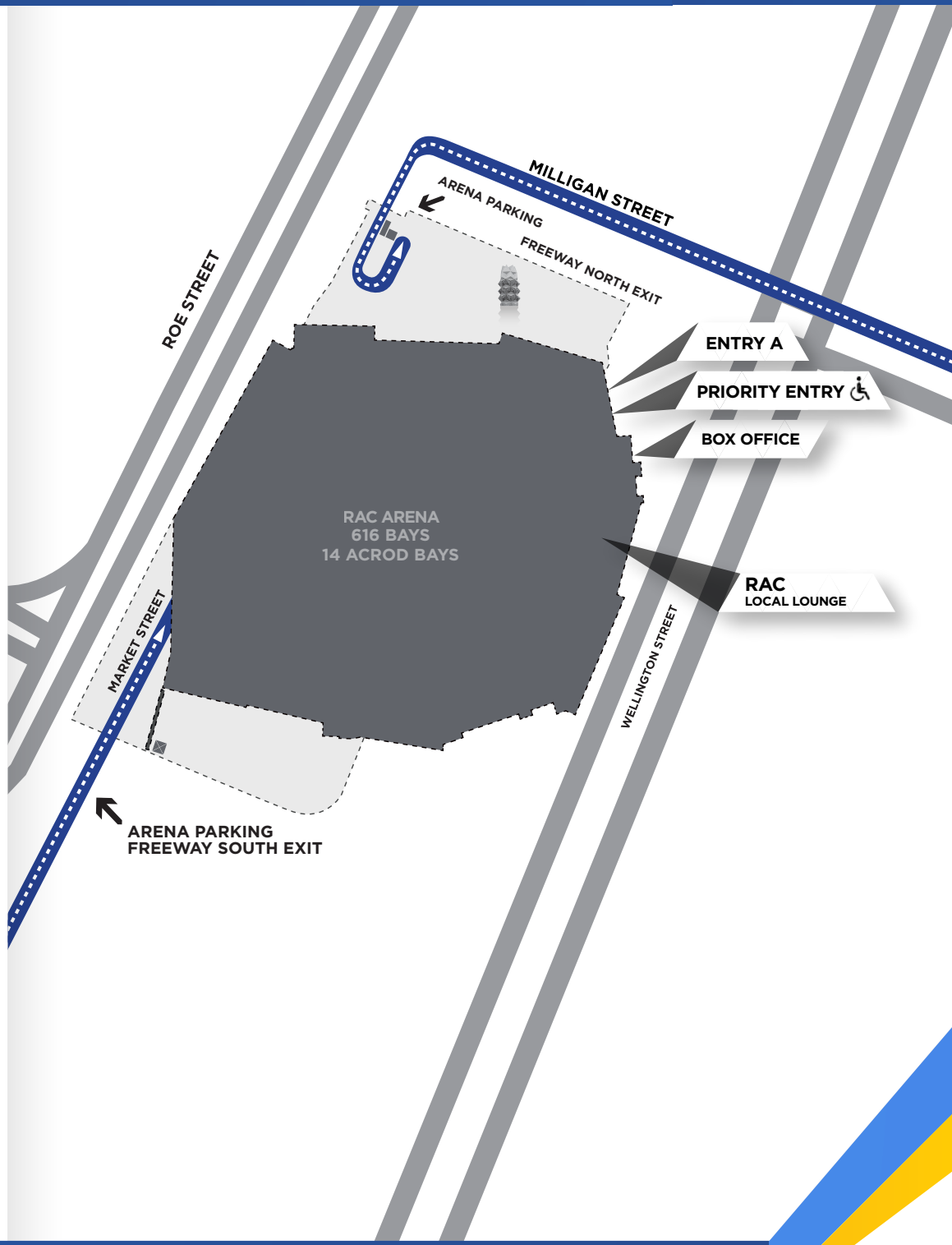
Thanks to our friends at **Hyundai**, we have two **EV charging** station bays in our car park. They are located near the **Milligan St entrance.**

CONTACT DETAILS

(08) 6365 0732
pa.eventsales@venueswest.wa.gov.au

VENUES WEST

RAC ARENA IS PROUDLY OWNED AND OPERATED BY VENUESWEST.



RAC Arena

VENUES WEST

RAC ARENA IS PROUDLY OWNED AND OPERATED BY VENUESWEST.