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



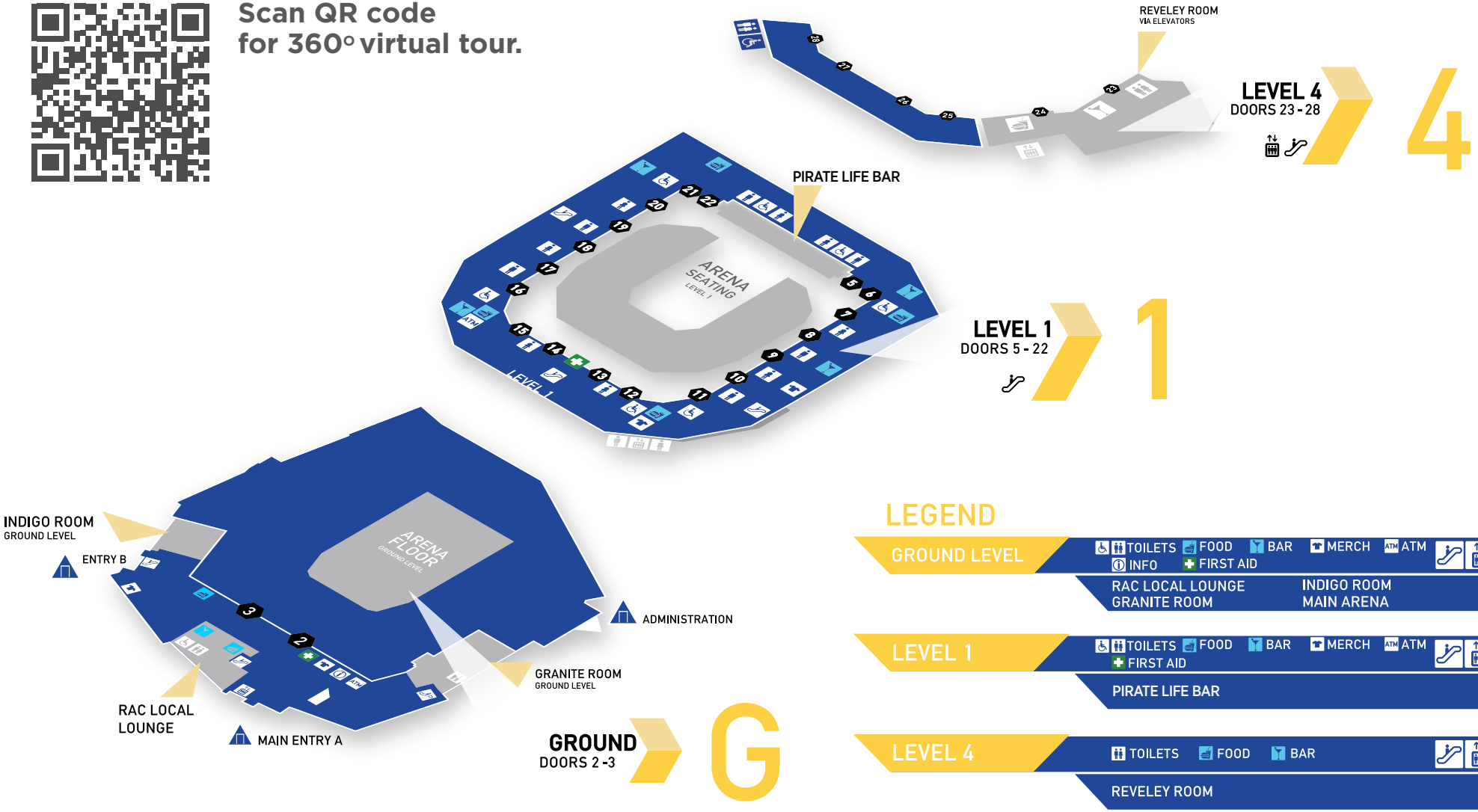
REVELEY ROOM



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

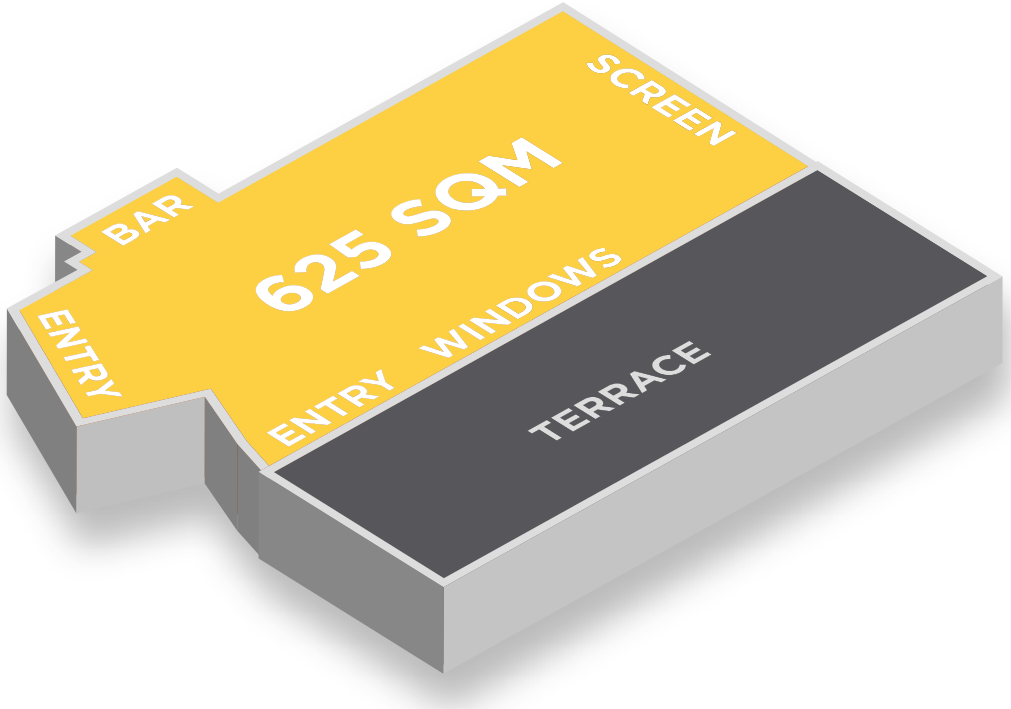
GRANITE ROOM

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

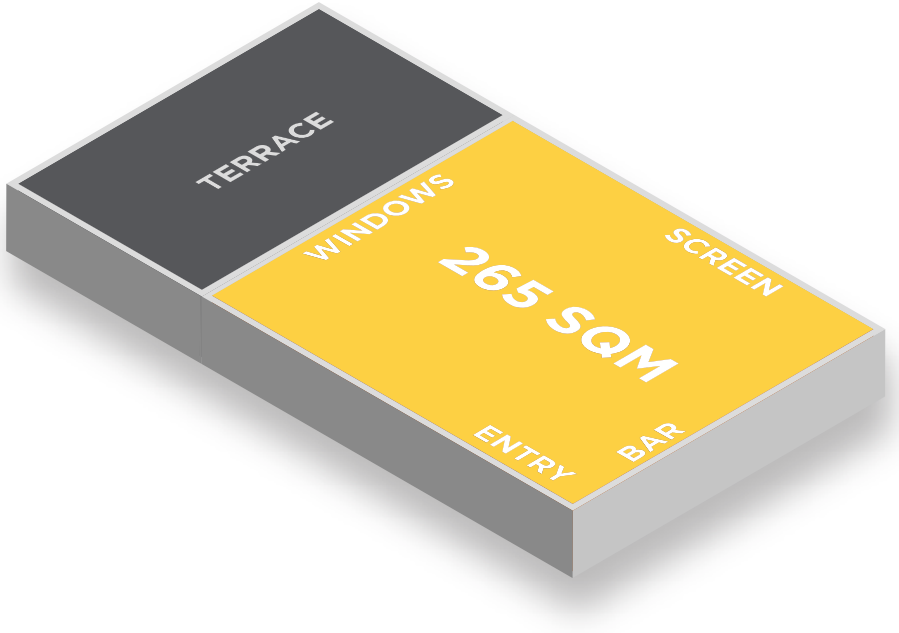
INDIGO ROOM

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

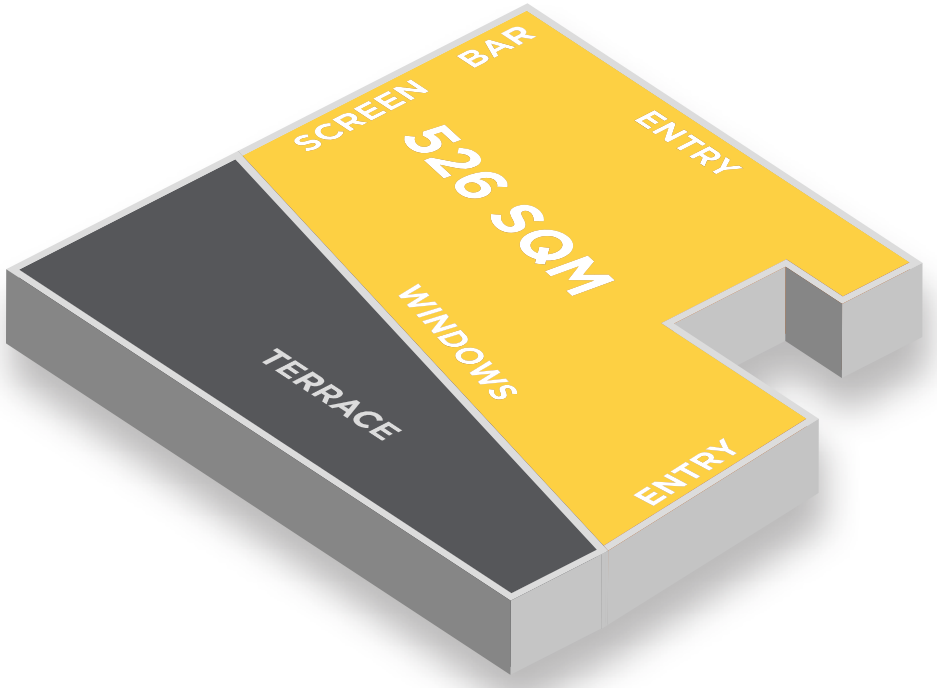
RAC LOCAL LOUNGE

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

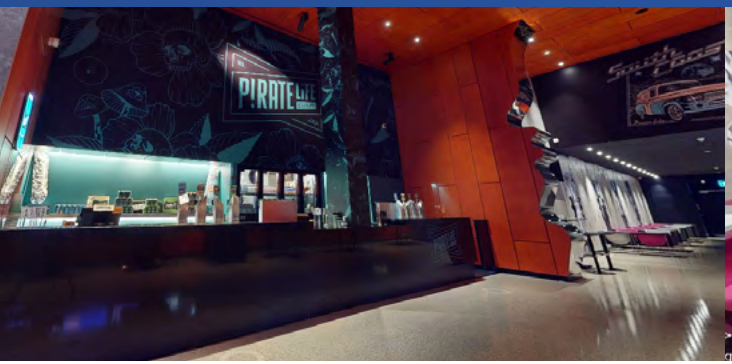
VISION OPTIONS

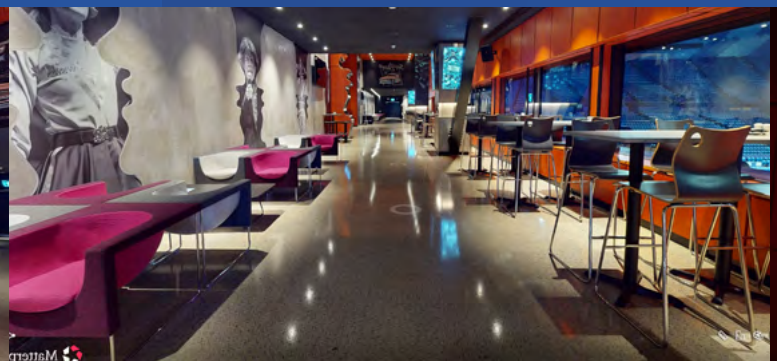
MOSH PIT

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.

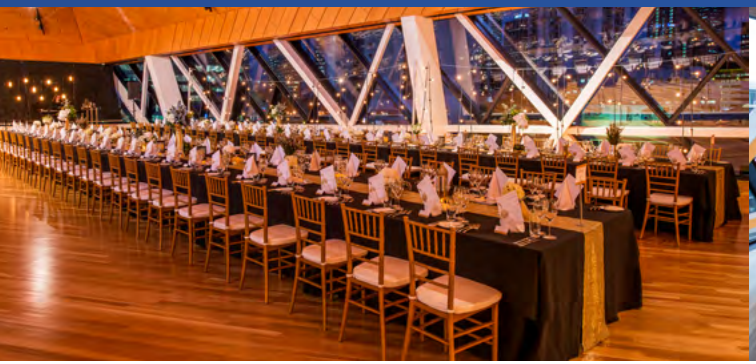
Positioned directly behind the main stage and inspired by the VIP Backstage experience, the slick Pirate Life Bar will truly 'wow' your guests.

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!







COCKTAIL BREAKFAST – STAND-UP COCKTAIL SERVICE 42
BREAKFAST PLATTERS – SHARED AT THE TABLE 48
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, clusternut museli (gf)(v)
Mini brioche slider, Huon smoked salmon, dill caper cream cheese, pickled onions
Ham and chedar muffin, sweet mustard pickle (v)
Individual seasonal fruit cups, Greek yoghurt, mint syrup (gf)(v)
Mixed glazed Danish pastries (v)
Mini croissant, jam, cream, cointreau strawbrerries (v)

YOUR CHOICE OF THREE HOT SELECTIONS
Spec wrapped chipolata, BBQ smoked glaze (gf)
Mushroom, tomato and egg tart, black garlic chutney (v, 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
Assorted savoury pasry swirls (pizza, pesto and cheese)
Colcannon croquettes, house made sugo (v)
Enhance your breakfast and add items from the above selections



BREAKFAST

PLATED BREAKFAST – SIT DOWN TABLE SERVICE 49

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, clusternut museli (gf) (v)
Mini brioche slider, Huon smoked salmon, dill caper cream cheese, pickled onions
Ham and chedar muffin, sweet mustard pickle (v)
Individual seasonal fruit cups, Greek yoghurt, mint syrup (gf)(v)
Mixed glazed Danish pastries (v)
Mini croissant, jam, cream, cointreau strawbrerries (v)

PLATED HOT DISHES – YOUR CHOICE OF ONE ITEM

Zucchini and corn fritters, roasted pumpkin hummus, blistered truss tomatoes, rocket, dill yoghurt (gf)(v)
Buttermilk and lemon pancake stack, bluberry and mint syrup, double cream (v)
Baked egg au gratin, rash of bacon, lime avocado salsa, sourdough
Baked egg au gratin, pork sausage, tomato braised beans, za'atar grilled tomato, rye toast
Burnt butter and thyme mushrooms, savoury French toast, chive puree, parmesan (v)

ENHANCE YOUR BREAKFAST WITH ADDITIONAL ITEMS SET ON THE TABLE

Additional table items, per person, per selection 4.40
Arrival tea and coffee station, in addition to table service 4.40



COFFEE BREAK

Prices are per person, per selection

YOUR CHOICE OF FOUR SELECTIONS (WRAPS, MINI ROLLS AND ROUNDS)

Brewed coffee and tea selection	6.30
Continuous coffee (brewed) and tea selection – maximum 4 hours	14.20
Continuous coffee (brewed) and tea selection – maximum 9 hours	19.20
Nespresso coffee and tea selection (maximum 70 guests, self-serve)	8.10
Continous nespresso coffee and tea selection (maximum 70 guests, self-serve)	23.00
Chilled orange juice – per glass	5.60
Cool Ridge still water (600ml) – per bottle	6.10
Barista coffee cart – available on request	

COFFEE BREAK ITEMS (CATERED AT 1.5 PORTIONS PER PERSON, PER ITEM)

Prices are per person, per selection 6.90

House made muffin selection
Rich chocolate brownie slice, ganache (gf)
Berry friands
Belgium chocolate swiss rolls (gf)
Pistachio lemon dacquoise (gf)
Mini seasonal fruit tarts, pastry cream (gf)
Lemon meringue pies (gf)
WA strawberry chocolate tarts
Glazed Danish pastries
Freshly baked scones, vanilla cream, house preserves
Seasonal fruit boats, minted Greek yoghurt (gf)
House made chicken sausage rolls, tomato relish
Vegetarian Punjabi samosa, raita dipping pots (v)
Mini croissants, smoked ham, roma tomato, cheddar cheese (v)
Beef and beer gourmet pie, tomato relish
Vegetable pies, eggplant kasundi (v)



SANDWICH LUNCH
Minimum 100 guests, 30 minute duration

35

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
House made pastrami, smoked cheddar, pickles, jalapeno aioli
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
Roasted falafel, pumpkin soubise, sprouts, coriander (v)
Cured continental meats, antipasto pickled vegetables, relish
Smoked turkey, cheddar, cranberry mayo

SANDWICH LUNCH WITH COCKTAIL ITEMS

44

INCLUSIVE OF
Brewed coffee and tea selection
Chilled orange juice

YOUR CHOICE OF FOUR SELECTIONS (WRAPS, MINI ROLLS AND ROUNDS)
Select from above

PLUS YOUR CHOICE OF THREE COCKTAIL ITEMS
Select cocktail items from page 26-27

LUNCH



STAND-UP SIMPLE SANDWICH LUNCH 54

INCLUSIVE OF

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

YOUR CHOICE OF FOUR SELECTIONS (WRAPS, MINI ROLLS AND ROUNDS)

Panzanella salad – heirloom tomato, migas crumbs, capers, red onion, basil, tomato water dressing (gf)(v)
Charred cauliflower, braised lentils, coriander, chilli (gf)(v)
Apple, cranberry, tarragon and almond slaw (gf)(v)
Quinoa, pomegranate, toasted seeds, mint, preserved lemon (gf)(v)
Classic garden salad, truffled French vinaigrette (gf)(v)
Mesculin, poached pears, parmesan, candied pecans (gf)(v)
Lemon, herb and chickpea pasta salad (v)
Roasted root vegetables, bacon, cornichons, pangritata, ranch dressing (gf)

YOUR CHOICE OF THREE FORK-FOOD SELECTIONS

Seared barramundi, roasted carrots, house mint sauce
Garlic and black pepper roasted chicken, wok greens, salted soybean (gf)
Slow cooked beef rib fillet, grilled polenta, roasted tomatoes, salsa verde (gf)
Crisp fried tofu, hokkien noodles, asian greens, sesame (v)

DESSERT CANAPÉS

Rich chocolate brownie slice, ganache (gf)
Belguim chocolate swiss rolls (gf)
Pistachio lemon dacquoise (gf)
Mini seasonal fruit tarts, pastry cream (gf)
Lemon meringue pies (gf)
WA strawberry chocolate tarts
Freshly baked scones, vanilla cream, house preserves



COCKTAIL MENU
Minimum 100 guests

DURATION	MINIMUM ITEMS	PER PERSON
30 mins	3 canapés	25
1 hour	5 canapés; or, 3 canapés and 1 substantial item	42
2 hours	8 canapés; or, 3 canapés, 1 substantial item and 1 station	58
3 hours	11 canapés; or, 3 canapés, 2 substantial items and 1 station	69

COLD CANAPÉS

Shaved black angus beef crostini, caponata, blue cheese
Parmesan polenta, rare roast beef, tomato verde
Slow roast chicken & spinach mini yiros
Charsiu pork pancakes, spring onion, cucumber, pea sprouts
Smoked ham hock terrine, cornichons, mustard cream, rye crouton
Fresh tuna nori roll, kewpie, plum sesame, (gf)
Scallop ceviche, coconut, lime, chilli (gf)
Fireball cold cured salmon blini, horseradish fraiche, crispy capers, dill
Moroccan lamb waffle tart, feta, baby mint
Mixed vegetarian sushi and nigiri, pickled ginger, wasabi, soy (gf) (v)
Parmesan shortbread finger, goats cheese, black olive crumb, parsley pesto (v)

HOT CANAPÉS

Pulled beef cheek tart, parsnip cream, tobacco shallots
Mini beef and beer pie, jalapeno relish
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
Almond crusted oysters, preserved lemon aioli, iceberg (gf)
Panko snapper, Thai yellow curry dipping sauce
Exmouth prawns, wakame tempura, salted plum sauce
Smoked pork mac and cheese balls, rhubarb ketchup
Pulled pork and apple croquettes, cider sour cream
Greek lamb, roast pepper coulis, baba ganoush (gf)
Lamb empanadas, mint mojo
Rosmary lamb pies, black garlic chutney
Wild mushroom arancini, honey thyme aioli (v)
Mac and cheese croquettes, Dijon aioli(v)
Roasted pumpkin caramelised onion and Persian fetta pizza (v)Spicy eggplant spring rolls, black vinegar (v)
Aloo tikki chat - spiced potato pattie, selection of seasonal chutney

COCKTAIL



COCKTAIL MENU (CONTINUED)

DESSERT CANAPÉS
Rich chocolate brownie slice, ganache (gf)
Belguim chocolate swiss rolls (gf)
Pistachio lemon dacquoise (gf)
Mini seasonal fruit tarts, pastry cream (gf)
Lemon meringue pies (gf)
WA strawberry chocolate tarts
Freshly baked scones, vanilla cream, house preserves

SOMETHING MORE SUBSTANTIAL 12
Prices are per person, per slider or bowl

SLIDERS
Pulled pork banh mi, Asian slaw, pickled carrot, chilli
Wagyu cheese burger, cheddar cheese, tomato relish, American mustard
Spicy garlic chicken, pickles, red onion, bbq sauce, iceburg
Pulled birria brisket, monterey jack cheese, salsa de roja, jalapenos
Katsu pork, miso glazed bacon, apple slaw, kewpie

BOWLS
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)
Vegetable gyoza, green tea noodles, almond crusted shitake mushroom, ponzu dressing (v)
Aburi chirashi, seared salmon, seared greens, pickles, ginger rice

FOOD STATIONS – INCLUDES CHEF SERVICE 23
Prices are per person, per station

Taco beef OR chicken fajita, corn and black bean salsa, fried jalapeno, limed avocado, salads
Arroz a la paella - chicken chorizo peppers (gf)
Arroz a la paella - medley seafood (gf)
Crisp skinned chicken, blistered medley tomatoes, puttenesca sauce (gf)

DESSERT STATION (per person) 16
Chef's selection of petite desserts - 3 petite bites per person

CHEESE STATION (per person) 21
Selection of local and imported cheeses, mixed crackers, honeyed figs, quince, dried fruits (gf option available)



PLATED MENU

Prices are per person, minimum 100 guests

Two courses, 3-hour function duration, one entrée, one main (or one main, one dessert)	84
Three courses, 5-hour function duration, one entrée, one main, one dessert, chocolate truffles	104
Canapés on arrival, chefs' selection, two per person	16
Alternate service, per course	8

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)
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 daube, miso parsnip, edamame, chicharron (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
Sugar cured pork belly, burnt apple ketchup, eggplant persillade, mustard jus
Chicken breast, pumpkin gnocchi, wild mushroom sauce, tarragon, broccolini
Salmon tarator, sweet potato, tahini cream, grilled za'atar courgettes (gf)



PLATED MENU (CONTINUED)

DESSERT
Salted caramel pannacotta, toasted brioche, seasonal fruits, sour cherry coulis
Dark chocolate brulée, cherry and walnut financier, yoghurt sorbet
Burnt honey cream, saffron poached pears
Dessert platters – pastry chefs' selection of mini desserts (shared to the table)

ENHANCE YOUR DINING BUFFET

DESSERT STATION
Prices are per person, per station

Chefs' selection of mini desserts	16

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

Three-cheese platter (shared to the table)	10
Two-cheese plate (individual plate, per person)	13.50
Cheese station (static display)	21

PLATED MENU



BUFFET DINNER

113

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

Local and imported cheese selection, condiments and crispbreads (v)
Lemon meringue tart (gf)
Strawberry and chocolate tart
Belgum chocolate swiss roll (gf)
Seasonal fruit platters (gf)(v)



BEVERAGE PACKAGES

DURATION	PACKAGE ONE	PACKAGE TWO	PACKAGE THREE	PACKAGE FOUR
1 hour	33	37	42	45
2 hours	36	41	47	51
3 hours	41	45	55	57
4 hours	46	50	59	62
5 hours	51	53	65	68

BEVERAGE PACKAGE ONE

Hardys the riddle sparkling brut reserve nv
Hardys the riddle chardonnay and cabernet merlot wines
Pirate life south coast pale ale, great northern super crisp 3.5
Soft drinks, mineral water and orange juice

BEVERAGE PACKAGE TWO

Houghton sparkling nv chardonnay
Grant Burge sauvignon blanc and shiraz wines
Pirate life south coast pale ale, great northern super crisp 3.5
Soft drinks, mineral water and orange juice

BEVERAGE PACKAGE THREE

Veuve Ambal vin Mousseaux blanc de blanc (Bourgogne, France)
Grant Burge sauvignon blanc and shiraz wines
Peroni, pirate life south coast pale ale, great northern super crisp 3.5
Somersby apple cider
Soft drinks, mineral water and orange juice

BEVERAGE PACKAGE FOUR

Veuve Ambal vin Mousseaux blanc de blanc (Bourgogne, France)
Leeuwin estate siblings sauvignon blanc semillon and shiraz
Peroni, pirate life south coast pale ale, great northern super crisp 3.5
Somersby apple cider
Soft drinks, mineral water and orange juice



BEVERAGE PACKAGES (CONTINUED)

RESPONSIBLE HOST FAREWELL UPGRADE 3.50
Upgrade price available when offered on guest departure
Cool Ridge 600ml
Cool Ridge Sparkling 500ml

SOFT DRINK PACKAGE
Pepsi, Pepsi Max, Schweppes lemonade, solo, sunkist

1 hour	15
2 hours	18
3 hours	21
4 hours	23
5 hours	25

COCKTAIL SELECTIONS
Tailored to your taste, please speak to your event coordinator.



BEVERAGE LIST

SPARKLING WINE

Haughton Sparkling Classic (Margaret River, WA)	40
T'Gallant Sparkling Prosecco (Mornington Peninsula, VIC)	41
Grant Burge Sparkling NV	42
Yarra Burn Premium Cuvee Brut (Yarra Valley, SA)	52
Da Luca Prosecco (Veneto, Italy)	49
Rockford Sparkling Black Shiraz (Barossa Valley, SA)	132

CHAMPAGNE

Veuve Ambal Vin Mousseux Blanc de Blancs (Bourgogne, France)	51
Veuve Ambal Vin Mousseux Rose (Bourgogne, France)	57
G.H. Mumm Cordon Rouge Rose (Reims, France)	135
Veuve Clicquot (Reims, France)	146

SAUVIGNON BLANC & BLENDS

Brookland Valley Sauvignon Blanc Semillon	62
Leeuwin Estate Siblings Sauvignon Blanc Semillon (Margaret River, WA)	57
Petaluma White Label Sauvignon Blanc (Adelaide Hills, SA)	52
Houghton Premium Sauvignon Blanc Semillon (Margaret River, WA)	62

CHARDONNAY

Brookland Valley Chardonnay (WA)	62
Plantagenet 3 Lions Chardonnay (MT Barker, WA)	52
Petaluma White Label Chardonnay (Adelaide Hills, SA)	55
Penfolds Max's Chardonnay (Barossa Valley, SA)	79
Leeuwin Prelude Chardonnay (Margaret River, WA)	82

SEMILLON, RIESLING, ROSÉ

Torbreck Woodcutters Semillon (Barossa Valley, SA)	49
Leeuwin Estate Art Series Riesling (Margaret River, WA)	58
Rockford Local Growers Semillon (Barossa Valley, SA)	74
Rockford Eden Vale Riesling (Barossa Valley, SA)	61
Rockford Alicante Bouchet Rosé (Barossa Valley, SA)	58



BEVERAGE LIST (CONTINUED)

SHIRAZ

St Hallett Faith Shiraz	48
Leeuwin Estate Siblings Shiraz (Margaret River, WA)	57
Torbreck Woodcutters Shiraz (Barossa Valley, SA)	65
Petaluma White Label Shiraz (Adelaide Hills, SA)	64

CABERNET SAUVIGNON

Wynns The Siding Cabernet Sauvignon (Coonawarra, SA)	52
Penfolds Max's Cabernet Sauvignon (Barossa Valley, SA)	73

PINOT NOIR

De Bortoli Yarra Valley Pinot Noir (Yarra Valley, SA)	48
Murdoch Hill Pinot Noir	48
Moss Wood Pinot Noir (Margaret River, WA)	84

BEER ON TAP

Great Northern Super Crisp 3.5%	7.70
Pirate Life South Coast Pale Ale 4.4%	11.20
Peroni 4.8%	11.20
Somersby Apple Cider 4.5%	12.00

BOTTLED

Peroni	13.90
Great Northern Super Crisp 3.5	9.50
Balter XPA	13.30
Mountain Goat	13.90
Somersby Apple Cider	13.90
Brookvale Union Ginger Beer	13.90
Pirate Life South Coast Pale Ale	12.70
Carlton 0.0%	7.00

PRE MIXED

Jim Beam & Cola 3.5%	16.10
Gordons Pink Gin & Soda 4%	16.10
Smirnoff Seltzer Lime 3.5%	16.10

CAN WINES

Small Things Shiraz	14.00
Small Things Sauvignon Blanc	14.00
Small Things Rose	14.00
Brown Brothers Prosecco 11.5%	14.00

BEVERAGES



BEVERAGE LIST (CONTINUED)

COCKTAIL LIST

Tailored to your taste, please speak to your event coordinator.

ADDITIONAL BEVERAGE ITEMS

Cool Ridge 600ml	6.10
Cool Ridge Sparkling 500ml	6.20
Softdrinks - Pepsi, Pepsi Max, Schweppes lemonade, solo, sunkist per glass	6.60
Charlie's Honest Apple Juice	6.40
Charlie's Honest Orange Juice	6.40
V Energy Raspberry Lemonade	7.50
V Energy Sugar Free	7.50
Lipton Peach Iced Tea	7.50
Gatorade Blue Bolt	7.60







VENUE INFO

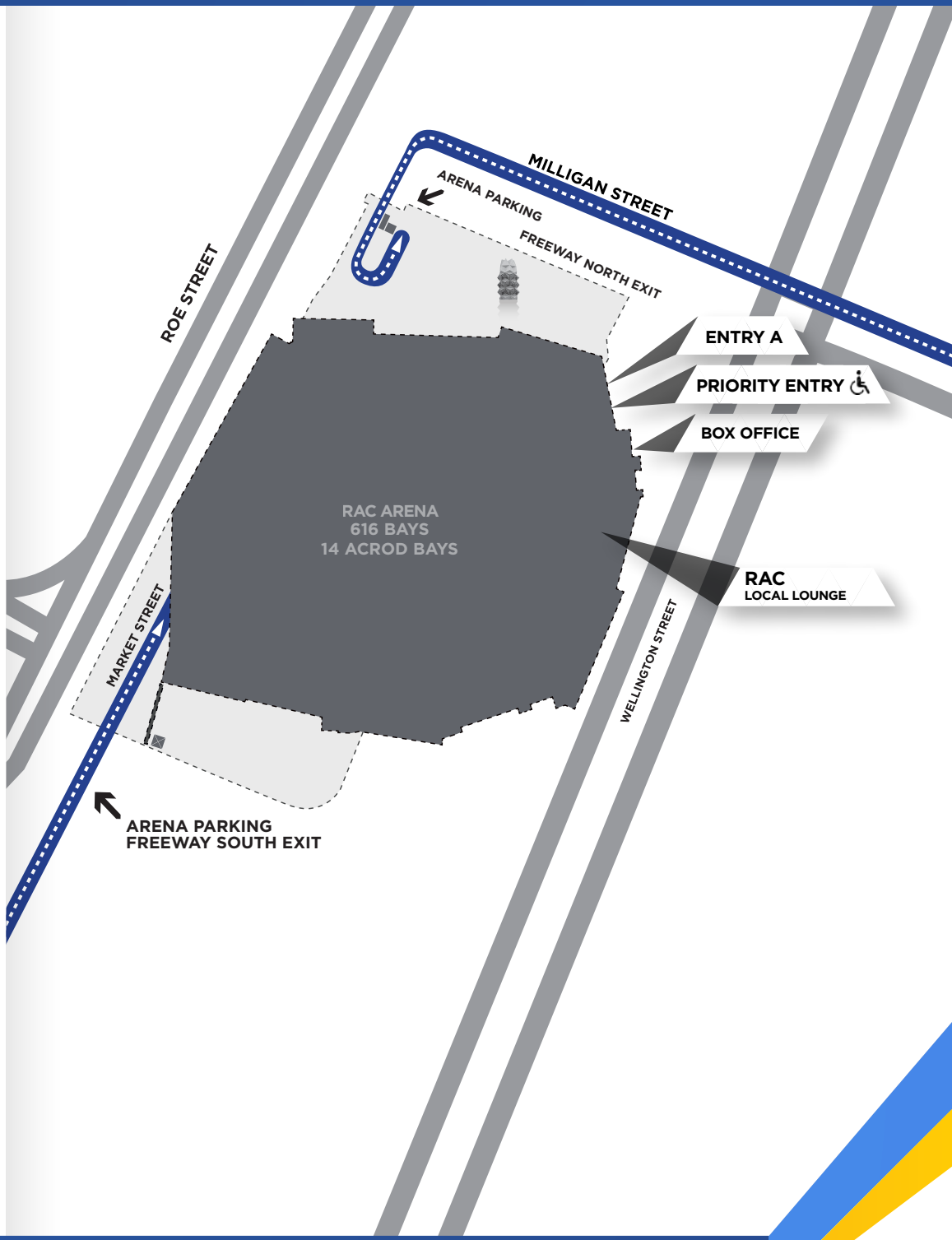
RAC ARENA
700 Wellington Street
Perth WA 6000

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



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