



Functions and Catering

A place to celebrate life
2024-2025



Function Rooms

Centennial Park Function Rooms, steps away from our Jubilee Complex, are a bright, contemporary calm space.

Share a drink, a bite to eat and a hug. Catch up with long-lost friends and relatives. Swap stories and photos. Celebrate and reflect on every memory.

Depending on how many you're expecting, we have three Function Rooms, which can be used independently or opened into one large space. Even if you are inside, you can't escape those serene views with our gardens surrounding you on all sides.

Each Function Room has audio visual facilities to play music, movies or photos from just about any format including CDs, DVDs and USBs.

Function Room bookings must include a food order with our catering partner, Blanco Catering.

When booking a Function Room, a contact for the family and their phone number will be requested. This allows Blanco Catering to discuss the particular requirements and ensures all of your needs are met.

Functions are booked for 1 hour 15 minutes providing plenty of time to gather together, however bookings for longer periods are available on request.

Function Room Bookings

Please contact the Centennial Park Team on 08 8276 6011 to speak with a consultant during business hours.

All after hours calls will be directed to our after-hours service. Bookings can also be made via your Funeral Director.

Function Room	Capacity	Price
One room	80	\$450
Two rooms	160	\$550
Three rooms	230	\$650
Concourse and three rooms*	315	\$750

*Available for bookings after 4pm.



Catering

Centennial Park partners with Blanco Catering who takes care of your catering. With a selection of high-quality food and beverages to suit your family's values, culture, beliefs and budget, we know you will be taken care of.

The catering packages focus on fresh, quality local produce and are designed to meet the varied needs of families.

We have great memories of the family who saluted their yiyia with a round of ouzo shots.

A member from Blanco Catering will be in touch with a family member prior to the event to confirm all details.

All menus include:

- Staff to set, serve and clear
- Coffee, tea and still water
- Homemade gourmet biscuits.

Our professional, personable wait staff will serve you, family and friends cocktail style, roaming the room to ensure everyone is looked after.

Buffet style catering option available upon request, please ask our catering team.

Catering Bookings

Please contact Blanco Catering on 08 8275 2252 during business hours or email centennialpark@blancocatering.com.au



Menus

Menu A	Selection of cakes & slices	\$12 per person
Menu B	Selection of cocktail sandwiches (2-3 mixed varieties)	\$13 per person
Menu C	Selection of cocktail sandwiches (2-3 mixed varieties) Selection of cakes & slices	\$17 per person
Menu D	Selection of cocktail sandwiches (2-3 mixed varieties) Pork, fennel & caramelised apple sausage rolls Pumpkin, sage & pine nut arancini, caramelised garlic aioli (GF) Selection of cakes & slices	\$25 per person
Menu E	Selection of cocktail sandwiches (2-3 mixed varieties) Pork, fennel & caramelised apple sausage rolls Pumpkin, sage & pine nut arancini, caramelised garlic aioli (GF) Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon (GF) Lamb shank, rosemary pie Selection of cakes & slices	\$35 per person
Kids Plate (12 and under)	Ham and cheese sandwich Chips with tomato sauce Sweet treat Poptop juice	\$15 per child

Minimum of 25 guests per room. Prices include GST.

Platters

Selection of cakes & slices (GF)	\$90 per platter
Cocktail sandwiches (2-3 mixed varieties) (GF option available)	\$90 per platter
Pork, fennel & caramelised apple sausage rolls	\$90 per platter
Pumpkin, sage & pine nut arancini, caramelised garlic aioli (GF)	\$90 per platter
Heirloom beetroot tarte tatin, whipped feta, preserved lemon, chives	\$100 per platter
Chickpea fritters, tomato & cucumber salsa (GF)	\$100 per platter
Pizzette, bocconcini, roasted tomato	\$110 per platter
Spinach & crumbled feta spanakopita	\$110 per platter
Marinated chicken skewers, paprika (GF)	\$110 per platter
Lamb shank & rosemary pies	\$110 per platter
Steamed dumplings, fresh lime, mint, rice vinegar pickled cucumber	\$110 per platter
Assorted sushi, kewpie, pickled ginger, soy sauce (GF)	\$110 per platter
Vegetable pakora, minted yoghurt (GF)	\$110 per platter
Beef sliders, beef patty, tomato, lettuce and pickle with burger sauce	\$120 per platter
Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon (GF)	\$120 per platter
Spiced lamb cigars, baba ganoush, fried parsley, sumac	\$120 per platter

Shared Platters

Cheese platter with gourmet crackers, varieties of cheeses, dried fruits and quince paste (GF option available)	\$100 per platter
Fruits platter with seasonal fruits	\$100 per platter
Antipasto - A selection of prosciutto, salami, mortadella, pickled vegetables, olives, cherry tomatoes, and breads	\$130 per platter

Make your own selection

Add three (3) to five (5) platters (excluding shared platters) to Menu A or B:

- + 3 platters \$18 per person
- + 4 platters \$24 per person
- + 5 platters \$30 per person

Extra platters can only be added once a base level catering menu has been ordered. 20 pieces per platter.

Internationally Inspired Menus

Italian Style Menu

Salami and provolone focaccia	
Toasted piadina, crudities and dip	
Pumpkin, sage & pine nut arancini, caramelised garlic aioli (GF)	
Pizzette, bocconcini, roasted tomato	
Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon (GF)	
Ricotta and pistachio cannoli	\$35 per person

Greek Style Menu

Salami and Kasseri cheese focaccia	
Bastounia Lahanikon, crudities, pita bread and dip	
Revithokeftedes, chickpea fritters, tomato and cucumber salsa	
Spinach & crumbled feta spanakopita (Vegan option available)	
Spiced lamb cigars, baba ganoush, fried parsley, sumac	
Fava tartlets, yellow split peas purée, pickle onion, caper	\$35 per person
Greek coffee	+ \$1 per person
Orange and almond cake	+ \$3 per person

Buffet style catering option available upon request, please ask our catering team. All platters are subject to changes without notice.



Beverage Packages

Wicks Estate Package

Coopers Pale Ale Beer	
Coopers Light Beer	
Hills Apple Cider	
Wicks Estate Sparkling Chardonnay Pinot Noir	
Wicks Estate Sauvignon Blanc	
Wicks Estate Pinot Rosé	
Wicks Estate Shiraz	\$18 per person

Bremerton Package

Coopers Pale Ale Beer	
Coopers Light Beer	
Peroni Nastro Azzurro	
Hills Apple Cider	
The Lane Vineyard Lois NV Blanc de Blanc	
Bremerton 'Betty & Lou' Sauvignon Blanc	
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot	\$22 per person

Soft Drinks

Soft Drinks Package	\$8 per person
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Beverages on Consumption

Sparkling Wine/Champagne per bottle

Wicks Estate Sparkling Chardonnay Pinot Noir	\$45
The Lane Vineyard Lois NV Blanc de Blanc	\$50
Piper-Heidsieck NV Brut	\$110

White Wine per bottle

Wicks Estate Sauvignon Blanc	\$45
Bremerton 'Betty & Lou' Sauvignon Blanc	\$50

Rosé per bottle

Wicks Estate Pinot Rosé	\$45
Bremerton Racy Rosé	\$50

Red Wine per bottle

Wicks Estate Shiraz	\$45
Bremerton 'Tamblyn' Cabernet Shiraz, Malbec, Merlot	\$50

Beer/Cider per bottle

Coopers Light	\$8
Peroni Nastro Azzurro	\$10
Hills Apple Cider	\$9

Soft Drinks per bottle

Santa Vittoria sparkling water (1L)	\$8
Schweppes flavoured waters & soft drinks (1.1L)	\$8
Orange and apple juice jug	\$8

Spirits per glass

Bourbon, Brandy, Gin, Rum, Vodka with mixers	\$9
Brandy, Scotch 30ml nip	\$7



Terms and Conditions

Function And Booking Information

- Each function booking is 1 hour 15 minutes in duration from the start time stated at time of booking. Bookings for longer periods are available on request.
- Minimum number of 25 guests per catering package applies.
- Any swaps or substitutions may affect the pricing of each menu.
- Menus and final guest numbers are to be confirmed 48 hours before the function.
- Full payment is required upon booking.
- Cancellations within 24 hours of an event will be charged full payment as the food would have been purchased and prepared.
- A surcharge of 10% applies for catering booked on a weekend or 25% on a public holiday.
- Due to Health and Safety Regulations and Liquor Licensing, BYO food are not permitted.
- Corkage for 750ml wine bottle is \$25 per bottle and \$40 per 700ml bottle of spirit. All opened bottles not consumed cannot be taken from the premises. Service of alcohol will cease 15 minutes prior the end of the function room booking time.
- A member of the Blanco Catering team will call you (or your representative) to confirm all details of their booking and catering requirements.
- All menus are subject to change without notice.

Dietary Requirements and Food Allergies

Dietary requirements are needed two days prior to the event. While Blanco Catering make best efforts to cater for dietary requirements and food allergies, Blanco Catering can not guarantee that the meals provided are completely allergen-free and to exact specifications.

If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals. Please speak to our Venue and Events Manager should you have any concerns.

Prices effective from 1 July 2024, correct at the time of printing and may be subject to change.

