



Functions and Catering

A place to celebrate life
2025-2026



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 is equipped with audio visual facilities to play music, share photos, or play DVD presentations. To ensure a seamless experience, please provide your media at least 24 hours in advance for testing.

Function room bookings must include a menu selection 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	\$460
Two rooms	160	\$560
Three rooms	240	\$660
Concourse and three rooms*	315	\$800

*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 yiayia 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:

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

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.

Minimum spend of \$300, food and beverage, per room per 1 hour and 15 minute booking.

Catering Bookings

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



Menu Selections

All menus include coffee, tea, still water, homemade gourmet biscuits, and staff to set and serve.

Menu A	Selection of cakes and slices (2-3 mixed varieties and GF option available)	\$12.50 per person
Menu B	Selection of cocktail sandwiches (2-3 mixed varieties)	\$14 per person
Menu C	Selection of cocktail sandwiches (2-3 mixed varieties) Selection of cakes and slices	\$19 per person
Menu D	Selection of cocktail sandwiches (2-3 mixed varieties) Pork, fennel and caramelised apple sausage rolls Pumpkin, sage and pine nut arancini, caramelised garlic aioli Selection of cakes and slices	\$27.50 per person
Menu E	Selection of cocktail sandwiches (2-3 mixed varieties) Pork, fennel and caramelised apple sausage rolls Pumpkin, sage and pine nut arancini, caramelised garlic aioli Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon Lamb shank, rosemary pie Selection of cakes and 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 spend of \$300, food and beverage, per room per 1 hour and 15 minute booking.
Prices include GST.
Any swaps or substitutions may affect the pricing of each menu.
All menu selections are one item per person.



Add on Platters

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.

Selection of cakes and slices (2-3 mixed varieties) (GF option available)	\$100 per platter
Cocktail sandwiches (2-3 mixed varieties) (GF option available)	\$100 per platter
Pork, fennel and caramelised apple sausage rolls	\$100 per platter
Pumpkin, sage and pine nut arancini, caramelised garlic aioli	\$100 per platter
Heirloom beetroot tarte tatin, whipped feta, preserved lemon, chives	\$110 per platter
Chickpea fritters, tomato and cucumber salsa	\$110 per platter
Pizzette, bocconcini, roasted tomato	\$120 per platter
Spinach and crumbled feta spanakopita	\$120 per platter
Marinated chicken skewers, paprika (GF)	\$120 per platter
Lamb shank and rosemary pies	\$120 per platter
Steamed dumplings, fresh lime, mint, rice vinegar pickled cucumber	\$120 per platter
Assorted sushi, kewpie, pickled ginger, soy sauce (GF)	\$120 per platter
Vegetable pakora, minted yoghurt	\$120 per platter
Beef sliders, beef patty, tomato, lettuce and pickle with burger sauce	\$130 per platter
Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon	\$130 per platter
Spiced lamb cigars, baba ganoush, fried parsley, sumac	\$130 per platter
Shared Platters	
Cheese platter with gourmet crackers, varieties of cheeses, dried fruits and quince paste (GF option available)	\$110 per platter
Fruits platter with seasonal fruits (GF)	\$110 per platter
Antipasto - A selection of prosciutto, salami, mortadella, pickled vegetables, olives, cherry tomatoes, and breads (GF options available)	\$140 per platter

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

Internationally Inspired Menus

Italian Style Menu	
Salami and provolone focaccia	
Toasted piadina, crudities and dip	
Pumpkin, sage and pine nut arancini, caramelised garlic aioli	
Pizzette, bocconcini, roasted tomato	
Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon	
Ricotta and pistachio cannoli	\$37.50 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 and crumbled feta spanakopita (Vegan option available)	
Spiced lamb cigars, baba ganoush, fried parsley, sumac	
Fava tartlets, yellow split peas purée, pickle onion, caper	\$37.50 per person
Greek coffee	+ \$2.50 per person
Orange and almond cake	+ \$3.50 per person

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



Beverage Packages

Alpha Box and Dice Package	
Alpha Box and Dice Tarot Prosecco	
Alpha Box and Dice Tarot Pinot Grigio	
Alpha Box and Dice Tarot Rosé	
Alpha Box and Dice Tarot Grenache	
Coopers Pale Ale Beer	
Coopers Dry Beer	
Peroni Nastro Azzurro	
The Hills Cider	
Soft drinks, orange juice, water	\$23 per person
Bremerton Package	
NV Bremerton “Dulcie” Sparkling	
2024 Bremerton “Mollie and Merle” Verdelho	
2024 Bremerton “Racy” Rosé	
2022 Bremerton “Tamblyn” Cabernet Sauvignon, Shiraz, Malbec, Merlot	
Coopers Pale Ale Beer	
Coopers Dry Beer	
Peroni Nastro Azzurro	
The Hills Cider	
Soft drinks, orange juice, water	\$27 per person
Soft Drinks	
Soft Drinks Package	\$8 per person

*All prices are for a duration of 1 hour 15 minutes.

Beverages on Consumption

Sparkling Wine/Champagne per bottle	
Alpha Box and Dice Tarot Prosecco	\$45
NV Bremerton “Dulcie” Sparkling	\$55
Piper-Heidsieck NV Brut	\$110
White Wine per bottle	
Alpha Box and Dice Tarot Pinot Grigio	\$45
2024 Bremerton “Mollie and Merle” Verdelho	\$55
Rosé per bottle	
Alpha Box and Dice Tarot Rosé	\$45
Bremerton Racy Rosé	\$55
Red Wine per bottle	
Alpha Box and Dice Tarot Grenache	\$45
2022 Bremerton ‘Tamblyn’ Cabernet Shiraz, Malbec, Merlot	\$60

Beer/Cider per bottle	
Coopers Light	\$9
Coopers Pale Ale	\$9.50
Coopers Dry	\$9.50
Peroni Nastro Azzurro	\$12
The Hills Cider	\$11
Soft Drinks per bottle	
Santa Vittoria sparkling water (1L)	\$8
Schweppes flavoured waters and 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

- Bookings that require extra time beyond the allocated 1 hour and 15 minutes will be subject to a \$100 fee per staff member, per hour. This charge is in addition to any extra Centennial Park room hire fees.
- Minimum spend of \$300, food and beverage, per room per 1 hours and 15 minute booking. For example 1 hour and 15 booking in one (1) room minimum spend \$300, two (2) rooms minimum spend \$600 or three (3) rooms minimum spend \$900.
- Any swaps or substitutions may affect the pricing of each menu.
- Menu selection and final guest numbers are to be confirmed two business days before the function.
- All menu selections are one item per person.
- 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 is 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 (2) 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 2025, correct at the time of printing and may be subject to change.

