



2023-2024

Celebrations and Catering



A place to celebrate life

Function Rooms

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

Share a drink, a bite to eat (especially for those who've been neglecting themselves in their grief) and a hug. Catch up with long-lost friends and relatives. Swap yarns and photos. Celebrate every memory.

Some even prefer to start with a gathering before the funeral or memorial service. Whatever works for you.

Depending on how many you're expecting at the wake or celebration, we have three Function Rooms, which can be used independently or opened into one large space. There's also the option to celebrate out in the gardens. But even if you are inside, you can't escape those serene views with our gardens surrounding you on all sides.

Just as in the Jubilee Complex, every Function Room has audio visual facilities to play music, movies or photos from just about any format including CDs, DVDs and USBs.

Nothing is left to chance, so all you need to do is soak up the love and the memories.

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.

The Function Rooms can also be booked for other events such as meetings, conferences, corporate breakfasts, casual get-togethers, and dinners.

While the prices quoted are for 1 hour 15 minutes duration, bookings for longer periods are available on request.

Speak to our team to find out more and book a function.

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

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
Booking one room only	80	\$420
Booking two rooms opened as one space	160	\$560
Booking three rooms opened as one space	230	\$630



Catering

Blanco Catering takes care of our catering with a selection of high-quality food and beverages to suit your family's values, culture, beliefs and budget.

Tell us what will make your day and Blanco Catering will make it happen. We have great memories of the family who saluted their yiayia with a round of ouzo shots.

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

Catering Bookings

Email: centennialpark@blancocatering.com.au

Phone: 08 8275 2252

All menus include:

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

Minimum of 25 guests - prices include GST.

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

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

Menus

Menu A	Selection of cakes & slices	\$12 per person
Menu B	Selection of cocktail sandwiches (2-3 mixed varieties)	\$12 per person
Menu C	Selection of cocktail sandwiches (2-3 mixed varieties) Selection of cakes & slices	\$15 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	\$24 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

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

Platters

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

\$90 Platters

Selection of cakes & slices (GF)

Cocktail sandwiches (2-3 mixed varieties) (GF option available)

Pork, fennel & caramelised apple sausage rolls

Pumpkin, sage & pine nut arancini, caramelised garlic aioli (GF)

\$90 per platter

\$100 Platters

Heirloom beetroot tarte tatin, whipped feta, preserved lemon, chives

Chickpea fritters, tomato & cucumber salsa (GF)

\$100 per platter

\$110 Platters

Pizzette, bocconcini, roasted tomato

Spinach & crumbled feta spanakopita

Marinated chicken skewers, paprika (GF)

Lamb shank & rosemary pies

Steamed dumplings, fresh lime, mint, rice vinegar pickled cucumber

Assorted sushi, kewpie, pickled ginger, soy sauce (GF)

Vegetable pakora, minted yoghurt (GF)

\$110 per platter

\$120 Platters

Beef sliders, beef patty, tomato, lettuce and pickle with burger sauce

Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon (GF)

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)

Fruits platter with seasonal fruits

\$100 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 Pacific 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 Pacific 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



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
Coopers Pale Ale	\$9
Coopers Pacific Ale	\$9
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 functions 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 the family (or their 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 August 2023.

