



# Functions and Catering

**A place to celebrate life**  
2025-2026





## Function Rooms

At Centennial Park, we understand the importance of coming together after a farewell. 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.

Our function rooms provide a warm and respectful setting to connect and share stories. Located just steps away from our Jubilee Complex, the rooms are a bright, contemporary, calm space.

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.

## 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.

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.

To ensure a seamless service experience, contact details will be requested to allow Blanco Catering to discuss the function requirements. A member from Blanco Catering will be in touch with a family member prior to the event to confirm all details.

**A service fee of \$150 is charged per room per 1 hour and 15 minute booking**, which covers the professional staff to set up and serve during the function.

**A catering selection and minimum spend of \$300 is required per room per 1 hour and 15 minute booking.** The minimum spend can be made up of the service fee, food and beverage, ie \$150 service fee and \$150 on food and beverage.

To help us prepare the best experience for you, **please confirm your catering with payment** to Blanco Catering at least **2 business days before** your function.

## Function Bookings

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

Our three function rooms, can be used independently or opened into one large space.

Function Room	Capacity	Price
One room	80	\$460
Two rooms	160	\$560
Three rooms	240	\$660
Concourse and three rooms Available after 4pm	315	\$800

AV media must be submitted at least 1 hour prior to the event to allow time for testing.

**To discuss your specific needs or to book, please contact the Centennial Park Team during business hours 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.**

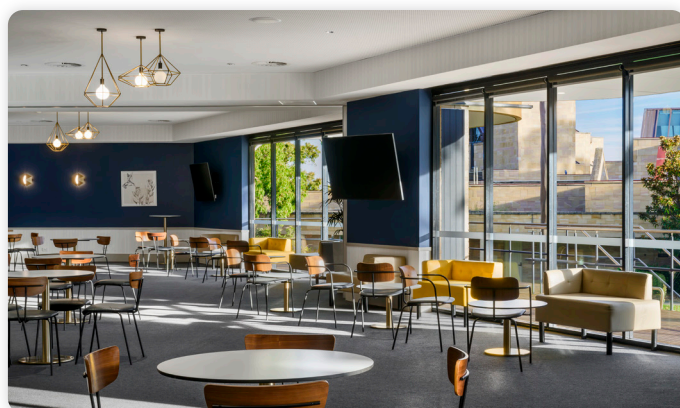
# Menu Options

		Per Person	20 People	50 People	80 People	100 People
<b>Refreshments</b>	Coffee, tea, still water homemade gourmet biscuits	\$5.50	\$110	\$275	\$440	\$550
<b>Menu A</b>	Selection of cakes* (GFO)	\$4.50	\$90	\$225	\$360	\$450
<b>Menu B</b>	Selection of cocktail sandwiches* (GFO)	\$6.50	\$130	\$325	\$520	\$650
<b>Menu C</b>	Selection of cocktail sandwiches* (GFO) Selection of cakes* (GFO)	\$11	\$220	\$550	\$880	\$1,100
<b>Menu D</b>	Selection of cocktail sandwiches* (GFO) Pork, fennel and caramelised apple sausage rolls Pumpkin, sage and pine nut arancini with caramelised garlic aioli Selection of cakes* (GFO)	\$21	\$420	\$1,050	\$1,680	\$2,100
<b>Menu E</b>	Selection of cocktail sandwiches* (GFO) Pork, fennel and caramelised apple sausage rolls Pumpkin, sage and pine nut arancini with caramelised garlic aioli Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon Lamb shank and rosemary pies Selection of cakes* (GFO)	\$32	\$640	\$1,600	\$2,560	\$3,200
<b>Kids Plate</b> (12 and under)	Ham and cheese sandwich Chips with tomato sauce Sweet treat Pop Top juice	\$12.50				

*\*Item selection includes 2-3 mixed varieties. All menu selections are one item per person.*

*Refer to Functions and Catering Information on the back for more detail.*

**To discuss your catering needs please contact Blanco Catering during business hours on 08 8275 2252 or email [centennialpark@blancocatering.com.au](mailto:centennialpark@blancocatering.com.au)**



# Canapés

Sweet	Pieces	Total
Selection of cakes - 2-3 mixed varieties (GFO)	20	\$100
Savoury		
Hot Savoury		
Pork, fennel and caramelised apple sausage rolls	20	\$100
Pumpkin, sage and pine nut arancini with caramelised garlic aioli (V)	20	\$100
Chickpea fritters with tzatziki (V, VGO, GFO)	20	\$110
Spinach and crumbled feta spanakopita (V)	20	\$120
Marinated paprika chicken skewers (GF)	20	\$120
Lamb shank and rosemary pies	20	\$120
Steamed dumplings with fresh lime, mint, rice vinegar and pickled cucumber (VO)	20	\$120
Beef sliders - beef patty, tomato, lettuce and pickle with burger sauce	20	\$130
Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon	20	\$130
Spiced lamb cigars, baba ghanoush, fried parsley and sumac	20	\$130
Cold Savoury		
Cocktail sandwiches - 2-3 mixed varieties (GFO)	20	\$100
Heirloom beetroot tarte tatin, whipped feta, preserved lemon and chives (V)	20	\$110
Pizzette with bocconcini and roasted tomato (V)	20	\$120
Assorted sushi with kewpie, pickled ginger and soy sauce (GF)	20	\$120
Vegetarian		
Vegetarian Steamed dumplings with fresh lime, mint, rice vinegar and pickled cucumber	20	\$120
Cocktail sandwiches - 2-3 mixed varieties (GFO)	20	\$100
Vegetarian sushi with kewpie, pickled ginger and soy sauce (GF)	20	\$120
Vegetable pakora with minted yoghurt (VGO, GFO)	20	\$120
Shared Platters (recommended for 40 people)		Per Platter
Cheese platter - varieties of cheeses with gourmet crackers, dried fruits and quince paste (GFO)		\$110
Seasonal fruit platter (GF)		\$110
Antipasto - selection of prosciutto, salami, mortadella, pickled vegetables, olives, cherry tomatoes and breads (GFO)		\$140

# Internationally Inspired

Italian Style Menu		\$37.50 per person
Salami and provolone focaccia		
Toasted piadina, crudities and dip (V)		
Pumpkin, sage and pine nut arancini with caramelised garlic aioli (V)		
Pizzette with bocconcini and roasted tomato (V)		
Cocktail chicken parmigiana, Napoletana sauce, cheese and bacon		
Ricotta and pistachio cannoli		
Greek Style Menu		\$37.50 per person
Salami and Kasseri - cheese focaccia		
Bastounia Lahanikon – crudities, dip and pita bread (V)		
Revithokeftedes - chickpea fritters with tzatziki (V, VGO, GFO)		
Spinach and crumbled feta spanakopita (V)		
Spiced lamb cigars, baba ghanoush, fried parsley and sumac		
Fava tartlets, yellow split peas purée, pickle onion and capers (V)		
Greek coffee		Add + \$2.50 per person
Orange and almond cake (GF)		Add + \$3.50 per person

Refer to Functions and Catering Information on the back for more detail.



# Beverages

On Consumption	
<b>Sparkling Wine</b>	<b>Per Bottle</b>
Alpha Box and Dice Tarot Prosecco	\$45
NV Bremerton "Dulcie" Sparkling	\$55
<b>Champagne</b>	
Piper-Heidsieck NV Brut	\$110
<b>White Wine</b>	
Alpha Box and Dice Tarot Pinot Grigio	\$45
2024 Bremerton Betty & Lu Sauvignon Blanc	\$55
<b>Rosé</b>	
Alpha Box and Dice Tarot Rosé	\$45
2024 Bremerton Racy Rosé	\$55
<b>Red Wine</b>	
Alpha Box and Dice Tarot Grenache	\$45
2024 Bremerton 'Tamblyn' Cabernet Shiraz, Malbec, Merlot	\$60
<b>Beer &amp; Cider</b>	<b>Per Bottle</b>
Cooper Light	\$9
Coopers Pale Ale	\$9.50
Peroni Nastro Azzurro	\$12
Peroni Nastro Azzurro 0.0	\$9
The Hills Cider	\$11
<b>Spirits</b>	<b>Per Glass</b>
Bourbon, Brandy, Gin, Rum, Vodka with mixers	\$9
Brandy, Scotch 30ml nip	\$7
<b>Soft Drink</b>	<b>Per Bottle</b>
Santa Vittoria sparkling water (1L)	\$8
Soft drinks (Pepsi, Pepsi Max & Lemonade) (1.1L)	\$8
<b>Juice</b>	<b>Per Jug</b>
Orange and apple juice	\$8

Beverages on consumption to be paid in full on the day of the function.



# Beverage Packages

<b>Alpha Box and Dice Package</b>	<b>\$23 per person</b>
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 Light	
The Hills Cider	
Soft drinks, juice & water	
<b>Bremerton Package</b>	<b>\$27 per person</b>
NV Bremerton "Dulcie" Sparkling	
2024 Bremerton Betty & Lu Sauvignon Blanc	
2024 Bremerton "Racy" Rosé	
2024 Bremerton "Tamblyn" Cabernet Sauvignon, Shiraz, Malbec, Merlot	
Peroni Nastro Azzurro	
Peroni Nastro Azzurro 0.0	
The Hills Cider	
Soft drinks, juice & water	
<b>Soft Drink Package</b>	<b>\$8 per person</b>
Selection of soft drink and juice	

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



# Function and Catering Information

## Function Room

- \$150 Service Fee applies, per room per 1 hour and 15-minute booking.
- Minimum spend of \$300 per room per 1 hour and 15-minute booking, which can be made up from service fee of \$150 and food and beverage selection. For example, 1 hour and 15-minute booking in 1 room minimum spend \$300, 2 rooms minimum spend \$600 or 3 rooms minimum spend \$900.
- 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 room hire fees.
- All function rooms are wheelchair accessible.

## Dietary

- While Blanco Catering make best efforts to cater for dietary requirements and food allergies, Blanco Catering cannot 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.
- A member from the Blanco Catering team will contact you or your representative to confirm all details of your booking and catering requirements. For further assistance, please call **08 8275 2252** or email **centennialpark@blancocatering.com.au**

## Glossary:

- V: Vegetarian – contains no meat, poultry, or fish.
- VG: Vegan – contains no animal products at all (no meat, dairy, eggs, honey).
- GF: Gluten-Free – contains no gluten, a protein found in wheat, barley, and rye.
- DF: Dairy-Free – contains no milk or milk products.
- VGO: Vegan option available.
- GFO: Gluten free option available.
- VO: Vegetarian option available

## Catering

- All Catering Charges are payable to Blanco Catering and is required to be paid 2 business days prior to the function date. Confirmation of function catering is subject to receipt of full payment.
- All Menu Options are one item per person.
- Any menu swaps or substitutions may affect the pricing.
- All menus are subject to change without notice.
- Buffet style catering option available upon request.
- All Platters are subject to change without notice.

## Terms and Conditions

- Menu selection and final guest numbers are to be confirmed 2 business days before the function.
- Dietary requirements are needed 2 business days before the function.
- Full payment for catering is required to be paid 48 hours prior to the function date. Confirmation of function catering is subject to receipt of full payment.
- Beverages on consumption to be paid in full on the day of the function.
- A surcharge applies for catering services on weekends and public holidays:
  - 10% on Saturdays
  - 15% on Sundays
  - 25% on public holidays
- In accordance with Health and Safety Regulations, bringing your own food is not permitted unless written approval has been accepted from Blanco Catering.
- Corkage for 750ml wine bottle is \$25 per bottle and \$40 per 700ml bottle of spirit.
- Service of alcohol will cease 15 minutes prior the end of the function room booking time.
- Cancellations within 48 hours of an event will be charged full payment as the food would have been purchased and prepared.

*Prices effective from 1 July 2025, inclusive of GST, correct at the time of printing and may be subject to change.*