

# Function Package





# A LITTLE BIT ABOUT US

Retravisision Stadium is the latest addition to Albany's unique sporting and social landscape. Situated centrally within the Albany CBD, the facility provides an outstanding venue to hold a variety of corporate and social events. The venue provides both ample parking and full wheelchair accessibility.

Retravisision Stadium features a full commercial-grade kitchen, 3 bars, outside broadcast facilities, multi-use meeting and function rooms with a state of art lighting, PA and projection system. The event space caters beautifully for weddings and large social events, with a large timber dance floor built in ready to add your DJ or band to. It is a fully licensed venue providing a selection of beers and Great Southern wines.

Whatever your specific requirements are, whatever your needs may be for that big anniversary, wedding, social get together, work function or conference let our events coordinator and staff assist and make the event one to remember.



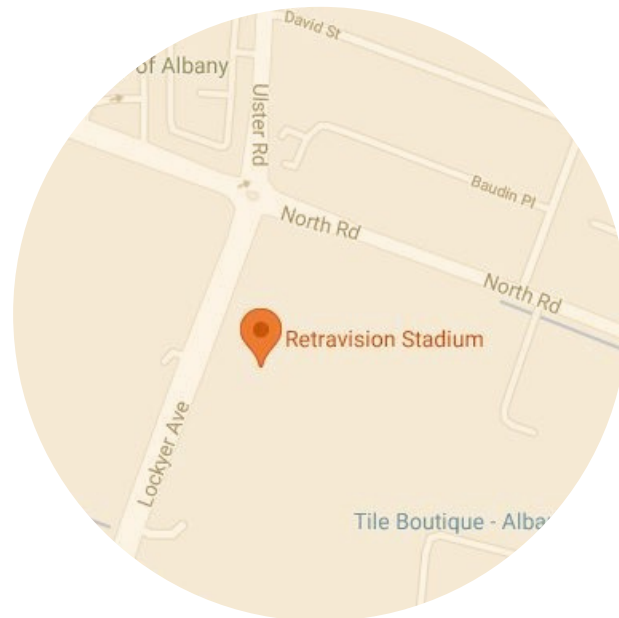
# ALL THE DETAILS

## Location

156 Lockyer Avenue  
6330, Centennial Park  
Western Australia

## Contact

+61 436 307 247  
manager@retravisionstadium.com.au



## Room Capacities (Full/Half Room)

Theatre 200/80

Cabaret 160/65

Seated Dinner 200/65

Seated Dinner (Dance Floor) 160

Cocktail 300/100

Grandstand Bar 70

Foyer Area/Downstairs Meeting --> please contact  
City of Albany

All Capacities shown as maximum, venue is perfectly  
designed for groups from 20 pax







# VENUE INCLUSIONS

Included in the Room Hire Rate are the following:

- dedicated Event Coordinator and Operations Manager
- Use of Furniture - 20 large round tables, 14 trestle tables, 5 high bar tables, 4 small square tables, 200 chairs, 25 bar stools
- All cleaning (see T&Cs for exceptions)
- Use of Microphones - 3 cordless handheld microphones and one headset microphone available
- Use of AV equipment - 2x projectors, 2x TVs in function room; 3x TVs in Grandstand bar; lectern; whiteboard; PA system
- Bar staff (T&Cs apply, please note additional charge applicable to food service staff)





# HIRE FEES

## Daytime Events

Half day (4 hrs)	\$350
Full day (8 hrs)	\$450
Half room/Half day (4 hrs, Divider up)	\$250
Half room/Full day (8 hrs, Divider up)	\$350
Additional hours	\$50

## Night Events

Corporate Sundowner/meeting (3hrs)	\$300
Corporate night function / dinner (5pm - 12am)	\$1,000
Wedding hire / full day set up and evening	\$1,000
Private Parties (6pm - 12am)	\$200

(T&Cs apply. This price does not include staff set up and pack down or the hire of security.)

## Other

Kitchen Hire (Full Day)	\$165
(private or for use of external caterers, T&Cs apply)	
Grandstand Bar (4 hrs)	\$200

### Additional Hire Items:

Fairy Lights on Ceiling  
Table Linen and Napkins  
Staging  
Decorations  
and much more...  
Additional costs apply









# LUNCH

Choose 5 from the following

\$16.5 p/p

## Sandwich Platter (includes the following flavours)

- Curried Egg with Baby Spinach and Aioli (v)
- Salami with Pickles, Rocket, Cheese and Mustard Aioli
- Seared Chicken with Pesto, Sundried Tomato and Rocket
- Leg Ham with Tomato, Cheese and Aioli

## Wrap Platter (includes the following flavours)

- Pea-Falafel with Hummus, Hot Sauce, Herbs and Cherry Tomato (vegan)
- Salami & Ham with Mustard Pickles, Tomato and Cheese
- Marinated Chicken with Pesto, Rocket, Cheese and Aioli

## Quiches (gfo)

- Sauteed Mushroom, Blue Cheese and Chives (v)
- Mushroom, Bacon and Cheddar
- Roast Butternut Pumpkin, Spinach and Onion (v)
- Baby Spinach and Smoked Cheddar (v)
- Smoked Salmon, Cream Cheese and Green Onion

## Baked Focaccia (gfo, vegan)

- Rosemary, Olive and Sea Salt
- Cherry Tomatoes, Thyme and Local Olive Oil

## Pastry

- Filo Bake (Burek) with Savoury Spiced Beef and Yoghurt Dressing
- Filo Bake with Green Harissa and Buckwheat (vegan)
- Gozleme with Ricotta and Spinach
- Gozleme with Spiced Lamb, Feta and Lemon

## House Made Sausage Rolls

Please note: Minimum order is for 25 Guests,  
number of choices vary depending on party size

## Why not add a Salad (10-20pax ea)?

\$80 ea

- Roast Sweet Potato with house made Seeded Crackers, Avocado, Cherry Tomatoes and Picked Red Onion (gf, vegan)
- Garden Salad with Cucumber, Cherry Tomatoes, Red Onion and White Balsamic Dressing (gf, vegan)
- Beetroot and Goats Cheese with Rocket, Walnuts and Balsamic Glaze (v, gf)
- Warm Vegetable Salad with Quinoa, Feta, Spinach and Tahini Dressing (v, gf)
- Potato Salad with Pomegranate, Quinoa, Kale and Mustard Aioli (vegan, gf)
- Pasta Salad with Zesty Chicken, Pesto, Parmesan and Pinenuts (gf)

## Or Individual Packed Lunches

\$18 p/p

Choose one of the following:

- Lasagne with Fresh Slaw, Bread Roll and Butter
- Curry with Steamed Rice, Pappadums and Condiments
- Salad (see above) with Chicken, Bread Roll, Hummus and Vegetable Sticks



# SHARE PLATTERS

Meat	Pieces	Price	Vegetarian	Pieces	Price
House Made Sausage Rolls	24	\$55	Hand Made Potato Curry Puffs with Sweet Chilli Sauce (df)	24	\$60
Hand Made Chicken Curry Puffs with Sweet Chilli Sauce	24	\$65	Wild Mushroom and Truffle Arancini	16	\$55
Spicy Lamb Kofta Balls with Tzatziki Yoghurt (gf)	16	\$55	Mini Tomato and Basil Salsa Bruschetta with Balsamic Glaze (gfo/vegan)	20	\$45
Mini Bacon and Cheddar Pizza Scrolls	20	\$60	Pea and Quinoa Falafels with Harissa Yoghurt and Fresh Herbs (gf/vegan)	16	\$40
Smoked Duck Rice Paper Rolls with Chilli Plum Sauce (gf/df)	20	\$75	Vegetable Rice Paper Rolls with Nuoc Cham Dipping Sauce (gf/vegan)	20	\$55
<b>Skewers</b>			<b>Seafood</b>		
Bocconcini, Cherry Tomato and Olive with Salsa Verde (gf)	12	\$65	Salt and Pepper Australian Squid served with Lemon and Garlic Aioli (df)	1kg	\$65
Szechuan Pepper Beef and Capsicum (gf/df)	12	\$75	Prawn and Chorizo Arancini with Basil Pesto	15	\$55
Satay Chicken with Lime, Coriander and Cashews (gf)	12	\$70	Thai Fish Balls with Nuoc Cham Dipping Sauce (gfo)	20	\$55
Grilled Tiger Prawns and Smoked Paprika (gf/df)	12	\$75	Baked Smoked Salmon Filo Tarts with Cream Cheese, Onion and Fried Capers	15	\$65
Seasonal Fruit (gf/vegan)	12	\$55	<b>Extras</b>		
Teriyaki Pork and Sesame (gf/df)	12	\$70	Chips with Old Bay Seasoning, Aioli and Tomato Sauce (df, 3 Bowls)		\$25
<b>Sliders</b>			Wedges with Sea Salt, Sweet Chilli and Sour Cream (3 bowls)		\$25
Spanish style Grilled Chicken and roasted Corn Salsa	12	\$70			
Pulled Pork, Slaw and Sweet Soy Sauce	12	\$70			
Wagyu Beef, Pickled Cucumber, Cheese, Tomato and Rocket	12	\$70			
Spicy Sweet Potato, Hazelnut and Rocket Pesto (vegan)	12	\$70			



Please note: Minimum order is 5 platters

(gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option available (v) vegetarian





# FOOD STATIONS AND BOARDS

**Savoury Grazing Table** from \$25 p/p  
an individually tailored selection of cured meats, cheeses, dips, sliders, crisp breads, sausage rolls, wraps, nuts and much more....

**Sweet Grazing Table** from \$15 p/p  
an individually tailored selection of waffles, candies, sweet slices, sweet condiments, muffins, fruit and much more...

**Fruit Platter** \$55 ea  
a selection of seasonal fruit

**Cheese Board** \$80 ea  
three local cheeses, cured meats, local olives, nuts, fruits, relish and crackers

Please note: Minimum party size is 50; all dietary requirements can be catered for

# COCKTAIL MENU

## Vegetarian

- Caramelised Red Onion and Goats Cheese Tarts (gf, v)
- Mushroom and Chive Quiches (vegan)
- Avocado Salsa, Lemon Myrtle and Macadamia Seeded Crackers (gf/vegan)
- Smoked Cheddar and Leek Souffles (v)
- Spiced Pumpkin Hummus in Zucchini with Nigella Seeds (gf/vegan)
- Smoked Baba Ghanoush on Pita with Pomegranate and Olive Oil (vegan)
- Blue Cheese, local Honey and Fig Tart (v)

## Meat

- Seeded Crackers with Kiwi Fruit, Cream Cheese and Prosciutto (gf)
- Chicken, Bacon and Cheddar Vol au Vents
- Pepper Crusted Rare Beef Tenderloin with Horseradish Cream (gfo)
- Bocconcini and Asparagus wrapped in Prosciutto (gf)
- Kangaroo Tartare with Wattle Seed Crisps and Bush Tomatoes (gf/df)
- Cajun Chicken Breast, Sweet Corn Fritter and Guacamole
- Rabbit, Turkey and Chicken Roulade, Wild Thyme and Saffron Aioli (gf)
- Smoked Duck, Orange and Grand Manier Beurre Blanc (gf)
- Grilled Venison Chorizo with Corn Gruyere Salsa
- Toasted Brioche with Chicken Pate, Walnut and Sage

## Seafood

- Smoked Salmon, Cream Cheese Omelette Roll and Cucumber (gf)
- White Anchovy En Croute with Fried Baby Capers and Radish
- Albany Sand Crab, Tomato Chutney and Parmesan Crisp (gf)
- Local Snapper Ceviche, Coconut, Finger Lime and Mizuna (df/gfo)
- Pan-fried Albany Sardines on Brioche with Gribiche and Chevril
- Prosciutto wrapped Tiger Prawns with Spicy Peperonata and Basil (gf)
- Local Marron with Samphire, Lime and Caviar (+\$1.5 ea, gf)
- Albany Oysters natural, Wakame and Sesame, Rockefeller, Red Wine and Chive Dressing (+\$1.5 ea, subject to availability)

## Sweets

- Chocolate Mousse on Tuile with Raspberries (gfo)
- Assorted Macarons (gf, dfo, v)
- Mixed Petite Fours
- Lemon Meringue Tarts (gfo, v)
- Mini Fruit Flan Tart with Passionfruit Creme Patissiere (gfo, v)
- Manuka Honey Cheesecake with Berry Compote (gf)
- Chocolate Brownie Bites (gf,v)
- Custard Tarts (gfo)
- Vanilla Sponge Cake with Chantilly Cream and Fresh Fruit (v)
- Mini Pancakes with assorted Toppings (v)

Please note: Minimum party size is 40

3 Options \$27 p/p | 5 Options \$32 p/p | 8 Options \$42 p/p

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# SET MENU - ALTERNATE DROP

## Breads (choice of 1)

\$3 p/p

House Made Garlic and Herb Butter Bread Rolls served with Butter (gfo/vegan option)

Assorted House Made Bread Rolls with Dukkha and *Forest Edge* Olive Oil (gfo/vegan)

## Entrées (choice of any two)

Roasted Butternut Pumpkin and Peanut Butter Soup garnished with toasted Pecans, Pepitas, Parsley and Croutons (gfo, v, vegan option)

Braised grass-fed Lamb and Parmesan Croquette, Carrot and Saffron Purée, Smoked Almonds, Watercress and Parsnip Chips (gf)

Poached Chicken Breast in Master Stock, Wombok and Nam Jim Salad with Fresh Coriander and Fried Shallots (gf, df)

Sous Vide Butternut Pumpkin Terrine, Rosemary, Macadamia Foam, Local Truffle and Watercress (gf, vegan)

Local Octopus with Sautéed Chorizo, Jerusalem Artichoke Purée and Gremolata

## Pricing

1 Course (Mains + Bread Rolls)	\$45
2 Courses	\$60
3 Courses	\$70
2 Courses + Canapé Entrée	\$75

Minimum of 35 Guests

## Main (choice of any two)

Char Grilled Local Medium Rare Beef Tenderloin with Potato Gratin, Baby Spinach, fried Leek and Jus (gf)

Buttermilk Chicken Supreme with Roast Vegetables, Horseradish and Feta Creamy Sauce and local Micro Herbs (gf)

Parmesan crusted Local Groper on Ratatouille with fresh Basil and Lemon (gf)

*Clean Dirty Food* pan fried Lamb Rump with Lemon Myrtle Labneh, Baby Carrots, Baby Spinach and Zaatar (gf)

Crispy skin Pork Belly with Parsnip and Apple Purée, pickled Red Cabbage and Cider Glaze (gf)

Fried Tofu and Potato Gnocchi with Sundried Tomato Pesto, Green Peas and Avocado (gf)

## Dessert (choice of any two)

Caramelised Warm Soft Chocolate Torte with Hazelnut Truffles, Strawberries, Ganache and Vanilla Ice cream (gf)

Buttermilk Panna Cotta with Cinnamon Baked Doughnut Balls and Raspberry and Rose Compote (gfo)

Chocolate Mousse with Banana Sponge, Brulée Banana and Pistachio Crumb (vegan, gfo)

Salted Caramel Semifreddo with Anzac Biscuit, torched Meringue, Blueberries, Pomegranate and Mint

Sticky Date Pudding with Toffee Date Caramel Sauce, Mascarpone, Candied Orange and Toasted Pecans



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# BEVERAGE LIST

<b>On Tap</b>	<b>Schooner/Pint</b>	<b>Local Wines</b>	<b>Glass/Bottle</b>	<b>Premix Spirits</b>	
Swan Draught	\$9/\$11	<b>White</b>		Bombay Sapphire Gin & Tonic	\$14
Little Creatures Rogers	\$10/\$12	Alkoomi Late Harvest	\$8.5/\$35	Gordon's Pink Gin & Soda	\$14
150 Lashes Pale Ale	\$10/\$12	West Cape Howe Semillon Sauvignon	\$8.5/\$38	UDL Lemon, Lime & Soda	\$11
Furphy Refreshing Ale	\$9/\$11	Blanc		UDL Passionfruit	\$11
Hahn Superdry 3.5	\$8.5/\$10	Wignalls Chardonnay	\$8.5/\$35	Jacks & Cola	\$11
James Squire Ginger Beer	\$10.5/\$14	Monty's Leap Sauvignon Blanc	\$8.5/\$39	Jim Beam & Cola	\$10
				Johnny Walker & Cola	\$10
		<b>Red</b>		Bundaberg Rum & Cola	\$10
		West Cape Howe Cabernet Merlot	\$8.5/\$40	Southern Comfort & Cola	\$10
		Monty's Leap Appleshed Red	\$8.5/\$40	Captain Morgan & Cola	\$12
		Monty's Leap Far King Shiraz	\$9.5/\$44	Canadian Club & Dry	\$10
		<b>Sparkling</b>			
		Ferngrove Sparkling Piccolo	\$13		
		Wignalls Sparkling	\$30		
				<b>Soft Drinks</b>	
				Softdrink Cans (Pepsi, Pepsi Max, Solo, Sunkist, Lemonade, Passiona)	\$3
				Lemon, Lime & Bitters	\$5/\$6.5
				Fire Engine, Pepsi, Solo	\$4/\$5
				San Pellegrino Sparkling Water	\$4.5
				Gatorade	\$4.5
				Poptop Juices (Orange, Apple)	\$2

**Cocktails and Mocktails**  
Available Upon  
Request





# TERMS AND CONDITIONS

## General Conditions

Set up and pack down fee will apply to all events exclusive of base room hire.

Clients are financially responsible for any damage to the property, building, furniture, fixtures and fittings during and immediately following the function. This includes any costs for repair or replacement; the client is also responsible for damage caused by their guests, outside contractors or agents.

Electrical items brought on to the premises must be tested and tagged.

Clients are not permitted to attach any fixtures to the property or within the function room.

Naked light candles are not permitted within the facility.

If Retravision Stadium has reason to believe that the function will affect the smooth running of the venue, its security or reputation, the management reserve the right to cancel at it's discretion without notice and is excluded from any associated liability.

## Responsible Service of Alcohol

Retravision Stadium complies with Western Australian responsible serve of alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA' (responsible service of alcohol) and may refuse to serve alcohol to any persons who they believe to be intoxicated or acting in disorderly conduct. Any intoxicated person will be removed from the venue.

In accordance with liquor licensing laws, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave at the discretion of management. At no time is a minor permitted to consume alcohol on the premises. Children are the direct responsibility of their parents or legal guardian, constant parental supervision is required at all times.

## Fees and Cancellation

All breakages of glassware and damages to property and extra cleaning charges may be charged to the client after the event.

Security costs will be added to all evening functions and weddings with 100 or more guests.

Public Holidays will incur a surcharge to cover penalty wages payable to staff as required.

Cancellation 6 Months prior - Full deposit refunded; 3 Months prior - 50% deposit refunded; Cancellation 1 Month prior - Full deposit retained

## Kitchen Hire Conditions

Includes use of kitchen only. Crockery, cutlery, cloths etc. not included.

Experience required to handle fryers and specialised equipment. Retravision Stadium abdicates responsibility for unauthorised and unskilled use of equipment and injuries resulting thereof. Use of kitchen at personal risk.

Approval for external caterers required.

Cleaning not included in Kitchen Hire Fee. Additional cleaning charges may apply.



# GET IN TOUCH

Contact us today for a personalised meeting and tour of Retravision Stadium.

0436 307 247

[manager@retravisionstadium.com.au](mailto:manager@retravisionstadium.com.au)

[www.retravisionstadium.com.au](http://www.retravisionstadium.com.au)



**retraVision**  
STADIUM