

CENTENNIAL STADIUM INC

Function

PACKAGE 2021

Centennial Stadium Inc.
ABN:61 144 214 902
156 Lockyer Avenue, Albany
Western Australia, 6330
Ph: 0436 307 247 E: info@centennialstadium.com.au
www.centennialstadium.com.au



Room Hire Fees...

FUNCTION ROOM

- 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/hr

- Sundowner / meeting / corporate night event (3hrs) \$300
- Corporate night function / dinner (5pm - 12am) \$1000
- Wedding hire / full day set up and evening \$1000

GRANDSTAND BAR

\$200

PRIVATE PARTIES 6PM - 12AM

\$200

*T&Cs apply. This price does not include staff set up and pack down or the hire of security. Staff and security costs will vary for each function.

KITCHEN HIRE (PRIVATE OR FOR USE BY EXTERNAL CATERERS)

\$165

*T&Cs apply

COMMUNITY GROUPS/NOT FOR PROFIT ORGANISATIONS

*To be discussed with functions manager upon enquiry.

ROOM HIRE INCLUSIONS

*Room set up of furniture, tables and chairs, projectors, TVs, microphones, utilities and cleaning. Additional cleaning costs may apply. Staffing not included.

Venue Spaces...

FUNCTION ROOM

- Banquet - 200 seated
- Cabaret - 160 seated
- Theatre - 300 seated
- Cocktail - 300 standing

MEETING ROOMS X 2 (DIVIDER UP)

Lecture format/theatre style - 150 seated

Workshop format - 100 seated (with round tables of 10pax each)

GRANDSTAND BAR

Seated - 26 seated

Cocktail - 80 standing

*Capacities are excluding COVID-19 restrictions

FOYER AREA - DISPLAY/EXHIBITION AREA

LOWER LEVEL MEETING ROOMS AND FOYER BOOKINGS VIA CITY OF ALBANY ONLY

E: alacbookings@albany.wa.gov.au

Corporate Meetings...



MINIMUM 25 GUESTS

MORNING TEA / AFTERNOON TEA*

A selection of

- scones with jam and cream
- brownies
- savoury or sweet muffins
- savoury or sweet slices

\$8.00pp each service

LUNCH*

A range of

- four different kinds of house made gourmet sandwiches
- three different kinds of wraps
- mini quiches
- mini tarts
- sausage rolls
- sweet or savoury slices

\$16.50pp

TEA / COFFEE / JUICE*

Includes

- local percolated STASH coffee OR coffee bags
- a selection of TWINNINGS teas
- hot chocolate & MILO
- orange and apple juice

Individual session \$4.40pp

Full day \$8.80pp

*offerings & number of choices vary depending on number of guests.

*offering can be tailored to individual client requirement.

*vegetarian and gluten free options available.

OPTIONAL ADD ONS

- Seasonal Fruit Bowl - \$5 pp
- Chocolates & Biscuits - \$3 pp
- Table Linen (white or black) - \$10 ea

Share Plates...

MINIMUM ORDER OF 8 PLATTERS

SEAFOOD

- Salt and pepper Australian squid served with lemon and garlic aioli (df) 1kg \$65
- Prawn and chorizo arancini with basil pesto 15 \$55
- Thai fish balls with nuoc cham dipping sauce (gfo) 20 \$55
- Baked smoked salmon filo tarts with cream cheese, onion and fried capers 15 \$65

SKEWERS

- Bocconcini, cherry tomato and olive skewers w/ salsa verde (gf) 12 \$65
- Szechuan pepper beef and capsicum skewers (gf/df) 12 \$75
- Satay chicken skewers with lime, coriander and cashews (gf) 12 \$70
- Grilled tiger prawns and smoked paprika skewers (gf/df) 12 \$75
- Seasonal fruit skewers (gf/vegan) 12 \$55
- Teriyaki pork and sesame skewers (gf/df) 12 \$70

SLIDERS

- Spanish style grilled chicken and roasted corn salsa slider 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

MEAT

- House made sausage rolls 24 \$55
- Hand made chicken curry puffs w/ sweet chilli sauce (dfo) 24 \$65
- Spicy lamb kofta balls with tzatziki yoghurt (gf) 16 \$55
- Mini bacon and cheddar pizza scrolls 20 \$60
- Smoked duck wrapped in rice paper with chilli plum sauce (gf/df) 20 \$75

VEGETARIAN

- Hand made potato curry puffs with sweet chilli sauce (df) 24 \$60
- Wild mushroom and truffle arancini 16 \$55
- Mini bruschetta – tomato and basil salsa with balsamic glaze (gfo/vegan) 20 \$45
- Pea and quinoa falafels with harissa yoghurt and fresh herbs (gf/vegan) 16 \$40
- Vegetable rice paper rolls with nuoc cham dipping sauce (gf/df/vegan) 20 \$55

EXTRAS

- Chips with old bay seasoning, aioli and tomato sauce (df) (3 bowls) \$25
- Wedges with sea salt, sweet chilli and sour cream (3 bowls) \$25

CHEESE PLATTER

- Three cheeses, cured meats, local olives, nuts, fruits, relish and crackers \$80

Cocktail Menu...

3 OPTIONS \$28PP | 5 OPTIONS \$35PP | 8 OPTIONS \$42PP

VEGETARIAN

- Caramelised red onion and goats cheese tarts (gf/vegan)
- Mushroom and chive quiches (v)
- 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)

SEAFOOD

- Smoked salmon, cream cheese, omelette roll and cucumber (gf)
- Albany oysters (when available) natural, wakame and sesame, rockefeller, red wine and chive dressing (+ \$1.5ea)
- White anchovy en croûte 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 (+ \$1.5ea) (gf)

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 marnier beurre blanc (gf)
- Grilled venison chorizo with corn gruyere salsa
- Toasted brioche with chicken pate, walnut and sage

SWEETS

- Chocolate mousse on tuile with raspberries (gfo)
- Assorted macarons (gf/dfo/v)
- Mixed petite fours
- Lemon meringue tart (gfo/v)
- Mini fruit flan tart with passionfruit creme patisserie (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)
- Macaroons (df/v)
- Mini meringues (v)
- Mini pancakes with assorted toppings (v)

Set Menus...



MINIMUM OF 40 GUESTS

1 COURSE \$45 (MAINS + BREAD ROLLS) | 2 COURSES \$60PP | 3 COURSES \$70PP
2 COURSES + CANAPE ENTREE \$75PP

BREADS

CHOICE OF 1 OF THE BELOW \$3PP

- Individual bruschetta - cherry tomato, basil, lemon and olive oil tapanade (gfo/vegan)
- House made garlic and herb butter bread rolls (gfo/vegan option)
- Assorted house made bread rolls with dukkha and *Forest Edge Olive Oil* (gfo/vegan)

ENTREE

ALTERNATE DROP: CHOOSE FROM TWO OF THE FOLLOWING

- Roasted butternut pumpkin and peanut butter soup garnished with toasted pecans, pepitas, parsley and croutons (gfo/vegan)
- Salmon gravlax, dill cured salmon served with radish, pickled cucumber salsa and a honey truffle dressing (gf/df)
- *Stirling Ranges Beef* carpaccio crusted in black pepper, finger lime dressing, fried lotus root and shaved fennel (gf/df)
- Crispy skin pork belly with smoked cheddar croquette, apple and parsnip puree, toasted pinenuts micro sprout salad (vegan)
- Poached chicken breast in master stock, wombok and nam jim salad with fresh coriander and fried shallots (gf/df) served cold/room temp

MAINS

ALTERNATE DROP: CHOOSE TWO OF THE FOLLOWING

- Char-grilled medium rare beef tenderloin, potato and thyme gratin, wilted spinach and jus
- Char-grilled spatchcock chicken poussin with orange and rosemary on roasted pear, sweet potato and onion (gf)
- Harissa roasted lamb rump, house made labneh, baby carrots, corn and zaatar (gf)
- Grilled banana prawns with Szechuan turmeric oil, lime and tempura fried avocado (gf/df)
- Maple and rum pork tenderloin, baked pumpkin, goats cheese and watercress (gf)
- Sous vide butternut pumpkin, rosemary, cashew cream, asparagus and dukkha (vegan/gf)

DESSERTS

ALTERNATE DROP: CHOOSE TWO OF THE FOLLOWING

- Pavlova with blueberries, kiwi fruit, coconut chantilly and passionfruit (gf/vegan option)
- Rich soft chocolate torte with hazelnut truffles, strawberries, ganache and vanilla ice-cream
- Buttermilk panna cotta with cinnamon baked doughnut balls and raspberry and rose compote
- Mille feuille with chocolate mousse, coconut and macerated rum strawberries (vegan)

Terms & 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 prior to, during and after the event.
- Electrical items brought on to the premises must be tested and tagged.
- Permission must be gained prior to placing any decorations within the facility.
- 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.

KITCHEN HIRE

- Includes use of kitchen only. Crockery, cutlery, cloths etc. not included.
- Experience required to handle fryers and specialised equipment. Centennial Stadium Inc 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. Additional cleaning charges may apply.

RESPONSIBLE SERVICE OF ALCOHOL

- Centennial Stadium Incorporated complies with Western Australian responsible serve of alcohol legislation. All staff are trained in the Liquor Licencing 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

- 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
- 1 Month prior - Full deposit retained

CONTENT OF EVENT

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

Thank you for your understanding, Centennial Stadium Inc. Management