

Functions & Special Events

conferences | meetings | weddings | celebrations



about us

Retravisision Stadium
is a modern, multi-purpose facility
that provides the perfect venue to accommodate
your next corporate & social event.

Centrally located within the Albany CBD,
the stadium provides a range of venues & packages
to host every event and suit any size & budget
with both ample parking & wheelchair accessibility.

Sourcing local produce, beers & wines,
Retravisision Stadium is a fully licensed venue
featuring premium function rooms & versatile meeting spaces with state of
the art lighting and
high-tech PA, broadcasting & projection systems.

This ultimate events venue caters beautifully for
weddings, gala balls & large social celebrations
with a full commercial-grade kitchen, 3 bar areas and a large built in timber
dance floor ready to dance the night away with your chosen DJ or band.

Let our events & catering specialists work with you every step of the way to
create a successful & unique event experience at Retravisision Stadium.



Location

156 Lockyer Avenue, Centennial Park,
Albany

Contact

+61 436 307 247

manager@retravisionstadium.com.au

maximum room capacities (full / half room)

Theatre	200/80
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Cabaret	160/65
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Seated Dinner	200/65
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Seated Dinner (dance floor)	160
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Cocktail	300/100
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Grandstand Bar	70
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caters for up to 400 people



venue inclusions

Included in the full venue hire rates:

use of furniture

- lectern
- whiteboard
- 20 white round tables
- 14 white trestle tables
- 6 high cocktail tables
- 4 small square tables
- 195 chairs
- 20 bar stools
- 5 armed chairs
- high chair

use of PA system

- 3 cordless handheld microphones
- headset microphone
- connection for client music devices

use of AV equipment

- 2 projectors
- 2 TVs in function room
- 3 TVs in Grandstand bar

venue & hire fees

Room Hire

full room / half day (4 hrs 8am - 12pm / 12pm - 4pm)	\$550 + gst
full room / full day (8 hrs 8am - 4pm)	\$660 + gst
half room / half day (4 hrs 8am - 12pm / 12pm - 4pm)	\$400 + gst
half room / full day (8 hrs 8am - 4pm)	\$550 + gst
duration includes room access for set up & pack down	
additional hours consecutive with room hire \$70 half / \$85 full + gst	

Event Specific Room Hire

Sundowner in Grandstand Bar (3 hrs)	\$330 + gst
Night function (6pm - 12am)	\$1,000 + gst
Wedding (from 12pm set up and evening)	\$1,000 + gst
Wakes (full room 3 hrs)	\$330 + gst
GS Community Group (full room 6pm - 12am)	please call to discuss

Room hire pricing does not include event staff set up & pack down for events & functions.

This will vary depending on the specific requirements for each event.

Please note that the use of external catering is prohibited under the stadium's safety guidelines and policies



Additional Hire Items:

Fairy Lights on Ceiling
Table Linen and Napkins
Staging
Decorations
Backdrops
and so much more...

Catering

Tea/Coffee/Juice Station half day \$5.50 p/p + gst

full day \$10 p/p + gst

Local Percolated STASH coffee
OR Coffee Bags

Selection of TWININGS teas

Hot Chocolate

Orange & Apple Juice

Morning Tea

\$13.50 p/p

Choice of muffin (gfo):

Banana & Blueberry (vg)

Raspberry & White Chocolate

Sundried Tomato & Basil (vg)

Sundried Tomato, Feta & Basil

Choice of Scone:

Plain scone with jam and cream

Plain scone with butter

Pumpkin Scones with nuttelex (vg)

Choice of Slice (gf):

Zucchini with Bacon and Cheddar

Zucchini with Green Onion and Garlic
(vegan)

Brownie Bites (contains nuts)

Granola Bowls w yoghurt & compote

Assorted pastries and baked goods

Afternoon Tea

*choose items from the morning tea selection
or platters of choice from our cocktail platters
listed on page 9.*

Our favourite afternoon tea platter selections;

Seasonal Fruit Board (15 pax)

Ploughman's Cheese Board

House Made Sausage Rolls

Brownie Bites (contains nuts)

Catering pricing does not include catering staff of \$55 per hour + gst.

(gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option available (ve) vegetarian (vg) vegan

grazing boards

Ploughman's Grazing Table \$40 pp

Savoury Grazing Table \$36 pp

Sweet Grazing Table \$25 pp

an individually tailored selection from our sweets & treats menu

Fruit Board \$110

a selection of seasonal fruit (15 pax)

Cheese Board \$132

three local cheeses, cured meats, local olives, nuts, fruits, relish and crackers (15 pax)

light lunch platter buffet

Choose 5 from the following

\$25 p/p with minimum numbers of 15 people catered

Sandwich Platter

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

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

Frittatas (gfo)

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

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

Salads

Roast Sweet Potato with house made seeded crackers, avocado, cherry tomatoes and pickled red onion (gf/vg)
Garden Salad with cucumber, cherry tomatoes, red onion and white balsamic dressing (gf/vg)
Beetroot and Goats Cheese with rocket, walnuts and balsamic glaze (ve/gf)
Warm Vegetable Salad with quinoa, feta, spinach and tahini dressing (ve/gf)
Potato Salad with pomegranate, quinoa, kale and mustard aioli (vg/gf)
Pasta Salad with zesty chicken, pesto, parmesan and pinenuts (gf)

cocktail platters

Meat

- House Made Sausage Rolls \$66
- Hand Made Chicken Curry Puffs with sweet chilli sauce \$77
- Spicy Lamb Kofta Balls with tzatziki yoghurt (gf) \$66
- Mini Bacon and Cheddar Pizza Scrolls \$66
- Smoked Duck Rice Paper Rolls with chilli plum sauce (gf/df) \$99
- Pepper Crusted Rare Beef Tenderloin with horseradish cream (gfo) \$66
- Toasted Brioche with Chicken Pate, Walnut and Sage \$66
- Meat Variety platter; \$77

Seeded Crackers with kiwi fruit, cream cheese and prosciutto (gf)

Chicken, Bacon and Cheddar Vol au Vents

Bocconcini and Asparagus wrapped in Prosciutto (gf)

Sliders

- Spanish style Chicken and roasted corn salsa \$77
- Pulled Pork, slaw and sweet soy sauce \$77
- Wagyu Beef, pickled cucumber, cheese, tomato and rocket \$88
- Spicy Sweet Potato, Hazelnut and Rocket Pesto (vg) \$77
- Slider Variety platter (choice of 3 slider menu options) \$82

Extras

- Chips with Old Bay seasoning, aioli and tomato sauce (df, 3 bowls)
- Wedges with sea salt, sweet chilli and sour cream (3 bowls)

Skewers

- Bocconcini, Cherry Tomato and Olive with salsa verde (gf) \$77
- Szechuan Pepper Beef and Capsicum (gf/df) \$99
- Satay Chicken with lime, coriander and cashews (gf/df) \$88
- Grilled Tiger Prawns and Smoked Paprika (gf/df) \$93
- Seasonal Fruit (gf/vegan) \$77
- Teriyaki Tenderloin Pork and Sesame (gf/df) \$93

Seafood

- Salt and Pepper Squid served with lemon and aioli (df) \$77
- Prawn and Chorizo Arancini with basil pesto \$71
- Thai Fish Balls with nuoc cham dipping sauce (gfo) \$66
- Smoked Salmon Filo Tarts with cream cheese, onion & fried capers \$85
- Prosciutto wrapped Tiger Prawns with Spicy Peperonata and Basil (gf) \$88

Vegetarian

- Hand Made Potato Curry Puffs with sweet chilli sauce (vg) \$71
- Wild Mushroom and Truffle Arancini (gfo/vg) \$60
- Mini Tomato & Basil Salsa Bruschetta with balsamic glaze (gfo/vg) \$55
- Vegetarian Variety platter; \$66
- Vegetable Rice Paper Rolls with nuoc cham dipping sauce (gf/vg)*
- Caramelised Red Onion and Goats Cheese Tarts (gf, ve)*
- Avocado Salsa, Lemon Myrtle and Macadamia Seeded Crackers (gf/vg)*

sweets & treats platters

from \$22 per person

Assorted Macarons (gf/dfo/ve)

Lemon Meringue Tarts (gfo/ve)

Mini Fruit Flan Tart with Passionfruit Creme Patissiere (gfo/ve)

Manuka Honey Cheesecake with Berry Compote (gf)

Chocolate Brownie Bites (gf/ve)

Custard Tarts (gfo)

pair beautifully with our fruit platters & cheese boards

(gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option available (ve) vegetarian (vg) vegan

plated menu with alternate drop

Breads (choice of 1)

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

Assorted House Made Bread Rolls with Dukkha and *Forest Edge* olive oil
(gfo/vg)

Entrées (choice of any two)

Roasted Butternut Pumpkin Soup garnished with pepitas, parsley and croutons (gfo/ve/vgo)

Braised grass-fed Lamb and Parmesan Croquette, carrot and saffron purée, watercress and parsnip chips (gf)

Poached Chicken Breast in master stock, wombok and nam jim salad with fresh coriander and fried shallots (gf/df)

Main

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)

Vegetarian or Vegan options available upon request.

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 & rose compote (gfo)

Sticky Date Pudding with toffee date caramel sauce, mascarpone, candied orange and toasted Pecans (vgo)

Plated menu minimum numbers is 35 people catered

Enquire for pricing

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



beverage list

tap

hahn superdry 3.5%
swan draught
rogers
stone & wood pacific ale
little creatures juicy xpa
little dragon ginger beer
hyoketsu lemon

bottled

heineken 0%
emu export
hahn superdry 3.5%
hahn superdry
little creatures pale ale
matso's ginger beer

5 seeds apple cider
orchard crush apple cider
hyoketsu lemon

packaged

johnnie walker & cola
jim beam & cola
bundaberg rum & cola
canadian club & dry
white claw seltzers
UDL lemon/lime & soda
UDL passionfruit
ampersand vodka & soda
gordons pink gin & soda
jack daniels & cola
kracken rum & cola
bombay gin & tonic

white wine

9/12	west cape howe ssb	11/44
10/13	alkoomi riesling (sweet)	12/48
11/14	montys leap chardonnay	13/52
11/14	far king classic white	50

red wine

	west cape howe cab merlot	11/44
	farking shiraz	12/48
	west cape howe pinot noir	12/48
	montys leap cab sav	52

rose

8	west cape howe rose	11/44
8.5	west cape howe moscato	11/44

sparkling

14	west cape howe prosecco	11/44
9	montys leap sparkling	50

other

14	soft drink cans & bottles	4
14	bundaberg ginger beer	5
14	lemon lime bitters	6
14	juice	6

Tea and Coffee available on request

please note the beverage list will have slight seasonal changes

cocktails & 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. This includes blue tack and taping.

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.

Any changes to catering numbers, options and dietaries must be informed three weeks (21 days) prior to event date. Otherwise, the original quote is payable.

All bar tabs must be paid prior to the event, any funds left over will be refunded back into the clients nominated account within 48 hours.

The entire amount of the mutually agreed upon quote must be paid 7 days prior to the event being held. If this invoice is not paid before the event, Retravision Stadium management reserves the right to cancel the event.

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 of a confirmed event where a room hire deposit has been taken the full deposit will be retained. Any additional services paid for will be refunded up until 7 days prior to the event. Cancellation of confirmed catering where payment has been taken; over 21 days prior to event the full payment will be returned / under 21 days prior the full payment will be retained.



retraVision
STADIUM

get in touch

it's never too early to start planning
& our event spaces book out quickly.
for a personalised meeting
and a tour of Retravision Stadium events
contact us today!

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www.retravisionstadium.com.au