

Function Package



retra**V**ision
STADIUM

Why you should choose us

Retravision 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.

Retravision 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.

retraVision
STADIUM



THE DETAILS

Location

156 Lockyer Avenue,
Centennial Park 6330 WA

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
- Use of Microphones - 2 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

HIRE FEES

Room Hire

Half day (4 hrs)	\$400
Full day (8 hrs)	\$500
Half room/Half day (4 hrs, Divider up)	\$300
Half room/Full day (8 hrs, Divider up)	\$350
Additional hours	\$70

Events Including Room Hire

Corporate Sundowner/meeting (3hrs)	\$350
Corporate night function / dinner (5pm - 12am)	\$1,000
Wedding hire / full day set up and evening	\$1,000
Private Parties-Birthdays (6pm - 12am)	\$300
Wakes	\$250

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

Other

Kitchen Hire (Full Day)	\$250
(private or for use of external caterers, T&Cs apply)	
Cutlery and Crockery Hire	\$200
Grandstand Bar (4 hrs)	\$250



Additional Hire Items:

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

CORPORATE DAY EVENTS

Tea/Coffee/Juice Station Half Day \$4.5 p/p

Full Day \$9 p/p

Local Percolated STASH coffee
OR Coffee Bags

Selection of TWININGS teas

Hot Chocolate & Milo

Orange and Apple Juice

Add Ons:

Seasonal Fruit Bowl \$5p/p

Chocolates & Biscuits \$4 p/p

Trestle Table Linen (white only) \$10

Round Table Linen (white or black) \$15 ea

Please note: Minimum order is for 15 Guests,
choices vary depending on party size

Morning Tea

\$10 p/p

Choice of muffin (gfo):
Banana & Blueberry (vegan)
Raspberry & White Chocolate
Sundried Tomato and Basil (vegan)
Sundried Tomato, Feta and Basil

Choice of Scone:

Plain scone with Jam and Cream
Plain scone with Butter
Pumpkin Scones with Nuttalex (vegan)

Choice of Slice (gf):

Zucchini with Bacon and Cheddar
Zucchini with Green Onion and Garlic (vegan)
Brownie Bites

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

Afternoon Tea

\$7 p/p

Seasonal Fruit Bowl

Choice of Sweet:

Macadamia and White Chocolate Cookies
Brownie Bites
Mini Caramel Slice

OR

same as Morning Tea --> \$10 p/p

LUNCH

Choose 5 from the following

\$18 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 Foccacia (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,

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

\$20 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	\$60	Hand Made Potato Curry Puffs with Sweet Chilli Sauce (vegan)	24	\$60
Hand Made Chicken Curry Puffs with Sweet Chilli Sauce	24	\$65	Wild Mushroom and Truffle Arancini	15	\$55
Spicy Lamb Kofta Balls with Tzatziki Yoghurt (gf)	15	\$60	Mini Tomato and Basil Salsa Bruschetta with Balsamic Glaze (gfo/vegan)	20	\$50
Mini Bacon and Cheddar Pizza Scrolls	20	\$60	Pea and Quinoa Falafels with Harissa Yoghurt and Fresh Herbs (gf/vegan)	16	\$50
Smoked Duck Rice Paper Rolls with Chilli Plum Sauce (gf/df)	30	\$75	Vegetable Rice Paper Rolls with Nuoc Cham Dipping Sauce (gf/vegan)	30	\$55
Skewers			Seafood		
Bocconcini, Cherry Tomato and Olive with Salsa Verde (gf)	12	\$65	Salt and Pepper Squid served with Lemon and Garlic Aioli (df)	1kg	\$70
Szechuan Pepper Beef and Capsicum (gf/df)	12	\$85	Prawn and Chorizo Arancini with Basil Pesto		\$60
Satay Chicken with Lime, Coriander and Cashews (gf)	12	\$70	Thai Fish Balls with Nuoc Cham Dipping Sauce (gfo)	15	\$55
Grilled Tiger Prawns and Smoked Paprika (gf/df)	12	\$80	Baked Smoked Salmon Filo Tarts with Cream Cheese, Onion and Fried Capers	20	\$70
Seasonal Fruit (gf/vegan)	12	\$65		12	
Teriyaki Pork and Sesame (gf/df)	12	\$75	Extras		
Sliders			Chips with Old Bay Seasoning, Aioli and Tomato Sauce (df, 3 Bowls)		\$30
Spanish style Grilled Chicken and roasted Corn Salsa	12	\$70	Wedges with Sea Salt, Sweet Chilli and Sour Cream (3 bowls)		\$30
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 \$30 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 \$20 p/p

an individually tailored selection of waffles, candies, sweet slices, sweet condiments, muffins, fruit and much more...

Fruit Platter

\$75 ea

a selection of seasonal fruit

Cheese Board

\$90 ea

three local cheeses, cured meats, local olives, nuts, fruits, relish and crackers

Please note: 1 cheese board caters 10pax

Please note: Minimum party size for grazing tables 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 \$30 p/p | 5 Options \$42 p/p | 8 Options \$50 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)	\$50
2 Courses	\$65
3 Courses	\$75
2 Courses + Canapé Entrée	\$80

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)

Green Range 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

Cocktails and Mocktails
Available Upon
Request



THE BAR

ON TAP

Swan Draught	10/13
Rogers	11/14
150 Lashes Pale Ale	11/14
Hahn Superdry 3.5	9.5/12.5
Little Creatures Hazy	11/14
James Squire Ginger Beer	13/16
Byron Bay Peach & Mango Seltzer	13/16

IN BOTTLES

Hahn Superdry 3.5	7
Hahn Superdry	8
Emu Export	7.5
Ironjack	7
Heineken 0.0	6
Orchard Crush Apple Cider	10
5 Seeds Apple Cider	8.5
Matso's Gingerbeer	13
Little Creatures Pale Ale	9

PREMIX SPIRITS

Jacks & Cola	14.5
Jim Beam & Cola	12.5
Johnny Walker & Cola	12.5
Bundaberg Rum & Cola	12.5
Captain Morgan & Cola	17
Canadian Club & Dry	12.5
White Claw Seltzer Lime OR Mango	13
Gordons Pink Gin and Soda	15
Bombay Gin and Tonic	15.5
UDL Lemon, Lime & Soda	
OR Passionfruit	12.5

WINE

WHITE

Alkoomi Late Harvest	9/35
West Cape Howe SSB	9/38
Monty's Leap Sauvignon Blanc	10/41
Wignalls Unwooded Chardonnay	38

RED

West Cape Howe Cabernet Merlot	9/38
Alkoomi White Label Shiraz	9/35
Monty's Leap Far King Shiraz	9.5/44

SPARKLING

Ferngrove Piccolo	14
Wignalls Sparkling	35
Monty's Leap Sparkling	42

SOFTDRINKS

Post-mix (Lemonade, Pepsi, Solo)	6/7
Lemon, Lime & Bitters	7/8.5
Cans	3.5
Pepsi	
Pepsi Max	
Lemonade	
Solo	
Sunkist	
Passiona	
Gatorade	6
Poptops	3

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 Retravisation 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 and options must be informed two weeks 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 prior to the event being held. If this invoice is not paid before the event, Retravisation Stadium management reserves the right to cancel the event.

Responsible Service of Alcohol

Retravisation 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. Retravisation 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 Retravisión Stadium.

0436 307 247

manager@retravisionstadium.com.au

www.retravisionstadium.com.au