



CAMDEN CIVIC CENTRE

Tailoring Packages to Your Needs

Oxley Street, Camden Tel. 4655 8681
www.camdenciviccentre.com.au



The Dinning Experience

We pride ourselves in offering a menu of flair, flavour and flexibility, we welcome your suggestions so please discuss with your coordinator any suggestions you may have.

Canapés

\$5.50 per head

Chef's selection of hot and cold finger foods

Anti pasta plate

\$9.90 per head

Selection of roast vegetables and continental meats

Soup's

\$9.90 per head

Asian chicken noodle soup
 Fish soup with olives and white wine
 Pumpkin and chickpea
 Potato and Leek
 Cream of button mushroom soup

Entrée

\$13.00 per head

Pasta

Spinach and Ricotta ravioli topped with a rich and creamy white wine sauce
 Tortiglioni with sautéed beef, garlic and rosemary
 Oven baked pumpkin and leek risotto

Chicken

Chicken Caesar Salad with shaved parmesan and bacon chips
 Warm lemon and ginger chicken salad
 Poached coconut chicken with Asian salad

Beef

Thai beef with crisp Asian vegetables in rice paper
 Beef and soy lettuce cups

Lamb

Warm lamb salad
 Greek Salad with shaved lamb loin

Seafood

Sydney rock oysters drizzled with red wine vinegar and olive oil
King Prawns with guacamole salsa
Salt and pepper squid in a wonton basket
Ricotta and smoked salmon fritters

Vegetarian

Pear and Feta Salad
Ricotta turnovers
Mango, haloumi and macadamia rocket salad
Tofu Spring Rolls

Roast Dinner

\$22.00 per head

Your choice of lamb, beef, pork or chicken
Served with roast vegetables

Plated Dinner

\$28.00 per head

Chicken

Lemon and garlic chicken on rocket
Tuscan chicken
Supreme of chicken in a white wine cream sauce, or
Stuffed with semi dried tomato and cream cheese

Beef

Herbed beef with horseradish sauce
Rib steak with capsicum and almond salsa
Carved sirloin in a delicate red wine jus, or
With salsa Verde
Scotch fillet with your choice of;
Béarnaise, Wild mushroom, Green pepper, Dianne or Red wine jus

Pork

Pork chop with red pepper relish
Apple glazed pork with red current jus
Sweet soy and orange pork

Lamb

Lamb with caramelized onion
Lamb with pepper crust

Fish

Steamed snapper with coconut and basil sauce
Steamed perch with lime hollandaise
Grilled salmon topped with Salsa Verde
Cajun Salmon with lime

Vegetarian
Herbed Felafel with capsicum, mint and yoghurt sauce
Roasted capsicum, leek and oregano tart
Sweet potato and ricotta terrine with spicy tomato sauce
Braised tofu with vegetables

All main meals served with seasonal vegetables

Dessert Selection

\$11.00 per head

Lemon and lime tart
Lime Panacotta
Fresh fruit flan
Pavlova for one
Warm chocolate fondant
Sticky fig pudding with warm butterscotch
Baked berry cheesecake
Dark and white chocolate charlotte
Chocolate pudding with Ganache
Berries with lemon gelato
Fresh fruit Salad
Chocolate topped profiteroles with custard cream

Petie Fors

Chocolate dipped strawberries (50 pce) \$150.00
Selection of delicate tartlets \$50.00 per table

Fresh Cheese Platter

\$5.50 per head

Chef's selection of cheese and biscuits;
Camembert, heritage cheese, blue vein and smoked cheese

Tea and coffee buffet

\$3.30 per head

Select two items for each course to be served alternately to your guests.

Our gold license catering team pride them-selves on 'good old fashioned hospitality', they are here to assist you, making your experience one to enjoy and remember.

If you wish to vary any of the menu selections giving your event a personalised flavour don't hesitate to discuss your thoughts with our Coordinator at your pre function interview, we will make every effort to accommodate your request.

Please note that variations to the menu may incur additional charges.

Bite size delights...

Simple Supper

Crudités and dips
Party pies, sausage rolls, gourmet pizza,
Spring rolls and samosas \$16.00 per head

Tasty temptations

Crudités and dip
Smoked salmon blinis, sushi rolls,
Rare roast beef on pumpkin scones with mustard aioli
Tandori chicken on crustini
Tempura fish cocktails, gourmet pies and quiche
Beef and chicken satays, spring rolls, samosas
Spinach and ricotta filo parcels \$26.00 per head

Walk and Fork

Including the Chef's selection

Noodle Box Varieties;

Butter Chicken and Rice, Pad Thai Noodle, and Basil Pesto Cream Pasta
with semi dried tomato and spinach

Thai beef salad in bread cup
Fish and chips in paper cones

Platters

Lamb souvlaki, mini bruschetta, rice paper rolls, sushi and sashimi
Mini beef and pork Wellingtons with olive tapenade, tempura prawns,
Smoked salmon roulade, sesame crumbed chicken bites
Pizza's; garlic prawn, smoked chicken, margarita

Dessert

Cream brule tarts, chocolate éclairs, profiteroles, petite fores \$40.00 per head

Light Lunchtime Buffet

\$28.00 per head

Roast Beef with red wine jus

Select two wet dishes;

Beef Stroganoff

Curry Prawns

Butter Chicken

Sweet & Sour Prok

Served with basmati rice

Green salad or steamed vegetables

Select two side salads;

Coleslaw

Greek Salad

Pasta Salad

Potato Salad

Fresh Fruit Platter

Fresh bread rolls

Tea and coffee buffet

- *Light Lunchtime buffet available for functions such as meetings and training days.*
- *Minimum room set included in catering per head cost*
- *Not available for licensed functions*

Deluxe Buffet

\$40.00 per head

Carved beef with red wine jus
Cold Meat Platter or Chicken Platter

Select two wet dishes;

Beef Stroganoff
Curry Prawns
Butter Chicken
Sweet & Sour Pork
Thai Chicken Curry

Served with basmati rice

Green salad or steamed vegetables

Select three side salads;

Coleslaw
Greek Salad
Pasta Salad
Potato Salad
Cous Cous Salad

Fresh Fruit Platter
Fresh bread rolls
Tea and coffee buffet

To add seafood or additional items please discuss with your Coordinator

- available for licensed functions
- tables set with white linen cloths

Beverage List

Wine Selection

House Red / White Wine by the glass.	\$4.00
Kissing Bridge; Chardonnay, Semillon Sauvignon Blanc & Cabernet Merlot	\$22.00

Soft Drinks	Glass \$3.00
	Jug \$12.00

Full Strength Beer	Glass \$3.50
	Jug \$15.00*
	Bottle/can \$5.00

Light Beer	Glass \$3.30
	Jug \$14.00
	Bottle/can \$5.00

Spirits	Glass \$5.00
<i>Bourbon, Brandy, Scotch, Vodka, Gin, UP Rum</i>	
<i>Tia Maria, Kahlua, Baileys, Midori, Malibu</i>	

Camden Civic Centre staff and management support the principals of responsible service of alcohol and the Camden Liquor Accord. In accordance with the Harm Minimisation Act the Centre staff reserve the right to refuse service to anyone deemed intoxicated. Alcoholic beverages must not be brought onto, or taken from the venue.

An average of \$25.00 per head is suggested for tab allocations

* Jugs of Beer will not be available after main meal service

Persons arriving intoxicated or deemed intoxicated will not be permitted within the venue. Failure to leave will incur a fine.

Booking Information

- The Camden Civic Centre offers two banquet rooms for catered events.

The Ferguson Gallery, suitable for up to 100 guests, is situated on the upper level adjacent to the memorial garden

The Macarthur Room, suitable for up to 350 guests, is also located on the upper level

The Undercroft, suitable for up to 100 guests, is located on the lower level and available for self catered events.

- We request that you nominate a suitable time to meet with the Coordinator during business hours to discuss all details of your function.
- We recommend the interview take place a minimum of six weeks prior to your event. It is important that all special diets and requests be supplied at this time.
- Final Numbers are required fourteen (14) days prior to the function, the final account will be drawn upon notification of final numbers, all monies payable four days prior to your function directly to the Camden Civic Centre. No adjustment to numbers will be accepted within 48 hours of the function.
- Payment is to be made during business hours Monday to Friday 9am – 5pm via Cash or bank cheque, Credit Card or Eftpos.
- Prices charged are those in effect three months prior to the event date and are subject to change at the discretion of management.
- Note that seasonal availability of foodstuffs and package inclusions may influence the availability.
- Prices are inclusive of GST
- Camden Civic Centre staff and management completely support the principals of responsible of alcohol and the Camden Liquor Accord and in accordance with the Harm Minimisation Act reserve the right to refuse service to anyone deemed intoxicated.
- Alcoholic beverages must not be brought onto, or taken from the venue.
- Jugs of beer will not be available after main meal service.
- A two course meal or buffet is required for all weekend bookings.
- Formalities will be scheduled after meal service, delays in meal service may result in additional charges being imposed.
- Children over three years receive all package inclusions in the per head price.
- Highchairs are available for under three year olds on request

Confirmation

- A 21-day hold period is available for all catered events.
- In the event that the period lapses without a deposit paid the Centre reserves the right to cancel the hold without notification to the client.
- Confirmation of a booking will occur when the nominated non refundable deposit of \$500 is paid and the signed hire agreement is returned to the centre.

Cancellation

- Cancellation must be provided in writing by the hirer.
- The confirmation deposit of \$500 is non refundable.
- In the event of change of date a second deposit of \$500 is required to confirm the date, in the event that the initial date is rebooked the original deposit of \$500 will be refunded.
- If cancellation occurs within -
 - One month 50% of complete function costs will be imposed
 - Two weeks 100% of complete function costs will be imposed, calculated on the estimated attendance

Final Numbers

- Noted above final numbers are required fourteen (14) days prior to your function; this is to be the minimum number for catering purposes. This number will be used as the minimum number charged to your account

Beverages

- Liquor must not be brought onto the premises at any time. We abide by the responsible service of alcohol principals.
- The Camden Civic Centre offers a restricted beverage selection for functions, you are welcome to make a suggestion for purchase for your event.

Damage

- Although accidents may occur damage to the facility can be prevented. We ask that you respect our facility.
- The Centre will take all necessary care with client's property although will not accept responsibility for loss or damage.

Business Hours

Monday-Friday 9am-5pm. Licensed function operating hours:

Licensed Function Operating Hours

Monday-Saturday	10am-5pm
Sunday	10am-12midnight