



# **CAMDEN CIVIC CENTRE**

*Tailoring Packages to Your Needs*

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**Oxley Street, Camden Tel. 4655 8681**  
**[www.camdenciviccentre.com.au](http://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  
Pumpkin  
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  
Mild Chilli Beef noodle salad

#### *Lamb*

Warm lamb salad  
Marinated lamb kebab on jasmine rice

*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  
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

Vegetarian  
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

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***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.***

***The following room hire fees apply for catered events:***

<b><i>Macarthur Room (Auditorium) 5 hours</i></b>	<b><i>Monday-Friday</i></b>	<b><i>\$440.00</i></b>
<b><i>Macarthur Room (Auditorium) 5 hours</i></b>	<b><i>Saturday</i></b>	<b><i>\$660.00</i></b>
<b><i>Macarthur Room (Auditorium) 5 hours</i></b>	<b><i>Sunday</i></b>	<b><i>\$880.00</i></b>
<b><i>Ferguson Art Gallery for 5 hours</i></b>	<b><i>Monday-Friday</i></b>	<b><i>\$330.00</i></b>
<b><i>Ferguson Art Gallery for 5 hours</i></b>	<b><i>Saturday</i></b>	<b><i>\$660.00</i></b>
<b><i>Ferguson Art Gallery for 5 hours</i></b>	<b><i>Sunday</i></b>	<b><i>\$880.00</i></b>

***For an all inclusive tailored package, contact our Function Coordinator today***

## **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

<b>Soft Drinks</b>	Glass \$3.00
	Jug \$12.00

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

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

<b>Spirits</b>	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- midnight
Sunday	10am- 10pm