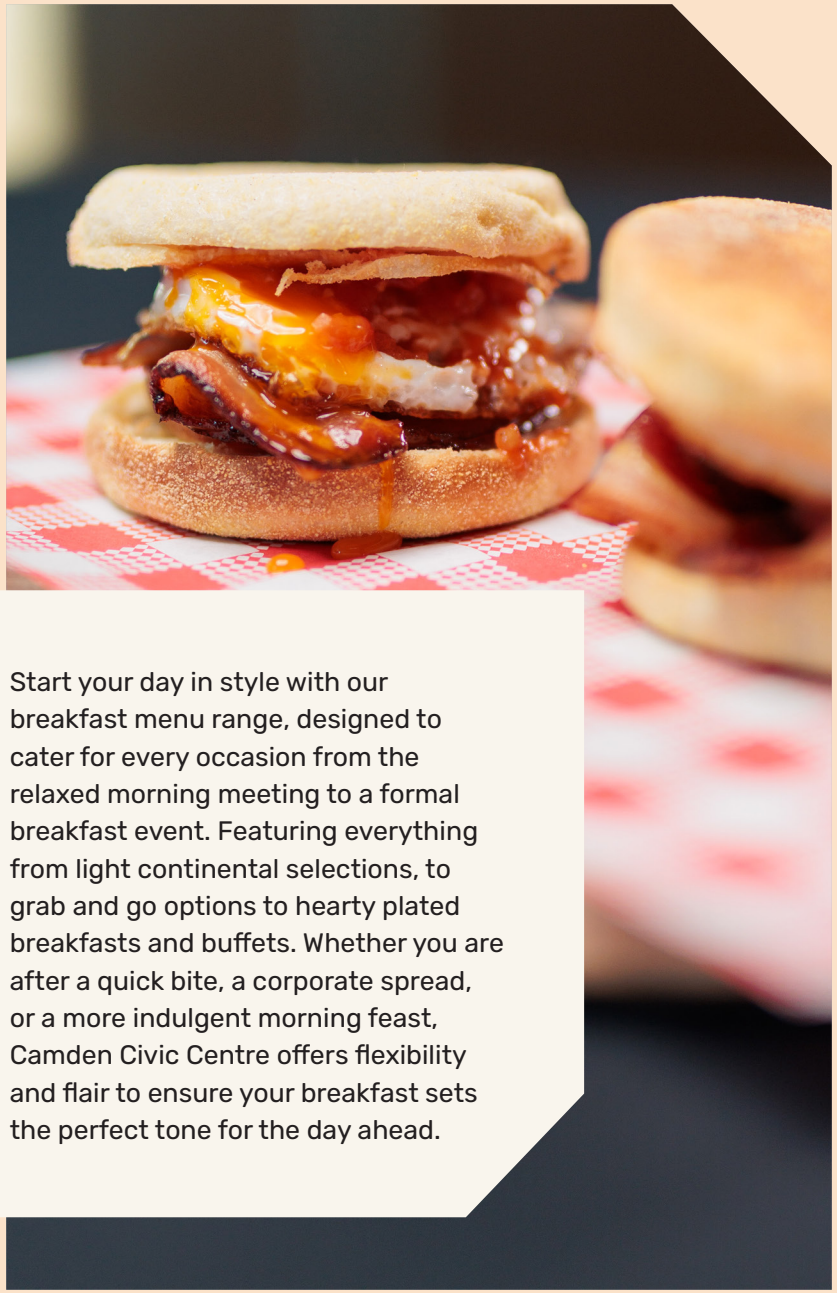


Breakfast Range

Start your day in style with our breakfast menu range, designed to cater for every occasion from the relaxed morning meeting to a formal breakfast event. Featuring everything from light continental selections, to grab and go options to hearty plated breakfasts and buffets. Whether you are after a quick bite, a corporate spread, or a more indulgent morning feast, Camden Civic Centre offers flexibility and flair to ensure your breakfast sets the perfect tone for the day ahead.

TRADITIONAL CONTINENTAL — $18 per person

Cereals, fresh fruit, croissants & pastries

BREAKFAST BUFFET — $35 per person

Buffet of bacon, scrambled eggs, chipolatas, hash brown & sauteed mushroom

Served with the Traditional Continental

CLASSIC PLATED — $38 per person

Bacon, scrambled egg, hash brown, mushroom on Ciabatta

Served to the table with a Continental selection

GRAB & GO — $15 per person

Suitable for delegate registrations on the go

Smoked Salmon English Muffin with wilted spinach and hollandaise (A)

Bacon and egg muffins with home-made tomato relish

(A) - Australian Seafood

Morning and Afternoon Tea

Brighten your day with our morning and afternoon tea selections, featuring an irresistible mix of sweet and savoury treats, the selection is perfect for a refreshing break to keep conversations going and energy levels high.

SELECT TWO OPTIONS

$10 per person

Served with fresh seasonal fruit platter

- Scones with jam and cream
- Yoghurt muesli and berries
- Gluten free Chocolate Brownie
- Assorted muffins
- Protein balls
- Chunky chocolate chip cookies
- Portuguese tarts
- Spinach and ricotta triangles
- Corn fritters
- Spinach quiche





High Tea

Indulge in the timeless elegance of high tea with an array of delights, perfect for bridal showers, intimate morning celebrations, or simply a touch of afternoon luxury. Paired with premium teas and sparkling bubbles it's a charming way to celebrate in style.

TABLE PLATTERS

$40 per person

Ribbon Sandwiches

Petite cakes and slices

Scones, jam and cream

Miniature Quiche

Arancini

Buffet of teas

Complimentary glass of sparkling wine

SERVED AS A BANQUET

$45 per person

Lunch

Our plated lunch and dinner menu balances timeless classics with modern flavours, allowing your guests to enjoy a seamless progression from entrée to dessert. Perfect for every occasion, plated service adds a sense of elegance and formality to your event whilst ensuring every guest is well looked after. Beyond the plated experience, our menus are designed with flexibility in mind—ranging from quick “on-the-go” working lunches to relaxed grazing tables, vibrant BBQ feasts, hearty buffets, and refined multi-course sit-down meals. Whatever the style of your gathering, Camden Civic Centre offers a catering solution that matches the mood, maximises enjoyment, and makes your event truly memorable

WORKING LUNCH

$18 per person

Assorted Sandwich triangles

Fresh fruit platter

BOARDROOM LUNCH

$25 per person

Assorted gourmet wrap and sandwich selection

Vegetarian Arancini

Gourmet petite pies

Fresh fruit platter





EXECUTIVE LUNCH — $35 per person

Mediterranean vegetable frittata

Grilled barramundi with basil and cherry tomato salad (A)

Rosemary and garlic toasted focaccia

Pesto pasta salad with toasted pine nuts

Fresh fruit platter

POST MEETING LUNCH — $38 per person

Rice paper rolls

Crispy Fish Taco with Pico De Gallo and fresh cabbage (A)

Mini beef slider with cheddar cheese

Chicken skewers

Green bean salad with red onion and toasted almond

Fresh fruit platter

NETWORKING BBQ — $40 per person

Gourmet chicken sausages

Prime beef minute steak

Chat potatoes with rosemary salt

Garden fresh green salad & Fresh crusty rolls

(A) - Australian Seafood

HANDHELD FAVOURITE CANAPE LUNCHEON

$45 per person*

Minimum 20 guests, select 5 items

- Mini beef slider with cheddar cheese
- Pork and fennel sausage rolls
- Pumpkin arancini
- Vietnamese rice paper roll
- Crispy chicken bites with siracha kewpie mayonnaise
- Mini Peking duck crepes
- Vegetable samosa
- Beef empanadas with chimichurri
- Petite gourmet pies
- Smoked salmon blinis (A)
- Falafel with tabouleh and garlic oil

(A) - Australian Seafood





Platters

GATHER AND GRAZE PLATTERS

Platter suitable for up to 10 patrons

Our sharing platters are the perfect way to bring people together, offering everything from vibrant antipasto selections and freshly shucked oysters to classic sandwiches, seasonal fruit, hot nibbles, indulgent cheese boards, dessert stations, and bountiful seafood platters. Designed for flexibility and ease, these platters can enhance a meal, complete the night, or simply add a little extra flair to your event.

ASSORTED SANDWICHES — **$70 per platter**

ASSORTED WRAPS — **$100 per platter**

HOT FINGER FOODS — **$100 per platter**

Chef's selection of vegetarian spring rolls, gourmet mini quiche, pies, samosas, and sausage rolls.

ANTIPASTO PLATTER — **$120 per platter**

Chef's selection of cured meats, cheese, olives, dried fruit, nuts and crackers

OYSTER SHUCKING — **POA**

Fresh natural oysters on ice with fresh lemon (A)

PRAWN AND OYSTER PLATTER — **POA**

Fresh natural prawns and oysters on ice with lemon & seafood sauce (A)

DESSERT STATION — **$70 per platter**

Petite selection of bite size cakes, slices & petit fours

FRUIT PLATTER — **$70 per platter**

Seasonal Fresh Fruit

CHEESE BOARD — **$90 per board**

Selection of cheese, dried fruit, nuts and crackers

CAKEAGE — **$3 per person**

Plated cake fee

(A) - Australian Seafood



Cocktail

Our cocktail food selection brings together a vibrant variety of bite-sized creations, each crafted with fresh, seasonal ingredients to suit every palate. From savoury favourites and international flavours to elegant canapés and hearty hot nibbles, these dishes are perfect for mingling events where guests can enjoy flavour-packed bites without interrupting conversation. Designed to be flexible and stylish, cocktail food can stand alone as the centrepiece of your function or complement other menu options.

PRE EVENT CANAPES

$15 per person

Chef's selection of pre-dinner canapes
served on arrival for up to 30minutes

COCKTAIL RECEPTION

$45 per person

Served as finger food bites, select five menu items to be served for one hour

(Minimum 20 guests)

- Mini beef and cheese slider
- Pork and fennel sausage roll
- Pumpkin arancini
- Vietnamese rice paper roll
- Crispy chicken with siracha mayonnaise
- Peking duck crepes
- Beef empanadas with chimichurri
- Beef bourguignon pie
- Smoked salmon blini (A)
- Falafel with tabouleh and garlic
- Melon and prosciutto bites

ADD SOMETHING A LITTLE MORE SUBSTANTIAL

$5 per item

- Crispy fish taco with pico de gallo and fresh cabbage (A)
- Pork bao bun with Asian slaw
- Prawn cocktail cup with Chef's special sauce
- Rare beef crostini with crème fraiche and pickle