

Tailor-Made Moments



**CAMDEN
CIVIC
CENTRE**

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At Camden Civic Centre we see every event as an opportunity to create a memorable dining experience. From sunrise breakfasts to long lunches, elegant dinners and cocktail nibbles that carry you into the night, our all-day event package is designed to suit every occasion. Whether you're planning a corporate gathering, a family celebration, a community fundraiser, or a stylish affair, our venue combines exceptional catering, attentive service, and flexible spaces to bring your event to life.

Choose from our range of affordable, high quality menu options or work with our team to tailor a package that reflects your unique style and needs. Crafted by our team using fresh produce, each menu balances classic favourites with contemporary creations. Allowing you to choose the perfect style for your celebration.

With the unique ability to theme and decorate for any occasion, paired with tailored food and beverage packages, Camden Civic Centre ensures every event is seamlessly coordinated, beautifully presented, and truly unforgettable. We will look after every detail so you can focus on enjoying the moment from the first sip of your morning coffee to the last toast of the night.

Located in the heart of Camden, our venue brings together convenience and a welcoming atmosphere to make every event memorable, talk to us about how we will deliver your unique event.



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.

Breakfast Range

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

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

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





ALSO AVAILABLE AS A BUFFET LUNCH OPTION \$30 per person

Select two of the above

CLUB LUNCH

One Course \$30 per person

Two Course \$35 per person

Main & Dessert

Conditions apply – available mid week only, regular meeting catering

Roast chicken, beef, or pork served with seasonal vegetables

Pavlova with fresh fruit and cream garnish, or baked cheesecake

Dinner

Our dinner menus are designed to set the stage for an unforgettable evening, offering a choice between the sophistication of plated service and the abundance of a grazing buffet. Plated dinners bring elegance and formality, with each course thoughtfully prepared and beautifully presented, while grazing buffets create a relaxed, social atmosphere where guests can savour a wide variety of flavours at their own pace. Whether you're planning a wedding, gala, or private celebration, Camden Civic Centre ensures every dinner is a feast that reflects your style and leaves a lasting impression.

PLATED

ONE COURSE – MAIN ONLY

\$45 per person

TWO COURSE – MAIN WITH ENTRÉE OR DESSERT

\$60 per person

THREE COURSE – ENTRÉE, MAIN AND DESSERT

\$75 per person

Events with 30 guests may select two items from each course to be served alternately.





ENTRÉE

- Tomato caprese salad with balsamic, basil and toasted pine nut
- Crispy pork belly with caramelised apple
- Fusilli pasta with sundried tomato, crisp pancetta and pecorino
- Glazed Teriyaki salmon with Asian greens (A)
- Rare beef, rocket and caper salad with parmesan aioli
- Sweet corn fritters with chef's own tomato salsa

MAIN

- Braised lamb shoulder with harissa, cucumber raita and kipfler potato
- Barramundi, braised fennel, truss tomatoes in lemon butter (A)
- Black angus steak with Paris mash, charred broccolini and red wine jus
- Parmesan crumbed chicken with broccolini, pumpkin and roasted capsicum sauce
- Tenderloin of beef in a peppercorn sauce with pommes au gratin and Dutch carrots
- Roasted eggplant with crisp chickpeas, pomegranate, & garlic yoghurt

DESSERT

- Sticky date pudding with butterscotch sauce
- Baked berry cheesecake with coulis and cream
- Poached pear with vanilla bean ice cream
- Chocolate tart with double whipped cream
- Vanilla pannacotta topped with cristoli and fresh berries
- Lemon meringue tart with Chantilly cream

GRAZING BUFFET

SERVED AS A TWO-COURSE BUFFET

\$70 per person

Includes carvery, wet dish, salad, potato, fresh bread, condiments and assorted petite cakes and slices.

CARVERY – Select one

- Herb crusted beef
- Mint glazed lamb, or
- Apple glazed pork

WET DISHES – Select Two

- Thai green chicken curry with rice
- Roasted vegetable medley
- Chicken cacciatore with red capsicum and kalamata olives
- Roasted vegetable medley
- Sticky Asian pork belly with Bok choy

SALADS – Select Two

- Thai glass noodle salad
- Classic Potato Salad
- Traditional Caesar Salad
- Radicchio salad with red onion, walnuts and orange
- Charred broccolini with pine nuts and lemon
- Roasted vegetable with balsamic glaze

Buffet includes potato, bread rolls, condiments and gravy.



DESSERT

An assortment of petite Cakes and Slices will be placed on each guest table.



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



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 30 minutes

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 sracha 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 fraîche and pickle



At Camden Civic Centre, we know every event is unique, which is why our dedicated team works with you to create a package that captures your vision perfectly. From tailoring menus and styling to coordinating the finer details, we combine expertise with flexibility to ensure your celebration feels seamless, personal, and unforgettable. Whether you're planning an intimate gathering or a large-scale function, we'll help you shape an experience your guests will truly enjoy.

Room hire fees apply to all catered events.

CAMDEN CIVIC CENTRE

CONTACT US

IN PERSON

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9am - 5pm

BY PHONE

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MARCH 2026