



H Events

FEASTS & FESTIVITIES



Nestled in the heart of Centennial Park sits one of Sydney's *best kept secrets*.

Surrounded by rolling green lawns, wispy long grass fields, ponds and lakes, Centennial Homestead offers a number of indoor and outdoor spaces perfect for private parties and corporate events. We offer our home as yours, to create a spectacular space for you and your guests to create wonderful memories.





Our Spaces

WHETHER YOU'RE HOSTING an intimate gathering for close friends and family or organising a large-scale, extravagant celebration, Centennial Homestead offers flexible and tailored options to ensure your event is a success. With its beautiful setting and adaptable spaces, the venue is well-equipped to cater to both modest occasions and grand affairs, providing the perfect backdrop for any type of celebration.

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Wisteria Room

CAPACITY

Cocktail	300
Seated	200
With dance floor	170
Theatre-style	200
Conference/cabaret	150

Surrounded by wild purple wisteria, bi-folding doors, white wood finishes and a central bar, Centennial Homestead's Wisteria Room is a contemporary event space bringing the outdoors in. Featuring high ceilings, sun drenched spaces and access to the Upper Lawn and terraces, the opportunities are endless for your next event.





Wisteria Room

*with Upper Lawn**

Private outdoor space with direct access to the Wisteria Room, perfect for arrival canapes and keeping the kids occupied. *Please note* the Upper Lawn is weather dependent; marquees can be hired.



The Paddock

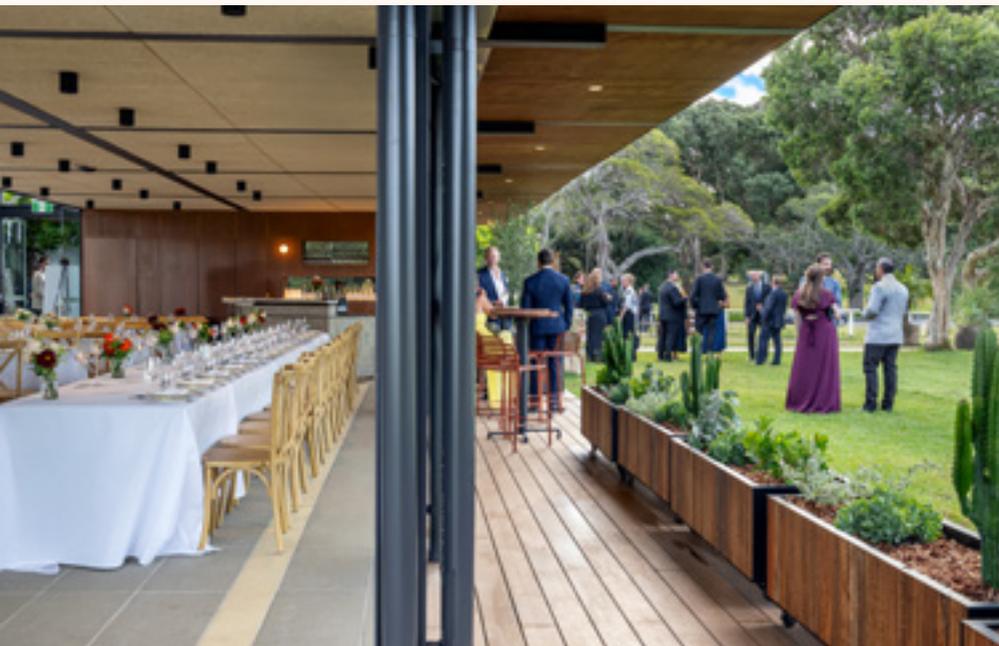
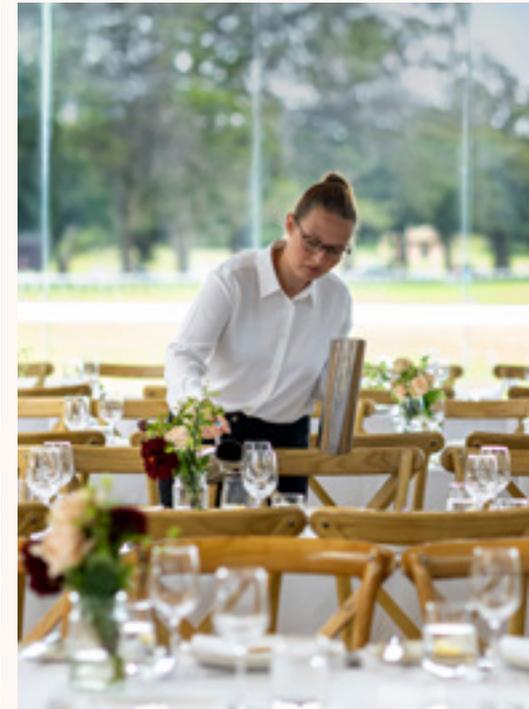
*with Treehouse rooftop bar**

CAPACITY

Cocktail	320
Seated (long tables)	200
With dance floor	170
Theatre-style	160
Conference/cabaret	100

Introducing The Paddock, a dynamic new venue to Centennial Homestead. With its open-plan event space and impressive capacity of up to 550 guests, this innovative and contemporary addition promises to elevate your next event to new heights.

*Treehouse rooftop bar is weather dependent.
Please note – the Treehouse cannot be hired separately.





The Paddock

with Oak Room

CAPACITY

Cocktail	250
Seated	130
With dance floor	100
Theatre-style	130
Conference/cabaret	100

Overlooking the grounds of Centennial Park and featuring floor to ceiling windows and a central bar, The Oak Room is available for exclusive hire or as an extension to The Paddock. Utilise the modern styling of the hanging garden, timber floors and light wood furniture to create the ultimate dinner or exclusive event.



Whole Venue Events

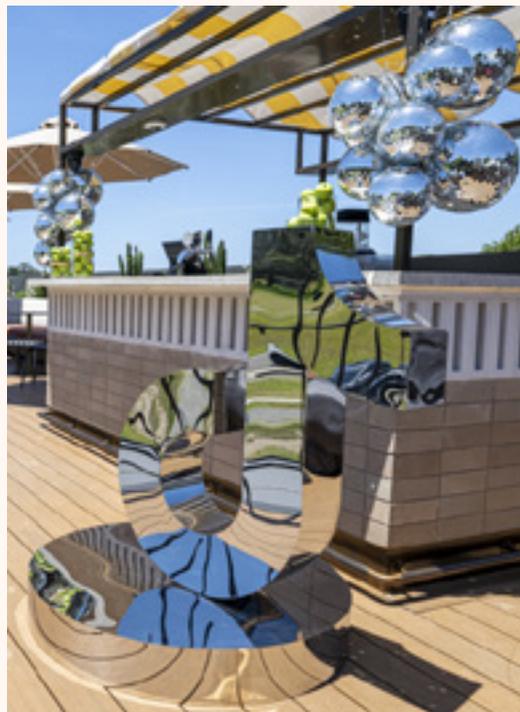
CAPACITY

Cocktail	900
Seated	500
With dance floor	330
Theatre with breakout space	300

For the occasions that require a large space and exclusivity, we can provide the entire Centennial Homestead; including 3 dedicated event spaces, each with the capacity for their own bars, along with covered decking and 2 lawns. Also included is our new rooftop bar with the capacity for up to 60 guests at any one time.

Each of the 3 event spaces features floor to ceiling glass to take advantage of the expansive lush views of Centennial Parklands.





Corporate Occasions

- GALA DINNERS
- AWARD EVENINGS
- COCKTAIL PARTIES
- CONFERENCES
- MEDIA EVENTS
- PRODUCT LAUNCHES
- BREAKFASTS
- TEAM BUILDING DAYS
- OFFSITE MEETINGS
- BUSINESS LUNCHES
- CHRISTMAS PARTIES
- MELBOURNE CUP
- EOFY

Whether you're planning a conference, special occasion, long lunch or activation, Centennial Homestead is a hidden gem located in Sydney's famous Centennial Park. With spaces offering natural light to awaken the senses, allow your office worries to get lost in the rolling green hills.

Just a short drive from the city, while feeling a million miles away, event planners love this venue's natural beauty, which lends itself to minimal styling, however, you can take it up a notch to give it that real wow factor.

Private Parties

- BIRTHDAYS
- KIDS PARTIES
- BAR/BAT MITZVAH
- ENGAGEMENTS
- RELIGIOUS CELEBRATIONS
- CHRISTENINGS
- HENS BRIDAL SHOWERS
- BABY SHOWERS
- CELEBRATION OF LIFE
- PRIVATE CELEBRATIONS
- PICNICS
- OFFSITE GARDEN PARTIES

If you're thinking of a long lunch with Cocktails on the upper lawn, or a celebration of a milestone, Centennial Homestead offers a variety of areas available for semi-private and private parties for a wide range of taste buds and budgets.

If you're interested in throwing an exclusive soirée with friends and family, we offer event spaces for morning, daytime and evening private use.

Think of our home as yours to style as little or as much as you please, use our indoor and outdoor areas to play games and serve drinks, plus enjoy the added luxury of ample free parking for all your guests.



To Eat

- ◆ BREAKFAST ◆ LUNCH ◆ DINNER ◆
- ◆ CONFERENCE ◆ BESPOKE ADDITIONS ◆

OUR RANGE OF PACKAGES are designed to best suit your special event. The pairing of food and wine is just as important as the event itself. Our Head Chef ensures the highest quality produce guides the menu.

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Breakfast, Morning & Afternoon Tea

MORNING & AFTERNOON TEA

\$55 per person

Includes a selection of five treats

SEATED BREAKFAST

\$60 per person

Includes main plated meal, shared seasonal fruit & pastries per table.

SEATED BREAKFAST

Includes main plated meal, shared seasonal fruit & pastries per table. Please select two to be served alternately.

Tofu Scramble

Green Goddess, twice cooked potatoes, quinoa bread *v, vg*

Panko Crumbed Halloumi

tomato relish, rocket, za'atar pita *v*

Portobello Mushroom

poached egg, bacon flakes, confit vine tomato, capsicum, curd, rustic bread

Citrus Cured Salmon

English muffin, poached egg, green hollandaise, fennel, orange

Scrambled Eggs

grilled chorizo, avocado, baked beans, tomato salsa, sourdough bread *df*

Spiced Capsicum & Tomato Sauce

smoked chorizo, poached egg, green shallots, rustic bread *df*

MORNING & AFTERNOON TEA

Includes a selection of five treats.

Seasonal Fruit Platter or Skewers *v, vg, gf*

Almond Croissant *v*

Homestead Mini Cookies *v*

Assorted Baked Danish Pastries *v*

Crumpet

strawberry jam, whipped cream *v*

Chocolate Chip Scone

vanilla whipped cream *v*

Vegetarian or Prawn Rice Paper Roll

sweet chili *df*

Homestead Selection of

Finger Sandwiches

Roasted Vegetable Frittata *v*

Croque Monsieur

Chorizo & Spiced Capsicum

bread, tzatziki



Menu subject to change with seasonality.

Conferences

HALF DAY

Monday – Thursday

Four hours of service

8:30am – 12:30 pm or 1pm – 5pm

FULL DAY

Monday – Thursday

Eight hours of service

8:30am – 4:30pm

PACKAGE ONE – GRAZING LUNCH

Full Day \$119 per person

Morning Tea + Grazing Station Lunch

+ Afternoon Tea

Half Day \$99 per person

Morning or Afternoon Tea

+ Grazing Station Lunch

Morning tea

two items per person

Grazing station lunch

- Chef's selection of hot meat and seafood dishes complimented with vegetables and salads

Afternoon tea

two items per person

- Plunger tea and coffee station during scheduled breaks
- Iced water and orange juice refreshed throughout the day.

PACKAGE TWO – WORKING LUNCH

Full Day \$99 per person

Morning Tea + Working Lunch

+ Afternoon Tea

Half Day \$79 per person

Morning or Afternoon Tea

+ Working Lunch

Morning Tea

two items per person

Working lunch

- Chef's selection of Gourmet salads, wraps and rolls with seasonal fruit and pastry platters

Afternoon tea

two items per person

- Plunger tea and coffee station during scheduled breaks
- Iced water and orange juice refreshed throughout the day.



POST CONFERENCE PACKAGE

One Hour \$55 per person

- Standard beverage package & four standard canapés per person

Two Hours \$90 per person

- Standard beverage package & eight standard canapés per person

INCLUDED IN ALL CONFERENCE PACKAGES

Mints, notepads and pens. AV – one cordless microphone, background music and AUX connection* – *Additional microphones can be included for a fee*

WE RECOMMEND

Wisteria Room is the recommended choice for conferences. This is for privacy from the restaurant, separate entrance and high ceilings.

Canapés

Arrival canapés \$21 per person

Chef's selection of arrival canapés or your own selection for an additional \$3pp
(3 varieties, 3 pieces per person)

TWO HOURS \$59 per person Eight canapés per person (four varieties)
THREE HOURS \$89 per person Twelve canapés per person (six varieties)
FOUR HOURS \$119 per person Sixteen canapés per person (eight varieties)

Additional canapés \$8 per person

Substantial canapés \$13.50 per person

Dessert canapés \$8 per person

For any cocktail event of two or more hours, we recommend serving a standard canapé package together with a grazing station. This will ensure that there is ample food for attendees and also maintain the responsible service of alcohol for the duration of the event.



COLD

Compressed Watermelon

sangria, fetta, mint *v, vgo*

Artichoke Tapenade Tart

fetta, dried olives *v, vgo*

Pacific Oyster

ginger granita, finger lime *gf*

Salmon Ceviche

avocado mousse, corn cracker *gf*

Trout Rilette

salmon roe, crostini

San Daniele Prosciutto

confit garlic, tomato, focaccia, parmesan

Peking Duck Pancake

hoisin sauce

HOT

Falafel

hummus, sumac *gf, v, vg*

Wild Mushroom Arancini

truffle aioli *v*

Potato & Cheese Croquette

Smoky mayo *v*

Chicken Popcorn spicy mayo

Chicken Satay Skewer

Peanut sauce *gf*

Spiced Lamb Meatballs

Mint yoghurt *gf*

SUBSTANTIAL &

LATE NIGHT HUNGER BUSTERS

Kung Pao Cauliflower

cashew nuts *gf, vg*

Vegetarian Burger

beetroot patty, hummus, Swiss cheese *v*

Prawn Roll

slaw, coriander mayo

Beer Battered Market Fish

lemon miso dip

Angus Beef Slider

cheddar, tomato, pickles *gf*

Mini Beef Hot Dog

caramelised onion, mustard, BBQ sauce

DESSERT

Fruit Skewer *v, vg, gf*

Vanilla Cheesecake

yuzu gel

Raspberry Marshmallow *gf, df*

Churros

assorted dips – Nutella, caramel, jam *v*

Coconut Sponge

mango mousse, passion fruit *v, gf*

Choux Crème Caramel

chocolate glaze *v*



Menu subject to change with seasonality.

EVENTS AT CENTENNIAL HOMESTEAD

Food Stations

We're famous for our styled grazing stations. Why not select some of your favourite foods as an additional menu option, or work with our Head Chef to design your own menu.

Cheese Grazing Station

\$25 per person

Selection of 3 cheese (brie, cheddar, blue), bread selections, lavosh, fruit, quince paste *gf on request*

Charcuterie Grazing

\$35 per person

Selection of cold meats, lavosh, grissini, dips, picked vegetables, marinated olives, fruits, selections of three cheeses

BBQ Station

\$52 per person

Two meats (beef and chicken), two seasonal salads, dips and sauces, chef selection of bread – interactive station for two hours.

Available during daylight hours.

Please note – additional fees apply if guest numbers exceed 200

Seafood Station

\$45 per person

Includes: prawns, salmon ceviche, rock oysters, mango salsa, yuzu, Marie Rose, lemons, selection of bread

Mediterranean Station

\$35 per person

Vegetarian Kibbi, falafel, crudites, selection of dips, grilled vegetables, Fattoush, crisp breads *v, vg on request*

Dessert Station

\$30 per person

A selection of four dessert canapés of your choice

Grazing Lunch & Dinner

\$130 per person Choose two mains, three salads and sides, two desserts

1 extra main \$20 per person

1 extra side \$10 per person

1 extra dessert canape \$8 per person

MAINS

Za'atar Japanese Pumpkin
tzatziki, feta, maple syrup, herb salad,
roasted pine nuts *v, gf, vgo*

Pan seared Barramundi
roasted cauliflower, brussel sprouts,
pomegranate, fresh herbs, coconut &
lime dressing *gf, df*

Seared Salmon
Greek salad, honey & balsamic
dressing *gf*

Roasted Chicken
capsicum tomato sauce, green beans,
grilled lemon wedge, parsley *gf*

Grilled Flank Steak
garlic mash, charred spanish onions,
chimichurri *gf*

12-Hours Braised Lamb Shoulder
roast apple & onion salad,
grain mustard sauce *gf, df*

SIDES

Roasted Chat Potatoes
onions, ricotta, parsley *v, vgo*

Baby Gem Lettuce
fennel, orange, buttermilk dressing,
chives *v, gf*

BBQ Corn
tomato salsa *gf, vg, df*

Mixed Quinoa Salad
molasses dressing *gf, vg, df*

Braised Spiced Cabbage
roasted almond, mustard dressing
gf, vg, df

DESSERTS

Chocolate Avocado Brownie
strawberry jam, peanut brittle *vg*

Lemon Meringue Tart
lime zest *v, gf*

Coconut Sponge
mango mousse, passion fruit *v, gf*

Whipped White Chocolate Tart
dark chocolate ganache, raspberry gel,
dried berries *v, gf*

Choux Crème Caramel
chocolate glaze

Churros
assorted dips – Nutella, caramel, jam *v*



Menu subject to change with seasonality.

Plated Menu

TWO COURSES \$115 per person

THREE COURSES \$130 per person

Select two options to be served alternately

ENTRÉE

includes freshly baked bread per person

Beetroot Medley

beet purée, goat's curd, linseed crisp
Vegan ricotta available on request, v, vgo, gf

Buffalo Mozzarella

tomato consommé, basil *v, gf*

San Daniele Prosciutto

roasted artichoke, rocket, radish,
hazelnut vinaigrette, parmesan

Seared scallops

cauliflower puree, chorizo, chilli oil *gf*

Confit ocean trout

celeriac purée, capsicum, nori *gf*

Pulled pork

red cabbage, citrus BBQ glaze,
spiced crackling *gf, df*

KIDS

Linguine Pasta

tomato basil sauce, parmesan

Battered Fish

chips, lemon, tomato sauce

Grilled or schnitzel chicken

chips, tomato sauce, lemon

A selection of

strawberry, chocolate or vanilla ice cream

MAIN

includes one mixed leaf salad per table

King Brown Mushroom

pan fried polenta, mushroom medley,
chives *v, vgo, gf*

House Made Gnocchi

roasted butternut pumpkin cream,
fried kale, semi dried vine tomato *v, gf*

Blue Eye Cod

soubise, roasted onion, zucchini mustard

Pan seared Barramundi

parsnip purée, grilled broccolini,
green oil, capers *gf*

Chicken Supreme

chat potato, Brussel sprouts,
lemon butter sauce *gf*

Herbed beef tenderloin

greens, garlic mash, braised onion, jus *gf*

Seared Lamb Rump

roast sweet potato, mint yoghurt *gf*

DESSERT

Pavlova

seasonal fruit, cream *gf, vgo*

Pear Caramel Tart

praline pecan mousse, shaved dark
chocolate, candied pecan *v*

French Lemon Meringue Tart

Three Chocolate Mousse

whiskey caramel, chocolate crisp

Contains alcohol, v, gf



Package Additions

PACKAGE ADDITIONS

Arrival Canapés

\$21 per person

Chef's selection of arrival canapés or your own selection for an additional \$3pp

Crew Meal

\$50 per person

Main meal, unlimited soft drinks.

Children's Seated Menu

\$50 per child

Main meal, ice-cream and unlimited soft drinks.

PACKAGE ADD-ONS

Additional selections

The following platters are designed to be shared in addition to a plated meal or shared feast.

Seasonal fruit platter

\$11 per person

Bread board with 2 dip selections

\$10 per person

Sides

\$10 per additional dish

Cheese platter

\$25 per person

Charcuterie platter

\$35 per person



Menu subject to change with seasonality.



To Drink

- MIXED PACKAGES • WHISKEY •
- SPIRITS • NON-ALCOHOLIC •

DISCOVER OUR SELECTION of drink packages, carefully crafted to complement your special day. The perfect pairing of drinks is essential to elevate your celebration. Our expert team ensures every selection, from fine wines to crafted cocktails, enhances your event with the finest quality options.

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Beverage Packages

All packages include orange juice, mineral water, and soft drinks. They are available for durations ranging from 2 to 5 hours.

CLASSIC PACKAGE

Two hours \$45 per person
Three hours \$55 per person
Four hours \$65 per person
Five hours \$75 per person

Our house wines to include; one sparkling, one white, one red, one beer.

Sparkling

Here and Now Sparkling, NSW

White

Here and Now Sauvignon Blanc, NSW

Red

Here and Now Cabernet Merlot, NSW

Beer

James Boags Light

Travla Low Carb Mid Strength Lager

Heineken Premium Lager

Non-Alcoholic

Lyres 'Classico' Sparkling, AUS

Heaps Normal 'XPA' Non-Alc Ale

All packages include orange juice, mineral water & soft drinks

PREMIUM PACKAGE

Two hours \$65 per person
Three hours \$75 per person
Four hours \$85 per person
Five hours \$95 per person

One sparkling and one rose, a choice of two whites and two red, choice of two beers.

Sparkling

Handpicked 'Organic' Prosecco, Veneto, ITA

White – please select 2

Quilty & Gransden Sauvignon Blanc, Orange, NSW

Pikes 'Luccio' Pinot Grigio, Clare Valley, SA

Alte Chardonnay, Orange, NSW

Rosé

23 Mas de Cadenet 'Horizon', Méditerranée, FRA

Red – please select two

Philip Shaw 'Wire Walker' Pinot Noir, Orange, NSW

Handpicked Shiraz, Hilltops, NSW

First Creek Cabernet Sauvignon, Central Ranges, NSW

Bottled Beer – please select two

James Boag's Premium Light

Travla Mid Strength Low Carb Lager

Byron Bay Lager

James Squire 150 Lashes Pale Ale

Non-Alcoholic

Lyre's Classico Sparkling

Heaps Normal XPA Non Alc Beer

DELUXE PACKAGE

Two hours \$80 per person
Three hours \$90 per person
Four hours \$100 per person
Five hours \$110 per person

One sparkling and one rose, choice of two whites and two reds, two beers & two ready to drink options.

Sparkling

NV A by Arras Premium, Cuvee, TAS

White – please select two

Henschke 'Peggy's Hill' Riesling, Eden Valley, SA

Loveblock Sauvignon Blanc, Marlborough, NZ

Oakridge Pinot Gris, Yarra Valley, VIC

Handpicked Chardonnay, Yarra Valley, VIC

Rosé

Maison AIX, Aix-en-Provence, FRA

Red – please select two

Holm Oak 'Estate' Pinot Noir, Tamar Valley, TAS

Oliver's Taranga Grenache, McLaren Vale, SA

Ricasoli Sangiovese, Chianti, Tuscany, ITA

Two Hands 'Gnarly Dudes' Shiraz, Barossa, SA

Beer – choose three

James Boag's Premium Light

Travla Mid Strength Low Carb Lager

Hawke's Lager, NSW

James Squire '150 Lashes' Pale Ale

James Squire 'Orchard Crush' Cider

RTD's – please select two

Isla Vodka, Soda, Lime

Young Henry's Gin & Tonic

Archie Rose Whisky and Dry with Finger Lime

Hard Fizz Seltzer –

Watermelon Berry or Pina Colada

Non-Alcoholic

Lyre's Classico Sparkling, AUS

Heaps Normal 'XPA' Non-Alc Ale

WHISKEY OR SPIRIT STATION

\$500 + on consumption

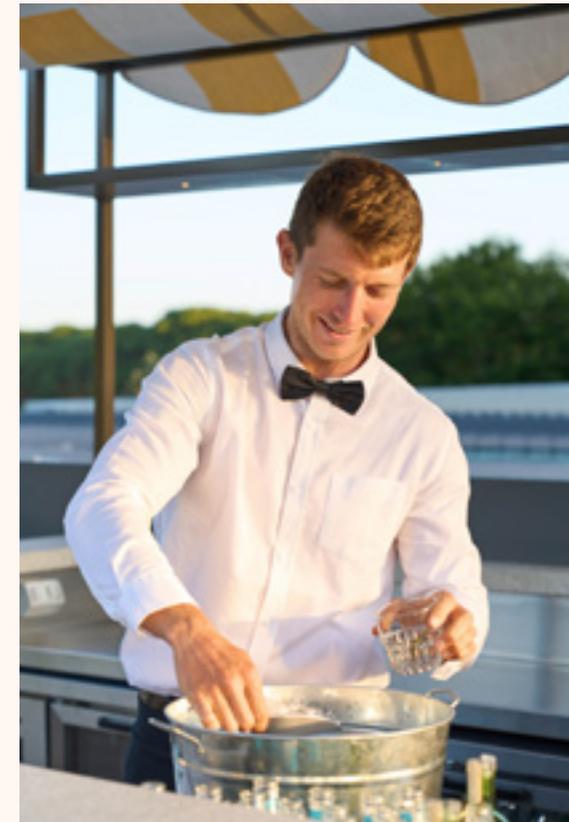
Create a premium experience for you and your guests

Includes set up and 1x bartender

NON-ALCOHOLIC

Two hours \$15 per person
Three hours \$19 per person
Four hours \$22 per person
Five hours \$25 per person

Includes soft drink, juices, still & sparkling mineral water





Our Guide

- FREQUENTLY ASKED QUESTIONS •
- VENUE MAP • CONTACT INFORMATION •

OUR GUIDE designed to make your event planning seamless and stress-free. Whether you're seeking answers to frequently asked questions, need a detailed map of our facilities, or want to get in touch with our team, we've got you covered.

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Frequently Asked Questions

When are final guest numbers due?

Your final guest numbers will need to be submitted to our Events Team 2 weeks prior to your event. After this time, we will be unable to make any further changes to your run sheet and menu selections.

How do I pay for my event?

Final payment for your event is due 1 week prior to your event date. You may pay via EFT or credit card (1.5% surcharge applies to all cards). Please speak with our Events Team regarding international money transfers (SWIFT/BIC codes etc.)

Can I provide candles?

Yes, candles must be placed in holders (to catch any wax). You will need to arrange someone to set this up for you.

Do you have a green room?

Yes, we have a green room separate to the venue. Fees may apply. Subject to availability.

Can I create a bespoke menu or make changes to the existing menu?

All bespoke menu or menu change requests are on application only. Please speak with our Events Team about your vision and specific requirements. Please note additional charges will apply. Bespoke menu process for each request is approx. business days, at least 4 weeks prior to your event date. Bespoke options may not be available during December.

Can I have a barista at my event?

We can certainly provide you with a barista on site to offer your guests barista style coffee and tea. There will be an additional cost for the barista. Teas and coffees are charged on a consumption basis. Alternatively, plunger tea and coffee can be purchased at a fixed rate per guest. Barista service may only be for smaller events of no more than 100 guests unless a separate coffee machine is hired.

When can I deliver my items for my event?

You can deliver minor items on the day prior to your event date between 11:00am–3:00pm. Note that we do not have a large amount of storage space in the venue, therefore we are unable to store larger items overnight.

Where is your loading zone for deliveries?

We have 2 different loading zones for suppliers. The first is located at the end of Banksia Way, just in front of the children's playground. The second is located on Parkes Drive, just south of Banksia Way. Please ask for a map if you require.

Is it possible for earlier bump-in access to the room for suppliers?

Yes, subject to availability – please ask our Events Team for additional hire fee.

Are there any restrictions for live music or DJs?

You are most certainly welcome to have live music or DJs in the venue if hiring the venue exclusively. Conditions apply if there are 2 simultaneous events. Please note there is a noise restriction of 70 decibels from the Centennial Parklands boundaries and music must finish at 11.30pm. All bands/DJs are required to bring their own sound equipment and speakers (this is fairly standard and should be explicit in their contracts). Please chat with our team to ensure your entertainment provider is an approved supplier of Centennial Homestead.

What is the height of the two rigging points in the Wisteria Room?

The rigging points are 4m from the flooring and require a minimum 3m ladder to reach these points. Please note that we only have one 3m A-frame ladder in the venue.

Wisteria

Shortest point: 3.3m high

Hooks x2: 4m high

Oakroom

Ceiling: 3.75m high

Basket to floor: low point of 2m high

The Paddock

Shortest point: 2.6m high

High point to hook: 3.8m - 4m high

Can I install additional lighting or a dance floor in any of the rooms and/or on the lawn?

Yes, please ensure your suppliers are familiar with the venue and are aware of their bump-in access time and have Public Liability Insurance.

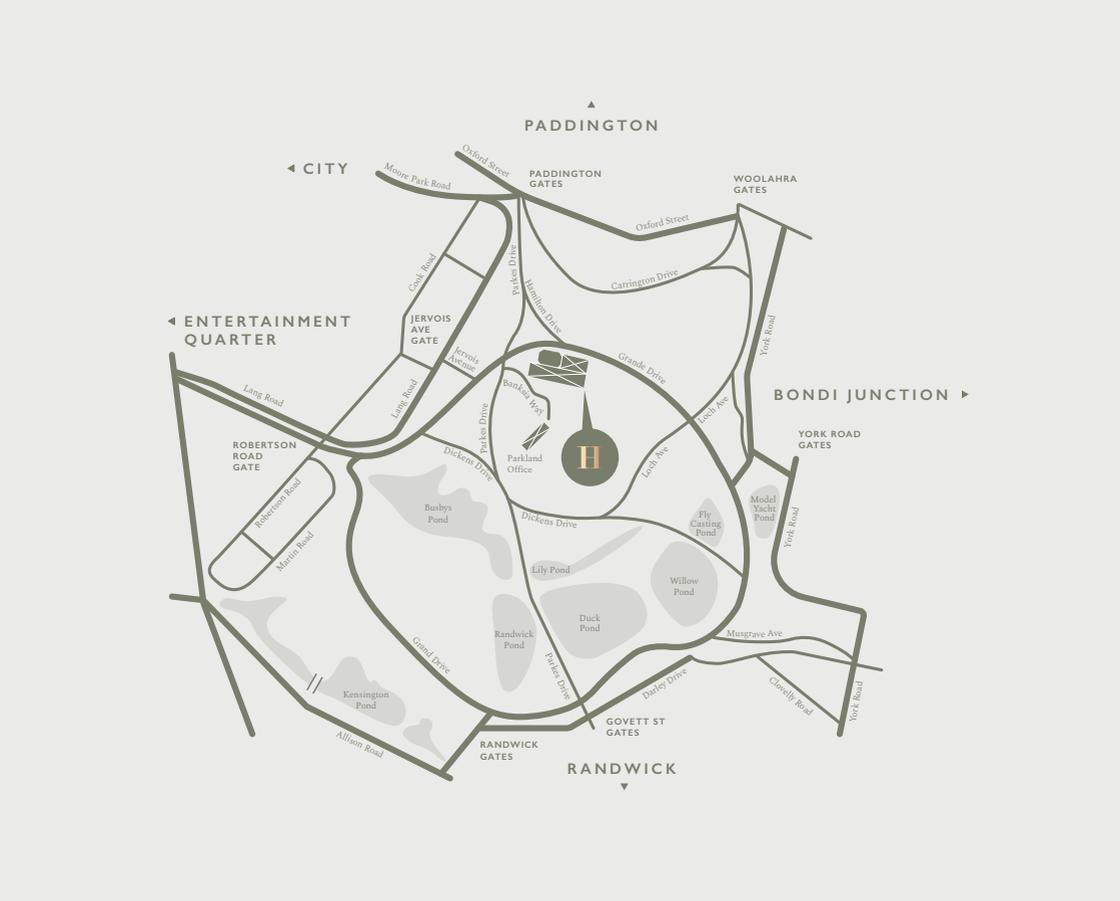
Can I use my phone/iPod for background music?

Yes. Background music is included as standard, this system is for indoor coverage only, you may provide your own playlist for background music if you prefer, this must be on an unlocked device (such as iPad, or iPod) and the device must have an audio jack port for connection to our system. We accept one playlist only, our team will be happy to adjust the volume for you from the front of house, but will not be able to take song/playlist requests. Please note – If you are providing an iPhone 7 or higher, you must provide your own audio jack dongle. We can provide 1x microphone per event with the option for an additional (extra fees may apply).

Do you provide a projector with a screen?

Yes, a projector and projector screen can be provided for your event free of charge. *Please note:* Our projector does not include sound. We recommend hiring an external AV company if you require higher quality sound and/or screens. Please ask if you require an AV company recommendation.





Be our Guest

Centennial Homestead is part of leading hospitality company, Trippas White Group – with more than 25 years’ experience in the events industry, and responsible for a diverse portfolio of iconic venues and leading chefs.

Centennial Homestead draws from the expertise across the Group, to provide the best in event management, food and beverage delivery and service standards. Our experienced events team is here to assist in the smallest details of your function, or to help create something from your wildest imagination.

Ask us about the newest events concepts and trends, or how to best execute your event and suggest industry leading suppliers to add extra sparkle to your event.

Getting to the Venue

Centennial Homestead is located within Centennial Parklands. The venue is centrally located in the park, with easy access to parking and public transport options nearby.

The Homestead is a short walk from the main entrances to the park, making it convenient for guests to find.



LET'S START PLANNING

Our specialists live and breathe events and will be thrilled to talk you through our versatile and stunning venue.

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  [thecentennialhomestead](https://www.instagram.com/thecentennialhomestead)

www.centennialhomestead.com.au