



*Function Pack
2024*

THE CAMFIELD

Function Pack

THE HALL

Our incredibly versatile venue within the venue is The Hall. With the ability to cater for seated lunch, dinner, all day seminar events, cocktail parties and even weddings.

Our Hall is a private, soundproof room offering in house AV capabilities, fully stocked bar, kitchen and facilities. Included with hiring the Hall is access to the Hall Terrace, a partially undercover area attached to the Hall and accessible via bi-fold doors.

The terrace is perfect for function pre-drinks or as a meeting point.

 **100 - 250 Guests seated**

 **100 - 500 Guests standing**

 **Hire Fee: \$1000**

 **Minimum Spend: From \$60 per head. Redeemable on food and beverage.**

**Minimum 100 guests*

**Please note we do not take bookings on Optus Stadium event days.*

 **Wheelchair accessible**

 **Private Bar**

 **Private Toilet**

 **Sit Down Functions**

 **Cocktail Events**



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HALL GARDEN

A beautiful area located outside of our Hall. Utilize this versatile space for your function in combination with the Hall. Enjoy views of the Swan River and Crown Casino as you and your guests take advantage of the private, fully stocked outdoor bar, its own private entrance and access to the venue facilities.

**Please note that the space is not fully enclosed so although private, is not sound proof.*

 **Seasonally 200 - 700 Guests** with a booking in our Hall

 **Increased Minimum Spend Applies**

When hiring both Hall and Hall Garden



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HALL CONFIGURATION

A full aerial view of example room setups.

♂/♀ Public Bathroom Areas

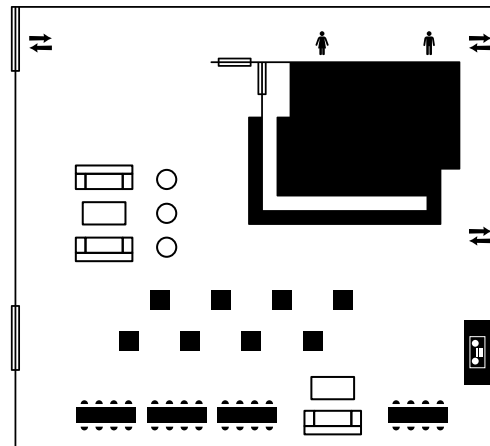
■ Projector 📺 DJ Setup

■ Table ■ Cocktail Table 🪑 Chairs

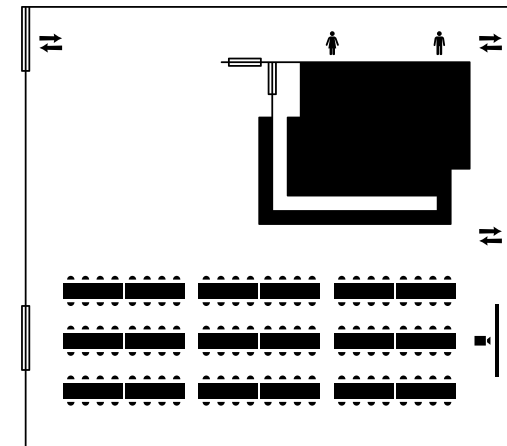
○ Barrels ☒ Couch ☐ Coffee Table

↔ Entrance & Exits

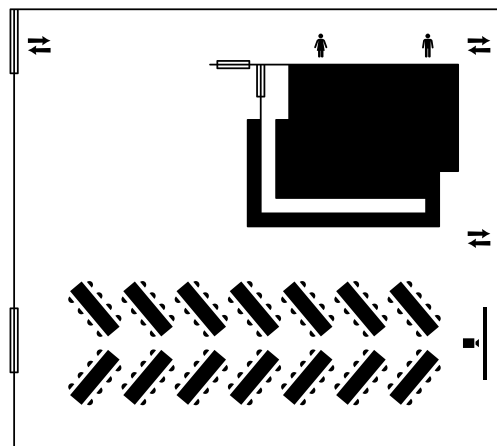
Cocktail:



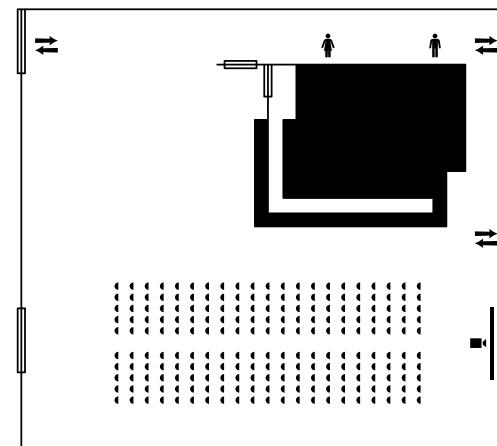
Long Table:



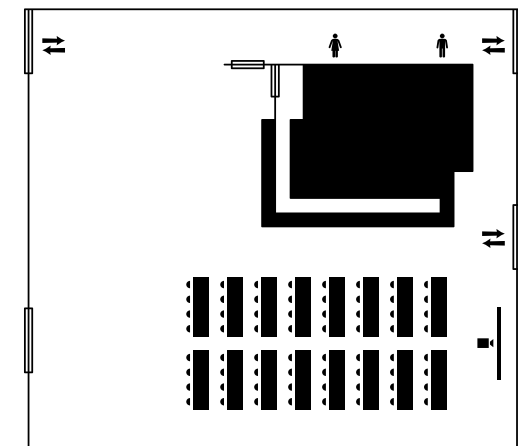
Interactive Classroom:



Theatre:



Classroom:



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SEMINAR & CONFERENCE EVENTS

Seminar / Conference Packages

Package 1:

Recommended for a light, grazing style lunch.

----- \$40pp

Morning Tea

Fruit & Assorted Muffins.

Light Lunch

Mixed Pastries, Continental Rolls, Salad

All Day Tea, Coffee & Juices

Package 2:

Perfect for those needing a little bit more.

----- \$55pp

Morning Tea

Fruit & Assorted Muffins.

Lunch

Mixed Pastries, Continental Rolls, Salad

+ Substantial Boxes

All Day Tea, Coffee & Juices

FEELING EXTRA?

Optional Add on a canapé package, pizzas, sliders or grazing items.

Optional Add on a beverage package or bar tab. (Click to see pricing)

Optional AV: (Click to see pricing)



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STAND UP COCKTAIL EVENTS

*Make your selections from our Full Canape Menu

4 Canape Per Person Package ----- \$20pp

5 Canape Per Person Package ----- \$25pp

6 Canape Per Person Package ----- \$30pp

FEELING EXTRA?

Optional **Grazing Options**

STANDING CANAPE MENU

**All menus are subject to seasonal change, availability and price increases*

Vegetarian

Spinach & Ricotta quiche, fig vincotto **v**

Pizzaiola arancini, mayo, ricotta salata **gf**

Vegetarian gyoza, mayo, sweet and sour sauce **vg**

Seafood

Seared Tuna tostada, wasabi mayo, cucumber, red onion

Crumbed Whiting, house tartar, vinegar salt

Chilli crunch prawns, cajun mayo

Meat

Satay chicken skewers, satay sauce & sesame **gf**

Joes' mini sausage roll, tomato sauce

Joe's mini beef pies, tomato sauce

Pecking duck spring roll, plumb sauce

Lamb skewer, harissa yoghurt, walnut dukka

After

Espresso Martini Cannoli, Delizia Latticini Ricotta, Dark Chocolate

Torched Lemon Meringue Tarts **gf**

Dark Chocolate Profiteroles **gf**



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ADDITIONAL PLATTERS:

BBQ Beef Brisket Sliders **\$140 Per Platter**
American Cheese, Mayo

ADDITIONAL GRAZING:

Basket Of Chips **\$12 Per Basket**

Vegan Tasting Plate **\$30 Per Plate**
Chef's Selection Of Vegan Canapés

GRAZING PLATTER (Serves 20) **\$100 Per Platter**
House Selection Of Cheese, Cured Meats, Dips,
Gardiniera, Crackers, Sourdough

GRAZING TABLE (50 Pax Minimum) **\$30pp**

Australian Cheese Selection
Seeded Lavosh, Fruit, Crackers, Fruit, Quince, Dip
Charcuterie
Cured Meats, House Pickles

SUBSTANTIAL BOXES (50 Pax Minimum)

Crumbed Fish & Chips **\$15**
Tartare Sauce, Lemon

Pulled BBQ Beef Rolls **\$15**
Pickled Cabbage, House BBQ Sauce

Mini Vegetarian Nachos **\$12**
Queso, Guacamole, Sour Cream & Salso *gf, v, vgo*

STATIONS:

PAELLA (50 Pax Minimum)
Vegetable Paella **\$12 per serve**
Sofrito, Salsa Verde, Green Peas, Chilli + Lemon *gf*

Chicken + Chorizo Paella **\$15 per serve**
Sofrito, Salsa Verde, Green Peas, Chilli + Lemon *gf*

**Additional cost for staffing & equipment applies*

SPIT ROAST (100 Pax Minimum)
**Includes Bread Rolls, Coleslaw + Gravy*

Pork On The Spit **\$20 per serve**

Lamb On The Spit **\$22 per serve**

**Additional cost for staffing & equipment applies*

OYSTER BAR (10doz Minimum Order)

Freshly Shucked Australian Oysters **\$52 per doz**
Shallot Vinaigrette, Hot Sauce + Lemon Price Per Dozen

**Additional cost for staffing & equipment applies*



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SEATED FUNCTIONS

*Make your selections from our Full Canapé Menu

2 Course

Entrée & Main

----- \$55pp

Main & Dessert

----- \$50pp

3 Course

Entrée, Main & Dessert

----- \$65pp

Chef's Table

Share style: Entrée, Main & Dessert

----- \$65pp

Add roaming canapé starter ([Click to see canapé list](#))

EXAMPLE SET MENU

*All menus are subject to seasonal change, availability, and price increases.

Entrée

Truffle and mushroom arancini, mayo, ricotta **gf v vgo**

Kingfish crudo, sesame & ponzu sauce, wasabi kewpie, togarashi shi-chimi

Miso glazed pork belly, pickled slaw, apple sauce

Main

Lamb rump, jus (served medium) **gf**

Pan seared barramundi, caper butter **gf**

(veg/vegan option) Potato gnocchi, batata puree, ricotta & parmesan **gf vgo**

All served with fondant royal blue potatoes, batata puree & roasted asparagus

Dessert

Lemon & passionfruit tart, whipped mascarpone



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BEVERAGE OPTIONS

PACKAGE ONE (STANDARD)

*Includes house wines, including sparkling, all tap beer & cider & non-alcoholic

2 Hour Package	-----	\$50pp
3 Hour Package	-----	\$70pp
4 Hour Package	-----	\$85pp

PACKAGE TWO (PREMIUM)

*Includes premium wines, including sparkling, all tap beer & cider & non-alcoholic

2 Hour Package	-----	\$60pp
3 Hour Package	-----	\$80pp
4 Hour Package	-----	\$95pp

FEELING EXTRA?

Optional Add spirits to any package + \$12pp per hour

BAR TABS ON CONSUMPTION

Set to a limit of your choice, available to any function size. Tab limits be set to meet minimum spend. You are welcome to also set a limit or pre-pay.

*All of our tap beers & cider served in either a 425ml schooner or a 570ml pint size. Packaged beer options are not offered unless arranged prior.

*Wine is served by the glass only, 150ml.

*Menu is subject to change and availability.



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AUDIO VISUAL

AUDIO VISUAL:

In order to complement our beautiful function & event spaces, we are excited to be able to offer a range of audio visual equipment. All prices include hire and set up costs.

Inclusions:

2 Wireless Microphones

Linked to our in-house audio system.

Portable Television

A 65" television and stand.

Video – USB-C connection, HDMI connection and lightning (iPhone) connections only.

Audio – USB-C connection, lightning connection and AUX connection only.

Mixer, Microphone & 2 Speakers ----- \$250

Includes leads and set up. This is perfect for larger functions where more people are required to be able to hear speeches and presentations.

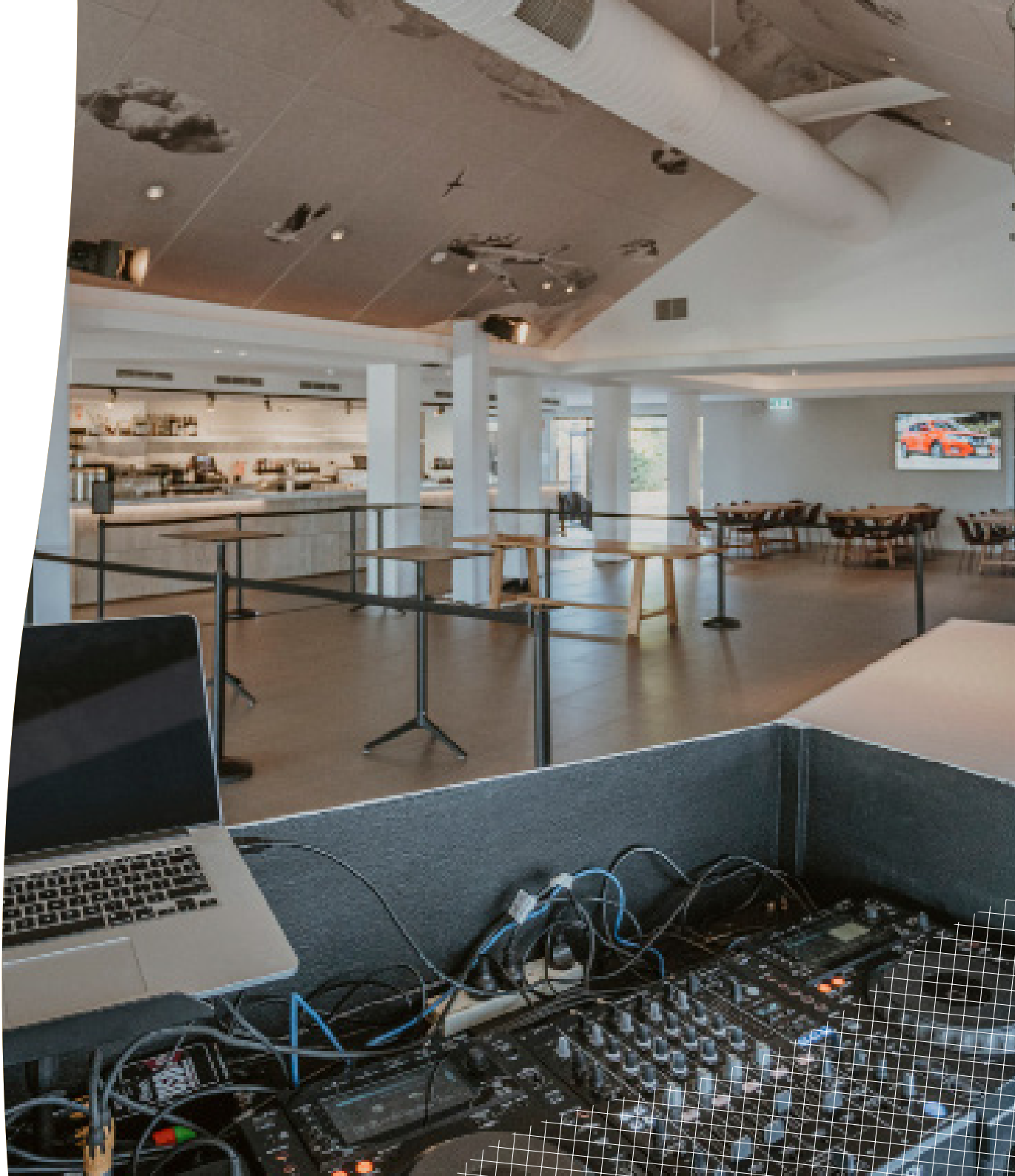
Staging ----- \$150

Various sizes available.

Projector and Screen ----- \$300

Includes leads and set up.

**If any equipment is required in addition to the above, your event and functions manager will quote through our partner Reid Corp.*



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ADDED EXTRAS

CAKEAGE

Guests are welcome to bring in their own cakes at the time of the booking.

 **From \$30 cakeage fee**

**Cakes must be brought in at the time of the booking or no more than 2-hours prior to a booked seated or standing function, clearly named and dated and received by a manager.*

STYLING, FLOWERS & BALLOONS:

All flowers, balloons or styling items and arrangements must be pre-approved by your function coordinator.

Decoration and styling items must be brought with you at the time of arrival and be removed when your booking concludes. If your styling includes items needing assembly, please organise and appropriate time with your function coordinator.

Please let us know if you would like to arrange any of the above through one of our preferred suppliers, we would be happy to assist in coordinating and discussing options with you.



CONTACT US

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