Homestean

FEAST & 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.

#HOMESWEETHOMESTEAD





WISTERIA ROOM

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, sundrenched spaces and access to the Lawn and terraces, the opportunities are endless for your next event.



CAPACITY	
COCKTAIL	300
SEATED	200
WITH DANCE FLOOR	170
THEATRE-STYLE	200
CONFERENCE/ CABARET	150





KITCHEN

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





CAPACITY	
COCKTAIL	250
SEATED	130
WITH DANCE FLOOR	100
THEATRE-STYLE	130
CONFERENCE/ CABARET	100





THE LAWN

Our adjoining lawn is perfect for game days and team building, arrival canapés, an afternoon garden party or pop up activation. Think tee-pees, styled pop up bars, runway performances, bands, product launches and giant Jenga.







MARQUEE EVENTS

With expansive lawns surrounding Centennial Homestead, we have the perfect area for a marquee to utilise as a stand-alone event space, or as an extension to our Wisteria Room and the Kitchen for added opulence.







CENTENNIAL HOMESTEAD

CAPACITY	
COCKTAIL	1000
SEATED	670
WITH DANCE FLOOR	590

CORPORATE OCCASIONS

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.

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



PRIVATE PARTIES

IF YOU'RE THINKING OF A A LONG LUNCH WITH COCKTAILS ON THE 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 soiree 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.

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



TO EAT

OUR RANGE OF PACKAGES TO BEST SUIT YOUR SPECIAL DAY. THE PAIRING OF FOOD AND WINE IS JUST AS IMPORTANT AS THE MATCH BETWEEN LOVE AND MARRIAGE. OUR HEAD CHEF ENSURES THE HIGHEST QUALITY PRODUCE GUIDES THE MENU.

BREAKFAST

CANAPÉ BREAKFAST

Includes four standard canapés & one substantial canapé

SEATED BREAKFAST

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

MORNING & AFTERNOON TEA

Includes a selection of five treats

SWEET TREATS

Includes a selection of two treats



LUNCH & DINNER

PLATED

Two Courses Three Courses Select two options to be served alternately

GRAZING

Option One Choose two mains, three salads and sides, two desserts

Option Two Choose three mains, four salads & sides, two desserts

CANAPÉS

Two Hours Eight canapes per person (four varieties) Three Hours Twelve canapes per person (six varieties) Four Hours

Sixteen canapes per person (eight varieties)

Chef's selection arrival canapés

3 varieties, 3 pieces per person Additional canapés Substantial canapés Dessert canapés

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

Menu subject to change with seasonality.



FULL DAY

Eight hours of service, 9am - 5pm

HALF DAY

Four hours of service, 9am - 1pm or 1pm - 5pm

PACKAGE ONE - GRAZING LUNCH

Full Day Morning Tea + Grazing Station Lunch + Afternoon Tea

Half Day 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 Morning Tea + Working Lunch + Afternoon Tea

Half Day Morning OR Afternoon Tea + Working 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.

POST CONFERENCE PACKAGE

One Hour Standard beverage package and four standard canapés per person

Two Hours 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

Menu subject to change with seasonality.

BESPOKE ADDITIONS

WE'RE FAMOUS FOR OUR BESPOKE MENUS AND 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.

FOOD STATIONS

Cheese Grazing Station Bread selections, lavosh, fruit, quince paste (gf on request)

Charcuterie Grazing Station

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

Seafood Station

with assorted condiments (gf) - duration of one hour

Paella Station

Seafood and chorizo paella interactive station for one hour

BBQ Station

two meats, two sides & condiments interactive station for two hours. Please note: additional fees apply if guest numbers exceed 200

Dessert Station A selection of four dessert canapés



ADDITIONAL OPTIONS

Sides

Arrival canapés Chef's selection of arrival canapés (3 varieties, 3 pieces per person)

Children's seated menu Main meal, ice-cream and unlimited soft drinks.

Crew meal Main meal, unlimited soft drinks.

Additional selections

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

Seasonal fruit platter Bread board with 2 dip selections Cheese platter Charcuterie platter

TO DRINK

CLASSIC BEVERAGE PACKAGE

Two Hours Three Hours Four Hours Five Hours Our house wines to include; one sparkling, one white, one red, one beer.

PREMIUM BEVERAGE PACKAGE

Two Hours Three Hours Four Hours Five Hours

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

DELUXE BEVERAGE PACKAGE

Two HoursThree HoursFour HoursFive HoursOne sparkling and one rose,
choice of two whites and two
reds, choice of two beers.

WHISKEY OR SPIRIT STATION

Create a premium experience for you and your guests (BYO Spirits - price per litre)

NON-ALCOHOLIC BEVERGE PACKAGE

Two Hours Three Hours Four Hours Five Hours All packages include orange juice, mineral water & soft drinks



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?

Unfortunately, we do not have a green room in the venue but we do have a large family bathroom that may be used depending on your event timings. Speak with your dedicated events coordinator regarding this.

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. 10 business days.

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.

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. 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.

Can I install additional lighting or a dance floor in the Wisteria Room 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 a headphone 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.

Do you provide a projector with a screen?

Yes, a projector and projector screen can be provided for your event FOC. 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.

TRIPPAS WHITE GROUP



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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