

SOCIAL EVENTS

at Camden Civic Centre

TIME TO CELEBRATE WITH A VENUE FOR ALL SEASONS.
PERFECT FOR;
FAMILY CELEBRATIONS, MILESTONE BIRTHDAYS,
CHRISTENINGS, SCHOOL FORMALS AND COMMUNITY
EVENTS

(02) 4653 3333

WWW.CAMDENCIVICCENTRE.COM

CIVICC@CAMDEN.NSW.GOV.AU



Camden
CIVIC
CAMDEN CIVIC CENTRE

THE VENUE

Camden Civic Centre - owned and operated by Camden Council - plays host to a diverse range of events throughout the year and is suitable for every occasion. Boasting two large banquet rooms and picturesque garden, the Centre proves suitable for every occasion, from the most intimate ceremony to the most extravagant affair.

We take pride in working with you to tailor your celebration to your unique needs and vision, and provide excellence in service that takes the stress out of planning.

ROOM HIRE FEE

\$600 for 5 hour hire

*Surcharge applies for Public Holidays

INCLUSIONS

Private and exclusive event space

Banquet tables and chairs

Choice of white or black linen

Dedicated event supervisor and wait staff



PLATED MENU OPTION

SERVED ALTERNATIVELY

SELECT TWO OPTIONS FROM EACH COURSE

TWO COURSES - \$50 PER PERSON

THREE COURSES - \$60 PER PERSON

ENTRÉE

Casarecce pasta with pork and fennel sausage finished in a pomodoro sauce (P)

Smoked salmon salad with asparagus and orange vinaigrette

Rigatoni pasta with beef ragu topped with parmesan cheese

Pork belly with bok choy and sesame seed dressing (N) (P)

Mushroom and mozzarella arancini (V)

Moroccan roasted cauliflower with pumpkin puree and beetroot hummus (VG) (N)

MAIN

Oven roasted chicken supreme with creamy spinach, potato rosti and heirloom carrots

Pork loin cutlet with creamy potato mash, green beans and apple cider jus

Crispy skin barramundi with pea puree, pommes au gratin and tomato salsa

Char-grilled steak with broccolini, potato rosti and red wine jus

Braised beef cheek with wilted spinach, creamy potato mash, heirloom carrots and red wine jus

Half roasted eggplant, crispy fried chickpeas, pomegranate and garlic yoghurt (V)



PLATED DESSERT

DESSERT SELECTION

- Vanilla panacotta with crostoli and fresh berries
- New York baked cheesecake with mixed berry coulis
- Lemon meringue tart with raspberry coulis and double cream
- Chocolate tart with cream and berry coulis
- Traditional pavlova with seasonal fruits and passionfruit coulis
- Sticky date pudding with butterscotch sauce

All meals are followed by tea and coffee

SPECIAL DIETARY REQUIREMENTS

GF - Gluten Free

LF - Lactose Free

N - Contains Nuts

P - Pork Products

V - Vegetarian

VN - Vegan

***Seasonal availability, market price and guest numbers may result in variation to the menu and price.*

Menu prices are honoured for 12 months from time of booking.



BUFFET MENU

SERVED BUFFET STYLE
\$50 PER PERSON

A selection of three hot options, chat potatoes, seasonal vegetables, gravy, selection of two salads, dinner rolls and assortment of cake slices.

HOT OPTIONS

Herb crusted roast beef with red wine and beef jus (GF)

Roast pork with crackling (P)

Slow roast lamb with garlic and rosemary (GF)

Moroccan chicken with herb and lemon drizzle

Thai green chicken curry with baby corn, green beans and steamed rice

Rigatoni pasta with beef ragu topped with parmesan cheese

Barramundi with zesty salsa verde

Sticky Chinese pork belly with bok choy and steamed rice

Vegetable lasagna (V)



BUFFET MENU

SERVED BUFFET STYLE

SALADS

Potato salad, crispy bacon and honey mustard sour cream

Bean salad, 3 beans, chickpeas and red onion

Pasta salad, macaroni pasta and shredded carrot

Traditional caesar salad, crispy bacon, egg, croutons

All meals are followed by tea and coffee

SPECIAL DIETARY REQUIREMENTS

GF - Gluten Free

LF - Lactose Free

N - Contains Nuts

P - Pork Products

V - Vegetarian

VN - Vegan

***Seasonal availability, market price and guest numbers may result in variation to the menu and price.*

Menu prices are honoured for 12 months from time of booking.



SHARING PLATTERS

SHARING PLATTERS SERVE APPROX. 7-10 PEOPLE.
SERVED AS AN ACCOMPANIMENT TO PLATED OR BUFFET MEAL.

ANTIPASTO PLATTER

\$110 PER PLATTER

Premium cured meats, marinated and pickled vegetables, cheeses and crostini (P)

COLD SEAFOOD PLATTER

\$180 PER PLATTER

Fresh king prawns, scallops and oysters, paired with a zesty vinaigrette

HOT AND COLD SEAFOOD PLATTER

\$200 PER PLATTER

Fresh king prawns, oysters, fried calamari, scallops and battered whiting

SPECIAL DIETARY REQUIREMENTS

GF - Gluten Free

LF - Lactose Free

N - Contains Nuts

P - Pork Products

V - Vegetarian

VN - Vegan

***Seasonal availability, market price and guest numbers may result in variation to the menu and price.
Menu prices are honoured for 12 months from time of booking.*



CANAPE MENU

DESIGNED TO BE SERVED STANDING OR ON CATERING STATION.

SELECT 3 X OPTIONS FOR 30 MINUTE PACKAGE AHEAD OF PLATED MENU

\$15 PER PERSON*

SELECT 5 X OPTIONS FOR 2 HOUR PACKAGE FOR A COCKTAIL EVENT

\$38 PER PERSON

CANAPE SELECTION

Gourmet beef pies

Smoked salmon bilinis

Mushroom and mozzarella arancini

Satay chicken skewers

Vegetable samosa (V)

Thai chicken spring rolls

Bruschetta on crostini (VG)

Vegetable pakora (VN, GF)

Spinach quiches (V)

Assorted dumplings with sauce

Lamb kofta with tzatziki

Vegetable rice paper rolls with sauce (V)

INDIVIDUAL ADD ON

(PRICED PER PERSON)

Thai beef and vermicelli noodle box - \$12 per person

Fish and chip box - \$10 per person

Mini beef slider burgers - \$8 per person

Penne pesto pasta with pine nuts and roquette - \$8 per person (V)

**Ordered as an accompaniment to plated meal or buffet*



BEVERAGE SELECTION

Bar Tab | Charged on consumption

Options available to your guests to be selected

*Conditions apply

Unlimited Soft drink package

\$15 per person

Unlimited Juice Package

\$15 per person

Jug of Soft Drink - \$14

Jug of Fresh Orange Juice - \$16

Bar opening fee

(less than 50 guests)

\$200

Tray steward for table service

(1 x staff member per 50 guests)

\$170 per staff member

Your selection of red & white wine bottles per table available upon request.

Your choice of selected beers in buckets per table available upon request.

Camden Civic Centre staff and management support the principals of responsible of alcohol and the Camden Liquor Accord. In accordance with the Harm Minimisation Act the Centre staff reserve the right to refuse service to anyone deemed intoxicated.



ADDITIONS

STYLING OPTIONS

Please ask your Event Coordinator for styling options, to make your special day all you have dreamed of.

Black or white tablecloths inclusive

Black or white flouncing inclusive

Additional linen hire

Linen Hire - P.O.A

Chair covers with sash \$7.00 each

ADDITIONAL STAFFING

Staffing Services per hour Weekday - \$48.50

Staffing Services per hour Saturday - \$53.50

Staffing Services per hour Sunday - \$64.50

Staffing Services per hour Public Holiday - \$80.50



ABOUT CAMDEN CIVIC CENTRE

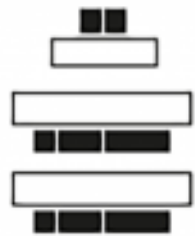
UPPER LEVEL FACILITIES

Macarthur Auditorium
Ferguson Gallery
Memorial Garden

LOWER LEVEL (UNDERCROFT) FACILITIES

Mitchell Room (Community Room)
Oxley Room (Training Room)

ROOM	DIMENSIONS	BANQUET	BANQUET D/FLOOR	CLASSROOM	COCKTAIL	THEATRE	U SHAPE	OPEN FACED ROUNDS	BOARDROOM
MACARTHUR AUDITORIUM	495.60m ²	500	350	350	600	600	-	192 / 256	-
FERGUSON GALLERY	188.76m ²	90-120	90	100	-	180	35	60-80	30
FOYER	173m ²	-	-	-	-	-	-	-	-
COMMUNITY ROOM	204m ²	100	100	60	100	100	35	-	30
TRAINING ROOM	90m ²	-	-	25	-	25	25	-	-
FOYER	171m ²	-	-	-	-	-	-	-	-



CLASSROOM



THEATRE



BOARDROOM



U SHAPE



OPEN FACED ROUNDS



BANQUET

LOCATION

Camden Civic Centre is located in the heart of Historic Camden and is less than an hour's drive from Sydney. Find us at the Corner of Oxley and Mitchell Street, Camden NSW 2570.

PARKING

The venue offers under cover and open on-site parking with turning circle, disabled parking and easy-drop off point, all night security flood lighting and rear truck loading bay.

ACCESSIBILITY

Both the upper and lower levels of Camden Civic Centre have disabled access and separate toilet facilities. The Macarthur Auditorium and Ferguson Gallery sound system features a hearing loop system enabling the use of special headsets for those with hearing difficulties.

ACCOMMODATION

Crown Hotel Motel - 187 Argyle St, Camden 02 4655 2200

Poplar Caravan Park - 21 Macarthur Rd, Elderslie 02 4658 0485

Camden Valley Inn - 290 Remembrance Dr, Camden Park (02) 4655 8413

Camden Hillview B&B - 6 Caernarvon Close, Kirkham 02 4655 6886 or 0411 673 593

Narellan Motor Inn - 2/5 The Old Northern Rd, Narellan 02 4646 1044



CONTACT US

IN PERSON

MONDAY - FRIDAY
9AM - 5PM

BY PHONE

(02) 4653 3333

BY EMAIL

CIVICC@CAMDEN.NSW.GOV.AU

NOTES

WWW.CAMDENCIVICCENTRE.COM

