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CENTENNIAL  
HOMESTEAD

WEDDING

*Packages*







*Imagine your guests arriving to  
Champagne and canapés on our lawn  
while they wait for your festivities to begin.*

After you have been announced as newlyweds, your friends and family will indulge in your selected wedding menu, from grazing feasts to intricate canapés and flavoursome seated menus.

Select a food and beverage package to best suit your special day. The pairing of food and wine is just as important as the match between love and marriage, so our Head Chef ensures the highest quality produce guides the menu.

We also understand every aspect of a wedding is a personal approach and as such, we can tailor our menus and packages to suit your needs. Ask us about our special additions to really make your day sparkle.

We can't wait to start planning your special day at Centennial Homestead.

[#HOMESWEETHOMESTEAD](#)







## THE VENUE

Whether you're celebrating small or planning something spectacular, Centennial Homestead can accommodate.

EVENT SPACE	COCKTAIL	SEATED	SEATED WITH DANCEFLOOR
WISTERIA ROOM	300	180	150
WISTERIA ROOM WITH LAWN MARQUEE*	600	480	400
KITCHEN (EVENING EVENTS ONLY)	250	120	80
FULL VENUE INCLUDING MARQUEE	1,000	600	480

*\*Marquee suppliers available upon request.  
Marquee charges apply.*



# PLATED LUNCH & DINNER

*Two Courses*  
*Three Courses*

ALTERNATE SERVICE FEE IS \$5 PER PERSON, PER COURSE

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## Sample menu

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### PLATED ENTRÉE

(Includes freshly baked bread per person)  
Kingfish ceviche, pickled fennel, watermelon compressed (GF)  
Caprese salad, tomato, bocconcini, basil  
Pumpkin fatteh, mint labneh, pita (V)  
Marinated chargrilled quail, mix grains, pomegranate, baby cos (GF)  
Carpaccio bresaola beetroot, ricotta, caramelized walnuts, toast, chili oil  
Signature bbq pork belly, black barley, burnt apple, crackling  
Smoked chicken breast, chimichurri, slaw

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### PLATED MAIN

Baked trout, spice cauliflower, gribiche, caperberry, fennel dust (GF)  
Pan seared barramundi, watercress, kipfler, capsicum, almond, caper (GF)  
Braised broccoli, roasted wild mushroom, hazelnut (GF, V)  
Gnocchi, cauliflower floret, salsa verde, parmesan lace (V)  
Grass fed NY steak, braised eschallot, batatas ao murro, béarnaise, jus (GF)  
(extra \$5 per person for eye fillet cut)  
Pork loin, kimchi slaw, sour cream, black rice cracker  
Lamb rump, harissa labneh, frisee, fried onion, freekeh  
Maryland chicken, corn purée, salsa verde, broccoli, goat's cheese (GF)  
Confit honey glazed duck leg, quinoa, hazelnut dukkah, pea, heirloom carrot

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### DESSERT

Chocolate tart, raspberry coulis, caramel popcorn  
Swiss meringue, berries, coconut ice cream (GF)  
Spice chocolate mousse, whiskey caramel sauce, vanilla cream  
Lemon meringue tart, berry compote  
Cannoli ricotta, pineapple

# GRAZING LUNCH & DINNER

Our Grazing option allows you to select your choice of meat and seafood dishes, complimented with seasonal salads and sides.

## *Option 1*

**Choose two meats, one fish,  
three salads & sides, two desserts**

## *Option 2*

**Choose three meats, two fish,  
four salads & sides, two desserts**

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### *Sample menu*

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#### MAINS

(Includes freshly baked bread per person)

Pan fried barramundi, wild rice, pickled watermelon, rocket, feta

Baked salmon, black lentil, brussel sprout, pancetta, quince aioli

Roast chicken, pearl barley, corn, pea, bacon jam, chili eggplant

Lamb ribs, onion salad, mustard sauce

Ham hock, grill pineapple, green slaw, sour cream

Flat iron, chimichurri, roast vegetables (GF)

Pumpkin fatteh, mint labneh, pita (GF, V)

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#### SALADS & SIDES

Steamed kale, bok choy, green beans, anchovy butter (GF)

Oven roasted potato, feta (V) (GF)

Fennel, radish, apple, leaves, house dressing (V)(GF)

Barbecue corn, béchamel, smoked paprika (V)

Mixed grain salad (V)

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#### DESSERT

Churros, dulce de leche

Passionfruit panna cotta (GF)

Grilled cinnamon & honey pineapple skewer (GF)

Soft berry pavlova, berry compote, vanilla cream (GF)

Chocolate tart, raspberry coulis

Red velvet







# CANAPÉ EVENT PACKAGES

## *Two Hours*

8 pieces per person, 4 varieties

## *Three Hours*

12 pieces per person, 6 varieties

## *Four Hours*

16 pieces per person, 8 varieties

### ADDITIONAL CANAPÉS: \$7 PER PERSON

For any cocktail event of two or more hours, we recommend serving a standard canapé package together with a substantial canapé or 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.

### *Sample menu*

## COLD CANAPÉ SELECTION

Bruschetta, tomato, pesto, feta, crostini (V)  
Beetroot crisp, goat's cheese, lavender honey (V)  
Tart of fig, roquefort, onion jam, apple dressing (V)  
Salmon ceviche, avocado mousse, rice cracker (GF)  
Pacific oyster, yuzu dressing  
Sardine, roasted capsicum, artisan bread  
Lamb rump, harissa, crisp chips (GF)  
House cured bresaola, chili oil, ricotta, focaccia crisp  
Prosciutto, bocconcini, rockmelon skewer (GF)

## HOT CANAPÉ SELECTION

Provolone fried popcorn (V)  
Chargrilled chicken breast, leek, yakitori skewer (GF)  
Wild mushroom truffle arancini, green goddess dressing  
Lamb skewer, lemon, garlic, thyme  
Buttermilk popcorn chicken, chipotle mayonnaise  
Croquette, kimchi purée

## SUBSTANTIAL CANAPÉ SELECTION

Beer battered fish & chips, lemon miso dip  
Mini beef burger, provolone, tomato, pickles  
Salt & pepper squid, squid ink mayonnaise  
Thai style rice noodle salad  
Mini beef hot dog, caramelized onion, mustard, bbq sauce

## DESSERT CANAPÉ SELECTION

Profiterole, chocolate cream  
Fruit skewer (GF, V)  
Churros, dulce de leche  
Grilled cinnamon & honey pineapple skewer  
Red velvet  
Chocolate truffle  
Mini nutella donut

# BESPOKE ADDITIONS

We're famous for our bespoke menus and styled grazing stations including seafood, charcuterie and dessert. So 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*

### BBQ PRAWN STATION

with assorted condiments (GF) - duration of one hour

### SEAFOOD STATION

with assorted condiments (GF) - duration of one hour

### PAELLA STATION

Seafood paella - duration of one hour

### BBQ PROTEIN STATION

Selection of proteins and condiments - duration of one hour

### CHEESE GRAZING STATION

Bread selections, lavosh, fruit, quince paste (GF on request)

### CHARCUTERIE GRAZING STATION

Selection of cold meats, lavosh, grissini, sweet potato dip, pickled vegetables, marinated olives, fruits, selections of three cheeses

### DESSERT STATION

A selection of four dessert canapés







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## *Additional options*

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### SIDES

**Please choose one option**

Steamed kale, bok choy, green beans, lemon infused dressing (GF)

Oven roasted chat potato, feta (GF)

Raw beetroot, red cabbage, carrot slaw, candied walnut, parsley (GF)

Barbecue corn, bechamel, smoked paprika (V)

Mixed grains salad (V)

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### CHILDREN'S SEATED MENU

Two courses & unlimited soft drinks

**Please choose one**

Battered barramundi, rosemary chips, lemon, tomato sauce

Pasta, tomato & basil sauce, parmesan cheese

Chicken schnitzel, chips & salad

A selection of strawberry, chocolate or vanilla ice cream

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### CREW MEAL

Main meal, unlimited soft drinks, tea & plunger coffee

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### 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 two dip selections

Cheese platter

Charcuterie platter

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### CAKEAGE OPTIONS

Your wedding cake cut and served petit four style to share

Your wedding cake cut and plated individually

Your wedding cake cut and plated individually with coulis and cream



# MAKE YOUR EVENT SPARKLE

## ARRIVAL CANAPÉS

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

## CHAMPAGNE TOAST

Why not toast in style with a glass of Champagne during speeches

## SPIRITS

Would you like house spirits on your special day?

Include a separate bar tab for spirits, or provide your guests with a cash bar where they can purchase their own spirits from our bar throughout the event.

~ or ~

Pre-purchase spirit bottles from the existing Centennial Homestead spirits menu.

~ or ~

Prefer to BYO? We allow up to a maximum of five bottles in total with a corkage fee of \$50 per bottle

## ARRIVAL COCKTAILS

Start your event with seasonal cocktails or old-time favourites to get the party started, or work with our team to create newlywed signature cocktails to tell a story to your guests.

## CHAMPAGNE MAGNUMS

Wow the crowd with Champagne magnums popped and served on arrival to your guests. Upgrade to 'Beverage Package Two' to add on magnums for the first hour of your event.

## LATE NIGHT HUNGER BUSTERS

Add a late night hunger buster with some of our favourite substantial canapés served after dessert. Choose from our selection which are sure to be a hit with your guests.









## PACKAGE ONE

### SPARKLING

NV Aura Sparkling Brut Cuvée, South Eastern AUS

### WHITE

Aura Sauvignon Blanc, South Eastern AUS

### RED

Aura Cabernet Merlot, South Eastern AUS

### BEER

James Boag's Light  
Furphy Ale

**Two Hours**  
**Three Hours**  
**Four Hours**  
**Five Hours**

## PACKAGE TWO

### SPARKLING

NV First Creek 'Botanica' Cuvée, Hunter Valley, NSW

### WHITE (PLEASE SELECT ONE)

Saltram 1859 Chardonnay, Eden Valley, SA

Villa Sandi Pinot Grigio, Veneto, ITA

Scorpius by Astrolabe Sauvignon Blanc, Marlborough, NZ

### ROSE

Twelve Signs Field Blend, Hilltops NSW

### RED (PLEASE SELECT ONE)

Woods Crampton 'Preservative Free' Shiraz, Barossa Valley, SA

Antinori Santa Cristina Sangiovese, Tuscany, ITA

Hare & Tortoise Pinot Noir, Yarra Valley, VIC

### BEER (PLEASE SELECT TWO)

James Boag's Light  
James Squire One Fifty Lashes  
Furphy Ale  
Peroni

**Two Hours**  
**Three Hours**  
**Four Hours**  
**Five Hours**

## PACKAGE THREE

### SPARKLING

Petit Cordon by Maison Mumm, Marlborough, NZ

### WHITE (PLEASE SELECT TWO)

Black Cottage Pinot Gris, Marlborough, NZ

Lark Hill 'Canberra Region' Chardonnay, Canberra District

Vive la Liore Sauvignon Blanc, Liore Valley, FRA

### ROSÉ

Squealing Pig Pinot Noir, Marlborough NZ

### RED (PLEASE SELECT TWO)

Stoneleigh 'Wild Valley' Pinot Noir, Marlborough, NZ

Langmeil 'Three Gardens' GSM, Barossa Valley, SA

Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA

Reverend V Syrah, Mount Barker, WA

### BEER (PLEASE SELECT TWO)

James Boag's Light  
Furphy Ale  
Sydney Beer Co Lager  
Corona  
Peroni

**Two Hours**  
**Three Hours**  
**Four Hours**  
**Five Hours**



## WHISKEY OR SPIRIT STATION

**\$500 + Consumption**

Create a premium experience for you and your guests  
(BYO Spirits = \$50 per bottle)

## NON-ALCOHOLIC BEVERAGE PACKAGE

**\$25 per person for five hours**

**All packages include orange juice, mineral water & soft drinks**



# CEREMONY LOCATIONS

With 10 spectacular wedding locations and just 15 minutes from Sydney's CBD, Centennial Park is spoilt for choice when it comes to choosing your ceremony spot.

From colourful flowerbeds to charming ornamental ponds and sculptural paperbark trees, say "I do" with an enchanting backdrop to match.

Ask us about our furniture packages to help you set up your ceremony in the Park.

After your ceremony, spoil your guests with celebratory drinks and canapés served by our professional wait staff, to complete your garden ceremony experience.



Bookings for wedding ceremonies in the park can be made directly with Centennial Parklands via their website:

[centennialparklands.com.au](http://centennialparklands.com.au)





# CEREMONY OPTIONS

## ONE HOUR CEREMONY PACKAGE

Chef's selection of three cold canapés and a one hour beverage package (including sparkling, house white, full strength beer, light beer and mineral water) and professional wait staff

**Minimum of 50 people**

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## TWO HOUR CEREMONY PACKAGE

Chef's selection of six cold canapés and a two hour beverage package (including sparkling, house white, full strength beer, light beer and mineral water) and professional wait staff

**Minimum of 50 people**

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## NEED A WET WEATHER BACK-UP PLAN?

If you have booked your wedding reception at Centennial Homestead, you may wish to book The Kitchen event space as your wet-weather back up from 5pm - 6pm. Subject to availability.

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## TWO HOUR FURNITURE PACKAGE

30 white folding chairs, one clothed signing table, delivery, set-up and removal

(if Wedding Reception is booked at Centennial Homestead)

\*Please note, the above costs are in addition to your wedding package and do not contribute to your minimum spend.

*Options only available when wedding reception is booked at Centennial Homestead*





CENTENNIAL  
HOMESTEAD



TO ENQUIRE OR BOOK A WEDDING, PLEASE  
CONTACT OUR WEDDING SPECIALIST ON:

**P:** 1300 306 392

**E:** [events@trippaswhitegroup.com.au](mailto:events@trippaswhitegroup.com.au)

Get inspired by recent weddings through our social pages

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[centennialhomestead.com.au](http://centennialhomestead.com.au)