



CENTENNIAL Homestead

GROUP BOOKING FORM

FIRST NAME	SURNAME
TELEPHONE	EMAIL
PREFERRED DATE	PREFERRED TIME
NUMBER OF ADULTS	Breakfast (please note service concludes by 11.30am) <input type="checkbox"/> 8.00am <input type="checkbox"/> 8.30am <input type="checkbox"/> 9.00am <input type="checkbox"/> 10.00am <input type="checkbox"/> 11.00am
NUMBER OF CHILDREN (4-11)	Lunch (please note service concludes by 3.30pm) <input type="checkbox"/> 11.30am <input type="checkbox"/> 12.00pm <input type="checkbox"/> 12.30pm
OCCASION	

MENU SELECTION

BREAKFAST

 Grazing Style \$38PP

 Seasonal Plated Style \$44PP

LUNCH

 2 Course \$49PP

 3 Course \$60PP

 Shared Feast \$75PP

CAKEAGE

 Cake cut & served on individual plates \$2.50PP

 Cake cut & served on individual plates with cream & coulis \$4.50PP

DIETARY REQUIREMENTS

PAYMENT TERMS

Group bookings are required to provide credit card details to secure the reservation. Please note that all group bookings incur a 5% surcharge.

NAME

TYPE OF CARD

 Visa

 Mastercard

 Amex

CARD NUMBER

The card will be processed over the phone, do not enter your card number

EXPIRY

CCV

SIGNATURE

DATE

TERMS, DEPOSIT REQUIRED & CONFIRMATION OF NUMBERS

A 5% gratuity will be added to the total balance of your final bill on the day. Applicable for Group Bookings of 13 guests and over. The children's menu is available for children 12 years and under. The credit card number will be held to secure the reservation. Confirmation of final numbers and dietary requirements are required 7 days prior to the reservation date. Within 7 days of your booking date, if numbers increase we will try our best to accommodate your request. However all reduction of numbers are NON REFUNDABLE. Cancellations of group bookings within 7 days are NON REFUNDABLE & total projected minimum spend will be charged to the nominated credit card. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements. Please contact us to discuss your options. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations i.e centerpieces & maximum (1) balloon can be placed on the tables. Please note Centennial Homestead does not allow glitter, confetti or bubbles for table decoration.

Centennial Homestead

1 Grand Drive, Centennial Park, NSW 2021

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BREAKFAST MENU

SHARED GRAZING STYLE \$38 PP

This menu is served as a shared style in the middle of the table for guests to serve themselves

Salad of fresh fruit, honey, yoghurt, (v,gf)
House baked granola, poached apple and rhubarb (v)
Acai bowl, natural yoghurt, acai berries, granola, banana
Selection of toasts, preserves, cultured butters (v) (gf available)

SEASONAL PLATED BREAKFAST \$44 PP

Grazing platters of fresh seasonal fruit and a selection of pastries per table to start
After a choice of two menu items to be served alternately at your table:

H&A Stack

grilled haloumi, smashed avocado, garlic & thyme dried cherry tomato,
linseed sourdough, soft herb salad, poached eggs

The Pan

meat balls, poached egg, soffritto sauce, stracciatella , grilled rustic loaf slice

Toulouse

pork Sausage & Chilli Scrambled Eggs corn, pickled chilli,
broccolini , lamb broth, pecorino, wholemeal sourdough bread

Breakfast Burger

double smoked bacon, fried egg, wild rocket, smokey BBQ sauce,
soft milk bun, crumbed polenta chips

Balance Bowl

spiced cauliflower rice, pumpkin, dukkah , kale, pickled Spanish onion,
hemp seeds, crushed hazelnut, goats curd, poached egg (gf,v)

Includes 1 jug of orange juice and 1 jug of apple juice per table

CHILDREN'S BREAKFAST MENU \$11 PER CHILD

A choice of one from the following:

Junior scrambled eggs and toast
Ham & Swiss cheese toastie
Fruit salad, honey, yoghurt (v,gf)

BEVERAGE OPTIONS

Tea & Coffee

Barista available on request for espresso coffees price on request

PLATED LUNCH MENU

(12PM - 3PM)

2 COURSES (ENTRÉE/MAIN) \$49 PP

3 COURSES (ENTRÉE/MAIN/DESSERT) \$60 PP

ENTRÉE

Artisan breads, salami, prosciutto, sweet potato dip, grapes, strawberries, pickles, marinated olives, brie, vintage cheddar.

MAINS

A choice of two menu items to be served alternately at your table:

Flat iron steak, potato gratin, braised shallots, Béarnaise sauce

Beer battered fish and chips, gribiche sauce, burnt lemon

Miso glazed eggplant, sweet potato hummus, mushrooms, kale, fried chickpeas, dukkah

Pan seared barramundi, confit white bean puree, asparagus, green beans, peas, crispy capers, lemon & green oil (gf)

Black angus beef burger, bacon jam, American cheese, kewpie mayo, tomato, pickled onions, lettuce, cornichons, thrice cooked fries

DESSERTS

To be served alternately at your table:

Panna Cotta

Passionfruit coulis, berries, almond crumble, lemon balm (gf)

Chocolate Tart

Raspberry gel, caramelised popcorn

CHILDREN'S LUNCH MENU \$18 PER CHILD

A choice of one from the following:

Mini Angus Slider and chips

Beer battered fish and chips, lime yoghurt

Ham & Swiss cheese toastie and chips

Children's dessert

Chef Selection of ice cream

Includes 1 kids juice or soft drink

BEVERAGE OPTIONS

Beverages on Consumption

Beverages are on consumption from our current menu in the café



SHARED FEAST

A selection of meats and seafood dishes,
complimented with vegetables from our salads below.

(12PM - 3PM)

\$75 PP

PROTEINS

Pan fried barramundi, shaved fennel, orange, mint (gf)

Roast chicken, freekah, smoked corn

Flat iron beef with roasted vegetables (gf)

SALADS & STARCH

Oven roasted chat potatoes, fetta (gf)

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

Mixed leaf, leaf salad, witlof, radish (gf)

SHARED DESSERT PLATTERS

- CHEFS SELECTION

Chocolate mousse, honeycomb, sweet vanilla cream cheese (gf)

Passionfruit panna cotta (gf)

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

Chocolate tart, raspberry coulis

Mini cinnamon doughnuts

