

Campbelltown Arts Centre

Special Events

Thank you for considering the Campbelltown Arts Centre as the venue for your special occasion, and we hope that we can help in planning your wedding, party or event.

At the Campbelltown Arts Centre, we understand that planning an event of any scale can be overwhelming, there are many alternatives available, lots of choices to consider; Casual or extravagant, intimate or grand.

We'd like to offer you a glimpse of the possibilities of this unique and diverse venue, and the services offered on-site, to help you decide on a style that suits you.

Please don't hesitate to contact us for further assistance or if you have any questions or would like us to tailor an individual quote.

Weddings

As so much planning and effort has gone into your wedding day, the last thing you need is to have you and your guests racing all over town for ceremony, photos and then reception and accommodation.

We can offer everything you need in the one precinct, so your day will be effortless.

Take advantage of our serene Japanese garden for your ceremony, which also makes a beautiful backdrop for photographs, as does the Sculpture Gardens and modern architecture of the Campbelltown Arts Centre itself. Your guests can also relax and gather in our garden portico or bell-tree courtyard for canapés and pre-dinner drinks while you're having your photos taken. You may opt for a cocktail party and enjoy the gardens and alfresco atmosphere, or guests can be ushered into one of our reception rooms for a sit-down dinner.

Rydges Campbelltown is within close walking distance of the Arts Centre, so your comfortable bed is an easy stroll away.



Venue Hire Fees

There are many great spaces in and around the Campbelltown Arts Centre that make this venue unique and diverse, and perfect for any celebration. Venue hire fees are set by Campbelltown City Council and payment is facilitated through the Arts Centre Café. Venue hire charges apply to all event bookings in addition to catering prices listed, except where specified as a package inclusion.

Performance Studio and Powder Room \$990

Best suited for formal dinner events for groups from 60 – 130pax
Includes Sound and Lighting technician to facilitate spot lighting for tables, dance floor and sound for live musicians, DJ or own music selection. Back drop screen is available for images and presentations). Venue hire fee includes full day access for set up and decorating .

Gallery Foyer \$360

Best suited for formal dinners from 40 – 70pax, Cocktail parties from 50 – 200pax
This is a beautiful contemporary art space that lends itself to long tables for a dramatic, romantic dining area or cocktail party.

Workshop 1 or Garden Portico \$115

Best suited for less formal sit down dinners or cocktail parties from 30pax to 50pax
Our garden portico offers a delightfully ambient outdoor undercover area overlooking the Japanese Gardens. The workshop room is available as a wet weather contingency, and also makes a lovely dining space with full length glass windows providing an uninterrupted outlook of the bell-tree courtyard

Japanese Gardens \$150

(Ceremony or photography only, per hour)

The Bell Tree Courtyard is available for no additional charge with any other hired space. If the weather is fine, our courtyard overlooking the stunning Japanese Gardens is a fabulous location to hold your special event

DJ service, POA (or via contact below)

Mac DJ's Entertainment

www.macdjs.com.au

E info@macdjs.com.au M 0423 713 178

Decorating and furniture hire, POA (or via contact below)

Fresh Creative Styling

www.freshcreativestyling.com.au

E Freshcreativestyling@bigpond.com M 0402 082 278

Please direct all enquiries to

Rosemary Versteeg

Events Coordinator

Arts Centre Café, Campbelltown Arts Centre

E enquiries@artscentrecafe.com.au Ph 02 4645 4297

Cocktail Parties

All cocktail parties are based on four-hour duration
Prices include scattered café tables and chairs
Clothed and skirted tables for bar, gifts and cake
Quantities of canapés served are indicated next to each menu item

Standard Cocktail Package

\$36.00pp, available for 50 or more guests

Includes seven varieties of canapés from our canapé menu,
Percolated coffee and tea, soft drink package add \$5.50pp

Standard Cocktail Package with Beverage Package

\$55.00pp 30 – 50 guests

\$52.50pp 51 guests or more

Includes seven varieties of canapés from our canapé menu
Percolated coffee and tea

Full Beverage Package* 3.5 hours

Complete Cocktail Package

\$60.00pp 30 – 50 guests

\$57.50pp 50 guests or more

Includes seven varieties of savoury canapés from our canapé menu
Also includes

Two Dessert Options from our Short and Sweet Selection
Fresh Fruit and Cheese Platters
Percolated coffee and tea

Full Beverage Package* 3.5 hours

*Along with soft drinks and juice, our beverage package includes premium bottled beer and wine selection;

Crown lager, Tooheys Extra Dry and Cascade Light
Andrew Peace 'Kentish Lane' moscato, Blue Sands Sparkling White, Blue Sands Sauvignon Blanc, Andrew Peace Cabernet Sauvignon Merlot

Dinner Packages

All packages below are available for a minimum of 30 guests
Prices include decorative tiffany chairs (for 50 guests or more only) or
designer white or beechwood chairs for 30 – 50 guests
Table linen, cloth napkins and high quality service ware and cutlery are included

Three Course Dinner Package \$66.00pp

Four and a half hour function duration

Assorted bread rolls

Plated entrée (2 options served alternately to your guests)

Or three varieties of canapés served cocktail style (approximately six pieces)

Plated main course (2 options served alternately to your guests)

Plated dessert (2 options served alternately to your guests)

Percolated coffee and tea

Beverages may be purchased on consumption.

Unlimited soft drink packages are available for \$5.50 per person

Three Course Dinner and Beverage Package \$89.00pp

Five hour function duration

Assorted bread rolls

Plated entrée (2 options served alternately to your guests)

Or three varieties of canapés served cocktail style

Plated main course (2 options served alternately to your guests)

Plated dessert (2 options served alternately to your guests)

Percolated coffee and tea

Full Beverage Package* 4.5 hours

Cocktail and Dinner Party Package \$99.00pp

Five and a half hour function duration

Pre-dinner canapés (three varieties) and additional half hour beverage service

Assorted bread rolls

Plated entrée (2 options served alternately to your guests)

Plated main course (2 options served alternately to your guests)

Plated dessert (2 options served alternately to your guests)

Percolated coffee and tea

Full Beverage Package* 5 hours

Premium Cocktail Package

\$80 per person, 50 – 70 guests
\$76 per person, 71 – 100 guests
\$72.50 per person, 100 or more guests

Package Inclusions

Refreshing Fruit Punch Table on arrival
Complete Cocktail Package with beer, wine and soft drink
Use of café courtyard, portico, gardens and inside area (gallery foyer)
Event styling for your cocktail party; including stylish bar tables and stools,
cocktail lounge area, lighting and finishing touches
DJ Service
Extension of party duration to five hours, with an additional hour of beverage
service (4.5 hours total)
Percolated coffee and tea

Premium Wedding Packages

\$130 per person, 50 - 70 guests **Gallery Wedding**
\$130 per person, 71 to 85 guests **Performance Studio Wedding**
\$126 per person, 86 – 130 guests **Performance Studio Wedding**

Package inclusions

Use of Japanese Gardens and Sculpture Gardens for ceremony and photos
Venue hire for Japanese gardens, sculpture garden, café courtyard and
Performance Studio or Gallery
Consultation and decorating with our in house stylist
Table linen and Tiffany Chairs
Sound and lighting technician (Performance Studio Only)
DJ Service
Extended function duration (5 ½ hours total)
Gourmet canapés and refreshing fruit punch on arrival
(Three varieties of canapés, 2 punch varieties)
Three course dinner package with beer, wine and soft drink package (5 hours)

Canapé and Entrée Selection

E indicates suitable for entrée selection

Number indicates items per portion

Cold Selection

Herb blini with smoked salmon tartare and sour cream	2	E
Tomato, olive and basil shortcrust tartlet	2	
Mini sushi rolls		
<i>Cucumber and avocado, teriyaki chicken or tuna mayonnaise</i>	2	E
Thai beef salad	3	E
Smoked salmon roulade with lemon and dill cream cheese	2	E
Balsamic and rosemary roasted pear wedges wrapped in prosciutto	2	
Poached chicken with mango, chilli and mint	2	E

Hot Selection

Cocktail quiche wedge		
<i>Ham and mushroom or fetta and sundried tomato</i>	2	
Satay chicken skewers	3	E
Cocktail spring rolls (vegetarian)	3	
Indian spiced samosa triangles	3	
Cocktail fish and chips	1	
Sicilian meatballs	3	E
Mini gruyere cheese toasties	3	
Arrancini (Italian crumbed risotto balls)	3	E
Home made fish cakes with spicy dipping sauce	3	
Garlic prawn skewers	1	E
Indian pakoras – vegetable fritters with dipping sauce	2	E

Additional tummy fillers

(Served in noodle boxes, \$4.00 per item, minimum order of 30 per variety)

Mushroom and prosciutto risotto with shaved parmesan

Angel hair pasta with garlic prawns

Spaghetti and meatballs with thick tomato sauce

Additional canapé varieties or quantities are available for \$2.20 per item per person

Main Courses

Chicken breast fillet wrapped in prosciutto on basil pesto infused mashed potato with a roasted capsicum and tomato sauce

Oven baked corn-fed chicken supreme marinated in fresh garden herbs, garlic and olive oil. On sweet potato rosti and wilted spinach with a mustard cream sauce

Chicken medallions and tiger prawns on warm potato salad with balsamic mayonnaise, shallots and crispy bacon

Beef fillet on garlic and sundried tomato infused mashed potato, topped crispy leek and served with a red wine jus (served medium)

Oven baked lamb fillet on roasted pumpkin and rosemary puree with mushroom ragout and jus (served medium rare)

Mustard encrusted beef fillet with rosemary potatoes and vine tomatoes

Seared Atlantic salmon on mashed potato with capers, dill and lemon zest with an orange buerre blanc sauce

Vegetable stack of field mushrooms, roasted sweet potato and grilled eggplant with a spicy tomato coulis

Menu items can be customised and altered on request

Desserts

Vanilla bean and honey panna cotta with berry compote and tuille biscuit

Individual chocolate cheesecake with white chocolate fudge and strawberries

Baked lemon tart with vanilla bean crème fraiche

Flourless orange and almond cake with minted cream

Dark chocolate mousse with raspberry sauce and almond biscotti

Red wine poached pear, stuffed with macadamia nuts and sultanas in crème anglaise

Short n' Sweet

The following treats can be served as part of a canapé menu, or, your guests can be treated to a 'tasting plate' dessert of three of the below options, in conjunction with our function packages

Italian Canoli – with ricotta, custard, chocolate

Choc hazelnut brownie

Flourless orange and almond cake with dark chocolate ganache

Chocolate mocha mousse in shot glass with pistachios

Chai latte pannacotta in shot glass

Tiramisu squares

Peach and raspberry trifle

Lemon ricotta tartlet

Gourmet cheese board & fruit platters can be offered in lieu of individual desserts, or in addition to cocktail packages

Booking Procedures

Booking Confirmation and Deposit Conditions

If you are considering the Campbelltown Arts Centre as the venue for your wedding or special event, we are happy to meet with you to discuss any questions that you may have, and to check availabilities of the venue. Please allow up to seven days for your booking request to be confirmed through Campbelltown City Council.

If you wish to go ahead, on confirmation of availability, the venue hire cost is invoiced through the Arts Centre Café and will confirm your space. This amount serves as a deposit and is not refundable less than six months from the date of your event.

A booking confirmation will be sent through to you, and you will have the opportunity to meet with our events coordinator and stylist to discuss menu-planning, decorating, and any other details. You are more than welcome to email or contact us for any other details or questions to help everything run perfectly on the day.

Menus and Final Catering Numbers

Menu items can be customised and altered on request

Menus can be finalised within four weeks of your function, and final numbers and special dietary requirements are required no later than fourteen days in advance, or seven days for cocktail parties. Full payment will be required on receipt of invoice at this time.

Function Duration

Additional charges apply for events that run over the scheduled finish time due to labour costs. Please factor the event duration into planning your evening to ensure you have sufficient time to farewell your guests.

Additional catering packages are available on request for breakfast, lunch or afternoon tea, as well as off-site catering. We are happy to tailor packages to your individual needs.

Happy Planning!