

The Claremont Hotel

Wedding Pack







WELCOME TO THE CLAREMONT HOTEL



Restored, modernised, and completely reimagined with contemporary architecture paying homage to its heritage. This iconic location offers a variety of unique spaces for any size and style of function.

The Claremont Hotel features a bright and airy rooftop bar, family friendly courtyard, intimate evening nook and character-filled Grevillea room with a private bar for exclusive functions. Situated in the heart of Claremont on Bay View Terrace, this venue is ideal for engagements, bridal showers and weddings of up to 250 guests.

Enjoy your special day with peace of mind as our professional and experienced team work their magic.

(08) 9460 9920
1 Bay View Terrace,
Claremont WA 6010
info@thecclaremont.com.au










FUNCTION SPACES

Courtyard




When the sun is shining, and the evenings are warm this alfresco area is perfect for social gatherings such as birthdays, bridal showers and work functions. This casual, family-friendly outdoor space includes a view of and access to the kids play area.





						
N/A	90	Y	N	N	N	Y

Bay Lounge

With its contemporary design, this intimate space is ideal for functions ranging from formal set dinners to cocktail style networking events. The Bay Lounge can be reserved exclusively for your function or partially reserved for a shared atmosphere with other customers of the Claremont Hotel.

			
40	65	Y	N








		
N	N	N



FUNCTION SPACES

Nook

Tucked away on the second level is the Nook. Perfect for smaller cocktail style functions, this space features built in booth seating, low tables and armchairs and can be transformed to host high tables.








			
N/A	50	N	Y
			
N	N	N	



Rooftop

When the sun is out, the rooftop shines. This bright and airy space, featuring high top tables, is perfect for social gatherings such as birthdays, bridal showers and work functions.

Ideal for groups of all sizes, the rooftop offers a laid-back, outdoor atmosphere that can be reserved exclusively or by section.

			
N/A	190	N	Y
			
N	Y	Y	



FUNCTION SPACES

Balcony

Enjoy a delicious canape, platter or grazing style service designed for social gatherings whilst overlooking Bayview Terrace on the Balcony. Equipped with high tables and bar stools this section is ideal for mingling, whether that be at a social gathering with friends and family or a networking function with colleagues.



Grevillea Room

Located on the second level and accentuated with historical charm is our largest function space the Grevillea Room. This space is filled with natural light during the day and warm decorative lighting for smooth transitions into the evening. This versatile space was designed with functions in mind and is ideal for cocktail events, seated dinners, corporate functions, engagement celebrations, birthdays, weddings and more.

Grevillea Room & Balcony Bar

						
100	300	Y	Y	Y	Y	Y



GREVILLEA PACKAGE

LOCATED IN THE GREVILLEA ROOM,
BALCONY AND NOOK

\$175pp minimum 50pax

INCLUSIONS

Food package - seated or cocktail style

5hour beverage package

Décor and set up

DJ (4 hours)

FOOD | SEATED

Shared entrée on table OR grazing table

Alt drop main course

Wedding cake with garnish (cake supplied by client)

FOOD | COCKTAIL

Grazing table

6 canapés plus 1 substantial

Wedding cake batons served on platters (cake supplied by client)



CANAPÉ PACKAGES

Min 20 pax

6 Pieces Per Person - \$38pp

8 Pieces Per Person - \$50pp

10 Pieces Per Person - \$63pp

Add substantial | \$12pp (minimum of 6)

COLD CANAPÉS

Australian oyster, shallot mignonette (ld, lg)

Mini crepes, smoked salmon, crème fraîche

Goats cheese tart, figs, fig leaf oil (lgo, v)

Oxheart tomato, mozzarella, black olive, sourdough (ldo, lgo, v, vgo)

Serrano ham, oxheart tomato, basil, tomato bread (ld, lgo)

Seeded Lavosh, beetroot dip, crispies, bush tomato za'atar (ld, lgo, vg)

Snapper ceviche, lime & mandarin dressing, coriander, avocado (ldo, lg)

HOT CANAPÉS

Salt bush & sesame prawns, mayo

Little Pub Pies (Chefs Selection)

Fennel & pork sausage roll, spiced bush tomato sauce

Pumpkin & thyme arancini, aioli, parmesan (ld, lg, vg)

Tender beef in puff pastry, tarragon bearnaise sauce

Halloumi, strawberry, pepper berry (v, lg)

Crispy eggplant, fried crispies, fermented black garlic mayo (ld, lg, vg)

SWEET CANAPÉS

Little ice cream cones

Lemon curd tartlet, dried raspberry

Mini jam donuts

SUBSTANTIALS

Angus beef sliders, pickles, cheese, awesome sauce steamed milk bread (ldo, lgo)

Shark Bay Prawn roll, Whipper Snapper Whisky cocktail sauce, steamed milk bread (lgo)

Classic pizza, tomato, basil, La Delizia mozzarella, evoo (ldo, lgo, vgo, v)

Little croque-monsieur, vintage-cheddar cheese (lgo)

PLATTERS (25 pieces)

Crispy eggplant, fried crispies, fermented black garlic mayo (ld, lg, vg) | \$100

Little Pub Pies (Chefs Selection) | \$100

Fennel & pork sausage roll, spiced bush tomato sauce | \$120

Pumpkin & thyme arancini, truffle aioli (ld, lg, vg) | \$120

Tender beef in puff pastry, tarragon bearnaise sauce | \$135

Halloumi, strawberry, pepper berry (lg, v) | \$130

Lemon Tart \$120

Mini Donut Balls \$100

Assorted Donuts \$145

GRAZING BY THE METER PACKAGE

Up to 20 guests | \$800

Up to 50 guests | \$1500

Up to 100 guests | \$3000

Local charcuterie, Australian selection of cheeses, olives, house pickles & preserves, seasonal fruit, dips, Mediterranean bites, house lavosh, sourdough, crackers.

(v) Vegetarian (vo) Vegetarian option (vg) Vegan (vgo) Vegan option (lg) Low Gluten

(lgo) Low Gluten Option (ld) Low Dairy (ldo) Low Dairy Option



SET MENU

Bookings and selections are required 2 weeks prior. All entrees designed to share.

\$63pp | 2 course (entrée & main)

\$79pp | 3 course (entrée, main, dessert)

\$90pp | 4 course (entrée, main, dessert, cheese)

Oysters upgrade \$6ea

Additional sides \$6pp

SHARED ENTRÉE

Marinated Olives, farm evoo, mint bush thyme, citrus (ld, lg, vg)

Flatbread & Dips, beetroot dip, pepperberry cream cheese with caramelised onions (ldo, lgo, v, vgo)

Crispy Eggplant, fried crispies, fermented black garlic mayo (ld, lg, vg)

MAIN *(Select 2 for alternate drop)*

Crispy Skin Barramundi, confit kipfler potatoes, roasted sherry fennel & red onion, zucchini & saffron puree (ld, lg)

Charred Grain-Fed Sirloin (cooked medium or well done), confit potatoes, native pepper jus, café de Claremont butter (lg, ldo)

Seared Chicken Breast, corn puree, charred corn, cherry tomato salsa, gravy (ldo, lgo)

Potato Gnocchi, sugo, stracciatella, roasted zucchini (v, vgo)

Mushroom Risotto, roasted mushrooms, zucchini, brown butter (lg, v)

SHARED SIDES *(Select 2 to be shared)*

Fries, aioli (ld, lg, vg)

Warm Caprese Salad, tomatoes, shallots, oregano, olive oil, mozzarella (ldo, lg, v)

Confit potato, Manjimup truffle oil (ld, lg, vg)

Garden Harvest Salad, broccoli, pepitas, feta, red onion, pear, pomegranate, cranberry (ldo, lg, vgo)

DESSERT *(Select 2 for alternative drop)*

Dark chocolate marquise, raspberry gel, raspberries (lg, v)

Fig & Ginger pudding, whickey toffee sauce, butterscotch ice cream (v)

Passionfruit Posset, sweet & tangy creamy passionfruit, caramelised sugar (lg, v)

SHARED CHEESE

Hard, stinky, soft, Swan Valley stone fruit, sourdough, wattle crisp bread (lg, v)

BEVERAGE PACKAGES

Minimum 20 Guests

STANDARD:

2hrs - \$49pp / 3hrs - \$62pp / 4hrs - \$75pp

Wines:

Sparkling

Mr Mason Sparkling Brut, NV, Multi- Regional AU

White

Dottie Lane Sauvignon Blanc, Multi-Regional AU

Xanadu 'Circa 77' Chardonnay, Margaret River, WA

Rose

Hearts Will Play Rosé, Multi-Regional AU

Red

Henry and Hunter Shiraz Cabernet, Multi-Regional, AU

Beer/Cider (Tap)

Swan Draught

James Squire 150 Lashes

Little Dragon Ginger Beer

James Squire Orchard Crush

Non-Alcoholic

Soft drink and juices

Tea and coffee

PREMIUM:

2hrs - \$60pp / 3hrs - \$72pp / 4hrs - \$85pp

Wines:

Sparkling

Mr Mason Sparkling Brut, NV, Multi- Regional AU

Mount Paradiso Prosecco NV, Murray Darling SA

White

Dottie Lane Sauvignon Blanc, Multi-Regional AU

Xanadu 'Circa 77' Chardonnay, Margaret River, WA

Mill Flat Sauvignon Blanc, Marlborough, NZ

Rose

Hearts Will Play Rosé, Multi-Regional AU

Sud Rosé, Languedoc, France

Red

Henry and Hunter Shiraz Cabernet, Multi-Regional, AU

West Cape Howe Regional Pinot Noir, Mt Barker, WA

Palmetto Shiraz, Langhorne Creek, SA

Beer/Cider (Tap)

Swan Draught

Balter XPA

Swan Gold 3.5%

Little Creatures Hazy Lager

Hanh 3.5%

James Squire Ginger Beer

James Squire 150 Lashes

Stone & Wood Pacific Ale

Guinness

James Squire Orchard Crush

Non-Alcoholic

Soft drink and juices

Tea and coffee

DELUXE:

2hrs - \$70pp / 3hrs - \$83pp / 4hrs - \$96pp

Wines:

Sparkling

Mount Paradiso Prosecco NV, Murray Darling SA

Bird In Hand Sparkling , Adelaide Hills, SA

Howard Park 'Petit Jeté' Sparkling NV, Great Southern, WA

White

Xanadu 'Circa 77' Chardonnay, Margaret River, WA

Mill Flat Sauvignon Blanc, Marlborough, NZ

Mandoleto Pinot Grigio DOC, Delle Venzia, Italy

Paloma Riesling, Clare Valley, SA

Aphelion 'Welkin' Chenin Blanc, Adelaide Hills, SA

Rose

Sud Rosé, Languedoc, France

Red

West Cape Howe Regional Pinot Noir, Mt Barker, WA

Palmetto Shiraz, Langhorne Creek, SA

Woodlands 'Wilyabrup' Cabernet Sauvignon, Margaret River, WA

Beer/Cider (Tap)

Swan Draught

Balter XPA

Swan Gold 3.5%

Little Creatures Hazy Lager

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James Squire Ginger Beer

James Squire 150 Lashes

Stone & Wood Pacific Ale

Guinness

James Squire Orchard Crush

Non-Alcoholic

Soft drink and juices

Tea and coffee





ADD ONS:

COCKTAIL UPGRADE:

Cocktail on Arrival | \$21pp | Minimum 20 guests

Guest can select one cocktail from the selection below on arrival. Alternatively, we can prepare 2 options for your guests to choose from when they arrive, this will be split 50/50 by your number of guests.

Cocktail Selection

Aperol Spritz
Limoncello Spritz
Pink Hibiscus Spritz
Pretty & Pink

2 Hour Package | \$45pp | Minimum 20 guests

Guest will be provided with a select cocktail menu at the bar for two hours.

Cocktail Selection

Aperol Spritz
Limoncello Spritz
Pink Hibiscus Spritz
Pretty & Pink

Spirit Upgrade | \$27 per person | Minimum 20 guests

Available for all beverage packages.
Please note this is house spirits only



PAYMENT OPTIONS: Cash Bar will allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

BAR TAB ON CONSUMPTION: A bar tab can be arranged for your function with a specified limit or amount that you feel comfortable with. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR: Cash Bar will allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.





HEN 'S PARTY

COCKTAIL MASTERCLASS

1.5 hours | \$40 pp

Unleash your inner mixologist with expert techniques and tips at our Hen's Party Cocktail masterclass.

Discover the fascinating history behind your favorite drinks plus learn the secrets of crafting cocktails, for \$40pp with sessions for 1.5 hours.

Master two of your favourite cocktails. Choose from:

Espresso Martini (vodka)

Mojito (rum)

Strawberry Caprioska (vodka)

Peach Tom Collins (gin)

Perfect for sharing with your group after the class, enjoy our selection of delectable shares, nibbles, and food platters.

Contact us

(08) 9460 9920

info@thecclaremont.com.au

1 Bay View Terrace, Claremont WA 6010

Please note, food and beverage offerings are subject to change.