

Function Pack



THE
CLAREMONT
HOTEL





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 birthdays, engagements, corporate functions or casual group gatherings.

(08) 9460 9920
1 Bay View Terrace,
Claremont WA 6010
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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.

			
42	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	



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.

			
80	175	Y	Y
			
Y	N	N	










FUNCTION SPACES

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.






							
Section	N/A	50	N	N	N	N	Y
Exclusive	N/A	190	N	N	Y	Y	Y

Blue Lounge

The Blue Lounge is a semi-private space, located on the ground floor within our dining room. With modern decor and lush greenery, this versatile space can be tailored to suit both cocktail style events and intimate dinners.

			
42	60	Y	Y

		
N	N	N



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.

			
N/A	100	N	Y
			
N	N	N	



Grevillea Room & Balcony Bar

						
100	300	Y	Y	Y	Y	Y

Level 1 Exclusive (The Grevillea, Balcony Bar, Nook & Rooftop)

						
N/A	588	Y	Y	Y	Y	Y





CANAPÉ PACKAGES

Min 20 pax

6 Pieces Per Person - \$38pp

8 Pieces Per Person - \$50pp

10 Pieces Per Person - \$63pp

Add substantials | \$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 ENTREEÉ

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

Flatbread & Dips, beetroot dip, pepperberry cream cheese with caramelised onions (lgo, ldo, 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
Hanh 3.5%
Little Dragon 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 | \$21 pp | 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.

ENTERTAINMENT UPGRADE:

DJs | Liquid Culture DJs

2 Hours Entertainment | \$600+gst

DJ Pixie Sanchez or DJ C4

4 Hours Entertainment | \$1000+gst

DJ Pixie Sanchez or DJ C4

6 Hours Entertainment | \$1400+gst

DJ Pixie Sanchez or DJ C4

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.



Contact us

(08) 9460 9920

info@theclaremont.com.au

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