

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
info@thclaremont.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.

			
42	65	Y	Y







		
N	Y	Y



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	Y	Y	










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	Y	N	Y	Y	Y

The Bistro

The Bistro 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 - \$39pp

8 Pieces Per Person - \$47pp

10 Pieces Per Person - \$59pp

Add substantials | \$12.50pp (minimum of 6)

(Choose 6/8/10 from selection below)

COLD CANAPÉS

Oysters, shallot mignonette, lemon (LD, LG)

Mini Crêpe, smoked salmon, crème fraîche

Goats Cheese Tart, figs, herb oil (LGO, V)

Oxheart Tomato, fior di latte, black olives, sourdough (LDO, LGO, V, VGO)

Serrano Ham, oxheart tomato, basil, tomato bread (LD, LGO)

Seeded Lavosh, beetroot dip, crispies, za'atar (LD, LGO, V, VG)

Seasonal Ceviche, lime & mandarin dressing, coriander, avocado purée (LDO, LG)

HOT CANAPÉS

Sesame Prawns, salt bush, mayo

Little Pub Pies, chefs selection, tomato sauce

Fennel & Pork Sausage Roll, spiced bush tomato sauce

Pumpkin & Thyme Arancini, aioli, parmesan (LD, LG, V, VG)

Tender Beef in puff pastry, tarragon bearnaise sauce

Halloumi, strawberry, pepperberry (LG, V)

Crispy Eggplant, fried crispies, black garlic mayo (LD, LG, V, VG)

SWEET CANAPÉS

Little Ice Cream Cones

Lemon Tarts, raspberry (V)

Mini Jam Donuts (v)

SUBSTANTIALS

Beef Sliders, pickles, cheese, awesome sauce, steamed milk bun (LDO, LGO)

Prawn Roll, whopper snapper whisky cocktail sauce, milk bun (LGO)

Classic Pizza, fior di latte, basil, evoo (LDO, LGO, V, VGO)

Little Croque Monsieur, vintage-cheddar cheese (LGO)

PLATTERS (25 pieces)

Crispy Eggplant, fried crispies, black garlic mayo (LD, LG, V, VG) | \$104

Little Pub Pies, chefs selection, tomato sauce | \$104

Fennel & Pork Sausage Roll, spiced bush tomato sauce | \$125

Pumpkin & Thyme Arancini, aioli, parmesan (LD, LG, V, VG) | \$125

Tender Beef in puff pastry, tarragon béarnaise dressing | \$141

Halloumi, strawberry, pepperberry (LG, V) | \$135

Lemon Tart, raspberry (V) \$125

Mini Jam Donuts (V) \$120

Mini Ice Cream (V) \$135

GRAZING BY THE METER PACKAGE

Up to 20 guests | \$900

Up to 50 guests | \$2000

Up to 100 guests | \$3500

Additional pax counted at \$45 per head

Local charcuterie, Australian selection of cheeses, olives, house pickles & preserves, seasonal fruits, dips, bites, 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.

\$74pp | 2 course (entrée & main)

\$84pp | 3 course (entrée, main, dessert)

\$94pp | 4 course (entrée, main, dessert, cheese)

Oysters upgrade \$6ea

Additional sides \$8pp

SHARED ENTREE

Marinated Olives, citrus, chilli (LD, LG, V, VG)

Grilled Focaccia & Dip, charred red pepper hummus, sweetie drops, pickled onions, parsley (LD, V, VG)

Crispy Eggplant, kelp soy & lime caramel. fried crispies, black garlic mayo (LD, LG, V, VG)

MAIN *(Select 2 for alternate drop)*

Barramundi, zucchini & saffron puree, confit chat potatoes, roasted sherry red onion & fennel, cavolo nero (LD, LG)

Charred Grain-Fed Sirloin 250g (cooked medium or well done), confit potatoes, native pepper jus, café de Claremont butter (LDO, LG)

Roasted Chicken Breast, cauliflower puree, baby carrot, cavolo nero, chicken jus (LDO, LGO)

Potato Gnocchi, pan fried gnocchi, confit grape tomato, stracciatella, zucchini (LGO, V, VGO)

Vegan Agnolotti, confit grape tomato, wild mushroom, basil, vegan cheese (LDO, LG)

SHARED SIDES *(Select 2 to be shared)*

Fries, vinegar salt, aioli (LD, LG, V, VG)

House Salad, mixed leaves, pickled onion, radish, vinaigrette dressing (LD, LG, V, VG)

Roasted Manjimup Potatoes, brown butter, salt, chives (LD, LG, V, VG)

Garden Broccoli Salad, broccoli, pepitas, feta, red onion, pear, cranberry, pomegranate molasses, house orange dressing (LDO, LG, V, VGO)

DESSERT *(Select 2 for alternative drop)*

Tiramisu, espresso soaked biscuits, mascarpone cream, tia maria (V)

Raspberry Slice, raspberry gel (V)

Raspberry Opera Cake, vanilla cream, raspberry gel (LG, V)

SHARED CHEESE

Soft d'Affinois double-cream cheese, hard Quicke's cheddar cheese, sweet pear, rolada, grapes, barossa bark (LG)

BEVERAGE PACKAGES

Minimum 20 Guests

STANDARD:

2hrs - \$51pp / 3hrs - \$65pp / 4hrs - \$78pp

Wines:

Sparkling

Mr Mason Sparkling Cuvée Brut, NV, Multi-Regional AUS

White

Dottie Lane Sauvignon Blanc, Multi-Regional AUS

Rose

Hearts Will Play Rosé, Multi-Regional AUS

Red

Henry and Hunter Shiraz Cabernet, Multi-Regional, AUS

Beer/Cider (Tap)

Swan Draught

James Squire 150 Lashes

James Squire Ginger Beer

James Squire Orchard Crush

Non-Alcoholic

Soft drink and juices

Tea and coffee

DELUXE:

2hrs - \$73pp / 3hrs - \$87pp / 4hrs - \$100pp

Wines:

Sparkling

Mr Mason Sparkling Cuvée Brut, NV, Multi-Regional AUS

Mount Paradiso Prosecco NV, Murray Darling SA

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

White

Vivo Moscato, Riverina, NSW

Dottie Lane Sauvignon Blanc, Multi-Regional AUS

Mill Flat Sauvignon Blanc, Marlborough, NZ

Pennello Pinot Grigio DOC, Delle Venzia, Italy

Xanadu 'Circa 77' Chardonnay, Margaret River, WA

Rose

Hearts Will Play Rosé, Multi-Regional AUS

SUD Rosé, Languedoc, France

Red

West Cape Howe Regional Pinot Noir, Mt Barker, WA

Palmetto Shiraz, Langhorne Creek, SA

Henry & Hunter Shiraz Cabernet, Multi-Regional AUS

Hallow Ground Cabernet Sauvignon, Margaret River, WA



PREMIUM:

2hrs - \$63pp / 3hrs - \$75pp / 4hrs - \$89pp

Wines:

Sparkling

Mr Mason Sparkling Cuvée Brut, NV, Multi-Regional AUS

Mount Paradiso Prosecco NV, Murray Darling SA

White

Vivo Moscato, Riverina, NSW

Dottie Lane Sauvignon Blanc, Multi-Regional AUS

Virtus Vineyards Chardonnay, Margaret River WA

Rosé

Hearts Will Play Rosé, Multi-Regional AUS

SUD Rosé, Languedoc, France

Red

Willow Chase Shiraz, Barossa Valley, SA

Henry & Hunter Shiraz Cabernet, Multi-Regional AUS

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

Beer/Cider (Tap)

Swan Draught

Balter XPA

Swan Gold 3.5%

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Guinness

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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

2 Hour Cocktail Upgrade | \$45pp | When purchased with an existing package, minimum 20 guests

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

Cocktail Selection

Aperol Spritz
Limoncello Spritz
Pink Hibiscus Spritz

Spirit Upgrade | \$27 per person | When purchased with an existing package, minimum 20 guests

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

CHAMPAGNE TOWER UPGRADE:

Howard Park 'Petit Jete' Brut NV Tower | \$220
Minimum 14 glasses

Includes 3 bottles of Howard Park 'Petit Jete' for 14 piece champagne tower, *bespoke packages available.*

Moët & Chandon Imperial Brut NV Tower | \$350
Minimum 14 glasses

Includes 3 bottles of Moët & Chandon for 14 piece champagne tower, *bespoke packages available.*

ENTERTAINMENT UPGRADE:

DJs | Liquid Culture DJs

4 Hours Entertainment | \$680+gst

DJ Pixie Sanchez or DJ C4

6 Hours Entertainment | \$1020+gst

DJ Pixie Sanchez or DJ C4

PAYMENT OPTIONS:

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

1 Bay View Terrace, Claremont WA 6010

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