

WEDDING PACK

THE
CLAREMONT
HOTEL



Welcome to The Claremont Hotel

Restored, modernised and thoughtfully reimagined, The Claremont Hotel combines contemporary architecture with a nod to its rich heritage. This iconic venue offers a variety of unique spaces, perfectly suited to weddings of all sizes and styles.

Couples can select the perfect setting for their special day, whether it's the bright and airy rooftop bar, family-friendly courtyard for a relaxed celebration, an intimate dinner in the Bay Lounge, or the character-filled Grevillea Room with its own private bar for exclusive occasions.

Situated in the heart of Claremont on Bay View Terrace, The Claremont Hotel is ideal for engagements, bridal showers, and weddings of up to 250 guests. Enjoy your day with complete peace of mind as our professional and experienced team brings every detail to life.










A photograph of a restaurant dining room. The room features several long wooden tables arranged in rows, each surrounded by wooden chairs with purple upholstered seats. The tables are elegantly set with white, textured linens, folded white napkins secured with gold rings and pearl accents, and clear glassware. In the center of each table, there is a centerpiece of greenery and white flowers. The lighting is warm and ambient, creating a sophisticated and inviting atmosphere.

Delicious food, sparkling
drinks, and memories that
last a lifetime.

COURTYARD







When the sun is shining and the evenings are warm, this alfresco space offers a relaxed and inviting setting for wedding celebrations and bridal showers. This casual, family-friendly outdoor space includes a view of and access to the kids play area.

SPACE TYPE							
OUTDOOR	N/A	90	Y	Y	N	N	Y










BAY LOUNGE

With it's contemporary design, this intimate space is perfect for smaller wedding celebrations, from elegant seated dinners to relaxed cocktail-style gatherings. The Bay Lounge can be reserved exclusively or partially reserved, offering a more social atmosphere while still maintaining a sense of intimacy for you and your guests.

SPACE TYPE							
INDOOR	42	65	Y	Y	N	Y	Y

NOOK








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

SPACE TYPE							
INDOOR	N/A	50	N	Y	N	Y	Y



ROOFTOP

When the sun is out, the rooftop shines. This bright and airy space featuring a mix of high and low seating, providing a beautiful setting for wedding celebrations. From relaxed pre-wedding gatherings to post-ceremony drinks.

SPACE TYPE							
ROOFTOP	-	190	Y	Y	N	Y	Y





BALCONY








Enjoy a delicious canape, platter or grazing style service while overlooking Bayview Terrace on the Balcony. With high tables and bar stools, this space is perfect for guests to mingle. Ideal for relaxed wedding celebrations, from post-ceremony drinks to intimate pre-reception gatherings with family and friends.



GREVILLEA ROOM

Located on the second level and rich in historic charm, the Grevillea Room is our largest function space. Filled with natural light by day and warm, ambient lighting by night, it offers a seamless transition from ceremony into an unforgettable reception.

Designed with weddings in mind, this versatile space is perfect for everything from stylish cocktail celebrations to beautifully seated receptions.

SPACE TYPE							
INDOOR & OUTDOOR	100	300	Y	Y	Y	Y	Y



GREVILLEA PACKAGE

\$175PP MINIMUM 50PAX

Located in The Grevillea Room,
Balcony and Nook

INCLUSIONS

Food package - seated or cocktail style
5-hour beverage package
Décor and set up (enquire for more information)
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)

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option
A - Australian | I - Imported | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



CANAPES

Minimum of 20 guests required.

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP

ADD SUBSTANTIALS | \$13.50PP (MINIMUM OF 6)
(CHOOSE 6/8/10 FROM SELECTION BELOW)

COLD CANAPES

- OYSTER | shallot mignonette, lemon **(LD, LG, A)**
- MINI CREPE | smoked salmon, crème fraîche **(LG, I)**
- HALLOUMI | strawberry, pepperberry **(LG, V)**
- GOAT'S CHEESE TART | figs, herb oil **(LGO, V)**
- OXHEART TOMATO | fior di latte, black olives, sourdough **(LDO, LGO, V, VGO)**
- AUBERGINE DIP | corn chips, eggplant dip, crispies, sesame oil **(LD, LGO, VG)**
- SALMON CEVICHE | salmon ceviche, wasabi avocado cream, chives **(LDO, LG, A)**

HOT CANAPES

- LITTLE PUB PIES | chef's selection, bush tomato relish
- TENDER BEEF | tarragon bearnaise dressing
- FENNEL AND PORK SAUSAGE ROLL | caramelised apple jam
- SPRING ROLL VEGETARIAN | vegetarian spring roll, sweet chili **(LD, VG)**
- PUMPKIN & SAGE ARANCINI | black mayo, sage **(LD, LG, VG)**
- CRISPY EGGPLANT | fried crispies, black garlic mayo **(LD, LG, VG)**
- SESAME PRAWNS | salt bush, spicy mayo **(I)**

SWEET CANAPES

- BAKED CHOC TARTS | burnt meringue **(LGO)**
- DONUTS | mini donuts **(V)**
- LITTLE ICE CREAM CONES | little ice cream cones
- CHOCOLATE RASPBERRY DATE SPONGE | choc raspberry date sponge topped with coconut ganache and buckwheat crumble **(LD, LG, VG)**

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SUBSTANTIALS

- CLASSIC PIZZA | fior di latte, basil, EVOO **(LDO, LGO, V, VGO)**
- FRIED CHICKEN SLIDER | hot glazed, blue cheese sauce, fried leek, pickles, steamed milk bun **(LGO)**
- BEEF SLIDER | pickles, cheese, awesome sauce, steamed milk bun **(LDO, LGO)**
- FRIED FISH BAO | mild avocado wasabi cream, cabbage slaw, black sesame **(LDO, A)**

PLATTERS (30 pieces)

- PUB PIE | chef's selection, bush tomato relish | 130
- FENNEL & PORK SAUSAGE ROLL | caramelised apple jam | 130
- PUMPKIN & SAGE ARANCINI | black mayo, sage **(LD, LG, VG)** | 150
- BAKED CHOCOLATE TART | burnt meringue **(LGO)** | 140

GRAZING BY THE METER PACKAGE

The Claremont Hotel's grazing station includes cured meats, a selection of cheeses, olives, house pickles & preserves, seasonal fruits, dips, bites, lavosh, sourdough and crackers **(LGO)**.

UP TO 20 GUESTS | \$900

UP TO 50 GUESTS | \$2000

UP TO 100 GUESTS | \$3500

ADDITIONAL GUESTS CHARGED AT \$45 PER HEAD

SET MENU

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

\$78PP | 2 COURSE (ENTREE & MAIN)

\$89PP | 3 COURSE (ENTRÉE, MAIN & DESSERT)

OYSTERS UPGRADE \$6.5EA

ADDITIONAL SIDES \$8PP

ENTRÉES (SELECT 2 TO BE SHARED)

SALMON TARTARE | potato pavé, salmon tartare, tarragon mayo, chives, caviar **(LG, M)**

ZUCCHINI FLOWER | romesco sauce, labneh, soft herb & radish salad **(LDO, LG, V, VGO)**

STRACCIATELLA | confit leek, Kardinya mushroom, truffle oil, Barossa bark **(LG, V)**

MAINS (SELECT 2 FOR ALTERNATE DROP)

BARRAMUNDI | cauliflower purée, Kardinya mushrooms, glazed onion, peas, watercress **(LDO, LG, A)**

CHICKEN BREAST | cauliflower purée, baby carrot, cavolo nero, chicken jus **(LG)**

MISO ROASTED CABBAGE | cashew cream, togarashi, chilli, coriander, bean shoots, pickled onion salad, soy & lime caramel **(LD, LG, V, VG)**

220G EYE FILLET | garnished with choice of Paris mash, Kardinya mushrooms, glazed onion or frites, and sauce of choice **(LDO, LG)**

DESSERT (SELECT 2 FOR ALTERNATIVE DROP)

CHOCOLATE RASPBERRY DATE SPONGE | chocolate raspberry date sponge topped with coconut ganache and buckwheat crumble, vegan ice cream **(LD, LG, V, VG)**

BAKED CHOCOLATE | Nutella, hazelnut crumb, salted caramel ice cream, burnt meringue **(LG, V)**

DULCE DE LECHE CANNELLONI | sugar & cinnamon cannelloni, dulce de leche mousse, vanilla ice cream **(V)**



BEVERAGE PACKAGES

Minimum 20 Guests

Standard

2HR \$53PP | 3HR \$68PP | 4HR \$81PP

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 & 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

Premium

2HR \$65PP | 3HR \$78PP | 4HR \$93PP

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
Frankland Estate Isolation Ridge Riesling, Margaret

Rose

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
Millbrook GSM, Geographe WA
Icarus Cabernet Sauvignon Merlot, WA

Beer/Cider (Tap)

Swan Draught Balter
XPA Swan Gold 3.5%
Little Creatures Hazy Lager
Hahn 3.5%
James Squire Ginger Beer
James Squire 150 Lashes
Stone & Wood Pacific Ale
Guinness
James Squire Orchard Crush
Heineken

Non-Alcoholic

Soft drink and juices
Tea and coffee
Select beers & wines

Deluxe

2HR \$76PP | 3HR \$90PP | 4HR \$104PP

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
Frankland Estate Isolation Ridge Riesling, 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
Graphite Roads Wavelength Cabernet Sauvignon, WA
Millbrook GSM, Geographe WA
Icarus Cabernet Sauvignon Merlot, WA

Beer/Cider (Tap)

Swan Draught Balter
XPA Swan Gold 3.5%
Little Creatures Hazy Lager
Hahn 3.5%
James Squire Ginger Beer
James Squire 150 Lashes
Stone & Wood Pacific Ale
Guinness
James Squire Orchard Crush
Heineken

Non-Alcoholic

Soft drink and juices
Tea and coffee
Select beers & wines



ADD ONS

COCKTAIL UPGRADE:

Cocktail on Arrival | \$18pp | Minimum 20 guests

Guests 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 based on your guest numbers.

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.

Cocktail Selection

Aperol Spritz
Limoncello Spritz
Pink Hibiscus Spritz

Spirit Upgrade | \$29 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.

Moet & Chandon Imperial Brut NV Tower | \$350

Minimum 14 glasses

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

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. 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.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



Bespoke Wedding Cocktail

With the help of our mixologists create and name a signature cocktail for your special day!

HEN'S PARTY

COCKTAIL MASTERCLASS

2 HOURS | \$70PP

Unleash your inner mixologist with expert techniques and tips at our Cocktail Masterclass.

Discover the fascinating history behind your favorite drinks and learn the secrets of crafting cocktails, for \$70pp with sessions for 2 hours.

Master two of your favourite cocktails.
Choose from:

Espresso Martini
Cosmopolitan
Margarita
Mojito
Lychee Martini
Whiskey or Gin Sour
Old Fashioned
Negroni

Complete with a glass of bubbles on arrival and a grazing table to snack from as you sip! Additional food packages available.

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CONTACT US

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