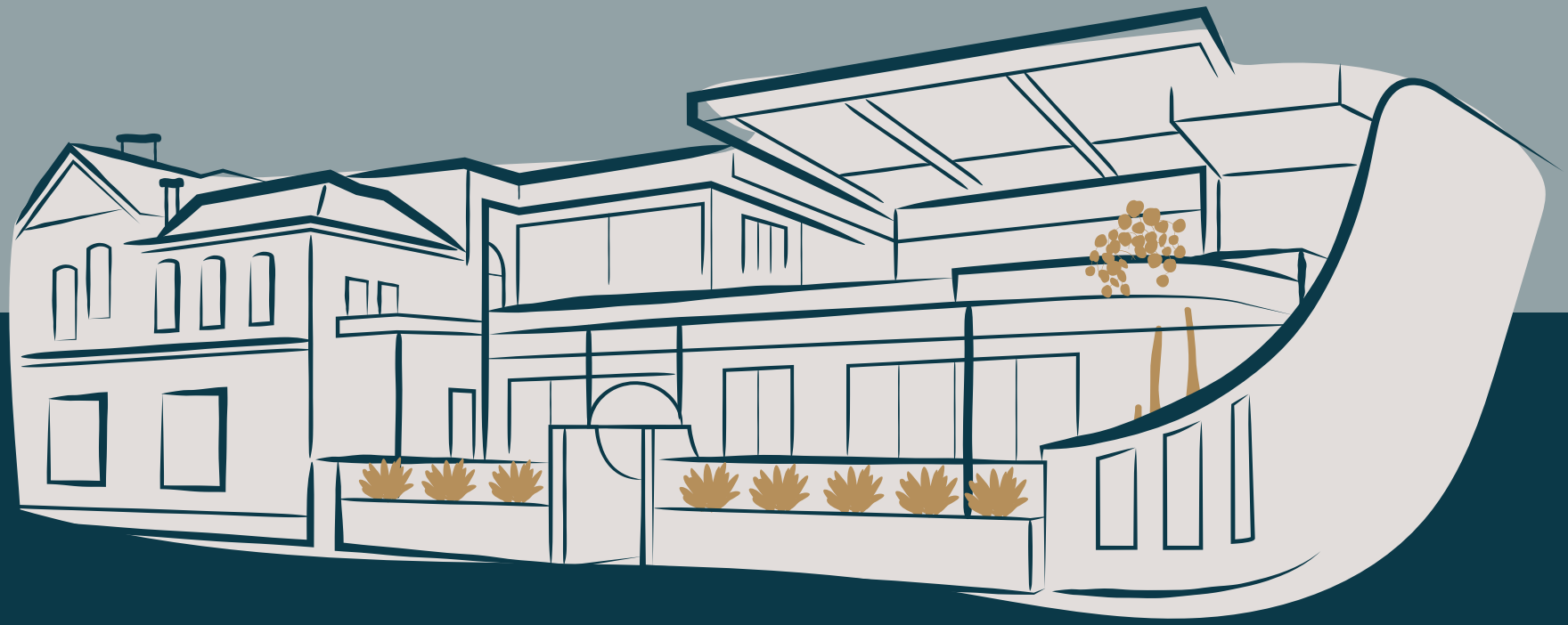
Function Pack



THE
CLAREMONT
HOTEL

CLAREMONT HOTEL

Welcome to The Claremont Hotel

Restored, modernised and thoughtfully reimagined, The Claremont Hotel blends contemporary design with heritage charm. This iconic venue offers a collection of versatile spaces suited to functions of every size and style.

Enjoy a bright and breezy rooftop bar, family-friendly courtyard, a cosy evening nook, intimate Bay Lounge and the character-rich Grevillea Room complete with a private bar for exclusive events.

Located in the heart of Claremont on Bay View Terrace, it’s the perfect setting for birthdays, engagements, corporate functions, or relaxed group gatherings.

New memories begin at
The Claremont Hotel

Bay Lounge

With its contemporary design, this intimate space is ideal for functions ranging from formal seated 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.

SPACE TYPE							
INDOOR	42	65	Y	Y	N	Y	Y

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.

SPACE TYPE							
INDOOR	N/A	90	Y	Y	N	N	Y

Rooftop

When the sun is out, the rooftop shines. This bright and airy space features a mix of high and low seating, and 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.

SPACE TYPE							
SECTION	-	50	N	Y	N	N	N
EXCLUSIVE	-	190	Y	Y	N	Y	Y

The Bistro

The Bistro is a semi-private space, located on the ground floor next to the Courtyard. With modern decor and lush greenery, this versatile space can be tailored to suit both cocktail style events and intimate dinners.

SPACE TYPE							
INDOOR	42	60	Y	Y	N	N	Y

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.

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

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.

SPACE TYPE							
INDOOR	80	175	Y	Y	Y	Y	Y

Balcony

Enjoy a delicious canape, platter or grazing style service while overlooking Bayview Terrace on the Balcony. Equipped with high tables and bar stools this section is ideal for mingling, whether it's a social gathering with friends and family or a networking function with colleagues.

SPACE TYPE							
OUTDOOR	N/A	100	N	Y	N	Y	Y

Grevillea Room & Balcony

SPACE TYPE							
INDOOR/OUTDOOR	N/A	300	Y	Y	Y	Y	Y

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

SPACE TYPE							
INDOOR/OUTDOOR	N/A	588	Y	Y	Y	Y	Y

Canape Packages

MIN. 20 PAX

6 PIECES $40PP | 8 PIECES $49PP | 10 PIECES $61PP
(CHOOSE 6/8/10 FROM SELECTION BELOW)

Cold Canapes

OYSTER | shallot mignonette, lemon **(LD, LG, A)**
MINI CREPE | smoked salmon, crème fraîche **(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)**
CHEF'S DIP | corn chips, chef's choice of dip, crispies **(LDO, 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)**

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.

ADD SUBSTANTIALS | $13.50PP (MINIMUM OF 6 PER OPTION)

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 counted at $45 per head

Set Menu

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

2 COURSE - $78PP | 3 COURSE - $89PP
OYSTERS UPGRADE **$6.50EA**
ADDITIONAL SIDES **$8PP**

Shared Entrée

MARINATED OLIVES | citrus, chilli **(LD, LG, V, VG)**
GRILLED FOCACCIA & DIP | chef's choice of dip **(LD, LGO, V, VG)**
CRISPY EGGPLANT | kelp soy & lime caramel, fried crispies, black garlic mayo **(LD, LG, V, VG)**

Main *(Select 2 for alternate drop)*

BARRAMUNDI | barramundi, cauliflower purée, Kardinya mushrooms, glazed onion, peas, watercress **(LDO, LG, A)**
CHARRED GRAIN FED 250G SIRLOIN | (cooked medium or well done), confit potatoes, native pepper jus, watercress salad **(LDO, LG)**
ROASTED CHICKEN BREAST | cauliflower pureé, 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)**

Shared Sides *(Select 2 to be shared)*

FRIES | vinegar salt, aioli **(LD, LG, V, VGO)**
PUMPKIN & CASHEW CREAM | roasted pumpkin with cashew cream, seeds, roasted Spanish onion, fried sage **(LD, LG, V, VG)**
ROASTED MANJIMUP POTATOES | brown butter, salt, chives **(LDO, LG, V, VGO)**
GARDEN HARVEST SALAD | broccoli, pepitas, feta, red onion, pear, pomegranate, cranberry **(LDO, LG, V, VGO)**

Dessert *(Select 2 for alternate 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)**
PISTACHIO CANNELLONI | sugar & cinnamon cannelloni, pistachio mousse, chocolate ice cream **(V)**

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.

Beverage Packages

MINIMUM 20 GUESTS

Standard

2HRS - $53PP | 3HRS - $68PP | 4HRS - $81PP

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

White
Dottie Lane Sauvignon Blanc, Multi-Regional AUS

Rosé
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
Assorted Soft Drinks & Juices
Tea and coffee

Premium

2HRS - $65PP | 3HRS - $78PP | 4HRS - $93PP

WINES
Sparkling
Mr Mason Sparkling Cuvée Brut, NV, Multi-Regional AUS Mount Paradiso Prosecco NV, Murray Darling SA
Vivo Moscato, Riverina, NSW

White
Dottie Lane Sauvignon Blanc, Multi-Regional AUS
Amelia Park 'Trellis' Chardonnay, Margaret River, WA
Gabbiano Pinot Grigio DOC, Dell Venezie, Italy

Rosé
Hearts Will Play Rosé, Multi-Regional AUS
SUD Rosé, Languedoc, France

Red
Marques de Tezona Tempranillo, Spain
Henry & Hunter Shiraz Cabernet, Multi-Regional AUS
Storm & Saint Pinot Noir, Yarra Valley & Bendigo, VIC
Millbrook GSM, Geographe, 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

Non-Alcoholic
Assorted soft drinks & juices
Tea and coffee
0% beers & wines

Deluxe

2HRS - $76PP | 3HRS - $90PP | 4HRS - $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
Vivo Moscato, Riverina, NSW

White
Dottie Lane Sauvignon Blanc, Multi-Regional AUS
Mill Flat Sauvignon Blanc, Marlborough, NZ
Gabbiano Pinot Grigio DOC, Dell Venezie, Italy
Howard Park Icarus Chardonnay, Margaret River, WA
Leeuwin Estate Art Series Riesling Margaret River, WA

Rosé
Hearts Will Play Rosé, Multi-Regional AUS
SUD Rosé, Languedoc, France

Red
Wai Wai Pinot Noir, Marlborough, NZ
Pepperjack 'Chef Selection' Shiraz, Barossa Valley, SA
Henry & Hunter Shiraz Cabernet, Multi-Regional AUS
Millbrook GSM, Geographe, WA
Maretti Sangiovese, Puglia, Italy

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

Non-Alcoholic
Assorted soft drinks & juices
Tea and coffee
0% 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
Available 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 | $29PP
Available 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.

Add-Ons

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.

CLAREMONT HOTEL

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