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.

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

(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)**

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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 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)**
BURRATA & GREEN GAZPACHO | citrus green gazpacho, hazelnuts, grapes, togarashi, chilli oil, barossa bark **(LGO, 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)**
PISTACHIO CANNELLONI | sugar & cinnamon cannelloni, pistachio mousse, chocolate ice cream **(V)**

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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
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

Rose
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

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
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

Rose
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
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 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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HOTEL

CONTACT US

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