



H Weddings

THE PERFECT WEDDING AWAITS



The most romantic backdrop for your special day.

We understand every aspect of a wedding requires a personal approach and as such, we can tailor our menus and packages to suit your needs. Ask us about our special additions to really make your day sparkle.

We can't wait to start planning your special day at Centennial Homestead.



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Our spaces

WHETHER YOU'RE HOSTING an intimate gathering for close friends and family or organising a large-scale, extravagant celebration, Centennial Homestead offers flexible and tailored options to ensure your event is a success. With its beautiful setting and adaptable spaces, the venue is well-equipped to cater to both modest occasions and grand affairs, providing the perfect backdrop for your special day.



Wisteria Room

with Upper Lawn

CAPACITY

Cocktail	300
Seated (long tables)	200
Seated with dance floor (long tables)	160
Seated (round tables)	170
Seated with dance floor (round tables)	140

Surrounded by wild purple wisteria, bi-folding doors, white wood finishes and a central bar, Centennial Homestead's Wisteria Room is a contemporary event space bringing the outdoors in. Featuring high ceilings, sun drenched spaces and access to the Upper Lawn and terraces, the opportunities are endless for your next event.

The Paddock

with Paddock Lawn

CAPACITY

Cocktail	320
Seated	200
With dance floor	150

Introducing The Paddock, a dynamic new venue to Centennial Homestead. With its open-plan event space and impressive capacity of up to 550 guests, this innovative and contemporary addition promises to elevate your next event to new heights.





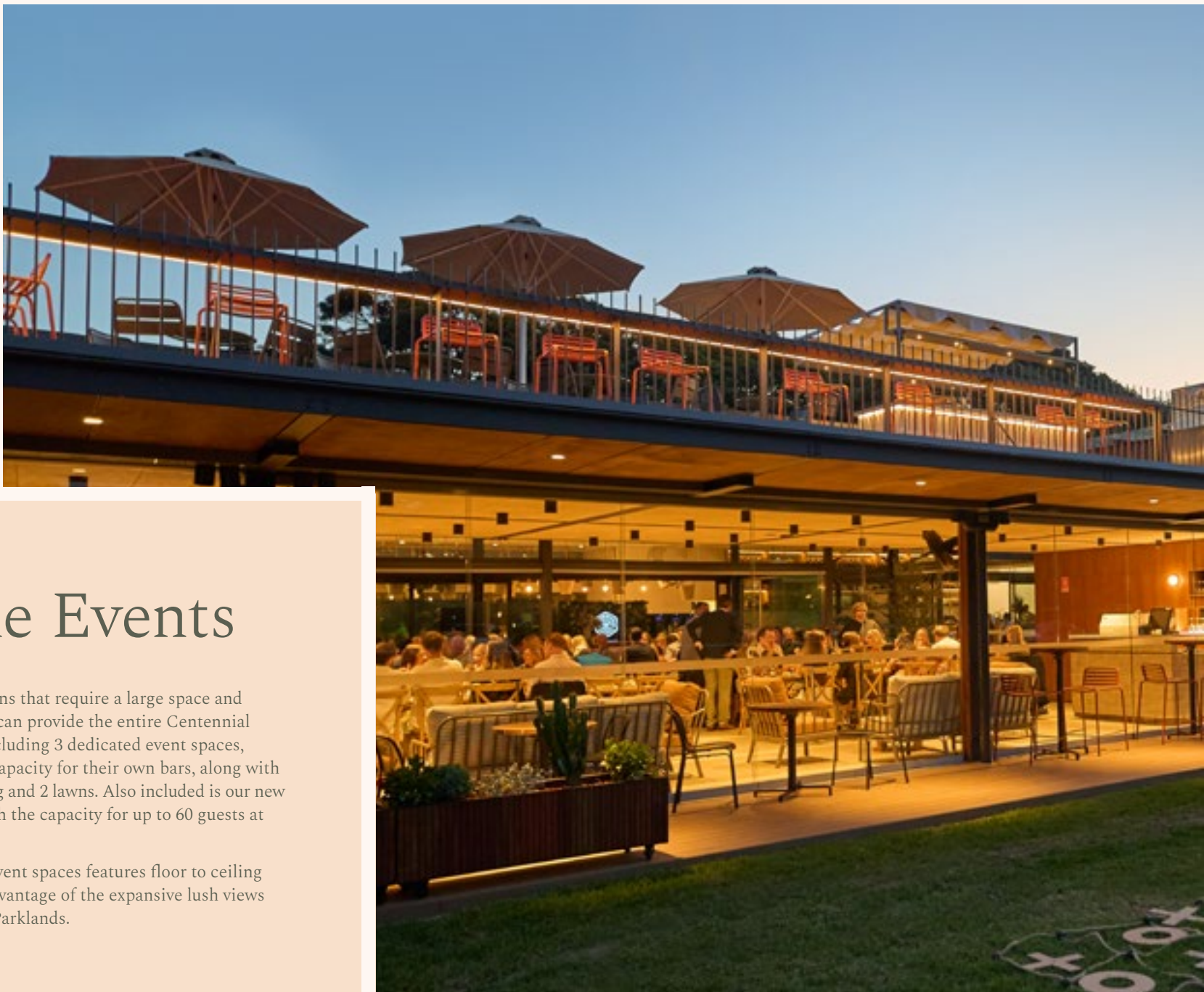
The Paddock

with Oak Room

CAPACITY

Cocktail	550
Seated (long tables)	330
Seated with dance floor (long tables)	220

Overlooking the grounds of Centennial Park and featuring floor to ceiling windows and a central bar, The Oak Room is available for exclusive hire or as an extension to The Paddock. Utilise the modern styling of the hanging garden, timber floors and light wood furniture to create an intimate garden party, dinner or exclusive event.



Whole Venue Events

CAPACITY

Cocktail	900
Seated	500
Seated with dance floor	330

For the occasions that require a large space and exclusivity, we can provide the entire Centennial Homestead; including 3 dedicated event spaces, each with the capacity for their own bars, along with covered decking and 2 lawns. Also included is our new rooftop bar with the capacity for up to 60 guests at any one time.

Each of the 3 event spaces features floor to ceiling glass to take advantage of the expansive lush views of Centennial Parklands.





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To Eat

OUR RANGE OF MENU PACKAGES are designed to best suit your special event. The pairing of food and wine is just as important as the event itself. Our Head Chef ensures the highest quality produce guides the menu.

Plated Menu

TWO COURSES price per person

THREE COURSES price per person

Select two options for each course to be served alternately

ENTRÉE

Includes freshly baked bread per person

Beetroot Medley

beet purée, goat's curd, linseed crisp
vegan ricotta available on request, v, vgo, gf

Buffalo Mozzarella

tomato consommé, basil *v, gf*

San Daniele Prosciutto

roasted artichoke, rocket, radish,
hazelnut vinaigrette, parmesan

Seared scallops

cauliflower puree, chorizo, chilli oil *gf*

Smoked chicken terrine

molasses *gf, df*

Pulled pork

red cabbage, citrus BBQ glaze,
spiced crackling *gf, df*

KIDS

Linguine Pasta

tomato basil sauce, parmesan

Grilled or schnitzel chicken

chips, tomato sauce, lemon

A Selection Of

strawberry, chocolate or vanilla ice cream

MAIN

includes one mixed leaf salad per table

King Brown Mushroom

pan fried polenta, mushroom medley,
chives *v, vgo, gf*

House Made Gnocchi

roasted butternut pumpkin cream,
fried kale, semi dried vine tomato *v, gf*

Blue Eye Cod

soubise, roasted onion, zucchini mustard

Pan seared Barramundi

parsnip purée, grilled broccolini,
green oil, capers *gf*

Chicken Supreme

chat potato, Brussel sprouts,
lemon butter sauce *gf*

Herbed beef tenderloin

greens, garlic mash, braised onion, jus *gf*

Seared Lamb Rump

roast sweet potato, mint yoghurt *gf*

DESSERT

Pavlova

seasonal fruit, cream *gf, vgo*

Pear Caramel Tart

praline pecan mousse, shaved dark
chocolate, candied pecan *v*

French Lemon Meringue Tart

Three Chocolate Mousse

whiskey caramel, chocolate crisp

Contains alcohol, v, gf



Menu subject to change with seasonality.

Grazing Lunch & Dinner

Price per person Choose two mains, three salads and sides, two desserts

1 extra main – price per person

1 extra side – price per person

1 extra dessert canapé – price per person

MAINS

Za'atar Japanese Pumpkin

tzatziki, feta, maple syrup, herb salad,
roasted pine nuts *v, gf, vgo*

Pan seared Barramundi

roasted cauliflower, brussel sprouts,
pomegranate, fresh herbs, coconut
& lime dressing *gf, df*

Seared Salmon

Greek salad, honey & balsamic
dressing *gf*

Roasted Chicken

capsicum tomato sauce, green beans,
grilled lemon wedge, parsley *gf*

Grilled Flank Steak

garlic mash, charred spanish onions,
chimichurri *gf*

12-Hours Braised Lamb Shoulder

roast apple & onion salad,
grain mustard sauce *gf, df*

SIDES

Roasted Chat Potatoes

onions, ricotta, parsley *v, vgo*

Baby Gem Lettuce

fennel, orange, buttermilk dressing,
chives *v, gf*

BBQ Corn

tomato salsa *gf, vg, df*

Mixed Quinoa Salad

molasses dressing *gf, vg, df*

Braised Spiced Cabbage

roasted almond, mustard dressing
gf, vg, df

DESSERTS

Vegan Panna Cotta

almond milk, coconut cream, orange zest,
caramel peanuts *vg, gf*

Lemon Meringue Tart

lime zest *v, gf*

Coconut Sponge

mango mousse, passion fruit *v, gf*

Whipped White Chocolate Tart

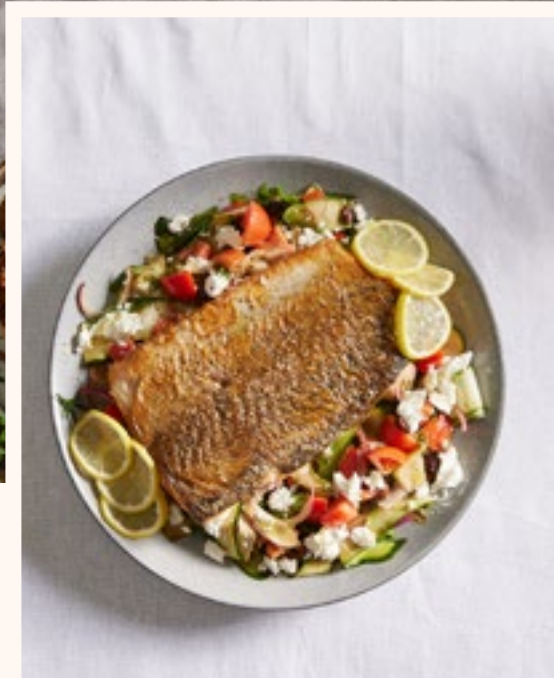
dark chocolate ganache, raspberry gel,
dried berries *v, gf*

Choux Crème Caramel

chocolate glaze

Churros

assorted dips – Nutella, caramel, jam *v*



Menu subject to change with seasonality.



Menu subject to change with seasonality.

Food Stations

We're famous for our styled grazing stations. Why not select some of your favourite foods as an additional menu option, or work with our Head Chef to design your own menu.

Cheese Grazing Station

price per person

Bread selections, lavosh, fruit, quince paste *gf on request*

Charcuterie Grazing

price per person

Selection of cold meats, lavosh, grissini, dips, picked vegetables, marinated olives, fruits, selections of three cheeses

BBQ Station

price per person

Two meats (beef and chicken), two seasonal salads, dips and sauces, chef selection of bread – interactive station for two hours.

Available during daylight hours.

Please note – additional fees apply if guest numbers exceed 200

Seafood Station

price per person

Includes; prawns, salmon ceviche, rock oysters, mango salsa, yuzu, Marie Rose, lemons, selection of bread

Mediterranean Station v

price per person

Vegetarian Kibbi, falafel, crudites, selection of dips, grilled vegetables, Fattoush, crisp breads

Dessert Station

price per person

A selection of four dessert canapés of your choice

Package Additions

PACKAGE ADDITIONS

- Arrival canapés**
price per person
Chef's selection of arrival canapés or
your own selection for an additional cost

Crew meal
price per person
Main meal, unlimited soft drinks.
- Children's seated menu**
price per child
Main meal, ice-cream and unlimited
soft drinks.

PACKAGE ADD-ONS

- Additional selections**
The following platters are designed to
be shared in addition to a plated meal
or shared feast.

Seasonal fruit platter
price per person

Bread board with 2 dip selections
price per person

Sides
price per additional dish

Cheese platter
price per person

Charcuterie platter
price per person

CAKEAGE OPTIONS

- Complimentary**
Wedding cake cut and served petit
four style to share

Complimentary plunger coffee
and tea served with all cake options
- Additional Cost**
Wedding cake cut & plated individually
price per person

Your wedding cake cut & plated
individually with coulis & cream
price per person



*Subject to seasonal availability –
items may adjust occasionally*

Canapés

TWO HOURS	price per person	Eight canapes per person (four varieties)
THREE HOURS	price per person	Twelve canapes per person (six varieties)
FOUR HOURS	price per person	Sixteen canapes per person (eight varieties)

Additional canapé – price per person

Substantial canapés – price per person

Dessert canapés – price per person

For any cocktail event of two or more hours, we recommend serving a standard canapé package together with a grazing station. This will ensure that there is ample food for attendees and also maintain the responsible service of alcohol for the duration of the event.



COLD

Compressed Watermelon

sangria, fetta, mint *v, vgo*

Artichoke Tapenade Tart

fetta, dried olives *v, vgo*

Pacific Oyster

ginger granita, finger lime *gf*

Salmon Ceviche

avocado mousse, corn cracker *gf*

Trout Rilleté

salmon roe, crostini

San Daniele Prosciutto

confit garlic, tomato, focaccia, parmesan

Peking Duck Pancake

hoisin sauce

HOT

Falafel

hummus, sumac *gf, v, vg*

Wild Mushroom Arancini

truffle aioli *v*

Potato & Cheese Croquette

Smoky mayo *v*

Chicken Popcorn spicy mayo

Chicken Satay Skewer

Peanut sauce *gf*

Spiced Lamb Meatballs

Mint yoghurt *gf*

SUBSTANTIAL &

LATE NIGHT HUNGER BUSTERS

Kung Pao Cauliflower

cashew nuts *gf, vg*

Vegetarian Burger

beetroot patty, hummus, Swiss cheese *v*

Prawn Roll

slaw, coriander mayo

Beer Battered Market Fish

lemon miso dip

Angus Beef Slider

cheddar, tomato, pickles *gf*

Mini Beef Hot Dog

caramelised onion, mustard, BBQ sauce

DESSERT

Fruit Skewer *v, vg, gf*

Vanilla Cheesecake

yuzu gel

Raspberry Marshmallow *gf, df*

Churros

assorted dips – Nutella, caramel, jam *v*

Coconut Sponge

mango mousse, passion fruit *v, gf*

Choux Crème Caramel

chocolate glaze *v*



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To Drink

DISCOVER OUR SELECTION of drink packages, carefully crafted to complement your special day. The perfect pairing of drinks is essential to elevate your celebration. Our expert team ensures every selection, from fine wines to crafted cocktails, enhances your event with the finest quality options.

Beverage Menu

All packages include orange juice, mineral water, and soft drinks.
They are available for durations ranging from 2 to 5 hours.

CLASSIC PACKAGE

Four hours price per person

Five hours price per person

*Our house wines to include; one sparkling,
one white, one red, one beer.*

Sparkling

Here and Now Sparkling, NSW

White

Here and Now Sauvignon Blanc, NSW

Red

Here and Now Cabernet Merlot, NSW

Beer

James Boags Light

Travla Low Carb Mid Strength Lager

Heineken Premium Lager

Non-Alcoholic

Lyres 'Classico' Sparkling, AUS

Heaps Normal 'XPA' Non-Alc Ale

PREMIUM PACKAGE

Four hours price per person

Five hours price per person

*One sparkling and one rose, a choice of
two whites and two red, choice of two beers.*

Sparkling

Handpicked 'Organic' Prosecco,
Veneto, ITA

White – please select 2

Quilty & Gransden Sauvignon Blanc,
Orange, NSW

Pikes 'Luccio' Pinot Grigio,
Clare Valley, SA

Alte Chardonnay, Orange, NSW

Rosé

Handpicked, Pyrenees, VIC

Red – please select two

Philip Shaw 'Wire Walker' Pinot Noir,
Orange, NSW

Handpicked Shiraz, Hilltops, NSW

First Creek Cabernet Sauvignon,
Central Ranges, NSW

Bottled Beer – please select two

James Boag's Premium Light

Travla Mid Stength Low Carb Lager

Byron Bay Lager

James Squire 150 Lashes Pale Ale

Non-Alcoholic

Lyre's Classico Sparkling

Heaps Normal XPA Non Alc Beer

DELUXE PACKAGE

Four hours price per person

Five hours price per person

*One sparkling and one rose, choice of two
whites and two reds, two beers & two ready
to drink options.*

Sparkling

Mumm 'Brut Prestige' Sparkling,
Marlborough, NZ

White – please select two

Henschke 'Peggy's Hill' Riesling,
Eden Valley, SA

Loveblock Sauvignon Blanc,
Marlborough, NZ

Oakridge Pinot Gris, Yarra Valley, VIC

Handpicked Chardonnay, Yarra Valley, VIC

Rosé

Maison AIX, Aix-en-Provence, FRA

Red – please select two

Holm Oak 'Estate' Pinot Noir,
Tamar Valley, TAS

Oliver's Taranga Grenache,
McLaren Vale, SA

Ricasoli Sangiovese, Chianti, Tuscany, ITA

Two Hands 'Gnarly Dudes' Shiraz,
Barossa, SA

Beer – choose three

James Boag's Premium Light

Travla Mid Stength Low Carb Lager

Sydney Beer Co. Lager

James Squire '150 Lashes' Pale Ale

James Squire 'Orchard Crush' Cider

RTD's – please select two

Isla Vodka, Soda, Lime

Young Henry's Gin & Tonic

Archie Rose Whisky and

Dry with Finger Lime

Hard Fizz Seltzer –

Watermelon Berry or Pina Colada

Non-Alcoholic

French Bloom 'Le Blanc' Sparkling, FRA

Heaps Normal 'XPA' Non-Alc Ale

WHISKEY OR SPIRIT STATION

Establishment fee + consumption

Create a premium experience for you
and your guests

BYO Spirits – We allow 1 litre of
BYO Spirits for every 10 guests attending
the event. There is a Corkage Fee
per litre.

NON-ALCOHOLIC

Four hours price per person

Five hours price per person

*All packages include orange juice, mineral water
& soft drinks*



Make your event *sparkle*

ARRIVAL COCKTAILS

Start your event with seasonal cocktails or old-time favourites to get the party started, or work with our team to create newlywed signature cocktails to tell a story to your guests.

Our fabulous Events Team can supply our Arrival Cocktail list to choose from.

Bespoke options available upon request.

Charged per person (up to 2 varieties)

CHAMPAGNE TOAST

Why not toast in style with a glass of Champagne during speeches.

Price on application

CHAMPAGNE MAGNUMS

Wow the crowd with Champagne magnums popped and served on arrival to your guests.

Price on application.

COCKTAIL BARTENDER

Price per bartender

Pending group size.

Minimum 4 hour call.

SPIRITS

Would you like house spirits on your special day? Include a separate bar tab for spirits, or provide your guests with a cash bar where they can purchase their own spirits from our bar throughout the event.

or either option:

Pre-purchase spirit bottles from the existing Centennial Homestead spirits menu.

BYO Spirits: We allow 1 litre of BYO Spirits for every 10 guests attending the event. There is a Corkage Fee per litre.

* Please note that additional staffing is in addition to the minimum food & beverage spend.





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Your ceremony

Centennial Parklands in Sydney offers a range of stunning locations for your ceremony, from vibrant flowerbeds and tranquil ponds to the unique charm of paperbark trees. With both open meadows and secluded spots, you can choose the perfect setting to say '*I do*'. Its central location combines breathtaking beauty with effortless convenience, making it an unforgettable choice for a romantic and magical wedding day.



Ceremonies in the Parklands

With 10 spectacular wedding locations and just 15 minutes from Sydney's CBD, Centennial Park is spoilt for choice when it comes to choosing your ceremony spot.

From colourful flowerbeds to charming ornamental ponds and sculptural paperbark trees, say 'I do' with an enchanting backdrop to match.

After your ceremony, spoil your guests with celebratory drinks and canapés served by our professional wait staff, to complete your garden ceremony experience.

She-Oak Grove, Paperbark Grove and Pine Grove are the closest ceremony locations to Centennial Homestead.

Bookings for wedding ceremonies in the park can be made directly with Centennial Parklands via their website centennialparklands.com.au.

Ceremonies at the Homestead

For a more streamlined experience, we would love to host both your ceremony and reception at Centennial Homestead.

Pending your group size and preference, there are 3 options.

GROUPS OF 100 GUESTS AND LESS

The Wisteria Room can be used for both the ceremony and reception, with the ceremony area then being used as the dancefloor space.

Pricing starts for a 1 hour ceremony, followed directly by the reception.

This may be available for both lunchtime and evening weddings.

Separate pricing for the reception

FOR GROUPS OF 100 TO 220 GUESTS

Your ceremony may take place in our stunning Oak Room, with the reception to follow in The Paddock.

Pricing starts for a 1 hour ceremony, followed directly by the reception – *separate pricing for the reception.*

Available for evenings only.

FOR GROUPS OF 220 TO 300 GUESTS

For this group size, the whole venue will be dedicated to your special day!

The ceremony will commence in the Wisteria Room and Upper Lawn, with the reception in The Paddock and Oakroom.

Please reach out to your sales manager for pricing for this option.

Ceremony Packages

ONE HOUR CEREMONY PACKAGE

price per person* | + cartage fee | Minimum of 50 people

Chef's selection of three cold canapés and a one hour beverage package (including sparkling, house white, full strength beer, light beer and mineral water) and professional wait staff

TWO HOUR CEREMONY PACKAGE

price per person* | + cartage fee | Minimum of 50 people

Chef's selection of six cold canapés and a two hour beverage package (including sparkling, house white, full strength beer, light beer and mineral water) and professional wait staff

NEED A WET WEATHER BACK-UP PLAN?

price for one hour

If you have booked your wedding reception at The Paddock, you may wish to book The Oakroom event space as your wet-weather back up from 5pm – 6pm (pending group size). *Subject to availability.*

TWO HOUR FURNITURE PACKAGE

Set price*

30 white folding chairs, one clothed signing table, delivery, set-up and removal
x1 Easel (if required)

**Please note, the above costs are in addition to your wedding package and do not contribute to your minimum spend.*

Options only available when wedding reception is booked at Centennial Homestead.





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Your guide

YOUR GUIDE designed to make your event planning seamless and stress-free. Whether you're seeking answers to frequently asked questions, need a detailed map of our facilities, or want to get in touch with our team, we've got you covered.

Ceremonies, Access & Parking

Ceremonies in Centennial Park

Ceremonies in Centennial Park (the Park) are organised by Centennial Parklands Trust (the Trust). Please contact the Trust directly to discuss ceremony options:

+61 2 9339 6699

info@centennialparklands.com.au

centennialparklands.com.au/home/weddings

Wedding & Engagement Photography

If you have booked your ceremony in the Park and have received your permit from the Trust, you do not need to secure a photography permit. All other instances (including if you are having your reception at Centennial Homestead) will require a photography permit. For more details, please contact the Trust.

Ceremonies

You can utilise Centennial Homestead for your indoor or outdoor ceremony location prior to your reception at our venue. Charges and timing restrictions apply. This option may not be available for all group sizes and not be available for lunchtime weddings for groups larger than 100.

Ceremony Furniture

Centennial Homestead can provide a 2-hour ceremony furniture package for your ceremony in the Parklands. The package includes 30 white folding wedding chairs, clothed signing table, 1 easel if required, delivery, set-up and pack-down. Set cost incl GST.

Wet Weather Ceremonies

If you are getting married in the Park and are having your reception at The Paddock you may be able to use utilise our Oakroom space for your wet weather option. The wet weather option must be discussed and tentatively held during your event coordination stage. The ceremony in the Oakroom space will occur directly before the start of your reception with the following timings:

Midday day prior Confirm with our Events Team if you are going ahead with this option
4:30pm Supplier access to the Restaurant
5pm Guest arrival
5:20pm Ceremony begins
5:55pm Ceremony concludes

You will need to confirm with our Events Team at least 30 hours prior to your reception if you would like to secure our Restaurant as your wet weather option. Charges apply if the wet weather option is used and payment is due 7 days after your wedding. Any cancellations to the wet weather plan made after 10am on the day will be charged at the full amount.

Entry and Exit to Centennial Park

The main entry gates to the Park are via Paddington Gates, Woollahra Gates, Randwick Gates (off Darley Road) and Robertson Road Gates (off Lang Road). Guest departure is via Paddington Gates, which is open until just after midnight.

Our address

1 Grand Drive, Centennial Parklands, NSW 2021.

Parking at Centennial Homestead

Parking around the venue is unlimited and complimentary. Cars are not permitted overnight; any cars left overnight will be fined by the Park Rangers.

Vehicle Restrictions, limousine and Coach/buses

Please advise our Events Team if you intend to transport guests by bus. There are guidelines in place from the Trust regarding large coach buses in the Park. Centennial Homestead needs to notify the Trust 14 days in advance if you are utilising coaches or buses. Coaches/buses must enter and exit via Randwick Gates only. The coach/bus driver must call the Park Ranger on approach to be let in/out after hours on 0412 718 611. Please note that vehicles over 4.4m in height, 19m in length and 4m in width are not permitted in the Park at any time.

Vehicle access onto our licensed lawn for any reason has strict guidelines and must be overseen by a Park Ranger. Gate access to the Lawn is locked 24/7 and can only be opened by a Park Ranger.

Venue Information

Venue Hire Inclusions

Our packages will always include the following:

- Use of PA System if applicable in space
- Choice of Table Numbers (different designs available)
- Complimentary cutting of Wedding Cake into petit fours and served roving style or stationed
- Use of venue furniture such as wine barrels, lawn games, couches, and cocktail furniture. **Subject to availability.*
- Wait staff and a dedicated Events Team
- Communal or round tables with chairs for maximum 250 guests – *pending availability*
- White linen table cloths with white linen napkins
- Easel for seating plan
- Cordless microphone and lectern
- Placement of place cards, bonbonnières (must be provided in order by table number)
- Group menu tasting for two people (applies to grazing/plated menu only)
- Plated or grazing menu (not canapés)
- One security guard for any wedding up to 200 guests

Reception Timings

As a guide, we host evening Wedding Receptions from 6.00pm–11.30pm with all guests departed by midnight. Daytime Weddings Receptions are hosted 11.00am –3.00pm with all guests departed by 3.30pm.

Round Tables

1.8m in diameter, seating 10 adult guests or 12 children

Long Tables

90cm × 2.1m, seating 8 guests (4 on each side)

Access to either the Upper Lawn or Paddock Lawn, pending the room you have chosen.

Additional Furniture

Subject to availability, you are welcome to use our on-site furniture which use of venue furniture such as wine barrels, lawn games, couches, and cocktail furniture.

**Subject to availability.*

Complimentary In-House Audio Visual

Centennial Homestead has a built-in PA speaker system appropriate for light background music, speeches and for DJ music. We recommend hiring an external sound system to provide louder music for dancing, for example.

We also have a wireless handheld microphone that can be used for speeches if required.

Supplier Access & Bump-Out

Supplier access is available 1.5 hours prior to the start of your reception. If you would prefer to secure an earlier access time, please ask our Events Team for venue hire pricing.

**Subject to availability.*

All decorations must be removed from the venue by your suppliers between midnight and 1:00am. In some circumstances where there is no event booked during the day, we can allow for earlier supplier access, however we can only confirm this 7 days prior to your reception.

Wedding Information

Our Events Team

Your wedding is extremely important to us. At Centennial Homestead we have a dedicated team of wedding professionals who are here to help you. Throughout every stage of the coordination process you will be guided by a member of our team.

Your dedicated Wedding Coordinator will oversee the logistics and planning of your special day, including your menu tasting and selections, customised floor plans, run sheet timings. Once every part of the coordination is finalised, your Wedding Coordinator will then hand over responsibility of your wedding to our Event Operations Manager. Our Event Operations Manager will be there for the duration of your wedding to make sure everything provided by the venue is seamless and perfect!

External Suppliers

External suppliers may include photographers, videographers, DJ/band, stylists, florists, lighting, cake, photo booths etc. We request that you contract/book the suppliers for your wedding. We will provide you with a list of our preferred suppliers who we are pleased to recommend for weddings as they know our venue extremely well and provide a high level of service. You are also welcome to utilise your own trusted suppliers. Please note that all suppliers must have Public Liability Insurance which must be provided to our Events Team.

Menu Tasting

Menu Tastings for plated and grazing menus are hosted approximately 4 times a year, usually on a weekday evening. We do not offer menu tastings for our canapé menu. Tastings are complimentary for the wedding couple only. Most of the dishes from our current menu will be sampled. If you would like to invite others to attend the tasting with you, additional charges will apply.

Place Cards & Bonbonnières

Please deliver place cards and bonbonnières (if being used), together with your other minor items, to our venue between 11.00am–3.00pm the day prior. Our Events Team will place your items according to the instructions you have communicated to your Wedding Coordinator.

Additional Table Items

We provide complimentary printed menus (2 per table), tea lights (2–3 per table) and table numbers. Please advise your Events Team if you require these items.

Seating List Template

We will forward you a seating list template depending on whether you would prefer long or round guest tables. The seating list is where your guests are seating on the specific table, their dietary requirements, if they are a child/teenager and if a high chair is required.

Client Seating Chart

In order for your guests to know where they are seated, you will need to provide your own display seating chart. Please ensure this is attached to cardboard or in a frame, so it will stand by itself. You are more than welcome to use our easel for your seating list – our easel can hold up to an A0 size.

Dietary Requirements

Dietary requirements are provided for separately by our Head Chef. To ensure your guest receives their specific 'dietary' meal, we need to know where they are seated.

As previously indicated, you will do this by completing your 'Seating List Template'. We can cater to special dietary restrictions for up to 10% of your guest list.

Beyond 10% and there will be an additional chef charge.

Wedding Planner Document

We will provide you with a wedding planning document and timeline to assist you in the preparation for your special day. The planning document will guide you through the decision making process and ensure you have covered every detail. You will complete the planning document prior to your final wedding meeting with your Wedding Coordinator who will then create your event sheet.

Meetings and Communication

Due to the busy nature of our venue, we aim to respond to all communication within 24–48 hours. Please do not hesitate to contact our Events Team to make an appointment if you wish to have a face-to-face meeting during the coordination process.

Questions Asked by Previous Clients

Can I have an earlier/later reception?

An earlier reception start time is subject to availability – please ask our Events Team for our additional hire fee and a potential early arrival to our licensed lawn.

For a daytime reception, it may be possible to extend your reception, subject to availability. Please ask our Events Team for the additional hire fee.

For an evening reception, all weddings must conclude by 11:30pm with a midnight guest departure, due to licensing regulations.

What can guests do in between ceremony & reception timing?

You may wish to book our Ceremony Hospitality Packages which we bring directly to your ceremony site within the Park. Otherwise, you might wish to suggest to your guests that they retreat to a venue located just outside the Park, for example in Woollahra or Paddington.

When can I deliver my items for my wedding?

You can deliver minor items on the day prior to your wedding date between 11.00am – 3.00pm. Note that we do not have a large amount of storage space in the venue, therefore we are unable to store larger items overnight.

Do I need my own Stylist or Wedding Planner?

This will really depend on your vision for the day, especially if you have many incoming suppliers requiring supervision and direction. Our Events Team is responsible for the delivery of food and beverage service and the initial set-up of the space as per your customised floor plan. A Stylist/Planner will typically oversee and manage your table decorations and venue styling.

Can I provide additional candles?

Yes, candles must be placed in holders (to catch any wax). You will need to arrange your stylist/florist or family member to set this up for you.

Can I create a bespoke menu or make changes to the existing menu?

All bespoke menu or menu change requests are on application only. Please speak with our Events Team about your vision and specific requirements. Please note additional charges will apply. We may not be able to confirm bespoke menus changes during peak season.

Can I have a barista at my wedding?

We can certainly provide you with a barista on site to offer your guests barista style coffee and tea. There will be an additional cost for the barista. Teas and coffees are charged on a consumption basis. Alternatively, plunger tea and coffee are included in our packages and are served complimentary to your guests. Barista service may only be for smaller weddings of no more than 100 guests unless a separate coffee machine is hired.

Is there somewhere the Bridal Party can freshen up?

Yes, we have a Bridal Suite separate to the venue. Fees may apply. Subject to availability.

What happens to my items at the end of my reception?

Please assign someone to look after collecting your items at the end of your reception. This will include the wishing well, gifts, guestbook, signage, any decorations, leftover cake etc. Because of the busy nature of the venue and our limited storage space, we are unable to store any items for you so please make sure everything is collected.



When are final guest numbers due?

Your final guest numbers will need to be submitted to our Events Team 2 weeks prior to your wedding. After this time, we will be unable to make any further changes to your run sheet and menu selections.

How do I pay for my wedding?

Final payment for your wedding is due 1 week prior to your wedding date. You may pay via EFT or credit card (a 1.5% surcharge applies to all cards). Please speak with our Events Team regarding international money transfers (SWIFT/BIC codes etc.).

Questions Asked by External Suppliers

Is it possible for an earlier bump-in access to the room for suppliers?

Yes, subject to availability – please ask our Events Team for additional hire fee.

Are there any restrictions for live music or DJs?

You are most certainly welcome to have live music or DJs in the venue. Please note there is a noise restriction of 70 decibels from the Centennial Parklands boundaries and music must finish at 11.30pm. All bands/DJs are required to bring their own sound equipment and speakers (this is fairly standard and should be explicit in their contracts).

Please chat with our team to ensure your entertainment provider is an approved supplier of Centennial Homestead.

Can you store my wedding cake overnight or can it be delivered earlier on the day?

Unfortunately, due to the busy nature of the venue we are unable to store cakes or desserts overnight in our cool room or have cakes delivered earlier in the day.

What is the height the venues rigging points in the venue?

Wisteria

Shortest point: 3.3m high

Hooks x2: 4m high

Oakroom

Ceiling: 3.75m high

Basket to floor: low point of 2m high

The Paddock

Shortest point: 2.6m high

Highest point to hook: 3.8m – 4m high

The rigging points are 4m from the flooring and require a minimum 3m ladder to reach these points. Please note that we only have one 3m A-frame ladder in the venue.

We recommend suppliers bring their own in case ours is in use elsewhere in the venue.

Can I install additional lighting or a dance floor in the Wisteria Room and/or The Paddock?

Yes, please ensure your suppliers are familiar with the venue and are aware of their bump-in access time and have Public Liability Insurance

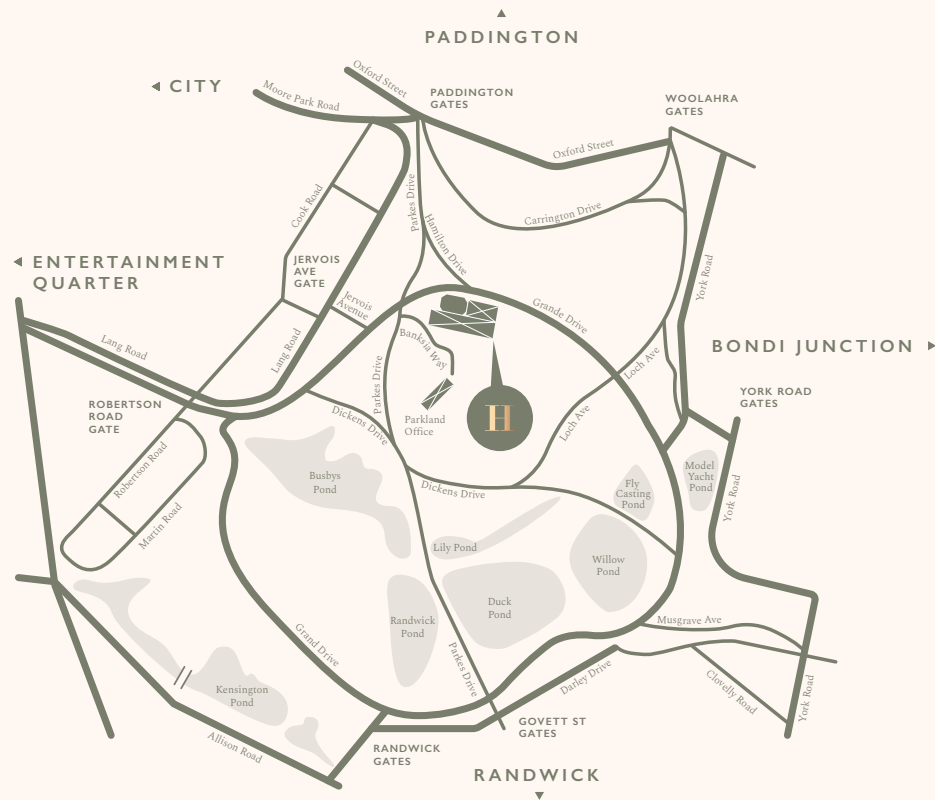
Where is your loading zone for deliveries?

We have 2 different loading zones for suppliers. The first is located at the end of Banksia Way, just in front of the children's playground. The second is located on Parkes Drive, just south of Banksia Way.

Further details will be provided to you after confirming your wedding with us.



Getting to the Venue



1 GRAND DR, CENTENNIAL PARK NSW 2021

Centennial Homestead is located within Centennial Parklands. The venue is centrally located in the park, with easy access to parking and public transport options nearby. The Homestead is a short walk from the main entrances to the park, making it convenient for guests to find.



Be our Guest

Centennial Homestead is part of leading hospitality company, Trippas White Group – with more than 25 years' experience in the events industry, and responsible for a diverse portfolio of iconic venues and leading chefs.

Centennial Homestead draws from the expertise across the Group, to provide the best in event management, food and beverage delivery and service standards.

Our experienced events team is here to assist in the smallest details of your function, or to help create something from your wildest imagination.

Ask us about the newest events concepts and trends, or how to best execute your event and suggest industry leading suppliers to add extra sparkle to your event.