LANDMARK | HOTEL CAMPERDOWN



Celebration of Life

Welcome to Landmark Hotel Camperdown

At Landmark Hotel Camperdown, we understand that coming together to honour and remember a loved one can be an emotional and challenging time. Our caring team is here to provide a welcoming and comfortable environment, allowing family and friends to focus on what matters most.

For funeral wakes, celebrations of life, and memorial gatherings, Landmark Hotel Camperdown offers four versatile event spaces accommodating up to 150 guests. Our experienced team will work closely with you to ensure every detail is handled with professionalism, care, and respect. With thoughtfully prepared catering options and a convenient location close to major hospitals and transport links, we are here to help create a seamless and supportive experience for you and your guests.

The hotel offers 146 spacious guest rooms, providing a convenient home away from home for family members and guests travelling to attend services or gatherings. Guests can enjoy a range of facilities including room service, complimentary Wi-Fi, a swimming pool, guest laundry and secure undercover parking.

Environmental Sustainability

Protecting the environment is an important part of everyday life to everyone. Landmark Hotel Camperdown pledge to make change happen by implementing sustainable practices across our group, both now and in the future. Landmark Hotel Camperdown adopts sustainable practices to reduce our carbon emissions, reduce waste, minimise our use of natural resources and procure products in a sustainable way.



CONFERENCE SPACE - CAPACITIES

Space	Cocktail	Theatre	Banquet	Cabaret	Classroom	U-Shape	Boardroom	Area	Ceiling Height
Bourke Lounge	50	40	32	24	24	18	18	70 m^2	2.7 m
Bligh AB	150	120	110	80	102	64	64	180 m^2	2.7 m
Bligh A	100	80	48	36	36	30	30	108 m^2	2.7 m
Bligh B	60	45	32	24	24	18	18	72 m^2	2.7 m
Outdoor Pool Area	120	100	80	60	40	30	30	155 m^2	
Missenden	50	40	32	24	24	18	18	60 m^2	2.4 m
Rowley's Restaurant	150	120	120	90	30	24	24	140 m^2	2.7 m







CANAPÉS

COLD CANAPÉS

*Peking Duck Pancakes with Hoisin Sauce
*Smoked Salmon, Beetroot Relish, Pickled Onion, Dill, Capers, Goats' Cheese, Crouton (I)
*Rare Roast Beef, Tomato Relish, Shaved Pecorino, Micro Herbs
*Tiger Prawns, Cos Lettuce, Avocado, Gorgonzola Crumbs, Marie Rose Sauce (I)
*Bruschetta, Crouton, Micro Basil, EVO, Aged Balsamic

HOT CANAPÉS

*Mushroom Arancini, Aioli, Salsa Verde
*Tempura Prawns, Yuzu Dipping Sauce (I)
*Assorted Meat Pies, Tomato Relish
*Salt & Pepper Squid, Lemon & Aioli (I)
*Moroccan Spiced Cauliflower, Cumin Yoghurt

SUBSTANTIAL CANAPÉS

*Fish & Chips, Lemon, Tartare Sauce (I)
*Bao Buns, Korean Katsu Chicken, Coriander, Sweet Chili Sauce
*Classic Cheeseburger Sliders, American Cheddar, Cos Lettuce, Special Sauce
*Pulled Pork Slider, Chipotle BBQ Sauce, Creamy Slaw
*Assorted Sushi, Nori Rolls, Ponzu Sauce

CANAPÉ PACKAGES

1 hr | 5 standard canapés
$27pp

2 hrs | 6 standard canapés
$37pp

3 hrs | 6 standard canapés
& 2 substantial
$53pp

4 hrs | 7 standard canapés
& 2 substantial
$66pp

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee our food will be allergen free.

(I) IMPORTED SEAFOOD

BUFFET

LUNCH OR DINNER $60PP

Buffet menus can be customised to suit your event and preferences. Menus are rotated on a seasonal basis, please speak to your event coordinator.

BREAD AND DIP STATION

SALADS *choice of three salads*

Garden Salad, Chickpea Salad, Ceaser Salad, German Potato Salad
Bean Sprout Salad, Cous Cous Salad, Greek Salad, Five Bean Salad, Kimchi,
Thai Papaya Salad, Quinoa Salad or Beetroot and Fetta Salad

MAINS *choice of two mains*

Grilled Chicken with Lemon and Herbs, Teriyaki Beef, Garlic Herb with Jus
Stir Fry Chicken, Herb Marinated Roast Chicken, Beef Corn Carne
Grilled Fish with Lemon and Butter Sauce, Thai Chicken and Basil ⓘ
Beef Bologanise or Marinated Chicken Skewers

SIDES

Fresh Steamed Rice, Roast Potatoes, Steam Vegetables, Mash Potatoes Grilled Vegetables,
Roast Pumpkin, Stir Fry Noodles or Pasta

SEASONAL FRUIT PLATTER

ASSORTED PETIT FOUR PLATTER





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ⓘ *IMPORTED SEAFOOD*

PLATED BANQUET MENU

2 COURSE - $62PP | 3 COURSE - $70PP

Please select two dishes from each offering to be plated as an alternate drop.

ENTRÉE

*Cream of Cauliflower Soup served with White Truffle Oil
*Atlantic Smoked Salmon served with Beetroot, Fennel, Citrus, Cress Salad
*Crispy Pork Belly served with Apple & Fennel Puree, Rosemary Jus, Mustard Leaf Salad
*Buffalo Mozzarella served with Heirloom Tomatoes, Micro Basil, Basil Oil
*Beef Carpaccio served with Rocket, Shaved Pecorino, Truffle Oil, Crispy Crouton

MAIN

*Braised Beef Short Rib served with Truffle Pommes Puree, Green Lentils, Red Wine Jus
*Confit Chicken Maryland served with Dukkah Spiced Pumpkin Puree, Beetroot Relish, Gremolata, Date Reduction
*Barramundi Fillet served with Cauliflower Puree, Scallop & Fennel Puree, Asparagus, Lemon & Dill Mash, Salsa Verde
*Angus Sirloin served with Potato Au Gratin, Oven Roasted Field Mushroom, Broccolini, Red Wine Jus
*Butternut Pumpkin Ravioli served with Sage, Pine Nuts, Goats' Cheese, Brie Cheese Sauce

TO FINISH

*Mango Coconut Pebble served with Mango Glazed Coconut Mousse Centered with Caramel, Vanilla, Tropical Jelly, Pineapple & Almond Cake, White Chocolate Macadamia Crunch
*Chocolate & Passionfruit served with Chocolate Mousse, Passionfruit Cream, Chocolate Brownie, Raspberries, Vanilla Ice-cream
*Sticky Date Pudding served as Date Filled Sponge, with Butterscotch Sauce, Vanilla ice-cream *Vanilla Bean Panna Cotta with Almond Praline, Mixed Berry Compote



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(I) IMPORTED SEAFOOD



BEVERAGE PACKAGES

Looking for something different? Ask our team!

DELUXE PACKAGE

1 HR - $26pp
2 HRS - $35pp
3 HRS - $46pp
4 HRS - $57pp

Zilzie BTW Cuvee Blanc NV
Zilzie BTW Sauvignon Blanc
Zilzie BTW Shiraz
Hanh Super Dry Tap
Great Northern Super Crisp 3.5% Tap
(James Boags Premium for function room events)
James Boags Light
Soft Drinks

PREMIUM PACKAGE

2 HRS - $50pp
3 HRS - $62pp
4 HRS - $72pp

Dal Zotto Prosecco NV
Mount Langi Ghiran Billi Billi Pinot Gris
Woodstock Deep Sands Shiraz
Dalfarras Rosato Rose
Peroni Nastro Azzurro
Corona
James Boags Light
Soft Drinks

WELCOME COCKTAIL - $15PP

ADD ON A CRAFT BEER - $10PP

To be added onto either the deluxe or premium beverage package cannot be used as a standalone package

NON ALCOHOLIC PACKAGE - $10PP | 1 HR

Soft Drinks & Juice



AUDIO VISUAL

Lectern - $50

Laptop - $100

Stage - $200

Clicker - $30

PA System with Handheld Microphone - $200

Extra Handheld Microphones - $50

Data Screen and Projector - $250

LED Presentation Screen - $250

Data Projector and Screen & LED Presentation Screen - $400

Additional Power Boards / Extension Cords - $10 each

Uplights Set (8) - $250

Wi-Fi - Complimentary



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