

LANDMARK | HOTEL CAMPERDOWN

School Formal Events

Welcome to Landmark Hotel Camperdown

Located in the heart of Camperdown, just moments from Sydney CBD, Landmark Hotel Camperdown provides the perfect setting for memorable school formals, graduation celebrations, and end-of-year events. Combining convenience, flexibility, and exceptional service, our hotel offers a welcoming environment where students, teachers, and families can come together to celebrate important milestones.

With versatile event spaces catering for up to 150 guests, our experienced events team will work closely with your school to create a seamless and enjoyable experience. Guests can enjoy a range of catering options, including canapés and banquet menus prepared fresh on-site by our talented chefs using quality local produce.

At Landmark Hotel Camperdown, we pride ourselves on our professionalism, attention to detail, and warm hospitality, ensuring every celebration is both memorable and stress-free. Let us help you create a school formal that students will remember for years to come.

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

Create an unforgettable school formal in a venue designed for flexibility, style, and seamless events. With 7 unique event spaces, including our on-site restaurant, we offer the perfect setting for celebrations of all sizes.

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
Pool Deck Camperdown	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

PRIMARY SCHOOL PLATED - CHILD

2 COURSE - $35PP | 3 COURSE - $40PP

plated served as alternate drop | please select two mains dishes from each offering

BREAD AND DIP STATION

SHARED ENTRÉE

*Mini Vegetable Spring Rolls served with Sweet Chilli Sauce
*Cheese & Spinach Triangle Puffs
*Garlic Bread

MAINS

*Chicken Schnitzel served with Gravy, Chips and Garden Salad
*Roasted Free-Range Chicken Breast with Mac & Cheese, Mixed Cabbage, Radish with Jus
*Battered Fish served with Garden Salad & Tartare Sauce

DESSERT

*Vanilla Ice-cream with choice of Chocolate, Strawberry or Caramel Topping

DRINKS

*Continuous Coca-Cola, Coke No Sugar & Sprite

Menus can be customised to suit your event and dietary preferences.
Please speak to your event coordinator for further information.



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

PRIMARY SCHOOL PLATED - ADULT

2 COURSE - $60PP | 3 COURSE - $65PP

plated served as alternate drop | please select two mains dishes from each offering



BREAD AND DIP STATION

SHARED ENTRÉE

*Avocado & Prawn Cocktail, Prawns Tossed through Cocktail Sauce on a Bed of Iceberg Lettuce ⓘ
*Salt & Pepper Calamari with Lime & Aioli ⓘ
*Mushroom Arancini Balls

MAINS

*Roasted Chicken Breast with Crushed Chats, Steamed Greens & Chive Butter Sauce
*Oven-Roasted Barramundi Fillet with Pumpkin Gnocchi, Sage, Cherry Tomatoes & Balsamic Glaze ⓘ
*Grilled Vegetable Stack with Hummus & Roasted Macadamia Nuts

DESSERT

*Vanilla Ice-cream with choice of Chocolate, Strawberry or Caramel Topping

DRINKS

*Choice of House Beer, Red Wine, White Wine or Soft Drink

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ⓘ *IMPORTED SEAFOOD*

PRIMARY SCHOOL BBQ

ADULT - $40PP | CHILD (UNDER 12) - $28PP

BBQ menus can be customised to suit your event and preferences.
For additional requirements, please speak to your event co-ordinator.

FRESH BREAD ROLLS AND ASSORTED CONDIMENTS

MEAT SELECTION

*Herb Marinated Chicken Breast

*Beef Sausages

VEGETARIAN BBQ SELECTION

*Roasted Root Vegetables

*Corn on the Cob

SALAD

*Garden Salad

*Cous Cous Salad

DESSERT

*Vanilla Ice Cream with Toppings

ADD ONS

*Beverages

*Slushie Machine Hire

*Fairy Floss Machine Hire

*DJ

*Pool Toys

*Pool Towel Hire



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(I) *IMPORTED SEAFOOD*

HIGH SCHOOL PLATED

2 COURSE - $55PP | 3 COURSE - $60PP

plated served as alternate drop | please select two mains dishes from each offering

BREAD AND DIP STATION

SHARED ENTRÉE

*Avocado & Prawn Cocktail, Prawns Tossed through Cocktail Sauce on a Bed of Iceberg Lettuce ⓘ
*Salt & Pepper Calamari with Lime & Aioli ⓘ
*Mushroom Arancini Balls

MAINS

*Roasted Chicken Breast with Crushed Chats, Steamed Greens & Chive Butter Sauce
*Oven-Roasted Barramundi Fillet with Pumpkin Gnocchi, Sage, Cherry Tomatoes & Balsamic Glaze ⓘ
*Grilled Vegetable Stack with Hummus & Roasted Macadamia Nuts

SHARED DESSERT PLATTER

*Panna Cotta
*Chocolate Mousse
*Fruit Platter

DRINKS

*Continuous Coca-Cola, Coke No Sugar & Sprite

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ⓘ *IMPORTED SEAFOOD*

SCHOOL FORMAL BUFFET

$60PP

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Please speak to your event coordinator for further information.

BREAD AND DIP STATION

COLD SELECTION

*Mixed Leaf Salad (V)
*Beetroot Salad
*Greek Salad

HOT SELECTION

*Roast Chicken with Jus (GF)
*Meatball Pasta with Napoletana Sauce
*Stir Fry Vegetable (V) (GF)
*Steamed Rice

DESSERT PLATTERS

*Fresh Seasonal Fruit Platter (V) (GF)
*Assorted Cake, Pastries & Tarts

DRINKS

*Continuous Coca-Cola, Coke No Sugar & Sprite



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(I) IMPORTED SEAFOOD







CANAPÉS

COLD CANAPÉS

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

HOT CANAPÉS

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

SUBSTANTIAL CANAPÉS

*Fish & Chips, Lemon, Tartare Sauce ⓘ
*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

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ⓘ IMPORTED SEAFOOD



FESTIVE ADD ONS

Extend the celebrations with some exclusive add ons to make it an extra memorable event!

PREMIUM DRINKS PACKAGE

$5 per person, per hour

Pink Lemonade
Lemon Lime Bitters
Ginger Beer
Lemon Squash
Freshly Chilled Juices

LIVE ILLUSTRATOR

Starting From $669.00

RED CARPET

$150.00

CAKE

$6 per person

PHOTOBOOTH

3 HRS - $749.00
4 HRS - $869.00

OFFICIAL PHOTOGRAPHER

3 HRS - $1,039.00
5 HRS - $1,499.00

DJ - 3HRS

Starting From $689.00

MEDIA WALL

$289.00

DONUT WALL

$389.00

WELCOME MOCKTAIL - $6PP

A fun selection of alcohol-free cocktails, such as:
Tropical Sunrise (orange & grenadine), Berry Fizz (Mixed Berries & Soda) &
Virgin Mojito (Mint, Lime & Soda)

ICE CREAM STATION - $8PP

Your Choice of Ice-cream Flavour and Toppings





AUDIO VISUAL

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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