

LANDMARK | HOTEL CAMPERDOWN

Your Special Day

Weddings at Landmark Hotel Camperdown

Congratulations!

Tucked away on the cusp of the Sydney CBD in the charming Camperdown precinct, Landmark Hotel Camperdown offers the perfect blend of city excitement and relaxed elegance for your special day. Just moments from Newtown's vibrant King Street, with its boutique shops and eclectic charm, our venue provides a beautiful backdrop for weddings both intimate and grand.

With four versatile event spaces that can be styled to reflect your unique vision, we can host celebrations of up to 150 guests. Our dedicated team of chefs will craft a menu featuring fresh, locally-sourced produce, whether you imagine a refined sit-down dinner, a lively cocktail-style reception, or an indulgent canapés selection to complement your evening.

For you and your guests, 146 spacious and well-appointed accommodation rooms ensure the comfort of a home away from home, while our onsite pool, secure underground parking, and complimentary Wi-Fi add ease to your wedding experience.

At Landmark Hotel Camperdown, we pride ourselves on our warm hospitality, attention to detail, and seamless service, helping you create memories that will last a lifetime. With an unbeatable location and everything you need under one roof, your dream wedding starts here.





BRUNCH GRAZING STATION

$65PP

FOOD

Ham & Cheese Croissants
Vegetarian Antipasto Platter
Meat & Cheese Antipasto Platter
Vegetable and Dips Platter
Seasonal Fruit Platter
Fruit Skewers
Assortment of Pastries & Muffins

DRINKS

Still & Sparkling Water Station
Mimosa Bar
- Served with Sparkling Wine
- Orange, Pineapple and Peach Puree
- Fresh Strawberries, Blueberries, Peaches and Oranges

Looking for something different? Let the team know and we can work with you to create your vision.
Please note fresh fruits may vary depending on the season

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

PACKAGE OPTIONS

FOREVER & ALWAYS

From $119.00 per person

30 Minute Grazing Station

4 Hour Canapes

4 hour Deluxe Beverage Package

THE PERFECT DAY

From $134.00 per person

30 Minute Canapes

Champagne on Arrival

Three Course Plated Banquet

4 hour Deluxe Beverage Package

HAPPILY EVER AFTER

From $149.00 per person

30 Minute Canapes

Cocktail on Arrival

Three Course Plated Banquet

4 hour Premium Beverage Package

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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Please note menus are seasonal and may vary



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ⓘ 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

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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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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

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CONFERENCE SPACE - CAPACITIES

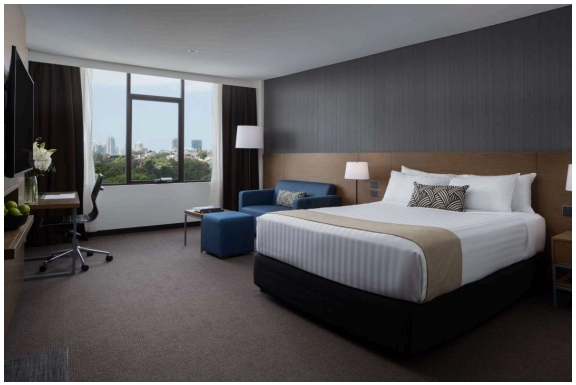
Space	Cocktail	Theatre	Banquet	Cabaret	Classroom	U-Shape	Boardroom	Area	Ceiling Height
Bourke Lounge	50	40	32	24	24	18	18	70 m^2	2.7 m
Bligh AB	150	120	110	80	102	64	64	180 m^2	2.7 m
Bligh A	100	80	48	36	36	30	30	108 m^2	2.7 m
Bligh B	60	45	32	24	24	18	18	72 m^2	2.7 m
Outdoor Pool Area	120	100	80	60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

HOTEL AMENITIES & ROOM CATEGORIES

Free WIFI | Parking | Non-smoking rooms | Family Rooms | Restaurant | Bar

Swimming Pool | Coach Parking | Gym Nearby | 24 Hour Reception | Room Service

Conference & Event Facilities | Secure Storage



Superior Queen Room

Max. 2 guests

Queen bed

28 m² / 300 ft²

Our light & spacious newly renovated Superior rooms feature one Queen size Rydges Dream Bed with en suite offering shower facilities.

Facilities

- Mini Bar
- Complimentary WIFI
- Tea and Coffee making facilities
- Iron and Ironing Board
- 50 inch LCD TV
- Hairdryer
- Direct dial phones
- Workstation
- Air Conditioning



Superior Twin Room

Max. 4 guests

2 Queen beds

28 m² / 300 ft²

Our light & spacious newly renovated Superior rooms feature two Queen size Rydges Dream Beds with en suite offering shower facilities and can accommodate up to 4 adults.

Facilities

- Mini Bar
- Complimentary WIFI
- Tea and Coffee making facilities
- Iron and Ironing Board
- 50 inch LCD TV
- Hairdryer
- Direct dial phones
- Workstation
- Air Conditioning

HOTEL AMENITIES & ROOM CATEGORIES



Family Room

- Max. 2 adults & 2 children
- 1 Queen & 2 Single beds
- 28 m² / 300 ft²

This room features one Double Bed & two Single Beds offering versatility to cater for a family of up to two adults & two children. This room features an en suite offering the guest shower facilities.

Facilities

- Mini Bar
- Complimentary WIFI
- Tea and Coffee making facilities
- Iron and Ironing Board
- 50 inch LCD TV
- Hairdryer
- Direct dial phones
- Workstation
- Air Conditioning



Superior Double Family Room

- Max. 8 guests
- 4 Queen beds

Our Superior Double Family Room consists of two interconnecting newly renovated Superior rooms, featuring two Queen size Rydges Dream Beds with en suite offering shower facilities in each room and can accommodate up to a total of 8 persons.

Facilities

- Mini Bar
- Complimentary WIFI
- Tea and Coffee making facilities
- Iron and Ironing Board
- 50 inch LCD TV
- Hairdryer
- Direct dial phones
- Workstation
- Air Conditioning



King Suite

- Max. 2 guests
- King bed
- 29 m² / 300 ft²

This one bedroom apartment offers a separate bedroom with King Size Rydges Dream Bed, lounge/dining room, sofa, coffee table and en suite that offers guests shower facilities.

Facilities

- Mini Bar
- Complimentary WIFI
- Tea and Coffee making facilities
- Iron and Ironing Board
- 50 inch LCD TV
- Hairdryer
- Direct dial phones
- Workstation
- Air Conditioning
- Chaise Sofa



Wheelchair Accessible

- Max. 2 guests
- King bed
- 28 m² / 300 ft²

Specially renovated accessible rooms catering for wheelchair access, the bathroom offers a wheel in shower including handrails with a removable showerhead. This room contains one king bed or two single beds for twin share and can accommodate up to 2 adults.

Facilities

- Mini Bar
- Complimentary WIFI
- Tea and Coffee making facilities
- Iron and Ironing Board
- 50 inch LCD TV
- Hairdryer
- Direct dial phones
- Workstation
- Air Conditioning



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