

CENTENNIAL Homestead

GROUP BOOKING FORM

First Name		Surname	
Telephone		Email	
Preferred Date		Preferred Time	
Number of Adults		Breakfast (please note service concludes by 11.30am) <input type="checkbox"/> 8.00am <input type="checkbox"/> 8.30am <input type="checkbox"/> 9.00am <input type="checkbox"/> 10.00am <input type="checkbox"/> 11.00am	
Number of Children (4-11)		Lunch (please note service concludes by 3.30pm) <input type="checkbox"/> 11.30am <input type="checkbox"/> 12.00pm <input type="checkbox"/> 12.30pm <input type="checkbox"/> 1.00pm <input type="checkbox"/> 1.30pm	
Occasion			

Menu Selection	BREAKFAST <input type="checkbox"/> Grazing Style \$50PP <input type="checkbox"/> Seasonal Plated Style \$55PP LUNCH <input type="checkbox"/> Shared Feast \$89PP		
Cakeage	<input type="checkbox"/> Cake cut & served on individual plates \$3.00PP <input type="checkbox"/> Cake cut & served on individual plates with cream & coulis \$4.50PP		
Dietary Requirements			
Payment Terms	Group bookings are required to provide credit card details to secure the reservation. Please note that all group bookings incur a 10% surcharge.		
Name		Type of Card	<input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex
Card Number		Expiry	CCV
Signature		Date	

TERMS, DEPOSIT REQUIRED & CONFIRMATION OF NUMBERS

A 10% service fee will be added to the total balance of your final bill on the day. Applicable for Group Bookings of 10 guests and over. A 15% surcharge applies for public holidays. Our Group Bookings duration is 2 hours however this can be extended depending on time booked and if the allocated table space is rebooked. The final bill will be presented at the conclusion of the group booking. A split bill can be between three cards or a combination of cash & credit card. The children's menu is available for children 12 years and under. The credit card number will be held to secure the reservation. Confirmation of final numbers and dietary requirements are required 7 days prior to the reservation date. Within 7 days of your booking date, if numbers increase, we will try our best to accommodate your request. However all reduction of numbers are NON REFUNDABLE. Cancellations of group bookings within 4 days are NON REFUNDABLE & total projected minimum spend will be charged to the nominated credit card. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements. Please contact us to discuss your options. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations i.e centerpieces & maximum (1) balloon can be placed on the tables. Please note Centennial Homestead does not allow glitter, confetti or bubbles for table decoration.

BREAKFAST MENU

SHARED GRAZING STYLE \$50PP

This menu is served as a shared style in the middle of the table for guests to serve themselves

Salad of fresh fruit, honey, yoghurt (v, gf)

House baked granola, poached apple and rhubarb (v)

Acai Chai Pudding, dragon fruit, berries, banana, house-made granola (vg, df, gfo)

Selection of toasts, preserves, cultured butters (v) (gf available)

Jugs – orange juice and apple juice for the table

SEASONAL PLATED BREAKFAST \$55PP

Grazing platters of fresh seasonal fruit and a selection of pastries per table to start after a choice of two menu items to be served alternately at your table:

Jugs - orange juice and apple juice for the table

Sweet corn fritters, smashed avocado, heirloom tomato salsa, mesclun lettuce, preserved lemon (vg, df, nf, gf)

Halloumi bowl, beetroot yogurt, Israeli cous-cous, mint, onion, grilled halloumi, poached egg, dukkha (v)

Gravlax on dough, toasted bagel, caper chive cream cheese, sweet n sour cucumber, semi-dried tomato

Potato rosti benedict, kale, poached eggs, hollandaise, streaky bacon (gf, nf)

Croissant brekkie roll, sausage patty, fried egg, Swiss cheese, tomato relish, pomme allumette (gfo)

Waffle suzette, beurre noisette waffles, orange & brandy sauce, vanilla bean ice cream (v, nf)

CHILDREN'S BREAKFAST MENU

A choice of one from the following:

Granola, coconut yoghurt seasonal fruit and berries (gf, df, vg) \$12

Avocado and bacon on soy linseed toast (df, gfo, nf) \$16

SHARED FEAST LUNCH

\$89pp

PROTEINS

Pan seared barramundi, roasted cauliflower, brussel sprouts, pomegranate, fresh herbs, coconut & lime dressing gf, df

Roasted chicken, capsicum tomato sauce, green beans, grilled lemon wedge, parsley gf

Grilled flank steak, garlic mash, charred Spanish onions, chimichurri gf

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

SHARED DESSERT PLATTERS

Chef's selection - two

Lemon meringue tart, lime zest v, gf

Soft berry pavlova, berry compote, vanilla cream (gf)

Whipped white chocolate tart, dark chocolate ganache, raspberry gel, dried berries v, gf

Churros, assorted dips – nutella, caramel, jam v

CHILDREN'S LUNCH MENU \$25 PER CHILD

Includes 1 kids juice or soft drink

A choice of one from the following:

Fettuccine, napoli sauce, gf pasta, basil (gf, v, vg, df, nf)

Fish and chips, crisp gf coated ling, fries and lemon aioli (gf, df, nf)

Chicken strips, crisp gf coated chicken, fries and tomato sauce (gf, df, nf)

Kids Dessert

Ice cream scoop, chocolate or vanilla, almond crumb (v, gf)