



**GROSVENOR
FUNCTIONS.**



GROSVENOR HOTEL BOASTS MANY SPACIOUS AREAS AND FUNCTION ROOMS.

Whether you are planning an intimate lunch for a special occasion, celebrating your engagement with cocktails & canapes, or feasting with your family, we have a space that's perfect for you.

With the flexibility to custom design menus to suit taste, style and budget, Grosvenor Hotel can create the ultimate dining experience.

Located within minutes of the CBD and with excellent accessibility by both public transport and car, Grosvenor Hotel is a venue which is easy to reach yet far enough away from the hustle and bustle of city life to really relax.

PUBLIC TRANSPORT

-  Walking distance to tram lines 67, 78, 5 min walk to 16 & 3a
-  8 min walk to Balaclava Station

THE PRIVATE DINING ROOM



STANDING



SEATED



WIFI



WHITEBOARD



TV



WHEELCHAIR



FIREPLACE

The Private Dining Room is a stylish and sophisticated space filled with floor to ceiling windows, warm brickwork and vintage lights for added elegance. Throw back the luscious black drapes for an abundance of natural light, or keep them closed and light the fireplace for a more intimate effect. This space is simply stunning, and is guaranteed to impress your guests. Ideal for intimate gatherings, private dinners and social soirees.



NUMBER 10



STANDING



MICROPHONE



MUSIC



BAND



DJ



TV



DANCEFLOOR



TOILETS



MIRROR BALL



SPEAKERS



PRIVATE BAR

The Number 10 is our premium, exclusive event space. Featuring a foyer where you can welcome your guests, chilled out lounge, and dance floor, this amazing space has it all. With its own private bar, private bathrooms, and private entrance, you can wow your guests from the moment they arrive.

Located on the first floor, up a flight of original wooden stairs, the foyer has lush velvet seating and dramatic floor to ceiling windows looking out onto treetops. The lounge area with relaxed seating is the perfect place to chill. You can even have a heaving party on the dancefloor, complete with disco lighting and mirror balls. The opportunities for different styles of events are endless. Bring a band, or a DJ if you like!



BEER GARDEN



STANDING



ACOUSTIC

Our Beer Garden is the perfect space to host a variety of private cocktail events. This recently renovated space has transformed to offer vibrant greenery, brightening up the room and creating a naturally stunning backdrop for any and all occasions from corporate events and milestone birthdays to engagement parties.

The light-filled, warm and inviting room provides a relaxed spot for daytime or evening drinks that continue late into the night. Enjoy a full-service food and beverage package with exclusive wait staff while you mingle with guests and soak up the atmosphere around you.

BEER GARDEN AND ATRIUM



STANDING



ACOUSTIC

For functions and events with over 80 guests, the Beer Garden can be extended to the Atrium. This creates an indoor/outdoor function space, with the lounge area inside adjoining outside with floor to ceiling glass doors.

The space fits up to 140 guests, making it well-suited to milestone birthdays, engagements, office parties, and other cocktail-style functions.





**FUNCTION
MENUS.**

TO SHARE

\$70 PP

TO START

Assortment of wood fired Pizza's

TO FOLLOW

A sharing board of some of our finest meats, cooked on the grill

Torn Iceberg lettuce, radish, pea's, mint,
buttermilk dressing, chives

Steamed green vegetables, beurre noisette

Beer battered fries

TO FINISH

Tiramisu la Casa or

Dark Chocolate Mousse Cake

WHOLE SUCKLING PIG \$750

Want to add some theatre to your event?

Western Plains Suckling Pig carved at your table by our professional wait staff, for a really special experience.

Requires 3 days' notice, feeds up to 10 guests, and comes with pork & chilli stuffing, house condiments, and a selection of salads and sides.

TO CHOOSE

\$59 PP – 2 COURSES \$69 PP – 3 COURSES

Please choose 3 entrées, mains & desserts for your guests to choose from on the day of your event.

ENTREE

Calamari, bitter leaf salad, aioli, white balsamic dressing

Grass fed beef tartare, capers, cornichons, tarragon, bone marrow dressing, baguette

Baby beetroot and grain salad, candied walnuts, pumpkin, goat's feta, hummus, sorrel

Prawn Caesar salad, cos lettuce, cocktail sauce, avocado, crisp pancetta, basil

MAINS

Gnocchi al Telefono, slow cooked tomato sugo, buffalo mozzarella, basil, virgin olive oil

Crisp skinned roasted pork belly, pork croquette, fennel & apple slaw, apple sauce, crackling

Confit duck leg, salt baked celeriac, sauteed swiss chard, porcini mushroom jus

NT Barramundi, confit fennel puree, crispy prawns, steamed greens, crustacean oil

250g Black Angus Porterhouse, beer battered fries, dressed leaves, jus

Upgrade to Scotch Fillet for \$15pp

DESSERTS

Tiramisu, Kahlua, Frangelico, mascarpone mousse, biscuits, dark chocolate

Chocolate semi-freddo, salted caramel, honeycomb, passionfruit

Vanilla panna cotta with seasonal accompaniments

Hand selected artisan cheese selection with condiments

ADDITIONAL SIDES

Beer Battered Fries | \$11 per serve

Wild rocket salad, parmesan, olive oil, aged balsamic vinegar (gf, v) | \$12 per serve

Steamed green vegetables, beurre noisette (gf, v) | \$12 per serve

Sweet Potato Fries, blue cheese may (v. vo) | \$11



CANAPE MENU

(minimum 30 guests)

6 ITEMS | \$24PP 8 ITEMS | \$31PP 10 ITEMS | \$37PP 12 ITEMS | \$43PP

COLD

Mushroom, thyme & whipped truffle ricotta tartlet

Bruschetta, roast peppers, salsa verde, olive tapenade & basil

Pacific Oysters, pickled cucumber & basil mignonette

Rockmelon compressed with white balsamic, prosciutto & goats cheese mousse

Rye toast, cold rare southern rangers eye fillet horseradish cream, parmesan & chives

Mini Prawn Slider soft herbs, kewpie mayo & brioche

HOT

Pork sausage rolls with tomato relish

Lamb & Rosemary mini pies

Spinach, sun dried tomato & feta quiche

Bolognese & Smoked Mozzarella arancini

Polenta Chips, aioli & parmesan

Spiced lamb meatballs, lemon & harissa aioli

SWEET TREATS

Vanilla bean panna cotta, mixed berries (GF)

Lemon meringue tartlet

Strawberry & frangipane tart, pistachio, Chantilly

Dark chocolate mousse, passionfruit, raspberry

GRAZING \$2 extra when you order a grazing item as part of a canape package

Fried Chicken slider, buttermilk tenderloin, lettuce, US cheddar, kewpie may & pickles

Prawn cocktail, pached prawns, marie rose sauce, icererg, pickled cucumber & avocado

Fried Whiting goujons, chips & tartare

Penne Pasta, bolognese, parmesan & gremolata

PIZZA \$25 per pizza on top of a canape package

MARGHERITA Tomato, mozzarella, olive oil, basil (v)

HAWAIIAN Tomato, mozzarella, ham, pineapple

CALABRESE Tomato, mozzarella, hot salami, capsicum, chilli

PROSCIUTTO Mozzarella, olive oil, cherry tomatoes, prosciutto, roquette, parmesan

CARNE Pork Belly, sausage, ham, salami, tomato, mozzarella, mushrooms, caramelised onions, chilli

BEVERAGES

Beverage packages are available for events with a 3 hour minimum duration and can be tailored to suit taste, style and budget.



BEVERAGE PACKAGES

STANDARD

\$55 PP - 3 HOUR PACKAGE

\$65 PP - 4 HOUR PACKAGE

NV Proverbio Prosecco - Italy
Pour le vin 'Faim De Loup' Syrah - France
Pour le vin 'Avoir La Peche' Chardonnay - France
De Bortoli 'Willowglen' Pinot Grigio - Multiregional
De Bortoli 'Willowglen' Rose - Multiregional
De Bortoli 'Regional' Pinot Noir - Victoria
Basic Taps
Soft drinks and Juices

Add basic spirits \$15pp

PREMIUM

\$65 PP - 3 HOUR PACKAGE

\$85 PP - 4 HOUR PACKAGE

Mini cocktails upon arrival
NV Delamare Brut - Tasmania
19 Morooduc Chardonnay - Victoria
19 Palliser Pencarrow Sauvignon Blanc - New Zealand
18 Faulkner Jules Rose - France
19 Airlie Bank Pinot Noir - Victoria
18 Head Cellar Reserve Shiraz - South Australia
All Taps
Sparkling water, soft drinks, juices

Add basic spirits \$15pp

MINI COCKTAILS

The perfect way to greet your guests! These deliciously refreshing cocktails are served in mini milk bottles and make a big impact as an arrival drink, without hurting the budget.

Priced at \$12 each, with a minimum of 30 to order.
Sample flavours are Aperol Spritz, Mojito & Cosmopolitan

ON CONSUMPTION

Beverage tabs with a pre-determined limit are welcome. You are able to increase the value during your event.

Please ask your Event Manager for wine, beer and cocktail lists to make your beverage selection.