

GRANDVIEW HOTEL

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Thankyou for enquiring about having a function at the Grandview hotel.

Please find attached our function package with the relevant information and function menus.

We have four function rooms available enabling us to cater for all occasions including birthday parties, engagement parties, Christmas parties, business meetings or a simple get together.

We have the facilities to cater for both sit down functions with set menus as well as standing with finger food.

Please do not hesitate to contact the hotel if further information is required.

Regards

The Grandview Fairfield team

FUNCTION ROOM HIRE

Norris Room– NOT AVAILABLE UNTIL FURTHER NOTICE

Seated 40 people

Standing 80 people

Room hire \$200

Minimum spend \$2300

Lenox Room

Seated 40 people

Standing 70 people

Room hire \$150

Minimum spend \$2000

The Cellar

Seated 50 people

Standing 90 people

Room hire \$200

Minimum spend \$2500

Bistro with private smoking area

Seated 80 people

Standing 250 people

Room hire \$250

Minimum spend \$3500

Security Guard required for functions above 50 people - \$200 per guard

FINGER FOOD

HOT OPTIONS (Price is per piece)

Mushroom Arancini - \$2

Vegetarian Spring Roll - \$4

Spiced Corn and Onion Fritter - \$4

Fish Croquette - \$3

Fish Bite - \$4

Salt and Pepper Squid - \$4 (3 Pieces per serve)

Soft Shell Crab Slider - \$5

Crispy Chicken Rib - \$2

Chicken Skewer - \$3

Beef Skewer - \$3

Chicko Roll - \$6 or ½ \$3

Beef Burger - \$5

Pulled Pork Slider - \$5

COLD OPTIONS (Price is per piece)

Tomato and Olive Tart - \$4

House Focaccia with dip - \$2

Seasonal Vegetarian Bruschetta - \$4

Prawn San Choy Bao - \$5

Smoked Salmon with Sour Cream Dill Blini - \$3

SET MENU

Option A:

\$35 p/person

50/50 drop *Please choose 2 of each option

Main:

- Lamb shoulder, pumpkin, romesco sauce, Dutch carrots GF
- Pork belly, cider braised cabbage, parsnip, salsa verdé, mustard sauce GF
- Swordfish, kipfler potato, fennel, olive mussels, rouille GF
- Slow cooked Brisket, house BBQ sauce, pearl onions, cornbread
- Hand rolled tagliatelle, roasted eggplant, capsicum, chilli, garlic, caper pangrattato, parmesan V
- Onion bhaji, puy lentils, Dutch carrots, roasted parsnip, apple GF, vegan

Dessert:

- Chocolate fondant, salted caramel, vanilla ice cream
- Coconut panna cotta, seasonal fruit GF
- Honey poached quince, fig leaf parfait, oat crumb (GF option available)
- Tiramisu

Option B:

\$45 p/person

50 / 50 drop *Please choose 2 options from main / dessert

Entrée

- Shared antipasto board (selection of cured meat & cheese)

Main:

- Lamb shoulder, pumpkin, romesco sauce, Dutch carrots GF
- Pork belly, cider braised cabbage, parsnip, salsa verde, mustard sauce GF
- Swordfish, kipfler potato, fennel, olive mussels, rouille GF
- Slow cooked beef brisket, house BBQ sauce, pearl onions, cornbread
- Hand rolled tagliatelle, roasted eggplant, capsicum, chilli, garlic, caper pangrattato, parmesan V
- Onion bhaji, puy lentils, Dutch carrots, roasted parsnip, apple GF, vegan

Dessert:

- Chocolate fondant, salted caramel, vanilla ice cream
- Coconut panna cotta, seasonal fruit GF
- Honey poached quince, fig leaf parfait, oat crumb (GF option available)
- Tiramisu

Option C (sharing banquet)

\$65 p/person

*Please choose 2 from each option

Entrée

- Kingfish ceviche, lime, pepper GF
- Vitello tonnato GF
- Beetroot carpaccio, bay leaf vinegar, walnut, watercress GF
- Potato flat bread, taramsalata

Main

- Sumac salt baked barramundi GF
- Slow cooked lamb shoulder GF
- Roast chicken, sage, black garlic, lemon GF
- Beef short rib, red wine glaze GF
- ½ roasted Cauliflower, almond, curry salt (GF, vegan)

Sides

- Green beans and guanciale
- Crispy baby cos salad, fermented radish, dill, buttermilk dressing (GF, vegetarian)
- Hand cut chips or fries, Confit garlic mayo (GF, vegan)
- Honey parsnip, honey, thyme, lemon (GF, vegetarian)
- Savoy cabbage slaw, mint dressing (GF, vegan)

Dessert

- Tiramisu
- Honey poached quince, fig leaf parfait, oat crumb (GF option available)
- Chocolate fondant, salted caramel, vanilla icecream
- House cheese platter, quince paste, seasonal fruits, crackers (GF option available)

Extras:*Napkins:*

Choice of folded or napkin rings

- Beige linen: \$ 1.50 each
- White: \$ 1 each

Tablecloths:

- Depending on set up requirements

Flowers:

- Depending on arrangement

Candles:

- Candle stick \$2 each
- Large candles \$10 each

Terms and Conditions

Confirmation

Tentative Bookings will be held for 14 days. Once this period has passed the venue reserves the right to release the reservation. Receipt of a \$500 deposit will confirm the booking along with a signed copy of the terms and conditions.

Cancellation

Cancellations more than 30 days prior to the reservation will have a full refund of the deposit. Any cancellations within 30 days of the reservation will forfeit the full deposit. Cancellations within 24 hours, 50% of food costs will be charged to the credit card details provided below.

Payment Terms

Any outstanding amounts will be due on the night of the reservation.
We accept Cash, Visa, Mastercard or American Express
We do not accept payment via cheque

Minimum Spend

Different amounts apply depending on the private space and vary depending on the day of the week. The amount is inclusive of expenditure on food and beverage. Any additional cost such as security, table clothes, flowers etc. do not contribute to minimum spend. If the minimum spend amount is not reached the difference will be charged as a room hire fee.

Food

When choosing food options, we recommend taking into consideration the age of guests and the duration of the function.
We require final food selection a minimum of 7 days prior to the function

Responsible Serving of Alcohol

At the Grandview Hotel we are committed to the Responsible Serving of Alcohol, therefore we reserve the right to refuse entry to any patron deemed to be intoxicated. We also reserve the right to stop or limit the consumption of alcohol to any guest that becomes intoxicated prior to the function finish time.

Minors must be identified and will not be served alcohol during the function. Any person providing minors with alcohol will be asked to leave.

If behaviour of guests becomes unacceptable for any reason, staff will use discretion in closing the function down.

Damage

Organisers of the functions are financially responsible for any damages caused to the premises by themselves or their guests.

I confirm that I have read and understand the terms and conditions of hosting a function at the Grandview Hotel and agree to comply with the above:

Date of Function: _____

Function Space: _____

Occasion: _____

Deposit Paid: _____

Date Deposit Paid: _____

Credit Card Number: _____

Name on Card: _____

Expiry: ____ / ____

CCV: _____

Name: _____

Signature: _____

Date: _____