



CORPORATE GUIDE



Welcome to **THE GRAND VIEW HOTEL!**

Thank you for considering The Grand View Hotel – affectionately known as “the GV” – as the setting for your next corporate function or business event. Established in 1851 and recently revitalised through extensive renovations, the GV blends timeless heritage with modern functionality.

The GV offers a range of purpose-built function spaces, outstanding hospitality, and sweeping coastal views – providing the perfect backdrop for team meetings, product launches, strategy sessions, training days, networking events, and corporate celebrations.

Let our experienced events team tailor a professional and memorable experience for your guests, while you focus on what matters most – your business.



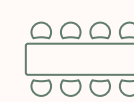
STRADBROKE MARQUEE

Our premier function space, the Stradbroke Marquee, is a light-filled, fully equipped setting overlooking Moreton Bay. With a private bar, dedicated amenities, and built-in AV capabilities, this marquee is ideal for conferences, presentations, and larger corporate celebrations.

Minimum Spend: \$6000

Audio/Visual: Two built-in presentation screens, in-house sound system, microphone & lectern.

Other features: Set the mood with roof-edge lighting that can be customised to any colour of the rainbow – perfect for matching your brand colours. The marquee also includes clear roll-down door panels for weather protection and is equipped with six ceiling fans for added comfort.



SEATED
LONG DINING
120



SEATED
ROUND BANQUET
120



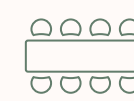
COCKTAIL
STANDING
150

STRADBROKE MARQUEE - BAYSIDE OR BAR-SIDE

For more focused or mid-sized events, the marquee can be divided into two semi-private spaces – ideal for breakout sessions, smaller meetings, or executive gatherings.

Minimum Spend: \$2500

Audio / Visual: One presentation screen, venue sound system, microphone & lectern available.



SEATED
LONG DINING
45



SEATED
ROUND BANQUET
40



COCKTAIL
STANDING
60



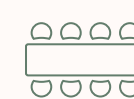


CLEVELAND ROOM

A refined and heritage-rich setting, the Cleveland Room is perfect for boardroom-style meetings, private workshops, or corporate dining. Natural light and French doors opening onto the Courtyard provide a relaxed yet polished ambiance.

Minimum Spend: \$1000

Audio / Visual: Portable screen, microphone, and speaker (available upon request).



SEATED
LONG DINING
50



COCKTAIL
STANDING
80

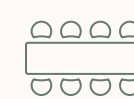


CLEVELAND ROOM & COURTYARD

Combine the Cleveland Room with the adjoining Courtyard to create a seamless transition from a focused meeting environment to a relaxed outdoor setting. It's the ideal way to conclude a day of workshops or presentations – inviting your guests to unwind with cocktail-style drinks and canapés under the open sky.

Minimum Spend: \$2500

AV: Portable screen, microphone, and speaker (available upon request).



SEATED
LONG DINING
80



COCKTAIL
STANDING
100



MANGO TERRACE

Set beneath the iconic mango tree, this open-air space is ideal for relaxed corporate networking, staff celebrations, or team lunches. While semi-private, the space offers a laid-back yet vibrant environment just steps away from key amenities.

Minimum Spend: \$2500

Audio / Visual: Portable microphone for speeches only; venue background music.



SEATED
LONG DINING
50



COCKTAIL
STANDING
80



Looking for something more flexible?

We're happy to customise options across other areas of the venue to suit your specific business requirements – simply reach out to our team.



DAY DELEGATE PACKAGES

Whether you're hosting a training session, strategy meeting, or team development day, our all-inclusive Day Delegate Packages are designed to keep your guests comfortable, focused and well-fed.

HALF DAY \$40PP

- Four hour room hire
- Notepads, pens, water station
- Wi-fi access
- AV equipment (dependent on chosen space)
- Arrival tea & coffee
- Morning OR afternoon tea
- Light lunch

FULL DAY \$60PP

- Eight hour room hire
- Notepads, pens, water station
- Wi-fi access
- AV equipment (dependent on chosen space)
- Arrival tea & coffee
- Morning & afternoon tea
- A la carte lunch

Minimum 15 guests required.

Sample Menu

MORNING TEA (CHOOSE 2)

- Seasonal sliced fruits *GF, VE*
- Assorted pastries, Danishes, tarts, pain au chocolat' *V*
- Mini assorted quiches *VO*
- House made muffins *V*

AFTERNOON TEA (CHOOSE 2)

- Seasonal sliced fruits *GF, VE*
- Homemade scones with strawberry jam & chantilly cream *V*
- Mini pies & sausage rolls
- Confit garlic & cheese scrolls

LIGHT LUNCH (ALL-INCLUSIVE)

- Assorted sandwiches *VO*
- Tortilla style wraps *GFO, VO*
- Ploughmans, selection of salads, meats, cheeses

A LA CARTE LUNCH (CHOOSE 1 PER PERSON)

Please note, this is a sample menu only, and is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

DF - dairy free | GF - gluten free | V - vegetarian | VE - vegan | VO - vegetarian option



CANAPÉ PACKAGES

Add a networking hour or cocktail reception to close your event. Perfect for mingling, this style of service allows guests to move freely while enjoying a rotating selection of hot and cold canapés and specialty small plates.

6 PIECE

\$36PP

8 PIECE

\$48PP

10 PIECE

\$60PP

Minimum 20 guests required.

Sample Menu

COLD CANAPÉS

Add-ons at \$6pp

Seared beef crostini, caramelised onion, aioli

King prawn skewer, almond pesto *GF*

Heirloom tomato, basil, cashew feta *VE*

Freshly shucked oyster, mignonette, fresh lemon *GF*

Smoked salmon tartlet, horseradish, dill cream *GF*

Roasted pepper & goat cheese fritatta, balsamic mayo *GF, V*

HOT CANAPÉS

Add-ons at \$7pp

Seasonal arancini, lemon aioli *V*

Chorizo & pork meatball, chimichurri *GF*

Beef slider, cheese, pickle, mustard, tomato sauce *GF*

Wood-fired lamb skewer, harissa, Circassian yoghurt *GF, VO*

Bánh mì, braised pork, pickled veg, cucumber, chilli hoisin *VO*

Ginger & prawn dumplings, soy mirin

Tempura prawns, yuzu kewpie

Peking duck spring roll, plum sriracha

SUBSTANTIALS

Add-ons at \$12pp

Local reef fish, chips, yoghurt tartare, lemon

Tempura bug slider, wasabi ranch slaw

Mushroom carbonara, forest mushrooms, truffle, parmesan *V*

Lamb gnocchi ragu, grana padano, truffle, basil *VO*

Moroccan spiced chicken curry, almond & currant rice *GF*

Thai beef salad, peanuts, Asian herbs, rice noodles *GF, VO*

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CORPORATE DINING OPTIONS

Impress your team or clients with a curated banquet served to the centre of the table, perfect for award nights, business dinners or celebrations.

TWO-COURSE SHARED BANQUET \$75PP

Your choice of two entrées OR desserts

Your choice of two mains

THREE-COURSE SHARED BANQUET \$85PP

Your choice of two entrées

Your choice of two mains

Your choice of two desserts

THREE-COURSE SIGNATURE BANQUET \$90PP

A true feast for the senses, our Signature Serve highlights succulent rotisserie meats, slow-cooked to perfection in Australia's largest Josper Rotisserie Grill. Enjoy a mouthwatering selection of chicken, pork, and beef, perfectly paired with the chef's choice of seasonal sides, plus your choice of 2 entrées and 2 desserts.

Minimum 20 guests for all banquets.

Sample Menu

ENTRÉES

Pork & pistachio terrine, house pickles, mustard, crostini

Forest mushroom risotto, mascarpone, parmesan, truffle oil *GF, V*

Goats curd & beetroot tartlet, walnuts, rocket, aged balsamic *V*

King prawn cocktail, lettuce, avocado, Marie Rose sauce *GF*

MAINS

Potato gnocchi, smoked tomato confit, roasted eggplant, basil pesto *V*

Bowen barramundi, smoked carrot purée, fennel, radish, watercress salad *GF*

Slow roasted pork belly, sweet potato purée, broccolini, apple compote *GF*

Free range chicken breast, crispy truffle polenta, green beans, romesco

SIDES

Wedge salad *GF, V*

Roasted carrot, goats cheese, parsley *GF, V*

Garlic roasted chat potatoes *GF, V*

Grilled zucchini, harissa *DF, GF, V*

DESSERTS

Double chocolate brownie, marshmallow, butterscotch cream

Coconut & rum panna cotta, charred pineapple, passionfruit

Lemon curd tart, vanilla cream, vodka strawberries

Classic crème brûlée, almond biscotti

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CORPORATE BUFFETS

Our buffet-style dining offers a generous, flexible option for networking or post-meeting meals.

SIGNATURE ROTISSERIE BUFFET \$69PP

A showcase of expertly cooked rotisserie meats, slow-roasted in Australia's largest Josper Rotisserie Grill. Enjoy succulent chicken, pork and beef, complemented by two seasonal sides and two fresh salads.

Sample Menu

ROTISSERIE MEATS

Porchetta, sage, fennel, apple
Lamb shoulder, garlic, lemon, rosemary
Wagyu beef topside, Cognac mustard
Portuguese chicken, Peri Peri

SIDES & SALADS

Mixed grains, seeds, dried currants, yoghurt *V*
Asian herbs, glass noodles, nam jim, fried shallots *GF*
Roasted seasonal vegetables, maple mustard *VE*
Traditional Greek salad *GF, V*
Caesar salad
Wedge salad *GF, V*
Roasted carrot, goats cheese, parsley *GF, V*
Garlic roasted chat potatoes *GF, V*
Grilled zucchini, harissa *DF, GF, V*

Minimum 20 guests required.

ITALIAN STYLE BUFFET \$59PP

A celebration of classic Italian flavours featuring handcrafted pasta and woodfired pizza, served alongside two crisp, vibrant salads.

Sample Menu

PASTA

Orecchiette, lamb ragu, rosemary parmesan crumb
Pappardelle, Wagyu bolognese, parmesan, parsley
Housemade pan fried gnocchi, spinach, artichoke, garlic cream *V*
Rigatoni, prawn, chilli, cherry tomato, parsley

PIZZA

Pumpkin, feta, rocket *V*
Meat-lovers, ham, chicken, BBQ sauce
Seasonal mushroom, feta, corn *V*
BBQ chicken, spring onion, radish
Cheese blend, roasted cherry tomato *V*
Ham, fresh pineapple

SIDES & SALADS

Mixed grains, seeds, dried currants, yoghurt *V*
Asian herbs, glass noodles, nam jim, fried shallots *GF*
Roasted seasonal vegetables, maple mustard *VE*
Traditional Greek salad *GF, V*
Caesar salad

Please note, this is a sample menu only, and is subject to change throughout the year. Updated menus will be provided to you during the booking and planning process.

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OPTIONAL ENHANCEMENTS

Create memorable experiences with interactive food stations.
Great for networking functions or team social events.

CHEESE & MEAT A premium selection of prosciutto, salami, bresaola, cheddar, triple cream brie, Manchego, seasonal fruit, crackers, breadsticks, quince paste, mustards and baguettes.	\$25PP
ANTIPASTO A Mediterranean-inspired spread featuring olives, chargrilled vegetables, dolmades, hummus, tzatziki, spiced nuts, dried fruits, crackers, breadsticks and baguettes.	\$18PP
OYSTER (Minimum 50 per style) Freshly shucked oysters served with your choice of mignonette, ginger soya mirin, Bloody Mary, Kilpatrick, or mornay.	\$7/ OYSTER
SEAFOOD A selection of locally sourced seafood, including oysters, prawns, smoked fish, and ceviche, served with fresh salsa and baguettes.	\$MP
SLIDERS An assortment of fresh, hot sliders: Angus beef cheeseburger Southern fried chicken Grilled forest mushroom Battered reef fish	\$19PP
DESSERT A handcrafted selection of mini desserts, including doughnuts, macarons, tartlets, and brownies.	\$15PP
PAELLA LIVE COOKING STATION A feast of bold Spanish flavours, cooked fresh in traditional paella pans. Choose from seafood, chicken, or vegetarian options, prepared right before your guests.	\$25PP
PASTA LIVE COOKING STATION Freshly made pasta, cooked to order and tossed with gourmet ingredients and rich sauces for a personalised dining experience.	\$20PP

Minimum 20 guests required.





BEVERAGES

Perfect for end-of-day drinks or celebratory functions, our beverage packages offer a variety of options to suit your event (*minimum 30 guests required*). Alternatively you can opt for a cash bar or prepaid bar tab, where you can customise the inclusions to meet your needs.

HOUSE

Two hour \$40pp | Three hour \$52pp | Four hour \$64pp

BEER	WINE	NON ALCOHOLIC
Alby Crisp Lager 3.5%	Marty's Block Sparkling	Heineken 0.0
Travla Lager 4.2%	Potting Shed Sauvignon Blanc	Postmix soft drink
Stone & Wood Pacific Ale 4.4%	Potting Shed Rosé	
XXXX Gold 3.5%	Potting Shed Cabernet Sauvignon	

PREMIUM

Two hour \$55pp | Three hour \$68pp | Four hour \$81pp

All House beverages, plus:

Ginger Beer	WINE
Cider	The Conversationalist Prosecco
	Whispering Clouds Sauvignon Blanc
	Galante Pinot Grigio
	Hare & Tortoise Pinot Noir

PRESTIGE

Two hour \$70pp | Three hour \$84pp | Four hour \$98pp

All House & Premium beverages, plus:
Select two spritzes:

- | | |
|----------------------|---------------------|
| • Aperol Spritz | • Lychee Spritz |
| • Elderflower Spritz | • Limoncello Spritz |



EST  1851
**GRAND
VIEW
HOTEL**

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