

EST 1851
GRAND
VIEW
HOTEL

The
**CELEBRATION
GUIDE**



Welcome to **THE GRAND VIEW HOTEL!**

Thank you for considering The Grand View Hotel – affectionately known as “the GV” – for your upcoming event. Steeped in history since 1851 and beautifully reimagined through our recent renovations, the GV seamlessly blends coastal charm with modern elegance. Overlooking the sparkling waters of Moreton Bay, our venue offers stunning alfresco dining, thoughtfully designed function spaces and premium catering options. Whether you’re planning an intimate gathering or a *grand* celebration, the GV promises an experience your guests will cherish for years to come.



STRADBROKE MARQUEE

The Stradbroke Marquee is the crown jewel of the GV – a stunning, purpose-built space overlooking the tranquil waters of Moreton Bay. This beautifully designed marquee features its own private bar, dedicated restrooms, and built-in screens, creating a seamless blend of style and comfort. What makes the Stradbroke Marquee truly special is its unique atmosphere – offering the best of both worlds. It's a private setting where you can celebrate in your own exclusive space while still soaking up the vibrant energy of the Grand View. Perfect for larger gatherings, this marquee invites you and your guests to revel in the magic of the bay breeze, glowing sunsets, and unforgettable moments.

Audio/Visual: Two screens for presentations, a sound system (play your own music or venue background music), 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 theme or personal style. 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



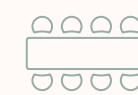
COCKTAIL
STANDING
150



STRADBROKE MARQUEE - BAYSIDE OR BAR-SIDE

For more intimate gatherings, the Stradbroke Marquee can be divided into two separate spaces using a room divider, allowing you to choose between the Bayside or Bar-side. Each section offers a stylish and semi-private setting while maintaining the marquee's signature charm. Whether you prefer the coastal views from the Bayside or the lively atmosphere of the Bar-side, both options provide a comfortable and versatile space for your celebration.

Audio/Visual: One screen for presentations, venue background music, microphone & lectern available upon request.



SEATED
LONG DINING
45



SEATED
ROUND BANQUET
40



COCKTAIL
STANDING
60



CLEVELAND ROOM

Step into the timeless elegance of the Cleveland Room – a stunning space that captures the charm and character of the Grand View Hotel's rich heritage. Heritage French doors open into the courtyard, allowing soft natural light to enhance the room's classic character. Perfect for smaller gatherings, the Cleveland Room offers an intimate setting ideal for private dining, creating a warm and inviting atmosphere for any special occasion.

Audio/Visual: Portable TV, portable speaker, portable microphone, all available upon request.



CLEVELAND ROOM & COURTYARD

For larger celebrations, the Cleveland Room can be seamlessly combined with the Courtyard, offering a beautiful indoor-outdoor experience.

Audio/Visual: Portable TV, portable speaker, portable microphone, all available upon request.

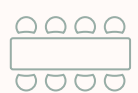




MANGO TERRACE

Nestled in the heart of the Grand View, the Mango Terrace offers a charming setting beneath the shade of the iconic mango tree, where soft lighting and gentle breezes create a relaxed, inviting atmosphere. Just a short stroll from the main bar, bistro counter, and children's play area, this space perfectly balances comfort and the vibrant energy of the venue. While not a private space, the Mango Terrace provides a semi-exclusive feel, ideal for smaller celebrations. It's a place where you can enjoy time with loved ones, all while soaking up the lively, festive vibe of the GV.

Audio/Visual: Portable speaker & microphone available upon request (for speeches only – venue background music will play throughout).



SEATED
LONG DINING
50



COCKTAIL
STANDING
80



Have something else in mind?

We offer a range of dining areas that could be the perfect spot for your group booking or small gathering. Chat with our team to explore flexible options beyond our listed function spaces above.



COCKTAIL PACKAGES

Ideal for a more relaxed and social event, our cocktail-style dining offers a vibrant selection of bite-sized delights, artfully crafted to impress. 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.

GOLD \$134PP

Four hour cocktail package

Your choice of eight canapés & two substantials
Four hour house beverage package

SILVER \$112PP

Three hour cocktail package

Your choice of six canapés & two substantials
Three hour house beverage package

BRONZE \$82

Two & a half hour cocktail package

Your choice of six canapés
Two & a half hour house beverage package

BESPOKE \$36PP

Canapé package

Your choice of six canapés
Minimum prepaid bar tab required

*Please note all canapé packages require a minimum of two cold within your selection.
Minimum 30 guests for all packages.*

If you're bringing a cake to celebrate, a cakeage fee of \$5 per person applies for our team to professionally cut and serve it for you.

Sample Menu

Cold Canapés *Add-ons at \$6pp*

Market oyster, mignonette, fresh lemon *GF*
Smoked salmon tartlet, horseradish, dill cream *GFO*
Seared beef crostini, caramelised onion, aioli *GFO*
Fresh local King prawn, cocktail sauce, fresh lemon *GF*
Heirloom tomato, basil, cashew feta *VE, GFO*
Roasted pepper & goats' cheese frittata, balsamic mayo *GF, V*

Hot Canapés *Add-ons at \$7pp*

Seasonal arancini, lemon aioli *V*
Half shell scallop, garlic butter, lemon *GF*
Beef slider, cheese, pickle, mustard, tomato *GFO, VEO*
Josper grilled lamb skewer, harissa, Circassian yoghurt *GF*
Josper grilled chicken skewer, miso & honey Soya
Gourmet mini pie, tomato relish
Chicken & corn gyoza, truffle soy mirin dressing
Tempura prawn, yuzu kewpie
Peking duck spring roll, plum sriracha *VEO*

Dessert Canapés *Add-ons at \$7pp*

Chef's selection 2 per person
Selection of macarons *GF, V*
Lemon curd tartlet *V*
Double chocolate brownie *V*
Strawberry cheesecake *V*

Substantials *Add-ons at \$12pp*

Local reef fish, chips, yoghurt tartare, lemon
Mini long roll, fresh Bay bug, cress, Marie Rose sauce *GFO*
Burrata pesto, pine nuts, basil, garlic, cream, parmesan, penne *V, GFO, VEO*
Lamb ragu, tomato, garlic, rosemary crumb, orecchiette *GFO*
Butter chicken curry, almond & currant Pilaf rice *GF, VO, VEO*
Thai beef salad, peanuts, asian herbs, rice noodles *GF, VO*

*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



SHARED BANQUETS

Our shared banquet experience brings people together over a generous spread of thoughtfully crafted dishes, served family-style to the centre of each table. Designed to spark conversation and create a warm, social atmosphere, this dining style features an array of mains, sides, and accompaniments.

TWO-COURSE \$75PP

Your choice of two entrées
OR desserts
Your choice of two mains

THREE-COURSE \$85PP

Your choice of two entrées
Your choice of two mains
Your choice of two desserts

THREE-COURSE SIGNATURE SERVE \$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 three rotisserie meats, perfectly paired with the chef's choice of seasonal sides, plus your choice of two entrées and two desserts.

*For the Signature Serve banquet, your rotisserie meat selection is from the sample menu on page 12.
Minimum 30 guests for all packages.*

If you're bringing a cake to celebrate, a cakeage fee of \$5 per person applies for our team to professionally cut and serve it for you.

Sample Menu

ENTREÉS

Seared scallop, garlic butter, sweet corn purée *GF*
Forest mushroom risotto, mascarpone, parmesan, truffle oil *GF, V, VEO*
Goats curd & beetroot, walnuts, rocket, aged balsamic *V, GF, VEO*
King prawn cocktail, lettuce, avocado, Marie Rose sauce *GF*
Lamb ribs, Asian herbs, sesame

MAINS

Potato gnocchi, smoked tomato confit, roasted eggplant, olives, basil pesto, shaved parmesan *V, VEO, GFO*
Bowen Barramundi, smoked carrot purée, fennel, radish, watercress salad *GF*
Slow roasted pork belly, cauliflower & celeriac purée, broccolini, apple compote, jus *GF*
Free range chicken breast, Paris mash, green beans, romesco *GF*
Josper grilled eye fillet, kipfler potatoes, broccolini, blistered cherry tomatoes, jus *GF*

SIDES

ADD-ONS AT \$5PP
House garden salad *GF, V, VEO*
Caesar salad *GFO, VO*
Rocket, pear, parmesan, balsamic dressing *GF, V, VEO*
Roasted carrot, chilli honey, goats' cheese, parsley *GF, V, VEO*
Roast pumpkin, tahini yoghurt *GF, V, VEO*
Seasonal roasted vegetables, rosemary, olive oil *GF, VE*
Garlic roasted chat potatoes *GF, V, VEO*
Chips, aioli *GF, V, VEO*

DESSERT

Double chocolate brownie, marshmallow, butterscotch cream *V, GFO*
Apple crostata cake, mascarpone *V*
Lemon curd tart, vanilla cream, vodka strawberries *V, GFO*
Strawberry cheesecake, dollop cream, fresh berries *V*
Vegan option available on request

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BUFFET

Our buffet-style dining offers a plentiful feast designed for relaxed, social gatherings. Guests can enjoy a variety of flavours with generous, chef-curated selections, perfect for sharing.

SIGNATURE ROTISSERIE BUFFET \$69PP

A showcase of expertly cooked rotisserie meats, slow-roasted in Australia's largest Josper Rotisserie Grill. Enjoy your choice of two succulent rotisserie meats, complemented by your choice of four sides.

Sample Menu

ROTISSERIE MEATS

Porchetta, sage, fennel, apple *GF*
Lamb shoulder, garlic, lemon, rosemary *GF*
Wagyu beef topside, Cognac mustard *GF*
Portuguese chicken, Peri Peri
or lemon herb butter *GF*

*Vegan & vegetarian option available
on request*

SIDES

House garden salad *GF, V, VEO*
Caesar salad
Rocket, pear, parmesan, balsamic dressing *GF, V*
Roasted carrot, chilli honey, goats' cheese, parsley *GF, V, VEO*
Roast pumpkin, tahini yoghurt *GF, V, VEO*
Seasonal roasted vegetables, rosemary, olive oil *GF, V*
Garlic roasted chat potatoes *GF, V, VEO*
Chips, aioli *GF, VE*

Minimum 30 guests for all packages.

If you're bringing a cake to celebrate, a cakeage fee of \$5 per person applies for our team to professionally cut and serve it for you.

ITALIAN STYLE BUFFET \$59PP

Your choice of two handcrafted pastas and two wood-fired pizzas, served alongside your choice of two sides.

Sample Menu

PASTA

Orecchiette, lamb ragu, rosemary parmesan crumb
Pappardelle, Wagyu bolognese, parmesan, parsley
Potato gnocchi, tomato confit, roasted eggplant, olives, basil pesto, parmesan *V, VEO*
Spaghetti, prawns, chilli, cherry tomatoes, parsley

PIZZA

Pumpkin & Feta - pumpkin, feta & rocket with mozzarella on a tomato base *V*
Margherita - basil, cherry tomatoes & mozzarella on a tomato base *V*
Meatlovers - chicken, ham, pepperoni, beef & mozzarella on a BBQ tomato base
Pepperoni - double pepperoni, honey pickled jalapeños & mozzarella on a tomato base
BBQ Chicken - BBQ chicken, spring onion, radish & mozzarella on a BBQ tomato base
Seasonal Mushroom - seasonal mushrooms, feta & spinach on a confit garlic base *V*
Chilli Prawn - chilli prawns, pickled lemon, chives & mozzarella on a tomato base
Ham & Pineapple - shaved ham, fresh pineapple & mozzarella on a tomato base

Vegan cheese available on request

SIDES

House garden salad *GF, V, VEO*
Caesar salad
Rocket, pear, parmesan, balsamic dressing *GF, V, VEO*
Roasted carrot, chilli honey, goats' cheese, parsley *GF, V, VEO*
Roast pumpkin, tahini yoghurt *GF, V, VEO*
Seasonal roasted vegetables, rosemary, olive oil *GF, V, VEO*
Garlic roasted chat potatoes *GF, V, VEO*
Chips, aioli *GF, VE*

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FOOD STATIONS

CHEESE & MEAT *GFO*

A premium selection of prosciutto, salami, bresaola, cheddar, triple cream brie, Manchego, seasonal fruit, crackers, breadsticks, quince paste, mustards, and baguettes.

\$25PP

ANTIPASTO *GFO*

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*) *GF*

Freshly shucked oysters served with your choice of mignonette, ginger soya mirin, or Bloody Mary.

\$20PP

SEAFOOD *GF*

A selection of locally sourced seafood, including oysters, prawns, smoked fish, and ceviche, served with fresh salsa and baguettes.

\$MP

SLIDERS *GFO, VO*

An assortment of fresh, hot sliders:

- Angus beef cheeseburger
- Southern fried chicken
- Grilled forest mushroom
- Battered reef fish

\$19PP

DESSERT *GFO, V*

A handcrafted selection of mini desserts, including doughnuts, macarons, tartlets, and brownies.

\$15PP

PAELLA LIVE COOKING STATION *GF, VO*

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 *GFO, VO*

Freshly made and tossed with gourmet ingredients and rich sauces for a personalised dining experience. Choose one pasta from our seasonal menu.

\$20PP

Minimum 30 guests for all packages. Food stations are add-on only.





BEVERAGES

Perfect your celebration with our stress-free beverage packages, offering 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 Brut Cuvée NV	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	Cider	WINE
		The Conversationalist Prosecco
		Whispering Clouds Sauvignon Blanc
		Maretti 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
 - Elderflower Spritz
- Lychee Spritz
 - Limoncello Spritz



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