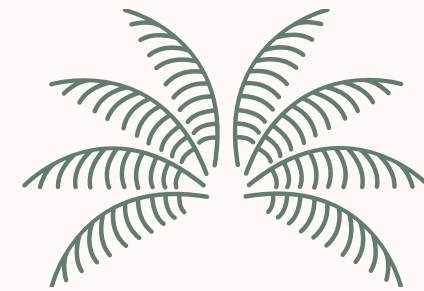




CORPORATE GUIDE



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.



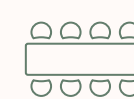
STRADBROKE MARQUEE

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



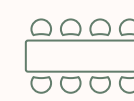
COCKTAIL
STANDING
150

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



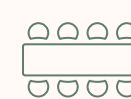


CLEVELAND ROOM

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

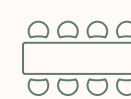


CLEVELAND ROOM & COURTYARD

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

*Please note all canapé packages require a minimum of two cold within your selection.
Minimum 20 guests required.*

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.*

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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 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 14.
Minimum 30 guests for all packages.*

Sample Menu

ENTRÉES

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

*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 *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 20 guests required. 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



EST  1851
**GRAND
VIEW
HOTEL**

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