



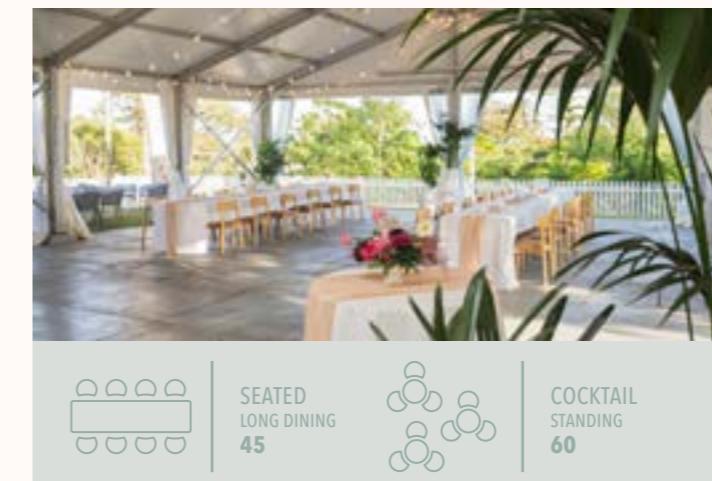
# *The* CELEBRATION GUIDE



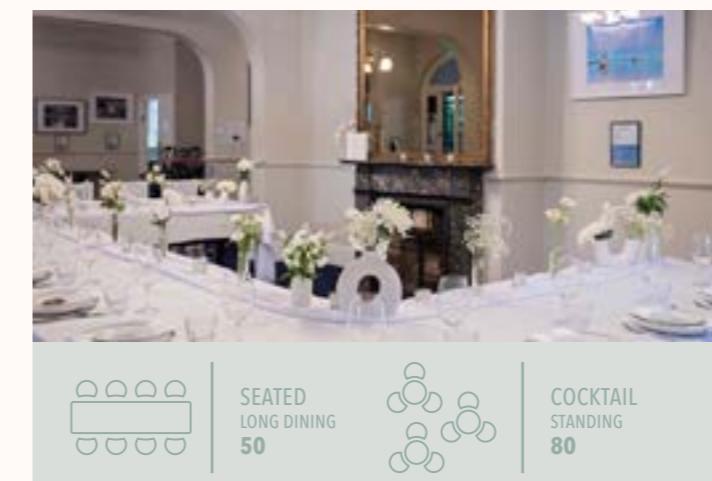
## Stradbroke Marquee



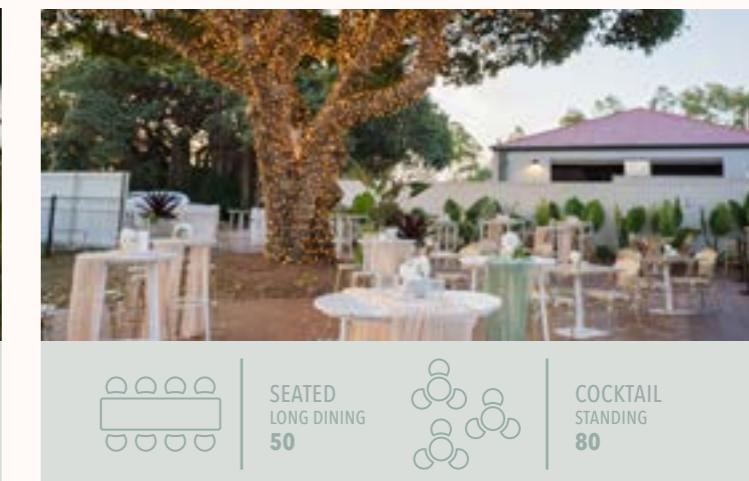
## Stradbroke Marquee - Half



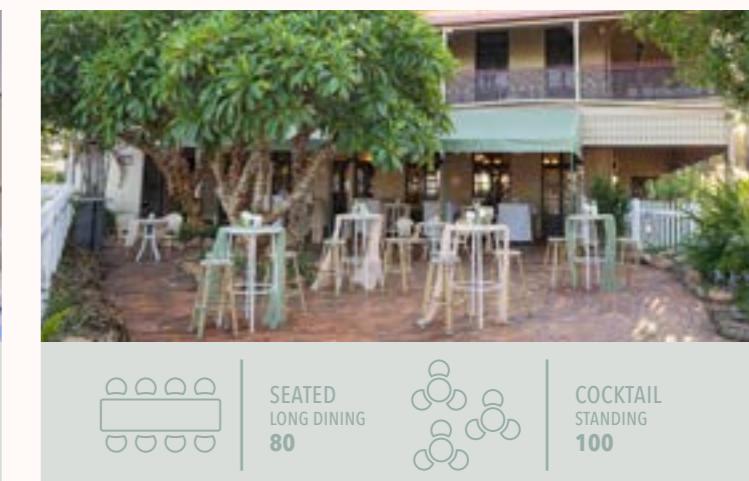
## Cleveland Room



## Mango Terrace



## Cleveland Room & Courtyard





## CANAPÉ PACKAGES

Ideal for a more relaxed and social event, our cocktail-style option 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.

### BRONZE \$36pp

Choose 2 cold canapés  
Choose 4 hot canapés

### SILVER \$45pp

Choose 2 cold canapés  
Choose 2 hot canapés  
Live Pasta Cooking Station

### GOLD \$60pp

Choose 2 cold canapés  
Choose 4 hot canapés  
Choose 2 substantials

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 Extras at \$6pp

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

### Hot Canapés Extras at \$7pp

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

### Substantial Extras at \$12pp

Battered local reef fish, chips, yoghurt tartare, lemon  
Burrata pesto, pine nuts, basil, garlic, cream, parmesan, penne V, LGO, VEO  
Lamb ragu, tomato, garlic, rosemary crumb, orecchiette LGO  
Butter chicken curry, almond & currant Pilaf rice LG, VO, VEO  
Thai beef salad, peanuts, asian herbs, rice noodles LG, VO  
Salt & pepper calamari, chips, lime mayo LG

### Something Sweet?

*Add-ons chef's selection of desserts (2 per person) for \$7pp*

*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 | LG - low gluten | V - vegetarian | VE - vegan | VO - vegetarian option | LGO - low gluten option*



## FOOD STATIONS

### GRAZING CHARCUTERIE

A premium selection of meats and cheeses alongside seasonal & dried fruits, quince paste, assorted dips, chargrilled vegetables, spiced nuts, crackers, breadsticks and baguettes.

\$25PP

### OYSTER (Minimum 50 per style) LG

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

\$20PP

### SEAFOOD LG

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

\$MP

### ROTISSERIE ROLL STATION

Rotisserie roasted beef and chicken on fresh rolls, served with gravy and condiments

\$19PP

### DESSERT LG, V

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

\$15PP

### PAELLA LIVE COOKING STATION LG, 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 LG, VO

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

\$20PP

As an add on only. Minimum 30 guests.





## SIGNATURE BANQUET \$99PP

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



## SIGNATURE BUFFET \$69PP

A showcase of expertly cooked rotisserie meats, slow-roasted in Australia's largest Josper Rotisserie Grill. Enjoy your choice of 2 succulent rotisserie meats, complemented by your choice of 3 sides: 1 salad, 1 vegetable, 1 potato.

### Sample Menu

#### TO START

House baked bread rolls & butter

Freshly shucked oysters & peeled King prawns with lemon, Marie Rose *LG*

#### ENTREEÉ

Tuna tataki pickled beetroot, wasabi, avocado *LG*

Smoked burrata, confit tomatoes, basil, olives *V, LG*

#### MAINS

Josper grilled beef tenderloin, truffled wild mushrooms, watercress *LG*

Coal rotisserie free range chicken, brined, lemon, garlic butter *LG*

Chef's selection sides (4) *V, LGO, VEO*

#### DESSERTS

Lemon curd tart, Madagascar vanilla cream *V, LGO*

White chocolate panna cotta, fresh berries *V, LG*

Minimum 30 guests for all packages.

Please note, this is a sample menu only, and is subject to change throughout the year.  
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### Sample Menu

#### ROTISSERIE MEATS

Porchetta, sage, fennel, apple *LG*

Lamb shoulder, garlic, lemon, rosemary *LG*

Wagyu beef topside, Cognac mustard *LG*

Portuguese chicken, Peri Peri or lemon herb butter *LG*

Vegan & vegetarian option available on request

#### SIDES Extras at \$5pp

##### SALADS

House garden salad *LG, V, VEO*

Caesar salad *LGO, VO*

Rocket, pear, parmesan, balsamic dressing *LG, V, VEO*

##### VEGETABLES

Roasted carrot, chilli honey, persian feta, parsley *LG, V, VEO*

Roast pumpkin, tahini yoghurt, dukka *LG, V, VEO*

Buttered broccolini, toasted almonds, lemon *LG, V, VEO*

##### POTATOES

Garlic roasted chat potatoes *LG, V, VEO*

Chips, aioli *LG, VE*

Paris mash *LG, V, VEO*



## 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

Choose 2 entrees (OR desserts)

Choose 2 mains

Choose 3 sides: 1 salad, 1 vegetable, 1 potato

### THREE-COURSE \$85pp

Choose 2 entrees

Choose 2 mains

Choose 3 sides: 1 salad, 1 vegetable, 1 potato

Choose 2 desserts

*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

Tuna tataki, pickled beetroot, wasabi, avocado *LG*

Forest mushroom risotto, mascarpone, parmesan, truffle oil *LG, V, VEO*

Smoked burrata, confit tomatoes, basil, olives *V*

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

Lamb ribs, Asian herbs, sesame

### MAINS

Potato gnocchi, roasted pumpkin, golden raisins, pine nuts, burnt butter *V*

Humpty Doo barramundi, roasted macadamia nuts, lemon & dill butter *LG*

Slow roasted pork belly, apple slaw, sage jus *LG*

Free range chicken breast, Coq Au Vin sauce *LG*

Roasted tenderloin, red wine jus, fresh horseradish, watercress *LG*

### SIDES Extras at \$5pp

#### SALADS

House garden salad *LG, V, VEO*

Caesar salad *LGO, VO*

Rocket, pear, parmesan, balsamic dressing *LG, V, VEO*

#### VEGETABLES

Roasted carrot, chilli honey, Persian feta, parsley *LG, V, VEO*

Roast pumpkin, tahini yoghurt, dukka *LG, V, VEO*

Buttered broccolini, toasted almonds, lemon *LG, V, VEO*

#### POTATOES

Garlic roasted chat potatoes *LG, V, VEO*

Chips, aioli *LG, VE*

Paris mash *LG, V, VEO*

### DESSERT

Sticky date pudding, butterscotch, coffee gelato *V*

White chocolate panna cotta, fresh berries *V, LG*

Lemon curd tart, Madagascar vanilla cream *V, LGO*

Basque cheesecake, poached rhubarb *V, LG*

*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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## 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	WINE
Cider	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



## CONTACT US

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