

The background of the top half of the image is a photograph of a restaurant table. The table is set with white linens, silverware, and several wine glasses. A centerpiece of flowers, including orange, yellow, and pink blooms, along with a lime wedge and orange slices, is prominently displayed. The background is softly blurred, showing other diners and the interior of the restaurant.

The CELEBRATION GUIDE



Stradbroke Marquee



SEATED
LONG DINING
140



SEATED
ROUND BANQUET
120



COCKTAIL
STANDING
160

Stradbroke Marquee - Half



SEATED
LONG DINING
45



COCKTAIL
STANDING
60

Mango Terrace



SEATED
LONG DINING
50



COCKTAIL
STANDING
80

Cleveland Room



SEATED
LONG DINING
50



COCKTAIL
STANDING
80

Cleveland Room & Courtyard



SEATED
LONG DINING
80



COCKTAIL
STANDING
100



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*

Substantials *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 LGO, 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 LGO, 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.

Sample Menu

TO START

House baked bread rolls & butter

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

ENTRÉE

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.

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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

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 entrées (OR desserts)

Choose 2 mains

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

THREE-COURSE

\$85pp

Choose 2 entrées

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

ENTRÉES

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

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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	• Lychee Spritz
• Elderflower Spritz	• Limoncello Spritz



EST  1851
**GRAND
VIEW
HOTEL**

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