

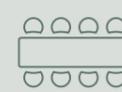
EST  1851
**GRAND
VIEW
HOTEL**



CORPORATE GUIDE



Stradbroke Marquee



SEATED
LONG DINING
140



SEATED
ROUND BANQUET
120



COCKTAIL
STANDING
160

Stradbroke Marquee - Half

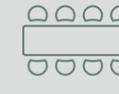


SEATED
LONG DINING
45



COCKTAIL
STANDING
60

Mango Terrace

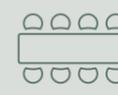


SEATED
LONG DINING
50



COCKTAIL
STANDING
80

Cleveland Room

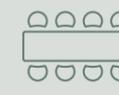


SEATED
LONG DINING
50



COCKTAIL
STANDING
80

Cleveland Room & Courtyard



SEATED
LONG DINING
80



COCKTAIL
STANDING
100



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

AFTERNOON TEA (CHOOSE 2)

- Seasonal sliced fruits *LG, 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 *LGO, 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 | LG - low gluten | LGO - low gluten option | 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.

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.

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 *LG*
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

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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

HOUSE BAKED BREAD ROLLS & BUTTER

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.

Sample Menu

ENTRÉÉS

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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FOOD STATIONS

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

CHEESE & MEAT <i>GFO</i>	\$25PP
A premium selection of prosciutto, salami, bresaola, cheddar, triple cream brie, Manchego, seasonal fruit, crackers, breadsticks, quince paste, mustards, and baguettes.	
ANTIPASTO <i>GFO</i>	\$18PP
A Mediterranean-inspired spread featuring olives, chargrilled vegetables, dolmades, hummus, tzatziki, spiced nuts, dried fruits, crackers, breadsticks and baguettes.	
OYSTER (<i>Minimum 50 per style</i>) <i>GF</i>	\$20PP
Freshly shucked oysters served with your choice of mignonette, ginger soya mirin, or Bloody Mary.	
SEAFOOD <i>GF</i>	\$MP
A selection of locally sourced seafood, including oysters, prawns, smoked fish, and ceviche, served with fresh salsa and baguettes.	
ROTISSERIE ROLL STATION	\$19PP
Rotisserie roasted beef and chicken on fresh rolls, served with gravy and condiments	
DESSERT <i>GFO, V</i>	\$15PP
A handcrafted selection of mini desserts, including doughnuts, macarons, tartlets, and brownies.	
PAELLA LIVE COOKING STATION <i>GF, VO</i>	\$25PP
A feast of bold Spanish flavours, cooked fresh in traditional paella pans. Choose from seafood, chicken, or vegetarian options, prepared right before your guests.	
PASTA LIVE COOKING STATION <i>GFO, VO</i>	\$20PP
Freshly made and tossed with gourmet ingredients and rich sauces for a personalised dining experience. Choose one pasta from our seasonal menu.	



Minimum 30 guests required.



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

Alby Crisp Lager 3.5%
 Travla Lager 4.2%
 Stone & Wood Pacific Ale 4.4%
 XXXX Gold 3.5%

WINE

Counterpoint Brut Cuvée NV
 Potting Shed Sauvignon Blanc
 Potting Shed Rosé
 Potting Shed Cabernet Sauvignon

NON ALCOHOLIC

Heineken 0.0
 Postmix soft drink
 Plus & Minus Pinot Grigio
 Plus & Minus Pinot Noir

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
- Lychee Spritz
- Elderflower Spritz
- Limoncello Spritz



EST  1851
**GRAND
VIEW
HOTEL**

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