

A close-up photograph of a bride and groom during their wedding ceremony. The groom, on the left, is wearing a dark tuxedo with a white shirt and a white rose boutonniere. The bride, on the right, is wearing a white lace wedding dress. They are both holding a large bouquet of white and pink flowers. The bride is placing a ring on the groom's finger. The background is a soft, out-of-focus white.

EST 1851
GRAND
VIEW
HOTEL

The
**WEDDING
GUIDE**



Stradbroke Marquee



SEATED
LONG DINING
140



SEATED
ROUND BANQUET
120



COCKTAIL
STANDING
160



Stradbroke Marquee - Half



SEATED
LONG DINING
45



COCKTAIL
STANDING
60



Cleveland Room & Courtyard



SEATED
LONG DINING
80



COCKTAIL
STANDING
100

1 CHOOSE YOUR SPACE

Where do you envision your perfect day unfolding? Whether it's a grand reception overlooking the bay or a more intimate gathering surrounded by charm and history, we'll have a space to suit your style.



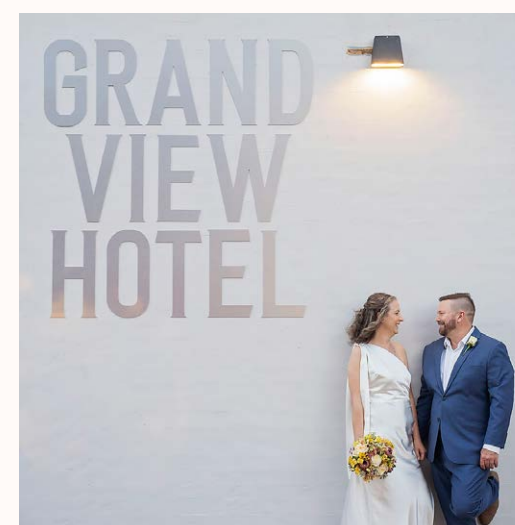
3 PERSONALISE YOUR CELEBRATION

Want to add those extra special touches? Whether it's live music, stunning styling or seamless coordination of your ceremony and celebrant, we're here to help if you need us. We work with trusted vendors to bring your vision to life while keeping everything simple with us as your main point of contact. The choice is yours – let us know how we can make your day even more memorable.



2 CHOOSE YOUR PACKAGE

What kind of celebration suits you best? From elegant sit-down feasts to vibrant cocktail parties, we have two exceptional dining styles, bundled with the perfect flow of beverages.



4 LOCK IT IN

And now, the most exciting part – securing your date! Once it's locked in, we'll be with you every step of the way, making sure your wedding day is everything you've imagined. Let's make it official so you can start dreaming about what's to come!

MENU



SHARED BANQUET DINING

A feast designed for connection, featuring generous platters of beautifully crafted dishes to share.



ROVING CANAPÉS

A selection of bite-sized gourmet canapés, roaming throughout your event for effortless enjoyment.

EXTRAS

Enhance your special day with our iconic food stations, available as add-ons to elevate your celebration. Contact our team for a full list of offerings and personalised pricing details.*



FRESH OYSTER STATION

Enjoy the freshest oysters, expertly shucked upon request and presented with a diverse assortment of condiments.



SEAFOOD GRAZING MARKET

Delight your guests with a lavish spread of the freshest seafood, elegantly displayed on a grand ice bath.



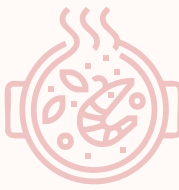
ANTIPASTO

Experience an exquisite antipasto selection crafted to elevate your guest's senses with diverse and fine ingredients.



DESSERT STATION

Indulge in a selection of mini sweet treats, with donuts, macaroons, tartlets and house-made brownies.



PAELLA LIVE COOKING STATION

Vibrant flavours of Spain, cooked fresh in traditional paella pans with seafood, chicken or vegetarian options.



PASTA LIVE COOKING STATION

Freshly made pasta tossed with gourmet ingredients and sauces, cooked to order before your guests.

*Subject to change.



TRADITIONAL SHARED BANQUET

\$153PP

A wholesome, family-style dining experience where dishes are thoughtfully plated and shared to the centre of the table, offering a rich variety of flavours for everyone to enjoy together.

FOOD & BEVERAGE

- On arrival, chef's selection canapés (2pp)
- House baked bread for each guest
- Your selection of two entrées, mains & sides
- Your wedding cake served as dessert
- Four hour house beverage package (upgrades available)
- Tea & coffee
- Discounted rates for children under 12 years

VENUE & ROOM STYLING

- Five hour venue hire
- White table length linen tablecloths & napkins
- Dressed head table & cake table
- Silver cake knife for your wedding cake
- Printed menus for the tables
- Dedicated Function Manager

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.

DF - dairy free | LG - low gluten | V - vegetarian | VE - vegan | VO - vegetarian option | LGO - low gluten option



SIGNATURE SHARED BANQUET

\$173PP

A truly exceptional dining experience centred around Australia's largest Jospers rotisserie oven. This signature banquet features slow-cooked, tender meats, plated and shared to the centre of the table.

FOOD & BEVERAGE

On arrival, chef's selection canapés (2pp)

House baked bread for each guest

Fresh seafood, signature Jospers meats & perfectly paired sides

Your wedding cake served as dessert with your choice of cream or ice-cream

Four hour house beverage package (upgrades available)

Tea & coffee

Discounted rates for children under 12 years

VENUE & ROOM STYLING

Five hour venue hire

White table length linen tablecloths & napkins

Dressed head table & cake table

Silver cake knife for your wedding cake

Printed menus for the tables

Dedicated Function Manager

Sample Menu

ARRIVAL CANAPÉS

Half shell scallop, garlic butter, lemon *LG*

Pork belly, lime caramel, fermented chilli *LG*

TO START

House baked bread rolls & butter

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

ENTREÉS

Kingfish tataki, ginger soya mirin, fried shallots, pickled radish *LG*

Spinach & feta arancini, lemon aioli, parmesan *V*

MAINS

Jospers grilled rack of lamb, herb crust, crushed peas, mint

Caramelised free range chicken breast, forest mushrooms, smoked cauliflower puree

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

Minimum 40 guests.

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



GOLD COCKTAIL RECEPTION

\$143PP

An elevated celebration across a variety of flavours with roving canapés and an interactive live station, bringing a dynamic, theatre-style experience to your event.

FOOD & BEVERAGE

- Your selection of eight savoury canapés
- Interactive live station - your choice of Paella or pasta
- Your wedding cake served on roving platters as dessert
- Four hour house beverage package (upgrades available)
- Tea & coffee
- Discounted rates for children under 12 years

VENUE & ROOM STYLING

- Five hour venue hire
- Dry bars with white linen tablecloths
- Dressed cake table
- Silver cake knife for your wedding cake
- Dedicated Function Manager

Sample Menu

COLD CANAPÉS *Add-ons at \$6pp*

- Market oyster, mignonette, fresh lemon *LG*
- Smoked salmon blini, 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*
- Wagyu brisket lamington, mustard aioli, pickle
- Josper grilled chicken skewer, miso & honey Soya *LG, VO*
- Gourmet mini pie, tomato relish
- Pork belly, lime caramel, fermented chilli *LG*
- Tempura prawn, yuzu kewpie
- Peking duck spring roll, plum sriracha *VEO*

PASTA LIVE STATION

- Lamb Ragu, tomato, garlic, rosemary crumb & orecchiette
- Wagyu Bolognese, garlic, parsley, parmesan & pappardelle
- Carbonara, smoked pancetta, pepper, garlic, egg, parmesan & spaghetti
- Burrata Pesto, pine nuts, basil, garlic, cream, parmesan & rigatoni *V*

PAELLA LIVE STATION

- Saffron rice, onion, capsicum, tomato, peas, your choice of protein *VO*

Minimum 40 guests. Please note all cocktail packages require a minimum of two cold canapés within your selection.

DF - dairy free | GF - gluten free | V - vegetarian | VE - vegan | VO - vegetarian option



PLATINUM COCKTAIL RECEPTION

\$144PP

Host a cocktail celebration with tantalising bites designed for mingling and socialising, creating a lively atmosphere as your guests enjoy an array of delicious flavours.

FOOD & BEVERAGE

Your selection of eight savoury canapés

Your selection of two substantials

A grazing charcuterie table

Your wedding cake served on roaming platters as dessert

Four hour house beverage package (upgrades available)

Tea & coffee

Discounted rates for children under 12 years

VENUE & ROOM STYLING

Five hour venue hire

Dry bars with white linen tablecloths

Dressed cake table

Silver cake knife for your wedding cake

Dedicated Function Manager

Sample Menu

COLD CANAPÉS *Add-ons at \$6pp*

Market oyster, mignonette, fresh lemon *LG*

Smoked salmon blini, 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*

Wagyu brisket lamington, mustard aioli, pickle

Josper grilled chicken skewer, miso & honey Soya *LG, VO*

Gourmet mini pie, tomato relish

Pork belly, lime caramel, fermented chilli *LG*

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*

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.

Minimum 40 guests. Please note all cocktail packages require a minimum of two cold canapés within your selection.

DF - dairy free | GF - gluten free | V - vegetarian | VE - vegan | VO - vegetarian option



HOUSE (Included)

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 + \$17pp

All House beverages, plus:

Ginger Beer
Cider

WINE

The Conversationalist Prosecco
Whispering Clouds Sauvignon Blanc
Galante Pinot Grigio
Hare & Tortoise Pinot Noir

PRESTIGE + \$30pp

*All House & Premium
beverages, plus:*

Select two spritzes:

- Aperol Spritz
- Elderflower Spritz
- Lychee Spritz
- Limoncello Spritz

Minimum 40 guests.

CEREMONY

LOCATION: GJ WALTER PARK | PRICE: \$800

SAY "I DO" WITH THE BAY AS YOUR WITNESS.

Nestled along the shores of Moreton Bay, GJ Walter Park offers a breathtaking waterfront setting for your ceremony. With sweeping views of the water, gentle sea breezes, and the natural beauty of the open parklands, it's the perfect canvas for a romantic and unforgettable celebration. Whether you envision a classic aisle under the sun or a whimsical setup at golden hour, this picturesque location creates the ideal backdrop for the moment you begin your forever.

INCLUSIONS:

Your choice of Arbour

Silk Flower Arrangement
Themed to your design & styling

Drapery

10 Seats
(additional seating incurs a slight fee)

Jute Runner

Signing Table & Chairs

Council Permits

We also offer ceremonies at two other locations – the Lighthouse and Raby Bay Beach. Please enquire for further details.



STYLING

From simple elegance to grand beauty, we offer a range of styling options from our preferred supplier to ensure your day is as beautiful as you imagined.

GOLD \$30PP

White Tiffany chairs

Bridal table skirting

Present table styling including wishing well

Premium tailored table styling includes bridal table with fresh floral arrangements

Welcome signage

Seating plan

SILVER \$15PP

Bridal table skirting upgrade

Present table styling Including wishing well

Classic tailored table styling includes bridal table

Welcome signage

COCKTAIL \$500

Dry bar covers

Tailored table styling

Present table styling including wishing well

Welcome signage

ADDITIONAL SERVICES

We can also take care of other essential elements for your special day, using our trusted suppliers and providing a custom quote for each. These include:

MUSIC

Live acoustic performances, a band, or a DJ – whatever suits your style.

PHOTOGRAPHY & VIDEOGRAPHY

Expert photographers and videographers to capture every moment.

PHOTO BOOTHS

Fun and interactive options for you and your guests.

WEDDING CAKE

We work with local cake suppliers to create the perfect design and flavour.

FLORALS

Stunning floral arrangements for your ceremony and reception, tailored to your vision.

STYLISTS

From elegant tablescapes to custom décor, to bring your vision to life.

HAIR & MAKEUP

Trusted artists who will ensure you and your bridal party look and feel your absolute best.

If you'd rather coordinate these details yourself, we're more than happy to share our list of trusted and preferred suppliers for you to contact directly, this includes local accommodation. Just let us know, and we'll send it your way!



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