



**GROSVENOR
FUNCTIONS.**



GROSVENOR HOTEL BOASTS MANY SPACIOUS AREAS AND FUNCTION ROOMS.

Whether you are planning an intimate lunch for a special occasion, celebrating your engagement with cocktails & canapes, or feasting with your family, we have a space that's perfect for you.



With the flexibility to custom design menus to suit taste, style and budget, Grosvenor Hotel can create the ultimate dining experience.

Located within minutes of the CBD and with excellent accessibility by both public transport and car, Grosvenor Hotel is a venue which is easy to reach yet far enough away from the hustle and bustle of city life to really relax.

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Grosvenor Hotel
10 Brighton Road, St Kilda East, VIC 3183

PUBLIC TRANSPORT

-  Walking distance to tram lines 67, 78, 5 min walk to 16 & 3a
-  8 min walk to Balaclava Station

NUMBER 10



STANDING



MICROPHONE



MUSIC



BAND



DJ



TV



DANCEFLOOR



TOILETS



MIRROR BALL



SPEAKERS



PRIVATE BAR

The Number 10 is our premium, exclusive event space. Featuring a foyer where you can welcome your guests, chilled out lounge, and dance floor, this amazing space has it all. With its own private bar, private bathrooms, and private entrance, you can wow your guests from the moment they arrive.

Located on the first floor, up a flight of original wooden stairs, the foyer has lush velvet seating and dramatic floor to ceiling windows looking out onto treetops. The lounge area with relaxed seating is the perfect place to chill. You can even have a heaving party on the dancefloor, complete with disco lighting and mirror balls. The opportunities for different styles of events are endless. Bring a band, or a DJ if you like!





FUNCTIONS MENUS.

TO SHARE

\$70 PP

TO START

Assortment of wood fired Pizza's

TO FOLLOW

A sharing board of some of our finest meats, cooked on the grill

Torn Iceberg lettuce, radish, pea's, mint,
buttermilk dressing, chives

Steamed green vegetables, beurre noisette

Beer battered fries

TO FINISH

Tiramisu la Casa or

Dark Chocolate Mousse Cake

WHOLE SUCKLING PIG \$750

Want to add some theatre to your event?

Western Plains Suckling Pig carved at your table by our professional wait staff, for a really special experience.

Requires 3 days notice, feeds up to 10 guests, and comes with pork & chilli stuffing, house condiments, and a selection of salads and sides.

TO CHOOSE

\$60 PP – 2 COURSES

\$70 PP – 3 COURSES

Please choose 3 entrées, mains & desserts for your guests to choose from on the day of your event.

ENTREE

Roasted scallops, nduja & cauliflower puree, pangrattato (gfo)

Beetroot carpaccio, chimichurri, siken tofu, hazelnut crumb (gf, ve)

Confit pork belly, white slaw, fennel puree (gf)

Steak tartare, minced pickles, croutons (gfo)

Herb & ricotta tortellini, garden peas, pinenuts, brown butter sauce (v)

MAINS

Spring creek barramundi fillet, artichoke textures, broccolini (gf)

250gm pasture fed porterhouse steak, potato gratin, herb & garlic butter (gf)

Kiev cut chicken breast, herb & almond cous cous, blistered tomatoes, watercress (df)

Warm lentil salad, white mushrooms, endive, beetroot vinaigrette,
sunflower dukkah (ve)

Potato gnocchi, heirloom tomato sugo, grana Padano, basil (gf,v)

DESSERTS

Mulled fruit crème brulee, nougat ice cream (gf)

Apple crumble, honey & rosemary ice cream

Sticky date pudding, butterscotch sauce, rum & raisin ice cream

7 apples sorbet selection, almond praline (n)

Chocolate & raspberry pebble cake, raspberry sorbet (ve)

ADDITIONAL SIDES

Wild rocket salad, shaved fennel, orange, horseradish, beetroot vinagrette (ve, gf) / \$13

Steak fries, smoked garlic mayonnaise (gf) / \$10

Mixed leaf salad, shaved red onion, breakfast radish, lemon dressing (ve) / 10

Duck fat roasted chat potatoes (gf) / \$16

Confit carrots, baba ganoush, fetta (v) / \$14



CANAPE MENU

(minimum 30 guests)

6 ITEMS | \$26PP 8 ITEMS | \$32PP 10 ITEMS | \$40PP

COLD

COLD CANAPES

Smoked Salmon Blinis – crème fraîche, baby capers, dill, mizuna (gfo)

Ceviche – barramundi, tequila, lime, avocado crème, chilli (gf)

Bao Buns – prawn & crab, spiced miso mayo, crispy shallots (gf)

Assorted California rolls – wakame, ponzu gel, sesame (gf)

Bruschetta – woodland mushroom, grana padano, truffle oil, sage crisps (gfo)

Finger sandwiches – savoury egg, cheese & chive on rye (gfo)

Korean Beef – charred sirloin, kimchi, coconut mousse (gf)

HOT

Arancini – butternut pumpkin, smoked scamorza, sage (v)

Quiche – pumpkin, goats cheese, basil (v)

Pakoras – potato & cauliflower fritters, coconut raita (gf, ve)

Croquettes – mac & cheese, beetroot & jalapeño mayo (v)

Quiche Lorraine – smokey bacon, egg, cheese

Classic Sausage rolls – tomato chilli relish

Fried Chicken Bites – togarashi, yuzu mayo, pickles

Wonder Pies – slow cooked beef & gravy pie

Spinach & Ricotta Roll (v)

SWEET CANAPES

Chocolate Brownie – ganache, raspberry dust

Classic Pavlova – seasonal berries, chantilly cream, frangelico, praline (gf)

Moroccan Spiced Oranges – cashew vanilla cream (ve)

Nutella Pizza – hazelnut spread, toasted coconut, vanilla ice cream

SUBSTANTIALS \$10ea (min 30 pieces)

Fish & Chips - beer battered, lemon, tartare

Smoked Brisket Slider & Chips – American cheese, brioche bun, butter pickle

Fried Calamari - salt & vinegar seasoning, black garlic & charcoal aioli, lemon (gf)

Cavatelli Funghi Pasta - woodland mushrooms, porcini broth, Italian black truffle, taleggio cheese, radicchio, sage (v)

Nasi Goreng – Indonesian fried rice, chicken, prawn, egg, lettuce (gf, veo)

Grosvenor Caesar - bitter leaves, croutons, white anchovies, smokey bacon, ranch dressing, egg, parmesan (gfo, vo)

All menus are samples only, subject to seasonal change

SIGNATURE PACKAGE

**NOT SURE WHAT TO CHOOSE?
LEAVE THE DECISION MAKING TO US!
SEE THE GROSVENOR'S SIGNATURE SELECTION.**

A curated collection of our finest offerings.

6 canapes & 2 grazing items | \$46

Assorted California Rolls
ponzu gel, wakame, toasted sesame (gf, v)

Sausage Rolls
tomato chilli relish

Quiche
pumpkin, goats cheese & basil (v)

Fried Calamari
salt & vinegar seasoning, black garlic & charcoal aioli, lemon (gf)

Fried Chicken
togarshi, yuzu mayo, pickles

Pakorras
potato & cauliflower fritters, coconut raita (gf, ve)

Nasi Goreng
Indonesian fried rice, chicken, prawn, egg, lettuce (gf, ve)
Nutella Pizza – hazelnut spread, toasted coconut, vanilla ice cream



PLATTERS TO GET YOU STARTED

Victorian Cheese \$150

regional pick, cheddar, brie & blue, chutney, grapes, quince paste & wafer biscuits



Mezze \$100

3 middle eastern dips, olives, warm Turkish bread, crackers, falafels & pickles



Antipasto \$150

San Danielle Prosciutto, calabrese & sopressa, mortadella, smoked ham, fior di latte, marinated olives, grissini & focaccia



Fruit platter \$90

cantaloupe, watermelon, kiwi, pineapple, watermelon, strawberries, grapes



Pacific Oysters \$60 dozen

tobiko, ponzu, wakame, lime



Artisan Pizza platters (\$10pp)

unlimited margherita, salami & fungi pizza
selection of hand stretched pizzas served for 1 hour during your event





BEVERAGES

BAR TAB

Set a dollar limit, when the limit is reached you can decide whether to increase the TAB or convert to a cash bar. Spirits can be decided to be included or not.

STANDARD BEVERAGE PACKAGE

(minimum 30 guests)

House Red Wine
House White Wine
Sparkling
Tap Beer
Soft drink and juices

3 hours - \$57 pp

4 hours - \$67 pp

5 hours - \$77 pp

Add basic spirits \$17pp

PREMIUM BEVERAGE PACKAGE

(minimum 30 guests)

Premium Red Wine
Premium White Wine
Sparkling
Bottled Beer
Tap Beer
Cider
Soft drink and juice

3 hours - \$67 pp

4 hours - \$77 pp

5 hours - \$87 pp

Add basic spirits \$17pp

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— H O T E L —

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