



GROSVENOR HOTEL FUNCTION & EVENT PACKAGES



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 in St Kilda 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

THE PRIVATE DINING ROOM



STANDING
60



SEATED
50



MICROPHONE



MUSIC



TV



SPEAKER



WIFI



WHEELCHAIR



FIREPLACE

Discover the perfect setting for your next event in our newly renovated Private Dining Room. With expansive windows that fill the space with natural light, this room offers a fresh and inviting ambiance during the day. As evening falls, the soft glow of the fireplace sets the tone for a warm and intimate atmosphere. Perfectly tucked away from the bustle of the main venue, this exclusive space offers a refined yet welcoming retreat for your event.

Paired with a classic pub menu featuring delicious seasonal mains, your event will be as memorable as it is seamless. Whether you're planning a celebration, private lunch/dinner, or social gathering, this versatile room is designed to cater to your every need.



NUMBER 10



STANDING
130



MICROPHONE



MUSIC



BAND



DJ



SPEAKERS



TV



DANCE FLOOR



TOILETS



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 dance floor, complete with disco lighting. The opportunities for different styles of events are endless. Bring a band, or a DJ if you like!





FUNCTIONS MENUS.

TO CHOOSE

\$50 PP – 2 COURSES

\$65 PP – 3 COURSES

SHARED ENTREE

Assortment of wood-fired pizza

San Daniele prosciutto, buffalo mozzarella, rocket

OR

ENTREE (choose 2, alternate drop)

Sautéed Tiger Prawns, garlic & herb butter, noilly prat, house baked flatbread

Mushroom & Truffle Arancini, parmesan, taleggio, garlic mayo & rocket (v)

Southern Fried Chicken Tenders, buttermilk dressing, lemon (gf)

Saganaki, grilled cheese, balsamic, lemon, rocket (gf)

MAINS (choose 2, alternate drop)

250g Porterhouse, triple cooked chips, salad, garlic butter, red wine jus (gf)

Grilled Humpty Doo Barramundi, lemon butter sauce,

heirloom carrots, sautéed silverbeet (gf)

Chicken Breast, paris mash, charred broccolini, creamy pepper sauce (gf)

Grilled Middle Eastern Vegetables, baba ghanoush, labneh, freekeh,

sweet potato crisps, baby spinach, dukkah (v, veo)

DESSERTS (choose 2, alternate drop)

Burnt Basque Cheesecake, spiced orange, whipped cream (gf, v)

Sticky Date Pudding, butterscotch sauce, rum & raisin ice cream (v)

Selection of 7 apples ice cream & sorbets (gf, v)

Nutella Pizza, coconut flakes, vanilla bean ice cream (v)

All dietaries will be catered for upon request.





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, lime, avocado crème, chilli, coriander (gf)

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

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

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

Finger sandwiches – chicken & chive mayo

Korean Beef – charred sirloin, kimchi, bulgogi glaze (gf)

HOT

Mushroom Arancini – taleggio, black truffle, sage, aioli (v)

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

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

Classic Sausage rolls – tomato chilli relish

Goats Cheese & Pumpkin Frittata – onion jam, basil crisps (gf, v)

Fried Chicken Bites – togarashi, yuzu mayo

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)

SUBSTANTIALS \$10ea (min 30 pieces)

Fish & Chips – beer battered, lemon, tartare

Mini Cheeseburger & Chips – American cheese, brioche bun, butter pickle

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

Risotto – tomato, basil, parmesan (v, gf)

Nasi Goreng – sesame chicken fried rice, spring onion, kimchi, fried shallots, egg (gf, vo)

All menus are samples only, subject to seasonal change

PLATTERS TO GET YOU STARTED

Mezze \$100

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



Antipasto \$150

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



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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