



CORPORATE PACKAGES

Grosvenor Hotel

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.

The corporate packages are designed to suit a range of corporate day and evening events including seated dining and cocktail parties, conferences, seminars and workshops, product launches, corporate training and team building activities, exhibitions and meetings.

The packages offered can be fully customised to suit your event requirements.

For bookings and enquiries please contact our Function Manager Lana.

P | 0477 555 233

E | events@jbshospitality.com.au





PRIVATE DINING ROOM

Private Dining Room located on the ground floor.

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.

Features

- 65" TV with connectivity
- Choice of music (enclosed space)
- Room set up as requested
- Private fire place



Breakfast

Minimum 30 guests - \$35pp

Less than 30 guests can be accommodated with a room hire charge

The Grosvenor Hotel's breakfast packages are perfect for early morning business meetings or breakfast presentations, serving up a selection of breakfast items.

Package Inclusions

- No hire charge
- Unlimited filtered coffee, tea and juice
- Wifi
- Note pads and pens
- Table set up as requested with linen
- Mints and water for table
- Full conference audio visual set up
- Floor plan and run sheet guidance from our function coordinator.

Menu

Selection of pastries and muffins

Fruit platter

Mini bircher muesli

Smoked salmon blinis – crème fraîche, baby capers, dill, mizuna (gfo)

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

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



All Day Package

\$95pp

Package Inclusions

- No hire charge
- Unlimited filtered coffee, tea and juice
- Wifi
- Notepads and pens
- Table set up as requested with linen
- Mints and water for table
- Full conference audio visual set up
- Floor plan and run sheet guidance from our function coordinator.

Morning Tea (select 1)

Seasonal fruit platter
Selection of pastries

Lunch

Served buffet style - select 1 option

Lunch Option 1 (select 4 options)

ROSSO

Margherita

sugo, mozzarella, basil, oregano, extra virgin olive oil (v)

Salami

sugo, smoked scamorza, hot calabrese salami, Kalamata olives

San Daniele

sugo, mozzarella, prosciutto, grana padano, rocket

Capricciosa

sugo, mozzarella, smoked ham, white mushrooms, kalamata olives, artichoke hearts

Hawaiian

sugo, mozzarella, pineapple, smoked ham

BIANCO

Funghi

smoked scamorza, button mushrooms, King mushrooms, thyme (v)

Gamberi

mozzarella, tiger prawns, zucchini, capsicum, goats cheese, chilli, lemon, thyme

Quattro Formaggi

gorgonzola, parmigiano reggiano, smoked scamorza, pecorino, honey, walnuts (v, n)

Lunch Option 2

Garlic & Herb Pizza

crispy golden flatbread (v)

Crispy Fried Calamari

harrisa mayo, fennel, rocket, cucumber, lime (df, i)

Southern Fried Chicken Tenders

chipotle mayo, lemon (gf)

Veal Schnitzel

herb & parmesan crumbed, creamy mashed potato, pickled slaw, choice of sauce

Spring Creek Barramundi

anchovy emulsion, confit summer vegetables, cherry tomatoes, olives, lime (gf, df, a)

Green Salad

tahini yoghurt, rocket, iceberg, cucumber, cherry tomato, feta, pepitas (veo, gf)

Lunch Option 3

The chef will create a delicious seasonal menu for you

Afternoon Tea - select 1

Chocolate Brownie

ganache, raspberry dust

Finger Sandwiches

chicken, celery, herb mayo (df)

Nutella Pizza

strawberry, almond, vanilla bean ice cream (n)

Optional Extras

- Flips charts - \$40 each
- Barista coffee on arrival - \$4pp
- Unlimited barista coffee - \$10pp



Alternative Lunch Options

Available for conferences of 15 guests or less to replace the buffet lunch.

If you are wanting to break for lunch, we can book a table in our restaurant where guests can order from a reduced menu on the day.

Alternatively, if you are on a time schedule a pre-order can be sent through upon request.

Post Conference Package

1 hour drinks package - \$15pp (minimum 20 guests)

Add chefs selection of 4 canapes for \$15pp

After a productive day of learning and interacting, kick back and relax with a well deserved drink from our post conference package and some bite size canapes.

Drinks Include

- Carlton Draught
- Light Beer
- House Wine
- Soft Drink and juice

GROSVENOR

H O T E L

10 Brighton Road, St Kilda East 3183
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www.grosvenorhotel.com.au