



GROSVENOR HOTEL CORPORATE 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.

Lana
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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



SEATED



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

\$55 PP – 2 COURSES \$65 PP – 3 COURSES

SHARED ENTREE

Assortment of wood-fired pizza

Artisan cured meat & cheese glazing platter

OR

ENTREE (choose 2, alternate drop)

Woodfired garlic prawns, house baked flatbread, nduja emulsion, lemon (i)

Woodfired camembert, house-baked flatbread, honey, walnuts, herbs (v, gfo, n)

Southern Fried Chicken Tenders, chipotle mayo, lemon (gf)

Cauliflower popcorn, miso & soy glaze, fried shallot, lemon (ve)

Carpaccio di manzo, beef tenderloin, caperberry, rocket, parmesan, whole grain mustard (gf)

MAINS (choose 2, alternate drop)

250g Porterhouse, dressed salad, steak fries, choice of sauce (gf)

Spring creek Barramundi, anchovy emulsion, potatoes, cherry tomatoes, lemon (gf, df, a)

Parma, chicken schnitzel, Virginian ham, napoli, mozzarella, steak fries, dressed leaves

Tofu poke bowl, fresh or fried tofu, brown rice, avocado, kimchi, pea, house pickles, corn, furikake, toasted sesame dressing (veo, gfo)

Chicken Katsu burger, miso ginger marinated chicken thigh, yakiniku mayo, tomato, pickled slaw, steak fries

Wagyu steak sandwich, grilled, Swiss cheese, balsamic onion, rocket, horseradish cream, toasted ciabatta, steak fries

DESSERTS (choose 2, alternate drop)

Pavlova, lemon curd, berry compote (v, gf)

Chocolate brownie, raspberry dust (v)

Nutella Pizza, strawberry, almond, vanilla bean ice cream (n)

All dietaries will be catered for upon request.





CANAPE MENU

(minimum 30 guests)

6 ITEMS | \$30PP

8 ITEMS | \$36PP

10 ITEMS | \$40PP

COLD CANAPES

Goat Cheese & Fig Jam Crostini – toasted pecan (n, gfo)

Mini Caprese Tart – cherry tomato, basil, balsamic (gfo)

Smoked Salmon Mousse Cracker – cream cheese, cucumber, caper, dill (gf)

Prawn & Pineapple Ceviche – tomato salsa, lime, coriander (gf, df)

Wagyu Steak & Horseradish Crostini – dried cranberries, rocket (gfo)

Assorted California Roll – wakame, carrot, cucumber, sesame (gf, veo)

Finger Sandwich – chicken, celery, herb mayo (df)

HOT CANAPES

Beef Brisket Polenta Bite – BBQ sauce, parmesan (gfo)

Mushroom Arancini – black truffle, aioli (v)

Sausage Roll – tomato relish

Veg Sausage Roll – Moroccan-spiced vegetables, chickpea, feta (ve)

Beef Pie – slow-cooked beef & gravy pie

Miso Glazed Eggplant Bite – sesame, fried shallot (gf, ve)

Pork Dumpling – chive, soy sauce

Chicken Skewers – yakiniku marinade, spring onion (gf, df)

SWEET CANAPES

Mini Fried Doughnuts – Nutella, cinnamon sugar (df)

Chocolate Brownie – raspberry dust

Pavlova – berry compote, whipped cream (gf)

SUBSTANTIALS \$10ea (min 30 pieces)

Fish & Chips – beer-battered, lemon, tartare

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

Fried Calamari – dressed rocket, lemon

Mi Goreng – sesame chicken, spring onion, fried shallots, egg (gf, vo)

Fried Zucchini & Cauliflower Cup – miso soy glaze, lemon (df, ve)

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 \$25ea
selection of margherita, salami & fungi pizza





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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