GROSVENOR HOTEL FUNCTION 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
E | events@jbshospitality.com.au
M | 0477 555 233

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

60 STANDING

50 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

130 STANDING | 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!

Click here to view walkthrough video to Number 10 room!

FUNCTIONS MENUS.

TO CHOOSE

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

SHARED ENTREE
Assortment of wood-fired pizza
Artisan cured meat & cheese grazing platter

OR

ENTREE (choose 2, alternate drop)
Wood-fired scallop & prawns - House-baked flatbread, sun-dried tomato, Sicilian lemon & dill butter, crispy capers (LGO, I)
Wood-fired camembert - House-baked flatbread, honey, walnuts, herbs (V, LGO, N)
Southern fried chicken tenders - Chipotle mayo, lemon (LG)
Cauliflower popcorn - Miso & soy glaze, fried shallot, lemon (VE)
Crispy fried calamari - Wild rocket, fennel, cucumber, pomegranate, tahini-lime yoghurt, lemon (LG, I)

MAINS (choose 2, alternate drop)
250g porterhouse - Dressed salad, steak fries, choice of sauce (LG)
Prawn linguine - Rich prawn bisque, sun-dried tomatoes, confit garlic, wild rocket, capers (LDO, I)
Parma - Chicken schnitzel, Virginian ham, Napoli, mozzarella, steak fries, dressed leaves
Caesar salad - Charred romaine heart, brioche croutons, crispy bacon, shaved pecorino, anchovy Caesar dressing, fried egg
Cheeseburger - Beef patty, lettuce, tomato, pickles, double cheese, mustard mayo, steak fries, tomato sauce
Wagyu steak sandwich - Grilled Wagyu, Swiss cheese, balsamic onion, rocket, horseradish cream, toasted ciabatta, steak fries

DESSERTS (choose 2, alternate drop)
Pavlova - Lemon curd, berry compote (V, GF)
Sticky date pudding - Butterscotch sauce & vanilla ice cream (V)
Nutella pizza - Strawberry, coconut flakes, 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, LGO)
Mini Caprese tart - Cherry tomato, basil, balsamic (LGO)
Smoked salmon mousse cracker - Cream cheese, cucumber, caper, dill (LG)
Prawn & pineapple ceviche - Tomato salsa, lime, coriander (LG, LD)
Wagyu steak & horseradish crostini - Dried cranberries, rocket (LGO)
Assorted California roll - Wakame, carrot, cucumber, sesame (LG, VEO)
Finger sandwich - Chicken, celery, herb mayo (LD)

HOT CANAPES
Beef brisket polenta bite - BBQ sauce, parmesan (LGO)
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 (LG, VE)
Pork dumpling - Chive, soy sauce
Chicken skewers - Yakiniku marinade, spring onion (LG, LD)

SWEET CANAPES
Mini fried doughnuts - Nutella, cinnamon sugar (LD)
Chocolate brownie - Raspberry dust
Pavlova - Berry compote, whipped cream (LG)

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 (LG, VO)
Fried zucchini & cauliflower cup - Miso soy glaze, lemon (LD, 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 (min.12)
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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