

GROSVENOR HOTEL

EXCLUSIVE EVENTS

&

GROUP RESERVATIONS



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SPACES

PRIVATE DINING ROOM



Cocktail 60 Seated 48

A stylish and sophisticated space that's suitable for all styles of events. Floor to ceiling windows, retro light fixtures, exposed brick walls and an open fireplace makes this room a stunning background for your event. Enjoy the privacy of your own space with the option of moving to the main bar later.

COCKTAIL BAR



Cocktail 70 Seated 30

A semi-private area surrounded by floor to ceiling wine displays. Ideal for casual gatherings, drinks and post work networking to name just a few. This space is also available in conjunction with the Bistro for larger groups.

BISTRO



Cocktail 110 Seated 60

This open plan space is ideal when you are looking for an intimate space that still feels like it's part of the action. Facing Brighton Road, the large windows allow natural light to flood the room. Available as a stand alone semi-private space or in conjunction with the Cocktail Bar.

NUMBER 10



Cocktail 150

Number 10 is our premium private event space catering for up to 150 guests. With a modern décor, two separate lounges and your own private bar, all you need to do is select your catering and we'll take care of the rest.

ATRIUM



Cocktail 80 Seated 40

This semi private space is adjacent to the Main Bar and outside Terrace area. Ideal for larger events or those who prefer an exclusive space but wish to enjoy the atmosphere of the venue.

ROOM COMBINATIONS

Cocktail Bar & Bistro

Cocktail 200

Cocktail Bar, Bistro & Private Dining Room

Cocktail 250

MEETING

WORKING LUNCH \$70pp

On Arrival

Selection of pastries and croissants

Morning Tea

House baked cookies

Lunch

Packed lunch – sandwich, baguette and a piece of fruit per person
(served to the table if preferred)

Afternoon Tea

House baked scones

Beverage

Espresso coffee, T2 teas and herbal infusions
Selection of fruit juices



LIGHT LUNCH \$80pp

On Arrival

Selection of pastries and croissants

Morning Tea

House baked cookies

Lunch

Assorted wood fired pizzas
Iceberg, shaved ricotta, dill, lemon vinaigrette
House chips, oregano and thyme salt

Afternoon Tea

House baked scones

Beverage

Espresso coffee, T2 teas and herbal infusions
Selection of fruit juices



PLATED LUNCH \$90pp

On Arrival

Selection of pastries and croissants

Morning Tea

House baked cookies

Lunch

Two course Pub Classics menu
served on an alternate basis

Afternoon Tea

House baked scones

Beverage

Espresso coffee, T2 teas and herbal infusions
Selection of fruit juices



FOOD

Groups of 15 guests and above will be required to dine on a group menu.
Contact us to discuss tailoring a menu to suit your tastes, style and budget.



PUB CLASSICS

2 course \$41pp

3 course \$49pp

SAMPLE MENU

12 guest minimum | Groups over 40 guests will be served an alternate menu

TO START

Pork and pistachio terrine, charred sourdough, pear chutney
Pappardelle, mushroom, truffled pecorino
Caesar salad, soft egg, prosciutto, white anchovy

Optional extras

Canapes on arrival
Wood fired pizzas to share
Freshly shucked oysters, red wine vinaigrette, lemon
Shared entrée
Cured meat boards
*Selection of terrine, cured meats, house pickles,
olives, caperberries and wood fired oven bread*

See canapé menu
See pizza menu
MP
Please enquire
\$32 ea

TO FOLLOW

Panko crumbed chicken breast, shaved leg ham, tomato sauce, cheese, battered chips
Grosvenor burger, beef, cheese, smokey bacon, lettuce, tomato, pickles
Market fresh fish, crushed potatoes, soft herbs, citrus and fennel salad

Optional extras

250g grass fed porterhouse, Gippsland Victoria,
battered chips, dressed leaves

\$15pp ordered

Sides

Cos, buttermilk ranch dressing, Lebanese cucumber,
pickled fennel
Broccolini, garlic, lemon butter
Roasted cauliflower, nuts, grains, mint, parsley, raisins
House chips, oregano and thyme salt
Crunchy onion rings

\$11 ea

\$12 ea

\$13 ea

\$8 ea

\$8 ea

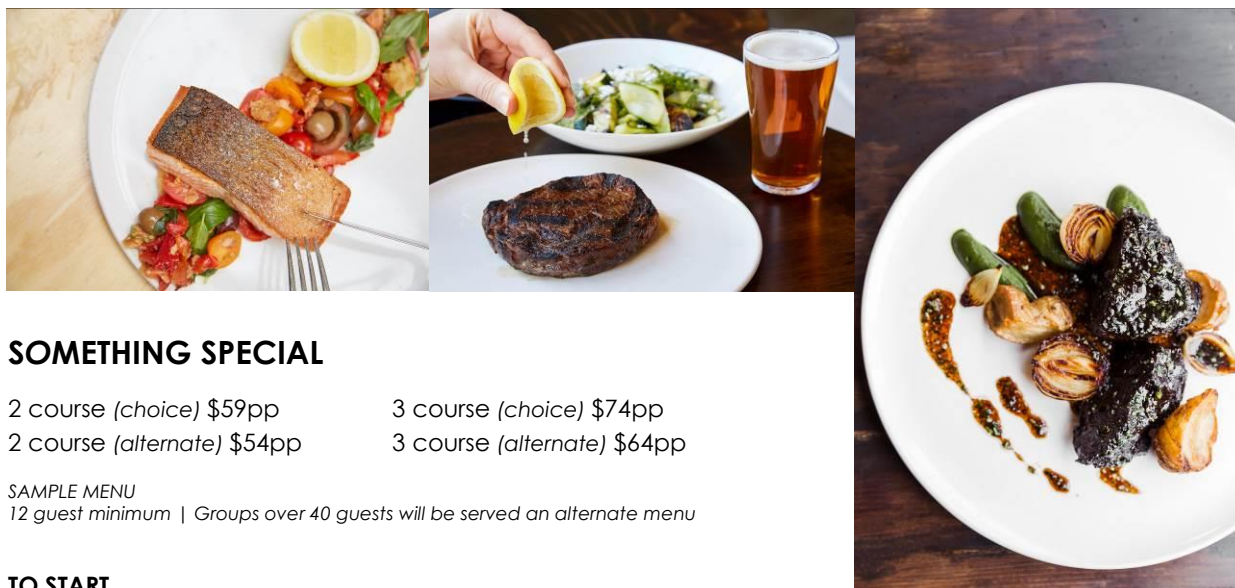
TO FINISH

Individual board of Chef selected farmhouse cheese, muscatels, lavoche
Eton mess, meringue, fresh berries, cream
Double chocolate tart, vanilla ice cream

Optional extras

Cheese boards

\$12pp



SOMETHING SPECIAL

2 course (choice) \$59pp

2 course (alternate) \$54pp

3 course (choice) \$74pp

3 course (alternate) \$64pp

SAMPLE MENU

12 guest minimum | Groups over 40 guests will be served an alternate menu

TO START

House cured Ora salmon, kipfler potatoes, shaved fennel, buttermilk and dill
Bresaola, brioche, slow cooked egg, celeriac remoulade
Stracciatella, charred and pickled zucchini, sourdough
Beetroot and goats cheese tart, bitter leaves

Optional extras

Canapes on arrival
Wood fired pizzas to share
Freshly shucked oysters, red wine vinaigrette, lemon
Shared entrée
Cured meat boards
Selection of terrine, cured meats, house pickles,
olives, caperberries and wood fired oven bread

See canapé menu
See pizza menu
MP
Please enquire
\$32 ea

TO FOLLOW

Grass fed porterhouse, Gippsland Victoria, potato dauphinoise, parsley, sauce bordelaise
Half roasted corn fed chicken, potato mash, confit garlic, braised leeks, tarragon reduction
Market fresh fish, Sea Bounty mussels, sweet peas, lettuce, Champagne dressing
Risotto, asparagus, zucchini, wild rocket, crescenza

Optional extras

Grass fed scotch, Gippsland Victoria to replace porterhouse \$10pp
Grass fed eye fillet, Gippsland Victoria to replace porterhouse \$10pp

Sides

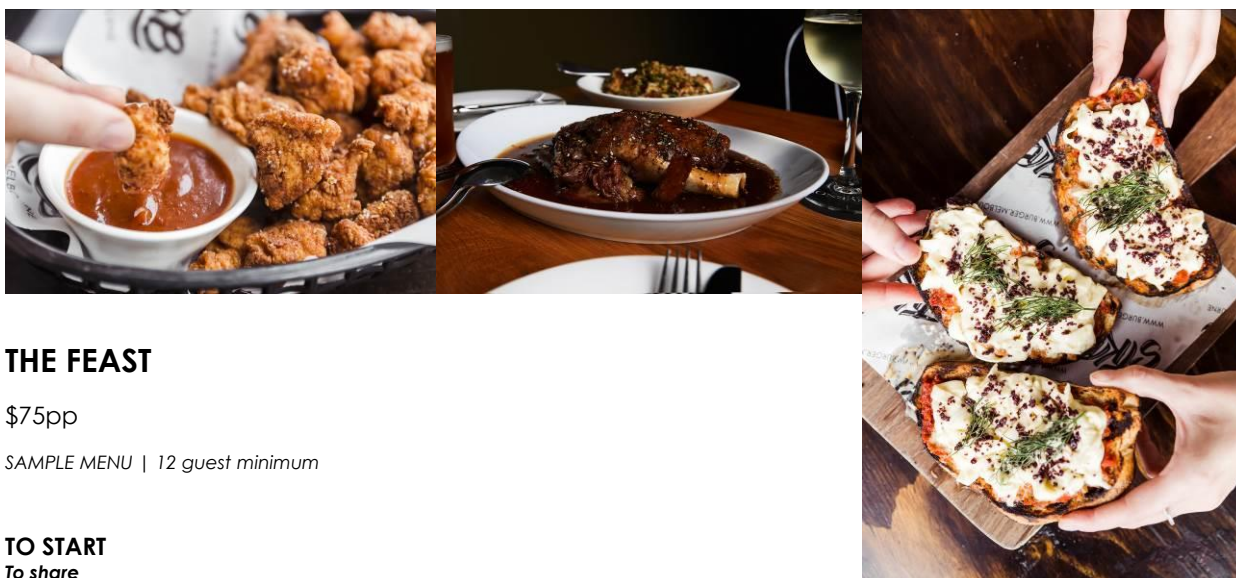
Cos, buttermilk ranch dressing, Lebanese cucumber, pickled fennel \$11 ea
Broccolini, garlic, lemon butter \$12 ea
Roasted cauliflower, nuts, grains, mint, parsley, raisins \$13 ea
House chips, oregano and thyme salt \$8 ea
Crunchy onion rings \$8 ea

TO FINISH

Individual board of Chef selected farmhouse cheese, muscatels, lavoche
Grosvenor Gateaux, crunchy hazelnut, passionfruit cremeux, chocolate Bavarian mousse
Iced Vo-Vo, white chocolate and coconut mousse, financier, raspberry cream
Fruit flan, vanilla crème patissiere

Optional extras

Cheese boards \$12pp



THE FEAST

\$75pp

SAMPLE MENU | 12 guest minimum

TO START

To share

House cured meats, selection of terrine, cured meats, house pickles, olives, caperberries and wood fired oven bread
Corn dusted, bourbon marinated McClures pickles, mustard
Popcorn chicken, spicy BBQ sauce

Optional extras

Canapes on arrival See canapé menu
Wood fired pizzas to share See pizza menu
Freshly shucked oysters, red wine vinaigrette, lemon MP

TO FOLLOW

To share

Lamb shoulder, roasted spicy cauliflower, almonds, grains, mint, parsley, raisins
Eye fillet, Gippsland Victoria, beef fat roasted potatoes
Whole fish, fennel and citrus salad
Iceberg, shaved ricotta, dill, lemon vinaigrette

TO FINISH

To share

Chef's selection of farmhouse cheese, muscatels, and lavoche

Optional extras

Alternate dessert \$15pp

SUCKLING PIG

Western Plains Suckling Pig, pork and chilli stuffing, house condiments

Sides

Broccoli, chilli, garlic
Mixed leaves, classic dressing
Hand cut potatoes

Whole Suckling Pig up to 10 guests \$660

Half Suckling Pig up to 5 guests \$350

Quarter Suckling Pig up to 3 guests \$170

Minimum 3 days notice required

Optional Extras

Canapes on arrival See canapé menu
Wood fired pizzas to share See pizza menu
Freshly shucked oysters, red wine vinaigrette, lemon MP
Shared entrée \$15pp
Cheese boards to share \$12pp
Please ask about tailoring entrée and dessert options

CHILDREN'S MENU

Rigatone Bolognese	\$12
Pizza, tomato and mozzarella	\$13
Pizza, tomato, pineapple and leg ham	\$13
Baked fish fillet, steamed vegetables	\$14
Steak, steamed seasonal vegetables	\$15
Cheeky cheeseburger	\$12
Scoops & Smiles gelato	\$4 per scoop



CELEBRATION CAKES

Up to 10 guests	\$95 each
10 guests and above	POA

Grosvenor Gateaux, crunchy hazelnut feuilletine, flourless chocolate biscuit, passionfruit cremeux and chocolate Bavarian mousse

Caramel Cointreau Gateaux, almond sponge, salted butter caramel, Cointreau mousse, milk chocolate Chantilly

Banana, salted caramel, chocolate cream and coconut dacquoise

Mango Saint Honore, mango compote light diplomat and mascarpone cream

Iced Vo-Vo, coconut mousse, raspberry cream and financier biscuit

Chocolate mudcake and chocolate hazelnut ganache

Rose and white chocolate mousse, crunchy pistachio sponge

Genoise sponge, cream Chantilly, fresh berries

To discuss further cake styles, flavour profiles or to tailor a cake uniquely to your occasion, please contact us to discuss your requirements.

YOUR CAKE

You are welcome to provide a celebration cake with a small fee of \$5pp to individually plate and garnish your cake. To have your cake served on platters, this fee is capped at \$45.

CANAPES

PACKAGES

\$22 per person

7 canapes pp, your choice of 4 canapes
Recommended for a 2-3 hour duration

\$33 per person

11 canapes pp, your choice of 5 canapes
Recommended for a 3-4 hour duration

\$44 per person

15 canapes pp, your choice of 7 canapes
Recommended for a 4-5 hour duration

GO YOUR OWN WAY

Tailor your menu with your choice of savoury or sweet items
Please select a variety of up to 8

We recommend the following ratio

2-3 hour duration	4 canapes pp
3-4 hour duration	11 canapes pp
4-5 hour duration	15 canapes pp

MENU

Cold

All platters consist of 30 pieces

Chicken ballotine, spicy tomato sauce (gf/df)	\$80
Prawns, Marie Rose sauce, horseradish, toast (df)	\$90
Bruschetta, buffalo mozzarella, tomato and vincotto	\$70
Tuna tartare, betel leaf (gf/df)	\$80
Seasoned blue swimmer crab, cucumber (gf/df)	\$90
Oysters natural (gf/df)	MP

Hot

All platters consist of 30 pieces

Half metre wood fired pizza, your choice of toppings	\$65
Sweet potato chips, smoked paprika aioli (df/v)	\$70
Fennel and chickpea chips, sauce romesco (gf/df/v)	\$70
Veal and sage sausage rolls, relish	\$80
Rice flour dusted calamari and tartare (gf/df)	\$80
Steak, chips and béarnaise (gf)	\$90
Tempura fish, chilli, lime mayonnaise (df)	\$90
Chicken kiev skewers, garlic butter	\$90
Mushroom and parmesan arancini	\$80
Sundried tomato and goats cheese tarts	\$70
Red wine braised beef pie, potato crust	\$95
Corn dusted McClure's pickles, American mustard (df)	\$70
Popcorn chicken, spicy BBQ sauce (gf)	\$80
Confit chicken croquettes, herb mayo	\$90
Sweetcorn and manchego fritters, jalapeno cream	\$80

Something more substantial

Steak sandwich, whole grain mustard mayo, Denhay cheddar	\$8 ea
Mushroom and truffle gnocchi	\$7.5 ea
Individual BLT's	\$7 ea
Mini cheeseburgers	\$7 ea
Popcorn chicken cones (gpf)	\$6 ea
Individual boxes of house chips (df/v)	\$5 ea

Dessert

All platters consist of 30 pieces

Vanilla bean panna cotta, mixed berries (gf)	\$80
Strawberry and frangipane tart, pistachio Chantilly	\$80
Chocolate mousse and popping candy (gf)	\$80
Lemon meringue tarts	\$80
Brighton Rocky Road (gf/df)	\$80
Lamington milkshakes	\$5 ea
Mini Magnums (gf)	\$4 ea
Scoops & Smiles gelato dixie cups (gf)	\$5 ea



Pizza Toppings

All pizzas available on a gluten free base

Margherita tomato, mozzarella, basil

Hawaiian tomato, mozzarella, shaved leg ham, pineapple

Carne tomato, mozzarella, ham, spicy salami, sweet onion, mushroom, chilli

Capricciosa tomato, mozzarella, ham, mushroom, artichoke, olives

Four cheese fior di latte, scamorza, gorgonzola, parmesan

Calabrese tomato, Calabrese salami, roasted capsicum, fior di latte, chili

Funghi mozzarella, button, oyster and enoki mushrooms, goats cheese

Pepperoni tomato, mozzarella, pepperoni, red onion, guindilla peppers

Pasquale artichoke puree, mozzarella, sundried tomatoes, 'Nduja, rocket, pecorino

Straccia stracciatella cheese, basil pesto, cherry tomato



Scoops & Smiles Flavours (gf)

Salted caramel

Bubble gum

Chocolate

Vanilla

Mandarin sorbet (df/v)

Raspberry sorbet (df/v)

Optional Extras

OYSTER STATIONMP

Accompaniments include fresh lemon, Bloody Mary, shallot and red wine vinaigrette
Shucker to shuck oysters to order (optional) \$400

ANTIPASTO STATION\$14pp

Selection of cured meats, vegetarian and seafood

CHEESE STATION\$14pp

Local and imported cheese, lavoche and muscatels

DESSERT STATION\$15pp

Selection of mini desserts, local and imported cheese, lavoche and muscatels

BEVERAGE

ON CONSUMPTION | BAR TAB

Beverage tabs with a pre-determined limit are welcome. You are able to increase the value during your event. Please ask your Event Manager for wine, beer and cocktail lists to tailor your beverage selection.



BEVERAGE PACKAGE

Beverage packages are available for events with a 3 hour minimum duration and can be tailored to suit taste, style and budget.

HOUSE

3hrs \$40pp | 4hrs \$45pp | 5hrs \$50pp

Grosvenor Hotel sparkling & still wines
 Carlton Draught or Coopers Pale Ale *(on tap)*
 Cider *(on tap)*
 Soft drinks & Juices



PREMIUM

3hrs \$49pp | 4hrs \$54pp | 5hrs \$59pp

Premium sparkling & still wines
 Selected craft beer *(on tap)*
Selection changes regularly, sample offering below
 Stone & Wood Pacific Ale
 Wolf of the Willows Lager
 Mountain Goat Steam Ale
 Bridge Road Bling IPA
 Mornington Pale Ale
 Mornington Jiffy Squid NEIPA
 Coopers Pale Ale

Cider *(on tap)*
 Soft drinks & Juices
 Sparkling mineral water



COCKTAILS

\$19 per cocktail

St Kilda Fling

Vodka, strawberries, mint, fresh lime

Bayside

Gin, lime, mint, jalapenos

Espresso Martini

Double espresso, Cariel vanilla vodka, Pedro Ximenez sherry, Licor 43

Passionfruit Mojito

Kraken rum, passionfruit, mint, lime

Negroni

Campari, Bulldog gin, Cinzano Rosso

Watermelon Margarita

Tequila, Cointreau, lemon, lime, watermelon

Amaretto or Whisky Sour

Disaronno Amaretto or Maker's Mark, lemon, egg white, Angostura bitters

Ginger Ninja

Vodka, apple, ginger, fresh lime

Cucumber Collins

Gin, cucumber, lemon, mint, soda



2018 COLLECTION

Long Drinks \$15 | Pitchers \$40

Pimms Crush

Pimms, strawberries, lime, orange, mint, cucumber, lemonade, dry ginger ale

Hot Root

Bacardi Carta Fuego, chilli, Strangelove ginger beer

Originale*

Grey Goose, Campari, lime, Strangelove tonic

**inspired by the great Melbourne Wine Room*

STKBB BURGER TRUCK

We're all about bringing people together. Book STKBB for your next party or event and we'll bring the burgers to you.

Considered Melbourne's best burgers, our burgers are served with local St Kilda flavour and are sure to satisfy. Sourcing only the best grass fed, 100% certified Angus beef from Gippsland Victoria, our patties are lovingly hand pressed to ensure a seriously tasty burger.

MINIMUM SPEND

Please ask us for a tailored minimum spend

DURATION

You'll have the burger love for 3 hours. Need STKBB to flip for longer? Ask us for more info

WHERE CAN WE FLIP?

We can park up on all private properties and public areas where we have an existing permit

HOW MUCH ROOM TO ALLOW

Allow 7.5m x 3.5m (the size of two car parks) and a height of 3.8m

HOW FAST CAN WE FLIP?

We'll be grilling 120 burgers an hour

WHAT WE NEED FROM YOU

We're fully self contained

MENU

Grosvenor
Beef, streaky bacon, shed sauce, cheese, lettuce, tomato, pickles

Cheeseburger
Beef, double cheese, pickles, house ketchup

Mr Fun Guy (v)
Roasted Portobello mushroom, rocket, Gruyere cheese, herb mayo

Battered Chips

CAPI soft drink range
CAPI still & sparkling water

Scoops & Smiles Gelato

**Be a Burger Boss and create your own menu. Ask us how*



WWW.BURGER.MELBOURNE



GROSVENOR HOTEL
t 9531 1542 f 9525 6041
10 Brighton Road, St Kilda East 3183
functions@grosvenorhotel.com.au
grosvenorhotel.com.au

DETAILS

CAPACITY

	Private Dining Room	Cocktail Bar	Bistro	Number 10	Atrium	Cocktail Bar & Bistro	Private Dining Room, Cocktail Bar & Bistro	Main Bar, Terrace & Atrium
Seated	48	30	60	-	40	60	60	-
Cocktail	60	70	110	150	80	200	250	300

MINIMUM SPEND

	Private Dining Room	Cocktail Bar	Bistro	Number 10	Atrium	Cocktail Bar & Bistro	Private Dining Room, Cocktail Bar & Bistro	Main Bar, Terrace & Atrium
LUNCH								
Sun-Thu								
Jan-Nov	\$500	\$500	\$1,500	\$1,500	\$1,500	\$1,500	\$2,000	\$3,000
Dec*	\$800	\$800	\$2,000	\$2,000	\$2,000	\$3,000	\$3,800	N/A
Fri-Sat								
Jan-Nov	\$800	\$800	\$3,000	\$1,750	\$2,000	\$5,000	\$5,500	\$8,000
Dec*	\$1,000	\$1,000	\$5,000	\$2,000	\$3,500	\$6,000	\$7,000	\$10,000
DINNER								
Sun-Thu								
Jan-Nov	\$800	\$800	\$2,500	\$1,500	\$2,000	\$5,000	\$6,000	N/A
Dec*	\$1,000	\$1,000	\$3,500	\$2,500	\$3,000	\$6,000	\$7,000	N/A
Fri-Sat								
Jan-Nov	\$1,000	\$1,000	\$3,000	\$2,500	\$3,000	\$7,000	\$7,500	N/A
Dec*	\$1,500	\$1,500	\$5,000	\$3,500	\$4,000	\$8,000	\$10,000	N/A

Minimum spend may be negotiable; please enquire with your Events Manager
*excludes Christmas Day

DEPOSIT

	Private Dining Room	Cocktail Bar	Bistro	Number 10	Atrium	Cocktail Bar & Bistro	Private Dining Room, Cocktail Bar & Bistro	Main Bar, Terrace & Atrium
Deposit	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500