



THE GV HOTEL functions @ gvhotel.com 03 5821 9822

Our Rooms

With a choice of 5 distinct spaces, there is sure to be a space to suit your requirements

Cabaret Room \$450/\$650

The Cabaret Room is located on the Ground Floor of the Venue with Access available directly off the Carpark. The Cabaret Room has a Timeless elegance to it, and is the perfect space for any event. It can accommodate up to 450 people.



Classic Room \$350

The Classic Room is located on the Ground Floor of the Venue with Access available directly off the carpark. It is the perfect size room for Your smaller sized dinner function or Conference. Can comfortably accommodate up to 60.



- Climate Controlled
- Dance Floor
- Built in Stage
- Private Bar
- Two entrances
- Bathrooms
- Ipod Compatible
- In house speaker system
- Optional Half or Full room
- Optional extension of Classic Room



- Climate Controlled
- Dance Floor
- Built in Stage
- Private Bar
- Bathrooms
- Ipod Compatible
- In house speaker system
- Adjustable Lighting



Our Rooms

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Level 1 Lounge \$350

Located on our first level, Level 1 Lounge Bar is perfect space for your Engagement Party, 21st or Cocktail Style Function. It has exclusive use of its own balcony, and has a timeless Elegance. It can hold up to 130.



Piano Bar \$250

With the original charm of yesteryear, and an amazing English garden themed Balcony, The Piano Bar is a Room to be seen to be believed. Perfect for smaller style intimate Functions, inside can accommodate up to 50, and the Balcony can accommodate up to 80.



- Climate Controlled
- Dance Floor
- Private Bar
- Lift to first level access
- Bathrooms
- Ipod Compatible
- In house speaker system
- Lower lounge area
- Balcony



- Climate Controlled
- Dance Floor
- Private Bar
- Bathrooms
- Ipod Compatible
- In house speaker system
- Garden themed Balcony
- Lounge theme inside

CANAPES

\$84 Per platter
Pick 4 options Per Platter
Each Platter serves 10
(Sliders/Burgers must be on own platter)
\$58 per Kids Platter





Hot Items

Sausage Rolls

Party Pies

Quiches (v)

Sundried Tomato & Parmesan Arancini (v)

Mini Dims Sims

Samosas & Mini Spring Rolls

Prawn Twisters

Meatballs

Chicken Tenders

Lamb Kofta

Beef Sliders

Mini Cheese Burgers

Tempura Prawns

Chicken Skewers - Honey Soy, Satay &

Tandoori

Kids Platter - Chicken Nuggets, Party Pies,
Sausage Rolls, Fish Bites & Chips

CANAPES

\$84 Per platter

Pick 4 options Per Platter

Each Platter serves 10

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Cold Items

Rare Roast Beef Croutons - with mustard

Mayonnaise

Cucumber rounds 'w herbed cream cheese (v/gf)

Smoked Salmon & Goats Cheese Croutons

Zucchini & Potato Frittata (v/gf)

Mixed Sandwiches & Wraps (v/gf)

Something Extra

Sold Per Platter

Fruit & Cheese Platter \$94.50 per platter

Mezze Platter \$84 per platter

Warm Turkish Bread & Dips \$42 per platter

Mixed Cakes & Slices \$73.50per platter

Ploughman's Grazing Station

\$26.50pp

Cured slices meats

Marinated olives

Cheeses

Seasonal fruit

Water crackers

Turkish bread

Grissini sticks

Set Menu

One Course \$47.50pp

Two Course \$57.50pp

Three Course \$68.50pp

Minimum 40 guests

Includes Bread Roll per person

Children's Menu \$21pp

Main Course option

Comes with ice cream for dessert



Entree

Beef Ragu- 8 Hour braised beef cheeks, tossed through rich tomato ragu, with pan fried gnocchi & fresh

shaved parmesan

Arancini - sundried tomato & bocconcini filled arancini balls, served atop napoli sauce, with a wild rocket & spanish onion salad

Spinach & ricotta ravioli - served atop your choice of either a napoli or a creamy sauce, and topped with shaved parmesan

Sticky pork belly - cubes if Asian infused pork on dutch cream puree, with an Asian glaze

Chicken roulade - chicken breast filled with mushroom pate & brie cheese, served atop a creamy risotto melanises, and finished with a sweet balsamic glaze

Mains

Slow roasted chicken – served atop garlic & chive mash, with broccolini, and finished with a creamy white wine sauce

200gm porterhouse - cooked medium, served atop herb roasted chat potatoes, seasonal greens, and finished with sauce of your choice

Atlantic salmon - salmon fillet, served atop Asian style rice noodle salad, and finished with a honey glaze

Fillet mignon - (please add \$5pp for this option) *cooked* medium, on a bed of creamy mash potato, seasonal

greens and finished with a bourbon jus

Parmesan Crusted Rack of Lamb - (please add \$6pp for this option) *3 point, cooked medium, served atop sweet potato puree, seasonal greens, and finished with a bourbon jus*

Dessert

Citrus tart - a delicious house made tart, with a tangy filling. served with whipped cream

Sticky date pudding - traditional favourite, served hot with butterscotch sauce, and whipped cream

New York cheesecake - rich & creamy, served with whipped cream & a berry compote

House made chocolate brownie - chocolate & walnut brownie, served with a hot chocolate sauce & whipped cream

Set Menu

Extras



Salad Bowls

\$47.50 per bowl - serves aprox 10

Pumpkin, Rocket & Fetta Salad (v/gf)

Greek Salad (v/gf)

Potato Salad (gf - with vegan option upon request)

Tossed Salad (v/gf)

Pasta Salad

Leafy Salad (gf/v) \$11

Per Person Options

Antipasto \$10.50pp

Torchia \$5.25pp

Extra Bread \$3.25pp

Cheese Platter \$8.50pp

Fruit Platter \$7.50pp

Cake Cutting

Cut & served on platters - \$26.50

Cut & served with coulis & cream as dessert \$3.25pp

Buffet Menu

Option 1 \$44pp

2 salads

2 mains

2 sides

Option 2 \$52.50pp

3 salads

3 mains

3 sides

Option 3 \$61pp

4 salads

4 mains

4 sides

Dessert Option add \$9.50pp

Choose 2 options



Salads

Pumpkin, rocket & fetta salad

Greek salad

Potato salad

Tossed Green salad

Pasta salad

Mains

Herb crusted roast beef

Roasted Chicken Breast

Roast Pork

Lemon & paprika roasted Barramundi

200gm Porterhouse steak

Vegetarian lasagne

Sides

Sea salt & rosemary chats

Honey roasted pumpkin

Steamed seasonal vegetables

Cauliflower gratin

Broccoli gratin

All Buffets include condiments

Dessert

Mixed berry, apple & peat crumble

Sticky date pudding with butterscotch sauce

Chocolate pudding

Cheesecake (various flavours available)

Tiramisu

All dessert Buffets include whipped crem

Terms and Conditions

Bookings & Deposits:

In order to confirm a booking, a deposit is required of the room hire amount of the room you are hiring. The deposit will be deducted from your final payment.

Any bookings not confirmed with a deposit after 48 hours of booking may be released at the discretion of the GV Hotel's Function Manager.

Upon payment of your deposit you are here-by agreeing to the terms and conditions listed within this document for your event.

Final Numbers & Catering:

Confirmation of final numbers and catering must be made no later than 7 days prior to the function date. Any changes to catering after this time may still require the original payment agreed. Final changes will be based on the final head count whichever is greater.

Payment:

Payment for the function must be settled 5 days prior to the function date.

Cake:

When booking a function, you may provide a celebration cake for consumption on the premises. There is a cakeage fee payable if we cut the cake for you. Alternatively, we are more than happy for you to cut the cake and provide your own disposable plates and cutlery to serve this yourself - at no charge. No other foods and desserts are to be bought into the GV hotel. If you do have external dessert tables bought in there will be a \$250 fee payable.

Security:

It is a requirement of our liquor licence that security to be present for all functions at the GV Hotel. The cost is to be covered by the client. We will provide a written quote direct from our security company dependant on times booked for your function.

Responsibility:

The client is responsible for any loss or damage to hotel property caused by a guest attending their function. The GV Hotel will be not be held responsible for the loss or damage to any equipment, merchandise or personal effect left on the premises prior, during or after the function.

General:

Any major functions (deemed as such by the GV Hotel management) may have additional conditions and costs applied to cover excessive costs & labour by the venue. Please see our Functions Manager for further information.

The GV Hotel does not cater for 18th Birthdays in our function areas. However - please feel free to book a family dinner in our Bistro.

The GV Hotel does not condone the use of drugs and illicit activities and practices a strict "no tolerance" policy. People caught in the possession of drugs will be removed from the premises immediately & directed to the appropriate authorities. Management reserves the right to cancel any function on the spot & without liability, and the client will be subject to the full payment for your event.

Terms and Conditions

RSA:

The GV Hotel is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a legal requirement that Intoxicated persons be removed from the licenced premises. No liquor will be served to minors (under 18 years of age)

If any persons under the age of 18 years attending your functions attempting to consume alcohol, the function will be terminated immediately and you will be subject to full payment of your event.

Public Holidays:

Any function held on a public holiday will incur 10% surcharge on both food & beverage.

Cleaning:

General cleaning is included in the cost of your function room hire, however if additional cleaning is required, supplementary charges may apply.

Decorations:

The room decorations are entirely up to you, aside from a few simple rules. No decorations are to be applied to any walls under any circumstance. Confetti & table scatters are not permitted.

Bump in/Bump out:

All function spaces will be available 3 hours before your function commences unless prior arrangement has been made with our Functions Manager. If you require deliveries or pick ups out side of those times, please notify our Functions Manager. If the functions space is available you are welcome to set up the night before, with prior approval from our Functions Manager

Entertainment/Photography:

The GV Hotel Function Rooms all have inhouse speaker systems, that have AUX compatibilities that you can play your smart device through the course of your function at no extra cost. Alternatively you may wish to hire a DJ or musician at your own cost. Photo booths are permitted at The GV Hotel. We also have an inhouse photographer that may take photos at your event that will be uploaded to our social media. Please let us know if you would not like this to happen.

Cancellations:

Any cancellations made within 7 days of your date of function booking will not be entitled to refund of deposit paid. We ask that you sign the original copy of this contract to acknowledge acceptance of these terms & conditions.

Linen:

All white linen is supplied by the GV Hotel. If you require any different please discuss options with our Functions Manager.

Last Drinks:

All good things must come to an end. After a fantastic night, last drinks will be called 30 minutes prior to the end of your event.

Dietary Requiurements:

All dietary requirements should be given to the Function Manager at the time of providing final numbers. If your function is a seated occasion, the name of each person, table number they are seated on and their dietary requirement should all be provided.

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	I have read the above terms and conditions and understand them and agree to abide by	them.
	Name:	
	Date of Function:	
	Function Name:	
	Signed:	
	Date:	