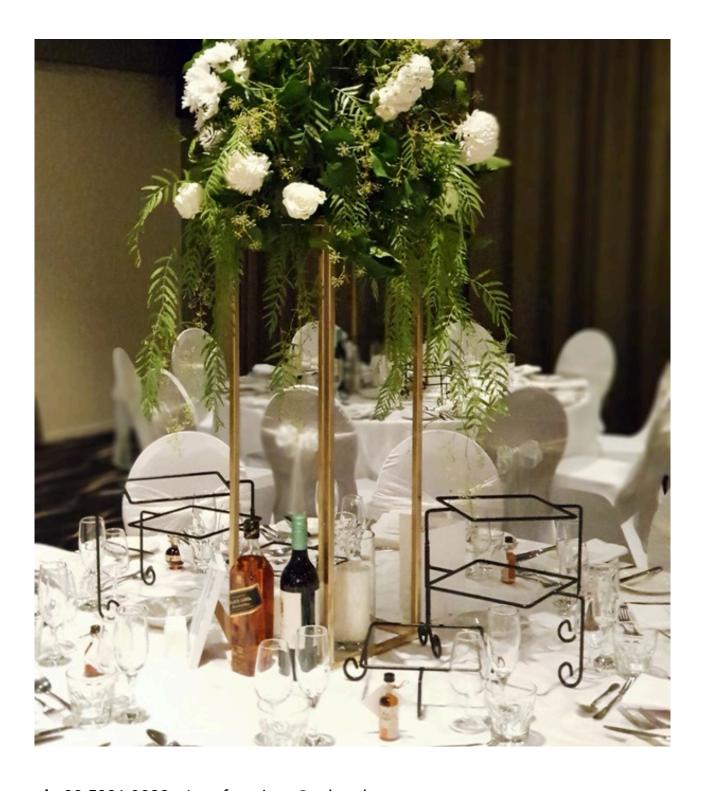


FUNCTION PACKAGES



ph: 03 5821 9822 | e: functions@gvhotel.com



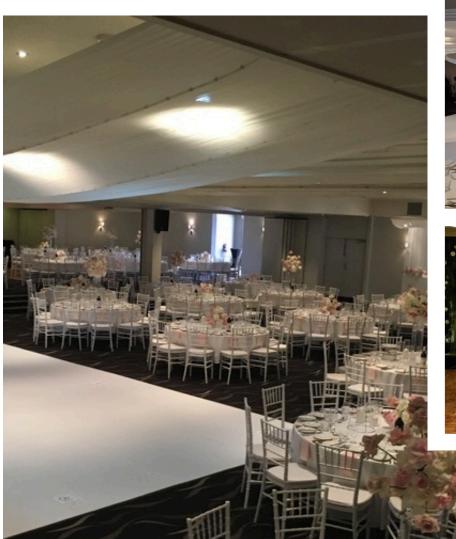
The GV Hotel has the perfect space for your function or event.

We are a venue like no other in the Goulburn Valley with 4 unique spaces and can accomodate events for up to 500 people with over 100 onsite free carparks.

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GV HOTEL









(1/2) (Full)

CABARET ROOM | \$485/\$700



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.

Climate Controlled • Dance Floor • Built in Stage • Private Bar • Two entrances

• Bathrooms • In house speaker system • Optional half or full room • Optional extension of Classic Room • 2x VIP Rooms





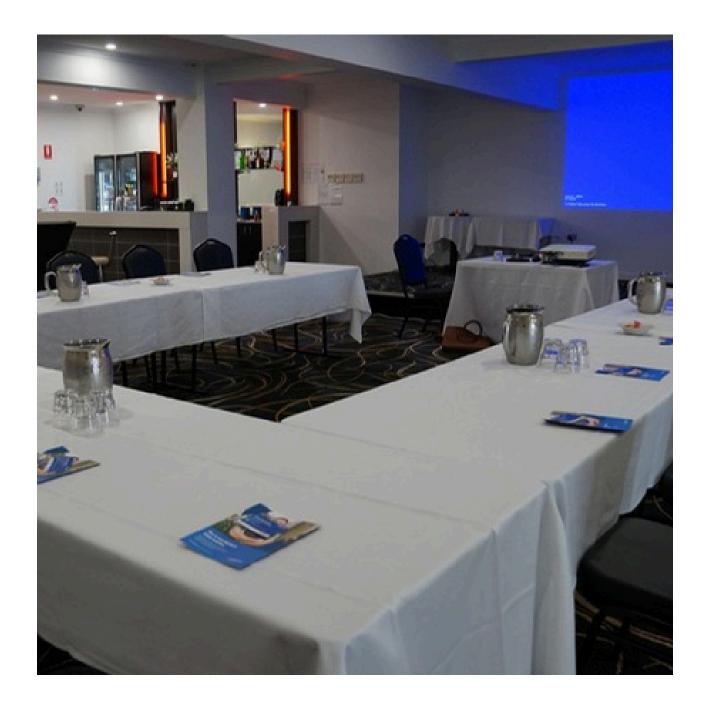
LEVEL 1 Lounge | \$380

å 130

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.

Climate Controlled • Dance Floor • Private Bar • Lift to first level access • Bathrooms • In house speaker system • Lower Lounge area • Balcony





CLASSIC ROOM | \$380



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 80.

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







Piano Bar | \$270

80

With the original charm of yesteryear, and an amazing 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.

Climate Controlled • Private Bar • Lift to first level access • Bathrooms

• In house speaker system • Lounge area • Garden themed balcony

CONFERENCE PACKAGES

Host your next meeting or event in style at the GV Hotel, a modern, versatile venue in the heart of Shepparton. Our tailored conference packages offer everything you need for a seamless experience.

- · Lectern & Microphone · Cordless/Lapel Microphones · Welcome Signage, · WIFI
- · Room Set up · White board & Flip chart (upon request) · Over 100 onsite carparks
- Extra: Data Projector & screen Hire \$160

Room Style	Hire Charge	Cabaret Style	U Shape	Theatre Style
Classic Room	\$380	60	40	100
1/2 Cabaret Style	\$485	100	60	180
Cabaret	\$700	300	N/A	400

CATERING

Tea & Coffee station - \$2.75 per person for all Conference and Function Packages.

Individual Sessions

Morning Tea \$25.50pp | Lunch \$30.75pp | Afternoon Tea \$18.50pp

All Day Package | \$56pp

Morning Tea: Home made scones 'w jam & cream, danish pastries and ham & cheese croissants **Lunch:** Selection of sandwiches & wraps, hot finger food, fruit platter, juice & soft drink jugs **Afternoon tea:** Selection of cakes and slices and a fruit platter

Continental Buffet Breakfast | \$28.50pp

Fresh fruit, Danish pastries, yoghurts, 3 types of cereal, toast & condiments, juice

Hot Buffet Breakfast | \$54pp

Scrambled eggs, bacon, tomato, sausages, mushroom, toast & condiments, croissants, bread, juice

HOT CANAPES | \$126 PER PLATTER

Each platter serves 10. Choose 4 options per platter.

Note: Sliders and burgers must be ordered on a separate platter





Kids \$70 PER PLATTER

Chicken Nuggets Fish Bites
Party Pies Chips

Sausage Rolls Margarita Pizza – \$35.50

HOT CHOICES:

Sausage Rolls

Party Pies

Quiches (VO)

Sundried Tomato & Parmesan (VE + G.F)

Arancini (V)

Mini Dims Sims (G.F.O)

Samosas & Mini Spring Rolls_(VEO)

Prawn Twisters

Meatballs (G.F.O)

Chicken Tenders (G.F)

Beef Kofta (G.F)

Beef Sliders

Mini Cheese Burgers or Chicken Burgers

Tempura Prawns

Chicken Skewers

Honey Soy, Satay & Moroccan (G.F)

Roasted Veg Skewers (G.F + VE)

Calamari (G.F)

V – Veg VE – Vegan G.F – Gluten Free VO - Veg
VEO - Vegan
G.FO - Gluten Free



COLD CANAPES | \$126 PER PLATTER

Each platter serves 10. Choose 4 options per platter.



COLD CHOICES:

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)

V - Veg G.F - Gluten Free

SOMETHING EXTRA | SOLD PER PLATTER







\$114.50

Price per platter

Fruit & Cheese

Mezze	\$126.00
Warm Turkish Bread & Dips	\$50.75
Mixed Cakes & Slices	\$88.75
Ploughman's Grazing Station Select from platters above + \$40 set up fee.	\$30.25



SET MENU

\$54 pp **TWO COURSES**\$65.50 pp

THREE COURSES

\$78 pp

Minimum 40 guests

Includes Bread Roll per person



CHILDREN'S MENU | \$23.75pp

Main Course option. Comes with ice cream for dessert Beef lasagna with chips and salad. Spaghetti Bolognese Kids chips & nuggets

ENTREE

Slow Cook Beef Ragu

Beef 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, with a sweet balsamic glaze

SET MENU

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 - Extra \$5.75pp

cooked medium, on a bed of creamy mash potato, seasonal greens and finished with a bourbon jus.

Parmesan Crusted Rack of Lamb - Extra \$6.25pp

3 point, cooked medium, served atop sweet potato puree, Seasonal greens, and finished with a bourbon jus.



DESSERT

Sticky date pudding

Traditional favourite, served hot with butterscotch sauce, and whipped cream

House made chocolate brownie

Chocolate & walnut brownie, served with a hot chocolate sauce & whipped cream.

Citrus tart

House made tart with a tangy filling. served with whipped cream

New York cheesecake

Rich & creamy, served with whipped cream & a berry compote

SET MENU EXTRAS

SALAD BOWLS | \$54.00 per bowl

Bowls Serve Approx 10

Pumpkin, Rocket & Fetta Salad (V/GF)

Greek Salad (V/GF)

GV HOTEL

Potato Salad (GF - with vegan option upon request)

Tossed Salad (V/GF)

Pasta Salad

Leafy Salad (V/GF) \$12.50

PER PERSON OPTIONS

Antipasto \$12.00pp Extra Bread \$3.60pp Cheese Platter \$9.50pp Fruit Platter \$8.50pp

V - Veg VE - Vegan G.F - Gluten Free







CAKE CUTTING

\$30.25 Cut & served on platters

\$3.75pp Cut & served with coulis & cream as dessert

BUFFET MENU

OPTION 1 | \$50pp

2 salads • 2 mains • 2 sides

OPTION 2 | \$59.75pp

3 salads • 3 mains • 3 sides

OPTION 3 | \$69.25pp

4 salads • 4 mains • 4 sides

DESSERT

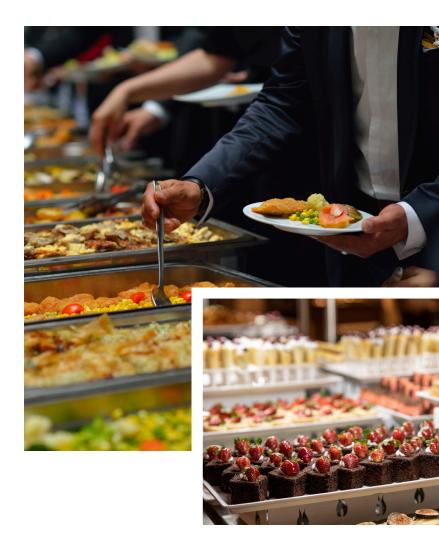
Add \$10.75pp to Buffet Option. Choose 2 options

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 & CONDITIONS

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 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 licensed premises. No liquor will be served to minors (under 18 years of age). If any persons under the age of 18 years attending your function attempts to consume alcohol, the function will be terminated immediately and you will be subject to full payment of your event.
- 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 of the event.
- 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 effects left on the premises prior, during or after the function.
- All functions will have last drinks called **30 minutes prior** to the end of your event.
- General cleaning is included in the cost of your function room hire, however if additional cleaning is required, supplementary charges may apply.
- Public Holidays: Any function held on a public holiday will incur 10% surcharge on both food & beverage.

Security: It is a requirement of our liquor licence that security is 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 – depending on times and attendees booked for your function.

Bookings & Deposits: In order to confirm a booking, a deposit is required. The room hire amount of the room you are hiring is your deposit. The deposit will be deducted from your final payment. Any bookings not confirmed with a deposit after 7 days of booking, may be released at the discretion of the GV Hotel's Functions Manager. Upon payment of your deposit you are here-by agreeing to the terms and conditions listed within this document for your event.

Payment terms for the function/event:

Room Hire: Payment within 7 days of the confirmed booking.

Catering: Payment to be finalised 14 days prior to the event/function.

Security/Crowd Controllers: Payment to be made 14 days prior to the event/function.

Equipment Hire: Payment to be made 14 days prior to the event/function.

Bar Tab: Payment to be made on the day of the event/function.

TERMS & CONDITIONS

Final Numbers, Catering & Dietary Requirements:

Confirmation of final numbers and catering must be made no later than **14 days prior** to the function date. Any changes to catering after this time may still require the original payment agreed upon. Final changes will be based on the final head count - whichever is greater.

If your function is a seated occasion, the name of each person, table number, seated location and their dietary requirement is required to be provided.

Cancellations: Any cancellations made within 14 days of your date of function booking will not be entitled to a refund of deposit paid. We ask that you sign the original copy of this contract to acknowledge acceptance of these terms & conditions.

If you require a change of date, the GV Hotel will make all reasonable efforts to accommodate the change - provided the requested date is available. If the requested date is unavailable, the GV Hotel will deem the function cancelled. All cancellations with at least 14 days notice prior to the event/function date will receive their refunded deposit.

Cake: When booking a function, you may provide a celebration cake for consumption on the premises. There is a cakeage fee of \$30.25 payable if we cut the cake for you and serve on platters.

Bump in/Bump out: All function spaces will be available 3 hours before your function commences - unless prior arrangements are made. If you require deliveries or pickups outside of those times please notify our Functions Manager. If the function space is available, you are welcome to set up the night before with prior approval from our Functions Manager.

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 circumstances.

Entertainment/Photography: The GV Hotel Function Rooms all have in-house speaker systems that have AUX compatibility, that will play your smart device through the course of your function at no extra cost. Please bring your devices in prior to event to ensure they work correctly. 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 for marketing purposes. Please let us know prior if you wish this not to happen.

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



GV HOTEL FUNCTION AGREEMENT

Acknowledgment and Acceptance of Terms and Conditions:

By signing below, I confirm that I have read, understood and agree to the Terms and Conditions outlined in this agreement. I acknowledge that I am authorised to enter into this agreement on behalf of the booking party and accept full responsibility for ensuring compliance with all stated terms.
☐ By selecting this box, I give consent for in-house photography and for GV Hotel to use images from the event, which may include attendees — for marketing and promotional purposes.
Function Name:
Date:
Function Details & Price:
-
Signed by the Client/s:
Name/s:
Signature/s:
Date:
Witnessed and Signed on behalf of GV Hotel:
Name:
Position:
Signature:
Date:

