



FUNCTION PACKAGES



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5V HOTEL

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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Piano Bar | \$280

 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



CLASSIC ROOM | \$395

 80

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

ATRIUM LOUNGE





The Atrium | \$395

 130

Located on our first level, the Atrium is a 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**



CABARET ROOM



(1/2) (Full)

CABARET ROOM | \$500/\$725

 450

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

HOT CANAPES | \$130.50 PER PLATTER

Each platter serves up to 10 people.
Choose 4 options per platter.

**** Please Note: Sliders and burgers must be ordered on a separate platter by themselves.**



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 (I)
Meatballs (G.F.O)
Chicken Tenders (G.F)
Beef Kofta (G.F)
Beef Sliders **
Mini Cheeseburgers or Chicken Burgers **
Tempura Prawns (I)
Chicken Skewers
Honey Soy, Satay & Moroccan (G.F)
Roasted Veg Skewers (G.F/VE)
Calamari (G.F/I)

V – Veg

VE – Vegan

G.F – Gluten Free

I – Internationally sourced

OPTIONAL

VO – Veg

VEO – Vegan

G.F.O – Gluten Free



Kids \$72.50 PER PLATTER

Chicken Nuggets

Party Pies

Sausage Rolls

Fish Bites (I)

Chips

Margarita Pizza – \$36.75



COLD CANAPES | \$130.50 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 (I) & Goats Cheese Croutons

Zucchini & Potato Frittata (V/GF)

Mixed Sandwiches & Wraps (V/GF)

V – Veg

G.F – Gluten Free

I – Internationally sourced

SOMETHING EXTRA | SOLD PER PLATTER



Price per platter

Fruit & Cheese \$118.50

Mezze \$130.50

Warm Turkish Bread & Dips \$52.50

Mixed Cakes & Slices \$91.75

Ploughman's Grazing Station

Select from platters above \$31.25pp
+ \$41.50 set up fee.



SET MENU

ONE COURSE

\$56 pp

TWO COURSES

\$67.75 pp

THREE COURSES

\$80.75 pp

Minimum 40 guests

Includes Bread Roll per person



CHILDREN'S MENU | \$24.50pp

Main Course option. Select one. | Comes with ice cream for dessert

Beef lasagna with chips and salad.

Spaghetti Bolognese

Kids chips & nuggets

ENTREE

(Choose one or two options)

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 of 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 melaneses, with a sweet balsamic glaze

SET MENU

MAINS

(Choose one or two options)

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 (l)

Salmon fillet, served atop Asian style rice noodle salad, and finished with a honey glaze.

Fillet Mignon - Extra \$6pp

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

Parmesan Crusted Rack of Lamb - Extra \$6.50pp

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



DESSERT

(Choose one or two options)

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 | \$56 per bowl

Bowls Serve Approx 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 (V/GF) \$13

PER PERSON OPTIONS

Antipasto \$12.50pp

Extra Bread \$3.75pp

Cheese Platter \$9.75pp

Fruit Platter \$8.75pp

V – Veg

VE – Vegan

G.F – Gluten Free



CAKE CUTTING

\$31.25 Cut & served on platters

\$4pp Cut & served with coulis & cream as dessert

BUFFET MENU

CLASSIC BUFFET | \$51.75pp

2 salads • 2 mains • 2 sides

SIGNATURE BUFFET | \$61.75pp

3 salads • 3 mains • 3 sides

PREMIER BUFFET | \$71.75pp

4 salads • 4 mains • 4 sides

DESSERT

Add \$11.25pp 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 (I)
200gm Porterhouse steak
Vegetarian lasagne

I – Internationally sourced

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 flavors available)
Tiramisu
All dessert Buffets include whipped cream



CONFERENCE PACKAGE



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 \$165*

Room Style	Hire Charge	Cabaret Style	U Shape	Theatre Style
Classic Room	\$395	60	40	100
1/2 Cabaret Style	\$500	100	60	180
Cabaret	\$725	300	N/A	400

CATERING

Tea & Coffee station - \$2.85 per person for all Conference and Function Packages.

Individual Sessions

Morning Tea \$26.50pp | **Lunch** \$31.75pp | **Afternoon Tea** \$19.25pp

All Day Package | \$58pp

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 | \$29.50pp

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

Hot Buffet Breakfast | \$56pp

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

TERMS & CONDITIONS

Payment terms for the function/event:

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

Catering: Payment to be finalized 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.

General:

- 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 room hire, catering & beverages
- Any major functions (deemed as such by the GV Hotel management) may have additional conditions and costs applied to cover excessive costs & labor by the venue. Please see our Functions Manager for further information.
- The GV Hotel does **not** cater for **18th Birthday parties** in our function areas.
- 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 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.

Security: It is a requirement of our liquor license that security is to be present for **all functions with Amplified Music** at the GV Hotel. The cost is to be covered by the client. We will provide a written quote – depending on the day, time, and number of 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. 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.

TERMS & CONDITIONS

Final Numbers, Catering & Dietary Requirements:

Final guest numbers, catering selections, and dietary requirements must be confirmed no later than **14 days prior** to the function date. This deadline is strictly enforced to ensure the smooth delivery of your event. Any amendments made after this time may still be charged at the originally confirmed numbers. Final charges will be based on the greater of the confirmed head count or actual attendance.

Bistro meals: are available for functions held in a function room for up to 30 guests only.

For seated functions with a **Set Menu**, a complete guest list must be provided 14 days prior to the event, including each guest's full name, table number, seating position, and any dietary requirements.

Cancellations: Any cancellations made within 14 days of your date of function booking will not be entitled to a refund of deposits 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.

Requests for refunds or date transfers **within 14 days** of the event will only be considered in exceptional circumstances and are at the sole discretion of the GV Hotel Functions Manager.

Outside Catering & Cakes

Strictly no outside catering of any kind is permitted on the premises. This includes, but is not limited to, food platters, desserts, sweets, or beverages not supplied by the venue.

When booking a function, you may provide one celebration cake only for consumption on the premises. No other external food items are permitted.

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.

Decorations: The room decorations are entirely up to you. However, **strictly NO** decorations are to be applied to any walls **under any circumstances**. This includes but is not limited to; blue-tac, sticky tape, double sided tape, Velcro stick on's and temporary hooks.

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

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.



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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: _____