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GRANGE HOTEL

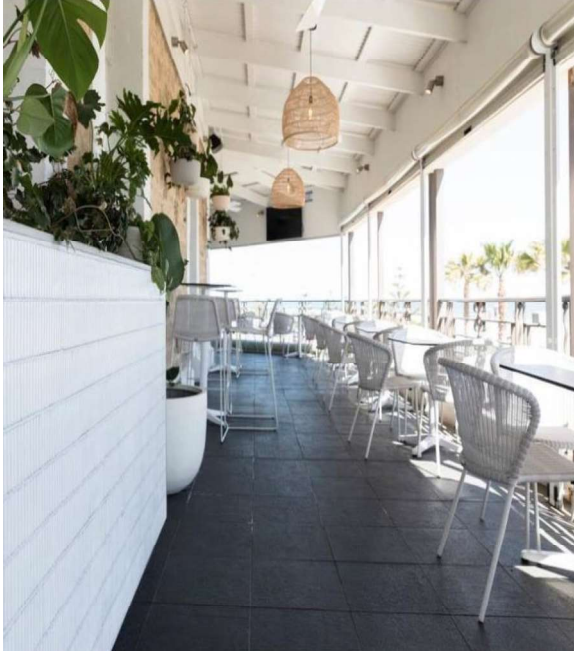
FUNCTION PACKAGES



Located in the picturesque seaside Adelaide suburb of Grange, The Grange Hotel is a stunning heritage listed building built in the 1860's. With contemporary decor and a sophisticated upstairs function room. Our menu is carefully designed to enable us to maintain exceptionally high-quality products and service, by sourcing most of our produce locally from the finest South Australian suppliers. Our functions packages are designed as a guide in planning your function, our functions manager will work closely with you to bring to life the function you desire, which will result in a truly memorable event.



UPSTAIRS BALCONY & BAR



Located on level one of the hotel, The Balcony and Bar offers uninterrupted views of the coast & the jetty with 270 degree views that are absolutely stunning. With capacity for 110 guests in a Stand-Up Cocktail function, or up to 50 guests for a sit-down dining experience.

The light filled space suites a variety of events such as weddings, engagement parties, bridal and baby showers, hens' nights, and birthdays. This stylish, and sophisticated room has a private bar and bathroom facilities, large screen TV's for displaying images or videos, an in-house P/A system, and lift access for the handi-capable. With almost all the furniture easily movable, we can design a layout to suit every event.



DOWNSTAIRS RESTAURANT SPACE

Our downstairs space offers a more intimate sit-down function space and can comfortably seat up to 40 guests. This area can be configured to your specific needs with set menu options and ala carte both available. The space is also ideal for your corporate function needs, or to entertain corporate clients. The aim is to understand your demand and deliver a high-quality product and service to you and your guests.



SET COCKTAIL OPTIONS (GROUPS OF 50+)

SELECTION A.

40 PER HEAD

Trio of dips served with warm pita, kalamata olives, semi dried tomatoes, extra virgin olive oil (V)
Chips with aioli & tomato sauce (V,GF)
Sweet Potato chips w/ Sriracha aioli (V)
Honey-Soy Glazed & Malay Satay Chicken Skewers (GF)
Assorted Arancini with aioli, aged parmesan cheese & micro herbs
Chef Selection Pizza (4 slabs) – Fungi w/ Rosemary & Truffle Oil; BBQ Meat Lover;
Margherita with Bocconcini, and Prosciutto with aged balsamic
Salt & Lemon Pepper Squid w/ Tartare & Lemon (GF)

SELECTION B.

50 PER HEAD

Trio of dips served with warm pita, kalamata olives, semi dried tomatoes, extra virgin olive oil (V)
Seasoned wedges with Sour Cream & Sweet Chilli (V)
Chips with aioli & tomato sauce
Sweet Potato chips w/ Sriracha mayo (V)
Honey-Soy Glazed & Malay Satay Chicken Skewers (GF)
Chef Selection Pizza (4 slabs) – Fungi w/ Rosemary & Truffle Oil; BBQ Meat Lover;
Margherita with Bocconcini, and Prosciutto with aged balsamic
Salt & Lemon Pepper Squid w/ Tartare & Lemon (GF)
Assorted Mini Quiche
Peppered Beef Pies and Sausage Rolls with tomato sauce
Assorted Arancini with aioli, aged parmesan cheese & micro herbs

SELECTION C.

60 PER HEAD

Trio of dips served with warm pita, kalamata olives, semi dried tomatoes, extra virgin olive oil (V)
Seasoned wedges with Sour Cream & Sweet Chilli (V)
Chips with aioli & tomato sauce
Sweet Potato chips w/ Sriracha mayo (V)
Honey-Soy Glazed & Malay Satay Chicken Skewers (GF)
Chef Selection Pizza (4 slabs) – Fungi w/ Rosemary & Truffle Oil; BBQ Meat Lover;
Margherita with Bocconcini, and Prosciutto with aged balsamic
Salt & Lemon Pepper Squid w/ Tartare & Lemon (GF)
Assorted Mini Quiche
Peppered Beef Pies and Sausage Rolls with tomato sauce
Assorted Arancini with aioli, aged parmesan cheese & micro herbs
Parmi crumbed chicken tenders with Sweet Chilli
Assorted Local Cheese Board : Haloumi, bleu, camembert, brie w/ dried apricots, figs,

CHOOSE YOUR OWN COCKTAIL PLATTER OPTIONS

ALL PLATTERS SERVE UP TO 8 PEOPLE

Chips with Aioli & Tomato Sauce (V, GF)	70
Wedges with Sour Cream and Sweet Chilli (V)	80
Sweet Potato Chips with Sriracha Mayo (V)	80
Assorted Dips served w/ warm pita, Kalamata Olives & Semi Dried Tomatoes (V)	90
Assorted Mini Quiche	80
Parmi Crumbed Chicken Tenders with Sweet Chilli Sauce	80
Curried Potato Samosas with Yogurt Dip (V)	90
Salt & Pepper Squid with Lemon & Tartare Sauce	100
Peppered Beef Pies and Sausage Rolls with Tomato Sauce	120
Variety of Hand Rolled Arancini with Aioli, Aged Parmesan Cheese, and micro herbs	120
Chicken Skewers; Honey Soy or Malay Satay (GF)	120
Smokey BBQ Pulled Pork Sliders with Creole Slaw	120
Beef and Cheese Sliders with Chipotle Mayo and Pickle	120
Prawn Spring Rolls with Sweet Chilli Sauce	110
Coffin Bay Oysters; Natural or Kilpatrick (GF)	135
<u>Pizzas: 4 Extra Large Tray Pizzas</u>	160
Margherita with Bocconcini (V)	
Fungi with Rosemary and Truffle Oil(V)	
BBQ Meat Lover with Virginia Ham, Smoked Bacon & Italian Salami	
Prosciutto with Aged Balsamic	
<u>SWEETS</u>	
Assorted Local Cheese Board: Haloumi, Bleu, Camembert, Brie with Dried Apricots, Figs, Lavosh, Cracker, Fresh Sliced Pear, Strawberry & Seedless Grapes	130
Warm Churros with Chocolate Fudge Drizzle & Fresh Berries	120
Fresh Fruit Board (V, GF)	140

GRANGE SELECT SET MENU

2 COURSE \$80 / 3 COURSE \$90

(PER PERSON)

ENTRÉE

Arancini

Medley of Arancini, Aioli, Aged Parmesan & Micro Herbs

Smoked Salmon

French Baguette, Whipped Chive Cream Cheese, Spanish Onion & Caper

Prawn Spring Rolls

Petite Salad, Mustard Vinaigrette & Sweet Chilli Dip

MAINS

Barramundi en Papilote (GF)

Soy & Coriander Broth, Leeks, Mixed Mushroom & Broccolini

Chicken Maryland (GF)

Char-Grilled Rosemary & Lemon Chicken Maryland, Sweet Potato Mash, Baby Spinach & Hollandaise Sauce

MSA Grade Scotch Fillet (GF)

Cooked medium served with Seasonal Vegetables, Red Wine Jus, and Micro Herbs

Balance Bowl (V,VO,GF)

Mesclun, Warm Quinoa, Roasted Pumpkin, Raisin, Dukkah, Harissa Vinaigrette & Goats Curd

DESSERT

Sticky Date Cake

Caramel Sauce, Crushed Peanut & Vanilla Bean Ice Cream

Warm Chocolate Lava Cake

Berry Coulis, Chocolate-Almond Crumb & Vanilla Bean Ice Cream

Peacan Pie

Whipped Cream, Chocolate Fudge Sauce & Vanilla Bean Ice Cream



DRINKS PACKAGE

BRONZE

TAP BEER +
CIDER

West End Draught, Furphy, Hahn Super Dry, Orchard Crush Cider

SPARKLING

Rothbury Estate

WHITE WINE

Rothbury Estate Sauvignon Blanc

RED WINE

Rothbury Estate Shiraz

SOFT DRINKS & JUICE

3 HRS PER HEAD **\$65**

4 HRS PER HEAD **\$70**

5 HRS PER HEAD **\$75**

SILVER

TAP BEER +
CIDER

West End Draught, Furphy, Hahn Super Dry, Stone & Wood, Heineken, One Fifty Lashes, Orchard Crush Cider

SPARKLING

Lane 'Lois' Sparkling Blanc de Blancs

WHITE WINE

T'Gallant Juliet Moscato,
Rockford 'Hand Picked' Eden Valley Riesling,
Squealing Pig Sauvignon Blanc,
Bethany 'First Village' Chardonnay,
Protero 'Pinots' Grigio Nero

RED WINE

Rameaus d'Or Petit Amour Rose,
Pike & Joyce 'Vue Du Nord' Pinot Noir,
Zema Estate Cabernet Sauvignon,
Coriole Redstone Shiraz,

SOFT DRINKS & JUICE

3 HRS PER HEAD **\$70**

4 HRS PER HEAD **\$75**

5 HRS PER HEAD **\$80**



DRINKS PACKAGE

GOLD

TAP BEER +
CIDER

All Tap Beers, Ciders & Seltzers

SPARKLING

Bird in Hand Sparkling Pinot Noir

WHITE WINE

T'Gallant Juliet Moscato,
Skillogalee Riesling,
Kooyong 'Clonale' Chardonnay,
Shaw & Smith Sauv Blanc,
The Other Wine Co. Pintos Gris

RED WINE

Rockford Alicante Rose,
S.C Pannell 'Dead End' Tempranillo,
Hentley Farm 'Villain and Vixen' Shiraz,
Giant Steps 'Yarra Valley' Pinot Noir,
Zema Estate Cabernet Sauvignon

SOFT DRINKS & JUICE

3 HRS PER HEAD **\$75**

4 HRS PER HEAD **\$80**

5 HRS PER HEAD **\$85**

UNDERAGE

UNDER 18 YEARS

Flat rate \$15.00 per person includes soft drinks and juices

*We also offer subsidised drinks and beverages on consumption

TERMS AND CONDITIONS

BOOKINGS, CONFIRMATION AND PAYMENT

In order to secure your function a non-refundable/non-transferable deposit of \$200 is required within 7 days of making a tentative booking. Your function will be confirmed once the deposit is paid. Where upon the deposit has not been received within this period, management reserves the right to cancel your function and re-allocate the area without notice.

Confirmation of menu and final numbers are required 7 days prior to the function. This number will represent the minimum numbers for which you will be charged. In the event of an increase or decrease in numbers the Grange Hotel reserves the right to re-allocate the function to another suitable area.

Full payment is required no later than 7 days prior to the function. Cash, credit card or EFT can be used to make payment. Where credit card details have been provided as means of booking, the customer authorises the venue to charge the outstanding balance to that card. Please note, any additional food or beverages served on a consumption basis must be settled at the completion of the function.

PRICING

Every endeavour is made to maintain prices as printed however; these may be subject to alteration without notice. Please note, in the event your function falls on a Public Holiday, a surcharge of 15% will apply to your bill. All prices quoted are G.S.T inclusive.

The values outlined are the minimum spend to secure a booking for the upstairs function space of the Grange Hotel:

Monday to Thursday (Inclusive)	\$2500.00
Friday to Sunday (Inclusive)	\$3500.00

Please note that room hire is included in the above pricing; although in the event that your function does not meet the minimum spend a Room Hire fee equal to amount outstanding will be charged to your function.

ROOM HIRE

For all functions, any room hire charges quoted are for the hours specified at the time of booking, additional charges may apply if a function runs longer than allocated time slot.

Please note, due to Liquor Licensing Laws, all guests under the age of 18 years old must vacate the venue by midnight.

Please feel free to speak to our Function Coordinator if different hours will suit your function.

FURNITURE

We are able to move the majority of furniture in the function spaces at the Grange Hotel. This includes high bars, tables, chairs, and stools. Desired setup for your function must be confirmed with our Functions Coordinator 7 days prior to the function.

ENTERTAINMENT

Music can be provided via our in-house system.

Due to strict licensing regulations, Grange Hotel Management must approve all musicians/entertainment prior to your function. Grange Hotel reserves the right to control all sound levels at your function.

LEGAL OBLIGATIONS/DAMAGES

Clients are financially responsible for any damage sustained to the Grange Hotel by the client, client's guests or invitees, or other persons attending the function.

Management does not accept responsibility for any injuries sustained to any person as a result of equipment installed in the Grange Hotel by the client or parties acting on behalf of the client. We accept no responsibility for any gifts, goods or any other items during a function or left behind at the conclusion of a function.

No items are to be adhered to any wall, door, or other part of the building unless the Grange Hotel has granted prior permission.

No form of confetti is permitted on any part of Grange Hotel property. General cleaning requirements following the function is included in the quoted function price, however if cleaning requirements are judged to be excessive, a minimum \$150 clean up fee will be charged depending on the state of the facility after the function.

CANCELLATIONS

In the event that the customer cancels the booking more than 10 business days prior to the date of the booking, every effort will be made to return your deposit. In the event that the booking is cancelled within 10 business days, but no less than 5 business days, the deposit is forfeited to the Grange Hotel.

In the event the customer cancels the booking within 5 business days of the booking, the customer will be liable for the amount of any confirmed menu.

SECURITY/CONDUCT

Depending on the type of function, some functions may attract a charge for security. The preferred security company used by Grange Hotel is the only security to be used in such circumstances. It is understood that the client will conduct their function in an orderly manner, in full compliance with Grange Hotel Management and all applicable laws. Grange Hotel practices responsible service of alcohol and reserves the right to exclude or eject any individual who behaves in an objectionable manner.

BOOKING FORM

Day/Date of
Function _____ Format _____

Please Circle LUNCH / DINNER

Time of Booking _____

Booking Name _____

Area Booked _____

Number of Guests _____

Deposit Method VISA / MASTERCARD / EFTPOS / CASH / CHEQUE CCV

Card Number _____

Expiry Date _____ Amount \$ _____

Name of
Cardholder _____

Signature _____

I hereby agree to the Terms & Conditions provided to me by the Grange
Hotel
(Please sign and return with a deposit of \$200 to confirm your booking)

Customer Details

Name _____

Address _____

Suburb _____ Postcode _____

Phone Number _____ Mobile _____

eMail _____

Signature _____ Date _____

OFFICE USE ONLY

Received By _____

Signature _____ Date _____

