



GRANGE FUNCTIONS

Room Hire

Half function room: \$300 plus minimum spend on food \$500

Available for setup as 35 Seated Dinner

50 Cocktail Style

Full function room: \$400 plus minimum spend on food \$750

Available for setup as 80 Seated Dinner

100 Theatre Style

100+ Cocktail Style

Room hire includes complimentary tea & coffee. Room set up includes 4 round tables with chairs & food tables - Please discuss room set up with your organiser.

Microphone & lectern, projector & screen along with Bluetooth capability for music can all be arranged if required.

Cocktail tables can be supplied at \$10 per table.

Black table clothes can be hired for a charge of \$10 per table.

Area Hire

Outdoor Terrace: \$100

Available for setup as 25 Seated Dinner

*Please note these areas do not include the options as above room hire.

By hiring a Room or Area you have exclusive use, This is also needed to be able to order Food Platters for functions.

Sunday & Public Holiday 15% surcharge applies (all prices & food options are subject to change).

SIGNATURE _____

PRICE *list*

PLATTERS

CHEESE & FRUIT PLATTER	\$100
GOURMET CHARCUTERIE BOARD	\$220
PARMESAN FRIES WITH TRUFFLE & AIOLI (V)	\$30
HUMMUS & JALAPENO DIP WITH CHIPS (V & GF)	\$30
S&P SQUID WITH CHIPOTLE AIOLI (40 PIECES)	\$80
MUSHROOM ARANCINI WITH PECORINO, PESTO & TRUFFLE AIOLI (25 PIECES) (V)	\$80
CHICKEN WINGS WITH HOT SAUCE (25 PEICES)	\$65
MINI BAKED PIES WITH HOUSE SAUCE (48 PIECES)	\$95
MINI BAKED SAUSAGE ROLLS WITH SAUCE (48 PIECES)	\$95
VEGETABLE SPRING ROLLS (50 PIECES)	\$65
BATTERED FISH COCKTAILS WITH TARTARE SAUCE (50 PIECES)	\$80
PANKO PRAWN CUTLETS WITH TARTARE SAUCE (50 PIECES)	\$80
PRAWN TWISTERS WITH NAHM JIM SAUCE	\$80
MOROCCAN LAMB MEATBALLS WITH TZATZIKI	\$90
BEEF MEATBALLS WITH SPICY NAPOLITANA & BASIL SAUCE	\$90

SKEWERS

ONE FLAVOUR OF 25 PER PLATTER

SATAY CHICKEN WITH PEANUT COCONUT SAUCE (GF)	\$100
DUKKAH LAMB WITH CORIANDER MINT YOGHURT (GF)	\$100
WAGYU BEEF TATAKI WITH PONZU SAUCE (GF)	\$100
KING PRAWN & CHORIZO WITH PAPRIKA AIOLI (GF)	\$100

PRICE *list*

SLIDERS ONE FLAVOUR OF 15 PER PLATTER

PULLED PORK WITH SLAW, CHIPOTLE AIOLI & APPLE SAUCE	\$100
CHEESEBURGER WITH TOMATO, MUSTARD & PICKLES	\$100
SOUTHERN FRIED CHICKEN WITH CHEESE, SLAW & SRIRACHA AIOLI	\$100
FALAFEL, SPICED CHICKPEA, KALE SLAW, BEETROOT & TAHINI HONEY SAUCE (V)	\$100
MEXICAN BEEF WITH SOUR CREAM, GUACAMOLE & SALSA	\$100

BOXED

CAESAR SALAD, BACON, CROUTONS, EGG & PARMESAN DRESSING	\$8
LEMON WHITING GOUJONS WITH CHIPS & CAPER DILL AIOLI	\$8
CRISPY PORK BELLY, SLAW, CORIANDER & STICKY SOY	\$8
MUSHROOM RISOTTO WITH PEAS, PECORINO & CARAMELISED ONION (V)	\$8
CHICKEN TENDERS WITH CHIPS	\$8

- MINIMUM 20 PER FLAVOUR



GRANGE FUNCTIONS

TERMS AND CONDITIONS

CONFIRMATION

Tentative bookings will be held for up to 1 week only.

To confirm your booking, the room hire fee must be paid in full. Only a Function co-ordinator can confirm requirements with you for the event. All menu selections, guest numbers, beverage options, seating plans & equipment requirements **MUST** be confirmed no later than 10 days prior to the function date. To use the projector for presentations and slideshows the USB and formatting must be tested one week prior (please call to make an appointment to test AV requirements). You are able to Bluetooth music to the speakers

CANCELLATION

If you cancel your confirmed booking, a full deposit will be reimbursed, provided you give a minimum of 4 weeks written notice. Less than 4 weeks, the room hire fee will be forfeited.

DECORATIONS

NO confetti, NO sticky tape, NO double-sided tape and NO holes in the wall. Please only use blue tac to hang decorations up. Please see management for other requirements.

DAMAGES

Clients are liable for any damage, whether through their own actions or the actions of their guests.

\$100 deposit for additional cleaning fee/damage is required at time of booking (this will be returned within 7 days if not required)



GRANGE FUNCTIONS

INSURANCE

The Grange Hotel will not accept responsibility for loss or damage to any equipment or merchandise left on the premises prior, during or after the event. It is the responsibility of the organiser to arrange their own security and insurance for all items belonging to them.

FOOD & BEVERAGE:

Menu selections **MUST** be confirmed 10 days prior to the event. No food or beverages are to be bought onto the premises excluding celebration cakes. The function must be vacated before 11:30pm (Friday & Saturday night and 9.30pm Sunday - Thursday & public holidays). The main bar will not stay open beyond 11.30pm and the Hotel must be vacated before midnight (Friday & Saturday night). Last drinks is at management discretion. All menus are subject to change based on seasonal demands and supplier availability.

Clients are responsible for the orderly behaviour of their guests and management reserves the right to intervene where sees fit and/ or exercise its right to refuse entry or service.

RESPONSIBLE SERVICE OF ALCOHOL

Service will be refused to any person who shows signs of intoxication or offensive behaviour.

The function may be terminated if the offenders are not removed from the premises.

We request that you advise your guests of these requirements. Our staff are extremely experienced and well trained to ensure that you and your guests will have an enjoyable experience.

Children are welcome in the function room but cannot stay past 10pm and adults are required to get children their drinks.