



To the Bride/Groom to be,

Thank you for your enquiry regarding a Wedding Reception at the Grand View Hotel. As you may know, the Grand View is Queensland's oldest licensed hotel which has been renovated to commemorate its past grandeur and history. The atmosphere of the Grand View complemented by its gourmet meals makes it an ideal venue to bring local, interstate and overseas guests to celebrate with you, on your special day.

We are able to cater for all kinds of functions from a small family wedding celebration for ten people to a large reception for 300. The Grand View has several function areas available, including:

The Cleveland Room and Courtyard

The Cleveland Room would suit an intimate Wedding Reception of up to 60 people inside and a further 80 people through the heritage French doors opening into the Courtyard, guaranteeing charming views and privacy.

The Verandah Restaurant

The Verandah Restaurant on our first floor overlooks beautiful Moreton Bay and North Stradbroke Island. Your guests will be captivated by the breath taking views and the ambience created by the open fire place. The Verandah Restaurant seats 80 to 100 people and guarantees privacy if you book the entire area.

The Emu Point Courtyard

The Emu Point Garden Restaurant can seat between 80 and 200 people in a lovely garden setting, featuring two all weather gazebos and two large white marquees. The Straddie Gazebo and the Moreton Gazebo can each seat up to 25 guests or could be set aside for dancing. Gas Heaters & other weatherproof features ensure year round comfort whilst enjoying the superb views across Moreton Bay to the Bay Islands.

Ceremonies

We can offer a ceremony overlooking Moreton Bay, under the palms with the gentle bay breezes to accompany your vows.

Ceremony Charge of \$600 includes a red carpet, chairs for the immediate family with bows along the aisle, signing table with linen cloth and Topiary rose bushes with bows.

Hire Charges

A Room hire charge of \$800 including a Private Bar for 5 hours will apply, this hire charge is based on 80 PAX. A \$5 per person increase will apply for numbers above 80. This charge incorporates damask Bridal table skirt, linen table cloths, serviettes, cake table, cake knife, CD player and room setting. In addition, a rate of \$35 per hour will be charged should a private bar be required for longer than 5 hours. A \$200 refundable deposit is required upon booking your function.

I have enclosed the Grand View Function Menus but if you have any special request our Executive Chef will be more than happy to create a menu to suit your individual requirements.

Please phone to arrange a time convenient to you for an inspection of the Grand View and a more detailed discussion of how we can meet your needs.

Yours sincerely

Ben Brock

Functions Manager



Function Menu

Option 1 – 3 Courses – \$50.00pp

Any 2 Entrees & Any 2 Main Courses & Any 2 Desserts-Served Alternately

Option 2 – 2 Courses – \$45.00pp

All Meals Served Alternately

Cold Entrees

Smoked Salmon w Kipfler Potato Salad & Creme Fraiche

Twice Baked Gruyere Souffle on a Peppered Spinach Salad

Beef Tortellini, Asparagus Spears, Parmesan, Thyme Soubise

Main Courses

Grilled Marinated Chicken Supreme served w Sauteed Potatoes and Fresh Vegetables and a Pistachio Hollandaise

Pan Seared White Fish w Sauteed Potatoes and Fresh Vegetables w a Lemon Beurre Blanc

Oven Roasted Sirloin served w Sauteed Potatoes and Fresh Vegetables w a Red Wine Jus

Desserts

Poached Pear in Grenache Wine w Creme Chibouste

Vanilla Pannacotta w Minted local Strawberries

Warm centered Chocolate Pudding w Chocolate Sauce

Tea & Coffee

NB Vegetarian Options on Request



continued

Option 3 – 3 Courses – \$60.00pp

Any 2 Entrees & Any 2 Main Courses & Any 2 Desserts OR

Option 4 – 2 Courses – \$50.00pp

All Meals Served Alternatively

Hot Entrees

Basil Gnocchi w double smoked Bacon in Roquefort Sauce

Pan Fried Cuttlefish w Potato & Almond Salad & warm Spanish Vinegar Dressing

Cold Entrees

Marinated Buffalo Mozzarella w Rocket Salad Orange Segment & Crispy Prosciutto

Beef Bresola w Baby Beetroot & Horseradish Cream

Main Courses

Moroccan Spiced Chicken Breast w Saffron Couscous, preserved Lemon Coriander and Cumin Raita

Ricotta and Spinach Ravioli w Almonds, Mango

180gm Eye Fillet resting on a whipped Pommes Mousseline w Asparagus & Balsamic Jus

Fresh Fish of the Day served with Potato & Fennel & Tomato Confit Salad w a Lemon Dressing

Desserts

Poached Pears in Grenache Wine w Clotted Cream

Vanilla Panacotta w Minted Strawberries

Crepes filled w Macadamia Mousse & Blackcurrant Coulis

Tea & Coffee



continued

Option 5 – 3 Courses – \$70.00pp

Any 2 Entrees & Any 2 Main Courses & Any 2 Desserts OR

Option 6 – 2 Courses – \$55.00pp

All Meals Served Alternatively

Hot Entrees

Tartlet of Goat Cheese, French Tarragon and Rocket Salad

Shell Fish Bisque w Prawn Meat, Watercress and Truffle Scented Chantilly

Cold Entrees

Moroccan Lamb Fillet on Mint Tabouleh & Raita

Salmon Tartare on Avocado and Potato Salad w Crab Meat Rillettes

Main Courses

Roasted Duck Leg w Onions in Burgundy Wine W Pommes Sautees

Venison Loin w Potato Rosti, Baby Carrots and Peppercorn Sauce

Fresh Fish w Porcini Risotto, Baby Asparagus and Champagne Veloute

Desserts

Flaming Creme Brulee w Biscotti

Warm centered Chocolate Pudding w Cappuccino Sauce

Crepes Filled w Macadamia Mousse and Blackcurrant coulis

Tea & Coffee



continued

Buffets

Minimum 50 Guests

Option 1

| Breakfast Buffet - \$25.00pp

Fresh Fruit Platters

Yoghurt

Cereal

Muffins

Croissants

Toast & Conserves

Chafing Dishes – Bacon, Sausages, Tomato, Mushrooms

Eggs – Choice of Scrambled, Poached or Fried

Orange Juice

Coffee & Tea

Option 2

| Traditional Buffet - \$55pp

2 Roasts | Choice of:

Peppered Loin of Beef

Leg of Lamb

Chicken

Baked Potato & Vegetables

2 Fork Dishes | Choice of:

Beef Burgundy

Beef Stroganoff

Veal in Mushroom & White Wine Sauce –

Chicken Curry

Chicken in Mushroom Sauce

Stir-Fried Vegetables & Noodles

Fried Rice

Poached Atlantic Salmon

Charcuteries | Gourmet Selection of Continental Cold Meats

5 Assorted Salads – Crusty Bread Rolls

Variety of Patisseries & Sweets

Coffee and Tea

Seafood Extra (Market Price)



continued

Canapes & Platters

Served for 1 hour Please select 5 \$17.00 Per Person

Served for 2 hours Please select 5 \$30.00 Per person

or

Served for ½ hour Please select 4 \$14.00 Per Person

| COLD

Profiteroles w Roquefort Cheese Cream & Chives

Mixed Mushroom Frittata w Smoked Tomato Relish

Smoked Salmon Mini Bruschetta

Prawn Cocktail Style

Hoisin Beef on Asian Spoons

Beetroot Tartlets w Cream Cheese and Sundried Tomato Mousse

Roasted Chicken Breast w Curry Mayonnaise

| HOT

Meat Balls a la Normande (3 per serve)

Mushroom and Truffle Oil Arancini

Basque Salt Cod Croquettes

Mini Samosas

Steamed Dim Sims w Lime & Soy Dressing

Mini Vegetarian Spring Rolls w Ginger Soy Dipping Sauce

Deep Fried Camembert

Tomato & Ricotta Tartlett

Cocktail Party Canapes

Served for 1 hour Please select 4 \$25.00 per person

Served for 2 hours Please select 4 \$45.00 per person

Truffle Salt Crumbed Calamari

Mixed Gourmet Pies

Tempura Fish Goujons w Beer Battered Chips and Tartare Sauce

Chicken w French Tarragon Vol Au Vent

Homemade Roquefort and Leek Quiche

Smoked Salmon Mousse on Melba Toast

Selection of Dips

Platters

Platters consist of all of the below items

| ANTIPASTO & DIP PLATTER \$55.00

Marinated Grilled Vegetables

Assorted Dips

Selection of Cheeses

Fresh Bread & Turkish Bread

| PLATTER 1 - \$65.00

Smoked Salmon Pate served on Croutons

Crispy Fried Chorizo Sausages

Marinated Olives w Lemon Fresh Thyme

Vegetable Samosa w Indian Herbs & Spices

Thai Chicken Glass Noodle Spring Roll w Sweet Chilli Sauce

Beer Battered Chips (hot)

| PLATTER 2 - \$75.00

Smoked Salmon Pate served on Croutons

Assorted Sushi Selection w Japanese Soy & Wasabi

Marinated Olives w Lemon Fresh Thyme

Vegetable Samosa w Indian Herbs & Spices

Thai Chicken Glass Noodle Spring Roll w Sweet Chilli Sauce

Beer Battered Chips (hot)



continued

Seminar Menu

Option 1

| \$20 pp

Mixed Fingers of Sandwiches - choice of fillings
(3-4 Fingers per person)

Mixed Platter of Patisseries & Fresh Seasonal Fruit

Orange Juice - 1 Glass per person

Coffee & Tea

Option 2

| Light Cold Buffet Luncheon - \$30 pp

Selection of Continental Cold Cuts & Cheese

Assorted Breads

Potato & Egg Salad

Tomato & Green Salad

Condiments

Fresh Seasonal Fruit Platter

Variety of Patisseries

Orange Juice - 1 Glass per person

Coffee & Tea

No food or beverage of any kind may be bought into the Grand View Hotel premises for consumption during functions



Bar Tab (Beverages on Consumption)

A bar tab can be set up for your function, where the dollar amount of the bar tab is at your discretion and can be reviewed at any time during the function. Once the nominated amount or time is reached, your guests can pay for their own beverages or you can add to your bar tab. A beverage selection from the below list is required.

Cash Bar

Your guests pay for their own beverages on an individual basis.

Beverages

Fruit Punch – Non alcoholic- min. 25pax	\$3.00 per person
Soft Drinks – Bottles - 300ml	\$4.50
Varieties - Coke Diet Coke Sprite Dry Ginger Ale Lemon Squash Soda Water	
Fresh Orange Juice	Glass \$4.00 Jug \$14.00
Beer - stubbies	Lite \$4.80 Gold \$4.80 Heavy \$5.40 Premium \$7.00 Imported from \$7.50
Beer only - per jug - Jugs only available with Kegs	Heavy \$14.00 Gold \$12.00 Lite \$12.00
Basic Spirits	Rum \$4.50 Vodka \$4.50 Jim Beam \$4.50 Gordons Gin \$4.50 Johnnie Red \$4.50 plus soft drink mix

Function Wine List

Sparkling Wine

Lorimer Chardonnay Pinot Noir	\$20.00
De Bortoli Emeri Moscato	\$25.00
De Bortoli Emeri Pink Moscato	\$25.00
Taltarni T Series Chardonnay Pinot Noir NV, VIC	\$30.00

White Wine

De Bortoli Willowglen Chardonnay, SE AUST	\$20.00
Crush Semillon Sauvignon Blanc, Margaret River, WA	\$25.00
Wongaburra Semillon Sauvignon Blanc, Margaret River, WA	\$30.00
Woongaburra Verdelho, Margaret River, WA	\$30.00
Wongaburra Unoaked Chardonnay, Margaret River, WA	\$30.00

Red Wine

De Bortoli Caernet Merlot, Various, SA	\$20.00
Crush cabernet Merlot, Margaret River, WA	\$25.00
Wongaburra Shiraz, Margaret River, WA	\$30.00
Woongaburra Cabernet Merlot, Margaret River, WA	\$30.00

Please ask for copies of our extensive Wine and Cellar List
Prices are subject to change due to CPI or price increases



Accommodation - Heritage Rooms

Brighton Room

Tariff - \$100 room rate per night - includes a Continental Breakfast for 2 guests.
Ensuite, double bed, tea & coffee tray, fans.

Shamrock Room

Tariff - \$90 room rate per night - includes a Continental Breakfast for 2 guests.
Double bed, tea & coffee tray, fans, shared facilities

House guests staying on Saturday night have the option to dine at the Verandah Restaurant for the Sunday Buffet Breakfast for \$10 per person.

Terms & Conditions

Please refer to the contract for a detailed description of function terms and condition.

Prices

All prices are subject to change.

Tentative Bookings

The Grand View Hotel will hold a tentative booking for the client's wedding date for a maximum of 14 days. A \$200 deposit and a signed copy of the hotel's contract, available at the time of enquiry, will be required to secure the booking. If the deposit and contract have not been received within 14 days, the hotel reserves the right to cancel the booking without notification.

Please note that the use of confetti, rice glitter and scatters is prohibited within the hotel.



Preferred Suppliers

Celebrants

Sally Evans

mobile 0422 656 231 | PO Box 2438 Wellington Point Qld 4160 | sally@createharmony.net

Truly Romantic Ceremonies - Ray Roth

phone 07 3286 9596 | mobile 0429 916 109 | email rayroth@tpg.com.au | www.trulyromantic.com.au

Marie Steele

mobile 0418 577 527 | email info@mariesteele.com.au | www.mariesteele.com.au

Decorators

The Wedding Decoration Warehouse & Bridal Bows & Balloons

phone 07 3823 3838 | mobile 0438 808 965 | email bev@bridalbows.com.au | www.bridalbows.com.au

Unit 7 168 Redland Bay Road Capalaba 4157

Balloons by the Bay

phone 07 3821 2839 | email btulloch@iprimus.com.au | www.balloonsbythebay.com.au

3/57 Shore St West, Cleveland Qld 4163

Photography

papillon Studio - photography by Sylvie

phone 07 3824 4831 | mobile 0409 721 733 | email sylvie@papillonstudio.com.au | www.papillonstudio.com.au

Music

G&M Solutions - Glen & Miranda Mackay

phone 1300 736 233 | mobile 0412 433 284 | email glenn@gmsolutions.com.au | www.gmsolutions.com.au

Paul Clairs

phone 0417 000 432 | email paul@paulclairs.com.au | www.paulclairs.com.au

Flowers

Midesign - Artificial Floral Arrangements - Suzie Pay

mobile 0400 880 932 | email suzie@midesigns.com.au | www.midesigns.com.au