



# FUNCTION MENU

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## **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)

### **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). 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.**

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## **Responsible Service of Alcohol.**

In the best interest of our patrons, management have implemented these policies.

As you are the organiser of a function in our venue at which alcohol will be available, it is our responsibility to advise you of our policy regarding the responsible service of alcohol.

Legal requirements prevent our staff from serving alcohol to:

- Any persons who are intoxicated.
- Any persons who are behaving in a disorderly manner.
- Any persons who are under 18 years of age.
- Any persons buying alcohol for under 18's.

Photo identification may be requested for proof of age.

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

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.

Please discuss your request with our function coordinator.

**If you are having an event here at the Grange, a minimum spend on food of \$500 (half room) or \$750 (full room) must be provided to your guest as it is part our house policy due to RSA compliance. 18th & 21st Birthday parties are not permitted**

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## Room Hire

**Half function room:** \$300

Available for setup as  
35 Seated Dinner  
50 Cocktail Style

**Full function room:** \$400

Available for setup as  
80 Seated Dinner  
100 Theatre Style  
+100 Cocktail Style

Includes complimentary tea & coffee (no bar attendant). 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

**Beer Garden:** \$POA

Available for setup  
as is, +100 Guests

**\*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).*

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## SET CANAPÉ PACKAGES (minimum 20 people per function)

### **\$50.00 per person**

Pizza crusts (gf)(v)

Field mushroom arancini with parmesan & truffle aioli (v)

Peking duck bao buns with hoisin & cucumber chilli

Lemon salted squid with chipotle aioli

Dukkha spiced lamb skewers with minted yoghurt (gf)

Pork belly sliders with apple slaw & Harissa aioli

Platter of fries with truffle & pecorino cheese (v)

Gourmet pizzas (gf available)

### **\$40.00 per person**

Pizza crusts (v)

BBQ pork belly bao buns with hoisin & cucumber

Chicken satay skewers with peanut sauce (gf)

Wagyu beef sliders with American cheese, tomato, beetroot & pickle chilli

Lemon salted squid with chipotle aioli

Platter of fries with parmesan, truffle & rosemary salt (v)

Gourmet pizzas (gf available)

### **\$30.00 per person**

Pizza crusts (v)

Lemon salted squid with chipotle aioli

Field mushroom arancini with parmesan & lemon aioli (v)

Buttermilk fried chicken wings with kimchi hot sauce

Platter of fries with parmesan, truffle & rosemary salt (v)



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## PLATTERS

Australian Cheeses platter, crackers & dips	\$90
Charcuterie and cheese board, pickles, cured meats, cheeses, crackers, dips and olives	\$180
Platter of fries-parmesan, aioli, truffle & rosemary (v)	\$20
House Made hummus & Jalapeno Dip with tortilla Chips (gf,v)	\$30
Salt & Pepper Squid with chipotle Aioli (40 pieces)	\$60
Mushroom Arancini with Pecorino, pesto & truffle Aioli (25 pieces) (v)	\$60
Chicken Wings with house hot sauce (25 pieces)	\$50
Mini baked pies served with house sauces (50 pieces)	\$90
Mini sausage rolls served with house sauces (50 pieces)	\$90
Vegetable Spring Rolls served with sweet chilli sauce (50 pieces)	\$65
Battered fish cocktails with tartare sauce & lemon (50 pieces)	\$75
Panko crumbed prawn cutlets with tartare sauce & lemon (50 pieces)	\$75

### Skewers (25 per platter – one flavour per platter)

Satay Chicken Skewers with Peanut coconut Sauce (gf)	\$65
Dukkah lamb Skewers with coriander mint yoghurt (gf)	\$80
Wagyu Beef tataki skewers with ponzu sauce (gf)	\$70
King Prawn & chorizo skewers with paprika aioli (gf)	\$90
Bbq pork skewers with sticky tamarind sauce (gf)	\$90

### Tacos (10 per platter – one flavour per platter)

Soft Shell Crab Taco w Sriracha Aioli, Lime & Slaw	\$65
Tuna poke taco, avocado, wakame, red radish, miso & rice (gf)	\$65
Chipotle chicken taco, charred corn, black bean & lettuce (gf)	\$60
Beef brisket taco, slaw, chipotle bbq & smoked aioli (gf)	\$60



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## Sliders (15 per platter – one flavour per platter)

BBQ Pulled Pork w Slaw, Chipotle Aioli & Apple Sauce	\$75
Cheese Burger w Wagyu Beef, Cheese, Tomato, Mustard & Pickles	\$75
Southern fried Chicken w Smoked Cheese, slaw & sriracha Mayo	\$75
Falafel, spiced chickpea, kale slaw, beetroot, labneh & tahini honey sauce (v)	\$75
Spiced Soft Shell Crab with Sriracha Aioli, Lime & Slaw	\$75

## BOXED (substantial)

\$8 per box

Tuna tataki, soba noodles, Yuzu ponzu & black sesame (gf)  
Caesar salad, bacon, croutons, egg & parmesan dressing  
Super food, baby kale, pumpkin, legumes, cranberries & labneh (gf,v)  
Herb crusted fish/chips, jalapeño tartare sauce & lemon  
Crispy pork belly salad, slaw, coriander, spiced cashews & sticky soy  
Risotto of porcini Mushroom, peas, pecorino, peas & caramelised onion (v)

Should you wish to arrange an alternate drop menu or have other dietary requests please let us know and we can arrange a meeting with our Head Chef to discuss your requirements.

**Cakeage (should you bring your own celebration cake)    \$30**

## CONTACT

Phone: 02 4328 4933

Email: [ainslie@thegrange.net.au](mailto:ainslie@thegrange.net.au) **AND** [operations@thegrange.net.au](mailto:operations@thegrange.net.au)