

The Grand

BAR | RESTAURANT | FUNCTIONS



FUNCTIONS

203 Dana Street
Ballarat, Victoria

Ph: 0400 257 652

<http://www.thegrandballarat.com>

Email: thegrandfunctionsballarat@gmail.com



MENU PACKAGES

The Grand

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SEATED FUNCTIONS

STANDARD SEATED PACKAGES

All Seated Packages have freshly baked bread roll and butter served with meal

All Packages have beverage facilities available either Per Person, On-Consumption Or Cash Bar

Please Note: Our seated capacity is 100

STANDARD PACKAGE ONE \$60pp

Three Course Meal

Entrée – Main - Dessert

Select One Entree, One Main and One Dessert

Complimentary Tea & Coffee

Add a Beverage Package

STANDARD PACKAGE TWO \$65pp

Two Course Meal

Alternate Placement

Entree - Main OR Main - Dessert

Select Two Entree and Two Main OR Two Main and Two Dessert

Complimentary Tea & Coffee

Add a Beverage Package

STANDARD PACKAGE THREE \$75pp

Three Course Meal

Alternate Placement

Entrée – Main - Dessert

Select Two Entree, Two Main and Two Dessert

Complimentary Tea & Coffee

Add a Beverage Package

CANAPES

You may choose to add a 30min Chefs Selection Canapés to your package for upon arrival.

Additional **\$9.50 per guest**

BOUTIQUE – WEDDING - CORPORATE SEATED PACKAGES

All Seated Packages have freshly baked bread roll and butter served with meal
All Packages have beverage facilities available either Per Person, On-Consumption Or Cash Bar
Please Note: Our seated capacity is 100
All Boutique / Wedding Packages Include a 30minute service of Chefs Selection Canapés upon arrival
Bridal Party can pre-select their choice of meal

BOUTIQUE PACKAGE ONE \$90pp

Three Course Meal

30minute Pre-Dinner Chefs Selection Canapes upon arrival

Entrée – Main - Dessert

Select One Entree, One Main and One Dessert

Freshly Brewed Tea, Plunger Coffee and After Dinner Chocolates Strawberries with Toblerone Dipping Sauce
Add a Beverage Package

BOUTIQUE PACKAGE TWO \$100pp

Two Course Meal

Alternate Placement

30minute Pre-Dinner Chefs Selection Canapes upon arrival

Entree - Main OR Main - Dessert

Select Two Entrée and Two Main OR Two Main and Two Dessert – Alternate Placement

Freshly Brewed Tea, Plunger Coffee and After Dinner Chocolates Strawberries with Toblerone Dipping Sauce
Add a Beverage Package

BOUTIQUE PACKAGE THREE \$115pp

Three Course Meal

Alternate Placement

30minute Pre-Dinner Chefs Selection Canapes upon arrival

Entrée – Main - Dessert

Select Two Entree, Two Main and Two Dessert

Freshly Brewed Tea, Plunger Coffee and After Dinner Chocolates Strawberries with Toblerone Dipping Sauce
Add a Beverage Package



Please select your options from the below menu

Note: Our menu is seasonal and may be adjusted accordingly.

Please advise of any known dietary requirements at time of booking

Additional Chef Selections Available Speak to our Function Manager and/or our Chef about tailoring your menu

ENTRÉE

Creamy Roast Pumpkin Soup Caramelised roast pumpkin, sour cream & freshly snipped chives

Pea & Ham Soup Slow cooked ham hock, prosciutto & cracked pepper

Goats Crème & Tomato Bruschetta Vine roasted cherry tomatoes, goats cheese crème, salsa verde & drizzled truffle oil

Grilled Chicken Skewers Spiced marinated chicken with authentic peanut sauce

Cracked Pepper Salmon, Sweet Potato and Chorizo Salad Flaked salmon with sweet potato, mixed salad greens, pan seared chorizo, shaved almonds, dried cranberries, crumbed danish fetta, sprinkling of mixed seeds with a sweet house dressing

Prosciutto, Goat Cheese and Fig Jam Crostini with Balsamic Dressing

Avocado and Salmon Roll Chatelaine served with crispy toast, mango puree and chives

Crab Cake with Mustard Mayo, Watercress and Lime Wedge

Pan-Seared Duck Breast with Berry-Soy Vinaigrette Drizzle

Roast Belly of Pork with apple cabbage and crunchy crackle

Roast Beef Pastry Wrap with Greens and Horseradish Dressing

MAIN FARE

Oven Roasted Eye Fillet Medium-Rare Eye Fillet, crushed potatoes, broccolini & caramelised baby carrots finished with a sticky bourbon whisky current sauce

Pan Fried Beef Fillet with Potato Puree Roasted Fennel, Smoked Garlic and Thyme Butter, with Asparagus and Sorrel Leaves

Rolled Chicken Breast with spinach and cream cheese served with potato and green beans

Tarragon & Lemon Roasted Chicken Breast Creamy sweet potato, broccolini and white wine sauce

French Mustard Chicken Cooked in a creamy Dijon mustard and fresh herbs served with egg noodles and beans

Hoisin Pork Tenderloin with Carrot and Ginger Puree finished with Stir Fried Bok Choy and Button Mushrooms

Slow Cooked Pork Belly Creamy mash potato, baby carrots, roasted apple with a sweet blackberry port reduction

Roasted Lamb Rack with caramelised onions, garlic and herb butter

Lamb Shank Slow cooked shank in red wine sauce on a bed of mash

Oven Baked Atlantic Salmon Delicate salmon with white wine cream sauce accompanied with fresh seasonal vegetables

Spinach & Mushroom Farfalle Farfalle pasta tossed with spinach, mushroom, caramelized onions and creamy parmesan sauce

Roast Pumpkin Risotto with wilted baby spinach, toasted pine nuts, pepitas, creamy goats cheese, white wine and shaved parmesan

DESSERT

Sticky Date Pudding Served warm with sticky sweet caramel toffee sauce

New York Cheesecake Served with a berry compote

Peach Trifle With raspberry jelly, raspberry jam cake and vanilla cream

Cinnamon Churro Sugar coated with chocolate dipping sauce

FRUIT, CHEESES PLATTERS

Fruit and Cheese Platters are not Included in any Package. They can be added for additional cost as below

Platters are designed to accommodate up to ten guests – One Per Table is recommended

Seasonal Fruits with toblerone dipping sauce

Per Platter \$100

Three Cheeses & Assorted Dips with fruit bread and seasonal fruit

Per Platter \$110

Fruit, Cheese & Pate with crackers, paste and dips

Per Platter \$150



MENU

PACKAGES

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CANAPE - GRAZING
CORPORATE - EVENTS



Larger Canapés and Grazing Tables can be added to your menu selection for additional cost
All Packages have beverage facilities available either Per Person, On-Consumption Or Cash Bar.
Barista Made Beverages Not Included

COCKTAIL CANAPÉ

Wait Staff will walk freely amongst guests serving your pre-selected canapés

Cocktail Package ONE - \$15pp

Three Item Menu

Select Three (3) Standard Canapes

This selection allows guests three items of food per person served for 30 minutes

Add a Tea & Coffee Station for \$80. Barista Made Beverages Not Included

Cocktail Package Two - \$20pp

Four Item Menu

Select Four (4) Standard Canapes

This selection allows guests four items of food per person served for 45 minutes

Add a Tea & Coffee Station for \$80. Barista Made Beverages Not Included

Cocktail Package THREE - \$28pp

Six Item Menu

Select Six (6) Standard Canapes

Complimentary Tea & Coffee Station. Barista Made Beverages Not Included

This selection allows guests six items of food per person served for One Hour

GALA COCKTAIL PACKAGE - \$75pp

Ten Item Menu

Select Ten (10) Canapes – From Either Canape Menu

Complimentary Tea & Coffee Station. Barista Made Beverages Not Included

Fresh Strawberries and Chocolates

This selection allows guests ten items of food per person served for 3 Hours

BUFFET CANAPÉ

Menus are pre-selected as below. **Food is placed on clothed tables for your guests to serve themselves**

Add a Tea & Coffee Station for \$80. Barista Made Beverages Not Included

Buffet Package ONE - \$20pp

Gourmet Mixed Pies with tomato chutney

Mini Savory Pastie with house made tomato relish

Housemade Cottage Style Sausage Rolls with chutney

Pumpkin Fetta & Thyme Arancini with Persian fetta

Mixed Assorted Sandwiches

Buffet Package Two - \$28pp

Gourmet Mixed Pies with tomato chutney

Mini Savory Pastie with house made tomato relish

Housemade Cottage Style Sausage Rolls with chutney

Pumpkin Fetta & Thyme Arancini with Persian fetta

Mini Assorted Quiches with house made tomato relish

Mixed Assorted Sandwiches

Mixed Bite Sized Assorted Slices/Cakes

STANDARD CANAPÉS

Please Select Your Canapés from the following Standard selections

- Mixed Assorted Sandwiches**
- Pumpkin Fetta & Thyme Arancini** with Persian fetta
- Spiced Beetroot & Goats Cheese Tart** encased in a caramelised onion and pumpkin tartlet
- Smoked Salmon Brioche** with creme salmon fromage and a hint of lemon and snipped chives
- Seasoned Roast Vegetable Frittata Triangles** with tomato chutney
- Assorted Sushi Rolls** with soy sauce
- Housemade Cottage Style Sausage Roll** with chutney
- Mini Savory Pasties** with house made tomato relish
- Chicken Drumettes** marinated with honey soy
- Gourmet Mixed Pies** with tomato chutney
- Spring Rolls** with plum dipping sauce and sweet chilli sauce
- Sweet Sticky Meatballs** with a bacon wrap and plum sauce
- Seasoned Chicken Tender Skewers** with spicy peanut sauce
- Mini Assorted Quiches** with homemade tomato relish
- Smoked Salmon Blini** with creamed cheese and capers

LARGER CANAPÉS

Larger Finger Food Canapés are not Included in the Standard Canapé Menu

To add these canapés to your selection, please add an extra

\$6.00 Per Guest - Per Item

- Roasted Beef Sliders** with herbed mayonnaise
- Seasoned Roast Chicken Sliders** with avocado and peri peri
- Mayonnaise Pulled Roast Pork Sliders** with apple slaw
- Seasoned Roast Lamb Sliders** with mint jelly and jus
- Vegetarian Samosa** with spiced potato, peas, coriander and mint sauce

GRAZING TABLES

Grazing Tables are not included in any Packages. They can be added for additional cost.
Grazing Tables are made up of Fresh and Dried Fruits, Cheese, Dips, Deli Meats, Crackers, Fruit Paste.

Number of Guests	Per Item
Standard - Up to 50	\$450
Large - Up to 100	\$650
Extra Large - 100+	Please Enquire

CORPORATE & EVENTS

BASIC BREAKFAST - \$20pp

Buffet

Assorted Pastries &/or Mixed Muffins

Fruit Platters

Orange Juice & Tea/Coffee Station

Add the Barista Beverage Package for additional **\$4.00 per guest** (one cup allowance per guest)

EXTRA BREAKFAST - \$24pp

The Grand Brekky - Bacon & Eggs with Chipolata Sausage, Mushroom, Hashbrown and Tomato

OR

Buffet

Orange Juice & Tea/Coffee Station

Select Three Menu Items

Assorted Pastries &/or Mixed Muffins

Fruit Platters

Bacon & Egg Rolls

Ham & Cheese Croissants

Yoghurt & Muesli Jars

Add the Barista Beverage Package for additional **\$4.00 per guest** (one cup allowance per guest)

MORNING / AFTERNOON TEA - \$15.50pp

Select Two Menu Items

Assorted Pastries &/or Muffins

Assorted Slices &/or Variety of Biscuits &/or Cakes

Fruit Platters

Tea & Coffee Station

Add the Barista Beverage Package for additional **\$5.00 per guest** (one cup allowance per guest)

LUNCH & DINNER

Please Enquire

Our Seated Packages and/or select/selections from our standard Restaurant Menu are available

Additional

Please Enquire

We provide our stunning venue and facilities with Wait and Bar Staff for your event

Live Bands and/or DJ's permitted

All tables and seating, set-up & clean-up included. Audio/Ipod facilities available

We can provide the following at no fee:

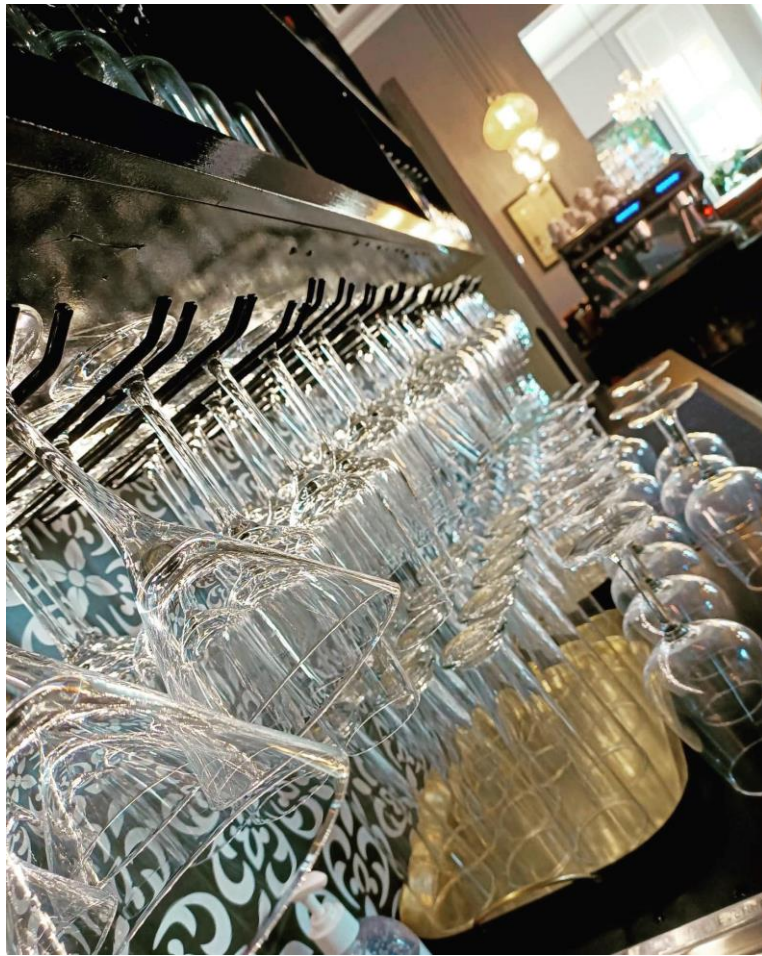
Lectern, Microphone, AV Projector with HDMI cable (laptop with HDMI connectivity required)

Tea & Coffee Station – Flat Fee of \$80

BEVERAGE PACKAGES

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BEVERAGE PACKAGES

We have the below Packages or you may choose beverage service
Per Person, On-Consumption Or Cash Bar facilities

Standard Package

Duration	Per Guest
3 Hours	\$45
4 Hours	\$55
5 Hours	\$62

Standard Selections

Cascade Light
Great Northern
Carlton Draught
Heinekin Zero

Mitchelton Victoria Series Shiraz
Mitchelton Victoria Series Cabernet Sauvignon

Mitchelton Victoria Series Sauvignon Blanc
Mitchelton Victoria Series Chardonnay
Mitchelton The Bend 2019 Moscato

Mitchelton Victoria Series Sparkling

Soft Drink Carafe on Tables
Coca-Cola, Raspberry, Lemon Squash

Boutique Package

Duration	Per Guest
3 Hours	\$55
4 Hours	\$65
5 Hours	\$72

Boutique Selections

Cascade Light
Crown Lager
Corona Extra
Carlton Draught
Heinekin Zero

2018 Preece Heathcote Shiraz
2017 Preece Great Western Cabernet Sauvignon
2019 Preece Yarra Valley Pinot Noir

2019 The Bend Sauvignon Blanc
2018 Preece Yarra Valley Chardonnay
Mitchelton The Bend 2019 Moscato

Mitchelton NV Blanc De Blancs Cuvee Sparkling

Soft Drink Carafe on Tables
Coca-Cola, Raspberry, Lemon Squash

CASH BAR

A fully stocked bar of Wines, Beers, Spirits and Soft Drinks
Made available for your guests to purchase throughout the duration of your event at no expense to you

ON CONSUMPTION

A Bar Tab can be set at the beginning of your function.
for an amount of your choice and with inclusions and restrictions of selections determined by you.
The Bar Tab can be reviewed as your function progresses and you will be informed when the tab is nearing the limit set by you.
At any stage during your function you can choose to extend or conclude the Bar Tab and your guests will move onto a cash bar.

Non-Alcoholic

Includes Fruit Cordials, Soft Drinks, House Made Fruit Punch, Soda and Sparkling Water - **\$17.00 per guest**

BARISTA COFFEE

Barista made beverages, including specialty teas and chai latte are not Included in any Package.
Should your guests wish to enjoy our barista made coffee they are welcome to do so at their own expense.
Alternatively, a Barista Package, including barista made coffee, specialty teas and chai lattes may be added to your function at
\$5.00 per guest (one cup allowance per guest) **or \$8.50 per guest** (two cup allowance)



FUNCTION ROOMS & HIRE

The Grand

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THE BALLROOM

Our Ballroom is our **Main Function Room** and provides elegance and space
Also offers a private courtyard garden



THE CHAPEL

Our Chapel Room provides the same elegance and space as our Ballroom
and when not accommodating a function this room is our Restaurant.



THE LOUNGE

Our Lounge and Bar area provides elegance in a smaller setting for more casual gatherings



WHY THE GRAND?

The Grand is a boutique function and event center in the heart of Ballarat that is newly renovated and fit for royalty... We believe everyone should feel special and **everyone should get to experience our venue** which is why we have competitive packages and venue hire. We want you to enjoy a truly memorable occasion at The Grand, your function needs to be just perfect and we will work with you to maintain your budget.

Getting Married? Our venue can host your ceremony in The Chapel and reception in The Ballroom.

And your photographer will love the many locations at our venue for photos too!

What do we include and other info:

We provide our stunning venue and facilities with Wait and Bar Staff for your function. Live Bands and/or DJ's permitted.

All tables and seating, set-up & clean-up included. Audio/Ipod facilities available.

We can provide the following at not fee: Lectern, Microphone, AV Projector with HDMI cable (laptop with HDMI connectivity required). We permit BYO Cakes! Cake Cutting &/or Serving Flat Fee of \$100. Additional \$1pp for cream or ice-cream.

VENUE HIRE FEES

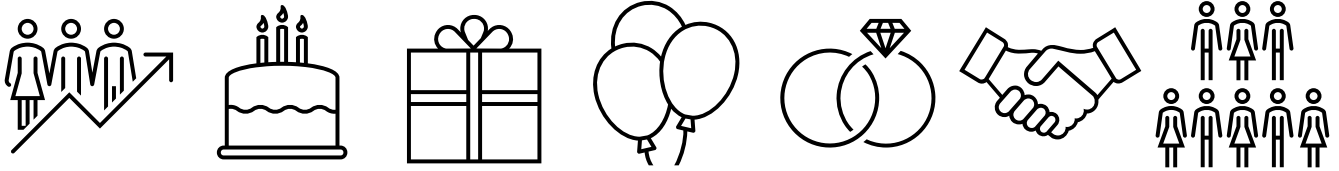
We are proud to host your function and will aim to exceed your expectations!

Please communicate your needs as they arise prior to your function and we will ensure you and your guests enjoy the occasion

Deposits are required to secure your function booking

Catering payment is required 14 days prior to your event - Additional 5% surcharge is applied for late payment of menu fare

	Lounge Bar		The Chapel		The Ballroom		
Function Day	Hire	Minimum Spend Menu and Beverages	Hire	Minimum Spend Menu and Beverages	Hire Main Function Room	Minimum Spend Menu and Beverages	Deposit Required
Venue Hire provides private room for your event (minimum guests 40)							
Sunday – Thursday	Free	No minimum	\$250	No minimum	\$250	No minimum	\$450
Friday – Saturday DAY	Free	No minimum	\$250	No minimum	\$250	No minimum	\$450
Friday	\$150	\$1500	\$450	\$1500	\$450	\$1500	\$450
Saturday	\$150	\$2500	\$450	\$2500	\$450	\$2500	\$450
Peak Period Additional Cost From last Friday in November to 2 nd January							
Sunday	Free	No minimum	\$450	\$1000	\$250	\$1500	\$450
Mon – Thurs DAY	Free	No minimum	\$450	\$1000	\$250	\$1500	\$450
Mon – Thurs NIGHT	\$150	\$1500	\$450	\$1500	\$350	\$1500	\$450
Friday	\$150	\$2000	\$450	\$2000	\$450	\$2000	\$450
Saturday	\$150	\$3000	\$450	\$3000	\$450	\$3000	\$450
Weddings & Formal Services							
Ceremony Fee (service at The Grand)							\$450



Would you like to confirm your function with us at The Grand?...

Please complete our

Online Function Booking Agreement Form

[SUBMIT CONFIRMED BOOKING AGREEMENT FORM HERE](#)

Still Thinking?.. Want more information?

[SUBMIT BOOKING REQUEST/ENQUIRY HERE](#)

