



Events

at

The Grand Ballroom

2017





The Grand Ballroom can offer you.....

- ~ *Personalised service lead by your own private event coordinator who's attention to detail reflects in the service of your event*
- ~ *A self contained venue holding from 120 to 500 guests*
- ~ *Catering for a wide range of functions both large and small*
- ~ *Fantastic photo opportunities with our beautiful lighting display*
- ~ *A warm and opulent ambiance*
- ~ *Air conditioning and gas heating to ensure the comfort of all guests*
- ~ *Private bar and lounge area*
- ~ *Large ballroom size dance floor*
- ~ *Data Projector with 2.5metre by 2.5 meter screen, Inputs available for IPod's, MP3 Player's and Laptop's (hire fees may apply)*
- ~ *Black or white chair covers with sashes from selected range*
- ~ *Personalised menus for each table*
- ~ *Microphone and lectern for your speeches*
- ~ *Free car parking for all guests*



Black Tie Packages

OPTION 1

Pre dinner drinks' served with chef's selection of canapés served for ½ hour
Select 1 entrée. 2 mains and one dessert from the menu below
Freshly brewed coffee, a selection of teas and chocolates served with dessert
Premium Beverage Package
Black or white chair covers with sash from selected range
Black or white table cloths & napkins
One table center piece per table from our selected range

OPTION 2

Pre dinner drinks served with chef's selection of canapés served for ½ hour
Select 2 entrée. 2 mains and one dessert from the menu below
Freshly brewed coffee, a selection of teas and chocolates served with dessert
Premium Beverage Package
Black or white chair covers with sash from selected range
Black or white table cloths & napkins
One table center piece per table from our selected range

OPTION 3

- Starter:** *Individual antipasto of salami, cippo collo, ham, mortadella, prosciutto, provolone, bocconcini olives, grilled eggplant, pickled mushrooms, roasted capsicum, frittata and rice balls*
- Platters:** *Salt & pepper squid platter per table with chili sauce*
Platter of Whole cooked king prawns with cocktail sauce per table
- Entrée:** *1 pasta chosen from the menu below*
- Main:** *Choice of 2 mains from our menu below*
- Dessert:** *1 dessert from our menu below plus wedding cake served to each table on platters*

Freshly brewed coffee and tea served with dessert
Premium Beverage Package
Black or white chair covers with sash from selected range
Black or white table cloths & napkins
One table center piece per table from our selected range

All main courses come served with a bowl of tossed baby salad per table



Tailor your own package

From as little as \$52.00 per person food only

Menu	Entrée	Main Course	Dessert	Price
Option 1	1	1	1	\$50.00
Option 2	1	2	1	\$57.00
Option 3	2	2	BYO dessert	\$61.00
Option 4	2	2	1	\$63.00
Option 5	2	2	2	\$69.00

The Mediterranean Feast

Menu	Starter	Platter	Entrée	Mains	Dessert
Option 6	1	1	1	2	1 \$79.00
Option 7	1	2	1	2	1 \$83.00

Additional Choices

- ~ Entrée \$6.00 per person
- ~ Canapés (choice of 5) \$5.50 per person for ½ hour
- ~ Main Course \$8.00 per person
- ~ Shared Antipasto platter \$10.00 per person
- ~ Dessert \$5.00 per person
- ~ Shared Cheese Platter \$7.50 per person



Children's Pricing

12 and over full price ~ Under 12 half price ~ 5 years and under minimal charge

***All prices quoted in this package are valid until May2017**
Prices are accurate but may change due to seasonal characteristics and availability.*

Platters Per Table

Vegetarian antipasto, grilled eggplant, marinated mushrooms, pickled zucchini, roasted capsicum, marinated green olives

A selection of cold cut meats with cheese and kalamata olives

Whole cooked prawns with a cocktail sauce

Oysters natural with lemon wedges and Mediterranean sauce or Natural

Chilli salt and pepper squid with lemon and lime zest Tartare

Greek Platters consisting of assorted dips, pita, pickled octopus, Dolmades, Fetta Cheese, Loukaniko and grilled eggplant



Starters & Entrees

Char grilled quail on a baked field mushroom with rocket and vincotta

Tortellini Alla Panna ~ round meat filled pasta with a creamy ham and mushroom sauce

Cannelloni Duo ~ one filled with spinach and ricotta and one filled with chicken and veal served with a traditional tomato and basil salsa finished with shaved parmesan

Fussilli Napolitano ~ short home made pasta twists tossed in traditional tomato and basil salsa finished with extra virgin olive oil

Skewered Scallops Wrapped in Pancetta served on a bed rocket and pear salad

Thai Beef Salad ~ Tender beef strips tossed with cucumber, toasted peanuts, red onion, coriander, baby spinach, tomato, tossed in lime and sesame dressing finished with crunchy noodles.

Grilled Chicken tenderloins wrapped in bacon served on grilled vegetable terrine with sticky balsamic and light olive oil.

Fresh oysters grilled with pancetta, spinach and parmesan cheese

Antipasto Italiano, A colourful array of cold cuts, cheeses, olives, and other Italian delicacies

Salt and pepper squid lightly dusted in our own special seasoning and served on a bed of fresh salad greens

Parmesan and rice cake served with caramelized leek and tomato finished with a delicate white wine sauce

Chicken Satays~ Tender chicken fillet served on steamed rice with a mild coconut and peanut sauce

A selection of soup and other pasta dishes available on request

Main Course

Seared beef fillet served with field mushroom, sweet potato mash and red wine jus

Pan cooked chicken breast served with seeded mustard and mushroom sauce on a bed of potato and pumpkin mash with seasonal greens

Baked chicken breast filled with fig and pine nut stuffing wrapped in pancetta napped with a gorgonzola sauce on a bed of roasted vegetable mash

Pan cooked chicken breast topped with ham, fresh mozzarella finished with asparagus and a delicate white wine sauce on a bed of garlic mash

Charcoal cooked tender chicken leg fillet stuffed with herb and cheese stuffing served with seasonal greens and our signature potato.

Roasted rack of lamb with herb crust served with creamed potato, roasted baby carrot and broccolini finished with a Shiraz Grenache jus

Charcoal cooked rib eye steak served on potato mash and broccolini with a Madagascan sauce

Crispy skin Atlantic salmon served on a warm potato and asparagus salad garnished with a grilled king prawn

Grilled Moisture Infused Pork Rib Eye served upon Regiano scented curly endive with baby potato.

Baked Barramundi served upon a chick pea and potato salad with a light white wine sauce.

Fillet Mignon with Potato Peperonata and seasonal greens finished with a mushroom sauce

*330gm Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato and seasonal greens ~ **an additional \$3.00 per person***



Dessert

Tiramisu ~ a traditional Italian dessert made up of sponge finger biscuits mascarpone cheese, coffee and marsala (Chef's Specialty)

Mimi's Baked ricotta cheesecake served with berry glaze

Sticky date pudding served with butterscotch sauce

Duo of Cream Puffs one filled with coffee custard and one filled with vanilla custard

Brandy snap baskets served with strawberries and creamy vanilla ice cream

Black forest mousse

Passionfruit Panna Cotta

Assorted Gelati Slices – Mocha or Cassata

Trilogy Select 2 to be served with the cake or 3 with no cake

Espresso Panna Cotta garnished with almond bread

White chocolate terrine

Deconstructed Lemon curd Tart

Mini coffee éclair

Mini Berry Pavlova

Cherry Slice

Home made Ice cream (Flavours on request)

Room Hire Charges

Less than 120 guests \$1,250.00

121 ~ 150 guests \$1,120.00

151 ~ 200 guests \$1,000.00

201 guests or more No charge



Beverage Packages

Premium

Bottled Wine (Select Three)

Serafino Goose Island Moscato

Serafino Goose Island Sauvignon Blanc

Serafino Goose Island Semillon Sauvignon Blanc

Serafino Goose Island Rose

Serafino Goose Island Shiraz

Serafino Goose Island Cabernet Merlot

Serafino Sparkling Chardonnay Pinot Noir for Toasting

Beers (Select Two+ 1 Light)

Tooheys Extra Dry

Hahn Super Dry

Coopers Lager

Coopers Pale Ale

Boags Draught

Hahn Light

Coopers Light



All beverage packages come with assorted soft drinks, Orange Juice, bottled sparkling and still water.

All beverage packages go for 5.5 hours.

**** Wine selection and vintages subject to change without notice****

Beverage Packages

The Elite

Bottled Wine (Select Three)

Whites

Tomich Woodside Pinot Grigio
Tomich Woodside Sauvignon Blanc
Tomich Woodside Chardonnay
Scarpantoni Fiori Moscato
Tomich Sparkling M for Toasting

Reds

Tomich Up Up And Away Rose
Tomich Pinot Noir
Scarpantoni School Block Shiraz Cabernet Merlot
Serafino Black Label Shiraz
Serafino Black Label Cabernet Sauvignon

Beers (Select Two+ 1 Light)

James Boags Premium Draught

Heineken

Corona

Coopers Pale Ale

Coopers 62 Pilsner

Stella Artois

Hahn Light

Coopers Light

AWARD WINNERS



All beverage packages come with assorted soft drinks, Orange Juice, bottled sparkling and still water.

All beverage packages go for 5.5 hours.

Open Bar

*A minimum expenditure of \$3,500 applies to an open bar account.
For your convenience, our staff will inform you of your beverage total throughout the function. Drinks can be selected from our extensive wine and spirit list and added to one main account which is settled at the conclusion of your function*

**** Wine selection and vintages subject to change without notice**



*We look forward to
seeing you soon.*



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www.thegrandballroom.com.au

