



**THE
GRAND** | **CORPORATE
PACKAGE**

P (03) 9783 7388 E thegrandfunctions@mrc.net.au
grandhotelfrankston.com.au
499 Nepean Hwy, Frankston VIC 3199

**THE
GRAND**

THE GRAND FUNCTION ROOM

Our private function room is an ideal space that caters to both small & large functions offering food & beverage packages to suit all occasions.

Delivering quality customer service & attention to detail, our experienced staff will ensure your next event is one to remember.



SEATED AVAILABLE



120 COCKTAIL



AUDIO / VISUAL



OWN MUSIC



PRIVATE AREA



SMOKING AREA

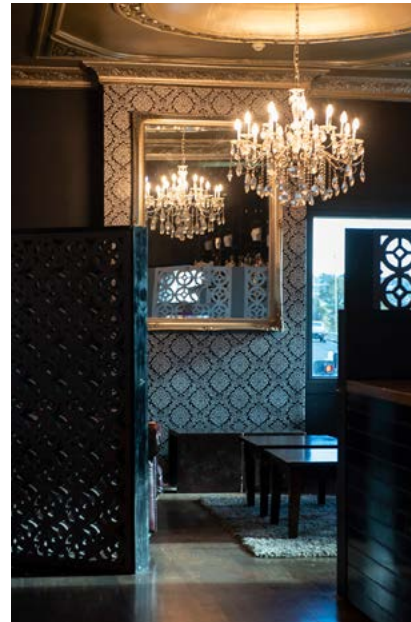


DANCE FLOOR



OWN BAR

AV - 3 screens available to display photos





CORPORATE PACKAGES

ALL PACKAGES INCLUDE:

Tea, Coffee & Water station for duration of session, lunch, projector and screen.

OPTION 1

\$25 per head – minimum of 10 people

OPTION 2

\$30 per head – minimum of 10 people

Includes: morning tea OR afternoon tea

OPTION 3

\$35 per head – minimum of 10 people

Includes: morning AND afternoon tea

MORNING TEA

selection of home-made muffins
and/or scones w jam & cream

AFTERNOON TEA

selection of seasonal fruit & sweet biscuits

LUNCH MENU

HOT PLATTERS

OR

LIGHT LUNCH

- Selection of party pies & sausage rolls
- Tandoori chicken kebabs
- Lemon chicken in a mini boat
- Mini bruschetta – select 1 from below options
 - Roasted pumpkin & feta w balsamic dressing (v)
 - Diced tomato, spanish onion & basil w balsamic dressing (v)
- Arancini - select 1 from below options
 - Mushroom & zucchini (v)
 - Pumpkin & feta (v)
- Salt & pepper calamari boats (gfo)
- Beer battered fish fillets in boats (gfo)
- Thin Crust pizzas – select 2 from below options
 - Hawaiian
 - BBQ Chicken
 - Meat Lovers
 - Vegetarian
- Gourmet sandwiches (vo,gfo)
- Spinach & potato pakora (vg,gf)
- Lentil balls (vg,gf)
- Vegetable spring rolls & samosas (v)
- Sliders – select 1 from below options
 - Beef
 - Pulled Pork

Selection of one light lunch option per person

please indicate how many required for each dish

- LEMON PEPPER CALAMARI (agf) w chips, salad & aioli -----
- FISH & CHIPS (agf,df) beer battered flathead, chips, salad & tartare -----
- CHICKEN STIRFRY (agf) tender chicken, Hokkien noodles, honey soy & Asian vegetables -----
- MUSHROOM RISOTTO (gf,vg) trio of mushrooms, rice, white wine cream sauce & parmesan -----
- LINGUINI BOLOGNESE traditional style bolognese w parmesan -----
- CHICKEN SALAD (gf) cos lettuce, rocket, tomato, onion, cucumber & creamy dressing -----
- ROAST OF THE DAY -----
- BANGERS & MASH (gf) creamy mashed potato, seasonal vegetables & gravy -----
- PANKO CRUMBED PRAWNS w chips, salad, & tartare -----

-
- Morning Tea - Serving Time: -----
 - Lunch - Serving Time: -----
 - Afternoon Tea - Serving Time: -----
-

Function Date: ___ / ___ / _____

Start time: -----

Guest Numbers: -----

Function Name: -----

TERMS & CONDITIONS

1. All corporate functions will be tentative until a minimum \$250 deposit is paid and a copy of signed terms & conditions have been received
2. Final payment should be made no less than 7 days prior to the function date.
3. The Grand requires final guest numbers, food selections, AV requirements and dietary requirements 7 days prior to the function date.
4. Loss or damage - by booking & signing these terms you agree to be responsible for any property loss or damage.
5. The Grand Hotel reserves the right to refuse entry and close down any function for unacceptable behaviour. All guests must have Photo ID to enter the venue. Please ensure all guests are aware as they will be refused entry. The Grand Hotel practices Responsible Service of Alcohol and our staff reserve the right to refuse service to anyone based on RSA laws, anti-social behavior, or for any other reason at the Hotel's discretion. Guests deemed to be intoxicated will not be allowed to remain on the premises.
6. Minors are allowed to remain in the function room for the duration of function as long as they are accompanied by a responsible, legal guardian or for training/work purposes. Ages and total number of all minors in attendance should be provided with the guest list. Any minors discovered to be consuming alcohol will be asked to leave the premises. Any adults discovered to be allowing or supplying alcohol to a minor will be asked to leave the premises. Any non-compliance with these terms could result in the function being terminated immediately. No refund will be given in this instance.
7. Decorations - no items are to be stuck to walls unless preapproved by management. All balloons must be restrained/weighted and confetti and glitter are prohibited. No open flame, battery operated tea light candles only. Excludes candles on cakes.
8. Additional Food & Beverage - no outside food or beverages are to be brought onto the premises with the exception of a birthday cake, potato chips, nuts and lollies. Grazing and antipasto platters are not permitted.
9. Functions booked on any Public Holiday will incur a 15% surcharge on the total function price including any extras. Functions booked on a Sunday will incur an additional fee of \$250.
10. Beverage service concludes 15 minutes prior to the conclusion of the event. All functions guests and hosts are expected to exit the function room in a timely manner at the conclusion of the event. Any persons lingering in the function room more than 30 mins past the scheduled end time will incur excess fees. Fees will be charged at \$100 for every 15 minutes over the specified time. These fees will be taken out of the bond.
11. No drinks/glasses allowed on the dance floor. Guests must wear shoes at all times. Guests are prohibited from the stage and entering the DJ booth and bar areas. The Hotel is not responsible for any damages or injury if guests do not follow hotel requirements. Guests must comply with all laws, including OHS and liquor licensing laws, and comply with all directions from the Hotel's staff.
12. The Hotel will not be responsible for any damage or injury to any person or property unless caused by the Hotel's recklessness. The hotel is not responsible for the security of guests' property. Goods left after a booking without prior agreed arrangements may be donated or discarded by the Hotel.
13. It is the host's responsibility to ensure that guests adhere to these guide lines, failure to do so may cause the function to be cancelled immediately with no refund guaranteed.

I/WE _____

acknowledge that I/WE have read and understood the terms and conditions and that I/WE will comply with these conditions.

Customer signature: _____

Date: __ / __ / ____

Manager signature: _____

CONTACT US

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