



FUNCTION GUIDE

Looking for somewhere to hold your next function or event?

The Grove is the perfect location, see our Function Team today! We understand that every occasion is unique, and we will be there every step of the way to ensure your function is a success.

The Grove offers 2 spaces, with seating from 20-150 and cocktail style set-up for up to 200 guests. Each room has independent access, car-parking facilities, private bars including tap beer and are wheelchair friendly.

With something for everyone, The Grove's function space can cater for all events. Perfect for Birthday Parties, Engagement Celebrations, Presentation Nights, Christmas Parties to Conferences.

ROOM HIRE INCLUDES THE FOLLOWING:



Full private bar facility



Round tables or trestles



Private rest-room amenities



Full set up on the day with cutlery, crockery & glassware



Ample onsite parking



Professional & designated wait staff



Nightlife music system



Linen



Microphone



Data projector with full HDMI capabilities



Speaker with Bluetooth connectivity



Our Spaces



SOUTH ROOM

Located adjacent to our main Bistro area is the South Room. A spacious, well-lit area that is the ideal location for your next function. South Room comfortably holds up to 70 guests seated & 100 guests cocktail style with space to move around & mingle.

South Room is an open-plan, fully air-conditioned space, featuring its own entry, private bar with tap beer, private rest room facilities & plenty of onsite parking. It is also equipped with a ceiling mounted data – projector & a surround sound system that plays Nightlife music throughout the room.

CAPACITY

Cocktail	100 Guests
Banquet Rounds	70 Guests
U shape	50 Guests
Class room	60 Guests
Theatre	100 Guests

PRICING

\$250	5 Hours Hire
\$150	3 Hours Hire
\$60	Hourly Rate

GRAND ROOM

The Grand Room is located adjacent to our main bistro area and is made up of two rooms we have on offer. This is the main room we utilize for our larger bookings; this space is the perfect setting for all celebrations. With an open floor plan, large bar and high ceiling, there is nothing we cannot achieve. The Grand room features beers on tap, a variety of spirits and wine as well as private bathroom facilities and ample onsite parking.

A few of the extras this room has on offer is the latest nightlife system, AUX connectivity to play your own personalised playlists, access to the projector and PA system.



CAPACITY

Cocktail	200 Guests
Banquet Rounds	150 Guests
Banquet Long	150 Guests
U shape	50 Guests
Class room	80 Guests
Tradeshaw/ Expo	20 Stalls
Theatre	200 Guests

PRICING

\$300	5 Hours Hire
\$60	Hourly Rate



Platter Menu

ALL PLATTERS CATER FOR APPROXIMATELY 10 PEOPLE

Arvo Platter \$70

Kabana, Cheese, Cocktail Onions, Gherkins, Carrot & Celery Sticks, Crackers, Homemade French Onion Dip

Yum Cha Platter \$80

Spring Rolls, Samosas, Moneybags, Beef Dim Sims, Steamed Wontons, Steamed Pork Buns

Pastry Platter \$80

Party Pies, Sausage Rolls, Pastizzi, Quiches, Savoury Tartlets

Hot Seafood Platter \$90

Calamari Rings, Crumbed Flathead, Prawn Cutlets, Scallops, Prawn Cones with Hot Chips, Lemon and Tartare Sauce

Mixed Sandwich Platter \$70

A Selection of Fresh Sandwiches and Wraps

Cheese Platter \$70

Assortment of Cheese, Crackers, Dried & Seasonal Fruits, Nuts and Chutney

Fruit Platter \$70

Fresh Seasonal Fruits

Party Pizza \$55

18" Homemade Pizza, your choice of current menu pizza's

Slider Platter \$85

Mini Cheeseburgers, Mini Hotdogs, Mini Chicken Wraps

Cob Loaf \$60

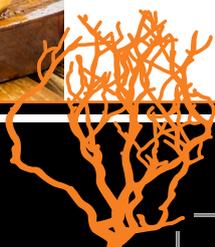
Large Cob loaf, stuffed with cream cheese, bacon and shallots

Grazing Station

IMPRESS YOUR GUESTS WITH OUR CUSTOM-MADE GRAZING STATION, SHOWCASING THE KEY STAPLES IN ABUNDANCE.

Minimum of 20 guests at \$25 per person

Dietary requirements available upon request



Buffet Menu

BBQ Buffet \$38 pp (MINIMUM 30 PEOPLE)

- Marinated 150g Rib Fillet
- BBQ sausage
- Satay chicken skewers
- Smoked & marinated chicken wings
- Burger rolls & butter
- Garden salad
- Coleslaw
- Creamy potato bake
- Condiments & sauces



Carvery Roast Buffet \$40 pp (MINIMUM 30 PEOPLE)

Served with dinner rolls & butter, condiments & gravy

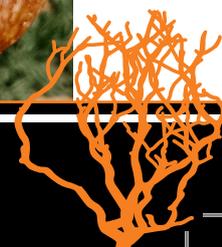
HOT SELECTION (CHOOSE 2)

- Pepper roasted beef
- Roast pork, crispy crackling & apple sauce
- Seasoned roast chicken portions
- Roast lamb, rosemary & garlic

SIDES (YOUR CHOICE OF 3)

- Roasted root vegetable medley
- Steamed green vegetables
- Herbed roasted potato & pumpkin
- Creamy potato bake
- Garden salad
- Potato salad
- Coleslaw
- Caesar salad

*Kids up to 12 years are charged half the Buffet head price.



Buffet Menu

Banquet Buffet \$55 pp

(MINIMUM 30 PEOPLE)

Served with dinner rolls & butter

CHOOSE 3

- Baked salmon with lemon caper butter
- Pepper roasted beef
- Seasoned roast chicken portions
- Roast lamb, rosemary & garlic
- Eggplant Parmigiana

SIDES (YOUR CHOICE OF 3)

- Garden salad
- Potato salad
- Coleslaw
- Caesar salad
- Roasted root vegetable medley
- Steamed green vegetables
- Herbed roasted potato & pumpkin
- Creamy potato bake

Dessert \$9pp

(SELECT 2)

- Apple crumble with brandy custard
- Sticky date pudding with butterscotch sauce
- Raspberry cheesecake with fresh cream
- Pavlova with fresh cream & fruit
- Mud cake with baileys cream

Dietary requirements available upon request.



Plated Menu

2 Course Entrée & Main \$55

2 Course Main & Dessert \$55

3 Course Entrée, Main & Dessert \$65

ENTRÉE (SELECT 2)

Lime Pepper Prawn Skewers

Prawns skewers on small garden salad

Bruschetta

Basil pesto, cherry tomato, red onion, parmesan cheese, balsamic reduction on crusty sourdough

Sticky Asian Pork Belly

Steamed rice and Asian greens

Seared Haloumi

Haloumi cheese served on a rocket & tomato salad

MAIN (SELECT 2)

Seared Pork Belly

Twice cooked pork belly on a wild mushroom risotto

Stuffed Chicken Breast

Chicken breast stuffed with cheese & sundried tomatoes on herb-roasted potatoes, steamed broccolini and creamy sundried tomato sauce

Braised Lamb Shank

Slow cooked Lamb Shank with root vegetables and creamy mashed potato

Pan Seared Salmon

Skin on salmon served with fondant sweet potatoes, beans & lashing of hollandaise

Eye Fillet

150g grain fed eye fillet, served with mashed sweet potato, steamed broccolini and rich demi-glace

DESSERT (SELECT 2)

Raspberry Cheesecake

Served with fresh cream

Decedent Chocolate Mud Cake

Served with Baileys cream

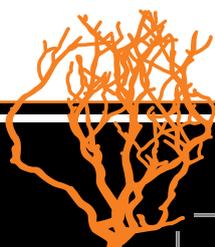
Meringue

Served with fresh cream and blue berry compote

Sticky Date Pudding

Served with butterscotch sauce and ice cream

Dietary requirements available upon request.





Beverage Options

On the night of your event, you may select to have a Bar Tab minimum spend of \$500 or Cash bar, where you and your guests can pay as you go on the night of your event.

BEVERAGE PACKAGE

2 Hour package - \$39 per person

3 Hour package - \$52 per person

4 Hour package - \$65 per person

INCLUDES:

Tap Beer: Great Northern Original & Supercrisp

House Wine: Morgan Bay Sparkling Cuvee, Morgan Bay Cabernet Sauvignon Merlot, Morgan Bay Semillon Sauvignon Blanc

Soft drinks and juices

Conference Packages

REQUIRED MINIMUM OF 20 GUESTS

Our Fully Day Delegate Packages are designed to be an all-inclusive package, that covers all your conference needs.

Full Day Delegate Package

\$59 per person

INCLUDES:

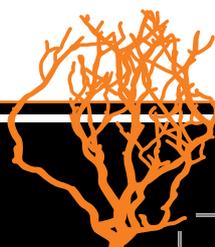
- Tailored room layout
- Room hire from 8.00am to 5.00pm
- Arrival tea & coffee
- Morning tea & Afternoon tea
- Pre-ordered Bistro lunch
- Data projector
- Whiteboard & flipchart

Half Day Delegate Package

\$49.00 per person

INCLUDES:

- Tailored room layout
- Room hire from 8.00am to 1.00pm OR 12.00pm to 5.00pm
- Arrival tea & coffee
- Morning Tea OR Afternoon Tea
- Pre-ordered Bistro lunch
- Data Projector
- Whiteboard & flipchart





Terms and Condition's

1. Final numbers, catering menus & beverage selection must be confirmed 14 days prior to event date, although minor changes to this may be accepted up to 24 hours before the event at management's discretion.
2. Full payment for your event must be received no later than 7 days prior to your event date. Any additional spending on the event date must be paid in FULL at the completion of the event. Credit card details will be retained by The Grove Mackay until the full & final balance is receipted.
3. All prices may be subject to change. Every possible effort is taken to maintain prices, but these are subject to change at management's discretion.
4. The Grove Mackay must first approve any advertising undertaken for an event. We reserve the right to refuse any private event advertising. The Grove Mackay reserves the right to terminate any event booking and retain the deposit paid where the event organiser breaches these conditions.
5. The client shall always remain responsible for any loss or damage to this property of The Grove Mackay caused by the client, guests or invitees. Please note we are extremely careful when looking after guests and their properties. Unfortunately, we cannot take responsibility for the damage or losses incurred during the event. Any costs will be invoiced directly to the client.
6. The Grove Mackay's management reserves the right to refuse entry to any guests to an event, regardless of a name on a guest list, when deemed necessary without liability. Management also reserves the right to refuse services &/or to remove patron from the premises for unruly behaviour & showing signs of toxication, as determined at management discretion.
7. Decorative materials or fancy-dress themed events must be confirmed with The Grove Mackay's management. NO GLITTER SPARKLES OR CONFETTI of any kind are to be used in the function rooms. If you wish to use them, a \$200 cleaning fee applies. Any prior access to event will be confirmed and approved no less than 24 hours to the event date. The Grove Mackay has live entertainment permit, however there are restrictions on noise levels. All entertainment (e.g DJ's or bands) are subject to prior approval by The Grove Mackay Management.
8. Room hire will be non-refundable upon payment should you wish to cancel your function. From execution of contract of \$250.00 will apply. Paid deposits are transferable if a revised date is confirmed 60 days prior to your booked function date. Should the function be cancelled within 30 days business days of event date, 20% of the food costs and full room hire will be charged. Should the event be cancelled within 14 business days of the event, 100% of food costs, venue hire fee and bar tab will be payable.
9. No food or beverages of any kind are permitted to be brought to the function by the client or invited guests.
10. Should the management of The Grove Mackay deem it necessary to provide security, such cost will be passed on to the client.
11. The Grove Mackay reserves the right to close the bar when it deems necessary.
12. Any facilities & setup photography taken of the event by the venue photographers, remains the property of venue & may be used in marketing & promotional materials without the consent of the hirer. Where photos include guests, the venue will seek permission for the use of the photos by the individual present & the venue hirer.

Thank you for your consideration & we look forward to hosting your next event!

