

FUNCTIONS AT G&G



VENUE HIRE & CAPACITY

MAX CAPACITY 60PAX

36 inside and 24 outside

40 Seated for inside only hire

VENUE HIRE FEE

\$350 flat fee - due on confirmation of booking

VENUE HIRE TIME

4pm - 10pm

Exclusive use of the venue during trading hours can be negotiated based on date requested

MINIMUM SPEND

\$2000 exclusive of venue hire fee - 20% deposit required on confirmation of event

CAKEAGE

\$2 per head (served with cream and berries)

OTHER VENUE INCLUSIONS

Live Music - cost on request

Decorations - cost on request

Cakes - cost on request

Microphone and speaker - cost on request

TV access for slideshow via USB

Spotify Music on house speakers - personal playlist can be shared and played

HIRE DETAILS

Bump-in and setup from 3pm

Last drinks to be called at 9:30pm

We are a licensed venue, no BYO alcohol is permitted on-site

No sparklers, confetti or whistle blowing decorations allowed

Candles to be supplied by guest

Allergy requirements catered to on request

Booking subject to availability and only confirmed once deposit payment is received

Cancellations can only be made 14 days prior to booking date for a full refund

Balance payment due 14 days prior to event date

Cancellation within 14 days attracts a forfeiture of all monies paid

Prices are subject to changes.

Our kitchen team try their best to ensure cross contaminations is avoided but cannot always guarantee this as our kitchen is used for a variety of ingredients. Please ensure you inform our staff of any allergies.

G&G FUNCTION MENU



PLATTERS (GF ON REQUEST)

GRAZING PLATTER 69

Serves 8 -10 people

Selection of cured meats, cheese, antipasto, vegetables, hummus and crackers

BREADS AND DIPS \$40

Serves 4 - 6 people

Trio of dips, toasted sourdough and crackers

SANDWICHES AND WRAPS \$69

Serves 8

Chef's selection of fresh sandwiches including one vegetarian option

DESSERTS \$59

Serves 8

Chef's selection of mini petit fours and baked goods

BOWLS OF CHIPS \$8

HOT & COLD CANAPÉS

4 OPTIONS \$20 PER HEAD

6 OPTIONS \$30 PER HEAD

8 OPTIONS \$40 PER HEAD

Choose from:

COLD OPTIONS

Caprese Skewers

Mini Baked Goats Cheese Tarts

Smoked Salmon Rilette

HOT OPTIONS

Truffle Mushroom Arancini served with Aioli

Beef or Haloumi Sliders, Brioche Bun

Marinated Chicken skewers

Lamb Kofta served with Tzatziki

Spinach and Cheese Pastries

Pork & Chive Dumplings with Sweet Chilli & Soy

Salt & Pepper Calamari served with Lemon & Aioli

Vegetable Spring Rolls

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BEVERAGES



BAR TAB

Minimum spend \$500

CASH BAR

Let your guests have the freedom to purchase beverages as they go

DRINKS PACKAGES

Basic Package

Chose from:

2 Beer Options

2 Wine Options - choice Red or White options

Soft Drinks

Tea and Coffee

Premium Package

Chose from:

3 Beer Options

3 Wine Options - choice of Red, White or Sparkling options

Soft Drinks

Tea and Coffee

Premium Plus Package

Chose from:

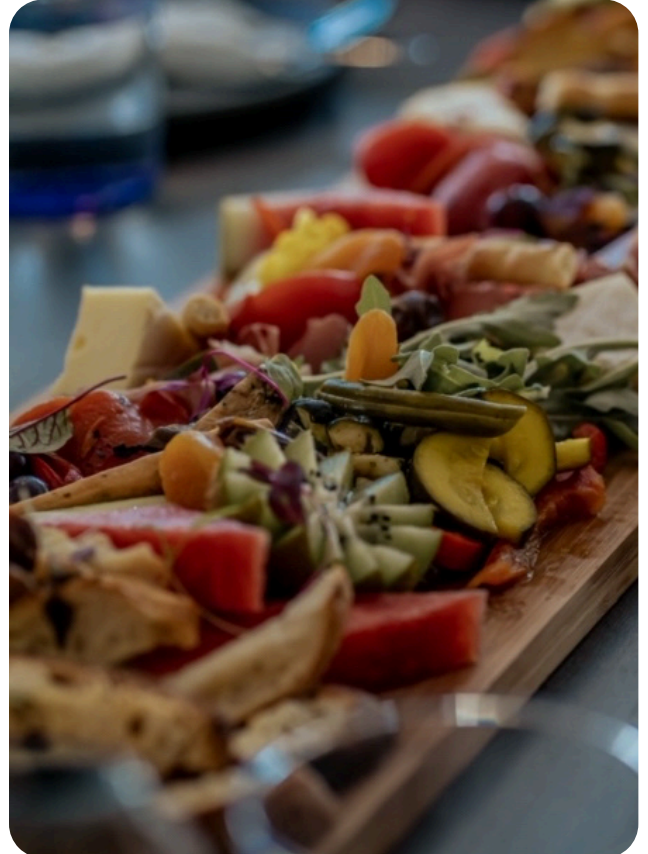
3 Cocktails or Spirit Options

3 Beer Options

3 Wine Options- choice of Red, White or Sparkling options

Soft Drinks

Tea and Coffee



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