

Grand Central

Function Package



Grand Central Function Package



Dear Customer,

Thank you for considering Grand Central as the venue for your chosen event. We are pleased to be able to offer you a choice of options to enable you to decide which best suits your occasion.

Grand Central is the largest club venue in South Australia and was designed to provide the best facilities in the Northern Suburbs of Adelaide.

Our spacious function room can comfortably seat up to 300 guests, or can be divided into two smaller rooms. Each room has comprehensive, all-inclusive bar and catering facilities as well as access to modern audio and visual equipment.

At Grand Central we pride ourselves on our exceptional quality of food and service. We will ensure we work together with you to create the perfect event for your budget and tastes.

If you have any questions or queries please do not hesitate to contact me on (08) 8255 2555 or catering@cdfc.com.au

Yours sincerely,
Mikaela McCormick
Catering Supervisor

Grand Central Room Hire Costs & Capacities

Lounge Area

Room Hire \$200
Members Price \$150
With the use of the Big Screen \$280
Members Price \$230
Cocktail 120 people
Theatre style 90 people
Sit down 40 people
(Not inclusive of dancefloor)



Commodore Room

Room Hire \$340
Member's Price \$290
Cocktail 190 people
Buffet 110 people
Sit down 110 people
Theatre style 100 people
(Not inclusive of dancefloor)



Holden Room

Room Hire \$380
Member's Price \$330
Cocktail 200 people
Buffet 150 people
Sit down 150 people
Theatre style 200 people
(Not inclusive of dancefloor)



Grand Central Room

Room Hire \$570
Member's Price \$470
Cocktail 450 people
Buffet 290 people
Sit down 290 people
Theatre style 300 people
(Not inclusive of dancefloor)



Breakfast Menu



Plated Breakfast \$24.90 per person

- Toast
- Scrambled or fried eggs
- Bacon
- Mushrooms
- Oven baked tomatoes
- Sausages
- Hash browns
- Orange and apple juice
- Tea and coffee

Buffet Breakfast \$21.90 per person Minimum of 40 people

- Toast
- Scrambled or fried eggs
- Bacon
- Mushrooms
- Oven baked tomatoes
- Sausages
- Hash browns
- Selections of jams and condiments
- Orange and apple juice
- Tea and coffee

Grand Central's Continental Breakfast Buffet \$19.90 per person Minimum of 40 people

- Toast
- Scrambled or fried eggs
- Bacon
- Fresh fruit platters
- Yoghurt
- Selection of jam and condiments
- Orange and apple juice
- Tea and coffee

Morning/ Afternoon Tea



Platter for 10

Warm ham and cheese croissants	\$7.00 per person
Scones with strawberry jam and cream	\$6.00 per person
Selection of mini cakes and petit fours	\$6.00 per person
Assorted biscuits	\$5.50 per person
Lamingtons	\$5.50 per person
Fresh fruit	\$7.00 per person
Mini Danishes	\$7.00 per person
Bottomless Tea and coffee	\$3.00 per person

Gold Menu



2 Courses \$35.00

1 Soup or 1 Entrée and 1 Main Course
Or

1 Main Course and 1 Dessert

3 Courses \$41.00

1 Soup or 1 Entrée and 1 Main Course and
1 Dessert

Additional Option:

Alternate Drop: An additional \$3.00 per person, per course

Choice between: An additional \$5.00 per person, per course

Soup

- Minestrone
- Roasted pumpkin
- Potato and bacon
- Creamy chicken and vegetable

Entrée

- Chicken and mango salad with herb dressing
- Salt and pepper squid salad with citrus aioli
- Individual anti-pasto plates – cured meats, marinated vegetables and gourmet cheese
- Traditional prawn cocktail with crispy lettuce and house made cocktail sauce

Main Course

- Harissa spiced lamb rack with ratatouille vegetables and red wine jus
- Atlantic salmon fillet on a warm rocket and caper salad topped with hollandaise sauce
- Scotch fillet cooked medium with scallop potato and onion jam
- Prosciutto wrapped chicken breast filled with spinach and brie cheese, served with paprika and lemon chat potatoes and pink peppercorn sauce
- Herb crusted pork scotch fillet with spiced pumpkin mash and apple cider sauce
- Porterhouse steak cooked medium with creamy mashed potato, steamed Broccolini and Béarnaise sauce

Dessert

- House made sticky date pudding with butterscotch sauce and vanilla ice-cream
- Brandy snap basket filled with fresh fruit salad and Chantilly cream
- Lemon meringue tart with mixed berry compote
- House made white chocolate and raspberry brulee with almond bread and vanilla ice-cream

Silver Menu



2 Courses \$32.00

1 Soup/ 1 Entrée and 1 Main Course

Or

1 Main Course and 1 Dessert

3 Courses \$38.00

1 Soup/ 1 Entrée and 1 Main Course and 1 Dessert

Additional Option:

Alternate Drop: An additional \$3.00 per person, per course

Choice between: An additional \$5.00 per person, per course

Soup

- Roasted pumpkin
- Creamy chicken and vegetable
- Potato and bacon

Entrée

- Thai chicken salad with crispy noodles and a sweet and sour sauce
- Salt and pepper squid salad with citrus aioli
- Chicken and leek filled vol-au-vent with roasted cherry tomatoes

Main Course

- Porterhouse steak cooked medium with sweet potato rosti, topped with Broccolini and red wine jus
- Cajun spiced barramundi fillet with herb chat potatoes and lemon caper butter sauce
- House made lasagne with rocket and pear salad
- Lemon thyme chicken breast with garlic herb mash and sundried tomato and a basil sauce

Dessert

- House made sticky date pudding with butterscotch sauce and vanilla ice-cream
- Fresh fruit salad with vanilla ice-cream
- Rich mud cake with vanilla ice-cream and mixed berry compote
- Pavlova with mixed fruit and vanilla ice-cream

Buffet Menu



Gold Buffet only

\$44.00 per person

Buffet & dessert

\$47.00 per person

(Minimum of 50 people)

Soup

- Creamy chicken and vegetable
- Minestrone

Mains

- Butter chicken with pappadams
- Crispy pork in a spicy plum sauce
- Thai green coconut prawn curry
- Honey chicken with crispy noodles
- Steamed rice
- Stir-fry Hokkien noodles
- Roast lamb
- Roast pork
- Roast vegetables
- Salt and pepper squid with aioli
- Whole market fresh fish with fresh herbs and citrus butter
- Whole king prawns
- Selection of salads
- Assorted cold meats

Desserts

- Banana and caramel crumble
- Sticky date pudding
- Fresh fruit
- Selection of slices and cake

Silver Buffet only

\$33.90 per person

Buffet & dessert \$36.90

(Minimum of 50 people)

Soup

- Roasted pumpkin
- Creamy potato and bacon

Mains

- Beef lasagne
- Beef korma curry with pappadams
- Crispy pork in a plum sauce
- Herb crumbed fish goujons with tartare sauce
- Honey chicken with crispy noodles
- Steamed rice
- Stir-fry Hokkien noodles
- Roast pork
- Roast vegetables
- Salt and pepper squid with aioli
- Selection of salads
- Assorted cold meat platter

Dessert

- Apple crumble and custard
- Fresh fruit
- Selection of slices and cake

Grand Central Kid's Menu



13 years & under \$17.00 per person

Mains

Grilled fish with fries

Penne Pasta with house made bolognese sauce and grated cheese

150gm chicken schnitzel served with fries and gravy

150gm beef schnitzel served with fries and gravy

Chicken nuggets with fries

Mini cheese burger served with fries

Dippy dog with fries and tomato sauce

Dessert

Inclusive of a vanilla ice-cream with your choice of topping

Toppings

Chocolate

Or

Strawberry

Or

Caramel

& your choice of

Nuts

Or

Sprinkles

Cocktail Menu



Platter feeds 10 people

Hot Selection

- Beer battered fries with dipping sauce \$55
- Seasoned potato wedges with sour cream and sweet chilli sauce \$65
- Herb and parmesan crumbed fish goujons with citrus aioli \$60
- Honey soy chicken drumettes \$60
- Mini pies, pasties and sausage rolls \$60
- Salt and pepper squid with tartare sauce \$60
- Vegetarian samosas, vegetarian spring rolls and mini dim-sims \$55
- Mini chicken and mushroom vol-au-vents \$55
- Pizza platter \$60

Please choose one: *Ham and Pineapple, BBQ Chicken, Supreme or Margarita*

Cold Selection

- Fresh mixed sandwiches \$65
- Fresh mixed baguettes **OR** wraps \$65
- Trio of dips with pita bread \$55
- Fresh fruit platter \$60
- Anti-pasto platter – cured meats, marinated vegetables and gourmet cheese \$65

Cocktail Menu



Platter feeds 10 people

Cocktail Selection

House made Thai pork and chicken meatballs with a plum sauce	\$65
Mini hot dogs with ketchup and mustard	\$60
Mini cheeseburgers with pickles, sliced tomato and smoky barbeque sauce	\$65
Herb crumbed lamb cutlets	\$75
Pumpkin and spinach risotto balls	\$65
Chicken satay skewers with a peanut sauce	\$65
Seafood platter - <i>fresh whole prawns, oysters, mussels and marinated calamari</i>	\$85

Central's Barbeque Selection

Grilled thick beef sausages with an onion jam	\$75
Barbeque garlic and rosemary lamb cutlets with a bush tomato chutney	\$85
House made rissoles with a bourbon barbeque sauce	\$75
Grilled chilli and lime prawn skewers	\$85
Combination platter - <i>a bit of everything from our barbeque selection</i>	\$85

Dessert Selection

French vanilla cheesecake	\$60
Rich mud-cake	\$65
Banana cake	\$60

Grand Central Beverage Packages



Gold Package

Beer

West End Draught, Hahn Super Dry, Hahn Premium Light and Hahn Super Dry 3.5

Wine

Lindeman's Sparkling Brut Cuvee, Rothbury Estate Sauvignon Blanc, Lindeman's Bin 90 Moscato, Rothbury Estate Cabernet Merlot and Wolf Blass Eaglehawk Riesling

Non-Alcoholic

Orange Juice, Coke, Diet Coke, Dry Ginger, Lemonade and Squash

3 hours- \$32.00

4 hours- \$36.00

5 hours- \$39.00

Silver Package

Beer

West End Draught, Hahn Super Dry, Hahn Premium Light and Hahn Super Dry 3.5

Wine

Lindeman's Sparkling Brut Cuvee, Lindeman's Premier Selection Chardonnay, Lindeman's Premier Selection Shiraz Cabernet and Lindeman's Semillon Sauvignon Blanc

Non-Alcoholic

Orange Juice, Coke, Diet Coke, Dry Ginger, Lemonade and Squash

3 hours- \$29.00

4 hours- \$32.00

5 hours- \$34.00

Grand Central Additional Extras



Dancefloor

\$330.00

4 x 4 metre indoor wooden dancefloor

Chair Covers

\$4.50 per chair

Includes pick up, delivery and set up
White chair cover with your choice of
coloured sash and up to 70 colours to
choose from

Table Skirting

\$135 for bridal and cake table (8 metres
in length)

Balloons

\$2.50 per balloon

Helium balloons in your choice of any
colour

Wedding Cake

\$4.50 per person to cut and plate the
sliced wedding cake and serve with
freshly whipped cream and strawberry.
\$2.50 per person just to slice the wedding
cake.

Decoration Set up

\$100.00

At this price we will set up centre pieces
and place cards that you provide.

Food Tasting

For tasting of food prior to your event
please speak to our function supervisor.
Price will be confirmed upon request.

Projector hire

\$50.00

Grand Central Terms & Conditions



Booking Confirmation & Deposit

A tentative booking is held for a maximum of 2 weeks and is not considered definite until we have received the appropriate deposit. After that time a deposit at the cost of the room hire must be paid to secure the room. Tentative bookings are not considered definite until we receive the appropriate deposit and a signed copy of terms and conditions.

Minimum Spend

A minimum spend of \$1000.00 is required for all functions, inclusive of the fee for room hire.

Cancellations

Should a cancellation occur after the deposit has been paid, the deposit will only be refunded if Grand Central has secured another function for that date. Cancellations must be made within 5 working days of your event, otherwise a loss of full payment will be incurred.

Price Variations

Every endeavour is made to maintain prices as published, however prices are subject to change without notice to cover unforeseen variations in cost.

Final Numbers

Guaranteed numbers of guests are required 2 working days prior to the event date. Numbers given at this time will be considered final. We regret that no reduction to the final account can be made for reduced numbers of guests after this date.

Grand Central Terms & Conditions



Payment of Account

Accounts for all food must be paid 48 hours in advance (cheques must be presented 7 working days prior to the event). Drink packages must also be paid 48 hours in advance (again cheques must be presented 7 working days prior to the event).

We accept cash, Visa and MasterCard.

Delivery / Pick up of Goods

Any goods must be clearly labelled with the function's name and date of the event.

Grand Central will not be held liable for any loss or damage of any goods or equipment.

Goods must be picked up 24 hours after the event has finished.

Catering

Under no circumstance are food or beverages of any kind permitted to be brought into the premises for consumption at the function by the organisers, guests, invitees or persons attending the function.

Damages

Organisers are financially responsible for any damages sustained to the premises by the organisers, guests of the organisers, invitees or other persons attending the function, whether in the room reserved or any area or part of the Central District Football Club complex. Grand Central will not accept any responsibility for damage or loss of equipment, merchandise or personal property left on the premises prior to, during or after function.

Displays & Signage

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

Grand Central Terms & Conditions



Cleaning

General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive additional cleaning charges will be incurred. Confetti, table scatters and other similar products are not allowed.

Security

Functions such as 18th and 21st birthdays or any other function deemed necessary by Club Management will attract a charge for security at \$45 per hour for each security guard. The preferred security company used by Grand Central Tavern is the only security to be used in such circumstances.

As a guide 1 security person will be required for 50 guests, 2 for 100 etc.

Behaviour

It is understood that the organiser will conduct their function in full compliance with the management of Grand Central and abide by all applicable laws. The management reserves the right to exclude or eject all objectionable persons from the function or premises without liability. If the management has reason to believe that a function will affect the smooth running of the Grand Central Tavern, its business, its security or its reputation, it reserves the right to cancel the function without liability. The Grand Central Tavern practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol.

Closing

The function rooms are open until midnight. Last drinks will be called at 11.45pm. Your guests will be asked to vacate the function room by 12.15am.

PLEASE NOTE: Liquor Licensing Laws Require All Patrons under 18 Years of Age to be off the Licensed Premises by 12.00 Midnight.

Grand Central Terms & Conditions



Personal Electronics Media Requirements

All Audio Visual presentations and music on media devices need to be tested 7 days prior to the function to ensure quality of presentation and sound

- Examples of Media Devices are: USB flash drive or keys; portable hard drives; CDs; DVDs; PowerPoint Presentations; iPods; mp3 players

Personal Laptops may not be compatible with our system setup

Grand Central cannot guarantee that your media / device will work play or operate correctly, even if all compatibility requirements are met.

You agree to make all reasonable attempts to provide us with your media / device as a 'simple' 'plug and play' operation.

If your media / device fails to work, play or operate for any reason, you agree that Grand Central will not be held responsible for any 'loss of entertainment', therefore placing the onus back onto yourself for any backup music or other entertainment.

Grand Central Terms & Conditions



I agree to adhere Grand Central's Terms & Conditions as outlined above.

Name: _____

Address:

Phone Number: _____ Date: _____

Signature: _____

Date of Function: _____