

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,
Jordan Phuong
Catering Supervisor

Grand Central Room Hire Costs & Capacities

Sonny Morey Lounge

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 \$26.90 per person

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

Buffet Breakfast \$23.90 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 \$21.90 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 is portioned to serve approximately 8 people

Warm ham and cheese croissants	\$80 per platter
Scones with jam and cream	\$65 per platter
Selection of mini cakes	\$65 per platter
Assorted biscuits	\$40 per platter
Fresh Seasonal fruit	\$80 per platter
Mini Danishes	\$75 per platter
Bottomless Tea and coffee	\$3.00 per person

Gold Menu



2 Courses \$42.00

1 Soup or 1 Entrée and 1 Main Course

Or

1 Main Course and 1 Dessert

3 Courses \$50.00

1 Soup or 1 Entrée and 1 Main Course and

1 Dessert

Additional Option for Mains:

Alternate Drop: An additional \$2.50 per person, per course

Choice between: An additional \$3.50 per person, per course

Soup

- Roasted pumpkin
- Potato and bacon

Entrée

- Chicken and vegetable salad with seeded mustard dressing and balsamic glaze
- Salt and pepper squid salad with citrus & sweet chilli vinaigrette
- Table platter of anti-pasto to share – cured meats, marinated vegetables and crostini bread
- Traditional prawn cocktail with crispy lettuce and house made cocktail sauce

Main Course

- Atlantic salmon fillet on a baked herbed polenta cake with cherry tomatoes topped with hollandaise sauce
- Prosciutto wrapped chicken breast filled with spinach and brie cheese, served with paprika and lemon chat potatoes and creamy sun-dried tomato sauce
- Saffron risotto with green peas, pumpkin, pine nuts, caramelised onion and parmesan cheese
- 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
- Lemon meringue tart with mixed berry compote and whipped cream

Accompaniments

TO BE CHOSEN PRIOR TO YOUR EVENT

EITHER:

Mixed salad bowls with dressing

Or

Mixed vegetable bowls with butter

Silver Menu



2 Courses \$34.00

1 Soup/ 1 Entrée and 1 Main Course

Or

1 Main Course and 1 Dessert

3 Courses \$40.00

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

Additional Option for Mains:

Alternate Drop: An additional \$2.50 per person, per course

Choice between: An additional \$3.50 per person, per course

Soup

- Roasted pumpkin
- Potato and bacon

Entrée

- Thai chicken salad with crispy noodles and a sweet and sour sauce
- Salt and pepper squid salad with citrus vinaigrette
- Chicken and leek tart 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
- Lemon thyme chicken breast with garlic herb mash and sundried tomato and a basil sauce
- Saffron risotto with green peas, pumpkin, pine nuts, caramelised onion and parmesan cheese

Dessert

- House made sticky date pudding with butterscotch sauce and vanilla ice-cream
- Pavlova with mixed fruit and vanilla ice-cream

Accompaniments

**TO BE CHOSEN PRIOR TO YOUR EVENT
EITHER:**

Mixed salad bowls with dressing

Or

Mixed vegetable bowls with butter

Budget Friendly Menu



2 Courses \$26.50

1 Main Course and 1 Dessert

3 Courses \$34.50

1 Soup and 1 Main Course and 1 Dessert

Additional Option for Mains:

Alternate Drop: An additional \$2.50 per person, per course

Choice between: An additional \$3.50 per person, per course

Soup

- Roasted pumpkin
- Tomato and Basil

Main Course

- Chicken schnitzel with chips and traditional gravy
- Beef schnitzel with chips and traditional gravy
- Two pieces of lemon pepper grilled fish with chips, lemon wedges and tartare sauce
- Roast of the day with roast potatoes, seasonal vegetables and traditional gravy

Dessert

- Slice of mixed berry cheesecake with cream
- Bread and butter pudding with custard

Accompaniments

TO BE CHOSEN PRIOR TO YOUR EVENT

EITHER:

Mixed salad bowls with dressing

Or

Mixed vegetable bowls with butter

Buffet Menu



Grand Central Buffet only

\$38.90 per person

Buffet & dessert \$42.90

(Minimum of 80 people)

Soup

- Roasted pumpkin

Mains

- Beef & Pork mince lasagne
 - Beef korma curry
- Crispy pork in a plum sauce
- Honey chicken with crispy noodles
 - Steamed rice
 - Stir-fry Hokkien noodles
- Choice of roast pork or roast beef
 - Roast vegetables
- Salt and pepper squid with aioli
 - Selection of salads
- Assorted cold meat platter

Dessert

- Apple crumble and custard
 - Fresh seasonal 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 Beef & Pork 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

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 is portioned to serve approximately 8 people

Hot Selection

- Beer battered fries with dipping sauce \$60
- Seasoned potato wedges with sour cream and sweet chilli sauce \$70
- Honey soy chicken drumettes (GF) \$85
- Mini pies, pasties and sausage rolls \$75
- Warm spinach and chickpea vegan rolls \$70
- Salt and pepper squid with tartare sauce (GF) \$75
- Vegetarian spring rolls and vegetarian mini dim-sims (V) \$65
- House made Thai pork and chicken meatballs with a plum sauce (GFA) \$75
- Mini cheeseburgers with pickles, cheese and tomato sauce \$85
- Pumpkin and spinach risotto balls \$70
- Sesame Beef skewers with a teriyaki sauce (GF) \$85
- Grilled chilli and lime prawn skewers (GF) \$95
- Pizza platter \$80

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

Cocktail Menu



Platter is portioned to serve approximately 8 people

Cold Selection

- | | |
|---|------|
| · Fresh mixed sandwiches | \$70 |
| · Trio of dips with pita bread (chefs choice) | \$60 |
| · Fresh seasonal fruit platter | \$80 |
| · Anti-pasto platter – cured meats and marinated vegetables | \$75 |

Dessert Selection

- | | |
|------------------------------|------|
| · Mixed cheesecake | \$70 |
| · Mixed cakes (chefs choice) | \$75 |

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, Upside Down Sauvignon Blanc, Lindeman's Bin 90 Moscato and 19 Crimes Cabernet Sauvignon

Non-Alcoholic

Orange Juice, Coke, Coke No Sugar, Dry Ginger, Lemonade and Squash

3 hours- \$34.00

4 hours- \$38.00

5 hours- \$41.00

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, Coke No Sugar, Dry Ginger, Lemonade and Squash

3 hours- \$30.00

4 hours- \$33.00

5 hours- \$35.00

Non-Alcoholic Package

Choices

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

3 hours- \$13.50

4 hours- \$16.00

5 hours- \$18.50

for persons under 18 years

Please be aware all guests must be on the drinks package

Grand Central Additional Extras



Dancefloor

\$330.00

4 x 4 metre indoor wooden dancefloor

Chair Covers

\$5.50 per chair

\$60 set up fee

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)

Wedding Cake

\$4.50 per person to cut and plate the sliced wedding cake and serve with freshly whipped cream and a mixed berry coulis.

\$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.

Projector hire

\$50.00

Wine Barrel hire

\$50

Includes 4 wine barrels with stools.

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 \$1250.00 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 \$47 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: _____