



THE GRAHAM HOTEL FUNCTION MENU'S

The Graham Hotel has a variety of versatile private spaces available for use, whether you are looking for looking for a casual catch up with family and friends, a private room for weddings, parties, a formal board meeting, or the entire space, the team at The Graham Hotel will work with you to make your experience one to remember.

- **Option 1. 3 Courses, \$80pp Cheese plates to share or \$85pp with a choice of 3 desserts.**

Shared Entrées

Charcuterie, De Palma grass fed bresaola, Duroc 18-month Serrano riserva, Borgo hot sopressa, terrine, smoked bocconcini, pickles

Savor and grace handmade burrata, basil pesto, medley tomato, croutons, balsamic glaze

Salt and pepper calamari, arugula, tartare, lemon

Choice of Mains

Graham vegan curry, mixed vegetables, tofu, rice, roti, papadums

Market fish

300g Flinders Island Porterhouse, seasonal greens, red wine jus

Grilled lamb rump, Potato gratin, tomato pickle onion & herb salad, mint salsa, pomegranate

Creamy mushroom gnocchi Xo sauce, mix mushrooms, parmesan, fried kale

Served with salad & frites to share.

Dessert

Cheese plates to share

Or choice of 3 desserts.

Chocolate fondant, salted caramel, vanilla ice cream

Graham trio of gelati

Honey and lemon thyme crème brûlée sesame shortbread biscuits, berries

- **Option 2. 3 Courses, \$110 with a choice of mains and 3 desserts.**

Starter

Natural and Kilpatrick oysters(1ea)

Shared Entrées

Graham share platter, lamb kofta kebabs, dukkah prawns, chermoula calamari, tzatziki, and Moroccan slaw

Savor and grace handmade burrata, basil pesto, medley tomato, croutons, balsamic glaze

Choice of Mains

Graham vegan curry, mixed vegetables, tofu, rice, roti, papadums

Market fish

250gm Bass Strait Eye fillet, seasonal greens, red wine jus

Grilled lamb rump, Potato gratin, tomato pickle onion & herb salad, mint salsa, pomegranate

Creamy mushroom gnocchi Xo sauce, mix mushrooms, parmesan, fried kale

Served with rocket & pear salad & truffle pomme frites to share.

Choice of desserts

Chocolate fondant, salted caramel, vanilla ice cream

Graham trio of gelati

Honey and lemon thyme crème brûlée sesame shortbread biscuits, berries



FUNCTION TERMS AND CONDITIONS

1. Credit card details will be held by way of security deposit. Should your event be cancelled 2 days prior to the function date the Graham Hotel reserves the right to deduct \$20 per persons booked unless an alternative date can be agreed upon between both parties within a reasonable time of the original booking date.
2. A minimum spend of \$1000 applies to the cellar room (14 people max), \$1500 to the Sandridge room (20 people max), \$3000 for the terrace room and bar, and \$4000 for stand-up canape functions. Minimum spends as specified goes towards all food and beverage consumption.
3. Food & beverage selections are required seven (7) days prior to your event. Should selections not be advised within this time your menu selections cannot be guaranteed. The Graham Hotel reserves the right to substitute food and beverage items of a similar quality, and price value. Function menu's are subject to minor seasonal change.
4. No outside food or beverage will be permitted to be bought in to the Graham Hotel for the consumption of guests, except for celebratory cakes. A fee of \$3 per person applies.
5. Payment will be based on final confirmed catering numbers provided two (2) business days prior to your event or actual attendance on the day, whichever is greater.
6. Event organizers are financially responsible for any damages to the building, furniture or property during and immediately following the function, including any costs for repairs and replacements at current cost price. This includes any damages caused by their guests, outside contractors or agents prior to, during and after any event.
7. The Graham Hotel adheres to responsible service of alcohol legislation. All staff are trained in Liquor Licensing Accredited 'RSA- responsible service of alcohol and by way of law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated person will be asked to leave the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.
8. While the Graham Hotel staff will endeavour to take care with the safety and security and protection of your personal belongings, we are unable to accept responsibility for damage or loss of property before, during or after your event.
9. The Graham Hotel has limited audio & visual equipment available for the duration of your event.

Signed & dated.....



FUNCTION DEPOSIT FORM

Function date:

Deposit details:

Card number:

Exp:

CCV:

Signature:

Credit card details are required by way of a security deposit on your function.