



FUNCTION PACK



A LITTLE ABOUT YOUR FAVOURITE HERITAGE PUB IN PERTH



Built in 1886, The Grosvenor Hotel is one of Perth's oldest operating pubs. Affectionately known as 'The G', our family owned and operated pub is steeped in history, with many stories to tell.

People are at the heart of what we do, and we love to host any and all special celebrations or events, no matter the occasion.

We pride ourselves on our family feeling and community spirit and offer modern renovated function areas which still pay homage to their rich history and heritage. With capacity to host up to 350 people, our comfortable and convenient spaces will make hosting your next event a breeze. Choose from either our Wine Room, Cafe Dining, Garden Bar or Main Bar as the perfect space to host your next function.

Our friendly team behind the bar and experienced chefs in the kitchen are ready to welcome you and your guests. Whether you're planning to host your reunion, board meeting, wine and steak dinner with friends, special celebration or family catch up, we can ensure you and your guests enjoy yourselves.

We look forward to making your next function one to remember, here at 'The G'.



FUNCTIONS AT THE GROSVENOR

FAQ's:

Can I bring a Cake?

We love helping celebrate every occasion, and if it calls for a cake, great! We will keep your cake safe until you would like it brought out. We do not charge a cake fee and will provide you with plates, forks, napkins and a knife.

What is the best means of transport to get here?

We suggest using public transport or ride shares as there is only limited street parking available. The Red Cat Bus stops in front of Mercedes college if you're coming from the CBD and is a 60 second walk down Hill St and departs towards the CBD in front of our Hay St entrance.

Am I able to bring decorations?

You are more than welcome to bring any decorations you wish!
However, we do ask that you take home whatever you've brought in.

How do I organise a bar tab?

Please just let us know when filling out your functions form if you would like to organise a bar tab for you and your guests. We are happy to set any restrictions you would like (eg: Tap beer? Wine? No Spirits?)

What if I want my guests to pay for their own drinks?

That's no problem at all! Guests are welcome to purchase their own drinks on consumption.





THE RESTAURANT

HILL STREET SIDE

The Restaurant area is a lovely bright space filled with low tables. Situated right in front of our restaurant bar, this gives you and your guests easy access to fast and friendly service.

- Non-exclusive space
- Banquet style, maximum 70 people
- Cocktail style, minimum 40 people, maximum 100 people
- No room hire cost
- Ordering from our platter & pizza menu for cocktail style
- Ordering one of our set menus for Banquet style

		
100	70	X





THE WINE ROOM

HAY STREET SIDE

The Wine Room is our own private escape from the city's hustle and bustle, a ground floor cellar room that's lined with cabinets of vintage wines. This is perfect for corporate meetings through to a private intimate dinner with friends.

- Exclusive space
- Banquet style, maximum 32 people
- Cocktail style, maximum 50 people
- Room Hire **\$225.00** flat rate
- Can connect to the TV for your own visuals
- Ordering from our platter & pizza menu for cocktail style
- Ordering one of our set menus for Banquet style



50



32





BAR HIGH TOPS

HAY STREET SIDE

The Bar High tops are located in the heart of the pub, just inside of the Hay street entrance. This is a great space for a lively casual cocktail function, and is positioned right next to the bar for easy access to fast and friendly service.

- Non-exclusive space
- Cocktail style only
- No room hire costs
- Maximum capacity 40 people
- Ordering from our platter & pizza menu



40



20





CAFE HIGH TOPS

HILL STREET SIDE



The Cafe High Top tables are situated next to the Restaurants bar with bright skylights above, the perfect space for a casual get together with friends.

- Non-exclusive space
- Cocktail style only
- Maximum capacity of 25 people
- No room hire cost
- Ordering from our platter & pizza menu

25	15	X



GARDEN BAR HIGH TOPS

HILL STREET SIDE

The Garden Bar is one of our most popular spots in the pub, with direct access to the bar, TV's to keep tabs on the score, and big glass sliding doors to let in all the light.

- Non-exclusive space
- Cocktail style only
- Maximum capacity of 25 people
- No room hire cost
- Ordering from our platter & pizza menu

25	10	✓

SET MENU

HAVING A BANQUET STYLE FUNCTION?

WE HAVE A RANGE OF SET MENU OPTIONS TO SUIT ANY OF YOUR NEEDS. THESE MENUS HAVE ALL OF YOUR CLASSIC PUB FAVOURITES WITH A FEW ELEVATED OPTIONS.

SENIORS & JUNIORS | \$35PP

THE PERFECT MENU IF YOU ARE A SENIOR CITIZEN, OR IF YOU ARE ORGANISING A SCHOOL FIELD TRIP FOR THE JUNIORS.

2 COURSE MENU | \$55PP

YOUR CHOICE BETWEEN ENTREE AND MAIN, OR MAIN AND DESSERT. PLEASE SEE THE NEXT PAGE FOR THE 2025/2026 SUMMER SET MENU.

3 COURSE MENU | \$70PP

ENTREE, MAIN, AND DESSERT INCLUDED FOR THE THREE COURSES. PLEASE SEE NEXT PAGE FOR THE 2025/2026 SUMMER SET MENU





SET MENU \$35.00PP
REDUCED PORTIONS MENU

MAINS

FISH N CHIPS

Battered snapper fillet with chips and salad.

ROAST PUMPKIN PIZZA

Tomato base, mozzarella, roasted pumpkin, red onion, feta and basil pesto

PAD THAI NOODLES (V/VGO/GF)

*Rice noodles stir fried with Asian greens, vegetables, chilli and egg, tossed in authentic Thai sauce topped with cashews and bean shoots
Can add chicken*

PASTA BOLOGNESE

Fettuccine, beef Bolognese & parmesan cheese

DESSERT

BLUEBERRY CHEESECAKE

New York style cheesecake with blueberry swirl, blueberry compote and fresh cream

DOUBLE CHOCOLATE BROWNIE

Rich and decadent warm chocolate brownie served with vanilla ice cream.

GF: GLUTEN FREE | V: VEGETARIAN | VGO: VEGAN OPTION



SET MENU | 2 COURSE \$55.00PP

ENTREES

PUMPKIN AND FETA ARANCINI | V

with roasted garlic aioli and parmesan cheese

VEGETARIAN MOMO DUMPLINGS | VG

Hand folded and steamed dumplings with cabbage, carrot, shallot and coriander, with a sesame-peanut dipping sauce

ROASTED CHICKEN WINGS

Tossed in southern barbeque sauce with a side of ranch sauce

MAINS

STEAK SANDWICH

Toasted Turkish bread, MR steak, lettuce, tomato, red onion, cheese with Grosvenor sauce, aioli & chips

CHICKEN PARMIGIANA

Crumbed chicken breast with Nap sauce, ham, cheese and served with chips and salad

SEAFOOD AND CHERRY TOMATO FETTUCCHINE

Fettuccine with prawns, market fish, muscles, burst cherry tomatoes, basil pesto and topped with parmesan

PAD THAI | (V/VGO/GF)

Rice noodles stir fried with vegetables, egg, chilli, authentic Thai sauce & topped with cashews - add chicken

CHICKEN CAESAR SALAD | (GFO)

Baby cos lettuce tossed with diced bacon, croutons, shaved parmesan, chicken and Caesar dressing, topped with a poached egg & anchovies

PUMPKIN PIZZA (GFO/V)

Nap sauce with mozzarella, roast pumpkin, mushroom, red onion, pine nuts, feta, spinach, and fresh basil.

V: VEGETARIAN | VGO: VEGAN OPTION | GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION



SET MENU | 2 COURSE \$55.00PP

MAINS

STEAK SANDWICH

Toasted Turkish bread, MR steak, lettuce, tomato, red onion, cheese with Grosvenor sauce, aioli & chips

CHICKEN PARMIGIANA

Crumbed chicken breast with Nap sauce, ham, cheese and served with chips and salad

SEAFOOD AND CHERRY TOMATO FETTUCCINE

Fettuccine with prawns, market fish, muscles, burst cherry tomatoes, basil pesto and topped with parmesan

PAD THAI | (V/VGO/GF)

Rice noodles stir fried with vegetables, egg, chilli, authentic Thai sauce & topped with cashews - add chicken

CHICKEN CAESAR SALAD | (GFO)

Baby cos lettuce tossed with diced bacon, croutons, shaved parmesan, chicken and Caesar dressing, topped with a poached egg & anchovies

PUMPKIN PIZZA (GFO/V)

Nap sauce with mozzarella, roast pumpkin, mushroom, red onion, pine nuts, feta, spinach, and fresh basil.

DESSERT

DOUBLE CHOCOLATE BROWNIE & ICE CREAM

OR

NEW YORK STYLE BLUEBERRY CHEESECAKE

V: VEGETARIAN | VGO: VEGAN OPTION | GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION



SET MENU | 3 COURSE \$70.00PP

ENTREES

PUMPKIN AND FETA ARANCINI | V

with roasted garlic aioli and parmesan cheese

VEGETARIAN MOMO DUMPLINGS | VG

Hand folded and steamed dumplings with cabbage, carrot, shallot and coriander, with a sesame-peanut dipping sauce

ROASTED CHICKEN WINGS

Tossed in southern barbeque sauce with a side of ranch sauce

MAINS

STEAK SANDWICH

Toasted Turkish bread, MR steak, lettuce, tomato, red onion, cheese with Grosvenor sauce, aioli & chips

CHICKEN PARMIGIANA

Crumbed chicken breast with Nap sauce, ham, cheese and served with chips and salad

SEAFOOD AND CHERRY TOMATO FETTUCCINE

Fettuccine with prawns, market fish, muscles, burst cherry tomatoes, basil pesto and topped with parmesan

PAD THAI | (V/VGO/GF)

Rice noodles stir fried with vegetables, egg, chilli, authentic Thai sauce & topped with cashews - add chicken

CHICKEN CAESAR SALAD | (GFO)

Baby cos lettuce tossed with diced bacon, croutons, shaved parmesan, chicken and Caesar dressing, topped with a poached egg & anchovies

PUMPKIN PIZZA (GFO/V)

Nap sauce with mozzarella, roast pumpkin, mushroom, red onion, pine nuts, feta, spinach, and fresh basil.

DESSERT

DOUBLE CHOCOLATE BROWNIE & ICE CREAM

OR

NEW YORK STYLE BLUEBERRY CHEESECAKE

V: VEGETARIAN | VGO: VEGAN OPTION | GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION

*WANT TO SAMPLE THE GOODS BEFORE
BOOKING A FUNCTION?*

Stop on by anytime from 11am to chat to our friendly team,
sample our delicious menu and even try a few bebies.

To book go to:

www.thegrosvenorperth.com.au/booking/

Or contact us on:

PH: 08 9325 3799

E: bookings@thegrosvenorperth.com.au

