

THE | GRID

THE GRID PRIVATE DINING

CAPACITY:

Seated - 20

BOOKING FEE: \$200*

* Booking fee is not redeemable on food or beverage, and is required to secure the space privately.



SET MENU

Please select 2 from each course for an alternate serve

2 courses \$55 | 3 courses \$65

ON ARRIVAL

Continental Loaf Toasted with garlic butter and mozzarella cheese v

ENTRÉE (PLEASE CHOOSE 2 ITEMS)

Salt & Pepper Squid tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

Harissa & Maple Chicken Wings marinated chicken wings served with pickled vegetable salsa GF

Grilled Prawn Okonomiyaki pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes

Poached Pear Salad buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF

MAIN (PLEASE CHOOSE 2 ITEMS)

Salmon Medallion lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce GF

Honey & Black Pepper Pork Belly roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli

Chicken and Prawn Scallopini grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF

Mediterranean Lamb Skewer served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil GFO

DESSERT

Chocolate Fondant Pudding soft centred served with vanilla bean ice cream

Individual Sticky Date Pudding served with warm butterscotch sauce and vanilla bean ice cream

v - vegetarian
GF - gluten free
GFO - gluten free option

SHARED MENU

MENU 1 - \$50PP

Margherita Pizza napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v

Truffle Chicken Linguine seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese GFO

Pulled Short Rib Pappardelle slow-cooked short rib ragout, confit tomato, zesty crème fraîche, gremolata GFO

Poached Pear Salad buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF

MENU 2 - \$55PP

Continental Loaf Toasted with garlic butter and mozzarella cheese v

Harissa & Maple Chicken Wings marinated chicken wings served with pickled vegetable salsa GF

Salt & Pepper Squid tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

Choice of Pizzas

Poached Pear Salad buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF

MENU 3 - \$70PP

Continental Loaf Toasted with garlic butter and mozzarella cheese v

Harissa & Maple Chicken Wings marinated chicken wings served with pickled vegetable salsa GF

Salt & Pepper Squid tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

Truffle Chicken Linguine seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese GFO

Pulled Short Rib Pappardelle slow-cooked short rib ragout, confit tomato, zesty crème fraîche, gremolata GFO

Choice of Pizzas

Poached Pear Salad buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF

v - vegetarian
GF - gluten free
GFO - gluten free option

TERMS & CONDITIONS

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of the event.

For lunch and dinner bookings of 10 or more guests, a choice of a shared or set menu must be selected. Choices for set menus are Entrée and Main, Main and Dessert or Entrée, Main and Dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date, final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers, a final invoice will be issued to the Event Organiser.

The final invoice payment is required (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date - post final payment - will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The client agrees that beverages will be charged according to the venue's records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via Credit Card on the day of the event.

The client must provide Catering HQ the final menu choices and numbers of guests attending the event in writing no later than seven (10) days prior to the event date.