

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

Grilled Chicken Ribs sticky ginger glaze, lime yoghurt, and chopped shallots

Spicy Miso & Garlic Cream Prawns served with cabbage cake, confit tomato, and crispy shallots

Pumpkin & Sage Brown Butter Salad honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction GF, v

MAIN (PLEASE CHOOSE 2 ITEMS)

Garlic Black Bean Salmon crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans M

Gochujang Pork Belly kimchi slaw, crispy smashed potatoes, crackling DF

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

Mediterranean Lamb Skewer served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta 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

DF – DAIRY FREE

GF – GLUTEN FREE

GFO – GLUTEN FREE OPTION

SHARED MENU

MENU 1 - \$50PP

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

Spicy Chicken Arrabbiata Linguine pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust **GFO**

Lamb Rigatoni mushroom, spinach, citrus ricotta, fried basil, lemon zest and confit tomato **GFO**

Pumpkin & Sage Brown Butter Salad honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction **GF, V**

MENU 2 - \$55PP

Continental Loaf Toasted with garlic butter and mozzarella cheese v

Grilled Chicken Ribs sticky ginger glaze, lime yoghurt, and chopped shallots

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

Choice of Pizzas

Pumpkin & Sage Brown Butter Salad honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction **GF, V**

MENU 3 - \$70PP

Continental Loaf Toasted with garlic butter and mozzarella cheese v

Grilled Chicken Ribs sticky ginger glaze, lime yoghurt, and chopped shallots

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

Spicy Chicken Arrabbiata Linguine pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust **GFO**

Lamb Rigatoni mushroom, spinach, citrus ricotta, fried basil, lemon zest and confit tomato **GFO**

Choice of Pizzas

Pumpkin & Sage Brown Butter Salad honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction **GF, V**

V - VEGETARIAN

DF - DAIRY FREE

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.