



Functions



Cnr Golden Grove
Road, Surrey Downs,
SA, 5126



8251 4500



restaurant@ggtavern.
com.au

Welcome

Hey there,

Welcome to The Grove Tavern – we're so excited that you've picked up our function pack!

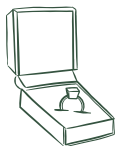
Inside you'll find plenty of exciting options to help bring your event to life. We hope it inspires you, and if you'd like to customise anything or need more information, just let us know.

We're your local go-to pub, designed to cater for all walks of life and suited to you, your family, friends, colleagues, and everyone in between.

From birthdays and anniversaries to work meetings, engagement parties, and sports club celebrations, The Grove is the venue you've been searching for.



Birthdays



Engagement Parties



Weddings



Baby Showers



Celebration of life



Corporate Meetings &
Events



Christmas Parties



Social Gatherings

Index

04 Inclusions

05 The Deck

06 Restaurant

07 Boardroom

08 The Garden – Pavilion

09 The Garden – Courtyard

10 Cocktail Functions

11 Cocktail Platters: Hot food

12 Cocktail Platters: Cold Food & Desserts

13 Set Menu

14 Set Menu Options

15 Beverage Package

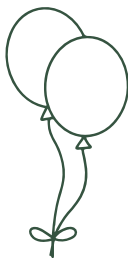
16 Extra & Example of Sets

17 Compliance & Responsibility

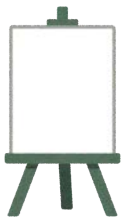
Included in all spaces



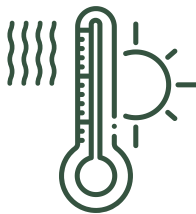
Free Wifi



Helium
Balloons



Chalkboard
Entrance Sign



Air
Conditioning
& Heating



HDMI
Connection



The Deck

Lush and light-filled, The Deck is a relaxed indoor-outdoor space framed by greenery and warm timber finishes. Festoon lighting, hanging plants and communal tables create a vibrant yet intimate setting, with a flexible layout suited to both cocktail and seated events.

Full Deck

- Up to 120 guests (cocktail-style)
- Up to 80 guests (seated)

Half Deck

- Up to 70 guests (cocktail-style)

Minimum Spend

- \$3,000 minimum spend – Full Deck
- \$1,500 minimum spend – Half Deck

Room Hire

- \$250 room hire fee

Perfect for birthdays, engagements, long lunches and corporate events, The Deck offers a relaxed botanical setting with warm timber finishes, lush greenery and a flexible layout for your next function.



Restaurant

Modern and welcoming, The Restaurant offers a warm, versatile setting for social and corporate functions. Timber floors, contemporary furnishings and soft lighting create a relaxed yet polished atmosphere.

Flexible table configurations and banquet seating allow the space to be tailored for intimate lunches, milestone celebrations or larger corporate events, with integrated AV facilities available. The Restaurant can be hired exclusively or divided for smaller gatherings.

Restaurant Capacity

- Up to 120 guests (cocktail-style)
- 80-120 guests (sit-down)

Minimum Spend

- \$3,000 minimum spend – Full Restaurant
- \$1,500 minimum spend – Half Restaurant

Room Hire

- \$250 room hire fee



Boardroom

Our Boardroom is a versatile and inviting space, ideal for corporate meetings, private dining, presentations, and special celebrations.

The space accommodates up to 80 guests for cocktail-style events or 40 guests for seated functions, making it perfect for both formal and relaxed gatherings. The layout allows for long-table dining, U-shape meetings, or open-floor networking events.

Additional features include:

- Large wall-mounted screen for presentations
- Flexible table and seating arrangements
- Comfortable upholstered wall seating
- Private and enclosed setting for focused events

Room hire: \$100

Our team can assist with tailored food and beverage packages to ensure your event runs seamlessly from start to finish.



The Garden – Pavilion

The Pavilion is a bright, inviting space with warm timber accents and a contemporary design, ideal for cocktail events and private functions. High white-beamed ceilings, vertical timber screens, and terracotta banquettes create a stylish yet comfortable atmosphere.

Flexible seating, including marble-topped and communal tables, encourages mingling, while integrated audio and optional additional booths allow the room to be tailored to suit events of any size.

Available on

- Saturday & Sunday's

Capacity

- Up to 100 guests (cocktail-style)

Minimum Spend

- \$7,000 minimum spend

Room Hire

- \$300 room hire fee



The Garden – Courtyard

Our Courtyard is a bright and contemporary outdoor space, perfect for relaxed celebrations, cocktail parties, corporate events, and casual dining experiences.

Designed for versatility, the Courtyard features a mix of high tables, and built-in bench seating, allowing for flexible event layouts. Large glass doors connect the space seamlessly to the indoor bar, making service smooth and convenient for both guests and staff.

Features include:

- Covered pergola for year-round comfort
- Flexible seating and standing configurations
- Direct access to the bar
- Integrated sound system
- Bright, open-air ambiance with modern finishes



Cocktail Functions

Whether you're planning a relaxed gathering or a more formal event, The Grove provides a variety of cocktail platter options to cater to you and your guests. All platters must be pre-purchased to allow our kitchen to prepare and ensure your function runs seamlessly.

** Please inform us of any dietary requirements or allergies of guests so we can properly cater for their needs.*

Feed Me Packages

Light Snack

4 items per person \$20pp

Feed The Crowd

6 items per person \$26pp

Fill Them Up

8 items per person \$32pp

*cake cutting and plating included with all packages

Cocktail Platters: Hot Food



Pastry Platter - \$120

Mini pies, pasties, sausage rolls, tomato sauce

Pizza Slab - \$70

Assorted pizza bites

Beef Sliders - \$150

Beef patty, cheese, burger sauce

Chicken Sliders - \$140

Fried chicken, chipotle aioli, maple bacon relish

Arancini Balls - \$90

Seasonal arancini balls, aioli, parmesan v

Lamb Meatballs - \$120

Cajun spiced lamb, tomato chilli relish *gf/df*

Fried Chicken - \$100

Southern fried chicken , ranch, chipotle aioli

Fish Bites - \$110

Bite sized pieces of battered fish, tartare, lemon wedges

Yum-Cha - \$90

Samosas, spring rolls, dim sims, sweet chilli sauce v/ve

Stuffed Mushrooms - \$70

Mushroom cups, cheese and chive filling v

Cocktail Platters:

Cold Food & Desserts

Cold Platters

Grazing Board - \$175

Cured meats, local cheeses, quince paste, dried fruits, crackers, pita, dips, pickled veg, dips

Sandwiches - \$100

Salami & Mediterranean veg, chicken caesar, egg & lettuce
(Vegan options available)

Caprese Skewers - \$80

Bocconcini, heirloom tomatoes, sticky balsamic

Rare Beef Crostini - \$100

Crusty bread, pepperonata

Dessert Platters

Seasonal Fruit - \$150

Assorted fruit

Mini Tarts - \$150

Lemon meringue, chocolate & raspberry

Donut Balls - \$80

Cinnamon sugar, chocolate ganache, strawberries

Cake - \$80

Chocolate mud cake, carrot cake



Set Menu

2 Course

2 Entree & 2 Mains | 2 Mains & 2 Desserts

\$55 alternate drop

\$65 with guest choice

3 Course - Option 1

2 Entree, 2 Mains & 2 Desserts

\$65 alternate drop

\$75 with guest choice

3 Course - Option 2

2 Entree, 3 Mains & 2 Desserts

\$85 with guest choice

Set Menu Options

Entree

Dinner rolls to start: \$2 per person

Lamb Meatballs

Sugo sauce, crusty bread

Chicken Satay

Peanut sauce, lime, pickled onion salad *gfa*

Prawn Salad

Tomato, cucumber, onion, coriander, crusty bread, green oil

Pork Belly Bites

Pickled red onion, carrot, mint, coriander, lettuce cups, gochujang sauce

Grilled Mushroom

King oyster mushroom, hummus, crsipy kale *ve/v*

Mains

300g Porterhouse

Cooked medium, crispy kipfer potatoes, broccolini, red wine jus *gfa*

Poached Chicken Breast

Mash potato, Tarragon peppercorn sauce, broccolini *gfa*

Pork Sirloin

Sticky rice, Bok choy, orange ginger glaze *gfa/df*

Oven Baked Barramundi

Couscous, rocket, pickled fennel, pickled onion, Spiced Labneh *gfa*

Roasted Eggplant

Sticky rice, Bok Choy, Gochujang glaze, crispy shallots *ve/v*

Dessert

Chocolate & Raspberry Tart

Chocolate ganache, vanilla ice cream

Lemon Meringue Pie

Lemon curd, toasted meringue, berry coulis

Mini Pavlova

Chantilly cream, strawberries, kiwi fruit, passionfruit *gfa*

Carrot Cake

Macadamia frosting, candied walnuts, berries *ve*



Beverage Packages

1. SUBSIDISED DRINKS

A predetermined amount is decided upon that you wish your guests to pay. The remaining price of the drink is charged to your TAB, which is to be paid at the end of your function.

2. DRY TILL

A predetermined amount of money specified at the start of your function. Drinks will be served on a consumption basis until the amount agreed upon is reached.

3. CASH & CARRY

Guests order what they feel like at the time & pay as they go.

4. DRINKS PACKAGE

3 HOURS \$45 PER PERSON | 4 HOURS \$50 PER PERSON

Includes Tap Beer, House Wines & Soft Drink/Juice

5. PREMIUM DRINKS PACKAGE

3 HOURS \$60 PER PERSON | 4 HOURS \$70 PER PERSON

Includes Tap Beer, House Wines & Soft Drink/Juice + Base Pour Spirits & Mixer

Example Sets & Extras



Cocktail Set



Sit Down Set



Balloon Garland
\$200



Green Wall
\$250



Compliance & Responsibility

It is understood that the organiser will conduct the function in an orderly manner. The organiser is financially responsible for any damage or breakages sustained.

The Grove promotes responsible service of alcohol, any intoxicated patrons will be asked to leave, all guests are required to follow management directions at all times. The Grove does not permit the use of confetti or glitter; rose petals are our preferred choice. All guests under 18 years of age must be off the premise by 12am.



the grove