



## EVENTS



## About Us

Looking for the perfect setting for your private event -Nestled in the heart of South Gippsland, The Grove Gippsland offers a stunning backdrop for unforgettable occasions

an easy 90 minute drive from Melbourne CBD in. Our reception room has amazing view overlooking the hills of South Gippsland.

*The Grove Team*



# The Venue

Our beautiful property has the perfect backdrop for all.

## The Grounds

A picture perfect backdrop of 60 acres - all with 360 views.

## The Reception Space

The Reception space can hold 120 sit down 250 Cocktail

## The Dance Floor

Connected to the Reception space - Kick of the night on our dance floor

## Press Shed

An additional site at The Grove, It can be booked for any event - Ask us.



# The Grove at a glance

### **\$85pp - SMOKED**

Our signature special smoked offering.

#### Share Tray

Great produce, Smokey beef, pork, chicken and delicious sauce.  
You'll want onion rings and fries, too; we've got them!

### **\$90pp - TRADITIONAL**

Our traditional 2 course seated dining experience.

#### Entree & Main

Nothing brings people together like sharing a meal.  
Our sharing menu is designed to bring people together at the table.

### **\$99 pp - TRADITIONAL + DESSERT**

A 3 course seated dining experience.

#### Entree, Main & Dessert

Indulge in a dining experience where each course is crafted to showcase the finest ingredients,  
Our sharing menu is artfully prepared to captivate your senses.

\*Subject to seasonal change



# The Food

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**Entree x 1** All entrees are served with Grove Olive Oil and bread

Caprese salad, balsamic pearls, sourdough, olive oil (V)

Beef carpaccio, wagyu beef, Grove olive oil, toasted pine nuts, parmesan, truffle oil (GF)

Char grilled and pickled octopus, garlic aioli, pickled onion (GF)

Prawn skewers, chilli salt, lime Aioli (GF)

**Entree x 1**

Lamb kofta, feta, capsicum coulis, labneh (GF)

Crispy fried calamari, chilli salt, lime aioli, rocket

Pork bites, salsa verde, fennel puree (GF)

Smoked beef brisket, pickles onions, horseradish cream

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**Mains x 2** The mains are served with roasted potatoes

Slow cooked lamb shoulder, garlic sauce (GF)

Italian chicken breast, basil pesto (GF)

Oven baked Barramundi, salsa verde (GF)

Grilled sirloin, chimichurri, honey butter

Panko crumbed Eggplant (V)

**Salads x 2**

Greek salad, oregano salt (GF)

Rocket, pear and balsamic salad (GF)

Orange and fennel salad (GF)

Zucchini and goats cheese salad (GF)

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**Dessert**

Seasonal Sorbet – A light, refreshing blend of vibrant flavors. Perfect for a cool, guilt-free treat



## Smoked Share tray

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A generous assortment of slow-smoked meats. Ideal for sharing and enjoying with friends or family.

- 3 x Smoked Meats
- Chips / Slaw / Onion rings
- Sauces / Pickles / Buns



## The Drinks

Enjoy a carefully curated selection of premium beverages for three hours.

Perfectly paired with your event to keep the celebration flowing.

### **\$30pp - Silver drink packages**

House Wine  
Local Red/ Local White /  
Prosecco / Moscato /  
Beer  
Great Northern / Cascade light  
Carlton Dry / Soft drinks / Juice

### **\$40pp - Gold drink packages**

Wine  
Local Red/ Local White /  
Prosecco / Moscato /  
Beer / Cider  
Great Northern / Cascade light  
Carlton Dry / Apple Cider  
Soft drinks / Juice

### **\$50 Platinum drink packages**

Wine  
Local Red/ Local White/ Prosecco  
/ Shiraz / Moscato /  
Beer / Cider  
Great Northern / Cascade light  
Carlton Dry / Apple & Pear Cider  
Spirits / Soft drinks / Juice

# T&C

## BOOKING & PAYMENT

To confirm your booking and hold your date, a non-refundable deposit of \$2,000 is required.

The deposit is required at the time of booking and will go towards your final payment.

The balance payment must be received in full, either 30 days prior to the event or as agreed by both parties.

In case of late payment, we reserve the right to cancel this contract without notice to you and any payments already paid will be forfeited.

Three progress payments are required after the initial deposit is received. 14 days after booking your event 25% of invoice is required, then 6 months out from your date 50% is required with the final 25% due 30 days before your event.

Payments can be made via EFT, credit card or cash. Credit card payments may incur a processing fee of 2.3 %

## CANCELLATION BY CLIENT

If you wish to cancel your event after confirming the booking, your deposit will not be refunded.

In the event that you cancel the booking less than 90 days before the event date, the entire outstanding balance will still be payable.

In the event you cancel the booking between 6 months and 3 months prior to the event date 50% of the total contract price will be due.

## FORCE MAJEURE

If either party is unable to perform its obligations under this agreement due to events beyond their control, such as natural disasters, government mandated closures, neither party will be held liable for any damages resulting from such events.

## CANCELLATION BY VENUE

In the unlikely event that the venue must cancel the wedding due to unforeseen circumstances, the client will receive a full refund including the deposit.

The venue reserves the right to cancel the wedding in the event the client fails to make progress payments as outlined in section 1. In this case, the deposit will be forfeited and no further refunds will be issued.

## LIABILITY

We do not accept any responsibility or liability for any loss, theft or damage of personal property or injury or death to anyone attending your event.

You agree to indemnify us against all claims, damages, losses, costs, and expenses arising from any act or omission by you, your guests, or contractors.

## CHANGES TO AGREEMENT

Any changes to this agreement must be made in writing and signed by both parties.

This agreement constitutes the entire understanding between the client and the venue and supersedes all prior negotiations and agreements, whether written or oral.

Management may make any changes it sees necessary to ensure the best outcome and smooth running of the event. You will be consulted on any changes.

## DAMAGES

You will be held responsible for any damage caused to the venue or its contents during your event. Any damage must be reported immediately to a member of staff.

The cost of repair or replacement will be added to any final bill.

## GUESTS

The maximum number of guests allowed will be agreed upon during the booking process.

You will be responsible for ensuring that your guests comply with all the venue rules, policies and regulations during the event.

Management reserves the right to eject any guests whose behavior is abusive or creates a nuisance to staff and/or other guests.

## EVENT SETUP, CONTRACTORS & CLEANUP

The client may bring in their own contractors provided those contractors can provide proof of insurance and obtain any necessary permits.

Any setup and removal required by clients' contractors is the responsibility of the contractor.

All items brought into the venue must be removed after the event unless prior arrangements have been made with us. Any damage caused by client's contractors will be the responsibility of the client and will be billed accordingly. The venue is not responsible for the actions or quality of work of the clients' contractors. Additional cleaning fees may apply if venue is not left in its original condition.





Congratulations & Thank you.

Contact Events Manager  
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[www.thegrovegippsland.com](http://www.thegrovegippsland.com)