



MR GRUBB
@OAKDENE 

Function Packages
Groups of 20 or more

It's Time To Celebrate At Mr Grubb!

Mr Grubb @ Oakdene Bistro offers a relaxed & vibrant setting for all your special events, family gatherings, catch ups, business meetings & more...

Nestled amongst the silver birch trees, diners can enjoy a seasonal menu offering some of the best ingredients sourced on the Bellarine Peninsula & try local wine, beer & ciders.

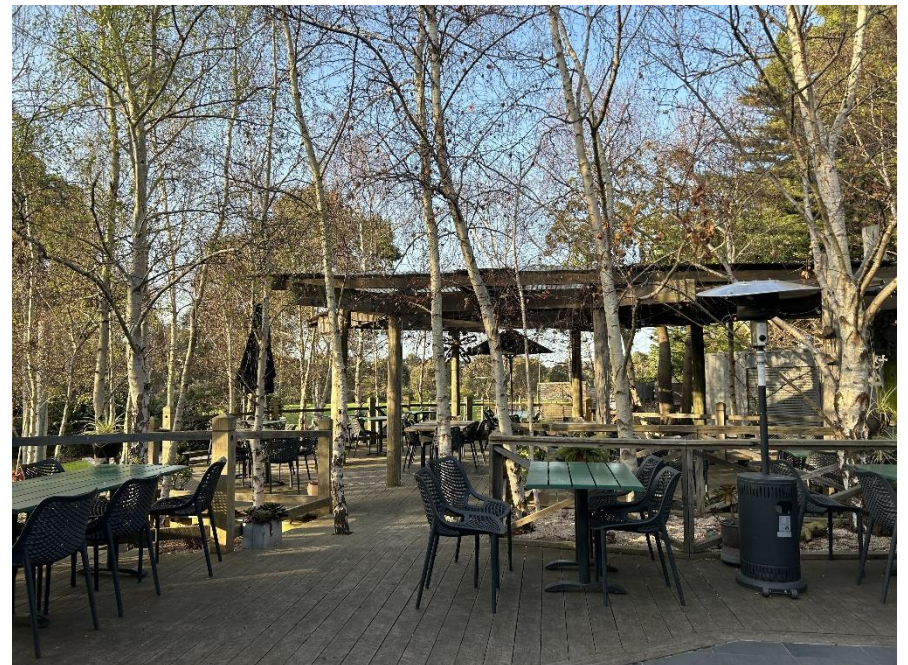
Dietary requirements & food allergies can be catered for within this package when advised upon booking.

How It works

GROUPS OF 12 TO 19 ADULTS: can choose to dine from the a la carte menu or select one of these package options.

GROUPS OF 20 ADULTS OR MORE: must dine from one of these package options. The a la carte menu is NOT available to groups of 20 adults or more. These options offer guests a chance to sit back, relax & taste it all as our team of chef's prepare a feast. Depending on your function needs, we offer a fun, family friendly choice or a shared feast for the adventurous diners. Dietary requirements & food allergies can be catered for within these packages when advised upon booking.

*Please note Menu choice is required upon booking and final numbers no later than 24 hours prior to the booking date. A fee for any no shows on the day will be applicable. Menu changes are unable to be made within 24 hours of your booking even if your numbers reduce.





Gourmet Pizza Graze

Adults | \$45 per person (excluding beverages)

Children (12 years & under) | \$20 each (choice from Children's menu, includes beverage & ice cream)

Our 2 course Gourmet Graze Pizza menu is a popular group menu choice for those looking for a relaxed style of dining. Our pizza's are hand rolled daily & topped with quality, fresh, seasonal ingredients! Expect a fluffy, thin & crispy base for you and your guests to enjoy.

Shared Entrees

Country Pork Terrine | Vintage Cheddar | Olives | Cured Meats | Arancini | Tempura Panko Prawns | Korean Fried Chicken | Salt & Pepper Squid | Bread

Add On Garlic Bread | \$5 per person

Pizza Menu

A chef's selection of Gourmet Pizzas served alongside our famous beer battered chips & freshly tossed garden salads, are the perfect partner that give your group a structured meal that will cover all tastes across the board.

Optional Sides | \$10 per side

Steamed Seasonal Vegetables | Garden Salad | Asian Slaw | Onion Rings | Beer Battered Chips

Add Shared Dessert | \$12.50 per person

A chef's selection of two desserts from our current A La Carte Menu, to share amongst your guests.

Shared Banquet Feast

Adults | \$65 per person (excluding beverages)

Children (12 years & under) | \$20 each (choice from Children's menu, includes beverage & ice cream)

And now, we Feast! Indulge in a Chef's Selection of menu favourites throughout each season. Guests can sit back & relax in good company while we take care of the rest.

Shared Entrée

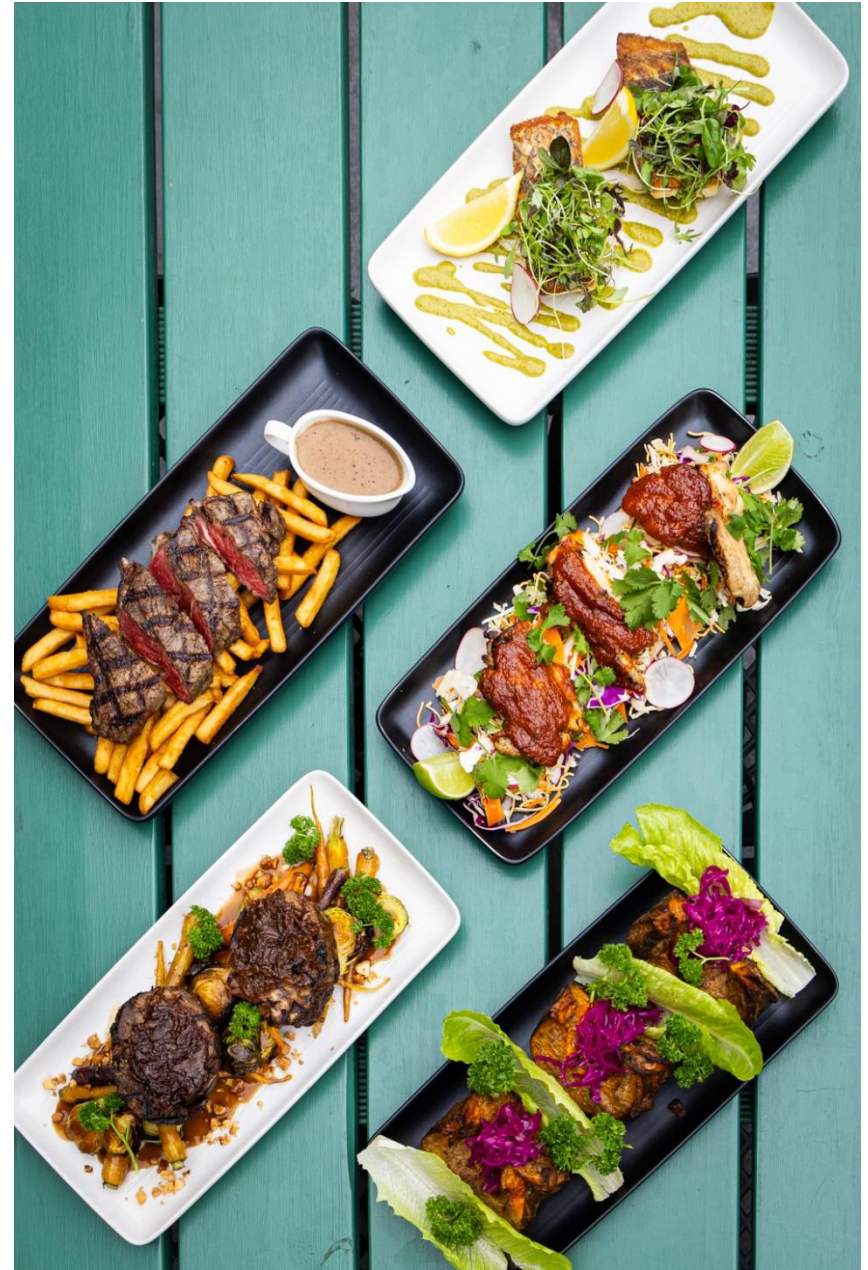
Country Pork Terrine | Vintage Cheddar | Olives | Cured Meats | Arancini | Tempura Panko Prawns | Korean Fried Chicken | Salt & Pepper Squid | Bread

Add On Garlic Bread | \$5 per person

Shared Mains Please choose two of the mains listed below

- 14hr Slow Cooked Lamb Shoulder, Greek Salad & Hommus
- Black Angus Porterhouse Steak, Smashed Chat Potatoes, Brandy & Green Peppercorn Sauce
- Bang Bang Malaysian Spiced & Chargrilled Chicken, Wombok, Papaya, Crispy Noodles & Fresh Herbs
- Fresh Humpty Doo Barramundi Fillet, our Famous Beer Battered Chips, Tartare Sauce & Lemon
- Spring Vegetable Salad, Baby Red & Gold Beets, Charred Asparagus, Tri Colour Quinoa, Toasted Nuts & Seeds, Goats Cheese, Crispy Fried Cauliflower & Green Goddess Dressing

Add On An Extra Main Course | \$ 15 per person



Choose Two Sides

Steamed Seasonal Vegetables
Garden Salad
Asian Slaw
Onion Rings
Beer Battered Chips

Add On An Extra Side | \$10 per side

Shared Dessert

A chef's selection of two desserts from our current A La Carte Menu, to share amongst your guests.



Beverages

The best wines, are the ones we drink with friends!

Mr Grubb has a full selection of local Oakdene wines, local beer & cider, spirits, cocktails, soft drink & juices for you and your guests to choose from. We offer full table service for all guests on the night, please note we do not offer a cash bar. Should you be hosting and you wish to arrange a bar tab, we can arrange this for you.

Splitting the Bill

Please note we do not split the bill. We encourage you the host to advise guests to bring cash on the day or arrange for a single payment to be processed. All accounts are itemised for food & beverages & a calculator can be provided upon request. Please remain seated when you do this to avoid crowding at the terminals.

Hosts should note that if there is anything left unpaid at the conclusion of the event, full payment is required for the outstanding amount.



Booking Terms & Conditions

Booking Times Available

To make the most of your group dining experience, we have select booking times available for each service

Lunch: 11:45 | 12:30 | 1:00—Venue to close at 3:30 pm

Dinner: 5:30 | 6:00 | 6:30—Venue to close at 9:00 pm

Reservations

To secure your booking, we require your menu selection, as well as any sides or add ons, upon reservation.

Credit Card Booking Guarantee

For all group bookings, we require a \$250 pre authorisation via credit card upon booking. Funds will not be charged to your credit card, it just puts a hold on the card.

Should you cancel your booking or vary your final numbers within 24 hours of your booking, you will incur a cancellation fee as follows;

1. One or more of your group does not turn up on the day (charged at full price per person).
2. Variation to final numbers within less than 24 hours of the booking date (charged at full price per person).
3. Cancellation of booking within 24 hours of booking date (charged at full price per person). We require final numbers no later than 24 hours of the booking date. Should numbers change after this time a fee is applicable for any no shows and menu alterations are unable to be made should your numbers be less than your booking.

Dietary Requirements

Dietary requirements are catered for individually outside of the set menu option selected and will be charged at the same price per head. We require all dietary requirements within 48 hours of booking date. Should a guest arrive on the day with an unknown dietary requirement, we may not be able to cater for them to the best of our availability.

Cakes

Should you be celebrating a birthday or anniversary we can provide a cake for \$85 which feeds 10 to 12 people. You will need to cut this up & serve yourselves at the table. If you would like fresh cream & berries there will be an additional cost of \$5 per person. We can also put a candle in the cake if you require. We require a minimum of 3 days notice for cakes. Please contact us to discuss cake selection & to order your cake.

Cake Selection: Lemon Raspberry Layer Cake | New York Baked Cheesecake (GF) | Rich Chocolate Cake (GF) | Rich Chocolate Cake (DF) | Sponge Cake with Jam, Cream & Berries

Unfortunately, you are unable to bring a cake along with you to eat at Mr Grubb.

Table Arrangements

Bookings can ONLY be made for our indoor dining areas. Staff will use their best discretion on the day to seat your group together, however please note that for larger bookings, you may be required to be seated over one or more tables.