Meetings and Events Catering

IEI

BOURN

We all know a healthy diet equals a healthy mind, so we have developed a range of fresh and healthy menu options to help stimulate and inspire your guests at Hotel Grand Chancellor Melbourne.

With a focus on using organic fruit and vegetables and the best locally sourced produce; menus are flavoursome and energy packed - designed to satisfy without weighing you down.

Thank you for considering Hotel Grand Chancellor Melbourne for your next event.

We hope you enjoy our menu options and we look forward to ensuring your next event is a success.

Nicole Fraser

Conference Manager p: (03) 9656 4115 e: functionshgc@hgcmelbourne.com.au www.grandchancellorhotels.com

Please note there is a 10% surcharge for weekends and 15% surcharge for public holidays Final numbers are to be confirmed at least 7 days prior to event



Day Delegate Package

Minimum numbers of **15** guests are required for all catering options. All day delegate packages are **inclusive of conference room hire cost.**

Full Day starting from \$79.00 per person (All Day Tea & Coffee, Morning and Afternoon Tea, Gourmet Working Lunch, Room Hire)

Half Day starting from \$69.00 per person (All Day Tea & Coffee, Morning or Afternoon Tea, Gourmet Working Lunch, Room Hire)

Arrival Tea & Coffee

Freshly brewed coffee and a selection of teas

Morning/Afternoon Tea

Freshly brewed coffee and a selection of teas served with a bakery treat delivered fresh daily

Gourmet Working Lunch

Chef's selection of gourmet sandwiches and rolls Sausage rolls with tomato chutney Vegetarian mini tarts Roasted baby beetroot and fetta salad with a vinaigrette and toasted pine nuts Freshly brewed coffee and a selection of teas Soft drinks and juices

Day Delegate Catering Upgrades

Hot Buffet Lunch

Daily hot buffet lunch served in our Footlights Restaurant

Gourmet Morning/Afternoon Tea Item

\$6 per person

\$15 per person

Upgrade your morning or afternoon tea refreshments with your selection from our Gourmet Tea Break menu

Networking Package

\$35 per person

Includes two chef's selection canapes and one hour classic beverage package

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Buffet Lunch Upgrade

Monday and Thursday

Selection of bread rolls Roast pumpkin soup BBQ glazed chicken Singapore noodle stir fry Mushroom and spinach penne pasta with cream sauce Smoked salmon and spinach quiche Greek salad Moroccan cous cous and toasted almond salad Selection of doughnuts

Wednesday and Weekends

Garlic bread Mushroom soup Vegetable baked lasagna Roast lamb with gravy Roasted potato and pumpkin Steamed greens Spiced cauliflower and pomegranate salad Mixed leaf salad Salted caramel mousse cake

Tuesday and Friday

Warm naan and papadums Potato and garlic Indian spiced soup Chickpea and cauliflower curry Butter chicken Roast vegetable ravioli with Napoli sauce Steamed Jasmine rice Garden salad Rice noodle salad Mango panna cotta with praline crunch

Gourmet Tea Break Upgrade

Sweet potato empanada Natural yoghurt pots with poached fruit Indian mango lassi milk bottles Fudgy chocolate brownie Chia pudding pots Red velvet cupcakes Mini fish and chips served in a bamboo cone Sundried tomato and pumpkin quiche



Conference Room Hire

No minimum numbers are required for conference room only bookings (no catering).

	M ²	Rate	Boardroom	Classroom	Theatre	Cabaret	Banquet
Chancellor 1	10	\$500	8	n/a	n/a	n/a	n/a
Chancellor 2	100	\$1000	40	40	100	56	60
Chancellor 3	80	\$800	30	35	80	40	45
Chancellor 4	50	\$750	20	20	50	32	35
Chancellor 5	50	\$750	20	20	50	32	35

Need something extra?...

Morning/Afternoon Tea

Freshly brewed coffee and a selection of teas served with a bakery snack delivered fresh daily

Audio/Visual

Data Projector Microphone and Speakers Bluetooth Speaker \$150 per day \$50 per day \$25 per day

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\$12 per person