



# MEETINGS & EVENTS

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HOTEL GRAND CHANCELLOR TOWNSVILLE



# DAY DELEGATE

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## FULL DAY DELEGATE

- arrival tea & coffee
- morning tea
- lunch selection
- afternoon tea
- data projector & screen
- notepads, pens & water
- whiteboard
- meeting room hire

## HALF DAY DELEGATE

- arrival tea & coffee
- morning or afternoon tea
- lunch selection
- data projector & screen
- notepads, pens & water
- whiteboard
- meeting room hire

**\*minimum 30pax for pandora room**

**\*specific dietary requirements may incur an additional charge**



# BREAKFAST

## BUFFET

*minimum 20 pax*

- freshly brewed tea & coffee
- chilled juice
- freshly sliced fruit platter
- bircher muesli & yoghurt cups
- croissants & danishes
- toasted english muffin
- poached eggs w/ hollandaise
- sautéed mushrooms
- bacon
- hash browns
- chicken sausages

## PLATED

*maximum 30 pax*

*your selection of one option from the following:*

- bacon & poached eggs served w/ hollandaise, wilted spinach & sourdough
- scrambled eggs & bacon w/ sausage, roast tomato, hash brown, savoury mince & toast
- poached eggs w/ field mushrooms, tomato, fresh spinach, haloumi, house beans
- corn fritters w/ bacon, poached eggs, rocket & tomato relish
- GF options available on request

**\*specific dietary requirements may incur an additional charge**



# DAY FUNCTION

## MORNING TEA

**Monday** - scones w/ house preserve & cream / ham, cheese & tomato croissant

**Tuesday** - assorted quiche / assorted cakes

**Wednesday** - assorted pie / chocolate cupcake

**Thursday** - assorted sausage roll / assorted slice

**Friday** - gourmet tartlet / mini jam doughnuts

**Saturday** - satay chicken skewers / muffins

**Sunday** - assorted sausage roll / assorted slice

freshly brewed coffee & tea selection

## BUFFET LUNCH

*minimum 20pax*

fresh bread rolls

fresh made salad (changing daily)

hot fork dishes (changing daily)

fresh vegetables & accompanying sides

antipasto platter

fruit platter

cakes, slices & tarts

chilled orange juice

freshly brewed coffee & tea

## SANDWICH FACTORY

*maximum 30pax*

selection of the gourmet breads & wraps w/ deluxe fillings

cakes, slices & tarts

antipasto platter

fruit platter

chilled orange juice

freshly brewed coffee & tea

## AFTERNOON TEA

gourmet biscuits

freshly brewed coffee & tea selection

**\*specific dietary requirements may incur an additional charge**



# PLATED

## TWO COURSE THREE COURSE

### ENTREE

*served alternate drop*

chilli caramel pork belly w/ herb salad  
prawns w/ with mango salsa  
mushroom arancini w/ romesco sauce  
duck spring rolls w/ thai cucumber salad & sesame dressing

### MAIN

*served alternate drop*

lemon, garlic, thyme grilled chicken supreme w/ mushroom pea risotto & parmesan  
pork king rib cutlet in rich mushroom gravy w/ garlic mash potato & green beans  
barbeque beef fillet w/ onion, parsley & lemon, crispy potatoes & broccolini  
chickpea and potato curry w/ jasmine rice & papadum & tomato chutney  
baked barramundi w/ sweet potato mash & lemon butter asparagus

### DESSERT

*served alternate drop*

chocolate panna cotta w/ spiced pepita brittle  
burnt basque cheesecake w/ fresh berries  
choc pot de creme w/ raspberry sorbet  
pavlova w/ lemon curd, cream & fresh berries

**\*specific dietary requirements may incur an additional charge**



# BUFFET

## DINNER BUFFET

*minimum 20 pax*

### INCLUSIONS

- freshly baked bread rolls w/ butter
- dressings & condiments
- freshly brewed coffee & tea
- fresh salad to suit menu selection

### ROAST & HOT SELECTION

*select three*

- overnight roast pork w/ crackling, sautéed red cabbage & cider gravy
- red wine braised beef rib
- caramelized pork adobo w/ sautéed red cabbage
- butter chicken, cucumber & mint yoghurt w/ pickled onions
- thai red curry w/ vegetables
- barramundi w/ lemon butter sauce
- honey soy glazed salmon fillets
- mediterranean chicken w/ kalamata olives & feta cheese
- roasted vegetable lasagne

### SIDES

*select two*

- roasted root vegetables
- seasonal greens
- rosemary & garlic roasted potatoes
- rice pilaf

### DESSERT

- freshly sliced fruit platter
- petit four

**\*specific dietary requirements may incur an additional charge**



# CANAPES

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## COLD

- smoked salmon blini w/ dill cream
- caprese bites
- pear crisps w/ blue cheese cream & walnuts
- prosciutto wrapped rock melon
- mini cheese balls on parmesan crisp
- hoisen duck on cucumber
- crostini selection w/ dips

## HOT

- gourmet pies & quiches w/ tomato relish
- karaage chicken w/ kewpie mayo
- satay beef or chicken skewers w/ peanut sauce
- spinach & ricotta sausage rolls
- prawn & chive wonton w/ plum sauce
- cranberry & brie tartlets
- chilli caramel pork belly bites
- salt & pepper calamari w/ chipotle sauce

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# PLATTERS

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classic aussie platter - pies / quiche / sausage rolls / bbq meat balls / wings

asian platter - spring rolls / dim sims / samosas / curry puffs / money bags

seafood platter - coconut prawns / battered fish bites / thai fish cakes / salt & pepper calamari / tartare sauce & lemon wedges

sandwich platter - assorted finger sandwiches and wraps

antipasto platter - cured meats / pickled vegetables / selection of cheeses / dried fruit & nuts / mediterranean mix / crackers

seasonal fruit platter

**\*specific dietary requirements may incur an additional charge**





# BEVERAGES

## SILVER PACKAGE

- 1 hour
- 2 hour
- 3 hour
- 4 hour

### Wine Selection

- lorimer chardonnay pinot noir
- lorimer shiraz
- lorimer semillon sauvignon blanc
- lorimer chardonnay
- lorimer cabernet merlot

### Beer Selection

- great northern
- XXXX gold
- cascade light

### Non-Alcoholic

- selection of soft drinks
- selection of juices
- sparkling & still water

### Spirits

- include house spirits

## PREMIUM PACKAGE

- 1 hour
- 2 hour
- 3 hour
- 4 hour

### Wine Selection

- emeri pink moscato
- pepperjack shiraz
- squealing pig sauvignon blanc
- wynn's reframed shiraz riesling
- juliet moscato

### Beer Selection

- great northern
- XXXX gold
- cascade light
- corona
- heineken
- cider

### Non-Alcoholic

- selection of soft drinks
- selection of juices
- sparkling & still water

### Spirits

- include house spirits

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# BEVERAGES

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## BEER

- XXXX gold
- cascade premium light
- great northern crisp
- great northern
- pure blonde
- james squire 150 lashes
- asahi
- corona
- heineken
- peroni leggera

## CIDER

- apple
- pear

## SPIRITS

- house spirits

## WINE

- wine menu available on request

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