



MEETINGS | CONFERENCES | EVENTS



*Hotel Grand
Chancellor*

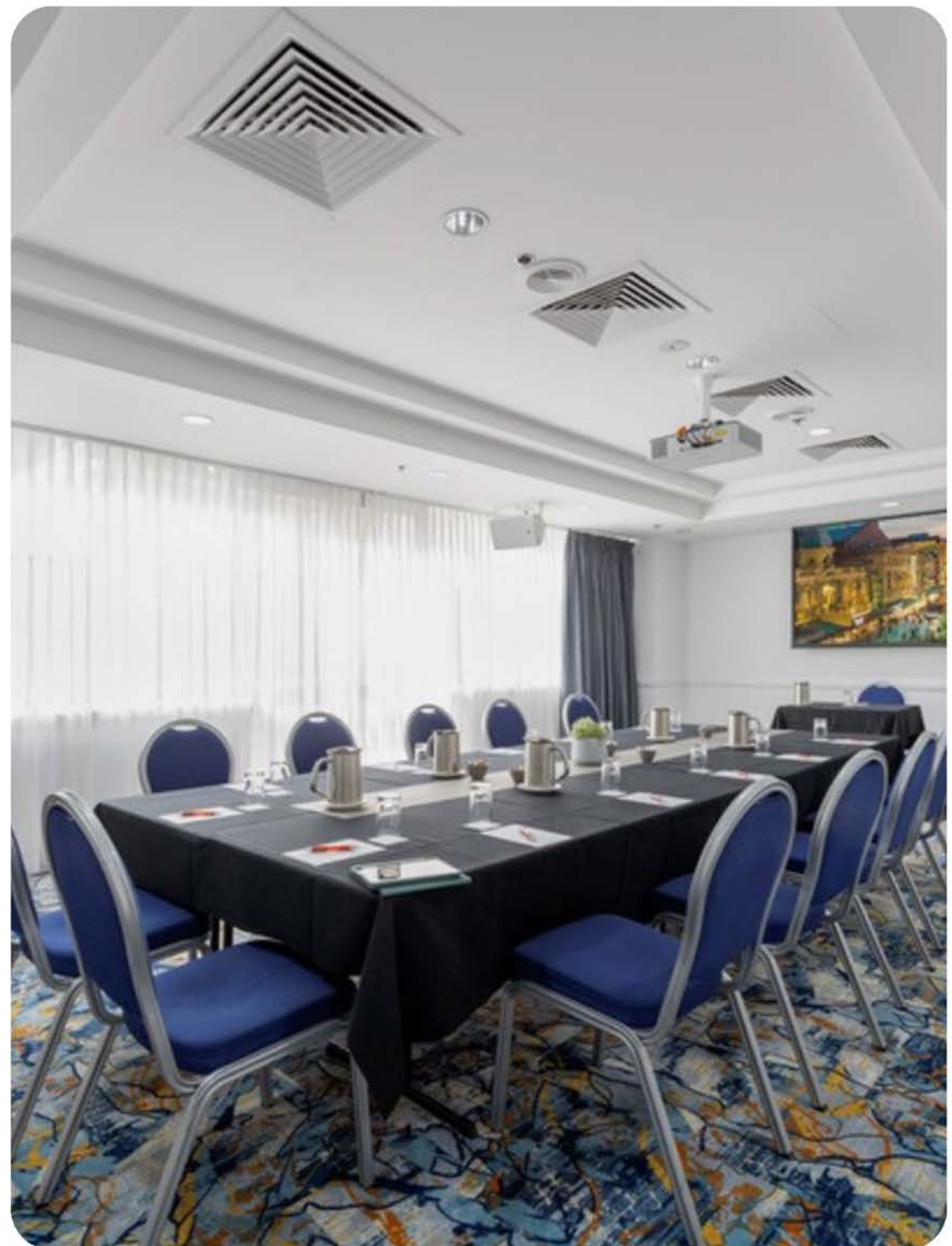
ADELAIDE

The most successful event

IS THE ONE THAT ACHIEVES YOUR GOALS
AND EXCEEDS YOUR EXPECTATIONS

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Welcome

TO THE ULTIMATE GUIDE FOR PLANNING SUCCESSFUL CONFERENCES AND EVENTS

Within these pages, you will discover everything you need to streamline your event organisation and ensure a seamless experience from start to finish.

Our easy-to-understand guides and inclusions ensure a seamless booking process, whether you are a seasoned event organiser, office manager, or a first time meeting planner.

Our starting price points offer competitive rates without compromising on quality. We are your one-stop-shop for all conference needs, from small team meetings to large corporate events, and residential conferences.

Whether you are planning a seminar, annual conference, or a corporate lunch - we are here to assist you with your event planning. Trust the Hotel Grand Chancellor Adelaide to make your meeting or event a success.

Contact us today to bring your vision to life!

Enquiries? Let's Talk!

Hotel Grand Chancellor Adelaide
65 Hindley St, Adelaide SA 5000
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About Us

WE PUT YOU IN THE HEART OF IT ALL

The Hotel Grand Chancellor Adelaide, a 4.5-star hotel and conference centre, is celebrated for its excellence in hospitality and sustainability. Recognised by Quality Tourism and Trip Advisor's Traveller's Choice awards in 2025 (ten years in a row!) and honoured on the Gold List of Australian Accommodation for eight consecutive years, we are committed to delivering exceptional service and memorable experiences.

Following a refurbishment in 2022, the hotel features contemporary design and state-of-the-art facilities. Amenities include a dedicated conference floor, outdoor heated pool, spa, gym, sauna, and complimentary Wi-Fi.

Discover the versatility of our eight conference and event rooms, with the elegant Ballroom featuring a 5.5-metre decorative ceiling, and the breakout spaces with flowing fresh air and natural light. All of our rooms are equipped with cutting-edge technology from our onsite partner, Encore Event Technologies. Convenience is paramount with our exclusive touch panel, Event Concierge, ensuring seamless experiences for organisers and delegates alike.

At the Hotel Grand Chancellor Adelaide, we highlight the finest South Australian produce, crafting region-specific menus that reflect local flavours. Our clean, innovative, and newly launched conference catering concept offers a vast array of customisable options for delegates, catering to gourmet tastes and special dietary needs.





The Venue

EASY ACCESS, CONVENIENT PARKING, AND SEAMLESS TRANSPORT OPTIONS

Location

Situated in the heart of Adelaide's CBD at 65 Hindley Street, the Hotel Grand Chancellor Adelaide is nestled amidst vibrant laneways and bustling restaurants. Positioned between the historic Central Markets and Adelaide Oval, our hotel is surrounded by the city's major attractions, including the medical district, convention centre, and Rundle Mall shopping precinct.

Access

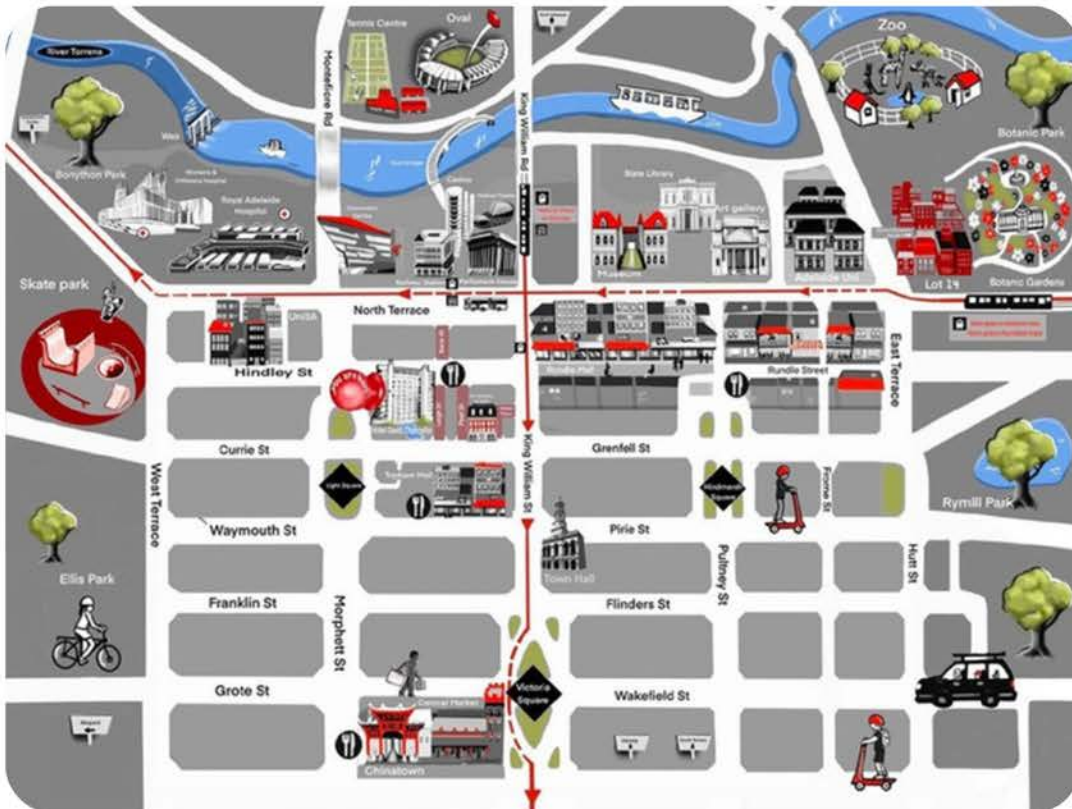
Step into our hotel through the grand entrance on Hindley Street, where a majestic staircase awaits, perfect for capturing glamorous moments. Our meeting and event rooms, located on the mezzanine conference level and level 1, are easily accessible via the stairs or elevators. Convenient ingress is guaranteed with the loading dock situated on the conference floor and with wide doorways accessing the event spaces.

On-site Car Parking

Convenient parking is available just west of the hotel, accessible via Club House Lane. Our secure car park operates 24/7 at a cost of \$25 per vehicle per night.

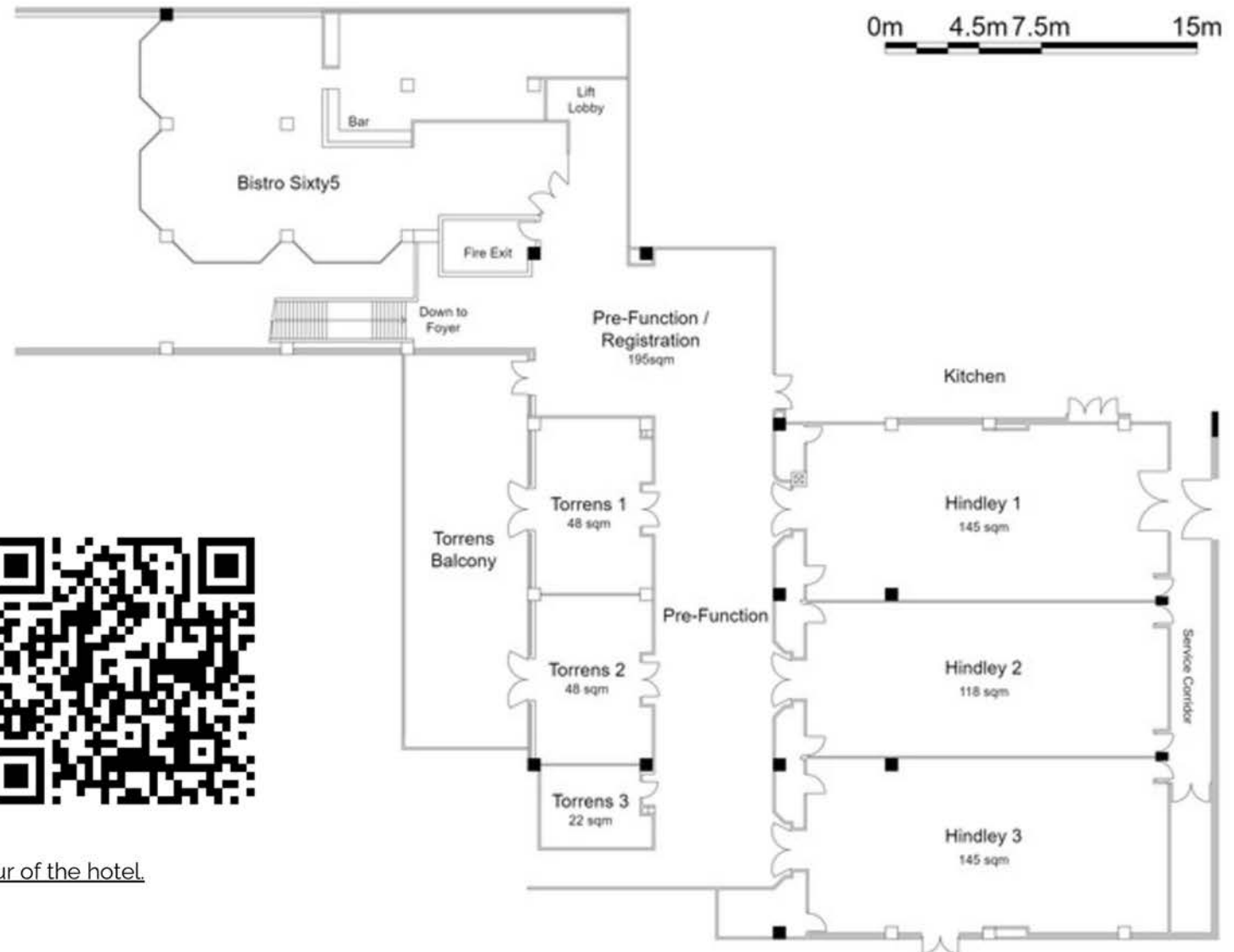
Transport

With bus stops, tram stops, and the train station just a 5-minute walk away, accessing the Hotel Grand Chancellor Adelaide is a breeze. A designated drop-off and pick-up zone make it convenient for taxi and ride-share services such as Uber.



Floor Plan

OUR MEZZANINE FUNCTION FLOOR PLAN... YOUR CANVAS



[Click here or scan the QR code for a virtual tour of the hotel.](#)

Capacity Chart

AND ACCESS INFORMATION

	 Theatre	 Classroom	 Cabaret	 Boardroom	 U-Shaped	 Banquet	 Dinner Dance	 Cocktail	 Restaurant
HINDLEY 1	130	72	72	40	35	80	70	130	
HINDLEY 2	116	72	72	40	35	80	70	120	
HINDLEY 3	130	72	72	40	35	80	70	130	
HINDLEY 1&2 OR 2&3	246	144	144			160	150	260	
HINDLEY BALLROOM	420	230	270			330	300	420	
TORRENS ROOMS	70	20	54		20	60		80	
TORRENS 1 OR 2	30	8	27	14	12	20		30	
WEST END ROOM 1	50	26	32	20	22	40		50	
WEST END ROOM 2				10					
POOLSIDE						80		120	
SEBASTYAN'S BAR								100	
BISTRO SIXTY5									90

Access Information	
Loading Bay Dock Size	H 4.05m x W 6.6m
Loading Bay Dock Height	1.15m
Loading Bay Width	6.4m
Loading Bay Access Doors	H 2.07m x W 1.5m
Schrader St (Access Lane) Width	Road 4.6m Total 6.1m

Event Spaces

WITH 8 VERSATILE EVENT SPACES THAT CAN BE COMBINED, IT'S EASY TO FIND THE PERFECT VENUE FOR YOUR EVENT. WHETHER IT'S A SMALL MEETING FOR 4 OR A LARGE SEMINAR FOR UP TO 420 PEOPLE, WE HAVE THE IDEAL SPACE FOR YOU.

TORRENS ROOMS



TORRENS 1



TORRENS 1 & 2



TORRENS 2

HINDLEY ROOMS



HINDLEY 1, 2 OR 3



HINDLEY 1 & 2



HINDLEY BALLROOM (HINDLEY 1, 2 & 3)

WEST END & POOLSIDE



WEST END 1



WEST END 2



POOLSIDE

The Ballroom

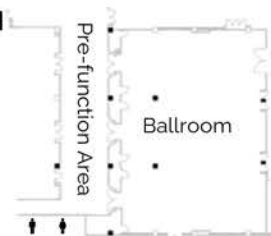
A GRAND PLENARY – DIVIDEABLE INTO 3 BREAKOUT SPACES FOR CONCURRENT SESSIONS
THE BALLROOM OFFERS SPACE FOR UP TO 420 DELEGATES



-  **BANQUET 330**
-  **CABARET 270**
-  **COCKTAIL 420**

- SPECIFICATIONS**
- DIMENSIONS: 24MX17M
 - SQUARE METRES: 408
 - CEILING HEIGHT: 5.5M
 - DOORWAY: H 2.07M X W 1.6M

FLOOR PLAN



VIEW VR TOUR



Conference Day Package

MINIMUM 20 PEOPLE

Inclusions

- Arrival tea & coffee with fresh fruit
- Energy wellness shot
- Morning tea with fresh fruit platter or smoothies
- Lunch in our Bistro Sixty5 or in the Pre-Function area
- Afternoon tea with hydration station
- South Australian afternoon snack
- Room hire and set up
- Conference pads & pens on each table
- Purezza still and sparkling water on each table
- Stage – fully skirted with access steps & handrails
- Whiteboard with markers & eraser
- Conference Concierge: An iPad on the wall in each function room to provide your facilitator with the ability to contact a member of our team at any time.

Bonus Inclusions

- Spacious pre-function area with lounge seating
- Complimentary high speed Wi-Fi for all delegates
- 2 complimentary car parks on site (self-car parking only)

Exclusions

- Breakout rooms available
- Audio Visual equipment via our in-house AV partner, Encore Event Technologies

Conference Day Delegate Package
from \$77.00 per person, per day
from \$69.00 per person, per half day





THE COMPLETE CONFERENCE EXPERIENCE

Planning a conference with a social event in the heart of Adelaide? Hotel Grand Chancellor Adelaide offers a premium 4.5-star CBD location, refreshed event facilities, and the flexibility to host every part of your event under one roof. Keep it simple, with our Complete Conference Experience package at our all-in-one venue, created just for you!

Package Inclusions:

- 1.5-Day Conference Package
- All-Inclusive Conference Dinner Package

**DISCOUNTED
ACCOMMODATION RATES
AVAILABLE**

**ALL-INCLUSIVE
\$245 PP**

MEET. DINE. REPEAT.

**LIMITED-TIME OFFER
SECURE YOUR DATES TODAY!**



THE COMPLETE CONFERENCE EXPERIENCE

Conference Day Package Inclusions:

- Premium meeting facilities on the designated conference floor
- Room set-up and complimentary room hire
- Full- and half-day catering including arrival tea/coffee, tea breaks and lunch buffet

All-Inclusive Dinner Package

- Pre-event canapés
- 2- course set menu
- 3-hour beverage package
- Table linen and chair-covers
- Personalised menus for each table
- Coloured event lighting



LIMITED-TIME OFFER
SECURE YOUR DATES TODAY!

MEET. DINE. REPEAT.

Contact our events team today.

Phone: +61 8 8237 3815

Email: csm@hgcadelaide.com.au

T&Cs apply

**CLICK HERE
TO FIND
OUT MORE**


*Hotel Grand
Chancellor*
ADELAIDE

Conference Catering

DONE DIFFERENTLY

At the Hotel Grand Chancellor Adelaide, we proudly showcase South Australia's exceptional produce. With our new conference catering concept, we aim to bring the state's diverse culinary delights closer to our delegates, allowing you to experience the renowned flavours of our regions without leaving the hotel.

We offer unique catering options from quick start breakfasts to gala dinners, featuring native and home-grown ingredients. Our focus is on offering fresh, healthy and nourishing meals that leave delegates feeling re-energised and focused for the day in the conference room.

Complimentary energy wellness shots, fresh fruit platters, and hydration stations are staples of our conference catering. These offerings are curated to revitalise your body and mind throughout the day.

The newly designed nourish bowl lunches are designed for convenience and ample variety in four steps: Choose your base, add your favourite protein, and customise the flavours from a range of condiments and broths to your liking. Help yourself to seconds or thirds as you desire!





Tea Breaks

SERVED IN THE PRE FUNCTION AREA

Arrival Tea & Coffee

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Whole fruit

Morning Tea

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Whole fruit (GF/VG)
- Choice of banana or berry smoothie shots (GF/V) or a fresh fruit platter (GF/VG)
- One item of your choice from our tea break menu

Afternoon Tea

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Whole fruit (GF/VG)
- Hydration Station: Electrolytes water, flavoured-infused water and your choice of house-made iced tea or house-made iced coffee
- One item of your choice from our tea break menu

Tea Break Menu

MORNING OR AFTERNOON TEA

Please select one option from the sweet or savoury menu for each tea break.

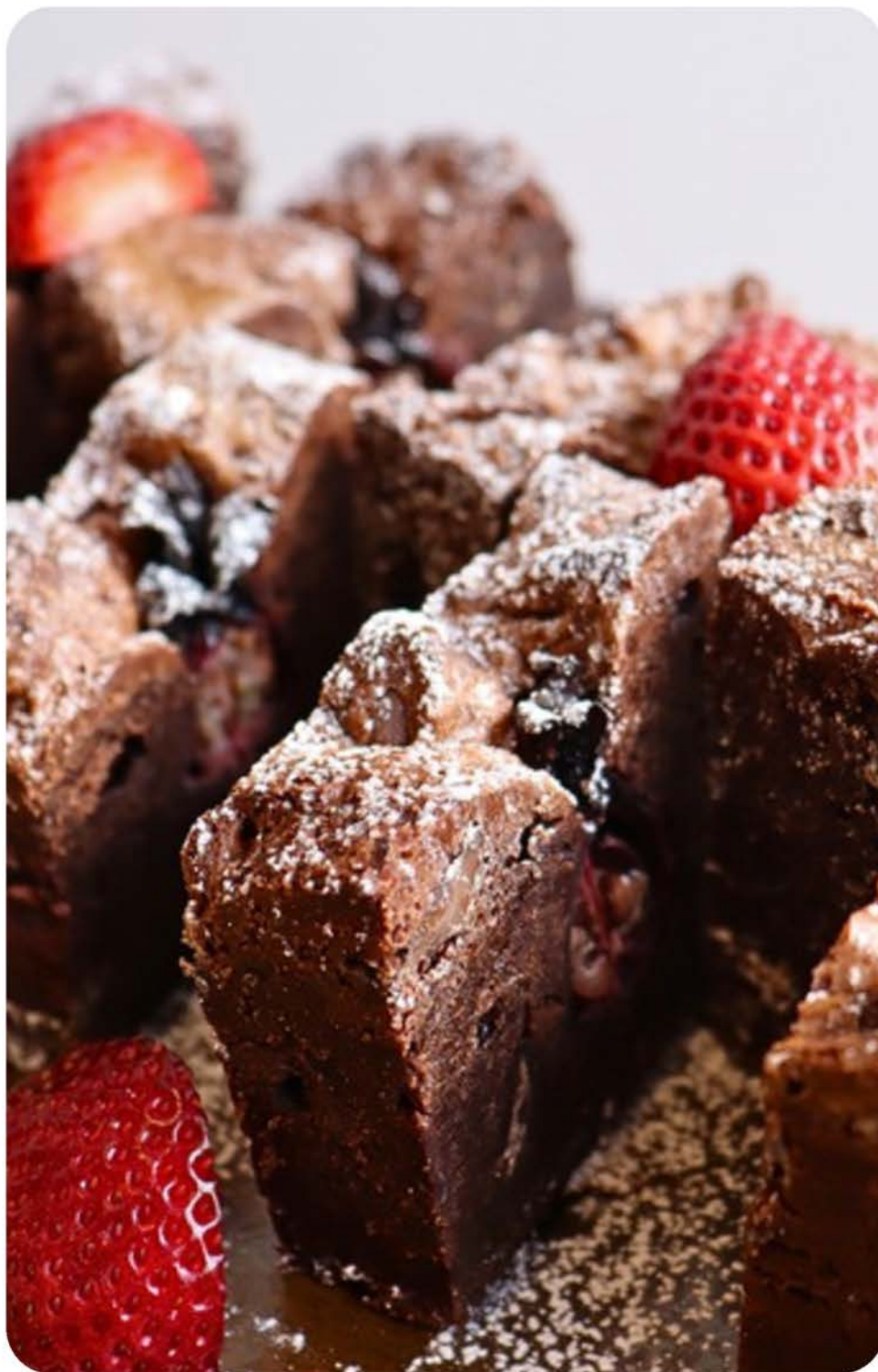
Sweet

- Kyton lamington (V)
- Lavender scones with jam & cream (V)
- Portuguese tarts (V)
- House-made chocolate fudge & rosella flower brownie (DF/GF/V)
- Rolled oat, golden syrup & bran slice (V)
- Wattleseed banana bread
- Chocolate orange tart (V)
- Sweet apricot bliss balls (VG/GF)
- Chocolate coated profiteroles (V)

Savoury

- Baked vegetable & bush tomato frittata (GF/V)
- Native bush dukkah spiced potato & zucchini fritters (DFA/GF)
- Pepperberry chicken sausage rolls, tomato relish
- Plant-based sausage rolls (VG/GF)
- Goats cheese & asparagus tarts (V)
- Porcini mushroom arancini, roasted garlic aioli (V)
- Pumpkin & almond samosa, cucumber raita (V)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Nourish Bowl Lunches

OFFERING VARIETY AND ABUNDANCE

Enjoy an array of wholesome, fresh, and soul-nourishing meals that leave you feeling light, focused and ready for a day in the conference room. Our daily menus take you on a 'Grand Tour of SA' through the different iconic South Australian regions and showcase the very best produce that our beautiful state has to offer.

All lunches are served with the following beverages:

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Purezza still and sparkling water
- Soft drinks
- Juice

How our nourish bowl lunches work:

- #1 – choose your bowl
- #2 – fill your bowl
- #3 – add your condiments
- #4 – repeat



#1 CHOOSE - BOWLS

- Root vegetable & pepita seed (VG/GF)
- Roasted vegetable & chickpea (VG/GF)
- Vermicelli, soybean & herb (VG/GF)

#2 FILL - HOT

- Barossa Valley duck & fennel sausage (DF)
- Free-range Barossa Valley chicken (GF/DF)
- Ras el hanout spiced Virginia oyster mushroom bites (VG/GF)
- Aromatic vegetable nage (VG/GF)
- Free-range chicken broth (GF/DF)

#3 ADD - CONDIMENTS

- Pendleton olives (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Honey soy dressing (DF)
- Hummus (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon vinaigrette (VG/GF)

FRESH BREADS

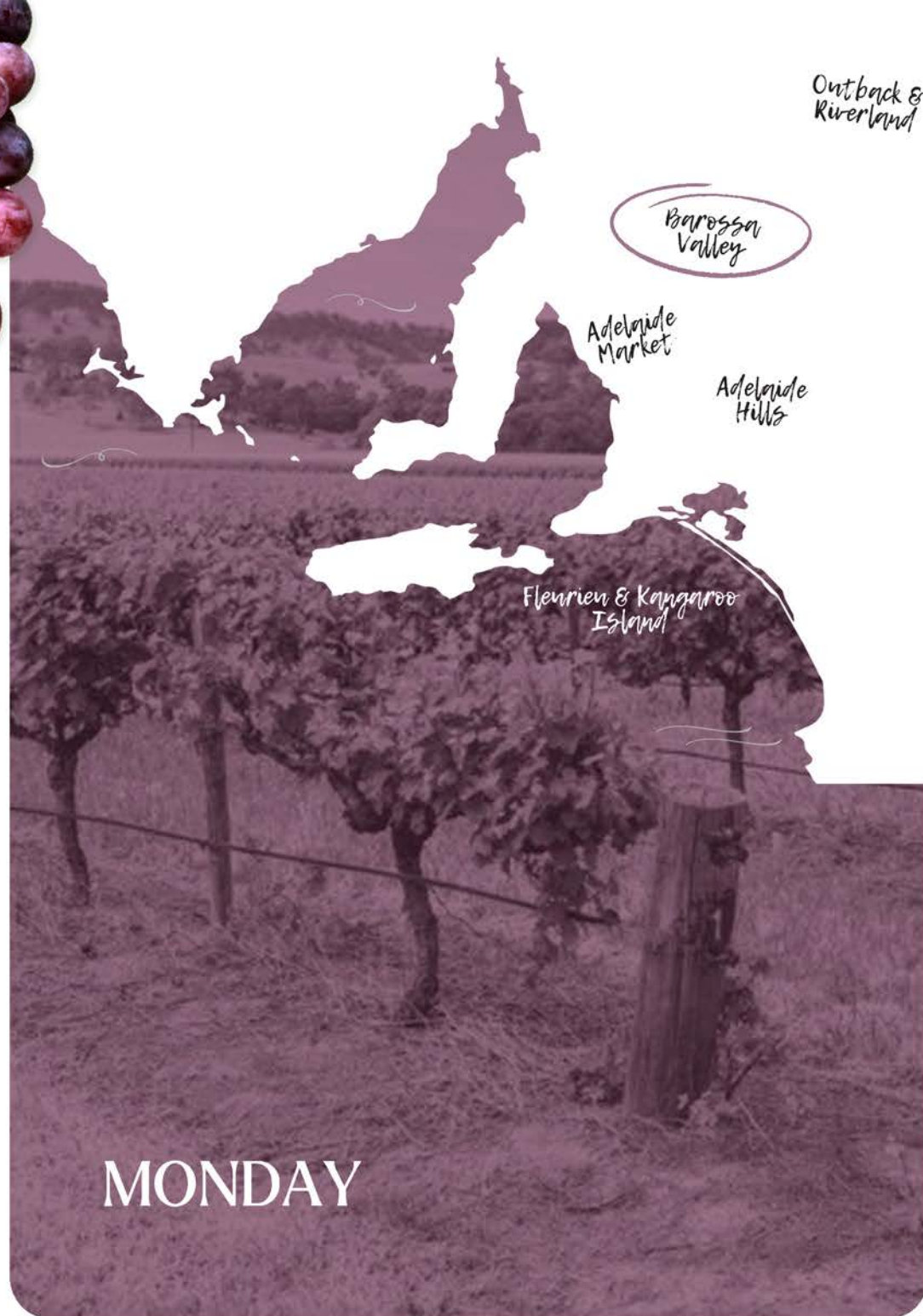
- Mini brioche hot dog
- Pita bread
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





#1 Choose - Bowls

- Potato, bacon & spinach (GF/DF)
- Bunya nut, saltbush & southern Mallee lentils (VG/GF)
- Ancient grain, almond & pine nut (VG)

#2 Fill - Hot

- Slow cooked Murraylands beef & pepperberry short ribs (GF/DF)
- Native bush dukkah glazed chicken (GF/DF)
- Chickpea and bush tomato masala (VG/GF)
- Anise myrtle nage (VG/GF)
- Free-range chicken broth (GF/DF)

#3 Add - Condiments

- Green ant hot sauce (GF/DF)
- Native bush dukkah (VG/GF)
- Bush tomato hummus (VG/GF)
- Karkalla & native turmeric relish (VG/GF)
- Pendleton olives (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon myrtle vinaigrette (VG/GF)

Fresh Breads

- Mini brioche sliders
- Pita bread
- Crusty sourdough (VG)

Fresh Fruit

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit Bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE



#1 CHOOSE - BOWLS

- Soba noodle & tofu (VG)
- Vermicelli, soybean & herb (VG/GF)
- Couscous & smoked almond (VG)

#2 FILL - HOT

- Twice cooked pork belly (GF/DF)
- Steamed ginger prawn dumplings (DF)
- Moroccan spiced chicken tagine (GF/DF)
- Lemongrass, tofu & green vegetable stir fry (VG/GF)
- Soy & miso broth (VG/GF)
- Laksa broth (GF/DF)

#3 ADD - CONDIMENTS

- Sambal Oelek, soy sauce (VG/GF)
- Sweet chilli sauce (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon vinaigrette (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Honey soy dressing (DF)

FRESH BREADS

- Mini banh mi (DF)
- Prawn crackers
- Pita bread
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





#1 CHOOSE - BOWLS

- Ancient grain, almond & pine nut (VG)
- Roasted vegetable & chickpea (VG/GF)
- Soba noodle & tofu (VG)

#2 FILL - HOT

- Grilled snapper fillet "Aqua Pazza" (GF/DF)
- South Australian seafood medley in white wine & garlic (GF/DF)
- Nomad Farms roasted organic honey soy chicken breast (DF)
- Roasted broccoli, chat potato & Willunga smoked almond (VG/GF)
- Laksa broth (GF/DF)
- Italian vegetable minestre (VG/GF)

#3 ADD - CONDIMENTS

- Maggie Beer verjuice (VG/GF)
- Sweet chilli sauce (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon vinaigrette (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Pendleton olives (VG/GF)

FRESH BREADS

- Parmesan & onion loaf
- Ciabatta (VG)
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

ADELAIDE HILLS



#1 CHOOSE - BOWLS

- Root vegetable & pepita seed (VG/GF)
- Couscous & smoked almond (VG)
- Potato, bacon & spinach (GF/DF)

#2 FILL - HOT

- Roasted pork loin & sauerkraut (GF/DF)
- Creamy chicken piccada with garlic & herb cream sauce (GF)
- Forest mushroom, green bean & kohlrabi (GF/DF)
- Italian vegetable minestre (GF/VG)
- Free-range chicken broth (GF/DF)

#3 ADD - CONDIMENTS

- German gurkensalat (GF)
- Uraidla apple sauce (VG/GF)
- Beerenberg tomato chutney (VG/GF)
- Beerenberg caramelised onion relish (VG/GF)

FRESH BREADS

- Parmesan & onion loaf
- Ciabatta (VG)
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE



FRIDAY



Traditional Buffet Lunch

AVAILABLE FOR MULTI-DAY FUNCTIONS

As an alternative to our nourish bowls, we offer a traditional buffet lunch option available for any day of your multi-day event. Choose between Option One or Two.

Option One

- Lamb rogan josh (GF)
- Steamed Jasmine rice (VG)(GF)
- Sweet & sour chicken (DF)
- Fried hokkien noodle, seasonal vegetable stir fry, ginger & soy (V)

Option Two

- Beef stroganoff
- Garlic mashed potatoes & green vegetables (GF)
- Spiced cauliflower & chickpea tagine (VG)
- Spinach & ricotta cannelloni, tomato & basil passata (V)

Salad

- Green leaf salad

Condiments

- Cucumber yoghurt
- Lemon vinaigrette (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Pendleton olives (VG/GF)

Fresh Breads

- Parmesan & onion loaf
- Ciabatta
- Crusty sourdough (VG)

Fruit

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

Enhance with Premium Upgrades

UNLEASH THE POTENTIAL OF YOUR CONFERENCE

We believe that the key to a successful event lies in the details, and our enhancements are designed to transform your conference into an unforgettable experience. Our new additions are crafted to not only meet your needs but exceed your expectations, making your event truly exceptional.

Start the day with our Health Hustle Breakfast, featuring invigorating options that fuel your attendees for productive sessions.

Conclude your conference with our Post-Meeting Networking Event. This 30-minute session offers the perfect setting for attendees to relax, network, and form valuable connections, all while enjoying chef's choice grazing platters and a selection of beverages.

Upgrade your standard tea breaks with our sweet and savoury menu options, ensuring every pause keeps your attendees energised and engaged throughout the day.

Why settle for standard when you can tailor every aspect of your catering?

Each upgrade is thoughtfully designed to provide your attendees with a lasting positive impact of your conference. Imagine your attendees raving about the vibrant, healthy meals and the engaging networking opportunities.





Health Hustle Breakfast

STAND UP ONLY

Kick-start your day with our Health Hustle stand-up breakfast on arrival, perfect for pre-conference or morning meetings. Choose up to two flavours of our delicious overnight oats & chia seed mixes, including options like Piña colada, peanut butter & jam, and spiced pear. Fuel your morning with a nutritious and energising breakfast experience.

Quick Start Breakfast Includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled fruit juices
- Seasonal fruit salad (VG)
- Coconut yoghurt (VG)
- Overnight oats & chia seed (selection from six flavours)

Choose any two overnight oats & chia seed flavours:

- Strawberry protein
- Piña colada
- Banana bread
- Peanut butter & jam
- Carrot cake
- Spiced pear

\$16.50 per person

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Post Meeting Networking Event

UPGRADE TO YOUR CDP

This 30-minute networking event is designed to strengthen your connections with peers post-meeting. It includes the chef's choice grazing platters and a beverage package and provides a perfect opportunity to unwind and engage in meaningful conversations after a productive day in the conference room. Don't miss this affordable add-on to make the most of your conference experience.

Inclusions:

S.A. Grazing Platter
30-minute beverage package

Wines

- Growers Gate Sparkling Wine
- Growers Gate Sauvignon Blanc
- Growers Gate Shiraz

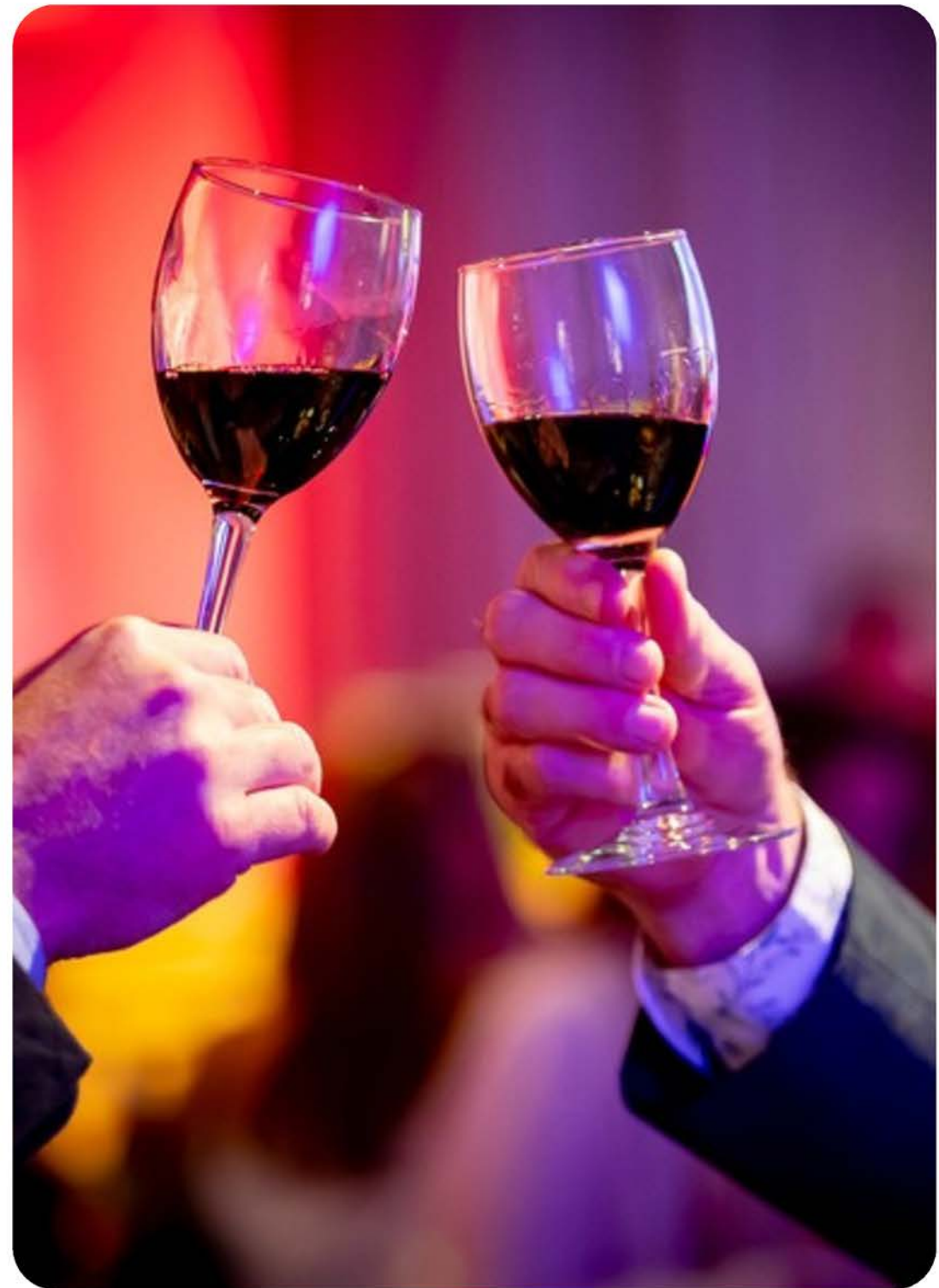
Beers

- Pirate Life Lager
- Hills Apple Cider

Non-Alcoholic

- Soft drinks
- Juices
- Purezza still & sparkling water

\$15.00 per person





Tea Break Upgrades

CATERING ENHANCEMENTS

Hydration Station - Continuous

Hydration station with electrolytes water, flavoured-infused water, & choice of either house-made iced tea or house-made iced coffee.

Full day \$15.00 per person

Half day \$8.00 per person

Tea & Coffee - Continuous

Freshly ground coffee from our deluxe self-serve coffee machines, & a selection of teas.

Full day \$15.00 per person

Half day \$8.00 per person

Additional Food Items

Add more food items from our tea break menu to your morning or afternoon tea. Sweet or Savoury? Your choice!

\$5.50 per person, per choice

Lunch Enhancements

ADDITIONAL DISHES

If you would like to offer your delegates something a little bit more you may select additional dishes to complement your lunch buffets.

Protein Mains

- Lamb rogan josh with pilaf rice, cucumber raita (GF)
- Sweet & sour chicken with steamed Jasmine rice (DF)
- Beef stroganoff with garlic mashed potatoes (GF)
- Stir fried roast duck with rice noodles, bok choy, hoisin sauce (GF)
- Lamb tagine with smoked almond couscous, cucumber yoghurt
- Chilli con carne with guacamole, corn chips, soft tacos (DF)

\$15.00 per person, per choice

Vegetarian Mains

- Porcini mushroom & black truffle gnocchi with shaved parmesan (V)
- Spinach & ricotta cannelloni with tomato & basil passata (V)
- Spiced cauliflower & chickpea tagine with smoked almond couscous (VG)
- Fried hokkien noodles with seasonal vegetable stir fry, ginger, soy (V)
- Vegan paella (VG/GF)

\$13.00 per person, per choice

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Light Lunch

WORKING LUNCH OPTION

Our Light Lunch option offers flexibility and choice. Clients can now select two sandwiches from a variety of five options, ensuring a tailored and satisfying experience. Light lunch may be served as a working lunch in the Pre-Function area or directly in the meeting room.

All served with

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Soft drinks
- Seasonal fresh fruit platter

Sandwich Menu (choose any 2)

Oui Monsieur

Freshly baked baguette, ham, tomato, spinach, camembert, tomato relish

The Riviera

Freshly baked baguette, smoked salmon, red onion, snow pea shoot, sour cream

The Holy Guacamole

Tortilla wrap, chicken, avocado, cheese, refried beans, tomato, coriander

The Sheesha (VG)

Flat bread wrap, felafel, hummus, cucumber, tomato, red onion, rocket

The Manhattan

Freshly baked baguette, turkey, cranberry, camembert, rocket

Executive Lunch

FOR GROUPS UP TO 20 PEOPLE

Delegates may pre-order their preferred main course via the pre-order form in the meeting room by morning tea.

Includes

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Purezza still and sparkling water and soft drinks

Menu Options

Atlantic Salmon Fillet (GF)

Rosemary fried chat potato, broccolini, romesco sauce

Spaghetti Carbonara

Spaghetti, bacon, mushroom, tossed in a creamy sauce

Spiced Chickpea & Vegetable Masala (VG/GFA)

Chickpea, pumpkin, cauliflower curry, coconut rice, pappadum

Chicken Breast Schnitzel Parmigiana

Chips & garden salad

250g Wagyu Rump Steak (GF)

Creamy mashed potato & sautéed green vegetables, red wine jus (GF/DF)

Our menus are crafted with fresh, seasonal produce and are subject to change at short notice.
V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Conference Catering Prices

CUSTOMISE YOUR CATERING EXPERIENCE

		Page(s)
Health Hustle Breakfast	\$15.50 per person	23
Arrival Tea & Coffee	\$5.50 per person	13
Morning and Afternoon Tea	\$14.50 per person	13-14
Light Lunch	\$27.50 per person	27
Nourish Bowl Lunch	\$34.50 per person	15-21
Lunch Enhancements	from \$13.00 per person	26
Traditional Buffet Lunch	\$34.50 per person	21
Executive Lunch	\$34.50 per person	28
30-Minute Networking Event	\$15.00 per person	24

Testimonials

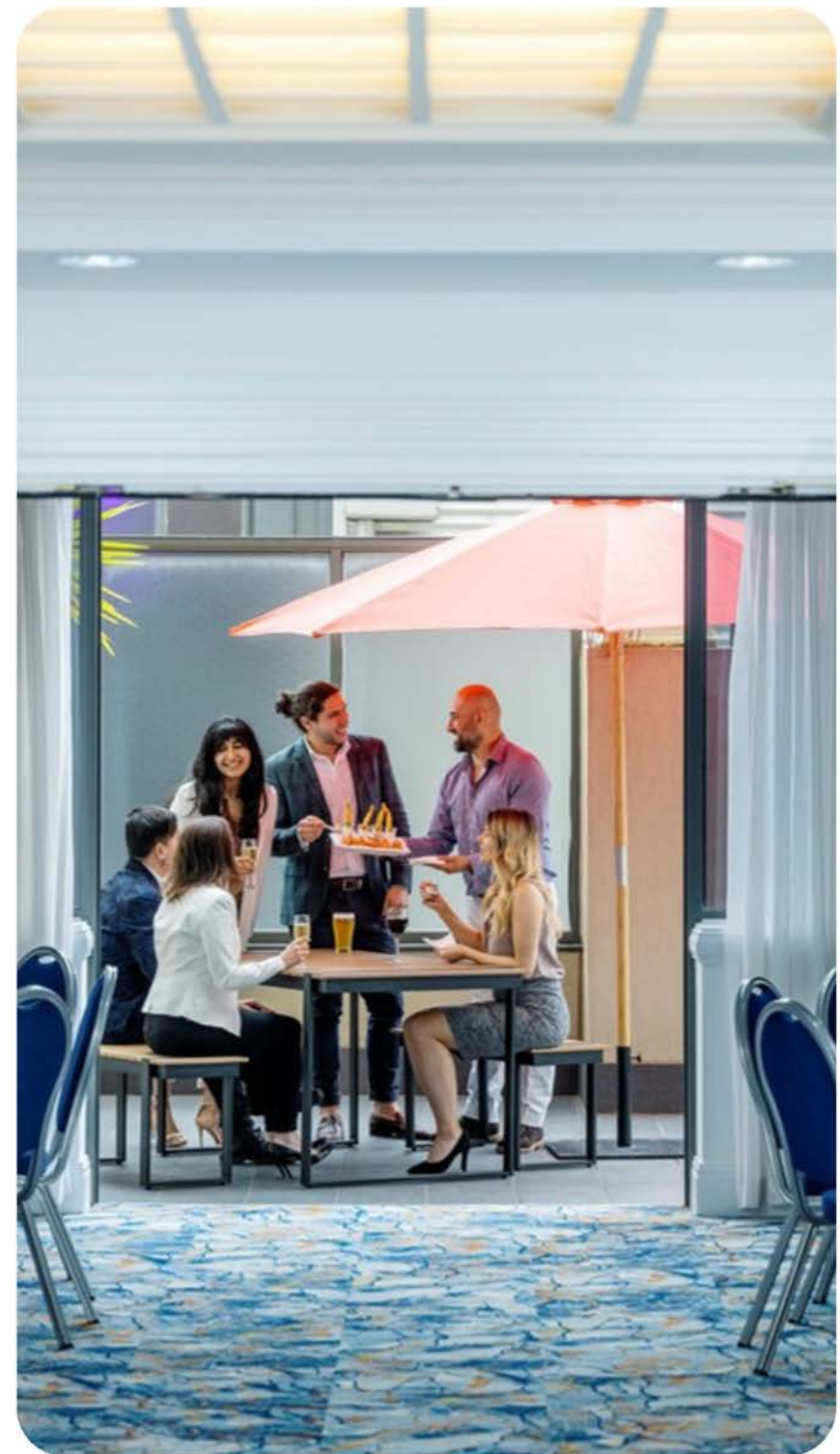
VOICES OF OUR CLIENTS

ANNMAREE CARMICHAEL, HFMA - AUGUST 2025

We recently held the HFMA 2025 South Australian Conference at the Hotel Grand Chancellor Adelaide and could not have been happier with the experience. From the very beginning, Kathrin and Poorvi were a pleasure to work with – always responsive, organised, and supportive. On the day of the event, Sen and the operations team went out of their way to ensure everything ran seamlessly. Nothing was ever too much trouble, and their professionalism, warmth, and attention to detail made all the difference. Our delegates felt well looked after, and I had complete confidence that everything was in hand. I would gladly recommend the Hotel Grand Chancellor Adelaide to anyone planning a conference or event.

LISA JANELL, MARKETING & EVENT MANAGER, RIMPA GLOBAL – JULY 2025

Our experience with the Hotel Grand Chancellor Adelaide was absolutely outstanding from start to finish. The space was the perfect size for our event, with a floorplan that was clearly well thought out and ideal for both movement and connection. The venue itself had a wonderful feel. It was welcoming, professional, and polished, and the team went above and beyond to make sure everything ran smoothly. The catering was exceptional, everyone raved about the food and beverage service throughout the event. We felt supported every step of the way and genuinely impressed by the high level of service and attention to detail. It was an amazing experience, and we will definitely be back!





Testimonials

VOICES OF OUR CLIENTS

CELLA DIMITRESCU, THE HATCHERY - MARCH 2025

Our experience at the Hotel Grand Chancellor Adelaide was great. Poorvi and the events team were responsive and attentive, ensuring seamless planning and execution. On the day, the staff couldn't have been more helpful, going above and beyond with thoughtful touches, like the green goddess mini-shot for each attendee at the event. Multiple staff members checked in throughout the event to ensure everything ran smoothly. The conference room was bright and inviting, with natural light and access to an outdoor space that everyone appreciated. The catering was well-received, and the overall atmosphere was warm and welcoming. We look forward to returning.

ALLAN KESSELL - AUSTRALIAN SOCIETY OF VETERINARY PATHOLOGY - SEPTEMBER 2024

The Hotel Chancellor was our society's first pick for a location for our conference, based on our assessment of the facilities, packages offered and our initial interaction with the conference organiser Kathrin Stauffer. Now that the conference is over I can highly recommend the Chancellor to anyone looking for a conference location. The attention to detail prior to and during the conference were excellent, and we always felt in good hands. The food was great, there were no problems with IT/AV, and all our needs were met. What more is there- thank you Kathrin.

Audio & Visual

STRESS AND FUSS FREE

The Hotel Grand Chancellor Adelaide proudly partners with award-winning event production specialists Encore Event Technologies to deliver exceptional services at our venue. Encore distinguishes itself by delivering immersive experiences with the help of their creative, technical and production teams to create bespoke solutions for all types of events; from small meetings to conferences and luxury gala dinners, you can trust them to surpass your expectations. When you host your event at The Hotel Grand Chancellor Adelaide, you get access to Encore's wide range of cutting-edge AV technologies, as well as their internationally recognised design and production management experience that will ensure your event is one to remember. Discover your event's potential by speaking with Encore's in-house team at The Hotel Grand Chancellor Adelaide.

Event Concierge

Event Concierge is an easy-to-use touch panel that allows clients to make requests, all from the comfort of their function room. The touch panel can be tailored to your individual requirements and will send a text and email to the appropriate person requesting assistance. This ensures a better experience for the delegate and a more efficient operation for you.





Themes

BROUGHT TO YOU BY ENCORE EVENT TECHNOLOGIES



Planning a Social Event

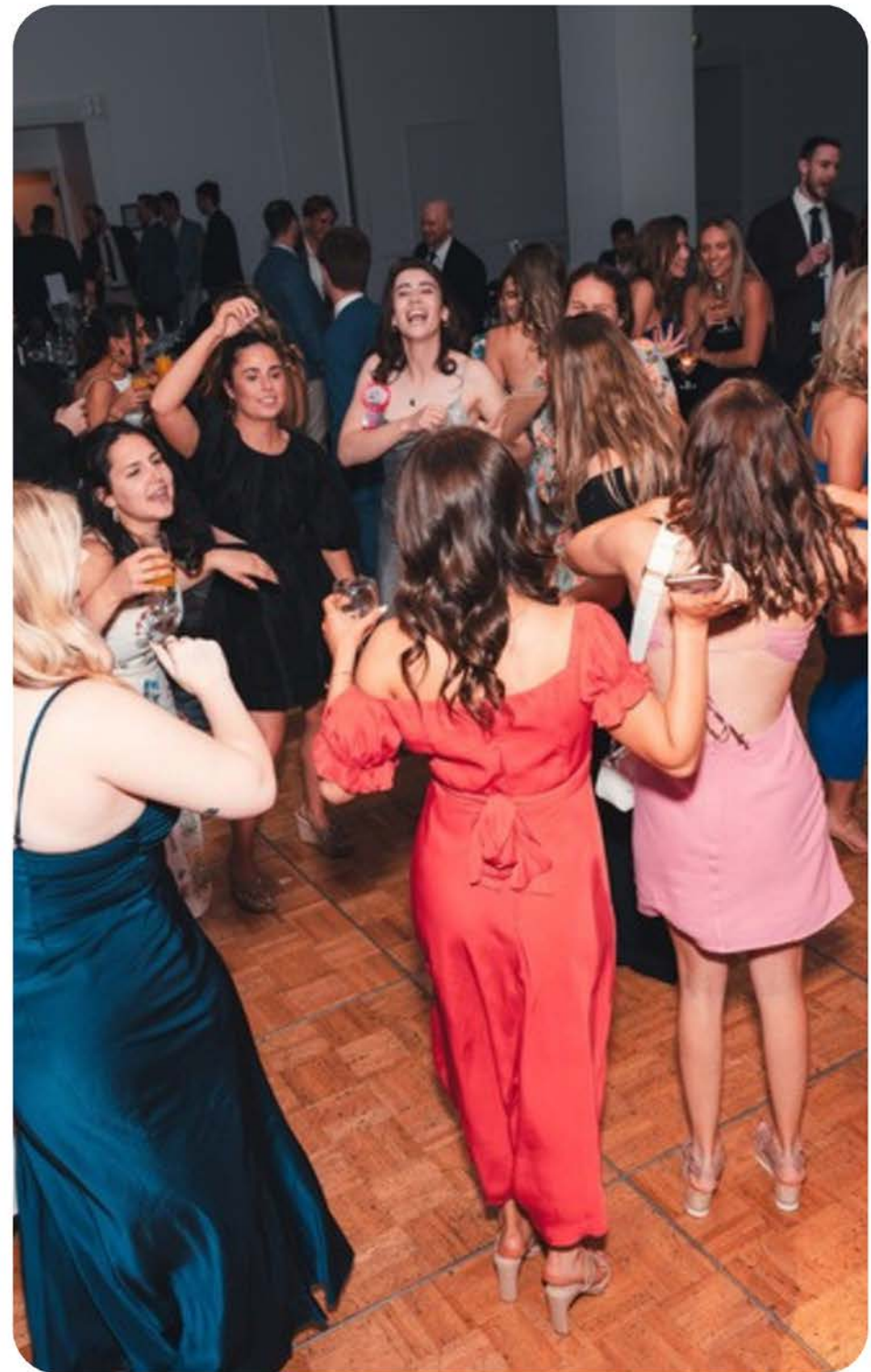
WITH YOUR CONFERENCE?

Check out our separate Socials Kit for delicious food and beverage options for your next cocktail event, and lunch or dinner function.

Thank you for considering the Hotel Grand Chancellor Adelaide for your next event. Contact us today – we look forward to working with you to bring your event to life.

Important Note:

- Menus and prices are subject to change.





Your Next Move

TRANSFORM YOUR VISION. LET'S PLAN THE PERFECT EVENT TOGETHER AND MAKE IT HAPPEN.

1. Wander & Wonder

Come on in and view the venue and event spaces.

Contact us today to schedule an exclusive tour, guided by our Conference & Events Team, and discuss your endless options in person.

2. Get Your Tailored Proposal

Seen it and loved it?

Receive a detailed event quotation tailored to your event brief and discuss it with our team to leave no question unanswered.

3. Lock It In

Secure the date with a deposit.

Don't wait too long - our limited availability is filling up fast!

4. Customisation Begins

Success lays in the planning of the finer details.

Now that you've locked in your date, it's time to dive into the planning. One experienced conference & event coordinator is assigned to your event to ensure effective and succinct communication and a seamless exchange of information. You will feel supported throughout the entire planning process.

T&C's Apply.

Enquiries? Let's Talk!

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Hotel Grand Chancellor

ADELAIDE

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