



# MEETINGS & EVENTS

HOTEL GRAND CHANCELLOR BRISBANE





# WELCOME

## ELEVATE YOUR EVENT WITH HOTEL GRAND CHANCELLOR BRISBANE

Discover the perfect blend of sophistication and versatility at Hotel Grand Chancellor Brisbane's Conference Centre. With 11 beautifully designed meeting rooms, each thoughtfully tailored for different event types, the centre offers limitless options for your next gathering.

Flooded with natural light from floor-to-ceiling windows, the space boasts stunning views of the serene Roma Street Parklands, creating an inspiring setting for any occasion. Whether you're hosting a seminar, convention, trade show or elegant gala dinner our venue is ready to bring your vision to life.

[360° VENUE TOUR](#)

[FUNCTION SPACES / CAPACITIES](#)

[FLOOR PLANS](#)

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# DAY DELEGATE

## FULL DAY DELEGATE

minimum 20 delegates

arrival tea & coffee  
morning tea  
lunch buffet  
afternoon tea  
meeting room set as required  
notepads, pens & water  
whiteboard  
wifi for all delegates  
electronic signage  
8 hours room hire  
discounted parking for all delegates

## HALF DAY DELEGATE

minimum 20 delegates

arrival tea & coffee  
morning tea **or** afternoon tea  
lunch buffet  
meeting room set as required  
notepads, pens & water  
whiteboard  
wifi for all delegates  
electronic signage  
6 hours room hire  
discounted parking for all delegates

specific dietary requirements may incur an additional charge



# DAY FUNCTIONS

## MORNING TEA

**MONDAY** - mini filled muffins / vegetarian quiche

**TUESDAY** - mixed slice selection / sausage rolls with tomato relish

**WEDNESDAY** - chocolate croissants / corn fritters with tomato jam

**THURSDAY** - filled donuts / mini beef pies with tomato sauce

**FRIDAY** - house baked danishes / veggie fritters with relish

**SATURDAY** - scone with jam & cream / bacon & cheese quiche

**SUNDAY** - chocolate donuts / mini chicken pies

freshly brewed coffee and tea

## SANDWICH FACTORY

house made sandwich per person with chef's selection of filling

cakes, slices and tarts

selection of australian farmhouse cheeses

bowl of fresh seasonal fruit

chilled orange juice

freshly brewed coffee and tea

## BUFFET LUNCH

minimum 20 delegates Mon - Fri & 40 delegates Sat - Sun

fresh bread

continental cold meats

selection of freshly made salads (changing daily)

pasta dish (changing daily)

hot fork dishes (changing daily)

fresh vegetables & accompanying sides

fruit salad

cakes, slices and tarts

selection of australian farmhouse cheeses

chilled orange juice

freshly brewed coffee and tea

## AFTERNOON TEA

house baked cookie & whole fruit

freshly brewed coffee and tea

specific dietary requirements may incur an additional charge





# BREAKFAST

## **BUFFET**

minimum 20 delegates

chilled orange, pineapple or apple juice  
seasonal fresh fruit with yoghurt  
selection of cereals & granola  
chef selection of bakery items  
freshly brewed coffee & tea

### **select one**

creamy scrambled eggs with chives  
poached eggs with hollandaise

### **select four**

crispy bacon  
sautéed mushrooms  
hash browns  
breakfast sausage with tomato chutney  
roasted tomatoes

## **PLATED**

minimum 10 delegates

chilled orange, pineapple or apple juice  
seasonal fresh fruit platter with yoghurt  
freshly baked danish pastries & croissants  
freshly brewed coffee & tea

### **select one**

poached eggs with local bacon, field mushroom & turkish toast  
scrambled eggs with smoked salmon, potato rosti & sourdough toast  
bacon & egg tart with roasted tomatoes & steamed baby spinach  
poached eggs on an english muffin with dukkah, avocado & marinated goats feta  
truffled scramble eggs with shaved gypsy ham, haloumi & fresh rocket

specific dietary requirements may incur an additional charge

## **CASUAL SELECTION**

chilled orange, pineapple or apple juice  
seasonal fresh fruit platter with yoghurt  
freshly baked croissants and danish pastries  
selection of cereals with fruit compote  
warm ham, cheese & tomato croissants  
quiche lorraine  
quiche with spinach and fetta  
freshly brewed coffee and tea



# LUNCH & DINNER

## TWO COURSE | THREE COURSE

single drop | upgrade to alternate drop available

### ENTREE

gin & beetroot cured salmon with pickled cucumbers, herb cream & rye  
fried pork belly with papaya salad with orange , peanuts & chilli honey dressing  
mushroom risotto croquettes with watercress & peppered fig dressing  
antipasti plate - salumi, olives, crudities & crispbread  
char sui chicken breast with soba noodles, fried ginger, shallots & garlic with greens  
gnocchi with pumpkin, candied nuts, fried sage & parmesan

### MAIN

eye fillet with baby carrots, onion jam, roasted kiplers & port jus  
barramundi with kasundi spiced vegetables, pea falafel & yoghurt  
duck leg with snake beans, pineapple, jasmine rice & red curry sauce  
chicken breast with sauteed mushroom cream, lentils & parsnip chips  
pork loin with braised sweet & sour peppers, radicchio & pinenut basil pesto  
lamb shoulder with slow roasted tomato, braised white beans & crisp kale

### DESSERT

includes freshly brewed tea & coffee

strawberry & white chocolate cheesecake with fresh berries & vanilla cream  
lemon meringue pie with macadamia nut & praline ice cream  
creme brulee choux bun with apples & creme fraiche  
warm chocolate fondant with raspberries & cream  
brie cheese with figs, pumpkin bread & candied nuts

specific dietary requirements may incur an additional charge





# BUFFET

## PREMIUM DINNER BUFFET

### INCLUSIONS

bakers selection of bread with butter  
dressings & condiments  
continental cold meats, prager ham, pastrami & salami  
freshly brewed coffee & tea

### SALADS

select three

garden salad  
roasted carrot salad with cranberries, feta & almonds  
brown rice salad with asian herbs & sesame dressing  
pear & fennel salad with watercress & shaved gruyere

### MAINS

select four

slow roasted lamb shoulder with mint sauce  
slow cooked beef sirloin with mushroom cream  
soy & ginger marinated tasmanian salmon with asian greens  
lemon & oregano marinated chicken breast with peas & beans  
roasted pork loin with apples, currents & pine nuts

### SIDES

seasonal greens  
roasted potatoes, parsnips & carrots

### DESSERT SELECTION

gourmet lamington slice  
eclairs & macarons  
white chocolate, raspberry & walnut brownie  
rocky road slice  
fruit salad

specific dietary requirements may incur an additional charge



# CANAPES

4 ITEMS | 6 ITEMS | 8 ITEMS  
DESSERT - 3 ITEMS | 4 ITEMS

## COLD

fresh prawns with gribiche sauce  
crudites with herb & parmesan dressing  
antipasti skewers

## HOT

spiced green pea & potato croquette with mint chutney  
lamb samosa with mango pickle  
chicken empanada with yoghurt chutney  
shepherds pie with tomato chutney  
new orleans crumbed prawns with aioli  
karaage chicken with hot honey  
char sui pork buns with soy dipping sauce  
lemongrass chicken skewer with nam jim dressing  
bacon mac & cheese croquette with ranch  
chefs arancini

## SUBSTANTIAL

fried chicken with waffles & maple sriracha  
fish & chips with house made tartare  
chefs curry & rice with pappadums

specific dietary requirements may incur an additional charge





# FOOD STATIONS

## ANTIPASTO STATION

minimum 40 delegates

marinated olives  
crudities  
charcuterie meats  
selection of dips  
australian cheeses  
selection of breads & croutons

## DIM SUM STATION

minimum 40 delegates

steamed & fried wontons  
selection of dumplings  
accompanying dipping sauces

## TACO STATION

minimum 40 delegates

soft & hard tacos with pulled pork & crumbed local flathead fillets  
a selection of mexican fillings  
accompanying toppings & condiments

## SASHIMI STATION ADD ON

fresh market selection of sashimi grade fish  
traditional accompaniments including soy dipping sauce, pickled ginger and wakame

specific dietary requirements may incur an additional charge



# BEVERAGES

## STANDARD PACKAGE

1 hour - 5 hours

### WINE

tatachilla brut nv

grant burge benchmark sauvignon blanc

grant burge benchmark shiraz

### BEER

selection of local australian beers

### NON-ALCOHOLIC

selection of soft drinks

selection of juices

sparkling & still water

## PREMIUM PACKAGE

1 hour - 5 hours

### WINE

oyster bay sparkling cuvee brut

wirra wirra adelaide range sauvignon blanc

barossa valley estate shiraz

### BEER

selection of local & imported beers

### NON-ALCOHOLIC

selection of soft drinks

selection of juices

sparkling & still water

beverage menu subject to change

