

SOCIAL EVENTS

Your Event, Your Way



*Hotel Grand
Chancellor*

ADELAIDE



Welcome to Social Events at Hotel Grand Chancellor Adelaide

Celebrate in style at Hotel Grand Chancellor Adelaide — right in the heart of the CBD. With 8 flexible spaces, a team that loves to party-plan, and menus built around locally sourced ingredients, we make every event easy and unforgettable.



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



WEDDINGS



BIRTHDAY PARTIES



ENGAGEMENT PARTIES



ANNIVERSARIES



BABY SHOWERS



BRIDAL SHOWERS



GRADUATIONS



SPORTS CLUB PRESENTATIONS



SCHOOL FORMALS



HOLIDAY PARTIES



REUNIONS



CHARITY EVENTS

What Are You Celebrating?

Big or small, we've got the space for it all! From intimate catch-ups to celebrations for 420 guests, we're ready to host whatever you're toasting.



Casual Drinks & Nibbles at Sebastyan's Bar

Kick back at Sebastyan's Bar — the perfect mix of style and chill. With a private space tucked inside our modern bar, it's ideal for birthdays, pre-show drinks, team toasts, or casual catch-ups. Cheers to good times!

2-hour Drinks & Nibble Packages from \$75 pp

Inclusions:

Dip platter

5 canapés - chef's selection

Dessert or cheese grazing platter - chef's selection

2-hour house beverage package: beer, wine, and non-alcoholic beverages

Michelle, General Manager, recommends enhancing this package with a bespoke signature cocktail.



Cocktail Soirées

From milestones to launches, our chic cocktail soirées bring the glam. Host anywhere from 30 to 420 guests in stylish spaces designed for connection, celebration, and a night to remember.

3-hour Cocktail Packages from \$99 pp

Inclusions:

- Welcome cocktail
- 3-hour house beverage package: beer, wine, and non-alcoholic beverages
- 5-piece 'Chancellor' canapé selection of choice
- 1 fork-friendly canapé of choice
- Dessert or cheese grazing platter - chef's selection
- Room set-up with cocktail tables & seating options
- Stage
- Dance floor

Bonus:

- Personalised printed menus
- Discounted accommodation rates
- 2 complimentary on-site car parks

Executive Assistant Manager, recommends enhancing this package with coloured lighting and cocktail light plinths.



Golden Hour Poolside Sundowners

Tucked away in the city's heart, our poolside oasis is made for laid-back stand-up gatherings. Think tropical greenery, sunset glow, and good company — the perfect way to unwind and mingle.

Package available from \$115 pp

Up to 120 people

Inclusions:

- Welcome cocktail
- 3-hour house beverage package: beer, wine, and non-alcoholic beverages
- 5-piece 'Chancellor' canapé selection of choice
- 1 fork-friendly canapé of choice
- Dessert grazing platter - chef's selection

Bonus:

- 2-bedroom suite situated directly above the pool deck (T&Cs apply)
- Personalised printed menus
- Discounted accommodation rates
- 2 complimentary on-site car parks

Poorvi, Conference & Events Sales Executive, recommends enhancing this package with pool access during your event!



BBQ Pool Side Parties With A Sizzle

Palms, beats, and a BBQ feast — our poolside is made for relaxed celebrations. Whether it's a team toast or a summer catch-up, bring the vibe and we'll bring the flavour.

3-Hour Package available from \$135 pp

70-120 people

Inclusions:

Welcome cocktail
3-hour sustainable beverage package: beer, wine, and non-alcoholic beverages
BBQ Buffet: salad bar, antipasto bar, and selection of 4 hot food items of choice
Venue set up with high & low seating options
Heaters for those cooler nights
Background music

Bonus:

2-bedroom suite situated directly above the pool deck (T&Cs apply)
Personalised printed menus
Discounted accommodation rates
2 complimentary on-site car parks

This package is also available as a seated option for up to 80 people.

Executive Chef, recommends enhancing this package with a rotisserie of a whole suckling pig!



Long Lunches

Gather your favourite people for a relaxed feast perfect for catch-ups, milestones, or year-end celebrations — complete with a shared 'feed me' menu and curated wine pairings.

Feed Me Menu with Paired Wines from \$90 pp

From 20 to 330 people

3-Course: Entrée, Main, Dessert & 3 Wines - \$90 pp

4-Course: Entrée, Pasta, Main, Dessert & 4 Wines - \$110 pp

Bonus:

Free glass of bubbles on arrival
Personalised printed menus
Discounted accommodation rates
2 complimentary on-site car parks

Beers and non-alcoholic beverages included.

Available in our Bistro Sixty5 or in a private event space.

Kathrin, Conference Sales Manager, recommends enhancing this package with Live Entertainment or DJ.



Banquet Events

From the elegant Torrens Rooms with a private balcony to the show-stopping Hindley Ballroom (hello, 5.5m ceilings!), we've got your celebration covered. Add a band or DJ, choose a set menu or 'feed me' feast, and let the good times roll.

Packages starting from \$115 pp

From 30 to 330 people.

Inclusions:

- 3-hour house beverage package: beer, wine, and non-alcoholic beverages
- 2-course set menu including alternate drop main course
- Room set-up with banquet tables
- Table linen in black or white
- Chair covers in your preferred colour
- Stage
- Dance floor

Bonus:

- Personalised printed menus
- Discounted accommodation rates
- 2 complimentary on-site car parks

Shane, Business Development Manager, recommends enhancing this package with a cheese buffet.



Grand Sporting Celebrations

Wrap up your year with a night to remember at Hotel Grand Chancellor Adelaide. Our all-inclusive sports club package (for 120+ guests) includes tasty food, flowing drinks, full AV, and all the extras to make your awards night seamless and stylish. Your team's big moments deserve nothing less.

All-inclusive package \$125 pp

Inclusions:

- 3-course menu with alternate drop entrée & main, and set dessert
- 4-hour house beverage package: beer, wine, and non-alcoholic beverages
- Banquet set-up with table linen in black or white
- Chair covers in your favourite colour
- Stage & dance floor

High-quality AV inclusions via Encore Event Technologies:

- Lectern with microphone
- Dual screen and projectors
- Coloured up-lights in your favourite colour

Bonus:

- Personalised printed menus with club logo
- Discounted accommodation rates
- 2 complimentary on-site car parks

Joel, F&B Manager, recommends enhancing this package with a premium beverage package upgrade.



Chancellor Canapés

Cold Canapés

- Selection of sushi rolls with soy sauce (GF)
- Roasted beef with beetroot relish (GF)
- Prosciutto and rockmelon on crostini (DF)
- Hamilton brie, cucumber & semi dried tomato (V)
- Smoked salmon & avocado mousse on cucumber (GF)
- Thai chicken salad in prawn crisp

Hot Canapés

- Tempura prawn with lemon & caper aioli
- Pork & veal meatballs with tomato sugo (DF)
- Southern fried chicken tenderloins with mint yoghurt
- Wild mushroom & truffle arancini with aioli (V)
- Villi's mini meat pies with Beerenberg tomato relish
- Roasted pumpkin & almond samosa with raita (V)
- Lamb rogan josh samosa with raita
- Vegetable spring rolls & samosas with dipping sauce (V)

Dessert Canapés

- Mini chocolate cupcakes
- Hand made rocky road (GF)
- Chocolate coated profiteroles

5 Canapés \$30 pp

7 Canapés & 1 Dessert Platter* \$50 pp

9 Canapés & 2 Dessert & Cheese Platter* \$75 pp

Grand Canapés

Cold Canapés

- Smoked salmon with cream cheese & caviar roulade on cucumber rondel (GF)
- Confit duck with prosciutto & native apple crostini
- Lime cured scallop ceviche with mango, avocado, cucumber & coriander salsa (GF)
- Vietnamese coleslaw & vermicelli salad with prawn & pork (VGA/GFA)
- Woodside goats curd, caramelised onion & roast capsicum bruschetta (V)
- King prawn shooter with chipotle aioli (GF)
- Coffin Bay oysters with pickled red onion (GF)(DF)

Hot Canapés

- House-made felafel with hummus (VG/GF)
- Garlic & parsley grilled Spencer Gulf prawn skewers (GF)
- Mini cheese burgers with Beerenberg tomato relish
- Sweet potato & cashew empanada (V)
- Teriyaki marinated chicken skewers
- Chorizo & manchego quesadilla

Dessert Canapés

- Mini baked blueberry cheesecake
- Pistachio nut macarons
- Mini sticky date pudding, caramel vegan cream (VG/GF)

5 Canapés \$35 pp

7 Canapés & 1 Dessert Platter* \$60 pp

9 Canapés & 2 Dessert & Cheese Platter* \$85 pp

Fork-Friendly Canapés

Fork-Friendly Canapés

- Roasted pumpkin spinach & macadamia nut risotto (V/GF)
- Indian butter chicken & steamed Basmati rice (GF)
- King prawn & pork belly salad, vermicelli, slaw, spicy Nam Jim dressing (GF/DF)

\$18 pp each

*Chef's selection

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



Grazing Platters

Grazing Platter

Selection of antipasto vegetables, cured meats, dips, pita bread

\$80 ea

Cheese & Crackers (V)

Chef's selection of South Australian Farmhouse cheeses, poppyseed lavash, dried fruit, quince paste

\$120 ea

Bakery Platter

Mini gourmet pies, pasties, sausage rolls, spanakopita

\$120 ea

Dim Sum & Then Some Platter

Spring rolls, samosas, curry puffs, dim sims, dipping sauce

\$95 ea

Meat On A Stick

Honey soy marinated chicken skewers, peanut sauce, BBQ beef skewers, béarnaise sauce

\$90 ea

Veggie Bite Platter (VG)

Pumpkin & almond samosas, sweet potato & cashew empanada

\$90 ea

Hot Wings

Tandoori, honey soy & buffalo spiced chicken drumettes, dipping sauce

\$75 ea

Each grazing platter caters for 10 people.

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

Interactive Food Stations

Gnocchi Station Live Cooking

- Gnocchi ragu, grated Parmesan
- Wild mushroom & truffle gnocchi

Taco Station Live Cooking

- Soft shell taco station: pulled pork, chilli con carne, spiced cauliflower
- Condiments: guacamole, Pico di Gallo, jalapeno, sour cream, BBQ corn, shredded lettuce, cheese, salsa

Build Your Own Poke Bowl/Banh Mi Buffet

- Filling: Fresh roasted pork, spiced chicken, chickpea masala, vegetable spring roll, steamed rice, vermicelli rice noodle, ancient grains, fresh & roasted vegetables, edamame, salad & herbs
- Condiments: Lime, ginger & coriander dressing, Vietnamese nam jim, honey soy dressing, hummus, garlic yoghurt, lemon vinaigrette
- Fresh Bread: Mini banh mi

1 Station \$25 pp

2 Stations \$35 pp

3 Stations \$45 pp

The Rotisserie

Whole Suckling Pig, Goat or Lamb

Cooked over charcoal with salad buffet & accompaniments

(Serves up to 50 people)

POA



Barbeque Buffet Menu

Upgrade Your Buffet

Cold Items

- Baker's basket with assorted bread (VG)
- Selection of dips with corn chips & grilled pita bread (V)
- Antipasto platter with feta, semi-dried tomato & olives (GF)
- Garden fresh lettuce leaf salad (VG)
- Traditional coleslaw (DF/GF)
- Potato salad with spring onion, whole grain mustard & crispy bacon (DF)
- Wild rocket salad with pear & shaved parmesan (V)
- Selection of pickles & condiments (V)
- Fresh seasonal fruit platter (VG)

Hot Items *Select four*

- Sirloin steak with fresh herbs (DF/GF)
- Lamb loin chops (DF/GF)
- Twice-cooked pork belly (DF/GF)
- Grilled honey soy chicken tenders (DF/GF)
- Gourmet sausages (DF/GF)
- Thai chicken breast steaks (DF/GF)
- Lemon pepper prawn skewers (DF/GF)
- Wagyu beef burgers (DF/GF)
- Lamb & rosemary burger (DF/GF)
- Cajun spiced scotch fillet (DF/GF)
- Prime minted lamb patties (DF/GF)
- Vegetable kebabs (VG/GF)
- Teriyaki chicken skewers (DF/GF)
- Northern Territory barramundi steaks (DF/GF)
- Atlantic salmon fillet (DF/GF)

All served with

- Baked potato (VG)
- Chive sour cream (V)
- Sweet corn (VG)
- Fried onions (VG)

From \$75 pp

Carvery

Select One

- Mustard rubbed sirloin of beef (GF)
- Roasted loin of pork with crackling & apple sauce (GF)
- Rosemary marinated leg of lamb (GF)
- Oven roasted turkey breast with cranberry sauce (GF)
- Herb crusted veal loin & merlot jus
- Whole roasted chicken with herb stuffing

Add \$10 pp

Australian Seafood Selection

Select Two

- Chilled Spencer Gulf prawns & seafood sauce (DF/GF)
- SA oysters with lemon & red wine vinaigrette (DF/GF)
- Pickled calamari & octopus with mustard aioli (DF/GF)
- Poached whole Atlantic salmon (DF/GF)
- Smoked salmon & deep sea bream platter (DF/GF)

Add \$17 pp



Buffet Menu

Cold Items

- A basket of crusty rolls (VG)
- Antipasto selection (V)
- Delicatessen platter of Barossa smoked and cured meats (DF)
- Selection of five fresh garden salads with dressings (V)

Hot Items - select any two dishes

- Roasted chicken breast fillets in forest mushroom sauce (GF) (DF)
- Baked Gnocchi: Local forest mushroom, sage & truffle ragout (V)
- Ratatouille with locally grown eggplant, zucchini, capsicum & mushroom baked in a rich tomato sugo (VG)(GF)
- Grilled Barossa Valley Chicken, spiced pearl couscous, chilli plum glaze (DF)
- SA Seafood selection in a herb white wine sauce with orecchiette pasta
- Atlantic salmon fillets with soy, ginger & Asian greens (DF)(GF)
- Stir fried vegetables with shiitake mushroom (VG)
- Peppered Coonawarra beef casserole with caramelised onion
- Spinach and ricotta ravioli with Napoletana sauce (V)
- Indian butter chicken with mint yoghurt (GF)
- Braised beef hot pot with root vegetables, tomato & Shiraz (DF)
- Spiced chickpea & vegetable masala (VG)
- Lamb Rogan Josh with raita (GF)

All served with jasmine rice, roast potatoes and garden-fresh vegetables (GF) (VG)

Desserts - Chef's selection of desserts including:

- Gateaux, cakes, mousse and pavlova
- Seasonal sliced fruit platter (VG)
- Australian farmhouse cheese platter with dried fruits and crackers
- Freshly brewed coffee and selection of teas

From \$75 pp

Upgrade Your Buffet With Our Premium Add-Ons

Carvery

Select One

- Mustard rubbed sirloin of beef (GF)
- Roasted loin of pork with crackling & apple sauce (GF)
- Rosemary marinated leg of lamb (GF)
- Oven roasted turkey breast with cranberry sauce (GF)
- Herb crusted veal loin & merlot jus
- Whole roasted chicken with herb stuffing

Add \$10 pp

Australian Seafood Selection

Select Two

- Chilled Spencer Gulf prawns & seafood sauce (DF/GF)
- SA oysters with lemon & red wine vinaigrette (DF/GF)
- Pickled calamari & octopus with mustard aioli (DF/GF)
- Poached whole Atlantic salmon (DF/GF)
- Smoked salmon & deep sea bream platter (DF/GF)

Add \$17 pp

Banquet Menus

All menus include:

- Bread roll and butter
- Purezza still and sparkling water
- Freshly ground coffee from our deluxe self-serve coffee machines and selection of teas

Plated Menus

For a more formal dining experience, choose from our individually served plated menus. All menus include alternate drop main course.

2 Courses: Entrée or Dessert and Main* \$69 pp

3 Courses: Entrée, Main* and Dessert \$85 pp

4 Courses: Appetiser, Entrée*, Main* and Dessert* \$95 pp

Alternate drop entrée and dessert \$7 pp per course

* Served as alternate drop

Feed Me Menu with Paired Wines

For a more interactive and social experience, we offer a shared dining option, perfect for social functions, team dinners, or more casual celebrations. This style of dining allows guests to enjoy a variety of flavours, carefully selected by our head chef and served family-style to the centre of the table.

3-Course: Entrée, Main, Dessert & 3 Wines \$90 pp

4-Course: Entrée, Pasta, Main, Dessert & 4 Wines \$110 pp

Shared 4-Course Sample Menu:

Entrée

Central Market Antipasto (GFA)

Selection of locally sourced smallgoods, cheese, pickled & grilled vegetables, frittata & ciabatta

Porcini Mushroom Arancini (V)

Roasted garlic aioli

Pasta

Orecchiette Mare e Monti (VA)

Sautéed prawn, bacon, mushroom, cherry tomato & broccoli tossed with orecchiette pasta in a rich white wine & garlic butter sauce

Main

Atlantic Salmon Fillet (GF)

Rosemary fried chat potato, broccolini, romesco sauce

Fleurieu Chicken Supreme (GF)

Grilled asparagus, mushroom sauce

300G Scotch Fillet (GF/DF)

Broccolini, red wine jus

Sides

Garlic mashed potatoes, leaf salad, green vegetables

Dessert

Baked Apple & Rhubarb Crumble (V)

Vanilla ice cream

Espresso Martini Crème Brulee (V/GF)

with wattleseed cookies



Appetisers

Available exclusively with a 4-course menu.

Cold

- Gazpacho shots (VG)
- Confit duck, prosciutto & native apple crostini (DF)
- Lime cured scallop ceviche, mango, avocado, cucumber & coriander (GF/DF)

Hot

- Pho shots (GF/DF)
- Wild mushroom & goats' cheese pizzette (V)
- Pumpkin soup shots (V/GF)
- Tortellini in brodo



Entrées

Cold

- Prawn salad, avocado, tomato, cucumber, red onion, chipotle aioli (GF)
- Moroccan spiced chicken with rocket salad, tomato, olives and garlic yoghurt (GF)
- Vietnamese coleslaw, vermicelli noodles, fried tofu, roasted peanut, coriander & lime dressing (VG/GF)
- Confit duck & prosciutto, aged balsamic, poppyseed lavash (DF)
- Smoked Atlantic salmon on toasted brioche bun with baby capers, red onion and horseradish cream

Hot

- Wild mushroom & truffle arancini, rocket & Parmesan salad, roasted garlic aioli (V)
- Seared Atlantic salmon, pea purée, puff pastry and lemon butter sauce
- Sautéed exotic mushrooms, green bean & tofu, ginger & soy glaze (VG/GF)
- Adelaide Woodside goats curd tart, caramelised red onion, rocket, Parmesan and a sticky balsamic (V)
- Spinach and ricotta cannelloni, roasted tomato & basil sauce, shaved parmesan (V)
- Crispy Thai chicken salad and nam jim dressing (DF)



Main Courses

Beef

- Roasted beef strip loin, root vegetable mash, baby carrots, forest mushroom sauce (GF)
- Grilled fillet of beef, garlic mash, broccolini, thyme jus (GF)
- Char-grilled beef sirloin, sweet potato purée, field mushroom, asparagus, peppercorn sauce (GF)
- 200g Porterhouse steak, potato gratin, broccolini, red wine jus (GF)

Poultry

- Char-grilled chicken supreme, Parmesan mash, asparagus, Pinot glaze (GF)
- Roasted chicken supreme, fondant potatoes, braised savoy cabbage, crisp prosciutto, lemon pepper jus (GF)
- Grilled chicken supreme, sweet corn & ginger purée, broccolini, thyme jus
- Duck leg confit, chorizo & cannellini bean cassoulet (GF)

Pork

- Pork scotch fillet, coconut infused Jasmine rice, bok choy, pumpkin, soy & miso glaze (DF)
- Cider braised pork belly with sweet potato purée, roasted shallots, apple & sage jus (GF)

Lamb

- Slow roasted lamb shoulder, roasted pumpkin purée, fried kale, rosemary jus (DF/GF)
- Roasted leg of lamb, rosemary roasted root vegetables, buttered beans, merlot jus (DF/GF)

Seafood

- Pan-fried barramundi, almond butter sauce, baked potato slice, green beans (GF)
- Coorong mullet fillets on king prawn green pea & lemon risotto, blistered cherry tomato (GF)
- Baked Atlantic salmon, truffle pea purée, fondant potatoes, crispy pancetta (GF)

Vegetarian

- Vegetable risotto, grilled asparagus, Roma tomato, hollandaise sauce (V)
- Seared haloumi cheese with grilled field mushroom, butternut pumpkin, asparagus (V/GF)
- Falafel, hummus, mint, cucumber salad, garlic & parsley dressing (VG)
- Baked gnocchi, local forest mushroom, sage & truffle ragout (V)



Desserts

Desserts

- Baked lemon tart, toasted meringue, passionfruit coulis (V)
- New York cheesecake, caramel sauce (V)
- Gluten free chocolate brownie, berry compote, vanilla ice cream (GF)(V)
- Warm sticky date slice, English toffee ice cream, butterscotch sauce (V)
- Vanilla bean panna cotta, red berry compote, amaretti Biscotti (V)
- Tiramisu (V)

Dessert Tasting Selection

Served individually

- Mini blueberry cheesecake
- Macaron
- Profiteroles
- Chocolate brownie
- Mini Portuguese custard tart

SA Cheese Plate (V)

Adelaide blue, Hamilton brie, Maggie Beer quince paste, grapes, crackers

From \$120 per table



Grand Sporting Celebrations Menu

Entrée (Alternate Drop)

- Spencer Gulf King Prawn – pickled cucumber, lemon myrtle, chive cream cheese (GF)
- Master Stock Braised Duck Leg – Asian slaw, Nam Jim dressing (GF/DF)

Main (Alternate Drop)

- Grilled Sirloin Steak – garlic potato mash, broccolini, red wine jus (GF)
- Roasted Chicken Supreme – Romesco sauce, asparagus, thyme jus (GF/DF)

Dessert

- Coconut Panna Cotta – mango & passionfruit compote, toasted coconut chip (GF)

Wines

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

Beers & Cider

- Pirate Life South Coast Pale Ale
- Pirate Life Lager
- Hills Apple Cider

Non-Alcoholic

- Assorted soft drinks
- Juices
- Purezza still and sparkling water

Beverage Offerings

House Beverage Package

Wines by Growers Gate Riverland SA

Behind every bottle in our House Package is a story of resilience, family, and a love for the land.

Growers Gate was born in 2010 when a collective of South Australian grape growers decided to bottle not just wine, but decades of passion. From WWII soldier settlers who turned dusty plots into thriving vineyards, to third-generation growers teaching their kids the difference between Shiraz and Cabernet, these are people who know every row of vines by heart.

When you pour a glass of Growers Gate, you're sharing in a tradition that has survived droughts, floods, and the occasional irrigation pump catching fire (true story—just ask Mick Heward). It's the story of hands in the soil, harvests celebrated under Riverland skies, and families whose lives are intertwined with every vintage.

Wines

- Sparkling
- Sauvignon Blanc
- Shiraz

Beers & Cider

- Pirate Life South Coast Pale Ale
- Pirate Life Lager
- Hills Apple Cider

Assorted non-alcoholic beverages

Purezza still and sparkling water

2 hrs \$35 pp
3 hrs \$40 pp
4 hrs \$45 pp

Sustainable Beverage Package

The Wine That Saves the Sea – The Hidden Sea Limestone Coast SA

Hidden Sea Wines isn't just about great taste—it's about making a tangible difference. Grown on the ancient Limestone Coast in South Australia, their vines thrive in soil once covered by ocean, rich in minerals that now shape each bottle's distinct flavour. But it's their purpose that truly sets them apart. In partnership with Denmark's ReSea Project, The Hidden Sea removes 10 plastic bottles from the ocean for every bottle of wine sold—verified, traceable, and certified to the world's highest standards. Their impact goes far beyond the vineyard, with blockchain-tracked clean-up efforts in Jakarta and recycled packaging materials like Forest Film™ labels made from sustainably managed forests. Their wines are vegan-friendly, multi-award-winning, and backed by a passionate team who believe that wine should do more than taste good—it should do good. Sip consciously, scan the QR code on each bottle, and see the impact you're making. Because there's only One Ocean, and this wine is here to protect it.

Wines

- Prosecco

Choice of one white:

- Sauvignon Blanc
- Chardonnay
- Pinot Grigio

Choice of one red:

- Pinot Noir
- Shiraz

Beers & Cider

- Mismatch Lager
- Mismatch Session Ale
- Hills Apple Cider

Assorted non-alcoholic beverages

Purezza still and sparkling water

2 hrs \$40 pp
3 hrs \$45 pp
4 hrs \$55 pp



The Hidden Sea removes 10 plastic bottles from the ocean for every bottle of wine sold.

Beverage Offerings

Premium SA Beverage Package

The Best of South Australia, Poured Into Every Glass

Our Premium South Australian Package brings together a curated selection of wines that showcase the diversity, innovation and craftsmanship of the state's most celebrated wine regions.

Start with The Lane Lois Blanc de Blanc from the Adelaide Hills – a crisp, elegant sparkling that reflects the region's cool-climate finesse. For whites, select two: the bright and tropical Aloft Sauvignon Blanc, Anderson's refined Chardonnay, or the Vickery Riesling, crafted with legacy and precision in the Clare Valley.

For reds, choose two bold expressions of South Australia's terroir: the Parker Cabernet Sauvignon, grown on the iconic terra rossa soils of Coonawarra; Moments of Clarity Shiraz, a rich and powerful drop from the Barossa; or the vibrant Dowie Doole Grenache Tempranillo blend from the sun-drenched soils of McLaren Vale.

Every wine in this package comes from producers with deep regional roots and a shared commitment to sustainable winemaking – from dry-grown vines and minimal intervention to water-wise practices and environmentally responsible packaging.

Mismatch Brewing Co.

Mismatch Brewing Co. is dedicated to crafting exceptional beer with genuine care for the environment. From their off-grid water system that recycles and purifies every drop, to 300kW of solar panels powering the brewery, every detail is designed to reduce their footprint. Locally sourced ingredients, innovative energy-saving processes, and fully recyclable cans mean every lager and ale is brewed with minimal impact and maximum respect for the land.

Pirate Life Brewing

Founded by a crew of passionate brewers who crossed the Nullarbor to call Adelaide home, Pirate Life has earned a cult following for bold, hop-forward beers that never take themselves too seriously. From humble beginnings in a warehouse to award-winning brews poured across Australia, their story is one of adventure, creativity, and relentless dedication to quality. With every can of Pirate Life, you're tasting a bit of that pioneering spirit—and maybe a hint of mischief too.

Wines

- The Lane Lois Blanc de Blanc – Adelaide Hills SA

Choice of two whites*:

- Aloft Sauvignon Blanc – Adelaide Hills SA
- Anderson Hill Chardonnay – Adelaide Hills SA
- Vickery Watervale Riesling – Clare Valley SA

Choice of two reds*:

- Parker Estate Cabernet Sauvignon – Coonawarra SA
- Moments of Clarity Shiraz – Barossa SA
- Dowie Doole Grenache Tempranillo – McLaren Vale SA

*The wine varieties will alternate per table.

Beers & Cider

Choice of one lager and one ale

- Pirate Life South Coast Pale Ale
- Pirate Life Lager
- Mismatch Session Ale
- Mismatch Lager
- Hills Apple Cider

Assorted non-alcoholic beverages

Purezza still and sparkling water

2 hrs \$50 pp

3 hrs \$57 pp

4 hrs \$65 pp

The Hills Cider Company

Handcrafted in the Adelaide Hills from 100% fresh, handpicked Australian apples—never concentrate, never added sugar. Just real fruit, slow fermentation, and traditional methods that create a crisp, full-bodied cider true to its roots. Sustainably made in partnership with local growers (including the "ugly" apples), Hills Cider is Australian owned, locally crafted, and unapologetically real.

Purezza Still and Sparkling Water

Included in all our beverage packages, Purezza offers guests unlimited chilled still and sparkling water—freshly dispensed on-site, without the waste of single-use bottles. By choosing Purezza, we're cutting out plastic, reducing our environmental impact, and supporting a more sustainable hospitality industry. It's better for the planet, better for your event, and just as refreshing.

Beverage Package Enhancements

Add an extra splash of sophistication to your event with the following upgrades

Welcome Cocktails & Mocktails

Cocktails

Peach or Blueberry Bellini

\$10 ea

Espresso Martini

Vodka, Kahlua, espresso coffee

Margarita

Tequila, triple sec, lime juice

Mojito

Rum, mint, lime, soda

Aperol Spritz

Aperol, prosecco, soda

\$15 ea

Mocktails

Sunset

Passion fruit, orange juice, grenadine

Not a Pims

Crushed strawberry, crushed cucumber, clapped mint, lime, lemon, topped with lemonade

The Tropica

Orange, pineapple, passion fruit, clapped mint

Virgin Piña Colada

Pineapple, coconut, lime, dried pineapple

\$10 ea

Spirits Bar

Elevate your celebration with a spirits upgrade to your beer and wine package. Available exclusively after the main course, guests can enjoy a selection of spirits from a dedicated in-room bar—adding a premium touch to the evening's festivities.

House Spirits: Gin, Vodka, Rum, Bourbon & Scotch

30-min upgrade \$25 pp

60-min upgrade \$35 pp

Non-Alcoholic Beverages

Make your beverage experience a true South Australian love affair. Swap the regular post-mix softies with SA's very own Bickford's refreshers.

Bickford's Lemon Lime & Bitters

Bickford's Raspberry Lemonade

Bickford's Ginger Beer (non-alcoholic)

1 hr \$4 pp

2 hrs \$6 pp

3 hrs \$7 pp

4 hrs \$8 pp

Drinks on Consumption:

We offer the option of providing beverages on consumption where a beverage package is not suitable for your event. Minimum spend applies.



Optional Extras

Your event, your way!

At Hotel Grand Chancellor Adelaide, we're all about flexibility and making your vision come to life.

Need help with suppliers or extra styling touches? We've got you covered. Got a special request? Our events team loves turning ideas into reality!

DJ & Live Entertainment

Hire a DJ or a live band who aligns with your musical preferences and event atmosphere. Curate the perfect playlist and keep your guests entertained throughout the event.

Photobooth

Capture lasting memories with a photobooth experience. Plan a photobooth to suit your event theme and style.

Encore Event Technologies

As our in-house AV partner, Encore Event Technologies ensures seamless audiovisual solutions tailored to your event needs. From lighting to sound systems, they guarantee professional execution and technical support.

Chaircovers Over All Event Hire

For chair covers, table linen, special tableware, accessories, and furniture hire, Chaircovers Over All offers a comprehensive range of options to enliven your event's ambiance and comfort.



Hindley Ballroom

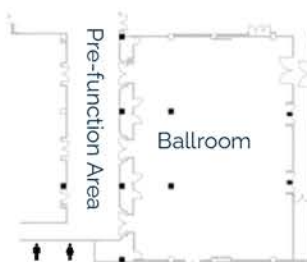
A grand event space – the Hindley Ballroom offers space for up to 330 guests including a stage.

-  **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





The Poolside

Unwind and celebrate in style at the Poolside.

 **BANQUET 80**
 **COCKTAIL 120**

SPECIFICATIONS

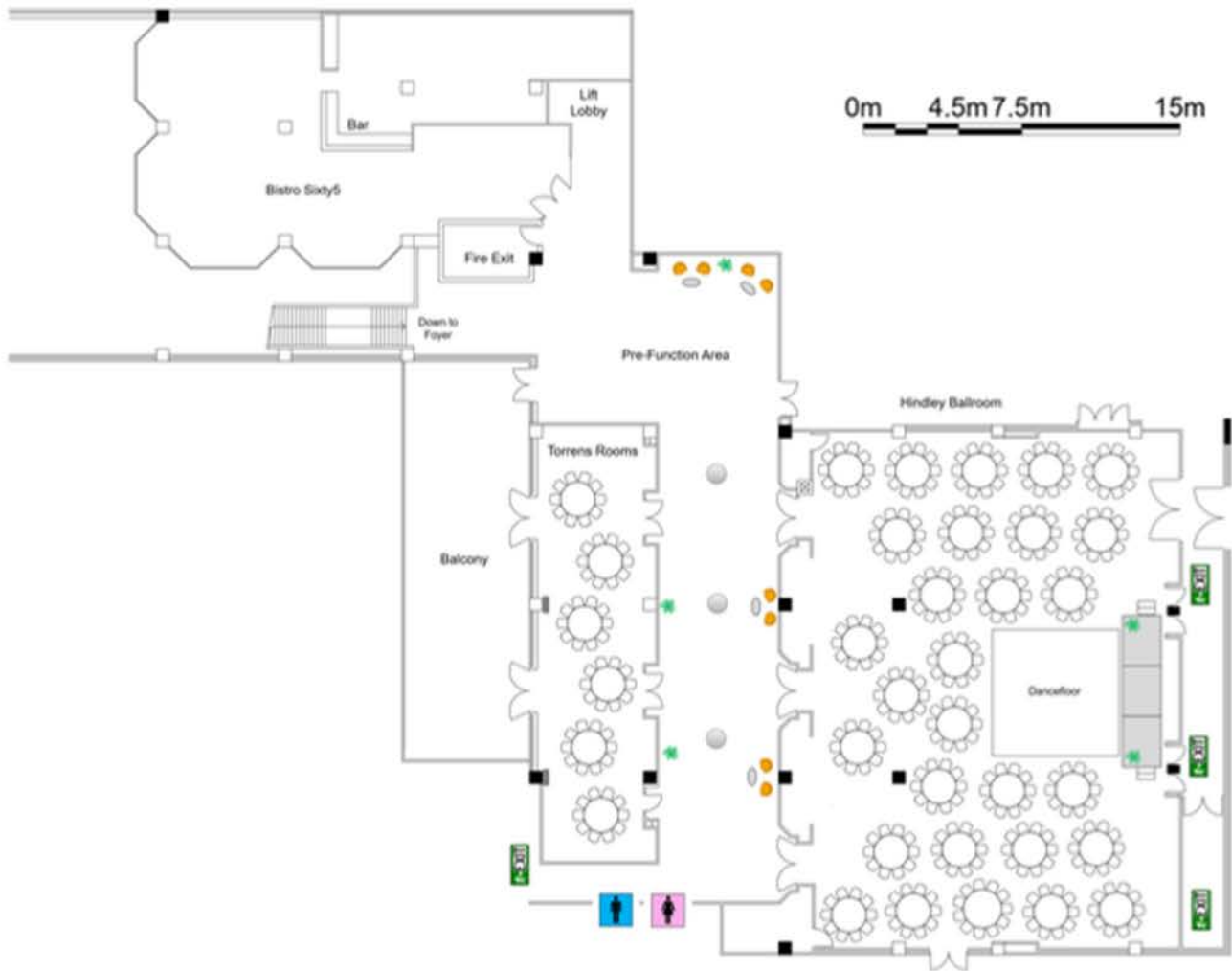
- DIMENSIONS: 14MX16M
- SQUARE METRES: 224

FLOOR PLAN








VIEW VR TOUR





Mezzanine Floor Plan & Capacity Chart

Our function floor plan... your canvas.

	 Cabaret	 Banquet	 Dinner Dance	 Cocktail	 Restaurant
HINDLEY 1	72	80	70	130	
HINDLEY 2	72	80	70	120	
HINDLEY 3	72	80	70	130	
HINDLEY 1&2 OR 2&3	144	160	150	260	
HINDLEY BALLROOM	270	330	300	420	
TORRENS ROOMS	54	60		80	
TORRENS 1 OR 2	27	20		30	
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



Let's Get the Party Started

Your Next Move

**Transform your vision.
Let's plan the perfect event together
& 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 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

A great event lays in the planning of the finer details.

Now that you've secured your date, it's time to start planning! Our experienced event coordinator will be with you every step of the way, offering guidance and expertise to bring your vision to life. Whether it's your first event or you're hosting something special, we'll help you explore ideas, select the perfect options, and guide you through the process. You'll feel completely supported, we're here to ensure everything runs smoothly and help you create a memorable event, no matter the size or occasion. T&C's Apply.

Enquiries? Let's Talk!

Hotel Grand Chancellor Adelaide
65 Hindley St, Adelaide SA 5000
P: 08 8237 3815
E: esm@hgcadelaide.com.au

Testimonials

Our end of season function at the Hotel Grand Chancellor Adelaide was a fantastic experience. The venue was outstanding, and the staff on the night were exceptional—everyone who attended had a great time.

We received positive feedback from our attendees, with many praising the quality of the facilities and the overall atmosphere. As the Food Services Manager of the Mallala Football Club for over a decade, organising large events and coordinating volunteers is a major part of my role. One of the reasons we chose to host our event offsite was to give our volunteers a night off, and the team at the Grand Chancellor certainly delivered.

Everything ran smoothly, and the event planning process was seamless thanks to the professionalism of the team. We will definitely be recommending the Hotel Grand Chancellor Adelaide to others looking for a venue to host their functions.

**Simon Taylor, Mallala Football and Netball Club
November 2024**

The Woodville West Torrens Football Club would like to extend our heartfelt thanks for our event held on the 3rd of October. Over the years, we've worked with many venues for this event, but working with you and your team was an absolute delight. From the planning stages to the night itself, every member of your staff was not only helpful but wonderfully flexible in ensuring all participants had a fantastic experience. We had some specific challenges with wheelchair access, and your team quickly came up with a thoughtful plan that made it easy for everyone to move comfortably throughout the venue. This level of care ensured that all our guests felt welcomed and fully included in the evening's activities. Thanks and appreciation to everyone involved in making the night such a success.

**Christine Williams, President
Woodville West Torrens Football Club
October 2024**



Hotel Grand Chancellor

ADELAIDE

Contact Us

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12/2025