



# WEDDINGS

HOTEL GRAND CHANCELLOR TOWNSVILLE

# CEREMONY

## VENUE HIRE

onsite rooftop location  
private use for 1.5 hour  
water station  
wet weather backup space

# COCKTAIL

## COCKTAIL RECEPTION

dedicated wedding coordinator  
private venue hire  
high cocktail tables with white cloth  
scattered seating  
dance floor, lectern and microphone  
your choice of 6 canapes  
antipasto station  
your choice of platter  
dessert station with tea and coffee  
discounted accommodation rates for guests  
one year anniversary gift

*\$1,000 minimum beverage spend applies  
upgrade to 4 hour beverage package for \$40pp  
package prices are per person & based on a minimum of 50 guests*





# SEATED

TWO COURSE | THREE COURSE | BUFFET

dedicated wedding coordinator  
private venue hire  
choice of dining menu  
tea & coffee station  
wedding cake sliced & served  
white linen napkins  
white table cloths  
personalised menus  
skirted bridal, gift & cake table with cake knife  
dance floor, lectern & microphone  
discounted accommodation rates for guests  
complimentary overnight accommodation for the bride & groom  
one year anniversary gift

*\$1,000 minimum beverage spend applies  
upgrade to 4 hour beverage package for \$40pp  
package prices are per person & based on a minimum of 50 guests*



# MENU

## 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

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

menus subject to change



# MENU

## TO START

freshly baked bread with butter  
dressings & condiments  
freshly brewed coffee & tea  
fresh salads to suit menu selection

## MAINS

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

australian cheese selection with accompaniments  
freshly sliced fruit platter  
petit four  
wedding cake

menu subject to change

