

MEETINGS, CONFERENCES, FUNCTIONS & EVENTS



Welcome | Join Us In The Heart Of Launceston

Welcome to Northern Tasmania's largest meeting, function, conference & event venue, located in the heart of Launceston.

Hotel Grand Chancellor Launceston can cater for up to 900 delegates. Featuring eight versatile event & meeting rooms ranging in size from our Boardrooms, Ballroom and the 1000 sqm Conference Centre.

Other venues can be utilised a part of your program for a memorable Tasmanian event, with venues like Queen Victoria Museum & Art Gallery, Princess Theatre, Design Centre and the Albert Hall all located nearby.

Our expert food & beverage team are sure to impress with menus highlighting fine Tasmanian cuisine.

With 165 accommodation rooms, car parking & a dedicated events team, Hotel Grand Chancellor Launceston is the perfect space for your next meeting, function, conference or event

[CONTACT](#)

[SKIP TO MENU](#)

PLAN YOUR EVENT

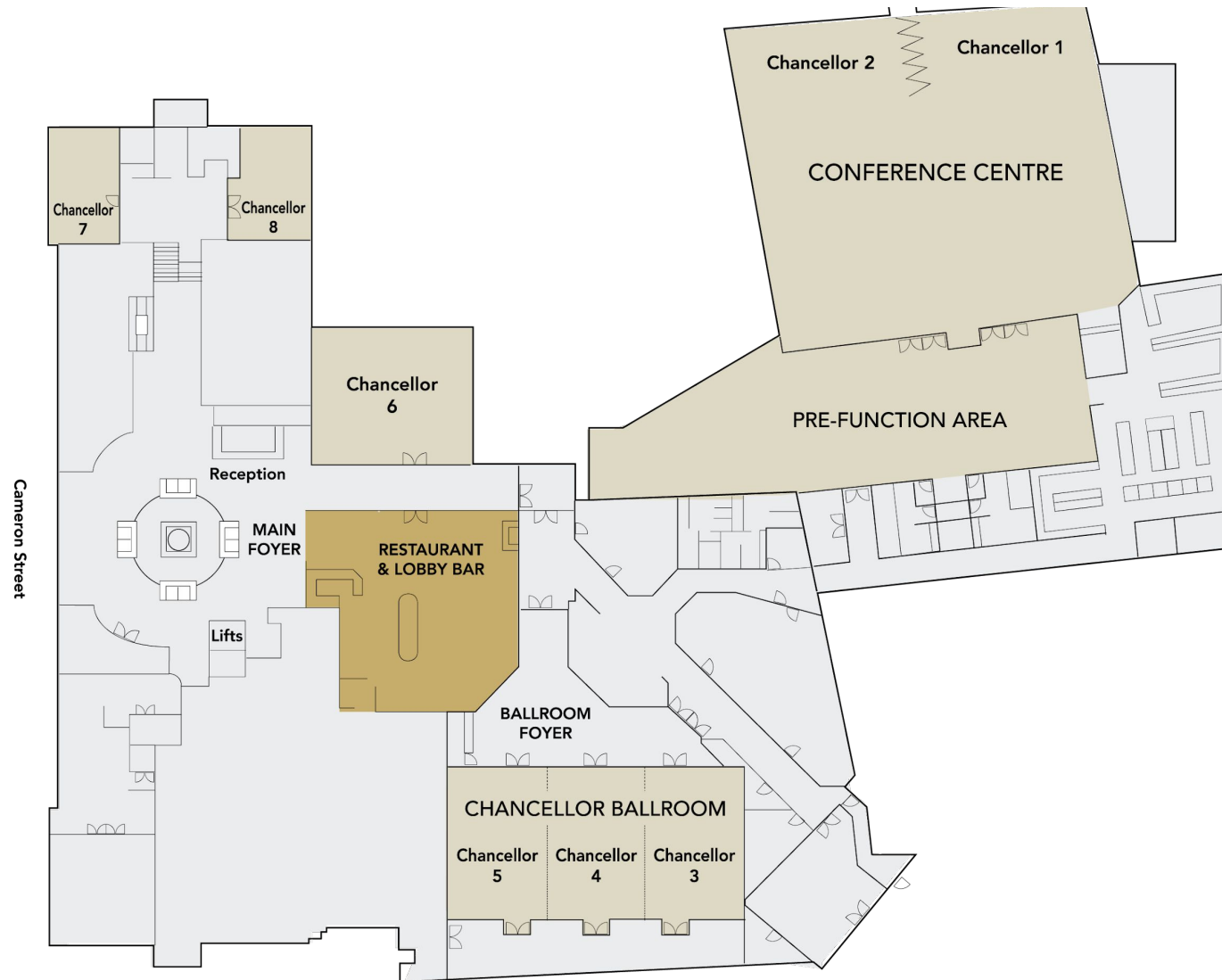
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Capacities

Venue	Area Sq.M	Banquet	Cocktail	Theatre	Classroom	U-Shape	Boardroom
Conference Centre	667	450	900	550	275	-	-
Chancellor 1	324	210	300	300	160	-	-
Chancellor 2	343	220	320	320	170	-	-
Conference Centre Pre-function Area	334	-	-	-	-	-	-
Chancellor Ballroom	269	200	320	320	160	50	60
Chancellor 3	98	50	80	80	40	24	30
Chancellor 4	72	40	60	60	30	14	20
Chancellor 5	98	50	80	80	40	24	30
Chancellor 3 & 4	168	120	160	140	78	40	48
Chancellor 4 & 5	168	120	160	140	78	40	48
Chancellor 6	90	50	70	70	32	24	24
Chancellor 7	48	12	15	-	-	-	14
Chancellor 8	48	12	12	-	-	-	12

Hotel Floor Plan



Continental Buffet

| \$POA

- Seasonal sliced fruit & berry platter GF DF V
- Warm danishes & croissants VEG
- Natural yoghurt with seasonal berry compote, toasted nuts & condiments VEG
- Selection of fresh local breads with butter & preserves VEG
- Selection of chilled juices v
- Freshly brewed tea & coffee station

Extras

- Add a bacon & egg or cheese & egg muffin platter \$POA
- Add hot buffet breakfast \$POA
- Add hot plated breakfast \$POA

Note

- A dietary surcharge may apply if specific meals are prepared & plated separate to any buffet prepared

Hot Breakfast Buffet

| \$POA

Includes chilled orange juice & seasonal sliced fruit platter along with selection of fresh local breads with butter & preserves

- Eggs - choice: scrambled, fried or poached GF VEG DF
- Bacon - thick cut rashers GF DF
- Beef & chicken chipolatas
- Crisp hash brown v
- Blushed herbed tomatoes v
- Local sauteed mushrooms with thyme v
- Freshly brewed tea & coffee station

Extras

- Add freshly baked danishes & croissants \$POA

Note

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BREAKFAST

Plated Breakfast

Plated Classic Breakfast

| \$POA

Classic plated; choice of either fried or poached eggs served on toasted english muffin

Plus, choose four (4) sides to accompany

- Thick cut rasher bacon GF DF
- Beef or chicken chipolatas
- Crisp hash brown v
- Blushed herbed tomato GF DF V
- Local sauteed mushrooms with thyme GF DF V

Includes chilled orange juice served to table

Indulge with these Plated Curated Breakfast

| \$POA

Minimum of 20 people

- Poached egg with dukkah, baked sweet potato rosti, bacon & blushed herb tomatoes GF DF
- Bacon, egg & persian feta tart, semi dried tomato, rocket, zucchini & fennel salad
- Summer vegetable & chorizo frittata, confit mushrooms, bacon & crisp hash brown
- Classic eggs benedict, chicken chipolata, blushed herbed tomato & confit mushroom

Includes chilled orange juice served to table

Extras

- Add freshly baked danishes & croissants \$POA
- Seasonal sliced melon & fruit platter \$POA



MEETING PACKAGES

Meetings Packages

Our inclusive meetings packages include morning tea & afternoon tea snack for your refreshment breaks, a selection of gourmet freshly made sandwiches & salads for lunch served with sliced seasonal fruit.

We will take all the fuss out of organising your catering. Our chef will select all catering items. We will ask you to nominate if you prefer 'sweet' or 'savoury' at your morning and/or afternoon tea snack.

Pricing and inclusions

| Half Day Meeting

\$POA

Arrival tea & coffee

Morning tea or afternoon tea

Sandwich lunch + three (3) salads + seasonal sliced fruit platter

| Full Day Meeting

\$POA

Arrival tea & coffee

Morning tea

Sandwich lunch + three (3) salads + seasonal sliced fruit platter

Afternoon tea

| + \$POA - Rustic Roast or 'Themed' Buffet + three (3) salads + seasonal sliced fruit platter *(note: sandwich items are substituted with rustic roast or themed buffet)*

Note

- A dietary surcharge may apply if specific meals are prepared & plated separate to any buffet prepared

GF - Gluten Free | DF - Dairy Free | VEG - Vegetarian | V - Vegan | ** - Option Available

SHARE PLATTERS

Individual Catering Items

Minimum of 10 people

Arrival Tea & Coffee - freshly brewed coffee & selected teas

| \$POA

Morning or Afternoon Tea - *'chef's selection'* one (1) food item, *'client selects'* sweet or savoury + served with freshly brewed coffee & selected teas

| \$POA

| + \$POA per additional item *'chef's selection'*

"Signature Break" Morning or Afternoon Tea - *'client selection'* one (1) signature break item + served with freshly brewed coffee & selected teas

| \$POA

| + \$POA per additional item *'client selection'*

Sandwich Lunch - *'chef's selection'* of three (3) kinds of freshly made sandwiches + served with freshly brewed coffee & selected teas

| \$POA

| + \$POA - *'client selects'* sandwiches

| \$POA - includes *'chef's selection'* of three (3) salads + sliced seasonal fruit platter

| + \$POA - *'client selects'* sandwiches

| + \$POA - *'client selects'* salads

Rustic Roast or 'Themed' Buffet Lunch - served with three (3) freshly made salads, *'chef's selection'*, seasonal leaves, breads, condiments & seasonal sliced fruit platter

| \$POA

| + \$POA - dessert platter; *'chef's selection'* of sweet treats

Note

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MEETING PACKAGES

Morning & Afternoon Tea - Menu Items

| Savoury

- Double smoked ham & cheese petit croissant
- Beef & burgundy pies DF
- Curried vegetable samosas DF
- House made sausage rolls with tomato relish DF
- Red pepper, tomato & persian feta frittata VEG GF
- Spinach & ricotta puff VEG

| Sweet

- Jam filled cinnamon sugar dusted donuts VEG
- American chocolate brownie VEG GF
- Classic lamington GF VEG
- Warm banana bread, whipped cream & butter VEG
- House baked mini muffins VEG
- House made lemonade scones, preserves & whipped cream VEG

| "Signature break" Selection

- Raw & pickled vegetable crudites with a trio of dips GF V
- Vietnamese rice paper rolls GF VEG
- Wild mushroom, caramelised shallots & goats cheese tart VEG
- Chorizo, aioli & roasted capcicum bocodillos
- Smoked salmon, horseradish & cream cheese bagel
- House made bircher muesli, seeds, berries & nuts GF V
- Dried fruit, cranberries, pears, crackers & nuts GF V
- Orange & almond loaf GF V
- Seasonal fruit, berries, granola & coconut yoghurt cups v
- Almond & chia seed pudding with wild berry compote GF V

MEETING PACKAGES

Working Lunch - Menu Items

All our working lunches feature 'chef's selection' of three (3) types of gourmet sandwiches, three (3) types of salad & a seasonal sliced fruit platter

| Gourmet Sandwiches

- Falafel, spanish onion, carrot, cucumber, hummus & mixed lettuce wrap v
- Double smoked ham, honey mustard, tomato & cheddar
- Shaved slow cooked turkey, cucumber, cheese & house made apple relish
- Sopressa salami, mayo, fire roasted red peppers, spanish onion & rocket
- Roast vegetable, baby spinach, basil pesto VEG
- Crumbed chicken, iceberg, kewpie & tonkatsu
- Rare roast beef, horseradish mayo & rocket
- Tofu, sweet potato, rocket, mint, sriracha mayo v
- Spiced roast chicken, yoghurt, seasonal leaves & sprouts
- Chicken caesar wrap with bacon, cos & parmesan
- Corned beef, sauerkraut, tomato relish & cheddar
- Smoked salmon, horseradish creme fraiche, cucumber & rocket

| Salads

- Chickpea & black beans, fire roasted capsicum, cucumber GF V
- Watermelon, olives, soft herbs, feta & preserved lemon GF
- Quinoa, baby spinach, sumac & spanish onion GF V
- Rocket, pear, walnut, parmesan, balsamic GF
- Classic coleslaw GF VEG
- Honey roasted beetroot, dill, baby spinach, puffed seeds & citrus GF V
- Roast pumpkin, baby spinach, pepita, feta GF VEG
- Vine ripened tomato, charred corn, olives & basil v GF
- New potatoes, baby spinach, spring onion & mayo GF DF
- Charred cauliflower, broccoli, citrus & maple GF V
- Seasonal leaves with cabernet sauvignon dressing GF V

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Rustic Roast & Themed Buffet

Minimum of 20 people

All buffets are served with a 'chef's selection' of three (3) freshly made salads, seasonal leaves, breads, condiments & seasonal sliced fruit platter

| Rustic Roast

Choose one (1) of the following locally sourced meats

- Slow cooked, grass fed tasmanian beef striploin, whole grain mustard vinaigrette GF
- Herb rubbed whole roasted free-range chicken GF DF
- Crackling pork belly with fennel & coriander GF DF
- Thyme & rosemary scented whole roast leg of lamb GF DF

Served with

- Basmati pilaf with petit peas & dates GF V
- Baby potatoes, smoked paprika, confit garlic GF V
- Roasted cauliflower, broccoli, citrus & maple GF V

| Thai Taster

- Green chicken curry with kaffir lime & lemongrass GF DF
- Beef massaman curry with thai basil GF DF
- Stir fried asian vegetable
- Fragrant jasmine rice with shallots

MEETING PACKAGES

Rustic Roast & Themed Buffet

Minimum of 20 people

All buffets are served with a 'chef's selection' of three (3) freshly made salads, seasonal leaves, breads, condiments & seasonal sliced fruit platter

| Indian Favorites

- Classic butter chicken GF
- Cinnamon scented chickpea masala GF V
- Cumin & curry leaf roasted baby potatoes GF V
- Basmati pilaf with petit peas, dates & apricot GF V

| The Italian

- Braised chicken in white wine & pesto GF
- Tuscan lamb ragu GF DF
- Provençal vegetable ratatouille GF V
- Pappardelle aglio e olio V

PLATED MENU



Plated Menu - Lunch or Dinner

Minimum of 20 people

The chancellor plated menu is a perfect choice for your next lunch or dinner event.

Set menu - select a single menu item for each course

- | Two Course \$POA
- | Three Course \$POA

Alternate menu - select two (2) menu items for each course served alternatively

- | Two Course \$POA
- | Three Course \$POA

Additional options

Add amuse bouche to begin meal	\$POA
Add sorbet between courses	\$POA

| Entree

- Young beet & chevre salad with quinoa, balsamic dressing GF VEG
- Duck breast, walnut, citrus & root vegetable salad, pomegranate molasses GF DF
- Poached prawn, bitter leaf salad, mango, chili & aigre doux GF DF
- '18 hour' scottsdale pork belly, cointreau braised red cabbage, granny smith remoulade & cider gastrique GF
- Moroccan spice pumpkin soup, pepitas, dukkah, basil oil GF

PLATED MENU

Plated Menu - Lunch or Dinner

Minimum of 20 people

| Main

- Pan seared huon valley salmon, asian greens, spiced sweet potato, tamarind & honey GF DF
- Grass fed beef porterhouse, asparagus, gratin potatoes, jus gras & mustard vinaigrette GF DF
- Free range chicken breast, crushed potatoes, sugo pomodoro, basil & broad beans GF DF
- Slow cooked lamb rump, soft white polenta, parmesan, greens, sage & raisins GF
- Berebere spiced pumpkin, freekeh, puffed seeds, nuts & romesco salsa V

| Dessert

- Cinnamon dusted apple pie, praliné & crème anglaise VEG
- Coconut milk 'pannacotta', star anise spiced melons V GF
- Warm sticky date pudding with butterscotch sauce & crème chantilly VEG
- Anvers signature dark chocolate tart, citrus & berry coulis VEG
- Classic pavlova, seasonal fruit & berries with passionfruit coulis VEG GF

BUFFET EXPERIENCES



Chancellor Buffet

Minimum of 20 people

| SPOA

| Breads & Antipasto

- Rustic bread rolls, local olive oil & condiments VEG
- Dips, green & black olives, artichoke hearts, caperberries, sun dried tomatoes, grilled & marinated seasonal vegetables VEG
- Local charcuterie selection; prosciutto, salami, chorizo, chutneys & relishes

| Salads

- Quinoa, baby spinach, sumac & spanish onion V GF
- Seasonal leaves with house dressing V GF
- New potatoes, baby spinach, spring onion V
- Traditional coleslaw DF

| Hot Buffet

- Tuscan lamb ragu DF GF
- Pumpkin, gnocchi, white wine & pesto
- Moroccan chicken drumstick, almonds & baby spinach GF
- Thyme & garlic roasted root vegetables V GF
- Fragrant jasmine rice V GF

| Desserts

- Seasonal sliced fruit & berries VEG
- Traditional pavlova, passionfruit & citrus VEG
- Chef's selection of decadent petit gateaux, slices & tarts VEG
- Chocolate profiteroles VEG

Note

- A dietary surcharge may apply if specific meals are prepared & plated separate to any buffet prepared

BUFFET EXPERIENCES

Buffet Upgrades

Minimum of 20 people

Upgrade your buffet

Carvery Live Station

| \$POA

Your choice of any two (2) meats carved by the chef on the station

- Slow cooked, grass-fed tasmanian beef striploin, wholegrain mustard & jus gras vinaigrette GF
- Herb rubbed, whole roasted free-range chicken GF
- Crackling pork belly, fennel & coriander GF
- Thyme & rosemary scented whole roast leg of lamb GF

Seafood Station

| \$POA

- Freshly shucked tasmanian oysters, ponzu, lemon wedges DF GF
- Australian king prawns with marie rose GF
- Poached blue swimmer crab with tartare sauce GF
- Marinated new zealand green lip mussels DF GF
- Grilled calamari salad, spanish onion, cucumber, asian slaw, nuoc mam DF GF
- Huon valley cold smoked salmon, capers & accompaniments DF GF
- Charred baby octopus salad, balsamic DF GF

Note

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COCKTAIL RECEPTIONS



Canapés

Chef's selection

| \$POA per piece

Minimum 4 types per person.

Make your own selection

| \$POA per piece

Minimum 20 people, 4 types (i.e. min. \$400 spend)

| Hot Selection

- Spanish onion & coriander fritters, thai chili jam V GF
- Petit arancini, aioli, balsamic VEG
- Forestiere mushroom & truffle mini quiche VEG
- Prawn har gow, sesame & soy DF GF
- Smoked paprika & semolina crusted prawn DF
- Five spice chicken, cashew, cucumbers in mirin GF DF
- Grilled tasmanian oysters with 'nduja butter GF
- Merguez spiced beef kofta GF DF
- Cumin crusted lamb kebabs, tzatziki GF

| Cold Selection

- Baby beetroot, chevre, vincotto VEG GF
- Gin compressed watermelon, burnt cucumber, cumin salt, mint V GF A
- Vine ripened tomato & olive bruschetta, parmesan, balsamic, basil VEG
- Vodka & juniper berry cured huon valley salmon, citrus, fennel GF DF
- Freshly shucked tasmanian oysters, wasabi & yuzu GF DF
- Rare beef tataki, asian slaw GF DF
- Prosciutto & melon GF DF
- Cured duck breast, apple compote, sage GF DF
- Scallop ceviche, citrus & gazpacho GF DF

COCKTAIL RECEPTIONS



Canapés

Something a little more substantial

| \$POA per piece

Minimum 20 people, 2 types, 30 min (i.e. min. \$360 spend)

- Steamed bao, crisp pork belly, cucumber, asian herbs, sriracha DF
- Mini cheese burger, truffle aioli, tomato, cheese, brioche bun
- Slow braised lamb, apricot couscous, dates, pistachios, pomegranate GF
- James boag beer battered fish & chips, caper mayo, lemon DF
- Prawn & kewpie roll, crisp lettuce, brioche bun
- Seasonal tempura vegetables, wasabi mayo V GF
- Nasi goreng, stir fried asian vegetables, tofu V GF

Note

- A dietary surcharge may apply

SHARE PLATTERS

Platters

Minimum of 10 people

Mighty Nibbles

| \$POA

- Mini pies, sausage rolls, chicken wings & beer battered 'bad boy' chips with relish, aioli, tomato & sweet chili

The Mediterranean Market

| \$POA

- Hummus, babaganoush & capsicum dips, falafels, roasted & pickled vegetables & sumac dusted crisp flatbread GF VEG

The Italian Job

| \$POA

- Antipasto with premium charcuterie, buffalo mozzarella, marinated olives, grilled & marinated provencal vegetables, pesto's & crusty sourdough

Sweet Indulgence

| \$POA

- Chef's selection of sweet treats; petit fours, lemon tart, chocolate ganache, slices & cakes VEG

The Big Cheese

| \$POA

- A selection of soft & hard tasmanian cheeses, lavosh, dried fruit & nuts, quince, accompaniments

(3 types of cheese, 30 gram each cheese per person) VEG

Note

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BEVERAGE PACKAGES

Beverage Packages

A beverage package is an all inclusive package charged per person on an hourly basis.

| Tasmanian Package

● Devil's Corner Sparkling NV	1 hour	\$POA
● Devil's Corner Sauvignon Blanc	2 hour	\$POA
● Devil's Corner Pinot Noir	3 hour	\$POA
● Boags Premium Beer	4 hour	\$POA
● Boags Premium Light Beer		
● Sparkling mineral waters, fresh juices, soft drink		

Terms & conditions may apply

| Standard Package

● Morgans Bay Sparkling	1 hour	\$POA
● Morgans Bay Sauvignon Blanc	2 hour	\$POA
● Morgans Bay Cabernet Merlot	3 hour	\$POA
● Boags Draught Beer, or	4 hour	\$POA
● Boags St. George		
● Boags Premium Light Beer		
● Sparkling mineral waters, fresh juices, soft drink		

Terms & conditions may apply

BEVERAGE MENU



Individual Selection

| Beer

- Boags Draught
- Boags XXX Ale
- Boags Premium
- Boags Premium Light
- James Boags St. George
- Furphy
- XXXX Gold
- Heineken

| Bottle

| Cider

- Spreyton Apple Cider
- 5 Seeds Crisp Apple Cider

| Bottle

| Spirits

- Standard range
- Premium range

| Glass

| Soft Drink & Juices

- Soft Drink
- Fruit Juice

| Glass

Charging options

- | **'On consumption'** - you will be billed for all beverages consumed, or
- | **'Bar Tab'** - beverages of your choice consumed to a pre-arranged dollar limit
- | **'Cash Bar'** - all guests 'pay as they go' for all beverages consumed

Terms & conditions may apply

BEVERAGE MENU

Individual Selection

| Sparkling

- Morgans Bay Sparkling Cuvee VIC
- Brown Brothers Sparkling Moscato VIC
- Devil's Corner Sparkling NV TAS
- Pirie Sparkling TAS

| White Wine

- Morgans Bay Sauvignon Blanc VIC
- Morgans Bay Chardonnay VIC
- Devil's Corner Riesling TAS
- Devil's Corner Pinot Grigio TAS
- Devil's Corner Chardonnay TAS
- Devil's Corner Sauvignon Blanc TAS
- Devil's Corner Resolution Pinot Gris TAS

| Rose Wine

- Milton Rose TAS
- Jansz Sparkling Rose TAS

| Red Wine

- Morgans Bay Cabernet Merlot VIC
- Morgans Bay Shiraz Cabernet VIC
- Ninth Island Pinot Noir TAS
- Devil's Corner Pinot Noir TAS
- Vasse Felix Cabernet Sauvignon WA
- Devil's Corner Resolution Pinot Noir TAS
- Schild Estate Shiraz SA

HOTEL CONTACTS



Our Team

We're here to help.

**If you have a query or would like to plan an event,
please feel free to reach out to our team.**

| Meeting, Function, Event Coordinator - Sabrina Vier
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***Please see dietary advisory page
attached - this will assist you with all
dietary selections ***

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