



HOTEL GRAND
CHANCELLOR

HOTEL GRAND CHANCELLOR TOWNSVILLE

Christmas

E V E N T P A C K A G E S

2 0 2 4

COCKTAIL & PLATED

COCKTAIL

LOBBY BAR

MINIMUM 20 GUESTS | MAXIMUM 40 GUESTS

- selection of 6 canapes
- selection of 2 dessert canapes
- christmas theming
- causal lounge seating
- 75inch TV for display

TWO COURSE

THREE COURSE

PANDORA ROOM 50+ GUESTS

HOTEL RESTAURANT -50 GUESTS

- private venue hire
- select from alternate drop menu
- christmas themed cocktail on arrival
- tea & coffee
- white table cloths
- white linen napkins
- christmas table centrepieces & bonbons
- dance floor (pandora room only)
- lectern and microphone (pandora room only)
- discounted accommodation rates for guests (subject to availability)



CANAPES

COLD

- smoked salmon blini with dill cream
- pesto bruschetta
- pear crisps with blue cheese cream and walnuts
- prawn cocktail
- mini cheese balls on parmesan crisp
- glazed kielbasa pineapple bites
- crostini selection with dips

HOT

- sweet & sour meatballs
- gourmet pies & quiches with tomato relish
- karaage chicken with kewpie mayo
- satay beef or chicken skewers with peanut sauce
- spinach & ricotta sausage rolls
- prawn & chive wonton with plum sauce
- falafel bites
- cranberry & brie tartlets
- crispy fried brie wrapped w/prosciutto
- chilli caramel pork belly bites
- salt & pepper calamari with aoli

DESSERT

- lemon curd meringues
- christmas rocky road
- white christmas terrazzo terrine
- gingerbread cupcakes
- banoffee pies
- tiramisu



PLATED OPTIONS

PLATED ENTREE

chilli caramel pork belly w/ herb salad
chicken & mushroom arancini on romesco sauce
thai prawn, avocado and mango salad
baked camembert w/ olives and toasted ciabatta

PLATED MAIN

herb butter chicken mignon / caramelized pumpkin & roasted potato bites.
barbeque beef fillet w/ crispy potatoes / red wine jus
roasted vegetable salad w/ parsnips / beetroot / baby carrot / sweet potato & spinach
baked barramundi w/ cauliflower puree / sauteed garlic silver beet / broccolini & almonds /
lemon & herb reduction

DESSERT

festive themed cheesecake
summer berry trifle / house made raspberry coulis
chocolate orange & rum christmas pudding / dark chocolate custard / candied orange



BUFFET

PANDORA ROOM MINIMUM 50 GUESTS

- private venue hire
- christmas themed buffet
- christmas themed cocktail on arrival
- tea & coffee
- white table cloths
- white linen napkins
- christmas table centrepieces & bon bons
- dance floor
- lectern and microphone
- discounted accommodation rates for guests (subject to availability)



BUFFET

FINGER FOOD

cooked prawns w/ house dipping sauce
antipasto platter

SALAD – SELECT 2

roasted root vegetable salad
beetroot & goats cheese salad
wombok, apple & herb salad
minted potato Salad

MEAT – SELECT 3

glazed ham on the bone
pork ribs w/ barbeque bourbon glaze
classic roast turkey
salmon fillets w/ lemon & herbs
garlic & herb butter roast chicken

SIDES HOT – SELECT 2

parmesan roasted green beans
buttery herb roasted potatoes
honey glazed carrots
brussel sprouts w/ smoked streaky bacon & sage
buttery sautéed broccolini with toasted almonds

DESSERT

festive themed cheesecake
summer berry trifle / house made raspberry coulis
chocolate orange & rum christmas pudding / dark chocolate custard / candied orange



BEVERAGES

BEVERAGE PACKAGE

- 1 hour
- 2 hour
- 3 hour
- 4 hour

WINE SELECTION

- selection of australian wines

BEER SELECTION

- local & imported beer selection
- cider

NON-ALCOHOLIC

- selection of soft drink
- selection of juices
- sparkling & still water

SPIRITS

- include standard spirits & christmas punch for \$15pp per hour

BAR TAB

bar tab available on request - *minimum spend may apply*

