



CHRISTMAS PACKAGES

HOTEL GRAND CHANCELLOR ADELAIDE

CHRISTMAS BUFFET ✨

LUNCH & DINNER

Celebrate the end of the year in style and **choose your own** package from our festive food and beverage offering designed for corporate Christmas parties, team celebrations and social end-of-year gatherings.

FESTIVE MENU

\$105pp

Plated Entrée

choose 2 - served as alternate drop

Chancellor Prawn Cocktail (DF)

Prawns, avocado, cherry tomato, mango, Spanish onion, iceberg, crispy wontons, wasabi & lime mayo

Salmon Cucumber Roulade (GF)

Smoked salmon, cream cheese, apple, dill, chives, lemon

Mushroom Parfait (GFA)

Mushroom pâté, sourdough toast, cornichons

Pork & Duck Terrine (DF, GFA)

fig & sour cherry marmalade, sourdough toast

Premium: SA Mixed Seafood Plate (GF, DF)

Streaky Bay Oysters, Port Lincoln Hiramasa kingfish, Spencer Gulf prawns, SA squid + \$5pp

Buffet Mains

choose 3

Turkey Ballotine (GF)

Cranberry & macadamia stuffing

Maple-bourbon glazed ham

Roast Rolled Pork Belly Porchetta (GF, DF)

Port wine jus

Roast Sirloin of Beef (GF)

Mustard and horseradish

Herb Crusted Salmon (GF)

Miso Roasted Pumpkin (DF)

Freekeh, hummus, honeycomb, pomegranate molasses, dukkah

Sides (GF, DF)

Roast Potatoes

Roast Carrots

Brussel Sprouts

Green Beans

Mixed Leaf Salad

Dessert Buffet

Christmas trifle

Christmas puddings & Brandy sauce

White Christmas Slice

Pavlova, fresh berries and kiwi fruit, with Chantilly cream (GF)

Cheese selection, lavosh and fruit paste (GFA)

BEVERAGES

Choose a beverage option that suits your occasion best.

1) Paired Beverages, \$25pp

Hosted drinks with cash bar flexibility.

- Christmas cocktail on arrival
- Glass of The Lane Lois Sparkling
- Glass of Grower's Gate Sauvignon Blanc or Shiraz
- Cash bar on consumption

Minimum spend may apply.

2) Beverage Package, from \$40pp

Beer, wines and non-alcoholic drinks

- 3-hr standard \$40 | premium \$57
- 4-hr standard \$45 | premium \$65
- 5-hr standard \$50 | premium \$73

3) Welcome Cocktail + Cash Bar

A welcome cocktail or mocktail on arrival followed by a cash bar.

- Welcome drink from \$10pp
- Cash bar on consumption

Minimum spend applies.

Inclusions

Banquet room set-up with festive touches

Chair covers & sash

Coloured linen napkins

Dedicated area for pre-function drinks

Black or white table linen

Table centrepieces

Dancefloor

Registration desk and seating chart stand

Custom floor plan & run sheet

Dedicated assistance from our event planner

Discounted accommodation rates

Complimentary onsite parking for two cars

Minimum 20 people. For groups of fewer than 40 guests, the main course and desserts will be served family-style to the centre of each table rather than as a buffet.

T&Cs apply.

LUNCH & DINNER – PLATED ✨

2-Course with alternate drop mains - \$75pp

Select entrée and main, or main and dessert. Minimum bar tab is required.

3-Course with alternate drop mains - \$91pp

Select entrée and main and dessert. Minimum bar tab is required.

2-Course with alternate drop mains 3-hour beverage package - from \$115pp

Select entrée and main, or main and dessert.

3-Course with alternate drop mains 4-hour beverage package - from \$136pp

Select entrée, main and dessert.

3-Course with alternate drop mains 5-hour beverage package and welcome cocktail - \$145pp

Select entrée, main and dessert.

Package Inclusions

Private venue hire
Your choice of dining menu
Barista-quality self-serve coffee and tea
Black or white tablecloths
Chair covers in your favourite colour with choice of sash
Choice of coloured linen napkins
Table centrepieces*
Dance floor*
Dedicated area for pre-function drinks with cocktail tables
Registration desk and seating chart stand
Custom floor plan & run sheet
Discounted accommodation rates for guests
Complimentary onsite parking for two cars
Dedicated assistance from event planner

* Subject to availability | Minimum numbers apply | T&Cs apply

PLATED MENU OPTIONS

ENTREE

Cold

Chancellor prawn cocktail, prawns, avocado, cherry tomato, mango, Spanish onion, iceberg, crispy wontons, wasabi & lime mayo (DF)

Salmon cucumber roulade, smoked salmon, cream cheese, apple, dill, chives, lemon (GF)

Mushroom parfait, mushroom pâté, sourdough toast, cornichons (GFA)

Pork & Duck Terrine, fig & sour cherry marmalade, sourdough toast (DF, GFA)

Tomato panna cotta, heirloom tomatoes, prangritata, basil oil (V)

Compressed watermelon, Persian feta, green olives, mint (GF/V)

Port Lincoln Hiramasa kingfish crudo, avocado, finger lime, puffed wild rice, microgreens (GF/DF)

Gravad lax of Tasmanian Atlantic salmon, dill crema, dill oil, seeded cracker. (GF)

Pork, duck and pistachio terrine, house-made pickled vegetables, seeded mustard. (DF)

Salad of lightly curried chicken, bitter leaves, mango mayonnaise (GF/DF)

Premium: SA Mixed Seafood Plate, Streaky Bay oysters, Port Lincoln hiramasa kingfish, Spencer Gulf prawns, South Australian squid (GF, DF) - +\$5pp

Hot

Double baked Gruyère soufflé, pepperonata (V)

Vietnamese style caramelised pork belly, green papaya, daikon and carrot slaw (GF/DF)

Duck ragu with white polenta, truffle oil (GF)

Pressed slow cooked lamb shoulder croquette, broad beans, black garlic ketchup

Prawn and scallop cake, rich coconut infused bisque, chilli oil (GF)

Tasmanian Atlantic salmon, crushed peas, pancetta crumb (GF)

MAIN

Beef

Roast Sirloin of Beef, mustard and horseradish, roast potatoes and carrots, Brussel sprouts, (GF)

Roast Sirloin of beef, roast carrot purée, charred onion, red wine jus (GF)

Seared fillet of beef, truffled boulangère potato, green beans, beef jus (GF)

Chargrilled beef sirloin, potato fondant, forest mushroom sauce, creamed spinach (GF)

Poultry

Turkey Ballotine, cranberry & macadamia stuffing, roast potatoes and carrots, Brussel sprouts, (GF)

Confit duck leg, white bean casserole, wilted greens, salsa verde (GF/DF)

Pan roasted breast of chicken, sweet potato purée, charred broccolini, roast chicken jus (GF)

Ballotine of chicken, potato gratin, roast baby vegetable, herbed cream sauce (GF)

Breast of free-range chicken, potato purée, shaved zucchini and rocket salad, lemon butter sauce (GF)

Pork

Roast rolled pork belly porchetta, Port wine jus, roast potatoes and carrots, Brussel sprouts (GF, DF)

Double-cooked, crispy-skinned pork belly, crushed chat potatoes, braised red cabbage, wholegrain mustard and cider sauce (GF)

Roast pork scotch fillet, roast root vegetable, caramelised pear, peppercorn sauce (GF)

We cater for common dietary requirements within our standard menu pricing. For more complex dietary requirements or big quantities that require a separate menu to be created or specialised ingredients to be sourced, additional charges may apply.

Lamb

Shoulder of lamb, slow cooked with North African spices, giant couscous, mustard greens, pomegranate molasses, braising liquor (DF)

Roast rump of lamb, pumpkin purée, Caesar dressed broccolini, mint and rosemary jus (GF)

Seafood

Herb crusted salmon, roast potatoes and carrots, Brussel sprouts (GF)

Daintree waters barramundi fillet, herb crushed potato, seasonal greens, citrus beurre blanc (GF)

Australian herring fillets, ratatouille, garlic roast potato, tomato fondue, basil oil (GF/DF)

Tasmanian Atlantic salmon fillet, peas à la française, pressed potato terrine, baby spinach (GF)

Vegetarian

Miso roasted pumpkin, freekeh, hummus, honeycomb, pomegranate molasses, dukkah (DF)

Baked Roman style gnocchi, rich mushroom ragu, crispy kale, truffle oil

Rotolo of pumpkin, silver beet and feta, sugo, prangritata

Harissa baked confit cauliflower, hazelnut dukkah, romesco, sauce vierge. (vegan)

DESSERT

Crema Catalana, Spanish style brûlée, flavoured with orange and saffron, orange and poppyseed biscuit

Warm fig pudding, butterscotch sauce, English toffee ice cream

Citrus tart, candied zest, double cream

Mexican style bitter chocolate mousse, pistachio crumb, malted whipped cream (GF)

or Dessert Tasting Selection

Served to share

Chocolate brownie (GF)

Mini citrus tarts (GF)

Macarons (GF)

Portuguese tarts

Chocolate dipped profiteroles

Coffee/Tea

Included with each set menu

Barista-quality, freshly ground self-serve coffee

Tea selection

Menus are subject to change

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COCKTAIL ✨

2 Hour Cocktail Package - \$75pp

3 canapés, 2 substantial canapés
2-hour standard beverage package

3 Hour Cocktail Package - \$99pp

2 canapés, 2 substantial canapés, 1 fork-friendly canapé
3-hour standard beverage package

4 Hour Cocktail Package - \$125pp

4 canapés, 3 substantial canapés, 1 fork-friendly canapé
4-hour standard beverage package

Package Inclusions

Event set up
Your choice of canapé menu
Cocktail tables
Scattered seating
Christmas theming touches
Discounted accommodation rates for guests
Complimentary parking* for two cars
Custom floor plan & run sheet
Dedicated assistance from event planner

CANAPE MENU

SMALL

Cold

Salmon rilette cannoli.
Coffin Bay oyster, cucumber and gin granita. (DF)
Parmesan custard and crushed pea tartlet. (GF)
Rare roast beef, horseradish aioli en croûte (GF, DF)
Fennel and parmesan biscuit, whipped goats curd, chives
Chicken liver parfait, pickled melon, lavosh

Hot

Pork, fennel and apple sausage roll, house made brown sauce (DF)
Crumbed coffin bay oyster, smoked chorizo, pickled shallot (GF)
Salt and chilli tofu, black vinegar caramel (GF, DF)
Pumpkin and sage arancini, herbed aioli, fresh parmesan (GF)
Confit duck croquette, sour cherry chutney (GF, DF)
Potato, scallop and chive churro, house made tartare sauce, roe (GF)
Chicken and nduja polpette, sugo, pecorino (GF)
Polenta and gruyère gougères

Dessert

House-made chocolate almond brownie, vanilla mascarpone (GF)
Blood orange curd tartlet, charred citrus (GF)
Assorted macarons (GF)
Coconut panna cotta, pineapple, mint, palm sugar

SUBSTANTIAL

Cold

Beetroot cured salmon, seeded cracker, miso aioli (GF, DF)
Duck fat rosti, crab salad, smoked roe. (GF, DF)
Wagyu beef tartare, soy cured egg yolk, nori, wafer crisp (GF, DF)
Truffled mushroom parfait, rye bread, parmesan, baby cress
Prawn cocktail, Romaine lettuce, cocktail sauce, lemon. (GF, DF)
Shredded chicken taco, charred corn salsa, chipotle mayo (GF, DF)

Hot

Mushroom and goats' cheese pastie, Beerenberg tomato chutney.
Pork belly bao, pickled veg, coriander, cucumber, spring onion. (DF)
Ale braised beef pie, topped with horseradish mash.
Korean style fried chicken, gochujang sauce. (DF, GF)
Vol au vent with caponata, black garlic ketchup. (DF)
Half shell scallops, caramelised apple, crispy chicken skin (GF)
Sumac marinated prawn skewer, hung yoghurt, pomegranate molasses (GF)

FORK-FRIENDLY CANAPES

Potato gnocchi, beef ragu, fresh parmesan
Fish goujons, chips, tartare sauce, lemon
Lentil and black bean risoni, toasted seeds, tomato kasundi
Lamb kofta pita, tzatziki, Sicilian pickled lemon salad

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BEVERAGES

STANDARD PACKAGE

SPARKLING

House Sparkling & Moscato

WHITE

House White

RED

House Red

BEER & CIDER

Hahn Superdry
Coopers Pale Ale
Hills Apple Cider

Assorted soft drinks
Still and sparkling water

PREMIUM PACKAGE

SPARKLING

The Lane Lois Blanc de Blanc – Adelaide Hills SA

WHITE

Select two*

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

RED

Select two*

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

**Wine varieties will alternate per table*

BEER & CIDER

Select two

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

Assorted soft drinks
Still and sparkling water

OTHER OPTIONS

PAIRED BEVERAGES - \$25PP

Christmas cocktail on arrival
Glass of Sparkling Wine
Glass of White or Red Wine
+ Cash bar on consumption
(minimum spend may apply)

BEVERAGES ON CONSUMPTION

Charged on consumption to the master account.

Choice of

1 sparkling, 1 white, 1 red
2 beers and 1 cider
Soft drinks

CASH BAR

In-room cash bar available.
Minimum spend applies.



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