



Meetings and Events Catering

We all know a healthy diet equals a healthy mind, so we have developed a range of fresh and healthy menu options to help stimulate and inspire your conference or function guests here at Hotel Grand Chancellor Melbourne.

With a focus on using organic fruit and vegetables and the best locally sourced produce; menus are flavoursome and energy packed – designed to satisfy without weighing you down.

We have included a few naughty treats for afternoon tea breaks to spike your energy levels and help with those brainstorming sessions!

Thank you for considering Hotel Grand Chancellor Melbourne for your next event. We hope you enjoy our menu packages below and look forward to hearing from you to start the planning of your function.

Conference Manager
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Breakfast

Continental Breakfast

\$22.00 per person

Egg and bacon English muffins

Seasonal fruit platter

Selection of continental breads, muffins, croissants and Danishes

Jams, house made preserves, honey and butter

Chilled juices

Freshly brewed coffee and a selection of Twinings teas

Chancellor Breakfast

\$32.00 per person, available to groups with a minimum of 10 guests

Scrambled, poached, and fried eggs

Breakfast sausages, crispy bacon, fluffy pancakes, sautéed mushrooms, hash browns, grilled tomato with fresh herbs and homemade baked beans

Assorted cereals

Full, skim and soy milk

Selection of continental breads, muffins, croissants and Danishes

Jams, house made preserves, honey and butter

Chilled juices

Freshly brewed coffee and a selection of Twinings teas

Plated Breakfast

\$32.00 per person, available to groups with a minimum of 10 guests

Your choice of one of the following:

- Eggs benedict with smoked ham and hollandaise sauce on English muffins
- Pancake stack with berry compote and whipped cream
- Scrambled eggs with crispy bacon, hash browns and grilled tomato on rye toast

Seasonal fruit platter

Selection of continental breads, muffins, croissants and Danish pastries

Jams, house made preserves, honey and butter

Chilled juices

Freshly brewed coffee and a selection of Twinings teas





Day Delegate Package

Full Day starting from \$75.00 per person

(All Day Tea & Coffee, Morning and Afternoon Tea, Buffet or Gourmet Working Lunch)

Half Day starting from \$65.00 per person

(All Day Tea & Coffee, Morning or Afternoon Tea, Buffet or Gourmet Working Lunch)

For functions with less than 20 delegates, room hire fees will apply. Please contact the Conference Manager for a tailored proposal. Options that are suitable for guests with dietary requirements can be made available by request.

Arrival Tea & Coffee

Freshly brewed coffee and a selection of Twinings teas

Fresh fruit bowl replenished throughout the day

Morning Tea

Freshly brewed coffee and a selection of Twinings teas served with your choice of one item from our Breaks Selection

Daily Buffet Lunch or Gourmet Working Lunch

Hot and cold buffet served in our Footlights Restaurant

Hot meat dish and accompaniments

Seasonal selection of salads

Hot soup served with fresh bread rolls

Selection of desserts

Freshly brewed coffee and a selection of Twinings teas

Soft drinks and juices

Afternoon Tea

Freshly brewed coffee and a selection of Twinings teas served with your choice of one item from our Breaks Selection





Breaks Selection

One selection starting from \$11.00 per person or included in our Day Delegate Package
Served with freshly brewed coffee and a selection of Twinings teas

Hot

Beetroot and fetta arancini
Triple cheese croquettes with avocado cream
Mexican chicken empanada
Barramundi spring roll
Vegetable gyoza with ponzu sauce

Healthy

Chia and coconut pudding
Natural yoghurt pots with poached fruit
Indian mango lassi milk bottles
Strawberry, rhubarb, coconut and sago bowl
Chocolate and raspberry vegan slice

Sweet

Fudgy chocolate brownie
House made scones with Mornington Peninsula jam and cream
Flourless mixed friands
Red velvet cupcakes
Selection of mini-Danishes

Savoury

French Provençal tart
Mini fish and chips served in a bamboo cone
Wild leek and spinach pie
Corn fritter with smoked salmon and horseradish cream
Banana bread loaf





Buffet Lunch

\$35.00 per person or included with our Day Delegate Package

Clients booking functions on weekends can select one of the following menus:

Monday

Warm naan bread
Yellow dal
Tandoori beef curry
Satay chicken skewers with peanut sauce
Vegetable biryani rice
Fresh and crunchy garden salad
Spiced roast cauliflower with tahini and almond salad
Selection of Indian accompaniments
Portuguese custard tart

Tuesday

Selection of bread rolls
Potato and garlic soup
Cajun spiced chicken breast
Chicken and chardonnay mini pies
Pumpkin, chive and fetta risotto
Tomato stewed green beans
Sweet potato and pine nut salad
Greek salad
Hot chips
Chocolate panna cotta

Wednesday

Selection of bread rolls
Mushroom soup
BBQ pork and Singapore noodles stir fry
Steamed dumplings with soy dipping sauce
Tofu and vegetable stir fry with garlic sauce
Beetroot and fetta salad with a balsamic glaze
Thai rice noodle salad
Orange and poppyseed cake with cream

Thursday

Garlic bread
Roast pumpkin soup
Roast lamb with pepper gravy
Vegetable baked lasagne
Roast potatoes and pumpkin
Steamed vegetables
Pumpkin, ricotta and pesto ravioli salad
Tomato, bocconcini and basil salad
Tiramisu cake with mascarpone cream

Friday

French stick
Zucchini, potato and bacon soup
European style braised beef in a rich sauce
Pumpkin, feta and pine nut quiche
Creamy mushroom and spinach penne pasta
Steamed rice
Israeli couscous salad
Garden salad
Cheese platter with lavosh, crackers and dried fruit





Gourmet Working Lunch

\$29.00 per person or included with our Day Delegate Package

Each menu comes served with a daily dessert, chilled juices, soft drinks and freshly brewed coffee and a selection of Twinings teas

Menu A

Chef's selection of gourmet sandwiches and rolls
Satay chicken skewers with peanut sauce
Vegetable skewers
Asian glass noodle salad
Garden salad

Menu B

Chef's selection of gourmet sandwiches and rolls
Satay chicken skewers with peanut sauce
Japanese crumbed prawns with a soy dipping sauce
Potato salad with a seeded mustard mayonnaise

Menu C

Chef's selection of gourmet sandwiches and rolls
Sausage rolls with tomato chutney
Vegetarian mini tarts
Roasted baby beetroot and Persian fetta salad with a cabernet sauvignon vinaigrette and toasted pine nuts

Menu D

Chef's selection of gourmet sandwiches and rolls
Sweet potato empanadas with a spiced salsa
Antipasto vegetable platter with a selection of dips
Moroccan spiced couscous with coriander yoghurt





Canapes Selection

Available to groups with a minimum of 15 guests

\$24.00 per person for service of 6 items over 1 hour

\$30.00 per person for service of 9 items over 2 hours

\$36.00 per person for service of 12 items over 3 hours

\$42.00 per person for service of 15 items over 4 hours

Hot

Middle Eastern spiced lamb kofta and tahini labneh

Mushroom arancini balls served with truffle aioli

Tandoori lamb curry puffs with dipping sauce

Shiitake and tofu gyozas with ponzu sauce

Vegetable samosas with sweet chilli sauce

Pork belly bites with a sticky shiraz glaze

Roast corn and sweet chilli empanadas

Italian meatballs in a rich tomato sauce

Anchovy and black olive croissants

Chicken and lemongrass wontons

Green pea and mint arancini balls

Spring rolls with kecap manis

Satay chicken skewers

Tomato arancini balls

Tomato pesto tarts

Chilli prawn tails

Sweet

Selection of petite sorbets

Assorted gourmet tarts

Jam ball donuts

Mini fruit tarts

Lemon slice

Cold

Smoked salmon blini with crème fraiche and salmon pearls

Slow cooked onion tarte tatin with goats' cheese gratin

Rare roast beef rolls with asparagus and horseradish

Atlantic salmon and cucumber tartare

Freshly shucked oysters with lemon

Bloody Mary oyster shooters

Cured ocean trout on rye

Chicken liver crostini

Blue cheese mousse

White bean pate

Fork Dish

\$7.50 per item

Stuffed pumpkin and ricotta flower with herb and chipotle mayonnaise

Prawn and lemongrass gyozas with ponzu sauce and Asian herb salad

Four hour braised beef cheek with potato gratin and red wine jus

Mushroom tortellini with white cream sauce

Seafood bisque with poached ocean trout

Roast pumpkin, pine nuts and feta risotto

Penne pasta with basil and Napoli sauce





Beverage Packages

Essential Package

Soft drinks	\$5.00 per person for service over 1 hour
Chilled juices	\$8.00 per person for service over 2 hours
Mineral and still water	\$11.00 per person for service over 3 hours
	\$14.00 per person for service over 4 hours

Classic Package

Rothbury Estate sparkling	\$17.00 per person for service over 1 hour
Rothbury Estate chardonnay	\$27.00 per person for service over 2 hours
Rothbury Estate shiraz cabernet	\$32.00 per person for service over 3 hours
Crown Lager	\$37.00 per person for service over 4 hours
Boags Light	
Soft drinks, chilled juices, mineral and still water	

Premium Package

De Bortoli prosecco	\$20.00 per person for service over 1 hour
Saint Clair sauvignon blanc	\$30.00 per person for service over 2 hours
Lake Breeze bullant shiraz	\$35.00 per person for service over 3 hours
Peroni	\$40.00 per person for service over 4 hours
Boags Light	
Soft drinks, chilled juices, mineral and still water	





Dinner Packages

Alternate Drop Service | *Essential for groups of 20 or more guests*

\$45.00 per person for two alternating dishes over two courses

\$53.00 per person for two alternating dishes over three courses

A La Carte Dining | *Available for groups of less than 20 guests*

\$53.00 per person for a la carte ordered dishes over two courses

\$61.00 per person for a la carte ordered dishes over three courses

Entree

Pan fried potato gnocchi with basil pesto, semi-dried tomatoes and toasted pine nuts

Caesar salad with soft poached egg, honey mustard mayonnaise and bacon croutons

Triple cheese croquettes on charred corn salsa and avocado cream

Tomato, mozzarella and basil bruschetta with aged balsamic syrup

Main

Black Angus grass-fed porterhouse steak (250g) with confit potato scallop, beer-battered onion rings and red wine jus

Chicken parmigiana with triple smoked ham and mozzarella with fat chips, pear and parmesan salad and honey-garlic aioli

Baby lamb rump and baby beetroot salad with fetta, crispy chickpeas, and pomegranate molasses

Pan-seared mushroom risotto with spinach, leek and parmesan crisps

Each table is served with a selection of artisan bread rolls with butter and Greek salad with Persian fetta and aged balsamic dressing

Dessert

Lemon sorbet, passionfruit sorbet and Belgian chocolate ice cream served in a brandy snap basket

Salted caramel and chocolate tart with toasted macadamias, raspberry soil and macadamia cream

Strawberry and white chocolate parfait with caramel popcorn and toasted coconut

Indian-inspired chai panna cotta with sesame seed tuile and vanilla lassi





Grazing Menu

Available to groups with a minimum of 15 guests

\$53.00 per person for sharing dishes over two courses

\$61.00 per person for sharing dishes over three courses

Entree

Gourmet bread rolls with French butter and black sea salt

Tomato, mozzarella, and basil bruschetta

Beetroot and vodka cured salmon with radish salad and house made grissini

Tempura battered zucchini flowers with soba noodle salad and Japanese dressing

Main

Black Angus grass-fed porterhouse with red wine jus

Chimichurri pan roasted barramundi fillet

Asparagus and wild mushroom risotto

Potato gratin with carrot and cardamom puree

Grilled corn cob with avocado salsa

Asian slaw with wasabi mayonnaise

Dessert

Orange infused crème brûlée

Strawberry panna cotta

Chocolate brownie

Salted caramel tart





Buffet Dinner

\$38.00 per person or included with our Day Delegate Package

Clients booking functions on weekends can select one of the following menus:

Monday

Fresh and crunchy garden salad
Spiced roast cauliflower with tahini and almond salad
Yellow dal
Potato and garlic soup
Warm naan bread
Tandoori beef curry
Cajun spiced chicken breast
Satay chicken skewers with peanut sauce
Vegetable biryani rice
Selection of Indian accompaniments
Portuguese custard tart
Chocolate panna cotta

Tuesday

Sweet potato and pine nut salad
Greek salad
Mushroom soup
Potato and garlic soup
Selection of bread rolls
BBQ pork and Singapore noodles stir fry with crisp shallots
Chicken and chardonnay mini pies
Cajun spiced chicken breast
Pumpkin, chive and fetta risotto
Tomato stewed green beans
Hot chips
Orange and poppyseed cake with cream
Chocolate panna cotta

Wednesday

Thai rice noodle salad
Beetroot and fetta salad with a balsamic glaze
Mushroom soup
Roast pumpkin soup

Selection of bread rolls

BBQ pork and Singapore noodles stir fry with crisp shallots

Steamed dumplings with soy dipping sauce

Tofu and vegetable stir fry with garlic sauce

Vegetable baked lasagne

Orange and poppyseed cake with cream

Tiramisu cake with mascarpone cream

Thursday

Tomato, bocconcini and basil salad
Pumpkin, ricotta and pesto ravioli salad
Roast pumpkin soup
Zucchini, potato and bacon soup
Garlic bread
Roast lamb with pepper gravy
Pumpkin, fetta and pine nut quiche
Roast potatoes and pumpkin
Vegetable baked lasagne
Steamed vegetables
Cheese platter with lavosh, crackers and dried fruits
Tiramisu cake with mascarpone cream

Friday

Garden salad
Israeli cous cous salad
Zucchini, potato and bacon soup
Green pea and mint soup
French stick
European style braised beef in rich sauce
Tandoori beef curry
Creamy mushroom and spinach penne pasta
Pumpkin, fetta and pine nut quiche
Steamed rice
Cheese platter with lavosh, crackers and dried fruits
Portuguese custard tart

