



MEETINGS & EVENTS

HOTEL GRAND CHANCELLOR TOWNSVILLE

WELCOME

ELEVATE YOUR EVENT WITH HOTEL GRAND CHANCELLOR TOWNSVILLE

Host engaging and memorable events at Hotel Grand Chancellor Townsville, where every detail is designed for success. Our adaptable meeting spaces, filled with natural light, provide the ideal environment for small to medium-sized events, comfortably accommodating up to 150 guests in theatre-style seating.

With a focus on outstanding service, our dedicated conference team will ensure your event runs smoothly, offering personalised support from start to finish.

[FUNCTION SPACES / CAPACITIES](#)

[FLOOR PLANS](#)

[ENQUIRE](#)



DAY DELEGATE

FULL DAY DELEGATE

minimum 20 delegates | minimum 30pax for pandora room

arrival tea & coffee
morning tea
lunch buffet
afternoon tea
data projector & screen
notepads, pens & water
whiteboard
wifi for all delegates
8 hours room hire

HALF DAY DELEGATE

minimum 20 delegates | minimum 30pax for pandora room

arrival tea & coffee
morning **or** afternoon tea
lunch buffet
data projector & screen
notepads, pens & water
whiteboard
wifi for all delegates
6 hours room hire

specific dietary requirements may incur an additional charge



BREAKFAST

BUFFET

minimum 20 delegates

freshly brewed tea & coffee
chilled orange juice
freshly sliced fruit platter
bircher muesli & yoghurt cups
croissants & danishes
toasted english muffins
poached eggs w/ hollandaise
sautéed mushrooms
bacon
hash browns
chicken sausages

PLATED

maximum 30 delegates

select one

bacon & poached eggs served w/ hollandaise, wilted spinach & sourdough
scrambled eggs & bacon w/ sausage, roast tomato, hash brown, savoury mince & toast
poached eggs w/ field mushrooms, tomato, fresh spinach, haloumi & house beans
corn fritters w/ bacon, poached eggs, rocket & tomato relish

specific dietary requirements may incur an additional charge



DAY FUNCTIONS

MORNING TEA

MONDAY - scones w/ house preserve & cream | ham, cheese & tomato croissant

TUESDAY - assorted quiches | house baked danish

WEDNESDAY - assorted pies | chocolate cupcake

THURSDAY - assorted sausage rolls | banana bread

FRIDAY - corn fritters | mini jam doughnuts

SATURDAY - satay chicken skewers | assorted muffins

SUNDAY - assorted sausage rolls | pain au chocolate

freshly brewed coffee & tea

SANDWICH FACTORY

maximum 30 delegates

gourmet breads & wraps w/ a selection of fillings

cakes, slices & tarts

selection of farmhouse cheeses

whole seasonal fruit

chilled orange juice

freshly brewed coffee & tea

BUFFET LUNCH

minimum 20 delegates Mon-Fri | 40 delegates Sat-Sun

fresh bread rolls

freshly made salads (changing daily)

hot fork dishes (changing daily)

fresh vegetables & accompanying sides

selection of farmhouse cheeses

sliced seasonal fruit

cakes, slices & tarts

chilled orange juice

freshly brewed coffee & tea

AFTERNOON TEA

gourmet biscuits

freshly brewed coffee & tea

specific dietary requirements may incur an additional charge



PLATED

TWO COURSE | THREE COURSE

ENTREE

served alternate drop

chilli caramel pork belly w/ herb salad
prawns w/ 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
chargrilled rib 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

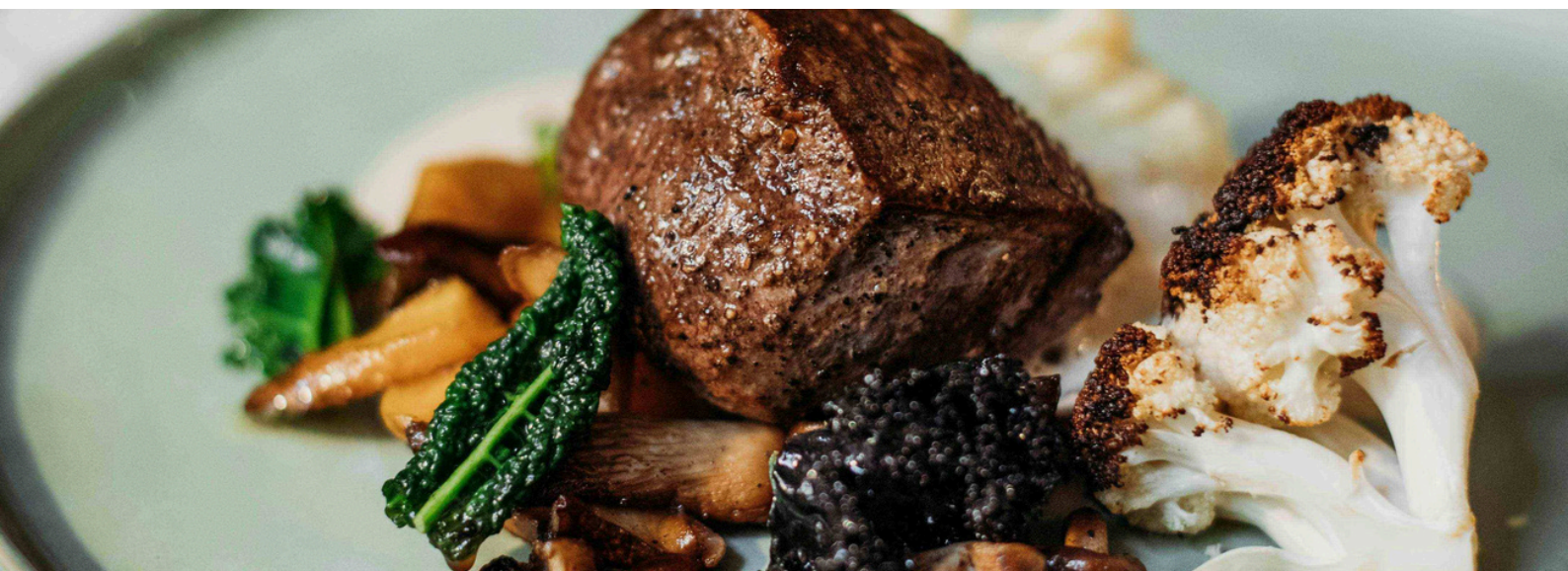
DESSERT

served alternate drop

vanilla panna cotta w/ berry coulis
burnt basque cheesecake w/ fresh berries
choc pot de creme w/ raspberry sorbet
pavlova w/ lemon curd, cream & fresh berries

freshly brewed tea & coffee to finish

specific dietary requirements may incur an additional charge



BUFFET

DINNER BUFFET

minimum 20 delegates

INCLUSIONS

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

HOT SELECTION

select two

overnight roast pork w/ crackling, sautéed red cabbage & cider gravy
red wine braised beef rib
caramelised pork adobo w/ sautéed red cabbage
butter chicken, cucumber & mint yoghurt w/ pickled onions
yellow vegetable curry
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

freshly sliced fruit platter
house made gourmet petit fours

specific dietary requirements may incur an additional charge



CANAPES

COLD

smoked salmon blini w/ dill cream
caprese bites
mini cheese balls on parmesan crisp
hoisen duck on cucumber
crostini selection w/ dips

HOT

karaage chicken w/ kewpie mayo
satay beef or chicken skewers w/ peanut sauce
spinach & ricotta sausage rolls
prawn & chive wonton w/ plum sauce
cranberry & brie tartlets
chilli caramel pork belly bites
salt & pepper calamari w/ chipotle sauce
mushroom aranchini
chicken empanadas

specific dietary requirements may incur an additional charge



PLATTERS

classic aussie platter - pies / mini quiches / sausage rolls / bbq meat balls / wings

asian platter - spring rolls / dim sims / samosas / curry puffs / money bags

seafood platter - coconut prawns / battered fish bites / thai fish cakes / salt & pepper calamari / tartare sauce & lemon wedges

sandwich platter - assorted finger sandwiches and wraps

antipasto platter - cured meats / pickled vegetables / selection of cheeses / dried fruit & nuts / mediterranean mix / crackers

seasonal fruit platter

specific dietary requirements may incur an additional charge



BEVERAGES

STANDARD PACKAGE

1 hour - 5 hours

WINE

lorimer chardonnay pinot noir
lorimer shiraz
lorimer semillon sauvignon blanc
lorimer chardonnay
lorimer cabernet merlot

HOUSE BEERS

NON-ALCOHOLIC

selection of soft drinks
selection of juices
sparkling & still water

SPIRITS

upgrade to include house spirits

PREMIUM PACKAGE

1 hour - 5 hours

WINE

emerli pink moscato
pepperjack shiraz
squealing pig sauvignon blanc
wynn's reframed shiraz riesling
juliet moscato

HOUSE BEERS & CIDER

NON-ALCOHOLIC

selection of soft drinks
selection of juices
sparkling & still water

SPIRITS

upgrade to include house spirits

beverage list subject to change

