



HOTEL GRAND CHANCELLOR

MEETINGS & EVENTS

HOTEL GRAND CHANCELLOR BRISBANE

DAY DELEGATE

FULL DAY DELEGATE \$85PP

minimum 20pax

- arrival tea & coffee
- morning tea
- lunch buffet
- afternoon tea
- notepads & pens
- whiteboard
- wifi for all delegates

HALF DAY DELEGATE \$74PP

minimum 20pax

- arrival tea & coffee
- morning tea **or** afternoon tea
- lunch buffet
- notepads & pens
- whiteboard
- wifi for all delegates

*specific dietary requirements may incur an additional charge



DAY FUNCTIONS

MORNING TEA \$13pp

Monday - mini filled muffins / sausage rolls with tomato relish

Tuesday - jam filled donuts / quiche florentine

Wednesday - chocolate croissants / corn fritters with tomato jam

Thursday - warm scones with jam & cream / spinach & ricotta rolls

Friday - house baked danishes / mini beef pies

Saturday - pear & raspberry bread / bacon & cheese quiche

Sunday - warm banana bread with butter / mini chicken pies
freshly brewed coffee and tea

BUFFET LUNCH \$39pp

minimum 20pax mon - fri & 40pax sat - sun

fresh bread
continental cold meats
selection of fresh made salads (changing daily)
pasta dish (changing daily)
hot fork dishes (changing daily)
fresh vegetables & accompanying sides
fruit salad
cakes, slices and tarts
selection of australian farm house cheeses
bowl of fresh seasonal fruit
chilled orange juice
freshly brewed coffee and tea

SANDWICH FACTORY \$35pp

house made sandwich per person with chefs selection of filling
cakes, slices and tarts
selection of australian farm house cheeses
bowl of fresh seasonal fruit
chilled orange juice
freshly brewed coffee and tea

AFTERNOON TEA \$8pp

house baked cookie & whole fruit
freshly brewed coffee and tea

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Thursday - warm scones with jam & cream / spinach & ricotta rolls

Friday - house baked danishes / mini beef pies

Saturday - pear & raspberry bread / bacon & cheese quiche

Sunday - warm banana bread with butter / mini chicken pies
freshly brewed coffee and tea

BUFFET LUNCH

minimum 20pax mon - fri & 40pax sat - sun

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continental cold meats
selection of fresh made salads (changing daily)
pasta dish (changing daily)
hot fork dishes (changing daily)
fresh vegetables & accompanying sides
fruit salad
cakes, slices and tarts
selection of australian farm house cheeses
bowl of fresh seasonal fruit
chilled orange juice
freshly brewed coffee and tea

SANDWICH FACTORY

house made sandwich per person with chefs selection of filling
cakes, slices and tarts
selection of australian farm house cheeses
bowl of fresh seasonal fruit
chilled orange juice
freshly brewed coffee and tea

AFTERNOON TEA

assorted gourmet biscuits
freshly brewed coffee and tea

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BREAKFAST

BUFFET \$37PP

MINIMUM 20PAX

- chilled orange, pineapple or apple juices
- seasonal fresh fruit with yoghurt
- selection of cereals & granola
- chef selection of bakery items
- freshly brewed coffee & tea

select one option from the following

- creamy scrambled eggs & chives
- poached eggs & hollandaise

select four options from the following

- crispy bacon
- sautéed mushrooms
- hash browns
- breakfast sausage with tomato chutney
- roasted tomatoes

PLATED \$40PP

PRICES ARE INCLUSIVE OF A SET MENU. TO UPGRADE TO ALTERNATE DROP A \$5PP SURCHARGE APPLIES
MINIMUM 10PAX

- chilled orange, pineapple or apple juices
- seasonal fresh fruit platter with yoghurt
- freshly baked danish pastries & croissants
- freshly brewed coffee & tea

select one option from the following

- poached eggs with local bacon, field mushroom & turkish toast
- scrambled eggs with smoked salmon, potato rosti & sourdough toast
- bacon & egg tart with roasted tomatoes & steamed baby spinach
- poached eggs on english muffin with dukkah avocado & marinated goats feta
- truffled scramble eggs with shaved gypsy ham, haloumi & fresh rocket

CASUAL SELECTION

- chilled orange, pineapple or apple juice \$6.00pp
- seasonal fresh fruit platter with yoghurt \$9.00pp
- freshly baked croissants and danish pastries \$8.00pp
- selection of cereals with fruit compote \$10.00pp
- warm ham, cheese & tomato croissants \$8.00pp
- quiche lorraine \$9.00pp
- quiche with spinach and fetta \$9.00pp
- freshly brewed coffee and tea \$5.00pp

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LUNCH & DINNER

TWO COURSE \$59PP | THREE COURSE \$70PP

PRICES ARE INCLUSIVE OF A SET MENU. TO UPGRADE TO ALTERNATE DROP A \$5PP SURCHARGE APPLIES

ENTREE

salad of whipped feta with raw, pickled vegetables & pumpkin sourdough croutons

prawn toast with brioche & sriracha mayo

cured salmon with caviar, lemon cream & choux pastry

shredded duck congee with fried ginger & garlic & asian herbs

lamb ribs with sticky tamarind, peanut dressing & herb salad

MAIN

slow cooked lamb shoulder with warm freekeh tabbouleh & spiced pumpkin hummus

barramundi with egg noddles, laksa sauce & asian greens

eye fillet with braised barley, king browns & carrots & kale chips

char sui pork scotch with edamame, peas & beans & cauliflower puree

confit duck leg with french lentils, roasted pear, pave potato & mustard jus

DESSERT

includes freshly brewed tea & coffee

coconut pannacotta with caramelised pineapple salsa & rice crispies

meringue roulade with passionfruit curd, raspberries & pistachio crumble

chocolate fondant with macerated strawberries, aged balsamic & vanilla cream

almond & prune tart with toffee ice cream

baked new york style cheesecake with candied citrus

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BUFFET

PREMIUM DINNER BUFFET \$75PP

INCLUSIONS

- bakers selection of bread with butter
- dressings & condiments
- continental cold cuts, prager ham, pastrami & salami
- freshly brewed coffee & tea

SALADS

select three

- garden salad
- roasted carrot salad with cranberries, feta & almonds
- brown rice salad with Asian herbs & sesame dressing
- pear & fennel salad with watercress & shaved gruyere

ROAST & HOT SELECTION

select four

- slow roasted lamb shoulder with mint sauce
- slow cooked beef sirloin with mushroom cream
- soy & ginger marinated tasmanian salmon with asian greens
- lemon & oregano marinated chicken breast with peas & beans
- roasted pork loin with apples, currents & pine nuts

HOT SIDES

- in season greens
- roasted potatoes, parsnips & carrots

DESSERT SELECTION

- gourmet lamington slice
- eclairs & macarons
- white chocolate, raspberry & walnut brownie
- rocky road slice
- fruit salad

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CANAPES

4 ITEMS \$18PP | 6 ITEMS \$23PP

8 ITEMS \$28PP | SUBSTANTIAL CANAPE \$15PP

COLD

- pea, ricotta & mint tarlet
- goats curd & pickled vegetables on lavosh bread
- huon smoked salmon blini with herb crème fraiche
- fresh peeled local prawn with spiced tomato mayonnaise
- peking duck pancake
- beetroot & rocket salad wrapped in prosciutto
- sushi

HOT

- crisp zucchini flowers with moroccan pumpkin filling
- five spiced coconut prawns with coriander aioli
- chicken karaage with kewpie mayo
- satay beef skewers with mint yoghurt
- greek lamb & feta meatballs
- mushroom & arancini with aioli
- tandoori chicken skewers with riata
- peking duck wonton with hoisin
- fish cakes with ginger & chilli dressing

SUBSTANTIAL

- shaved roasted beef slider with beetroot jam & watercress
- fish & chips with house made tartare
- asian style chicken salad with nam jim sauce & peanuts

ADD ON DESSERT- 3 ITEMS \$13PP | 4 ITEMS \$15PP

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FOOD STATIONS

ANTIPASTO STATION- \$19PP

minimum 40pax

- marinated olives
- vegetables
- charcuterie meats
- dips
- australian cheeses
- selection of breads & croutons

DIM SUM STATION- \$21PP

minimum 40pax

- steamed & fried wontons
- dumplings
- dipping sauces

TACO STATION- \$21PP

minimum 40pax

- soft & hard tacos with pulled pork & crumbed local flathead fillets
- a selection of mexican fillings
- toppings for tacos & condiments

SASHIMI STATION ADD ON- \$19PP

- fresh market selection of sashimi grade fish
- traditional accompaniments including soy dipping sauce, pickled ginger and wakame

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BEVERAGES

STANDARD PACKAGE

- 1 hour - \$30pp
- 2 hour - \$35pp
- 3 hour - \$40pp
- 4 hour - \$45pp
- 5 hour - \$50pp

Wine Selection

- growers gate sparkling brut
- growers gate sauvignon blanc
- growers gate shiraz

Beer Selection

- selection of local australian beers

Non-Alcoholic

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

PREMIUM PACKAGE

- 1 hour - \$40pp
- 2 hour - \$45pp
- 3 hour - \$50pp
- 4 hour - \$55pp
- 5 hour - \$60pp

Wine Selection

- oyster bay sparkling cuvee brut
- wirra wirra adelaide range sauvignon blanc
- barossa valley estate shiraz

Beer Selection

- selection of local & imported beers

Non-Alcoholic

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



BEVERAGES

BEVERAGE ON CONSUMPTION

Beer Selection

- bottled light beer \$8
- bottled mid strength beer from \$8.50
- bottled heavy beer \$9
- bottled premium beer from \$10.50
- bottled premium imported beer from \$11
- cider \$10

Wine Selection

glass \$9 | bottle \$40

- growers gate sparkling brut
- growers gate sauvignon blanc
- growers gate shiraz

Premium Wine Selection

glass \$11 | bottle \$50

- wirra wirra adelaide range chardonnay
- wirra wirra adelaide range sauvignon blanc
- wirra wirra mrs wigley moscato
- oyster bay sparkling cuvee brut
- oyster bay pinot grigio
- oyster bay rose
- barossa valley estate shiraz
- barossa valley estate cabernet sauvignon

Spirits

- 30ml standard spirit from \$9.50
- 30ml premium spirit from \$10

Custom Cocktail

- \$17pp

Non-Alcoholic

- soft drink / juice 1L carafe \$16
- soft drink / juice glass \$5

