



MEETINGS | CONFERENCES | EVENTS

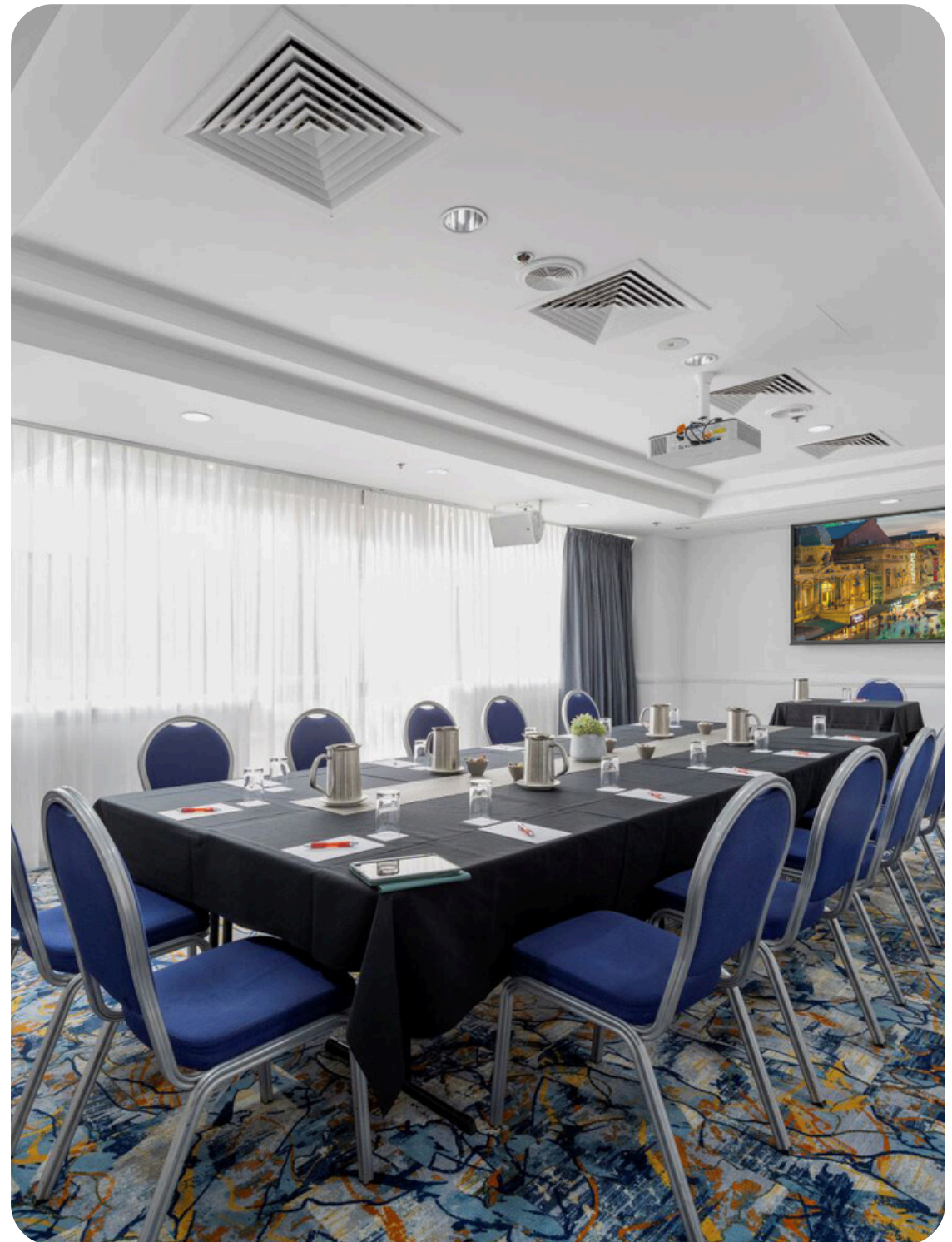

HOTEL GRAND
CHANCELLOR
ADELAIDE

The most successful event

IS THE ONE THAT ACHIEVES YOUR GOALS
AND EXCEEDS YOUR EXPECTATIONS

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Welcome

TO THE ULTIMATE GUIDE FOR PLANNING SUCCESSFUL CONFERENCES AND EVENTS

Within these pages, you will discover everything you need to streamline your event organisation and ensure a seamless experience from start to finish.

Our easy-to-understand guides and inclusions ensure a seamless booking process, whether you are a seasoned event organiser, office manager, or a first time meeting planner.

Our starting price points offer competitive rates without compromising on quality. We are your one-stop-shop for all conference needs, from small team meetings to large corporate events, and residential conferences.

Whether you are planning a seminar, annual conference, or a corporate lunch - we are here to assist you with your event planning. Trust the Hotel Grand Chancellor Adelaide to make your meeting or event a success.

Contact us today to bring your vision to life!

Enquiries? Let's Talk!

Hotel Grand Chancellor Adelaide
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About Us

WE PUT YOU IN THE HEART OF IT ALL

The Hotel Grand Chancellor Adelaide, a 4.5-star hotel and conference centre, is celebrated for its excellence in hospitality and sustainability. Recognised by Quality Tourism and Trip Advisor's Traveller's Choice awards in 2024, and honoured on the Gold List of Australian Accommodation for five consecutive years, we are committed to delivering exceptional service and memorable experiences.

Following a refurbishment in 2022, the hotel features contemporary design and state-of-the-art facilities. Amenities include a dedicated conference floor, outdoor heated pool, spa, gym, sauna, and complimentary Wi-Fi.

Discover the versatility of our eight conference and event rooms, with the elegant Ballroom featuring a 5.5-metre decorative ceiling, and the breakout spaces with flowing fresh air and natural light. All of our rooms are equipped with cutting-edge technology from our onsite partner, Encore Event Technologies. Convenience is paramount with our exclusive touch panel, Event Concierge, ensuring seamless experiences for organisers and delegates alike.

At the Hotel Grand Chancellor Adelaide, we highlight the finest South Australian produce, crafting region-specific menus that reflect local flavours. Our clean, innovative, and newly launched conference catering concept offers a vast array of customisable options for delegates, catering to gourmet tastes and special dietary needs.





The Venue

EASY ACCESS, CONVENIENT PARKING,
AND SEAMLESS TRANSPORT OPTIONS

Location

Situated in the heart of Adelaide's CBD at 65 Hindley Street, the Hotel Grand Chancellor Adelaide is nestled amidst vibrant laneways and bustling restaurants. Positioned between the historic Central Markets and Adelaide Oval, our hotel is surrounded by the city's major attractions, including the medical district, convention centre, and Rundle Mall shopping precinct.

Access

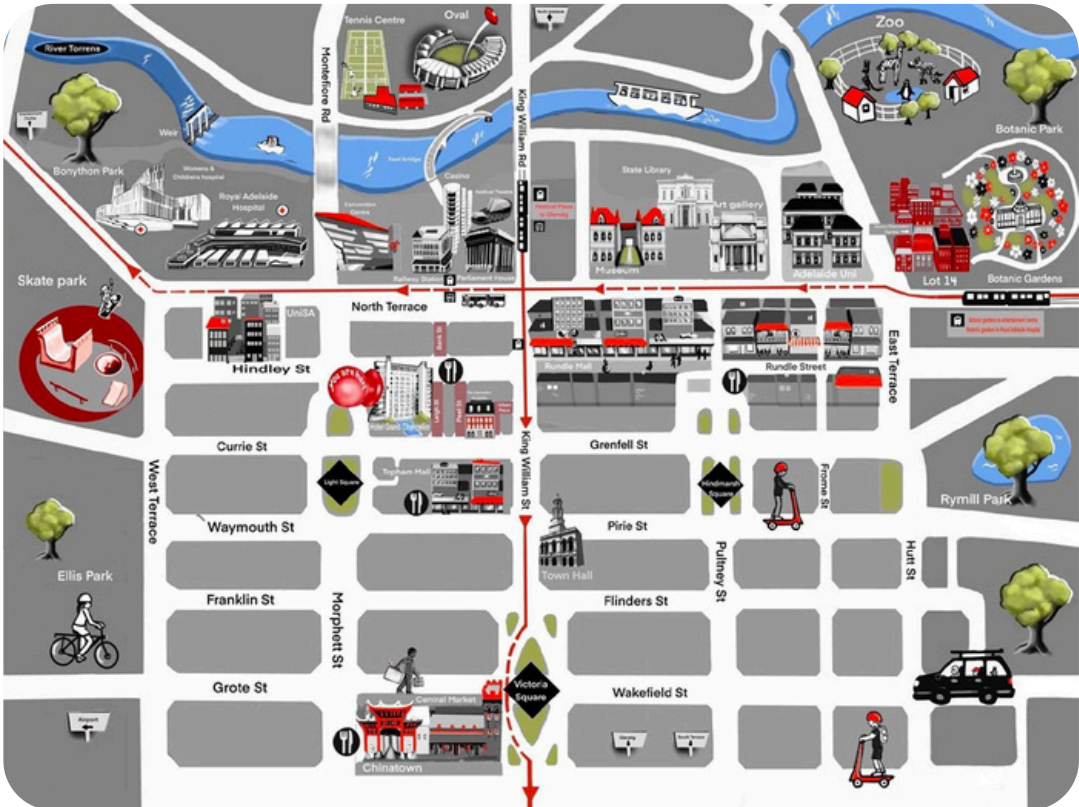
Step into our hotel through the grand entrance on Hindley Street, where a majestic staircase awaits, perfect for capturing glamorous moments. Our meeting and event rooms, located on the mezzanine conference level and level 1, are easily accessible via the stairs or elevators. Convenient ingress is guaranteed with the loading dock situated on the conference floor and with wide doorways accessing the event spaces.

On-site Car Parking

Convenient parking is available just west of the hotel, accessible via Club House Lane. Our secure car park operates 24/7 at a cost of \$25 per vehicle per night.

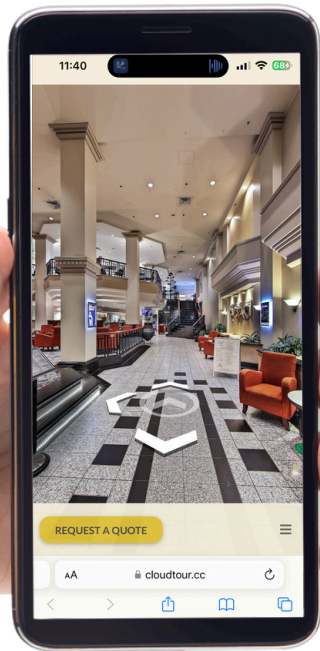
Transport

With bus stops, tram stops, and the train station just a 5-minute walk away, accessing the Hotel Grand Chancellor Adelaide is a breeze. A designated drop-off and pick-up zone make it convenient for taxi and ride-share services such as Uber.

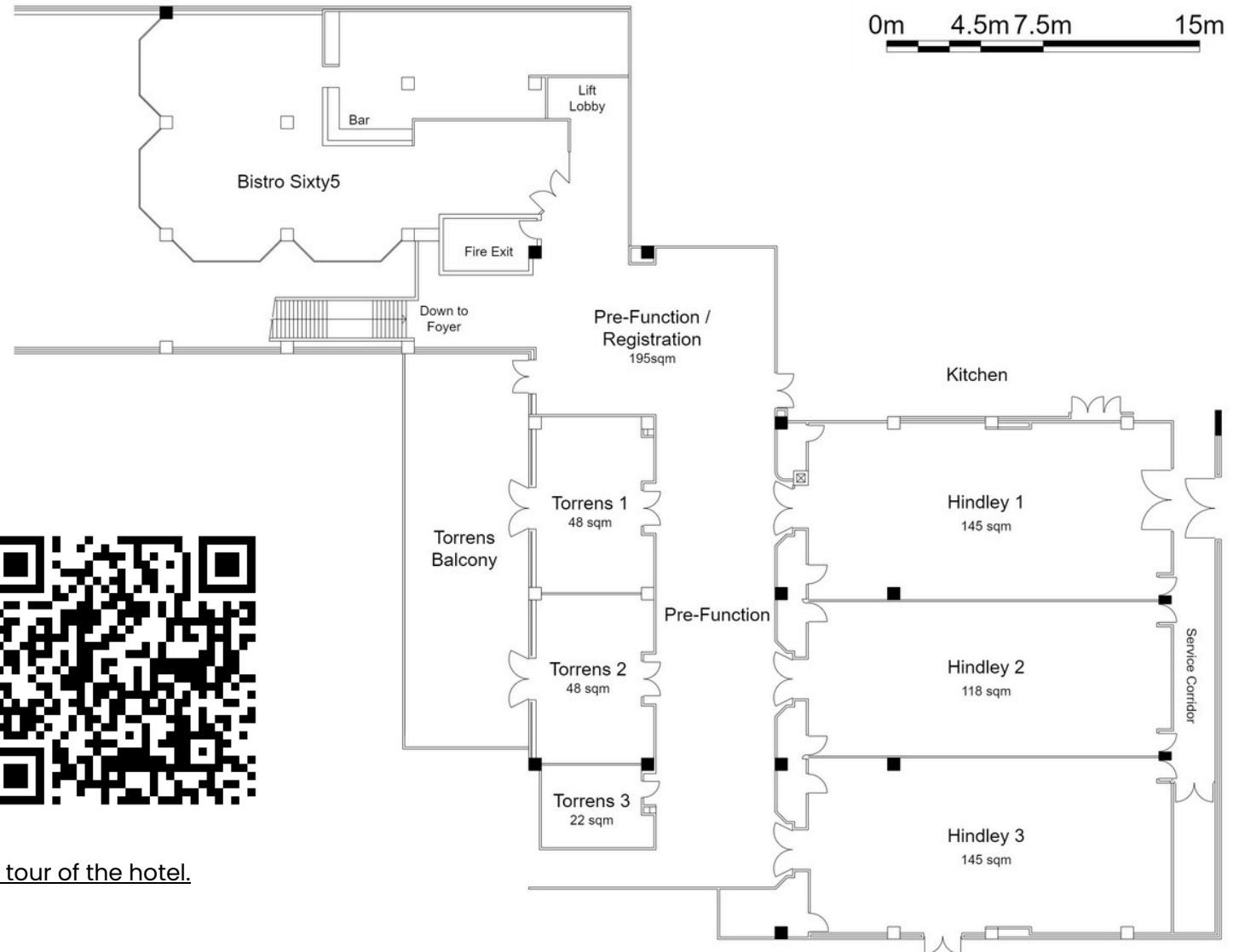


Floor Plan

OUR MEZZANINE FUNCTION FLOOR PLAN... YOUR CANVAS












[Click here or scan the QR code for a virtual tour of the hotel.](#)



Capacity Chart

AND ACCESS INFORMATION

	 Theatre	 Classroom	 Cabaret	 Boardroom	 U-Shaped	 Banquet	 Dinner Dance	 Cocktail	 Restaurant
HINDLEY 1	130	60	64	40	35	80	70	130	
HINDLEY 2	116	60	64	40	35	80	70	120	
HINDLEY 3	130	60	64	40	35	80	70	130	
HINDLEY 1&2 OR 2&3	246		120			160	150	250	
HINDLEY BALLROOM	400		220			330	300	420	
TORRENS ROOMS	70	20	48		20	50		60	
TORRENS 1 OR 2	30	8	24	14	12	20		25	
WEST END ROOM 1	50	26	32	20	22	40		50	
WEST END ROOM 2				10					
POOLSIDE						80		100	
SEBASTYAN'S BAR								100	
BISTRO SIXTY5									90

Access Information	
Loading Bay Dock Size	H 4.05m x W 6.6m
Loading Bay Dock Height	1.15m
Loading Bay Width	6.4m
Loading Bay Access Doors	H 2.07m x W 1.5m
Schrader St (Access Lane) Width	Road 4.6m Total 6.1m

Event Spaces

WITH 8 VERSATILE EVENT SPACES THAT CAN BE COMBINED, IT'S EASY TO FIND THE PERFECT VENUE FOR YOUR EVENT. WHETHER IT'S A SMALL MEETING FOR 4 OR A LARGE SEMINAR FOR UP TO 420 PEOPLE, WE HAVE THE IDEAL SPACE FOR YOU.

TORRENS ROOMS



TORRENS 1



TORRENS 1 & 2



TORRENS 2

HINDLEY ROOMS



HINDLEY 1, 2 OR 3



HINDLEY 1 & 2



HINDLEY BALLROOM (HINDLEY 1, 2 & 3)

WEST END & POOLSIDE



WEST END 1



WEST END 2






POOLSIDE

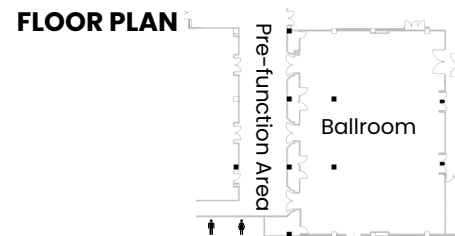
The Ballroom

A GRAND PLENARY - DIVIDEABLE INTO 3 BREAKOUT SPACES FOR CONCURRENT SESSIONS
THE BALLROOM OFFERS SPACE FOR UP TO 420 DELEGATES



-  **BANQUET 330**
-  **CABARET 220**
-  **COCKTAIL 420**

- SPECIFICATIONS**
- DIMENSIONS: 24MX17M
 - SQUARE METRES: 408
 - CEILING HEIGHT: 5.5M
 - DOORWAY: H 2.07M X W 1.6M



VIEW VR TOUR



Conference Day Package

MINIMUM 20 PEOPLE

Inclusions

- Arrival tea & coffee with fresh fruit
- Energy wellness shot
- Morning tea with fresh fruit platter or smoothies
- Lunch in our Bistro Sixty5 or in the Pre-Function area
- Afternoon tea with hydration station
- South Australian afternoon snack
- Room hire and set up
- Conference pads & pens on each table
- Purezza still and sparkling water on each table
- Stage – fully skirted with access steps & handrails
- Whiteboard with markers & eraser
- Conference Concierge: An iPad on the wall in each function room to provide your facilitator with the ability to contact a member of our team at any time.

Bonus Inclusions

- Spacious pre-function area with lounge seating
- Complimentary high speed Wi-Fi for all delegates
- 2 complimentary car parks on site (self-car parking only)

Exclusions

- Breakout rooms available
- Audio Visual equipment via our in-house AV partner, Encore Event Technologies

Conference Day Delegate Package
from \$77.00 per person, per day
from \$69.00 per person, per half day





Corporate Boost Bundle

BOOK TODAY, MEET TOMORROW!

BOOK NOW AND ENJOY A FREE PERK TO YOUR CONFERENCE DAY PACKAGE

Kickstart the new year and set your team up for success in 2025. Our Corporate Boost Bundle includes everything you need for your next team event. Perfect for new year kick-offs, strategy planning, or training sessions – experience seamless meeting-days this summer so you can focus on your company goals.

Starting from 1st January and running until the end of March 2025, we're delighted to offer you this freebie.

Bonus Perk:

Wrap up with a 30-minute complimentary local drinks-and nibbles extension – perfect for recapping key takeaways and fostering team camaraderie – served directly in the meeting room.

Limited-Time Offer – Secure Your Dates Today!

To enjoy the free perk to your Conference Day Package, book your January or February 2025 full-day or half-day event by the end of March 2025 (minimum 20 people). Subject to availability. T&C's Apply

Contact our events team today.



Conference Catering

DONE DIFFERENTLY

At the Hotel Grand Chancellor Adelaide, we proudly showcase South Australia's exceptional produce. With our new conference catering concept, we aim to bring the state's diverse culinary delights closer to our delegates, allowing you to experience the renowned flavours of our regions without leaving the hotel.

We offer unique catering options from quick start breakfasts to gala dinners, featuring native and home-grown ingredients. Our focus is on offering fresh, healthy and nourishing meals that leave delegates feeling re-energised and focused for the day in the conference room.

Complimentary energy wellness shots, fresh fruit platters, and hydration stations are staples of our conference catering. These offerings are curated to revitalise your body and mind throughout the day.

The newly designed nourish bowl lunches are designed for convenience and ample variety in four steps: Choose your base, add your favourite protein, and customise the flavours from a range of condiments and broths to your liking. Help yourself to seconds or thirds as you desire!





Tea Breaks

SERVED IN THE PRE FUNCTION AREA

Arrival Tea & Coffee

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Whole fruit

Morning Tea

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Whole fruit (GF/VG)
- Choice of banana or berry smoothie shots (GF/V) or a fresh fruit platter (GF/VG)
- One item of your choice from our tea break menu

Afternoon Tea

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Whole fruit (GF/VG)
- Hydration Station: Electrolytes water, flavoured-infused water and your choice of house-made iced tea or house-made iced coffee
- One item of your choice from our tea break menu

Tea Break Menu

MORNING OR AFTERNOON TEA

Please select one option from the sweet or savoury menu for each tea break.

Sweet

- Kyton lamington (V)
- Lavender scones with jam & cream (V)
- Portuguese tarts (V)
- House-made chocolate fudge & rosella flower brownie (DF/GF/V)
- Rolled oat, golden syrup & bran slice (V)
- Wattleseed banana bread
- Chocolate orange tart (V)
- Sweet apricot bliss balls (VG/GF)
- Chocolate coated profiteroles (V)

Savoury

- Baked vegetable & bush tomato frittata (GF/V)
- Native bush dukkah spiced potato & zucchini fritters (DFA/GF)
- Pepperberry chicken sausage rolls, tomato relish
- Plant-based sausage rolls (VG/GF)
- Goats cheese & asparagus tarts (V)
- Porcini mushroom arancini, roasted garlic aioli (V)
- Pumpkin & almond samosa, cucumber raita (V)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Nourish Bowl Lunches

OFFERING VARIETY AND ABUNDANCE

Enjoy an array of wholesome, fresh, and soul-nourishing meals that leave you feeling light, focused and ready for a day in the conference room. Our daily menus take you on a 'Grand Tour of SA' through the different iconic South Australian regions and showcase the very best produce that our beautiful state has to offer.

All lunches are served with the following beverages:

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Purezza still and sparkling water
- Soft drinks
- Juice

How our nourish bowl lunches work:

- #1** – choose your bowl
- #2** – fill your bowl
- #3** – add your condiments
- #4** – repeat



#1 CHOOSE - BOWLS

- Root vegetable & pepita seed (VG/GF)
- Roasted vegetable & chickpea (VG/GF)
- Vermicelli, soybean & herb (VG/GF)

#2 FILL - HOT

- Barossa Valley duck & fennel sausage (DF)
- Free-range Barossa Valley chicken (GF/DF)
- Ras el hanout spiced Virginia oyster mushroom bites (VG/GF)
- Aromatic vegetable nage (VG/GF)
- Free-range chicken broth (GF/DF)

#3 ADD - CONDIMENTS

- Pendleton olives (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Honey soy dressing (DF)
- Hummus (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon vinaigrette (VG/GF)

FRESH BREADS

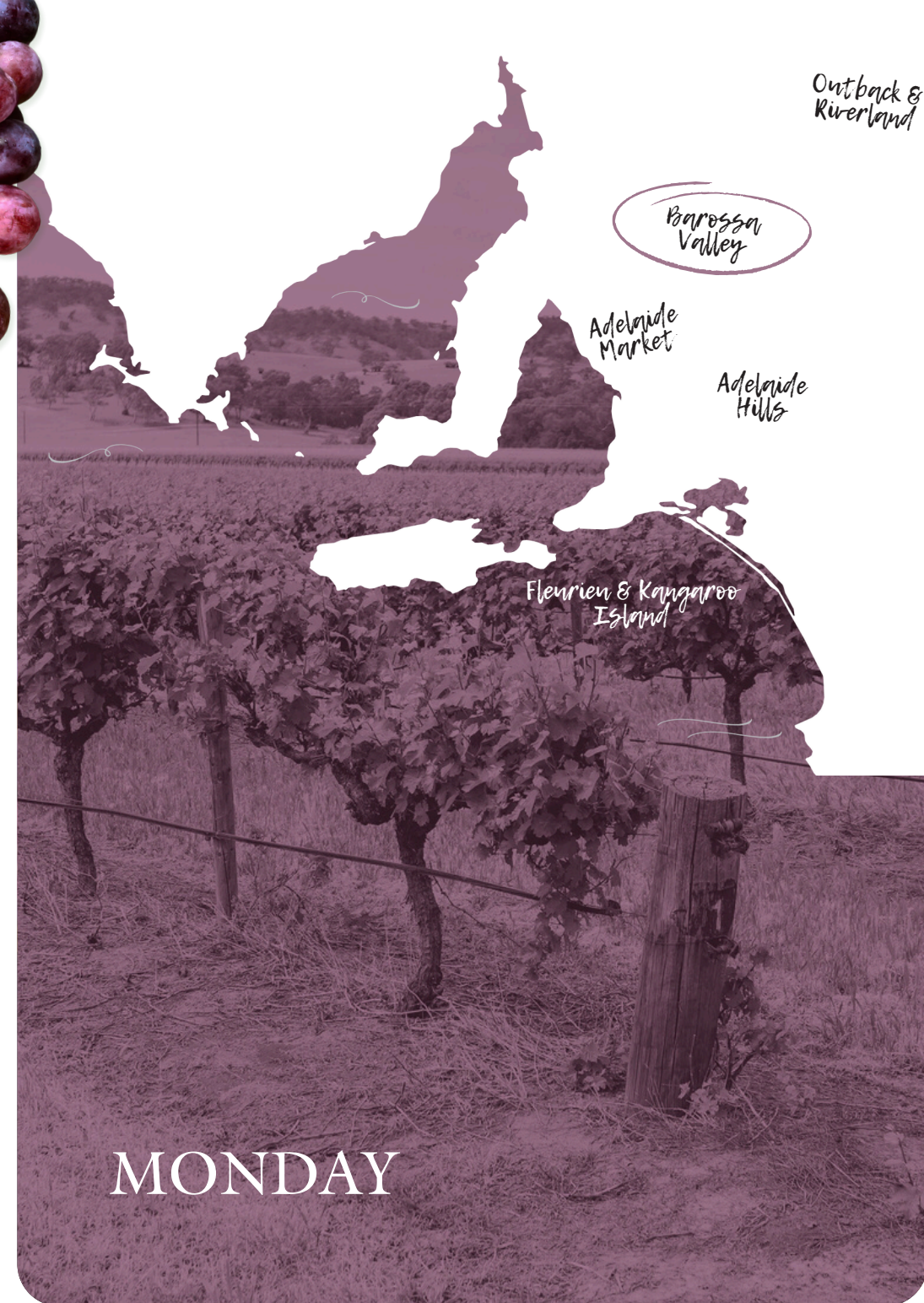
- Mini brioche hot dog
- Pita bread
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





#1 Choose - Bowls

- Potato, bacon & spinach (GF/DF)
- Bunya nut, saltbush & southern Mallee lentils (VG/GF)
- Ancient grain, almond & pine nut (VG)

#2 Fill - Hot

- Slow cooked Murraylands beef & pepperberry short ribs (GF/DF)
- Native bush dukkah glazed chicken (GF/DF)
- Chickpea and bush tomato masala (VG/GF)
- Anise myrtle nage (VG/GF)
- Free-range chicken broth (GF/DF)

#3 Add - Condiments

- Green ant hot sauce (GF/DF)
- Native bush dukkah (VG/GF)
- Bush tomato hummus (VG/GF)
- Karkalla & native turmeric relish (VG/GF)
- Pendleton olives (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon myrtle vinaigrette (VG/GF)

Fresh Breads

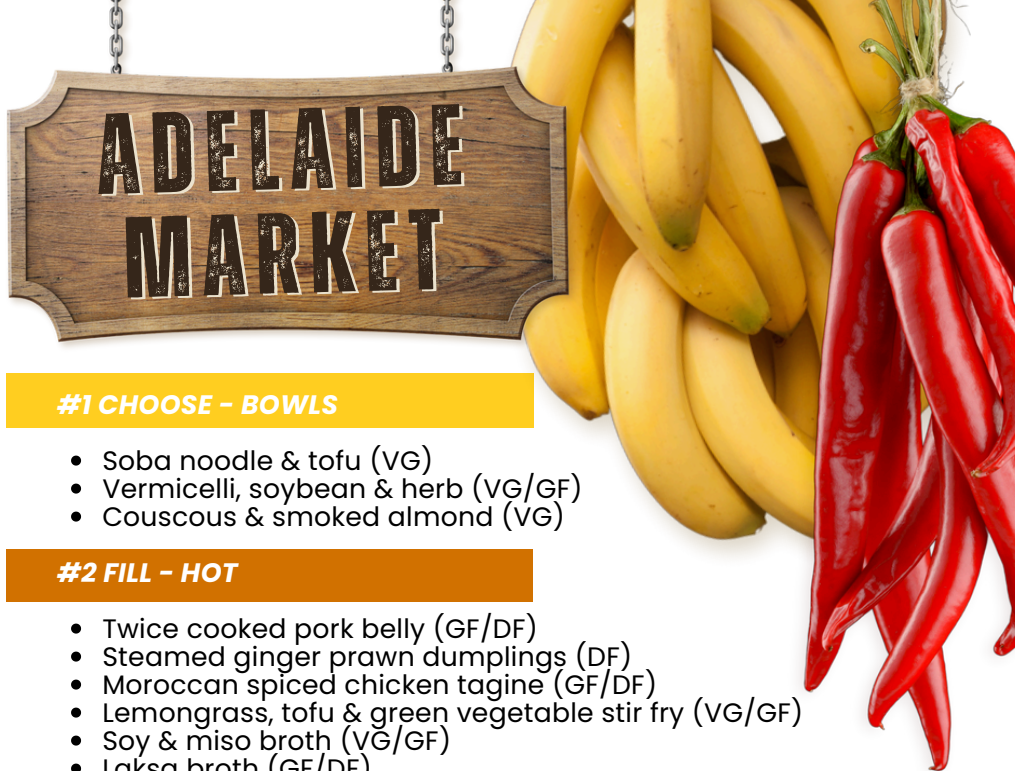
- Mini brioche sliders
- Pita bread
- Crusty sourdough (VG)

Fresh Fruit

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit Bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE



#1 CHOOSE - BOWLS

- Soba noodle & tofu (VG)
- Vermicelli, soybean & herb (VG/GF)
- Couscous & smoked almond (VG)

#2 FILL - HOT

- Twice cooked pork belly (GF/DF)
- Steamed ginger prawn dumplings (DF)
- Moroccan spiced chicken tagine (GF/DF)
- Lemongrass, tofu & green vegetable stir fry (VG/GF)
- Soy & miso broth (VG/GF)
- Laksa broth (GF/DF)

#3 ADD - CONDIMENTS

- Sambal Oelek, soy sauce (VG/GF)
- Sweet chilli sauce (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon vinaigrette (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Honey soy dressing (DF)

FRESH BREADS

- Mini banh mi (DF)
- Prawn crackers
- Pita bread
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT





#1 CHOOSE - BOWLS

- Ancient grain, almond & pine nut (VG)
- Roasted vegetable & chickpea (VG/GF)
- Soba noodle & tofu (VG)

#2 FILL - HOT

- Grilled snapper fillet "Aqua Pazza" (GF/DF)
- South Australian seafood medley in white wine & garlic (GF/DF)
- Nomad Farms roasted organic honey soy chicken breast (DF)
- Roasted broccoli, chat potato & Willunga smoked almond (VG/GF)
- Laksa broth (GF/DF)
- Italian vegetable minestre (VG/GF)

#3 ADD - CONDIMENTS

- Maggie Beer verjuice (VG/GF)
- Sweet chilli sauce (VG/GF)
- Garlic yoghurt (V/GF)
- Lemon vinaigrette (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Pendleton olives (VG/GF)

FRESH BREADS

- Parmesan & onion loaf
- Ciabatta (VG)
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

ADELAIDE HILLS



#1 CHOOSE - BOWLS

- Root vegetable & pepita seed (VG/GF)
- Couscous & smoked almond (VG)
- Potato, bacon & spinach (GF/DF)

#2 FILL - HOT

- Roasted pork loin & sauerkraut (GF/DF)
- Creamy chicken piccada with garlic & herb cream sauce (GF)
- Forest mushroom, green bean & kohlrabi (GF/DF)
- Italian vegetable minestre (GF/VG)
- Free-range chicken broth (GF/DF)

#3 ADD - CONDIMENTS

- German gurbensalat (GF)
- Uraidla apple sauce (VG/GF)
- Beerenberg tomato chutney (VG/GF)
- Beerenberg caramelised onion relish (VG/GF)

FRESH BREADS

- Parmesan & onion loaf
- Ciabatta (VG)
- Crusty sourdough (VG)

FRESH FRUIT

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

#4 - REPEAT



FRIDAY



Traditional Buffet Lunch

AVAILABLE FOR MULTI-DAY FUNCTIONS

As an alternative to our nourish bowls, we offer a traditional buffet lunch option available for any day of your multi-day event. Choose between Option One or Two.

Option One

- Lamb rogan josh (GF)
- Steamed Jasmine rice (VG)(GF)
- Sweet & sour chicken (DF)
- Fried hokkien noodle, seasonal vegetable stir fry, ginger & soy (V)

Option Two

- Beef stroganoff
- Garlic mashed potatoes & green vegetables (GF)
- Spiced cauliflower & chickpea tagine (VG)
- Spinach & ricotta cannelloni, tomato & basil passata (V)

Salad

- Green leaf salad

Condiments

- Cucumber yoghurt
- Lemon vinaigrette (VG/GF)
- Zesty lime, ginger & coriander dressing (VG/GF)
- Pendleton olives (VG/GF)

Fresh Breads

- Parmesan & onion loaf
- Ciabatta
- Crusty sourdough (VG)

Fruit

- Fresh seasonal fruit salad with coconut yoghurt (VG/GF)
- Whole fruit bowl (VG/GF)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Enhance with Premium Upgrades

UNLEASH THE POTENTIAL OF YOUR CONFERENCE

We believe that the key to a successful event lies in the details, and our enhancements are designed to transform your conference into an unforgettable experience. Our new additions are crafted to not only meet your needs but exceed your expectations, making your event truly exceptional.

Start the day with our Health Hustle Breakfast, featuring invigorating options that fuel your attendees for productive sessions.

Conclude your conference with our Post-Meeting Networking Event. This 30-minute session offers the perfect setting for attendees to relax, network, and form valuable connections, all while enjoying chef's choice grazing platters and a selection of beverages.

Upgrade your standard tea breaks with our sweet and savoury menu options, ensuring every pause keeps your attendees energised and engaged throughout the day.

Why settle for standard when you can tailor every aspect of your catering?

Each upgrade is thoughtfully designed to provide your attendees with a lasting positive impact of your conference. Imagine your attendees raving about the vibrant, healthy meals and the engaging networking opportunities.





Health Hustle Breakfast

STAND UP ONLY

Kick-start your day with our Health Hustle stand-up breakfast on arrival, perfect for pre-conference or morning meetings. Choose up to two flavours of our delicious overnight oats & chia seed mixes, including options like Piña colada, peanut butter & jam, and spiced pear. Fuel your morning with a nutritious and energising breakfast experience.

Quick Start Breakfast Includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled fruit juices
- Seasonal fruit salad (VG)
- Coconut yoghurt (VG)
- Overnight oats & chia seed (selection from six flavours)

Choose any two overnight oats & chia seed flavours:

- Strawberry protein
- Piña colada
- Banana bread
- Peanut butter & jam
- Carrot cake
- Spiced pear

\$16.50 per person

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Post Meeting Networking Event

UPGRADE TO YOUR CDP

This 30-minute networking event is designed to strengthen your connections with peers post-meeting. It includes the chef's choice grazing platters and a beverage package and provides a perfect opportunity to unwind and engage in meaningful conversations after a productive day in the conference room. Don't miss this affordable add-on to make the most of your conference experience.

Inclusions:

S.A. Grazing Platter
30-minute beverage package

Wines

- Angove Long Row Sparkling Wine
- Angove Long Row Sauvignon Blanc
- Angove Long Row Shiraz

Beers

- Pirate Life Lager
- Hills Apple Cider

Non-Alcoholic

- Soft drinks
- Juices
- Purezza still & sparkling water

\$15.00 per person





Tea Break Upgrades

CATERING ENHANCEMENTS

Hydration Station - Continuous

Hydration station with electrolytes water, flavoured-infused water, & choice of either house-made iced tea or house-made iced coffee.

Full day \$15.00 per person

Half day \$8.00 per person

Tea & Coffee - Continuous

Freshly ground coffee from our deluxe self-serve coffee machines, & a selection of teas.

Full day \$15.00 per person

Half day \$8.00 per person

Additional Food Items

Add more food items from our tea break menu to your morning or afternoon tea. Sweet or Savoury? Your choice!

\$5.50 per person, per choice

Lunch Enhancements

ADDITIONAL DISHES

If you would like to offer your delegates something a little bit more you may select additional dishes to complement your lunch buffets.

Protein Mains

- Lamb rogan josh with pilaf rice, cucumber raita (GF)
- Sweet & sour chicken with steamed Jasmine rice (DF)
- Beef stroganoff with garlic mashed potatoes (GF)
- Stir fried roast duck with rice noodles, bok choy, hoisin sauce (GF)
- Lamb tagine with smoked almond couscous, cucumber yoghurt
- Chilli con carne with guacamole, corn chips, soft tacos (DF)

\$15.00 per person, per choice

Vegetarian Mains

- Porcini mushroom & black truffle gnocchi with shaved parmesan (V)
- Spinach & ricotta cannelloni with tomato & basil passata (V)
- Spiced cauliflower & chickpea tagine with smoked almond couscous (VG)
- Fried hokkien noodles with seasonal vegetable stir fry, ginger, soy (V)
- Vegan paella (VG/GF)

\$13.00 per person, per choice





Light Lunch

WORKING LUNCH OPTION

Our Light Lunch option offers flexibility and choice. Clients can now select two sandwiches from a variety of five options, ensuring a tailored and satisfying experience. Light lunch may be served as a working lunch in the Pre-Function area or directly in the meeting room.

All served with

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Soft drinks
- Seasonal fresh fruit platter

Sandwich Menu (choose any 2)

Oui Monsieur

Freshly baked baguette, ham, tomato, spinach, camembert, tomato relish

The Riviera

Freshly baked baguette, smoked salmon, red onion, snow pea shoot, sour cream

The Holy Guacamole

Tortilla wrap, chicken, avocado, cheese, refried beans, tomato, coriander

The Sheesha (VG)

Flat bread wrap, felafel, hummus, cucumber, tomato, red onion, rocket

The Manhattan

Freshly baked baguette, turkey, cranberry, camembert, rocket

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Executive Lunch

FOR GROUPS UP TO 20 PEOPLE

Delegates may pre-order their preferred main course via the pre-order form in the meeting room by morning tea.

Includes

- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas
- Purezza still and sparkling water and soft drinks

Menu Options

Confit Pork Belly (DF/GFA)

Crispy pork belly, straw potato & green apple salad, green ginger jus

Baked Ratatouille (V/VGA/GFA)

Zucchini, eggplant, tomato, baked with a Provençal sauce, pickled fennel salad, cheesy garlic bread

Atlantic Salmon Fillet (GF/DF)

Warm crushed potato, cherry tomato & olive salad, broccolini, pepperonata

Char-grilled Sesame Chicken (GF/DF)

Cucumber salad, coconut rice, red curry sauce

250g Wagyu Rump Steak (GF)

Mashed potato, sautéed green vegetables & red wine jus

Chicken Breast Schnitzel Parmigiana

Chicken breast schnitzel topped with tomato and cheese, chips & garden salad

Falafel & Hummus (VG)

Cucumber & mint salad, pita bread & native dukkha

Our menus are crafted with fresh, seasonal produce and are subject to change at short notice.

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Conference Catering Prices

CUSTOMISE YOUR CATERING EXPERIENCE

		Page(s)
Health Hustle Breakfast	\$15.50 per person	23
Arrival Tea & Coffee	\$5.50 per person	13
Morning and Afternoon Tea	\$14.50 per person	13-14
Light Lunch	\$27.50 per person	27
Nourish Bowl Lunch	\$34.50 per person	15-21
Lunch Enhancements	from \$13.00 per person	26
Traditional Buffet Lunch	\$34.50 per person	21
Executive Lunch	\$34.50 per person	28
30-Minute Networking Event	\$15.00 per person	24

Testimonials

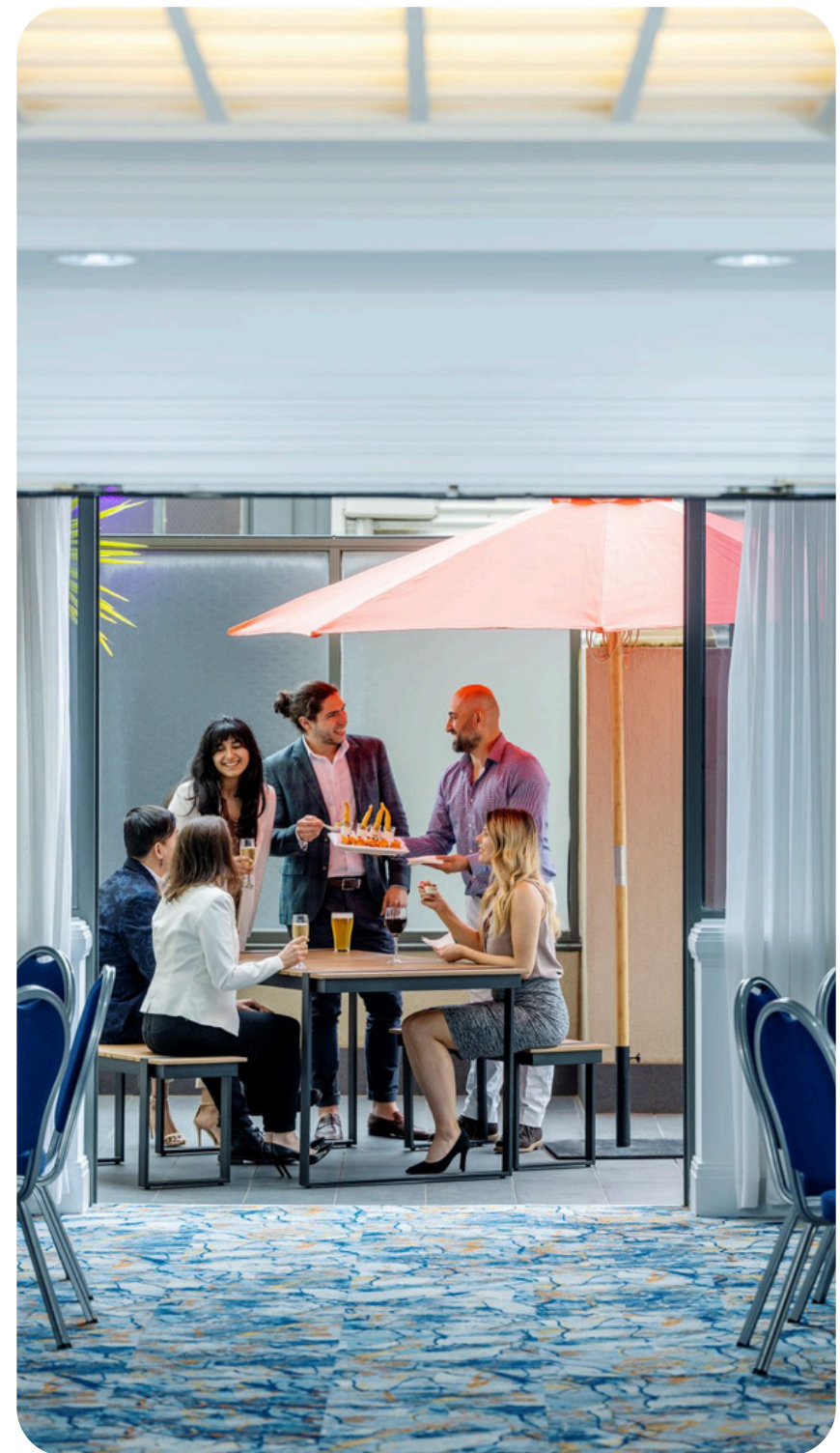
VOICES OF OUR CLIENTS

EMMA GRIGSON, PRESIDENT, WEST ADELAIDE FOOTBALL CLUB - MARCH 2024

The WAFC 2024 Celebration of Football Lunch during Gather Round at Hotel Grand Chancellor Adelaide was a fantastic event. The food was delicious, the service couldn't be faulted and it was really good to have been able to simply show up and feel assured that everything was taken care of.

DICKER DATA LIMITED - MARCH 2024

Right at the heart of Adelaide CBD, the HGCA is the perfect location. We used the hotel to host multi-day training events and Lauren and team were nothing short of hospitable, flexible and receptive to our requirements. The Hindley rooms were equipped with state-of-the-art AV facilities with a large projector screen which we absolutely loved. We also stayed at the hotel where the staff were very friendly and helpful.





Testimonials

VOICES OF OUR CLIENTS

AUSTRALIAN CHILDREN'S EDUCATION & CARE QUALITY AUTHORITY - NOVEMBER 2023

Our company recently held a two-day workshop and stayed at the Grand Chancellor Adelaide. The hotel is conveniently located just a short walk to the CBD and was very accessible to everything we needed. From the initial planning of our event both Kathrin and Josefina were very friendly and professional providing responsive communication and delivered what they promised. Their teams on the ground were very helpful and friendly and went above and beyond to provide outstanding service. The chef provided a wonderful and tasty variety of food catering over the two days. The accommodation rooms were spacious and cosy, and the amenities were top-notch. To the entire Hotel Grand Chancellor Adelaide team, thank you so much for everything you provided to make our event and stay so successful.

I would highly recommend the Grand Chancellor Adelaide to anyone who is wanting to arrange an event and/or accommodation and will definitely be using this hotel again for our future workshops.

SAFCA - SOUTH AUSTRALIAN FINANCIAL COUNSELLORS ASSOCIATION - NOVEMBER 2023

We recently held our annual conference at the Hotel Grand Chancellor (HGC). The HGC Events team went above and beyond to assist us in the lead up and during the event. Even when there had to be some last-minute changes the staff were responsive and helpful. The facilities were comfortable and the food was lovely. The staff team also stayed at HGC during the event and the rooms were lovely too. It certainly is an advantage to hold an event where there is comfortable accommodation available onsite. Thanks HGC team!

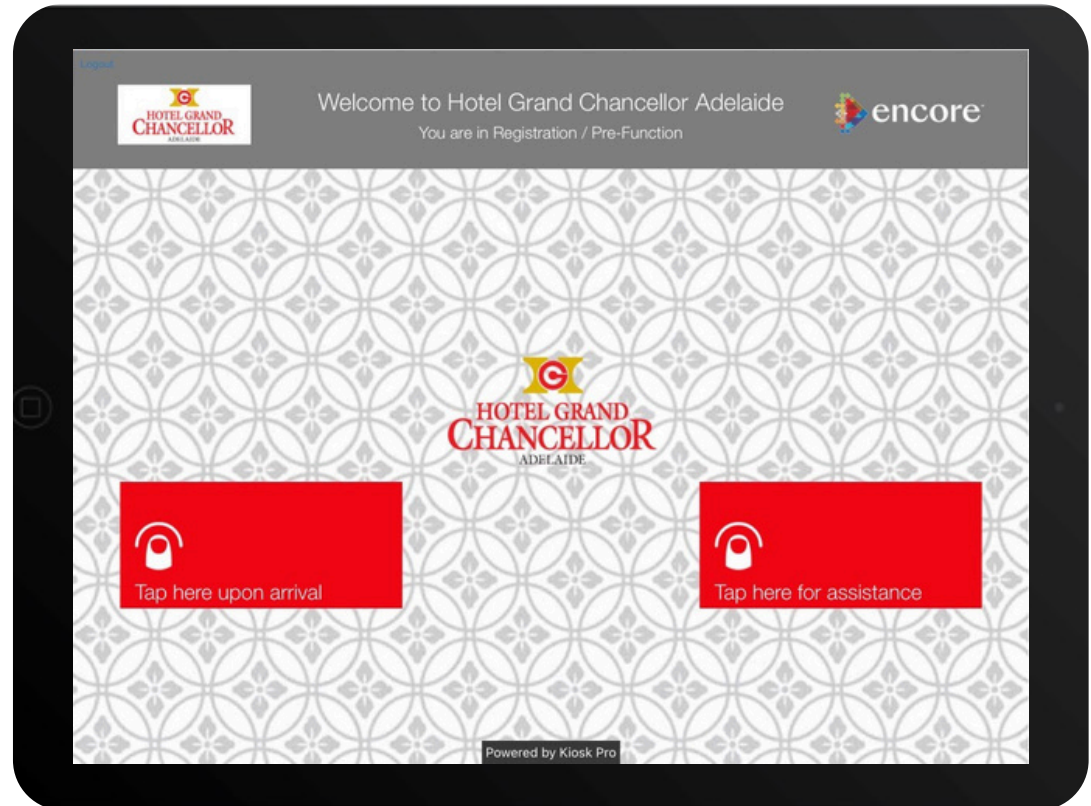
Audio & Visual

STRESS AND FUSS FREE

The Hotel Grand Chancellor Adelaide proudly partners with award-winning event production specialists Encore Event Technologies to deliver exceptional services at our venue. Encore distinguishes itself by delivering immersive experiences with the help of their creative, technical and production teams to create bespoke solutions for all types of events; from small meetings to conferences and luxury gala dinners, you can trust them to surpass your expectations. When you host your event at The Hotel Grand Chancellor Adelaide, you get access to Encore's wide range of cutting-edge AV technologies, as well as their internationally recognised design and production management experience that will ensure your event is one to remember. Discover your event's potential by speaking with Encore's in-house team at The Hotel Grand Chancellor Adelaide.

Event Concierge

Event Concierge is an easy-to-use touch panel that allows clients to make requests, all from the comfort of their function room. The touch panel can be tailored to your individual requirements and will send a text and email to the appropriate person requesting assistance. This ensures a better experience for the delegate and a more efficient operation for you.





Themes

BROUGHT TO YOU BY ENCORE EVENT TECHNOLOGIES



Planning a Social Event

WITH YOUR CONFERENCE?

Check out our separate Event Catering Kit for delicious food and beverage options for your next cocktail event, and lunch or dinner function.

Thank you for considering the Hotel Grand Chancellor Adelaide for your next event. Contact us today – we look forward to working with you to bring your event to life.

Important Note:

- Menus and prices are subject to change.





Your Next Move

TRANSFORM YOUR VISION. LET'S PLAN THE PERFECT EVENT TOGETHER AND MAKE IT HAPPEN.

1. Wander & Wonder

Come on in and view the venue and event spaces.

Contact us today to schedule an exclusive tour, guided by our Conference & Events Team, and discuss your endless options in person.

2. Get Your Tailored Proposal

Seen it and loved it?

Receive a detailed event quotation tailored to your event brief and discuss it with our team to leave no question unanswered.

3. Lock It In

Secure the date with a deposit.

Don't wait too long - our limited availability is filling up fast!

4. Customisation Begins

Success lays in the planning of the finer details.

Now that you've locked in your date, it's time to dive into the planning. One experienced conference & event coordinator is assigned to your event to ensure effective and succinct communication and a seamless exchange of information. You will feel supported throughout the entire planning process.

T&C's Apply.

Enquiries? Let's Talk!

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Contact Us

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