



MEETINGS & EVENTS

HOTEL GRAND CHANCELLOR BRISBANE

WELCOME

ELEVATE YOUR EVENT WITH HOTEL GRAND CHANCELLOR BRISBANE

Discover the perfect blend of sophistication and versatility at Hotel Grand Chancellor Brisbane's Conference Centre. With 11 beautifully designed meeting rooms, each thoughtfully tailored for different event types, the centre offers limitless options for your next gathering.

Flooded with natural light from floor-to-ceiling windows, the space boasts stunning views of the serene Roma Street Parklands, creating an inspiring setting for any occasion. Whether you're hosting a seminar, convention, trade show or elegant gala dinner our venue is ready to bring your vision to life.

[360° VENUE TOUR](#)

[FUNCTION SPACES / CAPACITIES](#)

[FLOOR PLANS](#)

[ENQUIRE](#)



DAY DELEGATE

FULL DAY DELEGATE

arrival tea & coffee
morning tea
lunch buffet
afternoon tea
meeting room set as required
notepads, pens & water
whiteboard
wifi for all delegates
electronic signage
8 hours room hire

HALF DAY DELEGATE

minimum 20pax

arrival tea & coffee
morning tea **or** afternoon tea
lunch buffet
meeting room set as required
notepads, pens & water
whiteboard
wifi for all delegates
electronic signage
6 hours room hire

specific dietary requirements may incur an additional charge



DAY FUNCTIONS

MORNING TEA

MONDAY - mini filled muffins / vegetarian quiche

TUESDAY - mixed slice selection / sausage rolls with tomato relish

WEDNESDAY - chocolate croissants / corn fritters with tomato jam

THURSDAY - filled donuts / mini beef pies with tomato sauce

FRIDAY - house baked danishes / veggie fritters with relish

SATURDAY - scone with jam & cream / bacon & cheese quiche

SUNDAY - chocolate donuts / mini chicken pies

freshly brewed coffee and tea

BUFFET LUNCH

minimum 20pax Mon - Fri & 40pax Sat - Sun

fresh bread
continental cold meats
selection of freshly 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 farmhouse cheeses
bowl of fresh seasonal fruit
chilled orange juice
freshly brewed coffee and tea

SANDWICH FACTORY

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

AFTERNOON TEA

house baked cookie & whole fruit
freshly brewed coffee and tea

specific dietary requirements may incur an additional charge



BREAKFAST

BUFFET \$

minimum 20pax

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

select one

creamy scrambled eggs with chives
poached eggs with hollandaise

select four

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

PLATED

upgrade to alternate drop - additional \$5pp
minimum 10pax

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

select one

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 an english muffin with dukkah, avocado & marinated goats feta
truffled scramble eggs with shaved gypsy ham, haloumi & fresh rocket

specific dietary requirements may incur an additional charge

CASUAL SELECTION

chilled orange, pineapple or apple juice \$6pp
seasonal fresh fruit platter with yoghurt \$9pp
freshly baked croissants and danish pastries \$8pp
selection of cereals with fruit compote \$10pp
warm ham, cheese & tomato croissants \$8pp
quiche lorraine \$9pp
quiche with spinach and fetta \$9pp
freshly brewed coffee and tea \$5pp



LUNCH & DINNER

TWO COURSE | THREE COURSE

upgrade to alternate drop

ENTREE

gin & beetroot cured salmon with pickled cucumbers, herb cream & rye
fried pork belly with papaya salad with orange & peanuts, chilli honey dressing
mushroom risotto croquettes with watercress & peppered fig dressing
antipasti plate - salumi, olives, crudities & crispbread
char sui chicken breast with soba noodles, fried ginger, shallots & garlic with greens
gnocchi with pumpkin, candied nuts, fried sage & parmesan

MAIN

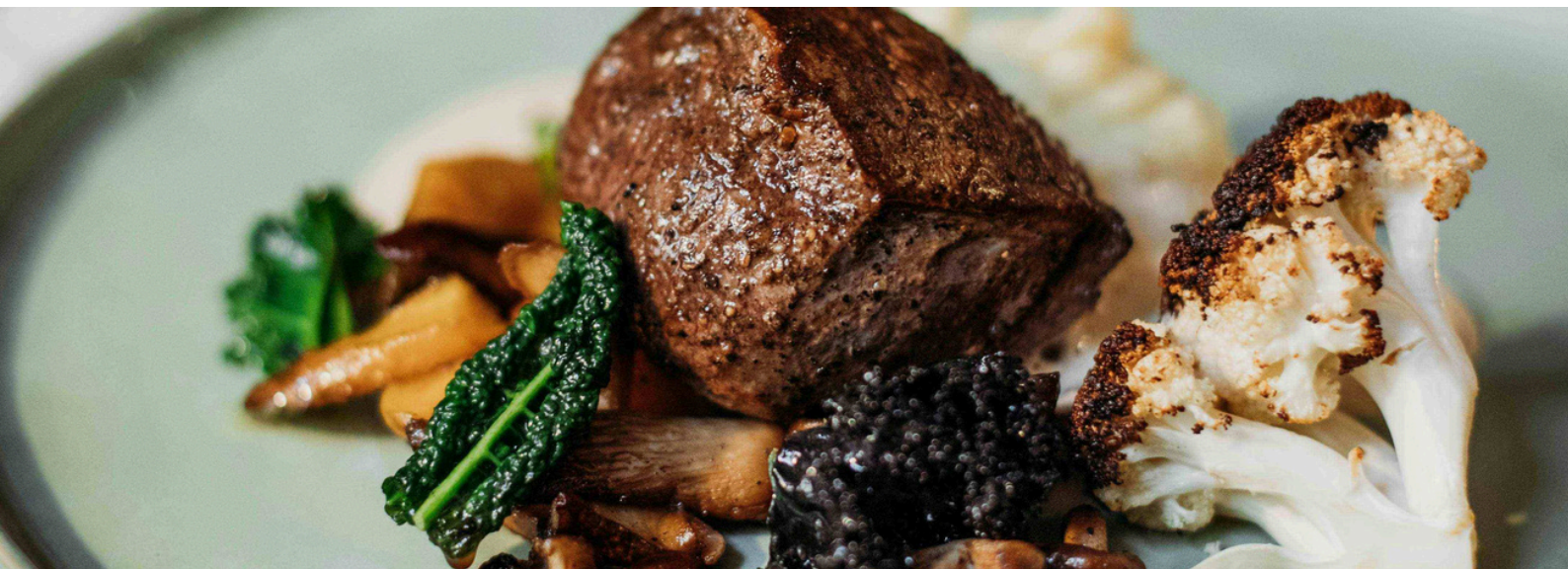
eye fillet with baby carrots, onion jam, roasted kipflers & port jus
barramundi with kasundi spiced vegetables, pea falafel & yoghurt
duck leg with snake beans, pineapple, jasmine rice & red curry sauce
chicken breast with sauteed mushroom cream, lentils & parsnip chips
pork loins with braised sweet & sour peppers, radicchio & pinenut basil pesto
lamb shoulder with slow roasted tomato, braised white beans & crisp kale

DESSERT

includes freshly brewed tea & coffee

strawberry & white chocolate cheesecake with fresh berries & vanilla cream
lemon meringue pie with macadamia nut & praline ice cream
creme brulee choux bun with apples & creme fraiche
warm chocolate fondant with raspberries & cream
brie cheese with figs, pumpkin bread & candied nuts

specific dietary requirements may incur an additional charge



BUFFET

PREMIUM DINNER BUFFET

INCLUSIONS

bakers selection of bread with butter
dressings & condiments
continental cold meats, 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

seasonal greens
roasted potatoes, parsnips & carrots

DESSERT SELECTION

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

specific dietary requirements may incur an additional charge



CANAPES

4 ITEMS | 6 ITEMS | 8 ITEMS | SUBSTANTIAL CANAPE

COLD

fresh prawns with gribiche sauce
crudites with herb & parmesan dressing
antipasti skewers

HOT

spiced green pea & potato croquette with mint chutney
lamb samosa with mango pickle
chicken empanada with yoghurt chutney
shepherds pie with tomato chutney
new orleans crumbed prawns with aioli
karaage chicken with hot honey
char sui pork buns with soy dipping sauce
lemongrass chicken skewer with nam jim dressing
bacon mac & cheese croquette with ranch
chefs arancini

SUBSTANTIAL

fried chicken with waffles & maple sriracha
fish & chips with house made tartare
chefs curry & rice with pappadums

ADD DESSERT - 3 ITEMS | 4 ITEMS

specific dietary requirements may incur an additional charge



FOOD STATIONS

ANTIPASTO STATION

minimum 40pax

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

DIM SUM STATION

minimum 40pax

steamed & fried wontons
dumplings
dipping sauces

TACO STATION

minimum 40pax

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

SASHIMI STATION

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

specific dietary requirements may incur an additional charge



BEVERAGES

STANDARD PACKAGE

WINE

growers gate sparkling brut
growers gate sauvignon blanc
growers gate shiraz

BEER

selection of local australian beers

NON-ALCOHOLIC

selection of soft drink
selection of juices
sparkling & still water

PREMIUM PACKAGE

WINE

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

BEER

selection of local & imported beers

NON-ALCOHOLIC

selection of soft drink
selection of juices
sparkling & still water

beverage menu subject to change

