



# 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 personalized support from start to finish.

[FUNCTION SPACES / CAPACITIES](#)

[FLOOR PLANS](#)

[ENQUIRE](#)



# DAY DELEGATE

---

## **FULL DAY DELEGATE**

minimum 20pax | minimum 30pax for pandora room

arrival tea & coffee

morning tea

lunch selection

afternoon tea

data projector & screen

notepads, pens & water

whiteboard

wifi for all delegates

8 hours room hire

## **HALF DAY DELEGATE**

minimum 20pax | minimum 30pax for pandora room

arrival tea & coffee

morning **or** afternoon tea

lunch selection

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 20pax

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 30pax

### **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 FUNCTION

## MORNING TEA

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

**TUESDAY** - assorted quiches | assorted cakes

**WEDNESDAY** - assorted pies | chocolate cupcake

**THURSDAY** - assorted sausage rolls | assorted slices

**FRIDAY** - gourmet tartlets | mini jam doughnuts

**SATURDAY** - satay chicken skewers | assorted muffins

**SUNDAY** - assorted sausage rolls | assorted slices

freshly brewed coffee & tea

## BUFFET LUNCH

minimum 20pax

fresh bread rolls

fresh made salads (changing daily)

hot fork dishes (changing daily)

fresh vegetables & accompanying sides

antipasto platter

fruit platter

cakes, slices & tarts

chilled orange juice

freshly brewed coffee & tea

## SANDWICH FACTORY

maximum 30pax

selection of gourmet breads & wraps w/ deluxe fillings

cakes, slices & tarts

antipasto platter

fruit platter

chilled orange juice

freshly brewed coffee & tea

## AFTERNOON TEA

gourmet biscuits

freshly brewed coffee & tea

specific dietary requirements may incur an additional charge



## TWO COURSE | THREE COURSE

### ENTREE

served alternate drop

chilli caramel pork belly w/ herb salad

prawns w/ with 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

barbeque beef 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

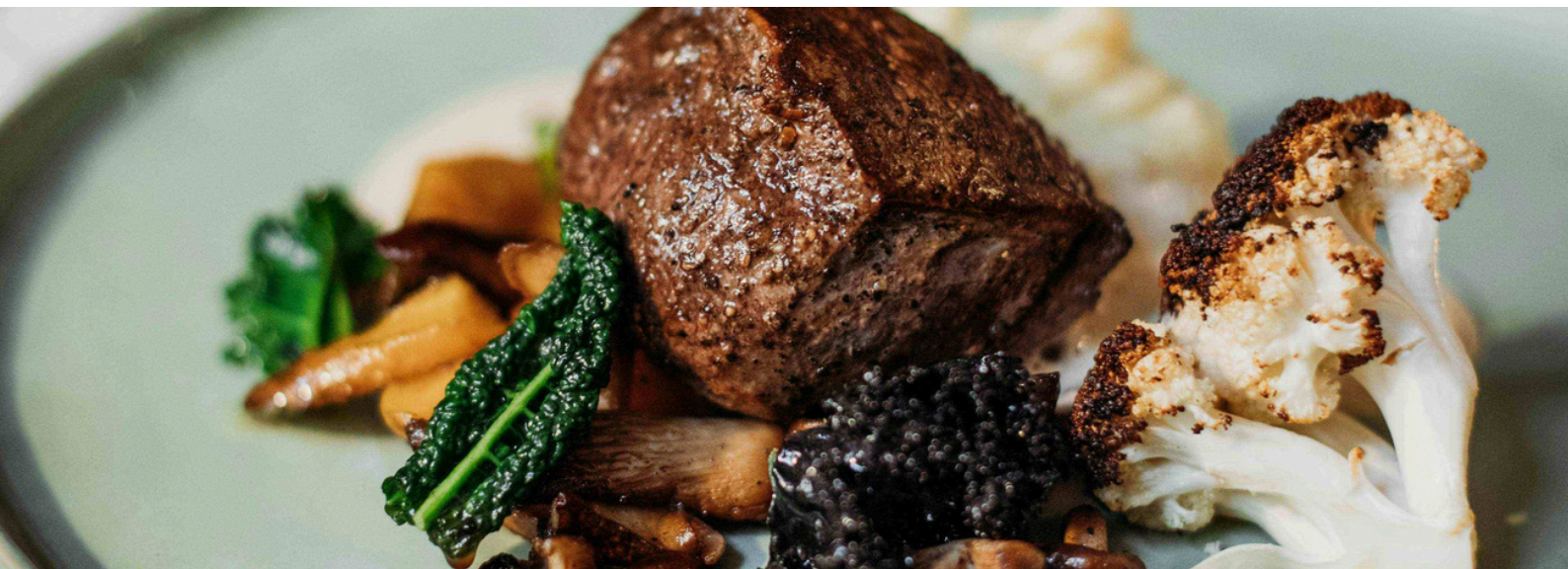
chocolate panna cotta w/ spiced pepita brittle

burnt basque cheesecake w/ fresh berries

choc pot de creme w/ raspberry sorbet

pavlova w/ lemon curd, cream & fresh berries

specific dietary requirements may incur an additional charge





# BUFFET

## DINNER BUFFET

minimum 20pax

### INCLUSIONS

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

### ROAST & HOT SELECTION

select three

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  
thai red curry w/ vegetables  
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  
petit fours

specific dietary requirements may incur an additional charge



# CANAPES

---

## **COLD**

smoked salmon blini w/ dill cream  
caprese bites  
pear crisps w/ blue cheese cream & walnuts  
prosciutto wrapped rock melon  
mini cheese balls on parmesan crisp  
hoisen duck on cucumber  
crostini selection w/ dips

## **HOT**

gourmet pies & quiches w/ tomato relish  
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

specific dietary requirements may incur an additional charge





# PLATTERS

---

classic aussie platter - pies / quiche / 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

### 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

### WINE

emeri 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

