



MEETINGS & EVENTS

HOTEL GRAND CHANCELLOR TOWNSVILLE

DAY DELEGATE

FULL DAY DELEGATE \$65PP

- arrival tea & coffee
- morning tea
- lunch selection
- afternoon tea
- data projector & screen
- notepads, pens & water
- whiteboard
- meeting room hire

HALF DAY DELEGATE \$57PP

- arrival tea & coffee
- morning or afternoon tea
- lunch selection
- data projector & screen
- notepads, pens & water
- whiteboard
- meeting room hire

***specific dietary requirements may incur an additional charge**



BREAKFAST

BUFFET \$25PP

minimum 20 pax

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

PLATED \$25PP

maximum 30 pax

select one option from the following

- bacon & poached eggs served with hollandaise, wilted spinach & sourdough
- scrambled eggs & bacon with sausage, roast tomato, hash brown, savoury mince & toast
- poached eggs with field mushrooms, tomato, fresh spinach, haloumi, house beans on a english muffin
- corn fritters with bacon, poached eggs, rocket & tomato relish
- GF options available on request

***specific dietary requirements may incur an additional charge**



DAY FUNCTION

MORNING TEA \$10PP

Monday - scones with house preserve & cream / ham, cheese & tomato croissant

Tuesday - assorted quiche / assorted cakes

Wednesday - assorted pie / chocolate cupcake

Thursday - assorted sausage roll / assorted slice

Friday - gourmet tartlet / mini jam doughnuts

Saturday - satay chicken skewers / muffins

Sunday - assorted sausage roll / assorted slice

freshly brewed coffee & tea selection

BUFFET LUNCH \$30PP

minimum 20pax

fresh bread rolls

fresh made salad (changing daily)

hot fork dishes (changing daily)

fresh vegetables & accompanying sides

antipasto platter

fruit platter

cakes, slices and tarts

chilled orange juice

freshly brewed coffee and tea

SANDWICH FACTORY \$25PP

maximum 30pax

selection of the gourmet breads and wraps with
deluxe fillings

cakes, slices and tarts

antipasto platter

fruit platter

chilled orange juice

freshly brewed coffee and tea

AFTERNOON TEA \$6PP

gourmet biscuits

freshly brewed coffee & tea selection

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PLATED

TWO COURSE \$49PP

THREE COURSE \$59PP

ENTREE

served alternate drop

chilli caramel pork belly with herb salad

whiskey prawns with toasted ciabatta

rosemary seared scallops with pancetta crumb, carrot & ginger puree

crispy fried goats cheese with apple & honey

duck spring rolls with thai cucumber salad & sesame dressing

MAIN

served alternate drop

lemon, garlic, thyme grilled chicken supreme with baby carrots & parsnips, broccolini & parmesan

pork king rib cutlet in rich mushroom gravy, garlic mash potato & green beans

barbeque beef fillet with onion, parsley & lemon, crispy potatoes & roasted kale

roast pumpkin & lentil salad with roasted lemon dressing

baked barramundi with sautéed garlic silverbeet / broccolini & almonds & lemon garlic butter

DESSERT

served alternate drop

chocolate panna cotta with spiced pepita brittle

biscoff cheesecake

housemade margarita icecream

pavlova with lemon curd, cream & fresh berries

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BUFFET

DINNER BUFFET \$55PP

minimum 20 pax

INCLUSIONS

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

ROAST & HOT SELECTION

select three

- overnight roast pork with crackling, sautéed red cabbage & cider gravy
- slow roasted garlic & rosemary lamb leg with mint sauce
- red wine braised beef ribs
- caramelized pork adobo with sautéed red cabbage
- butter chicken, cucumber & mint yoghurt with pickled onions
- thai red curry with vegetables
- barramundi with lemon butter sauce
- honey soy glazed salmon fillets
- mediterranean chicken with kalamata olives & feta cheese
- pesto pasta with parmesan, pine nuts & fresh basil

SIDES

select two

- roasted root vegetables
- seasonal greens
- potato gratin
- fried rice
- jasmine rice

DESSERT

- freshly sliced fruit platter
- petit four

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CANAPES

\$3 PER CANAPE

minimum four per person

COLD

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

HOT

- chorizo & butternut squash skewers
- gourmet pies & quiches with tomato relish
- karaage chicken with kewpie mayo
- satay beef or chicken skewers with peanut sauce
- spinach & ricotta sausage rolls
- prawn & chive wonton with plum sauce
- rosemary seared scallop with pancetta crumb & carrot ginger puree
- cranberry & brie tartlets
- crispy fried goats cheese with apple & honey
- chilli caramel pork belly bites
- salt & pepper calamari with chipotle sauce

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PLATTERS

classic aussie platter - pies / quiche / sausage rolls / bbq meat balls / wings **\$15pp**

asian platter - spring rolls / dim sims / samosas / curry puffs / money bags **\$15pp**

seafood platter - coconut prawns / battered fish bites / thai fish cakes / salt & pepper calamari / tartare sauce & lemon wedges **\$15pp**

sushi roll platter - variety of your favorite rolls **\$15pp**

antipasto platter - cured meats / pickled vegetables / selection of cheeses / dried fruit & nuts / Mediterranean mix / crackers \$15pp

seasonal fruit platter **\$5pp**

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BEVERAGES

SILVER PACKAGE

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

Wine Selection

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

Beer Selection

- great northern
- XXXX gold
- cascade light

Non-Alcoholic

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

Spirits

- include house spirits for \$12pp per hour

PREMIUM PACKAGE

- 1 hour - \$34pp
- 2 hour - \$45pp
- 3 hour - \$50pp
- 4 hour - \$55pp

Wine Selection

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

Beer Selection

- great northern
- XXXX gold
- cascade light
- corona
- heineken
- cider

Non-Alcoholic

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

Spirits

- include house spirits for \$12pp per hour

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BEVERAGES

BEER

- XXXX gold \$7.0
- cascade premium light \$7.5
- great northern crisp \$7.5
- great northern \$8.0
- pure blonde \$8.5
- james squire 150 lashes \$9.0
- asahi \$9.0
- corona \$9.0
- heineken \$9.0
- peroni leggera \$8.0

CIDER

- apple \$8.0
- pear \$8.0

SPIRITS

- house spirits \$8.0

WINE

- wine menu available on request

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