



CHRISTMAS PACKAGES

HOTEL GRAND CHANCELLOR TOWNSVILLE

COCKTAIL & PLATED

COCKTAIL

sugar shaker bar
minimum 20 guests | maximum 40 guests

selection of 6 canapes
selection of 2 dessert canapes
christmas theming
casual lounge seating
75 inch TV for display

TWO COURSE | THREE COURSE

pandora room 50+ guests
sugar shaker restaurant ~50 guests

private venue hire
select from alternate drop menu
freshly brewed tea & coffee
white table cloths
white linen napkins
christmas table centrepieces & bonbons
dance floor (pandora room only)
lectern and microphone (pandora room only)
data projector & screen (pandora room only)
discounted accommodation rates (subject to availability)



BUFFET

BUFFET

pandora room
minimum 50 guests

private venue hire
christmas themed buffet
freshly brewed tea & coffee
white table cloths
white linen napkins
christmas table centrepieces & bonbons
dance floor
lectern and microphone
data projector & screen
discounted accommodation rates for guests (subject to availability)



BEVERAGES

WINE

selection of australian wines

BEER

local & imported beer selection

cider

NON-ALCOHOLIC

selection of soft drinks

selection of juices

sparkling & still water

SPIRITS

include house spirits & christmas punch - \$15pp per hour

BAR TAB

bar tab available upon request- minimum spend may apply



PLATED MENU

ENTREE

chilli caramel pork belly w/ herb salad
chicken & mushroom arancini on romesco sauce
thai prawn, avocado and mango salad
baked camembert w/ olives and toasted ciabatta

MAIN

herb butter chicken mignon / caramelised pumpkin & roasted potato bites.
barbeque beef fillet w/ crispy potatoes / red wine jus
roasted vegetable salad w/ parsnips / beetroot / baby carrot / sweet potato & spinach
baked barramundi w/ cauliflower puree / sauteed garlic silver beet / broccolini & almonds / lemon & herb reduction

DESSERT

festive themed cheesecake
summer berry trifle / house made raspberry coulis
chocolate orange & rum christmas pudding / dark chocolate custard / candied orange

menu subject to change



CANAPES

COLD

smoked salmon blini w/ dill cream
caprese bites
mini cheese balls on parmesan crisp
hoisen duck on cucumber
crostini selection w/ dips

HOT

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
mushroom aranchini
chicken empanadas

DESSERT

lemon curd meringues
christmas rocky road
white christmas terrazzo terrine
gingerbread cupcakes
banoffee pies
tiramisu

menu subject to change



BUFFET MENU

TO START

cooked prawns w/ house dipping sauce
antipasto platter

SALADS

select 2
roasted root vegetable salad
beetroot & goats cheese salad
wombok, apple & herb salad
minted potato salad

MAINS

select 2
glazed ham on the bone
pork ribs w/ barbeque bourbon glaze
classic roast turkey
salmon fillets w/ lemon & herbs
garlic & herb butter roast chicken

SIDES

select 2
parmesan roasted green beans
buttery herb roasted potatoes
honey glazed carrots
brussel sprouts w/ smoked streaky bacon & sage
buttery sautéed broccolini with toasted almonds

DESSERTS

festive themed cheesecake
summer berry trifle / house made raspberry coulis
chocolate orange & rum christmas pudding / dark chocolate custard / candied orange

menu subject to change

