

MEETING, FUNCTION, CONFERENCE & EVENT PACKAGES



Welcome

Join Us In The Heart of Launceston

Welcome to Northern Tasmania's largest meeting, function, conference & event venue, located in the heart of Launceston.

Hotel Grand Chancellor Launceston can cater for broad number delegates. Featuring eight versatile event & meeting rooms ranging in size from Boardrooms, Ballroom and the 1000 sqm Conference Centre.

Other venues can be utilised as part of your program for a memorable Tasmanian event, with venues like Queen Victoria Museum & Art Gallery, Princess Theatre, Design Centre and the Albert Hall all located nearby.

Our expert food & beverage team are sure to impress with menus highlighting fine Tasmanian cuisine.

With 165 accommodation rooms, car parking and a dedicated events team, Hotel Grand Chancellor Launceston is the perfect space for your next meeting, function, conference or event.



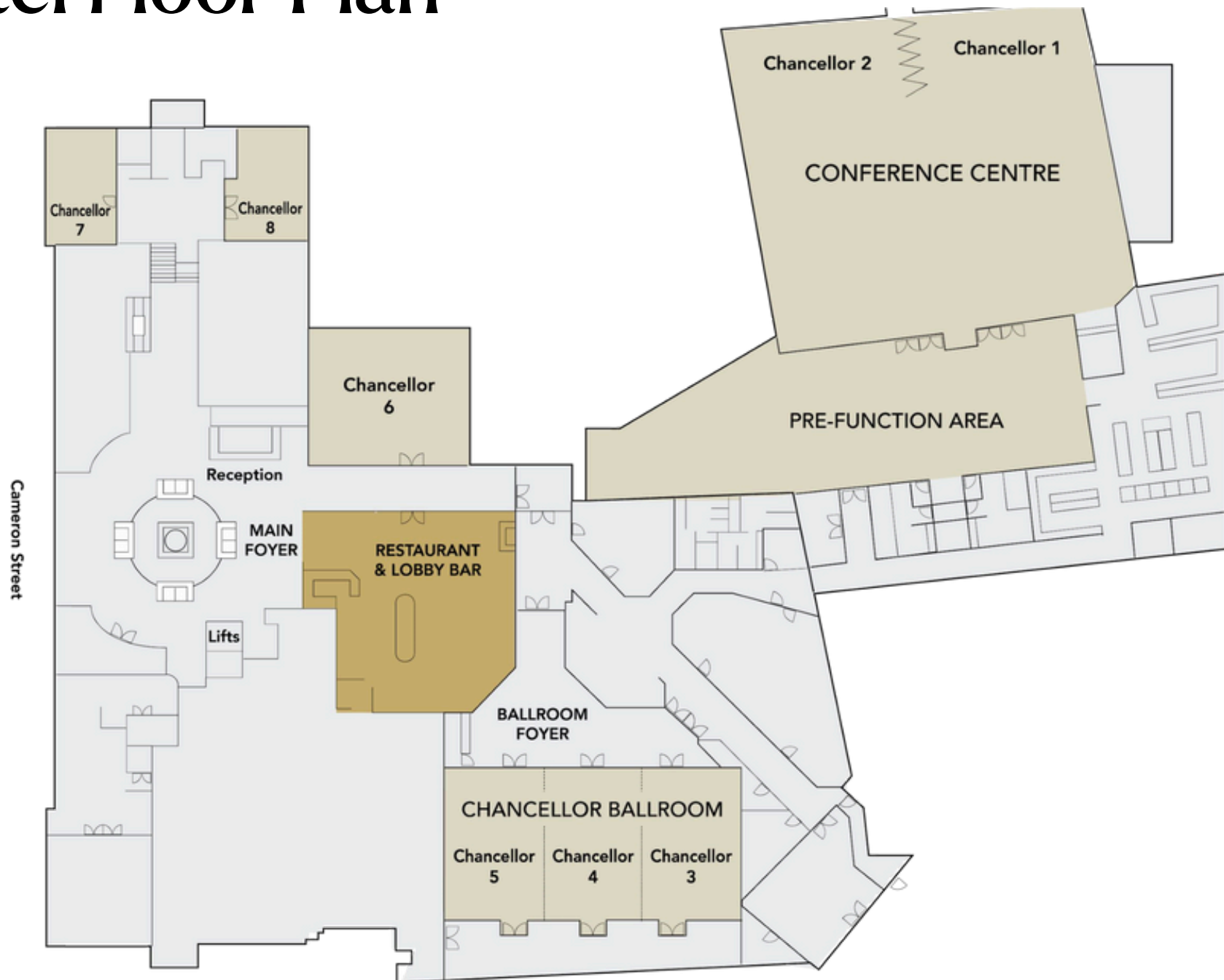
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Capacities

Venue	Area Sq.M	Banquet	Cocktail	Theatre	Classroom	U-Shape	Boardroom
Conference Centre	667	450	900	550	275	-	-
Chancellor 1	324	210	300	300	160	-	-
Chancellor 2	343	220	320	320	170	-	-
Conference Centre Pre-Function Area	334	-	300	-	-	-	-
Chancellor Ballroom	269	200	320	320	160	50	60
Chancellor Ballroom Pre-Function Area	135	-	120	-	-	-	-
Chancellor 3	98	50	80	80	40	24	30
Chancellor 4	72	40	60	60	30	14	20
Chancellor 5	98	50	80	80	40	24	30
Chancellor 3 & 4	168	120	160	140	78	40	48
Chancellor 4 & 5	168	120	160	140	78	40	48
Chancellor 6	90	50	70	70	32	24	24
Chancellor 7	48	12	15	-	-	-	14
Chancellor 8	48	12	12	-	-	-	12

Hotel Floor Plan





Dietary & Allergen Information

At Hotel Grand Chancellor Launceston, we understand the importance of accommodating individual dietary requirements & preferences. Our chefs are committed to creating tailored menu options to cater to the needs of every guest with care & attention.

Please note that all dishes are prepared in a shared kitchen where a wide variety of ingredients are handled, including known allergens. While we take every reasonable precaution to minimise the risk of cross-contamination, we cannot guarantee that any menu item will be completely free from traces of allergens or other restricted ingredients.

We acknowledge & respect that dietary needs may arise from medical conditions, personal preferences, cultural practices, or religious beliefs. Our team is dedicated to offering guidance in selecting suitable menu options & will do their utmost to prepare meals that align with your requirements.

We kindly ask that you inform us of any specific dietary or religious considerations in advance or prior to the event. Your wellbeing & satisfaction are our highest priorities & we appreciate your understanding & cooperation.



Breakfast

Buffet Breakfast

Continental Buffet

- Seasonal sliced fruit & berry platter GF V
- Warm danishes & croissants VEG
- Natural yoghurt with seasonal berry compote, toasted nuts & condiments VEG GF
- Selection of fresh local breads with butter & preserves VEG
- Selection of chilled juices V GF
- Freshly brewed tea & coffee station

Hot Breakfast Buffet

Includes chilled orange juice & seasonal sliced fruit platter along with selection of fresh local breads with butter & preserves

- Eggs - choice: scrambled, fried or poached GF VEG
- Bacon - thick cut rashers GF DF
- Beef chipolatas GF DF
- Crisp hash brown V
- Blushed herbed tomatoes V GF
- Local sauteed mushrooms with thyme V GF
- Freshly brewed tea & coffee station



Breakfast

Plated Breakfast

“Classic”

Includes chilled orange juice served to table, along with freshly brewed tea & coffee

- Classic plated; choice of either fried or poached eggs served on toasted english muffin comes with
- Thick cut rasher bacon GF DF
- Chicken chipolatas GF DF
- Crisp hash brown V
- Slow roasted tomato, oregano V GF
- Sautéed mushrooms, thyme V GF

Plated Options

Includes chilled orange juice served to table, along with freshly brewed tea & coffee

- Poached egg with dukkah, potato rosti, bacon & slow roasted tomatoes
- Bacon, egg & persian feta tart, semi dried tomato, rocket, zucchini & fennel salad
- Summer vegetable & chorizo frittata, confit mushrooms, bacon & crisp hash brown
- Classic eggs benedict, chicken chipolata, slow roasted tomato & confit mushroom



Meeting Packages

At Hotel Grand Chancellor Launceston, our all-inclusive half-day or full day Meetings Packages are designed to take the stress out of planning, so you can focus on a productive and successful day.

Whether you choose a half-day or full-day option, each package includes arrival tea & coffee, morning &/or afternoon tea & a freshly prepared working lunch.

Guests can enjoy a selection of up to two items from our bakery, savoury or sweet offerings for each refreshment break, while our rotating daily lunch menus which is served buffet style in the Avenue Restaurant features a delicious combination of salads, hot & cold savouries, wraps or sandwiches & a sweet treat to finish.

Thoughtfully curated & delivered with professional service, our packages ensure your meeting is seamless from start to finish.

A close-up photograph of a white ceramic cup filled with a latte. The coffee has a rich brown color with a white foam top. In the center of the foam is a delicate latte art design resembling a stylized leaf or a heart. The cup is surrounded by a dense layer of dark brown, roasted coffee beans, which are scattered across the entire background of the image.

Meeting Packages

Pricing & Inclusions

Half Day Meeting

- Arrival tea & coffee
- Morning or Afternoon Tea
- Working Lunch

Full Day Meeting

- Arrival tea & coffee
- Morning Tea
- Working Lunch
- Afternoon Tea

Working Lunch, Made Easy.

Our half-day & full-day meeting packages include a Working Lunch served buffet style in the Avenue Restaurant.

To keep things simple & seamless for organisers, we've created a set menu for each day of the week (see pg. 12-14), featuring a salad, hot & cold savoury item, wrap or sandwich & something sweet to finish.

Fresh, varied & designed to suit every palate, it's the perfect way to refuel & keep your meeting on track.

For groups of fewer than 80 delegates, our Working Lunch is served in Avenue Restaurant, offering a relaxed & comfortable dining experience with the convenience of restaurant-style service.



Refreshment Break

Morning & Afternoon Tea

Served with freshly brewed coffee & a selection of tea's

Choose any two (2) items from our sweet, savoury, or bakery selections.

Selections are limited to two items total, not per category.

Menu Items

Bakery

- Assortment of fresh baked muffins
- Blueberry & lemon friands GF
- House made banana bread
- Vanilla scented scones, jams & whipped cream
- Assorted danish pastries
- Croissants, plain, chocolate, & almond
- Donuts

Sweet

- New york cheesecake
- Panna cotta, vanilla strawberries
- Fruit salad cups
- Triple chocolate brownie GF
- Red velvet cake, vanilla frosting
- Assorted house baked cookies
 - choc chip, short-breads, macarons
- Caramel slice tarts



Refreshment Break

Morning & Afternoon Tea

Menu Items

Savoury

- Gypsy ham & cheese croissants
- Vegemite & cheese scrolls
- Bacon & cheese scrolls
- Tomato & bacon pizza squares
- Sweet potato & onion fritters, hung yoghurt, mint GF DF V
- Spinach, mushroom & mozzarella filo pastry rolls
- Chicken & herb sausage rolls
- Broccoli, parmesan, chilli & pinenut tart

Meeting Packages

Daily Working Lunch Menus

MONDAY

Salad:

Caesar salad, croutons, bacon, egg, parmesan, caesar dressing

Cold Savoury Item:

Spinach & fetta quiche tarts VEG

Hot Savoury Item:

Kung pao chicken, stir fry vegetables, hokkien noodles

Wrap / Sandwich:

B.L.A.T wraps; bacon, lettuce, avocado, tomato, wrap

Sweet Item:

New york baked cheesecake

TUESDAY

Salad:

Soba noodles & tofu bowl with sesame & spring onion

Cold Savoury Item:

Mushroom, thyme & goats curd tarts VEG

Hot Savoury Item:

Butter chicken, rice & vegetable pilaf GF

Wrap / Sandwich:

Roast beef, dijon mayo, smoked cheddar, onion jam, lettuce baguette

Sweet Item:

Strawberries & cream GF

Meeting Packages

Daily Working Lunch Menus

WEDNESDAY

Salad:

Chicken, avocado, & feta poke bowl with rice & sesame GF

Cold Savoury Item:

Falafel sliders, aioli, pickles, lettuce V GF

Hot Savoury Item:

Lamb rogan josh, turmeric rice, fried onions, coriander GF

Wrap / Sandwich:

Chicken coronation sandwich

Sweet Item:

Coconut panna cotta, lemon blueberry compote DF V

THURSDAY

Salad:

Chickpea fritter, baby spinach, & feta salad with salsa verde GF

Cold Savoury Item:

Cheese & chive savoury scones, tomato relish VEG

Hot Savoury Item:

Tomato braised chicken & chorizo, roasted peppers, roasted chat potato's, garlic & rosemary GF

Wrap / Sandwich:

Gypsy ham, cheese & pickle baguette

Sweet Item:

Carrot & walnut cake





Meeting Packages

Daily Working Lunch Menus

FRIDAY

Salad:

Chermoula roasted pumpkin & chickpea salad, baby spinach, fresh mint & coriander, lemon dressing V

Cold Savoury Item:

Falafels with whipped avocado V

Hot Savoury Item:

Beef brisket braised with mushrooms & dark ale, hassle back potatoes, garlic & chives GF

Wrap / Sandwich:

Southern fried chicken, slaw & chipotle wrap

Sweet Item:

Triple chocolate brownie



Individual Catering Items

Arrival tea & Coffee

Welcome your delegates with douwe egberts medium roast coffee. A smooth, well-balanced blend along with a selection of pickwick teas, ready & waiting as they gather. The perfect start to a productive day.

Continuous Tea & Coffee

Keep energy levels high with douwe egberts medium roast coffee. A smooth, well-balanced blend along with a range of Pickwick teas, refreshed throughout the day. Convenient & always on hand, it ensures delegates can recharge whenever they need.

Barista Coffee & Specialty Teas

For smaller groups looking to add a premium touch, treat your delegates to barista-made espresso coffee & a selection of specialty teas. It's the perfect way to elevate your refreshment break with café-quality service.

Juice Station

Add a refreshing touch to your tea & coffee break with our Juice Station. Set up as a one-time self-serve buffet, this station features chilled juice dispensers offering a selection of fruit juices for delegates to enjoy at their convenience. It's a simple, vibrant addition that keeps everyone hydrated & energised throughout the day.

Individual Catering Items

Refreshment Breaks

Morning or Afternoon Tea

Looking for a simple refreshment break without a full meeting package?

Our Morning or Afternoon Tea option is ideal for light catering between sessions or casual gatherings.

Choose any two (2) items from our sweet, savoury, or bakery selections — served alongside freshly brewed coffee & a variety of teas, with a range of milks to suit all preferences.

A relaxed & flexible option to keep your guests refreshed and ready.

Why not upgrade your Refreshment Break

Fruit Salad Cup

Add a fresh & healthy touch to your refreshment break with individual Fruit Salad Cups. A vibrant mix of seasonal fruits served chilled and ready to enjoy. The perfect complement to your sweet or savoury selections. Light, colourful & a refreshing way to elevate your morning or afternoon tea.





Individual Catering Items

Working Lunch

Enjoy a delicious, hassle-free lunch without leaving the hotel.

Our Working Lunch features a fresh salad, hot & cold savoury selections, a wrap or sandwich, & a tempting sweet treat.

With the menu changing daily to keep things interesting. Served in the Avenue Restaurant, it's the perfect way to recharge, connect with colleagues and get ready for the next session.

Lunch - Drop & Go

Perfect for when time is tight, but quality still matters. Our Drop & Go Lunch is a convenient, no-fuss catering option designed to keep your delegates fuelled and focused. Delivered directly to your meeting space (or just outside), this offering features a selection of hot and cold favourites from our restaurant all-day-dining menu. Items such as smoked ham & swiss cheese toastie, chicken & bacon club sandwich, crispy chicken burger, cheeseburger, or fresh wraps and seasonal accompaniments. Ideal for quick breaks between sessions, or casual networking over a bite. Simple, delicious, and ready when you are.

A close-up photograph of a silver platter filled with several finger sandwiches. The sandwiches are cut diagonally and filled with various ingredients including salmon, cream cheese, cucumber, tomato, and cheese. They are arranged on a blue and white checkered tablecloth. In the background, a glass of water and a glass of red wine are partially visible.

Individual Catering Items

Lunch - Tea Sandwich Platter

For a light, elegant lunch that's perfect for sharing, our Tea Sandwich Platter offers a selection of freshly prepared sandwiches ideal for meetings, workshops, or networking sessions.

Thoughtfully crafted with a variety of fillings to suit diverse tastes, this platter is a crowd-pleaser that pairs beautifully with tea, coffee, or soft drinks (*additional charges*).

Each platter serves 12–14 guests and includes a mix of classic and contemporary flavours, presented for easy self-service and minimal disruption to your event.

Simple. Stylish. Satisfying.

Take Away Lunch Box

Ideal for groups heading out on a field trip, finishing early, or travelling straight to the airport, our Takeaway Lunch Box offers a fresh & convenient solution. Each box includes a ham, cheese & tomato relish baguette, muffin, whole fruit, juice bottle & cheese & crackers. A balanced meal to enjoy on the move.



Plated Menu

Lunch or Dinner

For a more traditional dining experience, our plated menus offer flexibility to suit your event style. Choose a Set Menu (2-course or 3-course) with one dish selected per course or opt for an Alternate Serve (2-course or 3-course) to provide variety with two dishes served alternately to guests.

Elegant & versatile, it's the perfect way to add a refined touch to your gala dinner, meeting or event.

SET MENU - Pricing

select a single menu item for each course

|Two Course

|Three Course

ALTERNATE SERVE MENU - Pricing

select two (2) menu items for each course served alternatively

|Two Course

|Three Course



Plated Menu

ENTREE

- Hot smoked chicken breast, baby cos, green goddess dressing, tokyo radish, pangrattato
- Seared wallaby, lightly pickled vegetables, citrus ponzu, tomato & mustard relish GF
- Char grilled local mushrooms, goats' cheese, lemon, potato latke GF VEG
- Pumpkin ravioli, burnt butter sauce, semi-dried tomato & pepita pesto, rocket & parmesan VEG
- Grilled lamb loin, glazed beetroot, goats' feta, pinenuts, basil pesto, mizuna GF
- Pink peppercorn & gin cured tasmanian salmon, avocado, cultured cream, yuzu, cucumbers, red sorrel GF
- Poached prawns, cucumber & radish salad, avocado, garlic aioli, dill GF
- Roasted grass-fed bass strait beef carpaccio, almond crème, salsa verde, chilli salted almonds, lemon, parmesan GF



Plated Menu

MAIN

- Chicken breast, pumpkin spinach & paprika risotto, romesco salsa, almonds, jus GF DF
- Slow cooked beef cheek, cauliflower puree, french beans, glazed carrots, salsa verde, jus GF
- Tasmanian lamb rump, chermoula marinade, black barley, pea sauce, sweet & sour shallots, jus
- Scottsdale pork loin & crackle, cauliflower mustard puree, dutch carrots, snow peas, apple jam GF
- Beef eye fillet, potato rosti, sauteed spinach, brandy peppercorn sauce
- Market fish (white fish), sweet potato puree, freekeh, dill & mustard emulsion
- Tasmanian atlantic salmon, fennel, baby spinach, basil, & ashgrove cream sauce GF



Plated Menu

DESSERT

- Bailey's irish cream pannacotta with poached rhubarb & strawberries GF VEG
- Warm sticky date pudding with butterscotch sauce & whipped cream VEG
- Classic pavlova, seasonal fruit & berries with passionfruit coulis GF VEG
- Steamed chocolate & ginger pudding, dark chocolate marmalade sauce, dollop cream

or,

- Petit dessert platters to the table.

A wonderful way to finish your event, to mingle & socialise while sampling decadent sweet treats. Example but not limited to:

- *Lemon meringue tartlets,*
- *Salted caramel & chocolate tarts,*
- *New york cheesecake,*
- *Macarons,*
- *Triple chocolate brownie,*
- *Truffles*



Chancellor Buffet

Our signature Chancellor Buffet is designed to suit every group & every occasion. The Chancellor Buffet includes a selection of fresh salads & hot dishes, with the option to upgrade your experience. Choose from a tempting dessert buffet, elegant petit platters served to the table, a live carvery station, or a seafood buffet upgrade. Tailoring your menu to perfectly match your event.

Salads

- Traditional potato salad, sourcream & chive dressing
- Seasonal leaves with house dressing V GF
- Charred cauliflower, broccoli, citrus & maple V GF
- Traditional coleslaw DF

Hot Buffet

- Roasted beef, rubbed with mustard, served with dijon gravy
- Salt & pepper flathead fillets, on chermoula butter beans GF
- Moroccan chicken drumsticks, almonds & baby spinach GF
- Vegetable rice pilaf vegan GF
- Baby potatoes, smoked paprika, confit garlic & thyme GF V
- Za'atar spiced roast pumpkin with baby peas V GF



Chancellor Buffet Upgrade Options

Desserts

- Seasonal sliced fruit & berries VEG
- Traditional pavlova, passionfruit & citrus VEG
- Chef's selection of decadent petit gateaux, slices & tarts VEG

or,

- Petit dessert platters served to the table.

A wonderful way to finish your event, to mingle & socialise while sampling decadent sweet treats. Example but not limited to:

- *Lemon meringue tartlets,*
- *Salted caramel & chocolate tarts,*
- *New york cheesecake,*
- *Macarons,*
- *Triple chocolate brownie,*
- *Truffles*



Chancellor Buffet Upgrade Options

Carvery Live Station

Your choice of any two (2) meats carved by the chef on the station

- Slow cooked, grass-fed beef striploin, grain mustard & jus gras vinaigrette GF DF
- Herb rubbed, whole roasted free-range chicken, tarragon jus GF
- Crackling pork belly, fennel & coriander GF DF
- Tahini & preserved lemon yoghurt crusted huon valley salmon fillet GF

Seafood Station

- Freshly shucked tasmanian oysters, ponzu, lemon wedges GF DF
- Australian king prawns with marie rose GF
- Poached blue swimmer crab with tartare sauce GF
- Seafood marinara in creamy saffron sauce
- Huon valley cold smoked salmon, capers & accompaniments GF DF
- Charred baby octopus salad, balsamic GF DF



Canapes

½ hour

1 hour

2 hour

1/2 hour - 3 canapes pp, 1 hour - 4 canapes pp, 2 hour - 6 canapes pp

Hot Selection

- Vegetable spring rolls, sweet chilli V
- Pumpkin arancini, aioli, balsamic VEG
- Beetroot falafel, beet hummus V GF
- Sesame prawn toast, spring onion & ginger salsa
- Mushroom & chive quiche VEG
- Prawn & ginger dumplings, sesame & soy DF GF
- Tempura prawn smoky soy mayo DF
- Southern style chicken, chipotle mayo DF GF
- Grilled tasmanian oysters kilpatrick topper
- Wagyu beef meatballs, parmesan
- Cumin crusted clover hill lamb rump kebabs, tzatziki GF
- Duck spring rolls
- Twice cooked pork belly, apple jam

Canapé service is available in set durations of 30 minutes, 1 hour, or 2 hours. Please note that all canapé service times are consecutive and cannot be split or paused. Service must take place in one continuous block within the agreed service window.

Canapes

Cold Selection

- Baby beetroot, chevre, vincotto, tartlet VEG GF
- Vine ripened tomato & olive bruschetta, parmesan, balsamic, basil VEG
- Cured huon valley salmon, citrus, fennel GF DF
- Freshly shucked tasmanian oysters, wasabi & yuzu GF DF
- Wallaby tataki, asian slaw GF DF
- Poached prawns, spiced marie rose, baby cos GF DF
- Chicken parfait, gruyere pastry puff

Something a little more substantial

\$ per piece

- Steamed bao, crisp pork belly, cucumber, asian herbs, sriracha DF
- Mini cheeseburger, truffle aioli, pickle, cheese, brioche bun
- Slow cooked clover hill lamb shoulder, apricot couscous, dates, pistachios & pomegranate
- James boag beer battered fish & chips, caper mayo, lemon DF
- Prawn & kewpie roll, crisp lettuce, slider bun
- Nasi goreng, stir fried asian vegetables, tofu V GF



Platters

Each platter will cater for 12-14 people

Mighty Nibbles

Mini pies, sausage rolls, chicken wings & seasoned wedges with relish, aioli, tomato & sweet chili

Yum Char

A selection of dim sims, spring rolls, dumplings, gow gee dumplings with soy, chilli, & sweet chilli dipping sauces

The Chip & Dip

Loaded hummus, loaded gauc & capsicum dips, corn chips, rice crackers & crisp flatbread V

The Italian Job

Antipasto with premium charcuterie, marinated mozzarella, stuffed olives, grilled & marinated provencal vegetables, pesto's & crusty sourdough



Platters

Each platter will cater for 12-14 people

Pizza Party

Selection of 3 pizza flavours; hawaiian, bbq chicken, pepperoni

Tea Sandwiches

Selection of freshly made sandwiches including, egg salad, chicken herb & mayo, ham cheese & pickles, roast beef horseradish crème, caesar wraps & more

Sweet Indulgence

Chef's selection of sweet treats & petit fours; lemon tart, anvers signature dark chocolate ganache, slices & cakes VEG

The Big Cheese

A selection of soft & hard tasmanian cheeses, lavosh, dried fruit & nuts, quince, accompaniments



Beverage Packages

A beverage package is an all-inclusive package charged per person on an hourly basis.

Tasmanian Package

Ninth Island Sparkling Cuvee	1 hour
Ninth Island Sauvignon Blanc	2 hour
Ninth Island Pinot Noir	3 hour
Tasmanian Beer	4 hour
Tasmanian Light Beer	
Sparkling Mineral Waters	
Fruit Juices & Soft Drink	

Standard Package

Morgans Bay Sparkling Cuvee	1 hour
Morgans Bay Sauvignon Blanc	2 hour
Morgans Bay Cabernet Merlot	3 hour
Beer	4 hour
Light Beer	
Sparkling Mineral Waters	
Fruit Juices & Soft Drink	



Beverage Packages

Individual Selection

Beer

Boags Premium Light

XXXX Gold

James Boags St. George

James Boags XXX Ale

Boags Premium Lager

Asahi

Great Northern Original

Cider

Spreyton Apple Cider

Frank's Cherry Pear Cider

Spirits

Standard range

Premium range *from*

Soft Drinks

Soft Drink

Fruit Juice

BEVERAGE ARRANGEMENTS

On Consumption

Beverages are charged on a per-consumption basis (*minimum spend may apply*). If a minimum spend is not met, a bar service fee may apply.

Bar Tab

A pre-arranged dollar limit is set & beverages of your choice are served until the limit is reached. If no guaranteed spend is arranged, a bar service fee may apply.

Cash Bar

Guests purchase their own beverages on a pay-as-you-go basis (*bar set-up and staffing fee may apply if a minimum spend is not guaranteed*).



Beverage Packages

Individual Selection

Sparkling

Morgans Bay Sparkling Curvee	VIC
Ninth Island Sparkling Curvee	TAS
Pirie Sparkling	TAS

White Wine

Morgans Bay Sauvignon Blanc	VIC
Morgans Bay Chardonnay	VIC
Ninth Island Sauvignon Blanc	TAS
Ninth Island Chardonnay	TAS
Pig & d'Pooch Moscato	TAS
Bream Creek Pinot Gris	TAS

Rose

Milton Rose	TAS
Jansz Sparkling Rose	TAS

Red Wine

Morgans Bay Cabernet Merlot	VIC
Morgans Bay Shiraz Cabernet	VIC
Ninth Island Pinot Noir	TAS
Pepperjack Shiraz	SA
Pipers Tasmania Pinot Noir	TAS
Church Block Cab Sav Shiraz	SA



Our Team

We're here to help.

If you have a query or would like to plan your next meeting, conference, function or event, please feel free to reach out to our team.

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