



EVENT CATERING


HOTEL GRAND
CHANCELLOR
ADELAIDE

The most successful event

IS THE ONE THAT ACHIEVES YOUR GOALS
AND EXCEEDS YOUR EXPECTATIONS

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Beverage Package

ANGOVE PACKAGE

Our Angove beverage package offers a selection of wines, beers, and non-alcoholic options to complement any event.

The Angove package provides a reliable and cost-effective beverage solution for your gathering, catering to all tastes and preferences.

Includes:

Wines

- Angove Long Row Sparkling Wine
- Angove Long Row Sauvignon Blanc
- Angove Long Row Shiraz

Beers & Cider

- Pirate Life South Coast Pale Ale
- Pirate Life Lager
- Hills Apple Cider

Non-Alcoholic

- Soft drinks
- Juices
- Purezza still and sparkling water

2 hour \$33.00 per person

3 hour \$39.00 per person

4 hour \$45.00 per person

Premium Beverage Package

THE LANE PACKAGE

Our premium beverage package, The Lane, offers a curated selection of wines, beers, and non-alcoholic options to elevate your event experience. Indulge in the exquisite flavours of The Lane wines, renowned for their exceptional quality and taste. This package provides a slightly more upscale experience, ensuring that your event is celebrated in style with premium beverages.

Includes:

Wines

- The Lane 'Lois' Sparkling Blanc de Blanc
- The Lane Block 10 Sauvignon Blanc
- The Lane Block 5 Shiraz

Beers & Cider

- Mismatch Lager
- Mismatch Session Ale
- Hills Apple Cider

Non-Alcoholic

- Soft drinks
- Juices
- Purezza still and sparkling water

2 hour \$40.00 per person

3 hour \$45.00 per person

4 hour \$55.00 per person





Cash Bar/Spirits Bar

COMPLEMENTING YOUR BEVERAGE PACKAGE

Our Cash Bar / Spirits Bar option offers flexibility for your event with a convenient in-room bar where guests can purchase their own beverages or have them charged to an agreed bar tab. This option ensures everyone can enjoy their preferred drinks without hassle.

You may select a variety of beverages to be available during your event from our separate beverages menu.

Minimum spend may apply

Drinks on Consumption

AS THE ALTERNATE OPTION

We offer the option of providing beverages on consumption, where a beverage package is not suitable for your event.

Tailor your beverage selection to suit the occasion and enjoy a variety of quality drinks served to your guests.

You may select a variety of beverages to be available on the evening from our beverage menu below.

Minimum spend applies



Beers & Ciders

BEST BREWS

Beer

Pirate Life South Coast Pale Ale	\$10 each
Pirate Life IPA	\$12 each
Pirate Life Lager	\$10 each
Coopers XPA	\$10 each
Balter XPI	\$12 each
Mismatch Lager	\$10 each
Mismatch Session Ale	\$10 each
Coopers Mild Ale 3.5%	\$9 each

Cider

Hills Apple/Pear	\$9 each
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Non-Alcoholic Beer & Cider

Bridge Road Free Time Pale Ale, 0%	\$10 each
Hills Zero % Cider	\$9 each





Wines

FOR THE PERFECT POUR

	Glass	Bottle
Sparkling		
Angove Long Row Sparkling Wine	\$10	\$45
McLaren Vale		
Coriole Prosecco	\$12	\$55
McLaren Vale NV		
The Lane Lois Blanc de Blanc	\$13	\$60
Adelaide Hills NV		
White		
Angove Long Row Sauvignon Blanc	\$10	\$45
McLaren Vale		
Chapel Hill Chardonnay	\$11	\$55
McLaren Vale		
Hentley Farm Riesling	\$11	\$50
Eden Valley		
The Lane Sauvignon Blanc	\$10	\$55
Adelaide Hills		
Pikes Luccio Pinot Grigio	\$11	\$50
Clare Valley		
Red		
Angove Long Row Shiraz	\$10	\$45
McLaren Vale		
Nepenthe Pinot Noir	\$10	\$55
Adelaide Hills		
Patritti Lavoro Grenache	\$10	\$55
McLaren Vale		
Parker Cool Climate Coonawarra Cabernet Sauvignon	\$10	\$55
Coonawarra		
Hentley Farm Villian and Vixen Shiraz	\$12	\$55
Barossa Valley		
The Lane Block 5 Shiraz	\$12	\$65
Adelaide Hills		

Spirits

ALL SPIRITS INCLUDE 30ML SHOTS & MIXERS

Tequila

Jose Cuervo Silver

\$10 each

Gin

Larios

\$10 each

23rd Street Signature

\$14 each

Applewood Gin

\$16 each

78 Degrees Classic

\$16 each

Never Never Southern Strength

\$16 each

Vodka

Finlandia

\$10 each

23rd Street

\$14 each

Kangaroo Island Spirits Pure

\$16 each

Scotch

Teachers

\$10 each

Bourbon

Jack Daniels

\$10 each

Jim Beam

\$10 each

Whiskey

23rd Street

\$14 each

Bird In Hand "The Bird"

\$20 each





Cocktails

SIP & CELEBRATE WITH SIGNATURE COCKTAILS

Espresso Martini

Vodka, Kahlua, espresso coffee

\$15 each

Margarita

Tequila, triple sec, lime juice

\$15 each

Mojito

Rum, mint, lime, soda

\$15 each

Aperol Spritz

Aperol, prosecco, soda

\$15 each



Mocktails

FLAVOURFUL, FUN, & ALCOHOL-FREE

Sunset \$10 each

Passion fruit, orange juice, grenadine

Not a Pims \$10 each

Crushed strawberry, crushed cucumber, clapped mint, lime, lemon, topped with lemonade

The Tropica \$10 each

Orange, pineapple, passion fruit, clapped mint

Virgin Piña Colada \$10 each

Pineapple, coconut, lime, dried pineapple



Cocktail Events

STAND-UP FUNCTIONS

Kick off your product launch, birthday bash, or anniversary celebration with a stand-up cocktail event. Whether you prefer a gathering at our Poolside on a balmy summer night or in our Torrens Rooms with access to a private courtyard, we have you covered.

Our cocktail event ideas are endless. Choose from our two canapé packages, The Delegate Package or The Chancellor Package.

Enhance your event with additional platters and interactive food stations to create a truly unforgettable experience. Talk to us, we are here to guide you.





The Chancellor Package

STAND-UP FUNCTIONS

Perfect for standard networking events, The Delegate Package offers a selection of delicious canapés designed to satisfy your guests. This package provides a variety of flavourful bites, ensuring everyone finds something they love.

Cold Canapés

- Selection of sushi rolls with soy sauce (GF)
- Roasted beef with beetroot relish (GF)
- Prosciutto and rockmelon on crostini (DF)
- Hamilton brie, cucumber & semi dried tomato (V)
- Smoked salmon & avocado mousse on cucumber (GF)
- Thai chicken salad in prawn crisp

Hot Canapés

- Tempura prawn with lemon & caper aioli
- Pork & veal meatballs with tomato sugo (DF)
- Southern fried chicken tenderloins with mint yoghurt
- Wild mushroom & truffle arancini with aioli (V)
- Villi's mini meat pies with Beerenberg tomato relish
- Roasted pumpkin & almond samosa with raita (V)
- Lamb rogan josh samosa with raita
- Vegetable spring rolls & samosas with dipping sauce (V)

Dessert Canapés

- Mini chocolate cupcakes
- Hand made rocky road (GF)
- Chocolate coated profiteroles

**5 x Piece Canapé
from \$30 per person**

**7 x Piece Canapé & 1 dessert platter
from \$50 per person**

**9 x Piece Canapé & 2 platters (choice of cheese and/or dessert)
from \$75 per person**

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

The Grand Chancellor Package

STAND-UP FUNCTIONS

For a more premium experience, the Chancellor Package includes a deluxe selection of canapés. This package is tailored for those seeking a more luxurious and memorable event, featuring gourmet options that are sure to impress.

Cold Canapés

- Smoked salmon with cream cheese & caviar roulade on cucumber rondel (GF)
- Confit duck with prosciutto & native apple crostini
- Lime cured scallop ceviche with mango, avocado, cucumber & coriander salsa (GF)
- Vietnamese coleslaw & vermicelli salad with prawn & pork (VGA/GFA)
- Woodside goats curd, caramelised onion & roast capsicum bruschetta (V)
- King prawn shooter with chipotle aioli (GF)
- Coffin Bay oysters with pickled red onion (GF)(DF)

Hot Canapés

- House-made felafel with hummus (VG/GF)
- Garlic & parsley grilled Spencer Gulf prawn skewers (GF)
- Mini cheese burgers with Beerenberg tomato relish
- Sweet potato & cashew empanada (V)
- Teriyaki marinated chicken skewers
- Chorizo & manchego quesadilla

Dessert Canapés

- Mini baked blueberry cheesecake
- Pistachio nut macarons
- Mini sticky date pudding with caramel vegan cream (VG/GF)

**5 x Piece Canapé
from \$35 per person**

**7 x Piece Canapé & 1 dessert platter
from \$60 per person**

**9 x Piece Canapé & 2 platters (choice of cheese and/or dessert)
from \$85 per person**

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Grazing Platters

DESIGNED FOR 10 PEOPLE PER PLATTER

We offer seven platter options, each designed to serve 10 people, ideal for enhancing stand-up events with a variety of delicious choices.

Grazing Platter

Selection of antipasto vegetables, cured meats, dips, pita bread

\$80.00 per platter

Cheese & Crackers (V)

Chef's selection of South Australian Farmhouse cheeses, poppyseed lavash, dried fruit, quince paste

\$120.00 per platter

Bakery Platter

Mini gourmet pies, pasties, sausage rolls, spanakopita

\$120.00 per platter

Dim Sum & Then Some Platter

Spring rolls, samosas, curry puffs, dim sims, dipping sauce

\$95.00 per platter

Meat On A stick

Honey soy marinated chicken skewers, peanut sauce, BBQ beef skewers, béarnaise sauce

\$90.00 per platter

Veggie Bite Platter (VG)

Pumpkin & almond samosas, sweet potato & cashew empanada

\$90.00 per platter

Hot Wings

Tandoori, honey soy & buffalo spiced chicken drumettes, dipping sauce

\$75.00 per platter

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Interactive Food Stations

ADD TO YOUR COCKTAIL EVENT

Introducing our interactive and live cooking stations, perfect for stand-up functions. Choose from one or two options. Elevate your event with these interactive and delicious experiences.

Gnocchi Station Live Cooking

- Gnocchi ragu, grated Parmesan
- Wild mushroom & truffle gnocchi

Taco Station Live Cooking

- Soft shell taco station: pulled pork, chilli con carne, spiced cauliflower
- Condiments: guacamole, Pico di Gallo, jalapeno, sour cream, BBQ corn, shredded lettuce, cheese, salsa

Build Your Own Poke Bowl/Banh Mi Buffet

- Filling: Fresh roasted pork, spiced chicken, chickpea masala, vegetable spring roll, steamed rice, vermicelli rice noodle, ancient grains, fresh & roasted vegetables, edamame, salad & herbs
- Condiments: Lime, ginger & coriander dressing, Vietnamese nam jim, honey soy dressing, hummus, garlic yoghurt, lemon vinaigrette
- Fresh Bread: Mini banh mi

1 X Station \$25 per person

2 X Stations \$35 per person

3 X Stations \$45 per person

The Rotisserie (serves up to 50 people)

Whole suckling pig, goat or lamb cooked over charcoal with full buffet of salads & accompaniments.

Price on request

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Barbeque Buffet Menu

FROM 40 PEOPLE ON THE POOL DECK OR THE TORRENS BALCONY

Cold Items

- Baker's basket with assorted bread (VG)
- Selection of dips with corn chips & grilled pita bread (V)
- Antipasto platter with feta, semi-dried tomato & olives (GF)
- Garden fresh lettuce leaf salad (VG)
- Traditional coleslaw (DF/GF)
- Potato salad with spring onion, whole grain mustard & crispy bacon (DF)
- Wild rocket salad with pear & shaved parmesan (V)
- Selection of pickles & condiments (V)
- Fresh seasonal fruit platter (VG)

Hot Items *Select four*

- Sirloin steak with fresh herbs (DF/GF)
- Lamb loin chops (DF/GF)
- Twice-cooked pork belly (DF/GF)
- Grilled honey soy chicken tenders (DF/GF)
- Gourmet sausages (DF/GF)
- Thai chicken breast steaks (DF/GF)
- Lemon pepper prawn skewers (DF/GF)
- Wagyu beef burgers (DF/GF)
- Lamb & rosemary burger (DF/GF)
- Cajun spiced scotch fillet (DF/GF)
- Prime minted lamb patties (DF/GF)
- Vegetable kebabs (VG/GF)
- Teriyaki chicken skewers (DF/GF)
- Northern Territory barramundi steaks (DF/GF)
- Atlantic salmon fillet (DF/GF)

All served with

- Baked potato (VG)
- Chive sour cream (V)
- Sweet corn (VG)
- Fried onions (VG)

from \$75.00 per person

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Buffet Enhancements

UPGRADE YOUR BUFFET WITH OUR
PREMIUM ADD-ONS

Carvery

Select **One**

- Mustard rubbed sirloin of beef (GF)
- Roasted loin of pork with crackling & apple sauce (GF)
- Rosemary marinated leg of lamb (GF)
- Oven roasted turkey breast with cranberry sauce (GF)
- Herb crusted veal loin & merlot jus
- Whole roasted chicken with herb stuffing

Add \$10.00 per person

Australian Seafood Selection

Select **Two**

- Chilled Spencer Gulf prawns & seafood sauce (DF/GF)
- SA oysters with lemon & red wine vinaigrette (DF/GF)
- Pickled calamari & octopus with mustard aioli (DF/GF)
- Poached whole Atlantic salmon (DF/GF)
- Smoked salmon & deep sea bream platter (DF/GF)

Add \$17.00 per person

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Lunch & Dinner Functions

FROM 30 PEOPLE

Welcome to our banquet functions, ideal for groups of 30 people or more. Indulge in a tailored menu crafted to accommodate your dietary preferences and personal tastes. Room setup is included for a hassle-free experience. Choose from our 2-4 course options, designed to suit every occasion and satisfy every palate.

Inclusions

- Bread roll and butter
- Purezza still and sparkling water
- Freshly ground coffee from our deluxe self-serve coffee machines
- Selection of teas

**2 Courses - Entrée or Dessert and Main
from \$69.00 per person**

**3 Courses - Entrée, Main and Dessert
from \$85.00 per person**

**4 Courses - Appetiser, Entrée (alternate drop), Main (alternate drop)
and Dessert (alternate drop)
from \$95.00 per person**

Room Setup

LUNCH & DINNER FUNCTIONS

We're thrilled to offer a range of inclusions in the room setup to enhance your evening and ensure it's perfectly personalised.

Inclusions

- Banquet dinner set up
- Round tables seating 10 people each
- Black or white table cloths
- Black or white napkins
- Stage, fully skirted with access steps and handrails
- Parquetry dance floor
- Red carpet
- Personalised menus for each table with your logo and special title

We work with trusted partners for event styling who will transform our function space to your dream event. Enquire with us.





Appetiser Menu

AVAILABLE ONLY WITH 4-COURSE MENU

Select one hot or cold appetiser option for your 4-course menu.

Cold

- Gazpacho shots
- Confit duck, prosciutto & native apple crostini
- Lime cured scallop ceviche, mango, avocado, cucumber & coriander

Hot

- Pho shots
- Wild mushroom & goats' cheese pizzette
- Pumpkin soup shots
- Tortellini in brodo

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Entrée Menu

LUNCH & DINNER FUNCTIONS

Select one entrée option from the available cold or hot choices.

Cold

- Prawn salad, avocado, tomato, cucumber, red onion, chipotle aioli (GF)
- Moroccan spiced chicken with rocket salad, tomato, olives and garlic yoghurt (GF)
- Vietnamese coleslaw, vermicelli noodles, fried tofu, roasted peanut, coriander & lime dressing (VG/GF)
- Confit duck & prosciutto, aged balsamic, poppyseed lavash (DF)
- Smoked Atlantic salmon on toasted brioche bun with baby capers, red onion and horseradish cream

Hot

- Wild mushroom & truffle arancini, rocket & Parmesan salad, roasted garlic aioli (V)
- Seared Atlantic salmon, pea purée, puff pastry and lemon butter sauce
- Sautéed exotic mushrooms, green bean & tofu, ginger & soy glaze (VG/GF)
- Adelaide Woodside goats curd tart, caramelised red onion, rocket, Parmesan and a sticky balsamic (V)
- Spinach and ricotta cannelloni, roasted tomato & basil sauce, shaved parmesan (V)
- Crispy Thai chicken salad and nam jim dressing (DF)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Main Course Menu

LUNCH & DINNER FUNCTIONS

Select two main course options from the list below, served as alternate drop.

Beef

- Roasted beef strip loin, root vegetable mash, baby carrots, forest mushroom sauce (GF)
- Grilled fillet of beef, garlic mash, broccolini, thyme jus (GF)
- Chargrilled beef sirloin, sweet potato purée, field mushroom, asparagus, peppercorn sauce (GF)
- 200g Porterhouse steak, potato gratin, broccolini, red wine jus (GF)

Poultry

- Char-grilled chicken supreme, Parmesan mash, asparagus, Pinot glaze (GF)
- Roasted chicken supreme, fondant potatoes, braised savoy cabbage, crisp prosciutto, lemon pepper jus (GF)
- Grilled chicken supreme, sweet corn & ginger purée, broccolini, thyme jus
- Duck leg confit, chorizo & cannellini bean cassoulet (GF)

Pork

- Pork scotch fillet, coconut infused Jasmine rice, bok choy, pumpkin, soy & miso glaze (DF)
- Cider braised pork belly with sweet potato purée, roasted shallots, apple & sage jus (GF)

Lamb

- Slow roasted lamb shoulder, roasted pumpkin purée, fried kale, rosemary jus (DF/GF)
- Roasted leg of lamb, rosemary roasted root vegetables, buttered beans, merlot jus (DF/GF)

Seafood

- Pan fried barramundi, almond butter sauce, baked potato slice, green beans (GF)
- Coorong mullet fillets on king prawn green pea & lemon risotto, blistered cherry tomato (GF)
- Baked Atlantic salmon, truffle pea purée, fondant potatoes, crispy pancetta (GF)

Vegetarian

- Vegetable risotto, grilled asparagus, Roma tomato, hollandaise sauce (V)
- Seared haloumi cheese with grilled field mushroom, butternut pumpkin, asparagus (V/GF)
- Falafel, hummus, mint, cucumber salad, garlic & parsley dressing (VG)
- Baked gnocchi, local forest mushroom, sage & truffle ragout (V)

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Dessert Menu

LUNCH & DINNER FUNCTIONS

Select one dessert from the options below, or opt for the dessert tasting selection to enjoy a variety of choices.

Desserts

- Baked lemon tart, toasted meringue, passionfruit coulis (V)
- New York cheesecake, caramel sauce (V)
- Gluten free chocolate brownie, berry compote, vanilla ice cream (GF)(V)
- Warm sticky date slice, English toffee ice cream, butterscotch sauce (V)
- Vanilla bean pannacotta, red berry compote, amaretti Biscotti (V)
- Tiramisu (V)

Dessert Tasting Selection

Served individually

- Mini blueberry cheesecake
- Macaron
- Profiteroles
- Chocolate brownie
- Mini Portuguese custard tart

SA Cheese Plate (V)

Adelaide blue, Hamilton brie, Maggie Beer quince paste, grapes, crackers

Price per table \$120.00





Breakfast Functions

BEGIN YOUR MORNINGS WITH OUR BREAKFAST FUNCTION OPTIONS

Perfect for brunch functions, pre-conference gatherings or morning meetings, our breakfast selections cater to diverse tastes and needs. Choose from our Quick Start Breakfast, Health Hustle, Continental, Chancellor Buffet, or the Executive Plated Breakfast, each designed to kickstart your day with energy.

Hosting a breakfast function offers numerous benefits, including fostering networking opportunities, promoting productivity, and ensuring attendees are fuelled for the day ahead. Our breakfast menus feature a variety of delicious and nutritious options.

Create the perfect start to your event with our tailored breakfast experiences, guaranteed to leave a lasting impression.

Health Hustle Breakfast

STAND UP ONLY

Kickstart your day with our Health Hustle stand-up breakfast, perfect for pre-conference or morning meetings. Choose up to two flavours of our delicious overnight oats & chia seed mixes, including options like Piña colada, peanut butter & jam, and spiced pear. Fuel your morning with a nutritious and energising breakfast experience.

Quick Start Breakfast Includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled fruit juices
- Seasonal fruit salad (VG)
- Coconut yoghurt (VG)
- Overnight oats & chia seed (selection from six flavours)

Choose any two overnight oats & chia seed flavours:

- Strawberry protein
- Piña colada
- Banana bread
- Peanut butter & jam
- Carrot cake
- Spiced pear

\$16.50 per person

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE





Quick Start Breakfast

STAND UP ONLY

Our Quick Start Breakfast is perfect for pre-conference or morning meetings. Ideal for a stand-up breakfast, this offering ensures a fresh and energising start to your day.

Quick Start Breakfast Includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled orange juice
- Bacon, egg & hash brown muffin
- Sliced seasonal fruit platter (VG)

\$19.50 per person

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Continental Breakfast Buffet

STAND UP OR SEATED

Our Continental Breakfast Buffet is an ideal choice for both stand-up and seated events, offering a delightful spread to start your day. This buffet not only provides a variety of delicious and healthy options but also fosters a relaxed and inviting atmosphere, perfect for networking and energising your guests before a conference or morning meeting.

Continental Breakfast Buffet includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled orange juice
- Sliced seasonal fruit platter (VG)
- Berry compote yoghurts (V)
- Freshly baked croissants (V)
- Freshly baked Danish pastries (V)
- Selection of preserves, honey & spreads (V)

\$24.50 per person



V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE



Chancellor Breakfast Buffet

MINIMUM 20 PEOPLE

The Chancellor Breakfast Buffet, available for a minimum of 20 people, offers an all-you-can-eat experience perfect for starting your day on a high note. This extensive buffet is ideal for both seated and stand-up functions, ensuring a satisfying start to any event.

Chancellor Breakfast Buffet includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled orange juice
- Sliced seasonal fruit platter (VG)
- Berry compote yoghurts (V)
- An assortment of cereals & milk (V)
- Freshly baked croissants (V)
- Freshly baked Danish pastries (V)
- Selection of preserves, honey & spreads (V)
- Scrambled eggs, bacon, chipolata sausages, mushrooms, grilled tomato, hash brown potatoes

from \$35.00 per person

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

Executive Plated Breakfast

SEATED BREAKFAST

Our Executive Plated Breakfast offers a refined start to your day, perfect for important meetings or pre-conference gatherings. Ideal for more formal, seated functions, each menu option is thoughtfully prepared to satisfy diverse tastes. We can individually cater for dietary requirements.

With this breakfast experience your guests will enjoy a sophisticated morning meal that sets the tone for a productive day.

Please select one of the following main courses to be served with the executive breakfast.

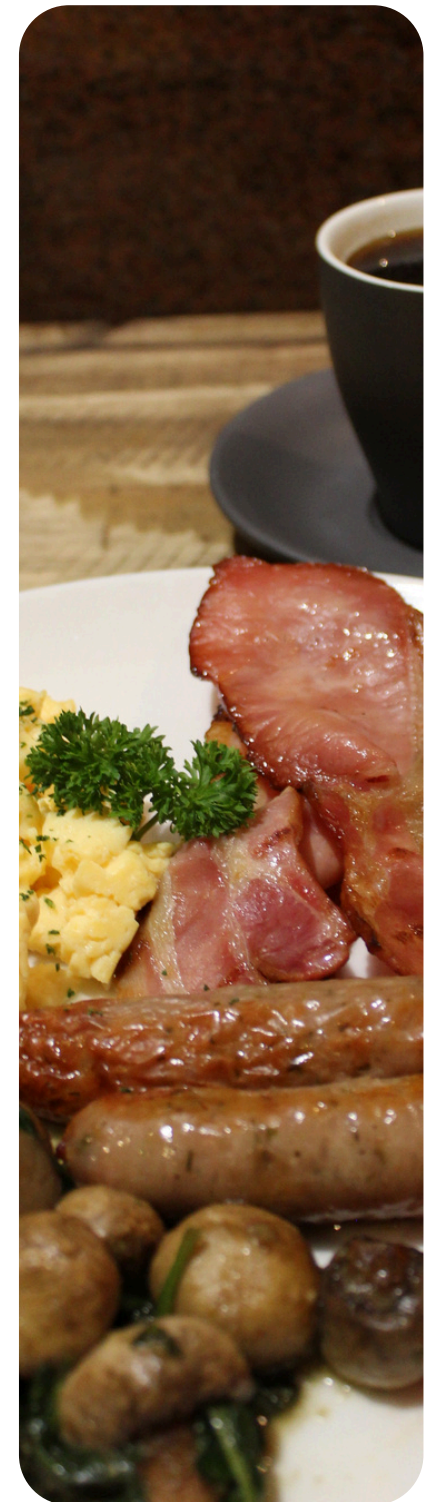
- Scrambled free range eggs with chives on damper roll, chicken chipolatas, grilled tomato, smoked bacon
- Eggs Benedict with poached egg, Barossa Valley smoked ham, buttered spinach, toasted muffin, grilled tomato, chicken chipolatas, sautéed mushrooms, potato slice
- Toasted sourdough bread with smashed avocado, smoked salmon, scrambled eggs, grilled tomato, potato gems
- Mushroom, capsicum & baby spinach frittata with Woodside goats curd, grilled tomato, potato slice (V)
- Belgian waffle dusted with cinnamon sugar, served with fresh berry compote and Chantilly cream (V)

Also Includes:

- Freshly ground coffee from our deluxe self-serve coffee machine
- Selection of teas
- Chilled orange juice
- Greek yoghurt, fruit & muesli shooters (V)
- Freshly baked croissants (V)
- Freshly baked Danish pastries (V)
- Selection of preserves, honey & spreads (V)

from \$35.00 per person

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE

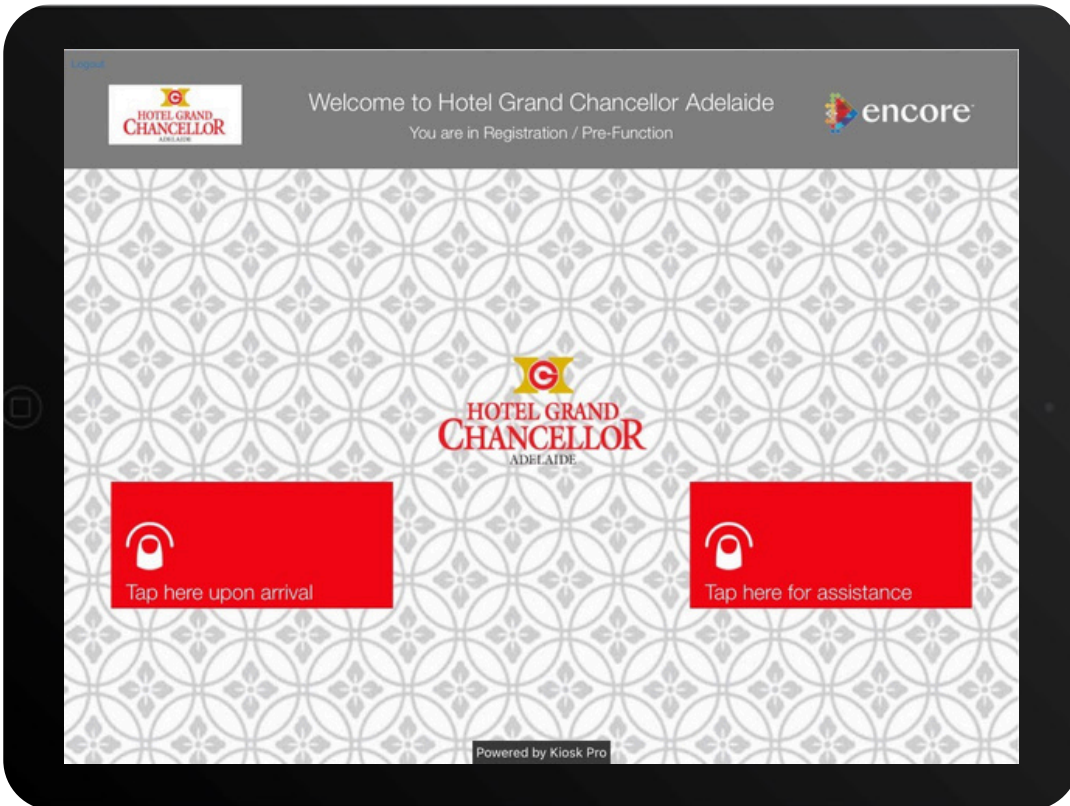




Audio & Visual

STRESS AND FUSS FREE

The Hotel Grand Chancellor Adelaide proudly partners with award-winning event production specialists Encore Event Technologies to deliver exceptional services at our venue. Encore distinguishes itself by delivering immersive experiences with the help of their creative, technical and production teams to create bespoke solutions for all types of events; from small meetings to conferences and luxury gala dinners, you can trust them to surpass your expectations. When you host your event at The Hotel Grand Chancellor Adelaide, you get access to Encore's wide range of cutting-edge AV technologies, as well as their internationally recognised design and production management experience that will ensure your event is one to remember. Discover your event's potential by speaking with Encore's in-house team at The Hotel Grand Chancellor Adelaide.



Event Concierge

Event Concierge is an easy-to-use touch panel that allows clients to make requests, all from the comfort of their function room. The touch panel can be tailored to your individual requirements and will send a text and email to the appropriate person requesting assistance. This ensures a better experience for the delegate and a more efficient operation for you.





Themes

BROUGHT TO YOU BY ENCORE EVENT TECHNOLOGIES





Your Next Move

TRANSFORM YOUR VISION. LET'S PLAN THE PERFECT EVENT TOGETHER AND MAKE IT HAPPEN.

1. Wander & Wonder

Come on in and view the venue and event spaces.

Contact us today to schedule an exclusive tour, guided by our Conference & Events Team, and discuss your endless options in person.

2. Get Your Tailored Proposal

Seen it and loved it?

Receive a detailed event quotation tailored to your event brief and discuss it with our team to leave no question unanswered.

3. Lock It In

Secure the date with a deposit.

Don't wait too long - our limited availability is filling up fast!

4. Customisation Begins

Success lays in the planning of the finer details.

Now that you've locked in your date, it's time to dive into the planning. One experienced conference & event coordinator is assigned to your event to ensure effective and succinct communication and a seamless exchange of information. You will feel supported throughout the entire planning process.

T&C's Apply.

Enquiries? Let's Talk!

Hotel Grand Chancellor Adelaide

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Contact Us

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