



# Meetings and Events Catering

We all know a healthy diet equals a healthy mind, so we have developed a range of fresh and healthy menu options to help stimulate and inspire your guests at Hotel Grand Chancellor Melbourne.

With a focus on using organic fruit and vegetables and the best locally sourced produce; menus are flavoursome and energy packed – designed to satisfy without weighing you down.

Thank you for considering Hotel Grand Chancellor Melbourne for your next event.

We hope you enjoy our menu options and we look forward to ensuring your next event is a success.

*Nicole Fraser*

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*Please note there is a 10% surcharge for weekends and 15% surcharge for public holidays  
Final numbers are to be confirmed at least 7 days prior to event*





# Conference Room Hire

	M <sup>2</sup>	Rate	Boardroom	Classroom	Theatre	Cabaret	Banquet
<b>Chancellor 1</b>	10	\$500	8	n/a	n/a	n/a	n/a
<b>Chancellor 2</b>	100	\$1000	40	45	100	56	70
<b>Chancellor 3</b>	80	\$800	30	40	80	40	50
<b>Chancellor 4</b>	50	\$750	20	20	50	32	40
<b>Chancellor 4</b>	50	\$750	20	20	50	32	40
<b>Chancellor 6</b>	20	\$500	10	n/a	20	n/a	n/a

# Day Delegate Package

**Gourmet Working Lunch**      **\$75 per person**  
**Buffet Lunch**      **\$80 per person**

Our Day Delegate Package includes Morning Tea, a choice of either our Gourmet Working Lunch or Buffet Lunch, and Room Hire. A minimum of 20 delegates is required for all catering.

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# Buffet Lunch

## **Monday and Thursday**

Selection of bread rolls  
Roast pumpkin soup  
BBQ glazed chicken Singapore noodle stir fry  
Mushroom and spinach penne pasta with cream sauce  
Smoked salmon and spinach quiche  
Greek salad  
Moroccan cous cous and toasted almond salad  
Selection of doughnuts

## **Tuesday and Friday**

Warm naan bread and papadums  
Potato and garlic Indian spiced soup  
Tandoori beef skewers  
Butter chicken  
Roast vegetable ravioli with Napoli sauce  
Steamed jasmine rice  
Garden salad  
Rice noodle salad  
Mango panna cotta with praline crunch

## **Wednesday and Weekends**

Garlic bread  
Mushroom soup  
Vegetable baked lasagna  
Roast lamb with gravy  
Roasted potato and pumpkin  
Steamed greens  
Spiced cauliflower and pomegranate salad  
Mixed leaf salad

# Gourmet Working Lunch

Chef's selection of gourmet sandwiches and rolls  
Sausage rolls with tomato chutney  
Vegetarian mini tarts  
Roasted baby beetroot and Persian fetta salad with a cabernet sauvignon vinaigrette and toasted pine nuts

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# Day Delegate Catering Add Ons

Afternoon Tea with Cookies  
Gourmet Tea Break add-on

\$11 per person  
\$18 per person

## Gourmet Tea Break add-on

*One selection served with freshly brewed coffee and a selection of teas.*

Sweet potato empanada  
Natural yoghurt pots with poached fruit  
Indian mango lassi milk bottles  
Fudgy chocolate brownie  
House made scones with Yarra Valley jam and cream  
Red velvet cupcakes  
Selection of mini danishes  
Mini fish and chips served in a bamboo cone  
Sundried tomato and pumpkin quiche  
Fruit platter

Please note the above Day Delegate Catering Add Ons are only available when booking a day delegate package and are not available for individual order.

## Audio/Visual

Data Projector  
Microphone and Speakers  
Bluetooth Speaker

\$150 per day  
\$50 per day  
\$25 per day

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