



HOTEL GRAND
CHANCELLOR

MEETINGS & EVENTS

HOTEL GRAND CHANCELLOR BRISBANE

DAY DELEGATE

FULL DAY DELEGATE

minimum 20pax

- arrival tea & coffee
- morning tea
- lunch buffet
- afternoon tea
- notepads & pens
- whiteboard
- wifi for all delegates

HALF DAY DELEGATE

minimum 20pax

- arrival tea & coffee
- morning tea **or** afternoon tea
- lunch buffet
- notepads & pens
- whiteboard
- wifi for all delegates

*specific dietary requirements may incur an additional charge



DAY FUNCTIONS

MORNING TEA

Monday - mini filled muffins / vegetarian quiche

Tuesday - mixed slice selection / sausage rolls with tomato relish

Wednesday - chocolate croissants / corn fritters with tomato jam

Thursday - filled donuts / mini beef pies with tomato sauce

Friday - house baked danishes / veggie fritters with relish

Saturday - scone with jam & cream / bacon & cheese quiche

Sunday - chocolate donuts / mini chicken pies

freshly brewed coffee and tea

BUFFET LUNCH

minimum 20pax mon - fri & 40pax sat - sun

fresh bread

continental cold meats

selection of fresh made salads (changing daily)

pasta dish (changing daily)

hot fork dishes (changing daily)

fresh vegetables & accompanying sides

fruit salad

cakes, slices and tarts

selection of australian farm house cheeses

bowl of fresh seasonal fruit

chilled orange juice

freshly brewed coffee and tea

SANDWICH FACTORY

house made sandwich per person with chefs selection of filling

cakes, slices and tarts

selection of australian farm house cheeses

bowl of fresh seasonal fruit

chilled orange juice

freshly brewed coffee and tea

AFTERNOON TEA

house baked cookie & whole fruit

freshly brewed coffee and tea

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BREAKFAST

BUFFET

MINIMUM 20PAX

- chilled orange, pineapple or apple juices
- seasonal fresh fruit with yoghurt
- selection of cereals & granola
- chef selection of bakery items
- freshly brewed coffee & tea

select one option from the following

- creamy scrambled eggs & chives
- poached eggs & hollandaise

select four options from the following

- crispy bacon
- sautéed mushrooms
- hash browns
- breakfast sausage with tomato chutney
- roasted tomatoes

PLATED

PRICES ARE INCLUSIVE OF A SET MENU. TO UPGRADE TO ALTERNATE DROP A \$5PP SURCHARGE APPLIES
MINIMUM 10PAX

- chilled orange, pineapple or apple juices
- seasonal fresh fruit platter with yoghurt
- freshly baked danish pastries & croissants
- freshly brewed coffee & tea

select one option from the following

- poached eggs with local bacon, field mushroom & turkish toast
- scrambled eggs with smoked salmon, potato rosti & sourdough toast
- bacon & egg tart with roasted tomatoes & steamed baby spinach
- poached eggs on english muffin with dukkah avocado & marinated goats feta
- truffled scramble eggs with shaved gypsy ham, haloumi & fresh rocket

CASUAL SELECTION

- chilled orange, pineapple or apple juice \$6.00pp
- seasonal fresh fruit platter with yoghurt \$9.00pp
- freshly baked croissants and danish pastries \$8.00pp
- selection of cereals with fruit compote \$10.00pp
- warm ham, cheese & tomato croissants \$8.00pp
- quiche lorraine \$9.00pp
- quiche with spinach and fetta \$9.00pp
- freshly brewed coffee and tea \$5.00pp

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LUNCH & DINNER

TWO COURSE | THREE COURSE

PRICES ARE INCLUSIVE OF A SET MENU. TO UPGRADE TO ALTERNATE DROP A \$5PP SURCHARGE APPLIES

ENTREE

gin & beetroot cured salmon with pickled cucumbers, herb cream & rye
fried pork belly with papaya salad with orange & peanuts, chilli honey dressing
mushroom risotto croquettes with watercress & peppered fig dressing
antipasti plate - salumi, olives, crudities & crispbread
char sui chicken breast with soba noodles, fried ginger, shallots & garlic with greens
gnocchi with pumpkin, candied nuts, fried sage & parmesan

MAIN

eye fillet with baby carrots, onion jam, roasted kiplers & port jus
barramundi with kasundi spiced vegetables, pea falafel & yoghurt
duck leg with snake beans, pineapple, jasmine rice & red curry sauce
chicken breast with sauteed mushroom cream, lentils & parsnip chips
pork loins with braised sweet & sour peppers, radicchio & pinenut basil pesto
lamb shoulder with slow roasted tomato, braised white beans & crisp kale

DESSERT

includes freshly brewed tea & coffee

strawberry & white chocolate cheesecake with fresh berries & vanilla cream
lemon meringue pie with macadamia nut & praline ice cream
creme brulee choux bun with apples & creme fraiche
warm chocolate fondant w/ raspberries & cream
brie cheese with figs, pumpkin bread & candied nuts

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BUFFET

PREMIUM DINNER BUFFET

INCLUSIONS

- bakers selection of bread with butter
- dressings & condiments
- continental cold cuts, prager ham, pastrami & salami
- freshly brewed coffee & tea

SALADS

select three

- garden salad
- roasted carrot salad with cranberries, feta & almonds
- brown rice salad with Asian herbs & sesame dressing
- pear & fennel salad with watercress & shaved gruyere

ROAST & HOT SELECTION

select four

- slow roasted lamb shoulder with mint sauce
- slow cooked beef sirloin with mushroom cream
- soy & ginger marinated tasmanian salmon with asian greens
- lemon & oregano marinated chicken breast with peas & beans
- roasted pork loin with apples, currents & pine nuts

HOT SIDES

- in season greens
- roasted potatoes, parsnips & carrots

DESSERT SELECTION

- gourmet lamington slice
- eclairs & macarons
- white chocolate, raspberry & walnut brownie
- rocky road slice
- fruit salad

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CANAPES

4 ITEMS | 6 ITEMS | 8 ITEMS |
SUBSTANTIAL CANAPE

COLD

- fresh prawns with gribiche sauce
- crudites with herb & parmesan dressing
- antipasti skewers

HOT

- spiced green pea & potato croquette with mint chutney
- lamb samosa with mango pickle
- chicken empanada with yoghurt chutney
- shepherds pie with tomato chutney
- new orleans crumbed prawns with aioli
- karaage chicken with hot honey
- char sui pork buns with soy dipping sauce
- lemongrass chicken skewer with nam jim dressing
- bacon mac & cheese croquette with ranch
- chefs arancini

SUBSTANTIAL

- fried chicken with waffles & maple sriracha
- fish & chips with house made tartare
- chefs curry & rice with pappadums

ADD ON DESSERT- 3 ITEMS | 4 ITEMS

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FOOD STATIONS

ANTIPASTO STATION

minimum 40pax

- marinated olives
- vegetables
- charcuterie meats
- dips
- australian cheeses
- selection of breads & croutons

DIM SUM STATION

minimum 40pax

- steamed & fried wontons
- dumplings
- dipping sauces

TACO STATION

minimum 40pax

- soft & hard tacos with pulled pork & crumbed local flathead fillets
- a selection of mexican fillings
- toppings for tacos & condiments

SASHIMI STATION

- fresh market selection of sashimi grade fish
- traditional accompaniments including soy dipping sauce, pickled ginger and wakame

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BEVERAGES

STANDARD PACKAGE

1 hour
2 hour
3 hour
4 hour
5 hour

Wine Selection

- growers gate sparkling brut
- growers gate sauvignon blanc
- growers gate shiraz

Beer Selection

- selection of local australian beers

Non-Alcoholic

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

PREMIUM PACKAGE

1 hour
2 hour
3 hour
4 hour
5 hour

Wine Selection

- oyster bay sparkling cuvee brut
- wirra wirra adelaide range sauvignon blanc
- barossa valley estate shiraz

Beer Selection

- selection of local & imported beers

Non-Alcoholic

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



BEVERAGES

BEVERAGE ON CONSUMPTION

Beer Selection

- bottled light beer
- bottled mid strength beer
- bottled heavy beer
- bottled premium beer
- bottled premium imported beer
- cider

Wine Selection

glass | bottle

- growers gate sparkling brut
- growers gate sauvignon blanc
- growers gate shiraz

Premium Wine Selection

glass | bottle

- wirra wirra adelaide range chardonnay
- wirra wirra adelaide range sauvignon blanc
- wirra wirra mrs wigley moscato
- oyster bay sparkling cuvee brut
- oyster bay pinot grigio
- oyster bay rose
- barossa valley estate shiraz
- barossa valley estate cabernet sauvignon

Spirits

- 30ml standard spirit
- 30ml premium spirit

Custom Cocktail

Non-Alcoholic

- soft drink / juice 1L carafe
- soft drink / juice glass

