



| HOTEL GRAND CHANCELLOR WEDDING PACKAGE

Our reputation as one of the leading event venues in Hobart has been earned by our commitment to your total satisfaction – this means that we will not only provide you with one of Hobart's best wedding venues, but will also work with you to create your perfect night and meet all your personal needs.

A truly great wedding venue caters to every couple's unique ideas and special requests. Allow us to create the perfect atmosphere by managing everything from intricate details such as room decorations to personalised menus.

Our dedicated and experienced staff will help create your ideal wedding reception. We use the freshest ingredients and source our produce from Tasmania's best suppliers. We will work with you to create dishes that you and guests will remember for years to come.

The kitchens of the Hotel Grand Chancellor cater for a diverse range of events and offer an array of cuisines to suit your needs. Our menus provide a selection of cocktail, plated menus and buffet dining options.

The staff at the Hotel Grand Chancellor look forward to working with you in making your wedding reception unforgettable.



| ROOM HIRE

To create your wedding package please select:

- Your preferred reception venue
- Your preferred style of dining
- Your preferred beverage options
- Any additional upgrades: canapés, sides, cakeage

| Harbour View Room One (40 – 120) guests

| Harbour View Room Two (20 – 40) guests

| Grand Ballroom (150 – 250) guests

| Grand Ballroom (2 thirds), (80 – 160) guests

Please note that room capacities depend on room layout and specific requirements.



| PRE DINNER COCKTAIL RECEPTIONS

- Spiced lamb kofta with romesco sauce (DF)(NF)
- Selection of fresh sushi with pickled ginger, soy sauce and wasabi mayonnaise (DF)(NF)
- Tasmanian mushroom arancini with confit garlic aioli (V)(NF)
- Zucchini and haloumi fritters with a side of tzatziki (V)(NF)
- Handmade steamed chicken and prawn bun (NF)(EF)
- Confit salmon mousse and Tasmanian gin jelly (GF)(NF)

Minimum 3 items available for minimum of 20 people

This menu is only available to be served with pre-function drinks for 30 minutes and is not designed to replace an entrée or as a standalone menu for a cocktail party.



| ENTREE PLATED SET MENU

- Cape Grim beef pastrami, potato, pickle, mustard, rye and watercress (DF)(EF)(NF)
- Huon smoked salmon with avocado salsa, pickled fennel and citrus beetroot dust (GF)(EF)(NF)
- Tasmanian trio of salmon – Poltergeist gin cured, house hot smoked rillettes and Wood bridge cold smoked with lemon curd and soft herbs (GF)(NF)
- House meat plate - Tea smoked duck, beef pastrami and cider marinated quail breast with an apple and single malt gel, pickled cauliflower and walnut crumb (DF)(GF)(EF)
- Lemon and sumac marinated chicken served with chickpea, roast capsicum and carrot salad and orange blossom, honey and labneh dressing (GF)(EF)(NF)
- Twice cooked pork belly with a grain, carrot and pepita salad and pear relish (DF)(GF)(EF)
- Seafood plate – Ceviche scallops, pickled octopus and gin cured blue eye with kipfler potato, corn cream, pickled seaweed and pickled baby carrot (DF)(GF)(EF)(NF)
- Smoked duck breast served with cabbage, beetroot and cherries (GF)(EF)(NF)
- Gin cured salmon, tonic gel, brioche and mustard (NF)
- Confit pork belly, textures of garden peas and seasonal vegetables (DF)(GF)(EF)(NF)
- House hot smoked salmon, beetroot cured king fish and scallop ceviche (DF)(GF)(EF)(NF)

| VEGETARIAN OPTIONS

Please select one of the following to cater for your delegate requirements

- Seasonal heirloom baby vegetables and herbs dressed with cream of cauliflower and rubarb sauce (VG)(DF)(GF)(EF)(NF)
- Pickled heirloom vegetables, goats cheese panna cotta and toasted hazelnuts (V)(GF)(EF)

| BREAD AND DIPS

As an additional touch why not provide your guests with a selection of bread and dips to the table on arrival? Set in the middle of the table a selection of organic sourdough, toasted olive focaccia and flat bread with dips comprising of roasted carrot and maple dip, harissa spiced hummus dip and pea and roasted fennel dip.



| MAIN PLATED SET MENU

- Confit chicken, miso pumpkin puree, broccolini and candied bacon (EF)(NF)
- Spiced yoghurt chicken, baked rice, glazed eggplant and zucchini pickle (GF)(EF)(NF)
- Roasted chicken roulade with Paris mash, sweet corn, pancetta and greens (GF)(EF)(NF)
- Chicken with Boks bacon, crushed new season potatoes, peas and leek (DF)(GF)(EF)(NF)
- Braised beef brisket with kale hash, pumpkin and a sticky orange and balsamic jus (DF)(GF)(NF)
- Roasted fillet of beef with potato pave, mushroom puree and baby carrots (GF)(EF)(NF)
- Pan seared local fish with olive oil mash, caponata and lemon and basil crumb (DF)(GF)(EF)(NF)
- Dill and mustard baked salmon, new season potatoes, watercress and spinach cream (GF)(EF)(NF)
- Soy and ginger glazed salmon with sesame rice and Asian greens (DF)(EF)(NF)
- Harissa marinated lamb rump with freekeh pilaf, pumpkin and charred greens (DF)(GF)(EF)(NF)
- Roast lamb rump with sweet potato fondant, pea puree and prosciutto crisp (DF)(GF)(EF)(NF)
- Market white fish with potato and petit pois a la Française (GF)(EF)(NF)
- Maple glazed pork belly with spiced carrot puree, wild rice, and cavolo nero (DF)(GF)(EF)(NF)
- Braised lamb shoulder with confit garlic potato, wilted greens and jus with an anchovy and rosemary sourdough crumb (EF)(NF)

| VEGETARIAN OPTIONS

Please select one of the following to cater for your delegate requirements

- White polenta with roast cauliflower, grilled zucchini, green olives and tomato (VG)(DF)(GF)(EF)(NF)
- Miso eggplant with sesame rice and Asian greens (VG)(DF)(EF)

| SIDE DISHES

- Italian salad with cherry tomatoes and fresh apple cider dressing (VG)(DF)(GF)(EF)(NF)
- Rocket and pear salad with shaved Heidi gruyere (V)(GF)(EF)(NF)
- Seasonal panache of vegetables (VG)(DF)(GF)(EF)(NF)
- Roasted pumpkin and sweet potatoes dressed with gremolata (VG)(DF)(GF)(EF)(NF)
- Garlic and thyme sauteed mushrooms (VG)(DF)(GF)(EF)(NF)
- Herb tossed roasted chat potatoes (VG)(DF)(GF)(EF)(NF)



| DESSERT PLATED SET MENUS

- Blackberry parfait topped almond sponge, with an almond meringue (V)(GF)
- Bay leaf panna cotta with a raspberry jelly and hazelnut tuile (V)(GF)
- Flourless chocolate, whisky and walnut cake with whisky gel, salted walnut caramel and poached pear (V)(GF)
- Pavlova with mascarpone cream, custard, strawberries, rhubarb sauce (V)(GF)(NF)
- Cherry set cheesecake on red velvet sponge, Tasmanian white wine poached cherries and meringue (V)(GF)(NF)
- Sticky ginger cake, date caramel and double cream (V)(NF)
- Triple decker of chocolate pepper berry mousse, chocolate raspberry mousse and chocolate sponge (V)
- Apple and almond tart, with spiced blueberries with vanilla custard (V)

| VEGAN AND DIETARY OPTIONS

Please select one of the following to cater for your delegate requirements

- Sticky ginger cake, with date caramel and vegan cream (VG)(GF)(NF)
- Pavlova with vegan cream, strawberries and rhubarb sauce (VG)(GF)(NF)
- Chocolate cake ganache with dark chocolate served with poached pear and vegan cream (VG)(GF)(NF)

| CAKEAGE

Platter per table additional charge per table

Plated individually for each guest and garnished with vanilla flavoured crème fraîche and berry compote additional charge per person

All set menus include freshly brewed tea, coffee and after dinner mints
(Please speak to your coordinator for our 2 course option)



| WEDDING BUFFET - OPTION 1

| SALADS

- Red quinoa salad with roasted carrot, roasted capsicum, basil and spinach
- Baby cos hearts with cherry tomatoes, croutons and a mustard vinaigrette
- Tossed Greek salad

| MAIN

- Rich Tasmanian beef brisket ragout, mushrooms and shallots
- Roasted chicken with chorizo, olives and lemon
- Herb crusted Tasmanian salmon with apple cider beurre blanc
- Garlic and thyme roasted new season potatoes
- Steamed market vegetables
- Baker's basket of fresh breads

| DESSERT

A selection from our pastry kitchen of fresh house made desserts
Freshly brewed coffee and selected teas



| WEDDING BUFFET - OPTION 2

| SALADS

- Watermelon, fetta and preserved lemon salad with olives and rocket
- Orzo pasta salad with cherry tomatoes, grilled zucchini and parsley
- Roast cauliflower salad with, currants, pine nuts, chickpeas and a lemon tahini dressing
- Selection of smoked and cured meats
- Hot and cold smoked salmon
- Spring Bay mussels
- Bruny Island oysters with lemon wedges and shallot vinaigrette
- Australian king prawns with cocktail sauce

| MAIN

- Rosemary crusted roast leg of lamb and light grained mustard jus
- Local seasonal white fish cooked in a tomato, garlic, saffron and fennel sauce
- Roasted chicken with chorizo, olives and lemon
- Garlic and thyme roasted new season potatoes
- Baked root vegetables
- Baker's basket of fresh breads

| DESSERT

A selection from our pastry kitchen of fresh house made desserts
Freshly brewed coffee and selected teas



| BEVERAGE PACKAGE

| STANDARD BEVERAGE PACKAGE

Morgan's Bay Brut

Morgan's Bay Sauvignon Blanc

Morgan's Bay Shiraz Cabernet

Boags Draught and light beer

Soft drinks and orange juice

| TASMANIAN BEVERAGE PACKAGE

Tasmanian Icon Pinot Noir, East Coast

Tasmanian Icon Sauvignon Blanc, East Coast

Tasmanian Icon Sparkling Cuvee, East Coast

Boags Draught and light beer

Soft drinks and orange juice



| BRIDAL PACKAGE

| BRIDAL SUITE

An accommodation package can be arranged for the bridal couple in one of our luxurious Harbour View rooms or suites at a special reduced rate. Couples are invited to unwind after their wedding day with sparkling wine and chocolates.

The next morning, enjoy an in-room breakfast or selection from our extensive buffet in Restaurant Tasman and relax, knowing that your 12:00 PM late check-out is confirmed.

Our package includes;

- An Executive Suite with sparkling wine
- Chocolate coated strawberries on arrival
- Breakfast in Restaurant Tasman
- Late checkout at 12.00 PM

Accommodation is subject to availability and excludes the 28th December to 2nd January, rates are subject to change.

A special room rate can also be arranged for family and friends; please ask your coordinator for pricing.

All prices quoted are GST inclusive.