



## CONFERENCE & BANQUET MENUS

**T**hank You For Choosing Hotel Grand Chancellor Hobart.

**W**hat ever your event we can provide you with outstanding menu and beverage choice. The following menus are designed to cater from the small intimate private dinner to the large scale formal gala banquet. If there is a dish you would like us to provide or you require a menu tailored to your event we're only too happy to suggest alternatives to those indicated here.

## BREAKFAST MENU

### CHANCELLOR BREAKFAST BUFFET \$25.00

Bakehouse breads/croissants and Danish pastries  
Preserves, clover honey and whipped butter  
Sliced seasonal fruits and fruit compotes  
Breakfast cereals and whole or skimmed milk  
Chilled orange juice  
Freshly brewed coffee and selected teas  
Farm fresh scrambled eggs, crispy smoked bacons  
Pork and parsley chipolatas, rosemary sautéed potatoes,  
parmesan grilled roma tomatoes, baked beans

(Minimum number of guests 30)

### PLATED LIGHT BREAKFAST MEETING \$19.50 SERVED TO THE TABLE

Platters of sliced seasonal fruits  
Bakehouse basket of breads, croissants and Danish pastries  
Preserves, clover honey and whipped butter  
Chilled orange juice  
Freshly brewed coffee and selected teas

(Minimum number of guests 30)

### EXECUTIVE BREAKFAST PLATED \$26.50

The Executive breakfast is served to the table

Platters of sliced seasonal fruits  
Bakehouse basket of breads, croissants and Danish pastries  
Preserves, clover honey and whipped butter  
Chilled orange juice  
Freshly brewed coffee and selected teas

### MAIN COURSE

Please select one of the following:

Free range scrambled eggs, crispy bacon, grilled Roma tomato, pork chipolatas

Potato and pimento frittata, button mushrooms, bacon and grilled tomato

Free range scrambled eggs, toasted savoury muffin, bacon and tomato concasse

(Minimum number of guests 20)

## COFFEE AND TEA BREAKS

Freshly brewed coffee and selected teas (arrival)	\$3.80
Freshly brewed coffee and selected teas and cookies	\$6.80

### Cakes & Pastry Selection

The following selection of cakes & pastries are served at morning and afternoon tea, choose either singular option or a choice of two

Freshly brewed coffee and selected teas and one option	\$ 7.50
Freshly brewed coffee and selected teas and two options	\$10.50

### Options

Chefs muesli slice  
Assorted muffins  
Mini lamingtons  
Walnut brownies  
Lime curd tartlets  
Lemon and Lactos cream cheese cake  
Banana and poppy seed cake with passionfruit icing  
Warm scones with house made preserves and cream  
Assorted Danish pastries

### Continuous Tea & Coffee Options

Freshly brewed coffee and selected teas (half day service)	\$7.50
Freshly brewed coffee and selected teas (full day service)	\$15.00

Iced orange juice	\$3.75
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*All items listed above are available only @ morning and afternoon tea breaks*

## LIGHT BUFFET LUNCHEONS

### MT OSSA LIGHT LUNCH

Mountain bread wraps with a variety of fillings to include vegetarian antipasto vegetables, delicatessen cured meats and salad

Gourmet finger sandwiches filled with a selection of leg ham and mild American mustard, roast beef salad, herb chicken and vegetarian salad

Baby hothouse salad greens

Roma tomato wedges and herb vinaigrette

Condiments and dressings

Iced banana and poppy seed cake with semi dried banana chutney

Fresh sliced seasonal fruits

Chilled orange juice, freshly brewed coffee and selected teas

\$27.00

(Minimum number of 20 guests)

### CRADLE MT MEDITERRANEAN STYLE LIGHT LUNCH

Mild Moroccan lamb tagine with preserved oranges

Catalan Chicken with green olives and saffron

Fragrant pilaf rice

Focaccia & panini breads

Mizuna leaves, shaved apple and walnut salad

Baby spinach- Heidi raclette cheese and semi dried tomato salad

Marinated olives and vegetable pickles

Tiramisu slice and forest berry relish

Chilled orange juice, freshly brewed coffee and selected teas

\$28.00

(Minimum number of 20 guests)

## **LIGHT BUFFET LUNCHEONS**

### **MT HARTZ DELI CHOICE LUNCH**

Mirrors of delicatessen cured continental cold cuts and farmhouse terrines

Classic chicken Caesar salad

Bintje potato salad with honey, mustard grain dressing

Country Style Italian Panzanella tomato salad on a bed of baby greens

Rustic styled sliced breads and rolls

Ploughman's cheese board

Selected condiments and relishes

Orange and almond teacake with nougat sauce

Fresh sliced market fruits

Chilled orange juice, freshly brewed coffee and selected teas

\$29.00

(Minimum number of 20 guests)

### **MT PILLION PASTA BUFFET**

Spiralli with chicken, mushrooms and tarragon cream

Penne with a rich tomato sauce, basil, provolone cheese and pine nuts

Veal tortellini pasta with harvest greens and pistou sauce

Baby hothouse salad greens

Cheery tomato and herb dressing

Classic Caesar salad, Greek salad

Condiments and dressings

Apricot and almond strudel with vanilla bean anglaise sauce

Fresh sliced seasonal fruits

Chilled orange juice, freshly brewed coffee and selected teas

\$31.00

(Minimum number of 30 guests)

## LIGHT BUFFET LUNCHEONS

### MT BEN LOMOND COUNTRY STYLE BUFFET

A selection of farm house pies

Oven baked bacon and egg pie  
Lamb shank and rosemary pie  
Chicken and vegetable pie  
Goats cheese and roma tomato quiche

Warm potato salad

Charred green bean salad

Cherry tomato with herb dressing

Mesclun leaves

Coleslaw salad

Condiments and dressings

Ploughman's cheese board

Houn apple pie and dairy fresh cream

Sliced seasonal fruits

Chilled orange juice, freshly brewed coffee and selected teas

\$34.50

(Minimum number of 30 guests)

Please note that prices listed are for stand up buffet style working lunches (some casual seating will be available). Should a seated option be required this is subject to availability and an additional \$5.00 per person charge applies if you request the lunch to be fully seated

# COCKTAIL RECEPTIONS

## COCKTAIL MENU ONE

Palma ham and vincotto-melon salsa  
Vine Tomato bruschetta  
Pita bread crisps, grissini, hommus, baba ganoush, tzatziki dips  
Wood fired pizzette margarita  
Asian fried pastries, wontons, samosas, spring rolls, soy-ponzu dip  
\$11.00 for half hour pre dinner  
\$22.00 for one hour

## Cocktail Menu Two

Chilled seafood roulade, trout pearl caviar  
Lactos brie cheese, mustard leaf, fig jam  
Baked mini savoury pastries  
Panko breaded fish goujons, lime aioli  
Mini sausage rolls and tomato jam  
\$12.00 for half hour pre dinner  
\$26.00 for one hour

## COCKTAIL MENU THREE

Smoked turkey waldorf boats  
Cold smoked Tasmanian salmon nori rolls  
Pita bread crisps, olive tepeade, baba ganoush ,tzatziki dips  
Thai marinated chicken kebabs, bang bang sauce  
Indian vegetable samosas and mango riata  
Huon mushroom caps filled with Surprise bay cheddar & spring onions  
\$15.00 for half hour pre dinner  
\$28.00 for one hour

## COCKTAIL MENU FOUR

Mini Caesar croustades  
Roaring 40's blue, truffle honey on rye  
Lamb prosciutto and highland goats cheese  
Pita bread crisps, olive tepeade, baba ganoush, tzatziki dips  
Prawn dim-sims and chilli caramel  
Houn mushroom caps filled with Surprise bay cheddar & spring onions  
Sundried tomato-walnut pesto palmiers  
Hot smoked brook trout tartlet, crayfish sabayon  
\$40.00 for one hour

*Minimum numbers for cocktail reception menu is 30*

## LUNCH AND DINNER BUFFETS

### THE CARVERY BUFFET

Baked Circular head strip loin with mushroom forestier sauce  
Herb crusted trevalla and orange salsa verde  
Garlic clove and thyme Roasted root vegetables  
Roast Potatoes with Herbs  
Chef's carvery vegetables

Roast boneless leg of lamb and seasoned pork roast

Huon Valley Greens with semi dried tomato dressing  
Pink eye Potato Salad with seed mustard and sour cream  
Thai noodle salad, baby beets and poppy dressing  
Crusty bread rolls and butter

A display of pastries, gateaux's and desserts, fresh fruit salad and whipped cream

Freshly brewed Coffee and selected teas

\$48.00

### THE DELUXE CARVERY BUFFET

Maple and lime baked ocean trout fillet "sweet 'n' sour"  
Arabic lemon chicken and vegetable tagine  
Buttered panache of vegetables  
Steamed jasmine rice  
Roast root vegetables with rosemary and olive oil

Roast Boneless Leg of lamb and mustard crusted porterhouse

Grilled Mediterranean vegetable salad  
Huon valley greens with balsamic dressing  
Avocado seafood salad  
Italian style tomatoes with fresh basil and virgin olive oil  
Crusty bread rolls and butter

A display assortment of pastries, gateaux and desserts fresh fruit salad and whipped cream and Tasmanian farmhouse cheese boards

Freshly brewed coffee and selected teas

\$55.00

*Buffet service is available for groups of 50 guests or more.  
For smaller groups, please refer to our Plated Meal Menus*



# LUNCH AND DINNER BUFFETS

## THE TASMANIAN THEMED BUFFET

### CHILLED SEAFOOD

Barilla bay oysters served on the half shell in an ice display  
Tasmanian black-lip mussels with fresh tomato salsa  
Mixed hot smoked Bruney Island salmon  
Hand-made pates, terrines

### MAIN FARE

Maple and lime baked ocean trout fillet "sweet n sour"  
Fried potato gnocchi with bush spiced beef yearling and pesto dressing  
East coast fish and shellfish paella  
Smithton potato lasagne  
Harvest fresh steamed vegetables

### FROM THE CARVERY

Baked ocean trout wellington and lemon myrtle butter  
Rosemary roasted leg of Tasmanian lamb

### SALAD

Huon valley greens with vinaigrette dressing  
Warm pinkeye potato salad and Tas Truffle Oil  
Pink fuji apple and roast walnut salad  
Hot house tomatoes with feta cheese, basil and olive oil  
Leatherwood honey roasted pumpkin and micro herbs

### DESSERT

A display assortment of pastries, gateaux and desserts  
From our own pastry kitchen, fresh fruit salad and whipped cream  
Tasmanian farmhouse cheese

Freshly brewed coffee and selected teas  
\$70.00

*Buffet service is available for groups of 60 guests or more.  
For smaller groups, please refer to our Plated Meal Menus*

## LUNCH & DINNER SET MENU 1 SELECTION

These menus are a set price, simply select one option from each course to comprise your favoured menu. Should alternative service of courses be desired please see the additional pricing at the end of the plated menu section.

### ENTRÉE

Italian style minestrone soup

Butternut pumpkin soup

Creamy Huon Valley mushroom soup

Potato, bacon & chive soup

Classic Caesar salad with shaved parmesan, prosciutto, croutons and creamy garlic dressing

Roasted honey and macadamia chicken with pumpkin, rocket and baby leaves salad

Anti pasto plate-comprising smoked and cured meats, grilled vegetables, smoked king island cheddar, grissini bread

Light smoked Macquarie Harbour ocean trout, peppergrass salad, caviar sauce

Chicken, avocado and semi dried mango tower, bitter greens and beet fraiche

Double baked Pyengana cheese soufflé, soft herb mesclun, lemon , roasted olive dressing

Spinach risotto with shredded duck and pinot noir sauce

### MAIN

Grilled beef fillet caped with spinach and portobello mushrooms, pinot jus and fondant potato

Sheffield farmed chicken, prosciutto, herb risotto and lemon beurre blanc

“Petuna” sea run ocean trout, chervil citrus crust, southern gold potato puree, season greens, pancetta crisp

Fingal valley farmed pork loin, roast root vegetable cake, savoy cabbage, kassler ham braise, calvados cream, apple relish

Macquarie harbour salmon fillet, warm nicoise style salad, tas-saf dressing, avocado salsa

Circular head grazed beef loin, pink eye potato crush, asparagus, caramelised shallot sauce

### DESSERT

Please choose dessert from the plated dessert menu

*Soup is available for a maximum of 350 guests*

\$56 per person

## LUNCH & DINNER SET MENU 2 SELECTION

### ENTRÉE

West coast Crayfish Bisque

Creamy Tasmanian Seafood Chowder

Thai beef salad-authentic Thai beef salad

Smoked lamb loin with basil chutney and petit salad

Bang bang chicken salad, mild Indonesian spiced chicken salad with peanut sauce

Salad of soy roasted beef sirloin, Asian salad and toasted sesame dressing

Warm potato cake, cherry wood smoked salmon crisp capers and lime aioli

Rannoch farmed jumbo quail, green tea soba noodle, honey soya jus

Mole creek Venison Terrine prepared to a traditional recipe and served with a tasty redcurrant, port and citrus sauce served with fresh bread from the bakery

Gourmet Meat Plate featuring premium local produce including: oak smoked beef, veal and pork salami, roast rannoch quail, lamb prosciutto served with dijon mayonnaise, fig chutney and crusty bread

### MAINS

Sheffield farmed chicken breast on spinach -butternut pumpkin risotto and basil pistou

Sesame crusted pink ling fillet, Tasmanian wasabi potatoes, wok tossed baby bok choy,

Golden baked beef wellington, creamy Huon Valley mushroom duxelle, herbed potato mash, a Madeira jus

Lemon grass crusted Chicken Breast, warm noodle salad , green papaya pickle, coconut essence

Roast sirloin of beef, vegetable tagine, kassler ham filled mushroom cap, béarnaise sauce

Baked midland lamb rump, vegetable mousakka, garlic beans, mint caramel

### DESSERT

Please choose dessert from the plated dessert menu

*Soup is available for a maximum of 350 guests*

\$66.00 per person

## **PLATTER SELECTION**

Indulge your guests with a platter to replace the entrée on your set menu selection.

### **TASMANIA'S FINEST ISLAND SEAFOOD**

Platters to include cocktail scallops, Barilla Bay Pacific oysters, black lipped mussels, marinated baby octopus, smoked salmon and lemon olive oil

\$8.00 extra per person when added to set menu 1 & \$10.00 when added to set menu 2

### **LOCAL ANTI PASTO PLATTER**

Anti pasto plate-comprising smoked and cured meats, grilled vegetables, smoked King Island cheddar, grissini bread

\$2.00 extra per person when added to set menu 1 & \$4.00 when added to set menu 2

### **PLATTER OF BREAD & DIPS**

All platted menu are served with bread and butter. As an additional touch why not provide your guests with a selection of bread and dips set in the middle of the table.

To include toasted olive foccacia bread, tatziki and semi dried tomato pesto, first press coriole olive oil, moderna balsamic and dukka spices \$3.00 per person

### **ALTERNATIVE COURSE SERVICE**

Please note that on selecting alternate dishes from the menu the following additional charges will apply:

- \$3.00pp charge for alternate drop for entree
- \$5.00pp charge for alternate drop for main course
- \$3.00pp charge for alternate drop for dessert

## SET MENU DESSERT OPTIONS

Cadbury triple chocolate torte, Spreyton raspberries compote and orange caramel

Vanilla bean panna cotta, strawberry salad and lavender crystals

Passionfruit tarte, leatherwood honey anglaise, sugarfruit marmalade

Warm flourless orange and almond cake, orange treacle, king island cream

Baked chocolate cheese cake, white chocolate sauce, raspberry snow

warm stickey date pudding, butterscotch sauce, walnut brittle

King island brie, peppered strawberries, caraway lavoush

Toasted almond pavlova, pistachio toffee, apple ice cream

Flourless Lemon and Ricotta Cake, berry coulis

Fine Tasmanian Cheeses with dried stonefruits and water biscuits

All; set menus include freshly brewed tea, coffee and after dinner mints

## DIETARY MENU

The following options have been designed to meet the dietary needs of your guests. Please select one meal to be offered in advance.

Grilled haloumi cheese, soft herb mesclun, lemon roasted olive dressing

Huon mushrooms risotto, baby spinach, shaved grana padano

Aubergine cannelloni, roast butternut pumpkin sauce, fire roasted peppers

Vegetable strudel , burnt butter greens, curry hollandaise

Gluten free pasta spiralli, broken pesto, oven dried vine tomatoes

Chickpea falafels, roasted corn tabouli, fajita sauce, hummus

Chilli corn cakes, avocado crush, semi dried tomatoes, char grilled asparagus

## **BOXED LUNCH OPTIONS**

### **HIKERS LUNCH**

Assorted sandwiches (6 points)  
Packet of crisps  
Blueberry muffin  
Hartz natural spring water  
Piece of fruit

Packed into a paper bag with napkin

\$19 50 pp

### **VINEYARD PICNIC**

Anti pasto select (mixed cured meats, cheese's and, chutney )  
Hot smoked salmon and pickled vegetables  
Mini bread rolls and butter  
Raspberry muffin  
Tasmanian chocolate fudge  
Hartz flavoured mineral water

**Packed into a paper bag with napkin and cutlery**

\$26 00

## OUT CATERING OPTIONS

We have a set up fee for all of our out side catering venues to ensure your event will be a success in the delivery of our renowned reputation

Buffets are included in the out catering menus upon discussion with your co-ordinator

### ENTRÉE

All entrée are served platter style

Anti pasto plate-comprising smoked and cured meats, grilled vegetables, smoked king island cheddar, grissini bread

Tasmania's finest island Seafood produce including:

Cocktail scallop, Barilla Bay Pacific Oysters, black lipped mussel , marinated baby octopus ,smoked salmon, crème fraiche, baby capers, onion and crusty bread

Thai beef salad-authentic Thai beef salad

Classic Caesar salad with shaved parmesan, prosciutto, croutons and creamy garlic dressing

### MAINS

"Petuna" sea run ocean trout, cauliflower and almond flavoured potato mash, season greens, pascetta crisp

Midlands lamb rump, vegetable moussaka, garlic beans, mint caramel

Sheffield farmed chicken breast on prawn-butternut pumpkin risotto and spinach cream

Circular head grazed beef tenderloin, southern gold potatoes, roast asparagus, candied shallot sauce

Macquarie harbour salmon fillet, warm nicoise style salad, tas-saf dressing, avocado salsa

Roast sirloin of beef, vegetable tagine, kassler ham filled mushroom cap, béarnaise sauce

### DESSERTS

Mini desserts and condiments on platters (up to 12 people per platter)

diced fruits and chilled chocolate fondue (up to 12 people per platter)

Cheese and fruit boards (up to 12 people per board)



## **TOUR OF TASMANIA EVENING**

This unique experience will take you on a gourmet tour of the best of Tassie produce. Take a stroll around the stalls to see the array of dishes or we'll bring a selection to you. This array of dishes is designed as social dining experience where your delegates will receive a three course dinner in a unique cocktail style service

### **FROM THE SEA**

- Barilla Bay Oysters Freshly shucked in the half shell and served in an ice display.
- Tasmanian Black – lipped Mussels with a Tasty Tomato Salsa
- “lark distillery whiskey” cream Triabunna clams
- Pepperberry vodka cured ocean trout

### **FROM THE SMOKE HOUSE**

- Smoked game meats and accompaniments
- Venison terrine and bush tomatoes
- Forth valley pork pies
- Light cherry wood smoked salmon and king island fraiche
- House smoked pork belly and apple relish

### **FROM THE PADDOCK**

- Cinnamon myrtle Sheffield chicken
- Bbq pork riblets and cherry relish
- Bush dust midlands lamb loin
- Mini venison burgers
- Hot smoked rainbow trout pies

### **FROM THE FARM HOUSE**

- Boutique farm house cheese's
- Bun dried orchard fruits
- Rustic breads and lavoush
- Hot roasted nuts
- Country pickles

### **FROM THE DEVIL'S LAIR**

- Warm berry fruits with Tasmanian highland quark picklettes
- King islands famous double cream
- Valhalla ice creams in sugar cones
- Cadbury's chocolate fudge
- Leatherwood honeycomb and almond pie

\$80.00pp (minimum of 200pax)

*Additional Outside Catering Charges May Apply Depending On Set Up Requirements*