



HOTEL GRAND CHANCELLOR

BRISBANE

CONFERENCE & BANQUETING HOTEL GRAND CHANCELLOR

Located on the highest point in the city, Hotel Grand Chancellor is the perfect venue for your next conference or meeting, and Chancellor function rooms are ideal for Cocktail Parties, Formal Dinners, Weddings and special celebrations of all kinds.

Hotel Grand Chancellor offers professional friendly service, ensuring your conference or function is a total success.

Our conference and function rooms can cater for an intimate meeting, a banquet or conference seating up to 250 guests. All conference rooms provide natural daylight and an extensive range of audiovisual equipment is available for your needs. Hotel Grand Chancellor also offers 162 beautifully appointed rooms and 18 suites with individual balconies, and Brisbane's best views. Recreational facilities are located on our rooftop level and include swimming pool, sauna, spa and fully equipped gymnasium. Undercover security parking is provided to hotel guests and conference delegates at a special rate.

Whilst we are able to provide a range of sample menus for your perusal, please feel free to make suggestions so that we can tailor a menu to your personal requirements and budget.

We look forward to ensuring that your time with us will be an experience in the Grand Manner and that you will look forward to repeating it again and again.



LOCATION & ACCESS

Hotel Grand Chancellor is located within the Brisbane CBD in an area with easy access from all regions. A 178-space car park is incorporated within the hotel complex making parking easy for delegates and guests.



TRAVEL GUIDELINE

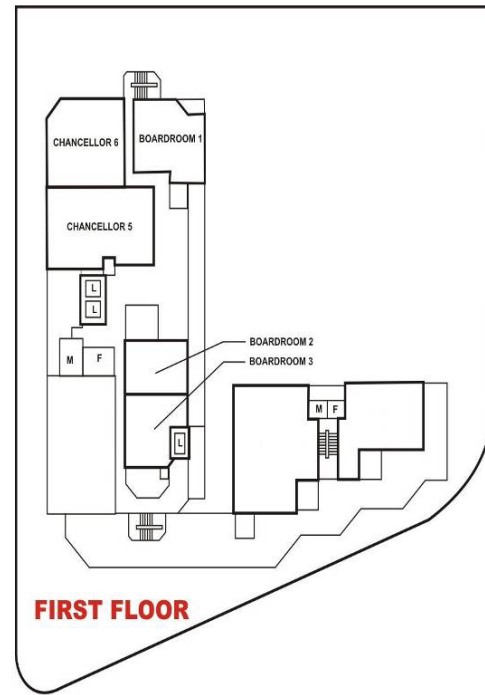
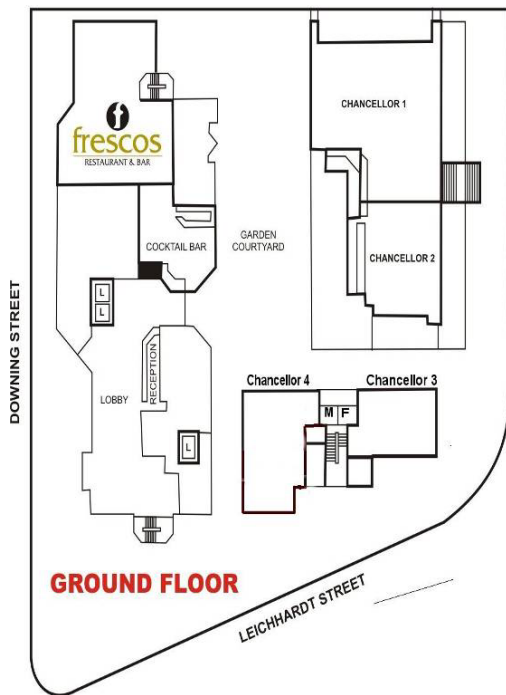
Roma Street Station	4 minutes
Queens Street Mall	3 minutes
Suncorp Stadium	5 minutes
Eagle Street	4 minutes
Brisbane Airport	15 minutes
Express Way To South	6 minutes
Bruce Highway North	7 minutes
Milton Road	5 minutes

ROOMS CONFIGURATIONS & DIMENSIONS

GROUND FLOOR

Function Room	Dimensions		Capacities (Max)					
	Area Sq m.	Ceiling Height	U Shape	Theatre	Class room	Banquet	Dinner dance	Cocktails
Chancellor Ballroom	340	6m	0	220	165	220	200	300
Chancellor 1	235	6m	50	160	80	140	120	200
Chancellor 2	102	6m	25	80	40	60	50	80
Chancellor 3	71	3m	16	40	20			50
Chancellor 4	100	3m	30	80	40	60		80

* Ballroom dinner capacities are based on tables of ten guests *



FIRST FLOOR

Function Room	Dimensions		Capacities (Max)					
	Area Sq m.	Ceiling Height	U Shape	Theatre	Class room	Banquet	Dinner dance	Cocktails
Chancellor 5	114	3.5m	30	120	50	70	60	80
Chancellor 6	86	3.5m	25	80	30	40		60
Boardroom 1	72	3.5m	20	40	20			
Boardroom 2	61	3.5m	20	40	20			
Boardroom 3	54	3.5m	20	30	20			
Boardroom 4	17	3.5m						

ROOM HIRE INCLUSIONS

When you book a meeting or conference at Hotel Grand Chancellor you can be assured of our attention to detail. The room will be set as per your requirements with linen clothed tables, mints, iced water, name cards, notepads and pens.

At each break the iced water will be re-freshed.

AUDIO VISUAL EQUIPMENT

8' x 6' Fast Fold Screen	\$150.00 per day
Overhead Projector and Screen	\$55.00 per day
Additional Whiteboard, Markers, Duster	\$80.00 per day
Electronic Whiteboard	\$260.00 per day
Television and DVD Player	\$85 per day
PA System from	\$35.00 per day
Additional Microphone	\$25.00 per day
Flip Chart	\$35.00 per day
Lectern with light & sound	\$55.00 per day
Lectern	\$25.00 per day
Data Projector 2000 – XGA	\$200.00 per day
VGA Extension Cable	\$25.00 per day



BREAKFAST SELECTION

SET CONTINENTAL BREAKFAST

\$24.25 per person

Chilled Orange Juice
Berry Smoothie
Platter of Freshly Cut Seasonal Fruit
with Fruit Yoghurt
Basket of Danish Pastries, Croissants and
Muffins with Preserves and Butter

Stack of Pancakes with Maple Syrup
Or
Warm Quiche and Tomato Relish

Freshly Brewed Coffee and Tea

CONTINENTAL BUFFET BREAKFAST

\$24.25 per person

Minimum of 20 guests

Chilled Orange Juice
Berry Smoothie
Platter of Freshly Cut Seasonal Fruit
Fruit Compote
Selection of Cereals & Bircher Muesli
Natural and Fruit Yoghurt,
Danish Pastries and Muffins

Warm Filled Savoury Croissants

Freshly Brewed Coffee and Tea

FULL SET BUSINESS BREAKFAST

\$28.00 per person

ON THE TABLE

Chilled Orange Juice
Berry Smoothie
Platter of Freshly Cut Seasonal Fruit
with Fruit Yoghurt
Basket of Danish Pastries, Croissants and
Muffins with Preserves and Butter

HOT PLATED BREAKFAST

Please choose one from the following

Eggs Benedict on a
toasted English Muffin
- or -
Scrambled Eggs and Chives on
Toasted Brioche
- or -
Poached Eggs with Smoked Salmon and
Hollandaise Sauce

please choose two of the following:
crispy bacon, kransky sausage,
grilled tomato or hash browns

Freshly Brewed Coffee and Tea

THE CHANCELLOR BUFFET BREAKFAST

\$28.50 per person

Minimum of 20 guests

COLD ITEMS

Orange Juice
Berry Smoothie

Freshly Cut Seasonal Fruit
Fruit Compote
Selection of Cereals
Natural and Berry Yoghurt,
Danish Pastries, Croissants
and Muffins
Continental Ham and Swiss Cheese

HOT ITEMS

Scrambled Eggs with Chives
Crispy Bacon
Hash Browns
Breakfast Potato
Kransky Sausage with Tomato Chutney
Pancakes with Maple Syrup
Freshly Brewed Coffee and Tea

The Breakfast Buffets are designed to cater for a minimum of 20 guests.
We would be happy to design an individual menu for groups of less than 20 guests
All prices quoted in this compendium are inclusive of GST.

MORNING AND AFTERNOON TEA BREAKS

Freshly Brewed Coffee and boxed selection of Tea's \$4.50

Continuous Coffee and Tea (all day) \$16.50

FRESHLY BREWED COFFEE AND TEA AND BOXED SELECTION OF TEA'S WITH YOUR CHOICE OF THE FOLLOWING:

Assorted Cookies	\$5.50
Freshly Glazed Pain au Chocolate Croissants	\$8.50
Danish Pastries	\$8.50
Home Baked Scones, Jam and Cream	\$8.50
Assorted Muffins	\$8.50
Banana Cake	\$8.50
Chocolate Brownie Slice	\$8.50
Sliced Fresh Fruit and Yoghurt	\$8.50
Finger Sandwiches (two per person)	\$8.50
Country Style Mini Pie	\$7.50
Mini Quiche and Tomato Relish	\$7.50

GLUTEN FREE OPTIONS

Assorted Biscuits	\$5.50
Blueberry and Apple Muffin	\$7.50
Raspberry Friands	\$7.50
Sticky Date and Ginger Cookie	\$6.50

ADDITIONAL BREAK SELECTIONS

Chilled Orange, Apple or Tomato Juice
\$10.50 per carafe

Banana or Strawberry Smoothie
\$10.50 per carafe

HEALTH BREAK

Berry Smoothie or Chilled Orange Juice with a selection Open Danish Sandwiches and Tropical Fruit Skewers with Yoghurt
\$14.50

On request, a beverage selection of bottled juices, soft drinks, iced tea and mineral water can be placed in your conference room for the duration of your function. Drinks will be replenished and charged on a consumption basis.

All prices quoted in this compendium are inclusive of GST

CONFERENCE LUNCH OPTIONS

LUNCH IN FRESCO'S RESTAURANT - SIT DOWN

BUFFET LUNCH \$28.50 per person

ONLY IN FRESCO'S RESTAURANT MONDAY – FRIDAY
MINIMUM OF 40 PEOPLE APPLY FOR SATURDAY OR SUNDAY

BUFFET INCLUDES

Fresh Bread
Selection Salads
Continental Cold Meats
Condiments and Dressings
Daily Pasta
Hot Fork Dishes
Fresh Vegetables
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

WORKING LUNCHES

**PLEASE NOTE – THESE ARE DESIGNED AS CASUAL STAND UP STYLE
WORKING LUNCH A & B REQUIRES A MINIMUM OF 20 PEOPLE**

SANDWICH FACTORY \$25.50 per person

Featuring a Selection of the Gourmet Breads with Deluxe Fillings including Vegetarian
Selection of Australian Farmhouse Cheese
Banana Cake
Basket of Fresh Seasonal Fruit
Chilled Orange Juice
Freshly Brewed Coffee and Tea

WORKING LUNCH A \$28.50 per person

Basket of Fresh Bread
Selection of Salads with Dressings
Roasted Herb Marinated Chicken
Mushroom and Spinach Cream Pasta
Assorted Pastries
Selection of Australian Farmhouse Cheeses
Basket of Fresh Seasonal Fruit
Chilled Orange Juice
Freshly Brewed Coffee and Tea

WORKING LUNCH B \$28.50 per person

Selection of salads with Dressings
Thai Green Chicken Curry
Steamed Rice
Sliced Seasonal Fruit
Assorted Pastries
Selection of Australian Farmhouse Cheeses
Basket of Fresh Seasonal Fruit
Chilled Orange Juice
Freshly Brewed Coffee and Tea

All prices quoted in this compendium are inclusive of GST

BBQ BUFFET SELECTION & LIGHT SUPPER MENU

MINIMUM OF 20 PEOPLE

BBQ BUFFET 1 \$42.50 per person

Bakers Selection of Bread and Butter
Assorted Garden Fresh Salads

BBQ ITEMS

Rib Fillet Minute Steaks with Peppered Jus and Tempura Onion Rings
Grilled Barramundi with Cream Sauce and Mango Salsa
Southern Fried Chicken with Chipotle Sauce

ACCOMPANIED BY

Idaho Baked Potatoes
Grilled Corn

SERVED WITH

Dressings, Mustards and Condiments

TO FINISH

Sliced Tropical Fruits
Selection of Australian Farmhouse Cheeses
With Grapes and Water Crackers
Freshly Brewed Coffee or Tea with After Dinner Mints

BBQ BUFFET 2 \$49.00 per person

Bakers Selection of Bread and Butter
Assorted Garden Fresh Salads

BBQ ITEMS

Rib Fillet Minute Steaks with Caramelised Shallots and Shiraz Jus
Grilled Salmon with Asian Greens, Oyster Mushrooms and Shoyu Sauce
Balsamic Marinated Lamb Skewers with Gilled Zucchini and eggplant

ACCOMPANIED BY

Idaho Baked Potatoes
Grilled Corn and Large Mushroom Flats

SERVED WITH

Dressings, Mustards and Condiments

TO FINISH

Assorted Pastries and Fruit Salad
Selection of Australian Farmhouse Cheeses
With Grapes and Water Crackers
Freshly Brewed Coffee or Tea with After Dinner Mints

SEAFOOD ADDITIONS

With Prawns, Lemon and Cocktail Sauce - \$15.00 per person
With Prawns and Oysters, Lemon and Cocktail Sauce - \$25.50 per person

All prices quoted in this compendium are inclusive of GST

LIGHT SUPPER MENU

\$34.50 per person

**PLEASE NOTE – THIS IS DESIGNED AS A STAND UP MEAL
SHOULD YOU REQUIRE SEATING A \$5.00 per person CHARGE WILL APPLY**

Stand up light Fork Menu including
Fresh Bread Basket, Selection of Salads and Dressings,
Two types of Fork Dishes and Sliced Fresh Fruit

FORK DISHES

PLEASE CHOOSE TWO DISHES

All dishes except pasta are served with steamed rice

Braised Chicken with Red Wine, Button Onions and Mushrooms

Thai Green Chicken Curry with Eggplant

Roast Chicken Breast with Spinach and Sun-dried Tomato – cream sauce

Moroccan Braised Lamb with Dried Lime and Cumin

Spicy Beef and Tamarind Stir-fry with Basil and Macadamia Nuts

Beef Slivers with Forest Mushrooms and Roasted Button Onions

Lemon and Thyme Marinated Grilled Chicken – jus

Roasted Mushrooms and Grilled Asparagus with
Pesto and Shaved Parmesan

Tandoori Marinated Chicken Skewers with Raita

Linguini Pasta with Tomato Provencale Sauce – Grated Parmesan Cheese

All prices quoted in this compendium are inclusive of GST

COCKTAIL MENU SELECTION

PRE-DINNER CANAPES

½ hour Chefs Selection of 4 Hot Canapés
person

\$12.00 per

COCKTAIL RECEPTION

FOR COCKTAIL RECEPTIONS, WE RECOMMEND 25% COLD CANAPES OR ALL HOT CANAPES

FOR CATERING NUMBERS LESS THAN 40 PEOPLE A CHEFS CHOICE SELECTION WILL APPLY

1 hour Selection of 4 Hot and 2 Cold Canapés
person

\$19.50 per

1 ½ hours Selection of 6 Hot and 3 Cold Canapés
person

\$24.50 per

2 hours Selection of 7 Hot and 3 Cold Canapés
person

\$26.50 per

HOT CANAPES

Deluxe Savoury and Vegetarian Pastries

Prawns and Mushroom Skewers wrapped with Bacon and Sage – Rouille Sauce

Tandoori Chicken Skewers with Raita Sauce

Assorted Mini Quiche with Tomato Relish

Asparagus and Prosciutto Ham Skewers with Basil Mayonnaise

Macadamia Crumbed Prawns and Barramundi Goujons with Aioli Sauce

Beef Fillet Skewers with Diane Sauce

Vegetable Samosas with Soya Sauce

Thai Fish Cakes with Sweet Chilli Sauce

Prawn and Ginger Fritters

COLD CANAPES

Brie and Grape Relish on Mini Toast

Cream Cheese Topped with Smoked Salmon in Filo Baskets

Honey Smoked Duck Breast with Apple Chutney

Avocado and Cream Cheese

Prawn and Crab Seafood Cocktail on Chinese Spoons

APERITIF MENU

Warm Assorted Nuts and Crisps

\$3.00 per person

Selection of Queensland Farmhouse Cheese with Grapes and Water Crackers

\$6.50 per person

All prices quoted in this compendium are inclusive of GST



DINNER BUFFET SELECTION

DINNER BUFFET 1

\$54.00 per person
Minimum of 40 Guests

ON THE BUFFET

Bakers Selection of Bread

SALAD SELECTION

Potato Salad with Shallots
Tomato and Olive Salad
Mesculan Salad Leaves
Thai style Carrot and Pineapple Salad
Mixed Bean and Almond Salad

SERVED WITH

Dressings and Condiments

FROM THE COLD KITCHEN

Herb Roasted Chicken
Continental Cold Cuts, Pragger Ham, Pastrami and Salami

HOT SELECTION (Choose Three)

Grilled Beef Medallions with Roasted Baby Vegetables – Red Wine Jus
Roast Chicken Breast with Wilted Spinach and Mushroom Cream Sauce
Butter Chicken Curry with Poppadums and Raita
Roast Loin of Pork with Leek and Apple Fondue - Peppered Jus
Crumbed Barramundi and Prawns with Tartare Sauce and Lemon
Roasted Pesto Rubbed Lamb Leg with Spinach and Thyme Jus

ACCOMPANIED BY

Lyonnaise of Chats Potatoes
Market Vegetables
Steamed Jasmine Rice

DESSERT BUFFET

Selection of Tarts, Flans and Slices, Pavlova, Fruit Salad
Vanilla Sauce and Cream
Australian Farm House Cheese with Crackers
Freshly Brewed Coffee or Tea and Chocolates

We would be happy to design an individual menu for groups of less than 40 guests.

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DINNER BUFFET SELECTION

DINNER BUFFET 2

\$66.00 per person
Minimum of 60 Guests

ON THE BUFFET

Bakers Selection of Bread

SEAFOOD SELECTION

Whole Cooked Prawns & Fresh Oysters
With Lemon and Cocktail Sauce

SALAD SELECTION

Potato Salad with Shallots
Tomato and Olive Salad
Mesculan Salad Leaves
Thai style Carrot and Pineapple Salad
Mixed Bean and Almond Salad

SERVED WITH

Dressings and Condiments

FROM THE COLD KITCHEN

Herb Roasted Chicken
Continental Cold Cuts, Pragger Ham, Pastrami and Salami

FROM THE CARVERY (Choose One)

Roast Marinated Leg of Lamb
Bourbon Glazed Ham
Mustard Rubbed Rib of Beef

HOT SELECTION (Choose Two)

Grilled Medallions of Beef with Field Mushrooms – Red Wine Jus
Roast Herb Marinated Loin of Pork with Roasted Apples – Balsamic Jus
Roast Chicken Breast with Asparagus & Braised Cherry Tomatoes - Rosemary and Garlic Jus
Roast Lamb Rump with Sautéed Baby Vegetables and Thyme Jus
Grilled Barramundi with Prawns and Scallops – Dill Cream sauce

ACCOMPANIED BY

Sautéed Chats Potato
Market Vegetables
Steamed Jasmine Rice

DESSERT BUFFET

Selection of Tarts, Flans and Slices, Pavlova, Fruit Salad
Mixed Berry Compote, Vanilla Sauce and Cream
Australian Farm House Cheeses
Freshly Brewed Coffee or Tea and Chocolates

We would be happy to design an individual menu for groups of less than 40 guests.

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DINNER BUFFET SELECTION

DINNER BUFFET 3

\$78.00 per person
Minimum of 60 Guests

ON THE BUFFET

Bakers Selection of Bread

SEAFOOD SELECTION

Smoked Salmon
Whole Cooked Prawns
Rock Oysters
Cocktail Sauce and Lemon

SALAD SELECTION

Potato Salad with Shallots
Tomato and Olive Salad
Mesculan Salad Leaves
Thai style Carrot and Pineapple Salad
Mixed Bean and Almond Salad

SERVED WITH

Dressings and Condiments

FROM THE COLD KITCHEN

Herb Roasted Chicken Continental Cold Cuts, Pragger Ham, Pastrami and Salami

FROM THE CARVERY (Choose One)

Mustard Baked Sirloin of Beef
Marinated Leg of Lamb,
Bourbon Glazed Ham,
with Condiments

HOT SELECTION

Herb Crusted Lamb Rack with Garlic with Red Wine Sauce
Roast Chicken Breast with Forrest Mushroom Sauce
Blanquette of Salmon, Scallops & Prawns in Dill Cream Sauce

ACCOMPANIED BY

Lyonnais Potatoes, Market Vegetables, Fragrant Jasmine Rice

DESSERT BUFFET

Selection of Tarts, Flans and Slices, Pavlova, Fruit Salad
Mixed Berry Compote, Vanilla Sauce and Cream
Australian Farm House Cheeses
Freshly Brewed Coffee or Tea and Chocolates

We would be happy to design an individual menu for groups of less than 60 guests.
All prices quoted in this compendium are inclusive of GST

LUNCH & DINNER MENU SELECTION

The following menu items are designed as a guideline. Our Executive Chef is available to consult with you to design a menu that caters to your specific requirements to ensure your event is a success. Additional vegetarian option available on request

SET MENUS

MENU A - \$49.00

ENTREE

Traditional Caesar Salad with Crisp Cos Lettuce, Bacon, Croutons and Parmesan

MAIN

Roasted Lamb Rump, with Fresh Herbs, Port and Tomato Jus
– Sweet Potato and Pumpkin Gratin

DESSERT

Individual Lemon Meringue Pie with Mixed Berries and Double Cream

MENU B - \$49.00

ENTREE

Smoked Tasmanian Salmon with Rocket, Capers and New Potato Salad, Citrus Dressing

MAIN

Grilled Chicken Breast with Forrest Mushroom Sauce and Parsnip Crisps, Chive and Sour Cream Mash

DESSERT

Individual Chocolate Dianne, finished with Cream and Cointreau Soaked Berries

MENU C - \$49.00

ENTREE

Prosciutto Ham with Melon & Asparagus and Grape Tomato Vinaigrette

MAIN

Grilled Barramundi with Scallops, Leak & White Wine Sauce, Crushed Colcannon Potato

DESSERT

Citrus, Pistachio and Almond Torte with Cream

SET MENUS INCLUDE

Fresh Bread

*All Main Courses are accompanied by a Panache of Fresh Seasonal Vegetables
Freshly brewed Tea and Coffee served with After Dinner Chocolates*

All prices quoted in this compendium are inclusive of GST.

LUNCH & DINNER MENU SELECTION

The following menu items are designed as a guideline.
Our Executive Chef is available to consult with you to design a menu that caters to your specific requirements to ensure your event is a success.

All menus are **alternate drop main course with a single choice for entrée and desserts**

additional vegetarian options and special diets are available on request

Set Menu's include Bread, Freshly Brewed Tea and Coffee with After Dinner Chocolates

SET MENU 1

2 Courses \$49.50 per person 3 Courses \$59.00 per person

ENTRÉE COLD

Tikka Spiced Lamb Rump over Kipfler Potato and Cucumber Salad, Tomato and Coriander Dressing

Sliced Avocado with Bocconcini Cheese and Sun Ripened Tomato, French Dressing

Prosciutto Ham with Melon & Asparagus and Grape Tomato Vinaigrette

Smoked Tasmanian Salmon with Rocket, Capers and New Potato Salad, Citrus Dressing

Traditional Caesar Salad with Crisp Cos Lettuce, Bacon, Croutons and Parmesan

ENTRÉE HOT

Spinach Risotto with Shredded Duck and Pinot Noir Sauce

Roasted King Salmon Pave topped with Tiger Prawn Mousse - Ginger and Coriander Dressing

Field Mushroom Soup with Sour Cream

Seafood Chowder with Ginger and Saffron

MAIN COURSE

Grain Fed Grilled Fillet of Beef with Red Onion Compote, Shiraz Jus, Potato and Gratin Potato

Grain Fed Grilled Fillet of Beef with Peppercorn Sauce, Potato Hash Cake

Roasted Chicken Breast with Sage, Red Wine Jus, Tomato and Pancetta Bacon Risotto

Grilled Chicken Breast with Forest Mushroom Sauce and Parsnip Crisps, Chive and Sour Cream Mash

Grilled Barramundi with Dill Cream Sauce and Citrus Salsa, Sebago Mash Potato

Grilled Barramundi with Scallop, Leak & White Wine Sauce, Crushed Colcannon Potato

Roasted Lamb Rump, with Fresh Herbs, Port Jus, Sweet Potato and Pumpkin Gratin

All Main Courses are accompanied by a Panache of Fresh Seasonal Vegetables

DESSERT

Choose any Dessert from the plated dessert section

ADDITIONAL COURSES

If alternative drop is required for Entrée or Dessert \$2.50pp per course will apply

All prices quoted in this compendium are inclusive of GST.

LUNCH & DINNER MENU SELECTION

The following menu items are designed as a guideline. Our Executive Chef is available to consult with you to design a menu that caters to your specific requirements to ensure your event is a success.

All menus are **alternate drop for main course with a single choice for entrée and desserts** additional vegetarian options and special diets are available on request

Set Menu's include Bread, Freshly Brewed Coffee and Tea with After Dinner Chocolates

SET MENU 2

2 Courses \$53.00 per person 3 Courses \$63.50 per person

ENTRÉE COLD

Tasmanian Salmon Gravlax on Asian slaw with Lime and Ginger Dressing
Smoked Beef Fillet Salad with Rocket Lettuce, Goats Cheese and Roast Pear, French Dressing
Chicken and Duck Terrine with Grape Relish, Witlof and Citrus Salad
Herb Roasted Lamb Fillet with Grilled Asparagus and Petite Salad

ENTRÉE HOT

Scallop Risotto with Prawns and Bouillabaisse Sauce
Roasted Pave of Salmon, Scallop Soufflé, Chive and Citrus Beurre Blanc
Sliced Lamb Loin over a Mushroom Tart with Sour Cherry Relish and Jus

MAIN COURSE

Grain Fed Fillet of Beef with Bacon and Red Onion Confit, Beef Jus, Sebago and Sour Cream Mash
Grain Fed Grilled Beef Fillet, Caped with Spinach and Portobello Mushroom, Pinot Noir Jus, Potato Fondant.
Roasted Chicken Breast, with Spinach, Porcini Mushroom Sauce, Sebago and Cream, Potato Mash
Grilled Chicken Breast filled with Crab and Prawn, Saffron Beurre Blanc Sauce, Herb Risotto
Mild Roasted Garlic Marinated Pork Loin with Braised Leak and Jus, Crushed Nicola Potato with Apple
Lamb Rump with Proscuitto Ham, and Basil and Port Jus, Potato and Fennel Gratin
Grilled Salmon Fillet with Asian Greens - Coriander and Coconut Cream Sauce, Blue Swimmer Crab Risotto

All Main Courses are accompanied by a Panache of Fresh Seasonal Vegetables

DESSERT

Choose any Dessert from the plated dessert section

ADDITIONAL COURSES

If alternative drop is required for Entrée or Dessert \$2.50pp per course will apply

All prices quoted in this compendium are inclusive of GST

DESSERTS

DESSERTS

Warm Individual Rhubarb and Apple Crumble with crème anglaise, berries and cream

Individual Black Forest Torte finished with cream and Cointreau soaked berries

Profiteroles Filled with Vanilla Bean Patisserie finished with chocolate sauce and raspberries

Sticky Date Pudding topped with milk chocolate and caramel sauce

Milk and Dark Chocolate Mouse with cream and marinated strawberries

Individual Lemon Meringue Pie with mixed berries and mascarpone cream

Mango and Passionfruit Baked Cheesecake with crème anglaise

Caramel Dacquoise – layered hazel nut Dacquoise with white chocolate and caramel mousse

CHEESE

As an additional course \$ 5.50 per person

Platter of Queensland's Best Cheeses with Grapes and Crackers
One platter per table

All prices quoted in this compendium are inclusive of GST



BEVERAGE SELECTION

☞ BEVERAGE PACKAGES ☞

Beer – Draught			Soft Drinks		
Australian Heavy Beer	285ml Glass	\$4.00	Soft Drink	1 Litre Carafe	\$12.50
				285ml Glass	\$3.50
Beer – Bottled			Orange Juice	1 Litre Carafe	\$12.50
Australian Heavy	375ml Bottle from	\$5.50		285ml Glass	\$3.50
Australian Light	375ml Bottle from	\$5.00			
Australian Premium	375ml Bottle from	\$7.00	Spirits		
			Standard 30ml (including mixer) from		\$6.00
			Premium 30ml (including mixer) from		\$6.50
750ml Bottle		\$27.00			
180ml Glass		\$6.00			

☞ BEVERAGE CHARGE OPTIONS ☞

Consumption:	You will be billed for all beverages consumed
Bar Tab:	Drinks of your choice to a pre-agreed dollar limit
Cash Bar:	All guests pay for their own drinks
Inclusive Beverage Package:	All inclusive package charged per person on an hourly basis

☞ BEVERAGE PACKAGES ☞

Standard Package			
Australian Beers, Bottled Red, White, Sparkling Wines, Soft Drink, Mineral Water and Orange Juice	To be served for	Two Hours	\$23.00 per person
	To be served for	Three Hours	\$28.00 per person
	To be served for	Four Hours	\$33.00 per person
	To be served for	Five Hours	\$36.00 per person
Premium Package			
House Spirits, Australian Beers, Australian Beers, Bottled Red, White, Sparkling Wines, Soft Drink, Mineral Water and Orange Juice	To be served for	Two Hours	\$36.00 per person
	To be served for	Three Hours	\$40.00 per person
	To be served for	Four Hours	\$46.00 per person
	To be served for	Five Hours	\$49.00 per person

If you require that something special, all we require is advanced notice prior to your function and we will do our very best to source that product.

For the safety and enjoyment of all our guests, Hotel Grand Chancellor practices and enforces responsible service of alcohol procedures.