



# Conference & Events 2011

  
**HOTEL GRAND  
CHANCELLOR**  
BRISBANE



[www.ghihotels.com](http://www.ghihotels.com)



## Contents Page

### **Conference & Events**

Room Capacities	2
Floor Plans	3
Function Rooms	4
Audio Visual Equipment	7

### **Menus**

Breakfast Menu	8
Refreshment Break Menu	9
Conference Lunch Options	10
Conference Lunch Options	11
BBQ Buffet Selection	12
Cocktail Menu Selection	13
Dinner Buffet Selection	14
Dinner Buffet Selection	15
Lunch and Dinner Menu Selection	16
Lunch and Dinner Menu Selection	17
Dessert Selection	18
Beverage Selection	19

### **Additional Information**

Rooms & Suites	20
Frescos Restaurant, Bar & Cafe	21



## Conference & Events

Located on the highest point in the city, Hotel Grand Chancellor Brisbane 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 Brisbane 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 Brisbane offers 194 well-appointed 4.5 star rooms with individual balconies, and spectacular views of the Brisbane city, river or Roma Street Parklands. Recreational facilities are located on our rooftop level and include swimming pool, spa and fully equipped fitness centre. Undercover secure car parking is provided to hotel guests and conference delegates at a discounted 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.

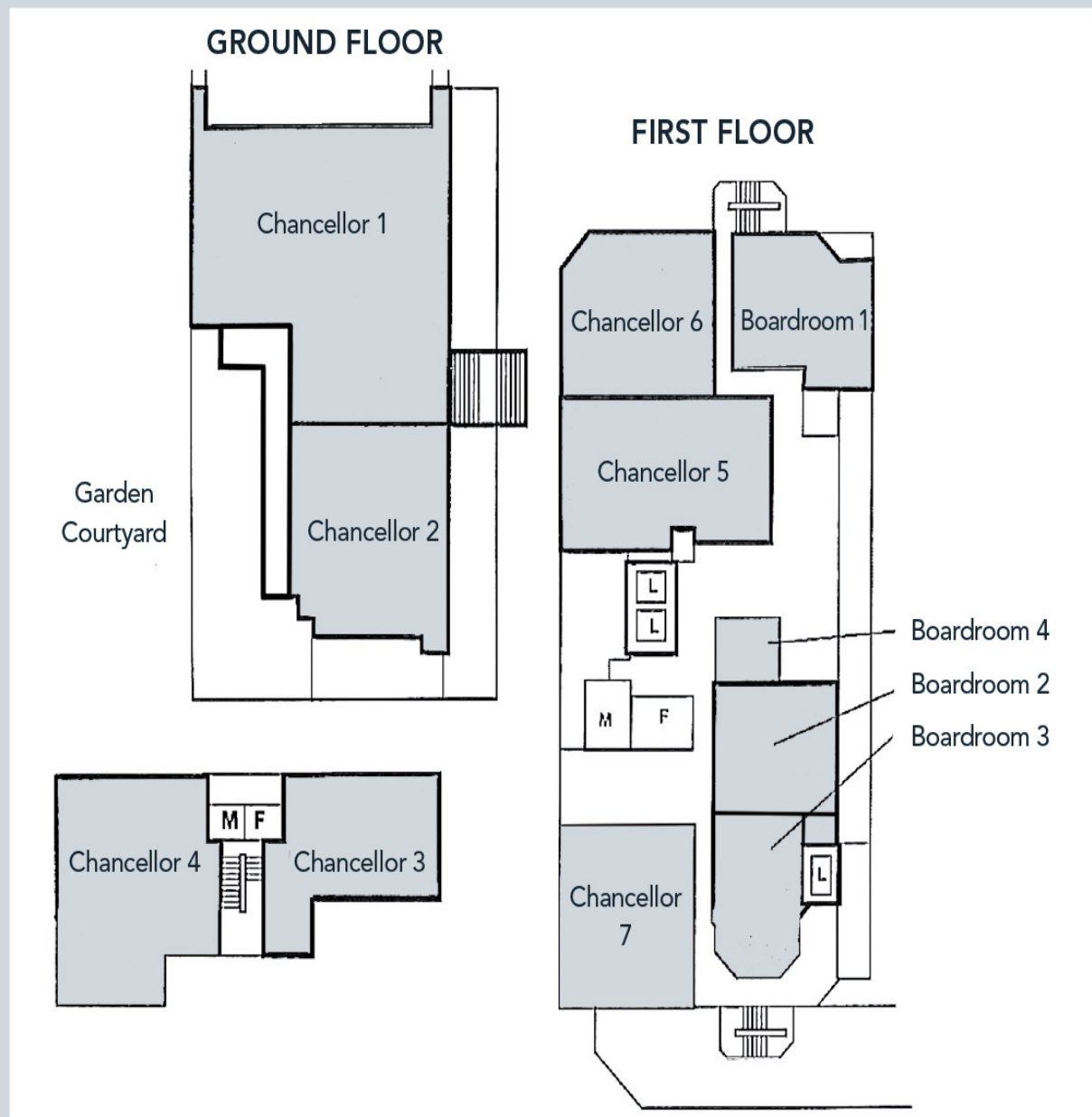
### CAPACITY INFORMATION

FUNCTION ROOM	Area sq m.	Ceiling Height	U-Shape	Theatre	Classroom	Banquet	Dinner Dance	Cocktails
Chancellor Ballroom	340	6m		220	130	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
Chancellor 5	114	3.5m	30	120	50	70	60	80
Chancellor 6	86	3.5m	25	80	30	40	40	60
Chancellor 7	78	3.5m	20	80	30	40	30	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						



## Floor Plans

### Floor Plans





## Function Rooms

### Chancellor Ballroom

340sqm with dramatic 6 metre high ceilings, featuring elegant chandeliers, boasting a private bar, balcony with views of Roma Street Parklands and private courtyard access. The room is the combination of Chancellor One and Two.



### Chancellor Room 1

Features a private bar, balcony with views of Roma Street Parklands and private courtyard access. The room is 235sqm with dramatic 6 metre high ceilings, featuring elegant chandeliers.

### Chancellor Room 2

Offers private access, balcony and natural lighting. The room is 102sqm with dramatic 6 metre high ceilings, featuring elegant chandeliers.



### Chancellor Room 3

Offers private access and natural lighting. The room is 71sqm with 3 metre high ceilings.





## Function Rooms

### Chancellor 4

Offers private access and natural lighting. The room is 100sqm with 3 metre high ceilings.



### Chancellor 5

Located on the first floor with lift access, offers natural lighting and great views of the Brisbane central business district. The room is 114sqm with 3.5 metre high ceilings.



### Chancellor 6

Located on the first floor with lift access, features natural lighting and superb views of the Brisbane central business district. The room is 86sqm with 3.5 metre high ceilings. Evening functions are well received in this room, as the city lights sparkling in the background create an enchanting atmosphere.



### Chancellor 7

Located on the first floor with lift access, features natural lighting and superb views of the Brisbane central business district. The room is 78sqm with 3.5 metre high ceilings.



## Function Rooms

### Boardroom 1

Located on the first floor with lift access and offers natural lighting. The room is 72sqm with 3.5 metre high ceilings.



### Boardroom 2

Located on the first floor with lift access and offers natural lighting. The room is 61sqm with 3.5 metre high ceilings.



### Boardroom 3

Located on the first floor with lift access. The room is 54sqm with 3.5 metre high ceilings.



### Boardroom 4

Located on the first floor with lift access. The room is 17sqm with 3.5 metre high ceilings and features a boardroom table and up to 8 executive chairs.



## Audio Visual Equipment

When you book a meeting or conference at Hotel Grand Chancellor Brisbane 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 room will be refreshed.

### AUDIO VISUAL EQUIPMENT

Flip Chart	\$35.00 per day
Additional Whiteboard, Markers, Duster	\$80.00 per day
Electronic Whiteboard	\$260.00 per day
Data Projector 3800 Anis Lumen's	\$200.00 per day
8' x 6' Fast Fold Screen	\$150.00 per day
Overhead Projector	Complimentary
Lectern with light & sound	\$55.00 per day
Lectern	\$25.00 per day
Portable PA System from	\$35.00 per day
Television and DVD Player	\$85.00 per day
VGA Extension Cable	\$25.00 per day
Speaker Conference Phone	\$100.00 per day
Stage (2.4 x 1.8)	\$80.00 per day
Laser Pointer	\$33.00 per day

Additional audio visual or lighting equipment is available and can be quoted according to your required specification.

***All prices quoted in this compendium are inclusive of GST***



## Breakfast Menu

### SET CONTINENTAL BREAKFAST \$26.50 per person

#### ON THE TABLE

Chilled Orange Juice or Apple, Blueberry, Orange and Banana Juice  
Platter of Freshly Cut Seasonal Fruit with Yoghurt  
Freshly baked Danish Pastries and Croissants  
Stack of warm Pancakes with Mixed Berries and Maple Syrup or Bacon and Egg Breakfast Wraps  
Freshly Brewed Coffee and Tea

### FULL SET BUSINESS BREAKFAST \$30.00 per person

#### ON THE TABLE

Chilled Orange Juice or Apple, Blueberry, Orange and Banana Juice  
Platter of Freshly Cut Seasonal Fruit with Yoghurt  
Freshly baked Danish Pastries and Croissants

#### HOT PLATED BREAKFAST

Please choose one from the following:  
Eggs Benedict on a toasted English Muffin  
Scrambled Eggs and Chives on Toasted Brioche  
Poached Eggs with Smoked Salmon and Hollandaise Sauce

Please choose three from the following:  
Crispy bacon, Breakfast Sausage, Grilled Tomato, Hash Browns and Sautéed Field Mushrooms

Freshly Brewed Coffee and Tea

### CONTINENTAL BUFFET BREAKFAST \$26.50 per person

*Minimum of 20 guests*

Chilled Orange Juice or Apple, Blueberry, Orange and Banana Juice  
Platter of Freshly Cut Seasonal Fruit with Yoghurt  
Freshly baked Danish Pastries and Croissants  
Selection of Cereals including Sports Lift, Weetbix and Granola  
Stack of warm Pancakes with Mixed Berries and Maple Syrup or Bacon and Egg Breakfast wraps  
Freshly Brewed Coffee and Tea

### THE CHANCELLOR BUFFET BREAKFAST \$30.50 per person

*Minimum of 20 guests*

#### COLD ITEMS

Chilled Orange Juice or Apple, Blueberry, Orange and Banana Juice  
Platter of Freshly Cut Seasonal Fruit with Yoghurt  
Freshly baked Danish Pastries and Croissants  
Selection of Cereals including Sports Lift, Weetbix and Granola

#### HOT ITEMS

Scrambled Eggs with Chives or Eggs Benedict on Turkish Bread  
Crispy Bacon  
Sautéed Field Mushrooms  
Hash Browns  
Breakfast Sausage with Tomato Chutney  
Pancakes with Mixed Berries and 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**



## Refreshment Break Menu

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 Friends \$7.50

Sticky Date and Ginger Cookie \$6.50

**ADDITIONAL BREAK SELECTIONS**

Chilled Orange, Apple or Tomato Juice  
\$12.50 per Carafe

**HEALTH BREAK**

Berry Drink 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

### **BUFFET LUNCH IN FRESCO'S RESTAURANT \$28.50 per person**

MINIMUM OF 20 PEOPLE APPLY MONDAY – FRIDAY  
MINIMUM OF 40 PEOPLE APPLY FOR SATURDAY OR SUNDAY

#### **BUFFET INCLUDES**

Fresh Bread  
Selection of Fresh Made Salads (changing daily)  
Continental Cold Meats  
Pasta Dish (changing daily)  
Hot Fork Dishes (changing daily)  
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 10 PEOPLE

### **SANDWICH FACTORY \$25.50 per person**

Featuring a Selection of Gourmet Breads and Wraps with Deluxe Fillings  
Selection of Australian Farmhouse Cheese  
Assorted Pastries  
Basket of Fresh Seasonal Fruit  
Chilled Orange Juice  
Freshly Brewed Coffee and Tea  
\*vegetarian options are available on request\*

### **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**



## Conference Lunch Options

### WORKING LUNCH or LIGHT SUPPER MENU \$34.50 per person

**PLEASE NOTE – THESE ARE DESIGNED AS CASUAL STAND UP STYLE. SHOULD YOU REQUIRE SEATING A \$5.00 PER PERSON CHARGE WILL APPLY**

REQUIRES A MINIMUM OF 20 PEOPLE MONDAY – FRIDAY  
MINIMUM OF 40 PEOPLE APPLY FOR SATURDAY OR SUNDAY

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**



## BBQ Buffet Selection

### BBQ BUFFET 1 \$42.50 per person

REQUIRES A MINIMUM OF 20 PEOPLE

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**

Assorted Pastries and Fruit Salad  
Selection of Australian Farmhouse Cheeses  
With Grapes and Water Crackers  
Freshly Brewed Coffee and Tea with Chocolates

### BBQ BUFFET 2 \$49.00 per person

REQUIRES A MINIMUM OF 20 PEOPLE

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 and Tea with Chocolates

### 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*



## Cocktail Menu Selection

### PRE-DINNER CANAPES

½ hour Chefs Selection of 4 Hot Canapés

\$12.00 per person

### 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

\$19.50 per person

1 ½ hours Selection of 6 Hot and 3 Cold Canapés

\$24.50 per person

2 hours Selection of 7 Hot and 3 Cold Canapés

\$26.50 per person

### 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

Caramelized Tomato Mini Tarts with Rocket and Feta

Vegetable Samosas with Soya Sauce

Thai Fish Cakes with Sweet Chilli Sauce

Prawn and Ginger Fritters

### COLD CANAPES

Meredith Goats Feta and Grape Relish on Blini

Honey Smoked Duck Breast with Apple Chutney

Avocado and Cream Cheese Filo-ettes

Prawn and Crab Seafood Cocktail on Chinese Spoons

Smoked Salmon with Salmon Caviar on Blini

### 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

### **BUFFET DINNER 1 \$65.00 per person**

*REQUIRES A MINIMUM OF 40 PEOPLE*

#### **ON THE BUFFET**

Bakers Selection of Bread

#### **FRESH SALAD SELECTION (Choose Four)**

Potato Salad with Shallots

Mixed Tomato and Feta with French Dressing Salad

Mesculan Salad Leaves with Vinaigrette

Thai style Carrot and Pineapple Salad

Mixed Bean with Spanish Onion, Sun Ripped Tomato and Olive Salad

Caesar Salad

Coleslaw with Mint and Citrus Dressing

Witlof, Radicchio, Orange and Asparagus 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)**

Sage Roasted Chicken Breast with Sauteed Field Mushrooms and Cream sauce

Peppered Beef Medallions with Cabernet Sauvignon Jus

Roast Loin of Pork with Leek and Apple Fondue - Peppered Jus

Macadamia Crumbed Barramundi and Prawns with Calamari - Tartare Sauce and Lemon

Roasted Pesto Rubbed Lamb Leg with Spinach and Thyme Jus

#### **ACCOMPANIED BY (Choose Two)**

Lyonnaise of Chats Potatoes, Creamed Potato Mash, Market Vegetables, Steamed Jasmine Rice, Asian Greens Sautéed

#### **DESSERT BUFFET**

Selection of Gateau's, Tarts, Pavlova, Fruit Salad Vanilla Sauce and Cream

#### **TO FINISH**

Freshly Brewed Coffee and Tea with Chocolates

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

**All prices quoted in this compendium are inclusive of GST**



## Dinner Buffet Selection

### **BUFFET DINNER 2 \$80.00 per person**

*REQUIRES A MINIMUM OF 60 PEOPLE*

#### **ON THE BUFFET**

Bakers Selection of Bread

#### **FRESH SALAD SELECTION (Choose Four)**

Potato Salad with Shallots

Mixed Tomato and Feta with French Dressing Salad

Mesculan Salad Leaves with Vinaigrette

Thai style Carrot and Pineapple Salad

Mixed Bean with Spanish Onion, Sun Ripped Tomato and Olive Salad

Caesar Salad

Coleslaw with Mint and Citrus Dressing

Witlof, Radicchio, Orange and Asparagus Salad

#### **SERVED WITH**

Dressings and Condiments

#### **FROM THE COLD KITCHEN**

Herb Roasted Chicken

Continental Cold Cuts, Pragger Ham, Pastrami and Salami

Antipasto Selection

#### **SEAFOOD SELECTION**

Whole Cooked Prawns & Fresh Oysters with Lemon and Cocktail Sauce

#### **HOT SELECTION (Choose Three)**

Herb Crusted Lamb Rack with Garlic with Red Wine Sauce

Roast Chicken Breast with Porcini Mushroom Sauce

Blanquette of Salmon, Scallops & Prawns in Dill Cream Sauce

Grilled Medallions of Beef with Glazed Baby Shallots – 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**

Lyonnais Potatoes, Market Vegetables, Steamed Jasmine Rice

#### **DESSERT BUFFET**

Selection of Gateau's, Tarts, Pavlova and Fruit Salad

Vanilla Sauce and Cream

Australian Farm House Cheeses

#### **TO FINISH**

Freshly Brewed Coffee and Tea with 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. All menus are **alternate drop main course with a single choice for entrée and desserts** additional vegetarian options and special diet options are available on request.

### SET MENU 1

**2 Courses \$55.50 per person, 3 Courses \$65.00 per person**

*REQUIRES A MINIMUM OF 10 PEOPLE*

Freshly Baked Bread

#### ENTRÉE COLD

Asian Poached Chilled Salmon Fillet with Asian Leaves and Dressing

Prosciutto Ham with Melon & Asparagus Salad - Grape Tomato Vinaigrette

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

Tikka Spiced Lamb Fillet, Raita Salad, Tomato and Coriander Dressing

#### ENTRÉE HOT

Spinach Risotto and Meredith Fetta with Roast Duck Breast and Pinot Noir Sauce

Crusted Roast Beef Tenderloin on Celeriac Puree with Tatsoi and Glazed Golden Shallots - Jus

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

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

Grain Fed Grilled Fillet of Beef with Wilted Greens and Potato Hash Cake – Tomato and Basil Jus

Roasted Chicken Breast with Sage, Sweet Potato Mash – Balsamic Jus

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

Grilled Barramundi with Dill Cream Sauce and Citrus Salsa, Creamed Potato

Grilled Snapper 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

#### TO FINISH

Freshly Brewed Coffee and Tea with Chocolates

#### ADDITIONAL COURSES

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

***All prices quoted in this compendium are inclusive of GST***



## Lunch & Dinner Menu Selection

### SET MENU 2

**2 Courses \$60.00 per person 3 Courses \$72.50 per person**

*REQUIRES A MINIMUM OF 10 PEOPLE*

Freshly Baked Bread

#### ENTRÉE COLD

Tasmanian Smoked Salmon on Asian Slaw with Lime and Ginger Dressing  
Avocado and Meredith Goats Feta, Herb Salad and 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

Crab and Prawn Risotto with Mixed Baby Leaves and Fish Jus  
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, Asparagus Wrapped with Proscuitto Ham, Potato and Fennel Gratin – Thyme Jus  
Roasted Chicken Breast, with Broccolini and Creamed Potato – Porcini Mushroom Sauce  
Roasted Marinated Pork Loin with Braised Leek and Crushed Nicola Potato with Apple - Jus,  
Roast Harissa Rubbed Lamb Rump with Moussaka and Spinach – Red Wine Jus  
Grilled Snapper Fillet with Mixed Baby Leaves - Blue Swimmer Crab Risotto – Laksa Sauce

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

#### DESSERT

Choose any Dessert from the plated dessert section

#### TO FINISH

Freshly Brewed Tea and Coffee with Chocolates

#### 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*



## Dessert Selection

### DESSERTS

Raspberry and White Chocolate Torte, with anglaise and fresh berries

Sticky Date Pudding topped with milk chocolate and caramel sauce

Chocolate Diane Torte with white and dark couverture mousse 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

Australian Heavy Beer 285ml Glass **\$4.00**

#### Beer – Bottled

Australian Heavy 375ml Bottle from **\$5.50**

Australian Light 375ml Bottle from **\$5.00**

Australian Premium 375ml Bottle from **\$7.00**

#### House Wines

750ml Bottle **\$28.00**

180ml Glass **\$6.00**

#### Soft Drinks

Soft Drink 1 Litre Carafe **\$12.50**

Soft Drink 285ml Glass **\$3.50**

Soft Drink 1 Litre Carafe **\$12.50**

Orange Juice 285ml Glass **\$3.50**

#### Spirits

Standard 30ml (including mixer) from **\$6.00**

Standard 30ml (including mixer) from

Premium 30ml (including mixer) from **\$6.50**

#### Consumption:

#### Bar Tab:

#### Cash Bar:

#### Inclusive Beverage Package:

You will be billed for all beverages consumed  
Drinks of your choice to a pre-agreed dollar limit

All guests pay for their own drinks

All inclusive package charged per person on an hourly basis

#### Standard Beverage Package

Australian Beers, Bottled Red, White, Sparkling Wines, Soft Drink, Mineral Water and Orange Juice	To be served for	Two Hours	<b>\$23.00</b> per person
	To be served for	Three Hours	<b>\$28.00</b> per person
	To be served for	Four Hours	<b>\$33.00</b> per person
	To be served for	Five Hours	<b>\$36.00</b> per person

#### Premium Beverage Package

House Spirits, Australian Beers, Bottled Red, White, Sparkling Wines, Soft Drink, Mineral Water and Orange Juice	To be served for	Two Hours	<b>\$36.00</b> per person
	To be served for	Three Hours	<b>\$40.00</b> per person
	To be served for	Four Hours	<b>\$46.00</b> per person
	To be served for	Five Hours	<b>\$49.00</b> 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 Brisbane practices and enforces responsible service of alcohol procedures.***

***All prices quoted in this compendium are inclusive of GST***



## Rooms & Suites

With a total of 194 well appointed 4.5 star rooms, you can experience superior accommodation with all the modern amenities to provide you with complete luxury.

### Standard Rooms

Dramatic and fresh, the Standard rooms feature either one Queen bed or two Double beds, business desk, bathroom with shower or bath/shower and most rooms offer a balcony with breathtaking views of the Roma Street Parklands or Brisbane city.

All Standard rooms provide tea/coffee making facilities, mini bar, refrigerator, hairdryer, iron & ironing board, broadband internet access and direct dial phones.



### Superior Rooms

Superior rooms are located exclusively on the top two levels of the hotel and include the added luxuries of an ipod docking station/clock radio, complimentary bottle of water & fruit, bathrobe, aromatherapy bathroom amenities, ergonomic desk chair and large business desk, as well as the facilities of a standard room.



### Superior Suites

Superior Suites are located exclusively on the top two levels of the hotel, offering superlative views of the Brisbane river, Roma Street Parklands or the City and Mount Coot-tha.

Innovatively designed, with contemporary features, these rooms offer one King size bed, oversized freestanding bath with separate shower and double vanity. The self contained kitchen features a hotplate, microwave and refrigerator. The lounge/dining room boasts a 32" flat screen television, plush seating and chic dining furniture.





## Frescos Restaurant, Bar & Cafe

### Frescos Restaurant

Located on the ground floor of the hotel, Frescos Restaurant offers guests not only an exquisite menu selection, but also an intimate setting with some of the best views across Brisbane city. The restaurant is a hive of activity during the day offering a variety of healthy buffet choices for both breakfast and lunch. A true transformation takes place as the sun sets and the city lights start to sparkle; the lighting is softer and the mood is tranquil. Relax with your favourite glass of wine over looking the glittering cityscape, whilst exploring the many temptations offered in the modern Australian al la carte dining menu.



### Frescos Bar & Café

Take some time out to enjoy the many temptations on offer from Frescos Bar & Café. Kick start your day with a barista perfect coffee or unwind with a pre dinner cocktail in the evening. Light meals are available throughout the day, offering a wide selection of options that will be sure to satisfy.

