

Congratulations
&
*Thank you for choosing Hotel Grand
Chancellor for your Special Day*



Your Wedding Day at the Chancellor will be an unforgettable occasion, full of wonderful memories. Our Wedding Planners will not only provide professional and attentive service on your wedding day, but will also take the time to listen to your ideas and needs – tailoring the event especially for you.

Your Wedding Package Includes

- ♥ A selection of pre dinner canapés
- ♥ A choice of either a three course set menu or a buffet
- ♥ Five hour beverage package consisting of local beers, soft drinks, orange juice, selected Australian bottled white, red and sparkling wines
- ♥ Floral arrangement for the bridal table. Silver candelabras for the guest tables and T-Light Candles
- ♥ Complimentary accommodation for the bride and groom on the night of your wedding with chilled sparkling wine and strawberries
- ♥ Room service breakfast or full buffet breakfast in Frescos Restaurant on the morning after the wedding
- ♥ Crisp white table linen and chair covers with sash
- ♥ Skirted gift and cake table
- ♥ Dance Floor
- ♥ Lectern and Microphone



Every Wedding is a unique event, and at Grand Chancellor Brisbane we go out of our way to ensure that each occasion is tailored to suit you and your family's personal needs.

To assist us both with the planning process, we have listed below an agenda of what we can expect leading up to and on the day of the event. Of course, as every Wedding is different, this is only an indication, as we are happy to accommodate any amendments or additional requirements that you may have.

- ♥ Initial meeting with your Wedding Planner to discuss your particular needs and review the options available to you.
- ♥ Reception venue booked, including the date and time of ceremony and deposit paid to the hotel.
- ♥ Three weeks from the event date, meeting with your Wedding Planner to discuss seating arrangements, menu selection and the timeline of the actual Wedding day.
- ♥ 72 hours prior to the Wedding, final numbers are confirmed, and table plans and other final details are discussed with your Wedding Planner. Delivery of the cake, table place cards and favours are also confirmed at this time.
- ♥ On the moment of arrival, your Banquet Supervisor will greet you at the red carpet.
- ♥ The Bridal Party will be escorted to the Bridal Suite where they can take a moment to freshen up, enjoy a beverage and canapés.
- ♥ Waiting guests will be served pre-function drinks and canapés until the Bridal Party arrive.
- ♥ Usually, just before the Reception commences, there is a mock cutting of the cake with the photographer to ensure this special moment is captured on film.
- ♥ Guests will be escorted to their tables by Grand Chancellor Brisbane staff.
- ♥ All guests stand as the Bride and Groom are announced, and take their seats at the bridal table.
- ♥ The reception can be as formal or informal as you desire. Your Wedding Planner can suggest a programme of events including when to hold the speeches, cutting of the cake, the bridal waltz and the all-important throwing of the bouquet.
- ♥ And of course, your Banquet Supervisor will be onsite throughout the proceedings to ensure your special day unfolds to your exact instructions!

Congratulations on your Engagement!

We look forward to helping you plan your first meal as husband and wife.



The Chancellor Buffet

PRE DINNER DRINKS

Chef's selection of ½ hour pre dinner canapés

5 HOUR BEVERAGE PACKAGE CONSISTING OF

Local beers, Australian bottle white, red and sparkling wines,
soft drinks and orange juice

ON THE BUFFET

Bakers Selection of Bread

SALAD SELECTION

Pontiac Potato and Shallots, Mediterranean Pasta, Mixed Bean Salad, Tomato and Feta, Waldorf salad, Mixed Lettuce and Spiced Coleslaw

SERVED WITH

Dressings and Condiments

FROM THE COLD KITCHEN

Mirror of Roast Beef Sirloin, Herb Roasted Chicken Breast and Turkey Breast
Continental Cold Cuts, Pragger Ham, Pastrami and Salami

FROM THE CARVERY (Choose One)

Roast Marinated Leg of Lamb
Bourbon Glazed Ham
Roast Leg of Pork

HOT SELECTION (Choose Two)

Grilled Beef Medallions with Roasted Root Vegetables - Peppered 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 - Merlot Jus
Lamb Casserole Navarin
Crumbed Barramundi, Prawns and Calamari with Tartare Sauce and Lemon

ACCOMPANIED BY

Lyonnaise of Chats Potatoes
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

\$95.00 per person (includes package outlined on page 2)
Minimum of 60 Guests

The Grand Buffet

PRE DINNER DRINKS

Chef's selection of ½ hour pre dinner canapés

5 HOUR BEVERAGE PACKAGE CONSISTING OF

local beers, Australian bottle white, red and sparkling wines,
soft drinks and orange juice

ON THE BUFFET

Bakers Selection of Bread

SEAFOOD SELECTION

Whole Cooked Prawns and Fresh Oysters
With Lemon and Cocktail Sauce

SALAD SELECTION

Caesar Salad, Spiced Coleslaw, Mediterranean Pasta Salad, New Potato
Salad, Tabouli, Tomato and Red Onion Salad

SERVED WITH

Dressings and Condiments

FROM THE COLD KITCHEN

Mirror of Roast Beef Sirloin, Herb Roasted Chicken Breast and Turkey Breast
Continental Cold Cuts, Pragger Ham, Pastrami and Salami

FROM THE CARVERY (Choose One)

Roast Marinated Leg of Lamb
Bourbon Glazed Ham
Roast Leg of Pork

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
Lamb Tikka with Poppadums and Raita
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

\$108.00 per person (includes package outlined on page 2)
Minimum of 60 Guests

The Deluxe Grand Buffet

PRE DINNER DRINKS

Chef's selection of ½ hour pre dinner canapés

5 HOUR BEVERAGE PACKAGE CONSISTING OF

local beers, Australian bottle white, red and sparkling wines,
soft drinks and orange juice

ON THE BUFFET

Bakers Selection of Bread

SEAFOOD SELECTION

Seafood Terrine
Smoked Salmon
Whole Cooked Prawns
Rock Oysters
Cocktail Sauce and Lemon

SALAD SELECTION

Roast Vegetable Salad, Tomato Salad with Shaved Feta, Caesar Salad
Mediterranean Pasta Salad, Greek Salad and Curried Potato Salad

SERVED WITH

Dressings and Condiments

ANTIPASTO

Marinated Artichokes, Olives, Bocconcini, Prosciutto Ham,
Grilled Zucchini and Eggplant, Dips and Crudités

FROM THE COLD KITCHEN

Mirror of Roast Beef Sirloin, Herb Roasted Chicken Breast and Turkey Breast
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,
Roast Leg of Pork
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 and 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

**\$123.00 per person (includes package outlined on page 2)
Minimum of 60 Guests**

The Diamond Menu Selection

PRE DINNER DRINKS

Chef's selection of ½ hour pre dinner canapés

5 HOUR BEVERAGE PACKAGE CONSISTING OF

local beers, Australian bottle white, red and sparkling wines,
soft drinks and orange juice

ENTRÉE COLD

Tikka Spiced Lamb Fillet over Nicola Potato and Cucumber Salad, Tomato and Coriander Dressing

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

Prosciutto Ham with Melon and 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 Barramundi topped with Tiger Prawn Mousse and Ginger and

Coriander Dressing

Field Mushroom Soup with Sour Cream

Seafood Chowder with Ginger and Saffron

MAIN COURSE

1824 Grain Fed Grilled Fillet of Beef with Red Onion Compote, Shiraz Jus, Potato and Aged Cheddar Mash

1824 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 Forrest Mushroom Sauce and Parsnip Crisps, Chive and Sour Cream Mash

Grilled Barramundi with Vanilla Scented Cream Sauce and Minted Citrus Salsa, Sebago Mash Potato

Grilled Barramundi with Mussels, Leek & 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

Freshly Brewed Coffee or Tea with After Dinner Mints

ADDITIONAL COURSES

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

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.

\$95.00 per person (includes package outlined on page 2)

Minimum of 60 Guests

Platinum Menu Selection

PRE DINNER DRINKS

Chef's selection of ½ hour pre dinner canapés

5 HOUR BEVERAGE PACKAGE CONSISTING OF

local beers, Australian bottle white, red and sparkling wines,
soft drinks and orange juice

ENTRÉE COLD

Tasmanian Salmon Gravlax on Green Papaw Salad 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
Junee Smoked Lamb Loin, Basil Chutney & Petite Salad

ENTRÉE HOT

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

MAIN COURSE

1824 Grain Fed Fillet of Beef with Pancetta Bacon and Red Onion Confit, Beef Jus, Sebago and Sour Cream Mash
1824 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 Prosciutto Ham, and Filled Tomato with Basil and Port Jus, Potato and Fennel Gratin
Herb Dusted Salmon Fillet with Asian Greens, Fish Jus and Thyme Butter Sauce, Sweet Onion Risotto

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

DESSERT

Choose any Dessert from the plated dessert section
Freshly Brewed Coffee or Tea with After Dinner Mints

ADDITIONAL COURSES

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

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

\$108.00 per person (includes package outlined on page 2)
Minimum of 60 Guests

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 King Island Cheeses with Muscatels and Crackers
One platter per table

All prices quoted in this compendium are inclusive of GST



Hotel Grand Chancellor Wedding Venue

The Chancellor Ballroom is a fantastic venue to hold your Wedding Reception, boasting a private bar, balcony with view of Roma Street Parklands and private courtyard access.

The Chancellor Ballroom is 340sqm with dramatic 6 meter high ceilings, featuring elegant chandeliers.



Hotel Grand Chancellor – Brisbane takes great pride in being of service for your wedding day and providing you with a day of excellence. To enable us to maintain this degree of professional service, there are some conditions that we have found necessary to observe to ensure that your function runs smoothly and efficiently.

Selecting the Menu

Whilst we are able to provide a range of sample menus for your perusal, menus do need to be finalised three weeks prior to the function date. Please feel free to make suggestions so that we can tailor your menu to your personal requirements and budgets.

Price Variations

Every endeavour is made to maintain prices as printed, however these may be subject to increase to cover unforeseen rises in cost.

Function Room Reservations

The unexpected sometimes happens and we reserve the right to hold the function in a room comparable to that originally chosen. Every effort will be made to inform the organiser before-hand.

Labour Charge

To cover increased staff costs after midnight, an hourly labour fee of \$300.00 per hour, or part thereof, will apply.

Confirmation and Payment

Tentative wedding booking space may only be held for a 7 day period, after which time written confirmation, together with the requested deposit will be required. The hotel reserves the right to cancel any unconfirmed booking after seven days. Full payment is required three working days prior to the function.

Deposit

The client is required to pay the deposit schedule stated in the letter of confirmation. This amount will be deducted to the final account. In the event of the deposit not being received the Hotel Reserves the right to allocate the venue to another client.

Minimum Numbers

Final numbers are required three working days prior to function commencement. Any cancellations after this day will result in full payment for original quoted numbers. If numbers fall below 60 guests a Room Hire fee applies.

Liquor

Licensing laws and hotel policy prohibit the sale or consumption of alcoholic beverages on the premises, except those supplied by Hotel Grand Chancellor – Brisbane.

Insurance

Hotel Grand Chancellor – Brisbane will exercise due care and caution whilst handling the property of organizers. Unfortunately, no responsibility will be accepted in relation to damage, or loss of property before, during or after a function and we suggest that separate cover be arranged.

Damage

We understand that accidents can occur which may cause damage. We also believe that effective liaison between Hotel Grand Chancellor – Brisbane and function organisers can prevent most damage. Please confirm with our Functions Department before you commence arranging display material etc. Any damage caused to the property, furniture or fittings of Hotel Grand Chancellor – Brisbane will become the financial responsibility of the function organizer.

Cancellation

All cancellations must be confirmed to the Conference and Banqueting Department in writing. In the event that your confirmed booking must be cancelled, the following conditions may apply at the discretion of the Hotel:

Once Confirmed all deposits are non refundable.

Notice of 60 – 14 days: Cancellation fees will be equal to, 30% or projected revenue

Notice of less than 14 days: The total projected revenue of the event will be charged
Notice of less than 3 working days: The total confirmed revenue of the event will be charged
Further, in the event of any form of entertainment or outside services having been booked by the Hotel for the function, the full charge, if any, for these services will be incurred by the Client.