

*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 door.
- ♥ 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**

Fresh Bread Rolls with Butter

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

Potato and Bacon Salad  
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 Sautéed Field Mushrooms and Cream Sauce  
Peppered Beef Medallions with Cabernet Sauvignon Jus  
Roast Loin of Pork with Leek and Apple Fondue – Apple Balsamic Jus  
Macadamia Crumbed Barramundi and Prawns with Calamari - Tartare Sauce and  
Lemon  
Roasted Pesto Rubbed Lamb Rump with Spinach and Thyme Jus

## **Sides (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 and Fruit Salad  
Vanilla Sauce and Cream  
Freshly Brewed Coffee or Tea and Chocolates

**\$111.00 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**

Fresh Bread Rolls with Butter

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

Potato and Bacon Salad  
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  
Freshly Brewed Coffee or Tea and Chocolates

**\$120.00 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

**All menus are alternate drop for each course**

## **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 HOTS**

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

## **ADDITIONAL COURSES**

Additional vegetarian options and special diets are available on request  
*All prices quoted in this compendium are inclusive of GST.*

**\$106.00 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

**All menus are alternate drop for each course**

## **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 Leak and Crushed Nicola Potato with Apple -  
Jus,  
Roast Harissa Rubbed Lamb Rump with Moussaka and Spinach – Red WineJus  
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  
Freshly Brewed Coffee or Tea with After Dinner Mints

Additional vegetarian options and special diets are available on request

**\$116.00 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

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 strawberries 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 Farmhouse Cheeses with dried muscatels, quince paste 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.