

Conference & Banquet Menus

Thank You for Choosing the Hotel Grand Chancellor Hobart

What ever your event we can provide you with outstanding menu & 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.



**HOTEL GRAND
CHANCELLOR**

HOBART

BREAKFAST MENU

Chancellor Breakfast Buffet

Bakehouse of croissants & Danish pastries
Preserves, Tasmanian honey & butter
Sliced seasonal fruits, yoghurt & berries
Breakfast cereals & whole or skimmed milk
Chilled orange juice
Freshly brewed coffee & selected teas
Farm fresh scrambled eggs, crispy smoked bacon
Chipolatas, rosemary sautéed potatoes,
grilled tomatoes, baked beans

Minimum numbers of 30

\$26.50

Light Breakfast ~ Plated

Served to the table

Platters of sliced seasonal fruits
Bakehouse basket of croissants & Danish pastries
Preserves, Tasmanian honey & butter
Chilled orange juice
Freshly brewed coffee & selected teas

Minimum numbers of 20

\$20.50

Executive Breakfast ~ Plated

Served to the table

Platters of sliced seasonal fruits
Bakehouse basket of croissants & Danish pastries
Preserves, Tasmanian honey & butter
Chilled orange juice
Freshly brewed coffee & selected teas

Main Course

Please select one of the following:

Poached egg & bacon set on English spinach and potato roesti with tomato salsa

Scrambled eggs, sautéed spinach, pork chipolatas & smokey bacon on toasted sour
dough & semi dried tomatoes

Minimum numbers of 20

\$27.80



COFFEE & TEA BREAKS

Freshly brewed coffee & selected teas (arrival)	\$4.00
Freshly brewed coffee & selected teas & cookies	\$7.20

Cakes & Pastry Selection

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

Freshly brewed coffee & selected teas & one option	\$7.90
Freshly brewed coffee & selected teas & two options	\$11.00

Options

Chocolate brownies (GF)	Chocolate & macadamia nut tart
Petit mini muffins	Apple tea cake
Florentines (GF)	Warm butter milk scones with house made preserves & cream
Mini ice creams	Petit French vanilla slice
Warm mini ham & cheese croissants	Assorted Danish pastries
Lime curd tartlets	

Healthy Option

Upscale your morning and afternoon tea selection by adding a healthy option, price is per person additional to the morning break prices

Chef's muesli slice (GF)	\$3.70
Mixed berry yoghurt smoothie	\$7.90
Sliced fruit wedges	\$5.80
Banana & passion fruit lassi	\$7.90
Organic quark & fresh berry tartlets (seasonal)	\$5.80

Continuous Tea & Coffee Options

Freshly brewed coffee & selected teas (half day service)	\$7.90
Freshly brewed coffee & selected teas (full day service)	\$15.75
Iced orange juice	\$4.00

Gluten Free (GF)

All items listed above are available only at Morning & Afternoon tea breaks

2009 Menus
Term & Conditions
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LIGHT BUFFET LUNCHEONS

Working Lunch

-Wraps-

Tandoori chicken with baby spinach & cucumber riata

Teriyaki beef with Asian lettuce & bean shoots

Anti Pasto with goat cheese & rocket lettuce

-Sandwiches-

Wurst haus ham, crushed eggs, lettuce & mustard seed dressing

Smoked salmon on white bread, cucumber & dill mayonnaise

Roast beef on sourdough, with onion jam & mustard cress

Potato salad with boiled eggs and Caesar style dressing

Mesclun leaves

Anti Pasto & dressings

Orange & almond teacake with nougat sauce

Fresh sliced seasonal fruits

Chilled orange juice, freshly brewed coffee & selected teas

Minimum numbers of 20

\$28.40

Mediterranean Lunch

Mild Morrocan lamb tagine with sun dried fruits

Catalan Chicken with green olives & saffron

Fragrant pilaf rice

Focaccia & Panini breads

Mizuna leaves, shaved apple & walnut salad

Baby spinach- Heidi Raclette cheese & semi dried tomato salad

Home made vegetable pickles & olives

Seasonal fruit galette and fresh cream

Chilled orange juice, freshly brewed coffee & selected teas

Minimum numbers of 20

\$29.40

Please note that prices listed in the preceding buffet menus 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 & an additional \$5.00 per person charge applies if you request the lunch to be fully seated.

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LIGHT BUFFET LUNCHEONS

Deli Choice Lunch

Mirrors of delicatessen cured continental cold cuts,
smoked chicken & vegetable terrines
Roasted potato salad with honey, mustard grain dressing
Basil, tomato, pasta salad with roasted peppers & salami
Classic Caesar salad
Freshly baked sour dough, focaccia & Turkish bread
Ploughman's cheese board
Selected condiments & relishes
Lemon tart & seasonal berry coulis
Fresh sliced fruit wedges
Chilled orange juice, freshly brewed coffee & selected teas

Minimum numbers of 20
\$30.40

Italian Buffet

Potato gnocchi with peas, basil cream & roaring forty's blue
Penne tossed in olive oil with chicken, semidried tomatoes,
mild chilli & spinach
Pumpkin ravioli with harvest greens & traditional pesto
Wild rocket lettuce, Spanish onions & shaved parmesan
Classic Caesar salad
Tomato and bocconcini salad with pesto oil
Anti Pasto
Tiramisu slice & forest berry relish
Fresh sliced seasonal fruits
Chilled orange juice, freshly brewed coffee & selected teas

Minimum numbers of 30
\$32.60

Please note that prices listed in the preceding buffet menus 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 & an additional \$5.00 per person charge applies if you request the lunch to be fully seated.



LIGHT BUFFET LUNCHEONS

Country Style Buffet

-A selection of farm house pies -

Oven baked egg & bacon pie

Lamb shank & rosemary pie

Chicken & vegetable pie

Goats cheese & roma tomato quiche

Char grilled green bean salad

Greek salad

Mesclun leaves

Condiments & dressings

Houn apple crumple & dairy fresh cream

Sliced seasonal fruit wedges

Chilled orange juice, freshly brewed coffee & selected teas

Minimum numbers of 30

\$36.30

Please note that prices listed in the preceding buffet menus 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 & an additional \$5.00 per person charge applies if you request the lunch to be fully seated



TABLE BUFFET LUNCHEONS

Table Buffet One

Mountain bread wraps with a variety of fillings to include vegetarian antipasto vegetables, sourdough sandwiches filled with delicatessen cured meats & salad

Char grilled vegetable salad with romesco sauce

Classic Greek salad

Veal tortellini pasta with harvest greens & tarragon sauce

Creamy duck risotto topped with pistou sauce

Iced banana & poppy seed cake with semi dried banana chutney

Fresh sliced seasonal fruits

Chilled orange juice, freshly brewed coffee & selected teas

\$ 39.90

Table Buffet Two

Warm bread baskets with olive oil & dips

Goats cheese & roma tomato quiche

Lamb shank & rosemary pie topped with Dutch potato mash

Catalan chicken with green olives & saffron

Old fashioned chef salad with Heidi gruyere cheese

Country style Italian panzanella tomato salad on a bed of baby greens

Tiramisu slice & forest berry relish

Freshly cut fruit wedges

Chilled orange juice, freshly brewed coffee & selected teas

\$ 41.00

Table buffets are designed to offer buffet choice with dishes placed at the centre of round tables of ten. When planning an event if table buffets are required additional space should be reserved. Minimum numbers of 50 people are required.



TABLE BUFFET LUNCHEONS

Table Buffet Three

Sushi & Californian rolls punzo sauce & pickled ginger

Vietnamese Rice Paper roll with a variety of fillings to include smoked quail

Vegetable & Rice noodles

Singapore noodles with prawn & Asian vegetables topped with mild chilli jam

Thai chicken curry with jasmine rice

Gado Gado style salad with peanut sauce

Japanese Slaw & Tasmanian smoked salmon with wasabi sour cream

Orange & almond teacake with nougat sauce

Fresh sliced market fruits

Chilled orange juice, freshly brewed coffee & selected teas

\$ 42.00

Table buffets are designed to offer buffet choice with dishes placed at the centre of round tables of ten. When planning an event if table buffets are required additional space should be reserved. Minimum numbers of 50 people are required.



COCKTAIL RECEPTIONS

*Please note the following surcharge apply for cocktail receptions held on
Saturdays and Sundays -*

\$4.00 per person for Saturday receptions

\$5.00 per person for Sunday receptions

Cocktail ~ Menu One

Mini scones with Parma ham & quince paste

Chicken salad tortilla with fresh coriander

Mediterranean dips with assorted crisps & chips

Wood fired crostinis topped with chorizo & brie

Prawn wontons

Potato & vegetable samosas

Vegetable spring rolls

\$15.00 for half hour

\$24.00 for one hour

Minimum numbers for cocktail reception are 30

Cocktail ~ Menu Two

Smoked salmon rillette on pita crisps

Vine ripened tomato & Bocconcini tartlets topped with pesto dressing

Falafel with chick pea & tahini dressing

Smokey guacamole & corn chips

Salt & pepper calamari

Spicy meat balls with bush tomato salsa

Orange & poppy seed arrancini with duck

Curry puffs with yoghurt cucumber raita

\$18.00 for half hour

\$28.00 for one hour

Minimum numbers for cocktail reception are 30



COCKTAIL RECEPTIONS

Cocktail ~ Deluxe Menu Selection

Smoked salmon on sour dough croutons with grappa & dill crème fraiche
Polenta croutons with prawns & topped with dill sour cream
Tartlet of Highland goat cheese, tomato & olives
Pickled vegetable & chicken rice paper roll with sweet chilli
Mediterranean dips with assorted crisps & chips
Steamed sui mai with hoisin dip
Orange & poppy seed arrancini with duck
Thai fish cakes with coconut & coriander dressing
Salt & pepper squid with lemon aioli
Beef satay & peanut sauce
\$21.00 for half hour
\$31.00 for one hour

Minimum numbers for cocktail reception are 30

Cocktail Style Dining

The following menu has been designed for cocktail receptions requiring a substantial food offering served cocktail style.

Cold

Polenta croutons with prawns & topped with dill sour cream
Smoked salmon frittata with chilli jam & micro herbs
Californian sushi rolls
Falafel with chick pea & tahini dressing
Tartlet of Highland goat cheese, tomato & olives
Toasted bread crisps, grissini served with hommus, baba ganoush, & tzatziki dips

Hot

Pepper & mint crumbed lamb medallions
Salt & pepper squid
Duck & mushroom risotto
Thai marinated chicken kebabs with peanut sauce
Fried blue eye Trevalla with sour cream mayonnaise & wedges
Stir fried beef with Singapore noodle

Sweet

Mini pastries

\$44.00

Minimum numbers for cocktail style dinner menu are 50



LUNCH & DINNER BUFFETS

Chef's Carvery Buffet

Roast boneless leg of lamb & mustard crusted scotch fillet
Oven baked pork loin with mushroom forestier sauce
Herb & almond crusted trevalla served on lemon butter sauce
Seasonal steamed vegetables
Tasmanian potatoes sautéed with caraway
Huon Valley greens with semi dried tomato dressing
Roasted potato salad with sour cream
Greek salad topped with oregano dressing
Anti pasto selection
Crusty bread rolls & butter
A display of pastries, gateaux's, desserts, fresh fruit salad & whipped cream
Freshly brewed coffee & selected teas
\$50.50

The Deluxe Chef's Carvery Buffet

Roast boneless leg of lamb & mustard crusted scotch fillet
Maple & lime baked ocean trout fillet "sweet 'n' sour"
Aromatic lemon chicken & vegetable tagine
Buttered panache of vegetables & Steamed jasmine rice
Roast potato, root vegetables with rosemary & olive oil
Tasmanian smoked salmon served on baby cos & reggiano dressing
Mediterranean platter of assorted cold meats, marinated vegetables, grissini & olives
Dutch potato salad with boiled eggs and Caesar style dressing
Huon Valley greens with balsamic dressing
Italian style tomatoes with fresh basil & virgin olive oil
Anti Pasto selection & dressings
Crusty bread rolls & butter
A display assortment of pastries, gateaux, desserts, fresh fruit salad,
whipped cream & Tasmanian farmhouse cheese board
Freshly brewed coffee & selected teas
\$62.00

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



LUNCH & DINNER SET MENU

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.

Selection One

Entrée

- Creamy butternut & ginger soup with herbed mini scones
- Classic Caesar salad with crisp Prosciutto, Grana padano & sour dough croutons
- Chicken fillets marinated in honey & lemon pepper served on rocket, roasted sweet potato salad, dusted with macadamia nuts
- Cold set anti Pasto plate with marinated vegetables, sliced meats, smoked Tasmanian salmon & cheese
- Salmon fish cakes with marinated leek, potato salad & lemon aioli
- Sautéed quail breast served on Huon Valley mushrooms risotto & truffle oil

Main

- Grilled beef fillet topped with a Huon Valley mushroom, sautéed spinach pinot jus & roasted bintje potatoes
- Prosciutto wrapped chicken breast served on pistachio risotto & drizzled with balsamic glaze
- Line caught Tasmanian fish fillet baked with almond & herb crust, Dutch potato puree, vegetable ribbons & lemon butter sauce
- Tasmanian salmon fillet served with roasted tequila & corn salsa set on a potato tortilla
- Oven roasted scotch fillet on parsnip mash, creamy horse radish sauce & served with seasonal vegetables
- Grilled chicken breast flavoured with lemon, thyme & olive oil, potato scordilia & roasted capsicum sauce
- Slow cooked lamb rump with a roasted potato crush, green beans & mint relish

Dessert

Please choose dessert from the plated dessert menu
\$59.00 per person



LUNCH & DINNER SET MENU

Selection Two

Entrée

Sweet corn & roasted pepper soup

Potato & rocket soup topped with sweet balsamic glaze
& toasted pancetta brioche

Smoked Tasmanian salmon carpaccio with king prawn remoulade, crispy fried capers,
onions & lemon olive oil

Warm chicken served on Pynghana cheese frittata with olive, herb salad &
balsamic glaze

Tatar of Tasmanian salmon set on saffron infused rice cake drizzled
with wasabi crème fraiche & petite herbs

Roasted quail breast set on a roasted sweet pepper & tomato salad infused
with coal river valley olive oil

Pressed duck and elderberry flower terrine, grape chutney, baby herbs &
toasted brioche

Main

Crispy roasted chicken breast on spinach, butternut pumpkin risotto & basil pesto

Simply pan fried Trevalla fillet with caper, chive mash potato & salsa verde

Traditional beef Wellington encased with Huon Valley mushrooms & puff pastry
with herbed potato mash & port wine jus

Sautéed chicken breast filled with goat cheese, semi dried tomato tapenade, citrus
rice & harrisa

Grilled Beef fillet wrapped in speck served on potato galette &
caramelized red onion glaze

Roast lamb rack on sweet potato purée, braised vegetable & mint jus

Dessert

Please choose dessert from the plated dessert menu
\$73.00 per person



PLATTER SELECTION

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

Tasmania's Finest Seafood Platter

\$8.40 extra per person when added to set menu 1 & \$10.50 when added to set menu 2

Platters to include Tasmanian scallops, Barilla Bay Pacific oysters, black lipped mussels, marinated squid, smoked salmon & lemon olive oil

Local Antipasto Platter

\$2.10 extra per person when added to set menu 1 & \$4.20 when added to set menu 2

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

Combination Antipasto and Seafood Platters

\$10.50 extra per person when added to set menu 1 & \$14.70 when added to set menu 2

Is a platter of each of the above to offer your guests a greater selection.

Platter of Tasmanian & Australian cheeses

\$8.40 extra per person when added to set menu 1 & \$10.50 when added to set menu 2

Fine Tasmanian Cheese Platter (per table) with dried stone fruits & water biscuits

Bread & Dips Platter

\$3.20 per person

All platted menu are served with bread & butter. As an additional touch why not provide your guests with a selection of bread & dips set in the middle of the table. To include toasted olive foccacia bread, tatziki & semi dried tomato pesto, first press coriole olive oil, modena balsamic & dukka spices

Alternative Course Service

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

\$3.50pp charge for alternate drop for entree

\$5.50pp charge for alternate drop for main course

\$3.50pp charge for alternate drop for dessert



SET MENU DESSERT OPTIONS

Ivory chocolate cheese cake garnished with almond biscotti
& orange passion fruit anglaise

Honey & yoghurt panna cotta with caramel,
cinnamon glaze garnished with fairy floss

Blue berry & almond tart topped
with vanilla mascarpone & drambuie anglaise

Flour less lemon almond & polenta cake trenched with orange syrup,
semi dried fruit compote & Meander Valley double cream

Soft centred bitter sweet chocolate pudding with
hazelnut custard & whipped peppermint cream

Toasted almond pavlova layered with strawberry, pistachio ice cream
& topped with hot Tasmanian berries

Lemon & ricotta cake served with midori flavoured
fruit salsa & chocolate dust

Peanut & cinnamon baklava with
saffron poached pear & lime jelly

King Island triple cream cheese muscatels & quince paste crackers & lavoush
made from whole cream milk with added crème fraich.

*This extravagant triple cream from Tasmania is
white & fluffy with a dense creamy texture*

Fine Tasmanian cheeses with dried stone fruits & water biscuits

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



BOXED LUNCH OPTIONS

Hiker's Lunch

\$20.50

Assorted sandwiches (6 points)

Packet of crisps

Blueberry muffin

Hartz natural spring water

Piece of fruit

Packed into a paper bag with a napkin

Vineyard Picnic

\$27.50

Anti Pasto select (mixed cured meats, cheeses and, chutney)

Hot smoked salmon & pickled vegetables

Mini bread rolls & butter

Raspberry muffin

Tasmanian chocolate fudge

Hartz flavoured mineral water

Packed into a paper bag with napkin & cutlery



OUT CATERING OPTIONS

A variety of venues are available for out catering and the hotel welcomes the opportunity to assist you with your event. We cost each event according to the venue and requirements to ensure your event is a success.

Buffets are included in the out catering menus upon discussions with your Co-ordinator

Entrée

All entrée are served platter style

Creamy butternut & ginger soup with herbed mini scones

Anti pasto plate-comprising smoked & 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, smoked salmon, crème fraiche, baby capers, onion & crusty bread

Classic Caesar salad with crisp Prosciutto, Grana Padano & sour dough croutons

Main

Grilled beef fillet topped with a Huon Valley mushroom crust, pinot jus & roasted bintje potatoes

Prosciutto wrapped chicken breast fillet served on pistachio risotto & drizzled with balsamic glaze

Oven roasted scotch fillet on parsnip mash creamy, horse radish sauce & served with seasonal vegetables

Simply pan fried Trevalla fillet, caper & chive mash potato served with salsa verde

Dessert

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

Diced fruits & chilled chocolate fondue (*up to 12 people per platter*)

Cheese & fruit boards (*up to 12 people per board*)



TOUR OF TASMANIA EVENING

Seafood

Oyster bar with barilla oysters

Natural oysters

Iced oysters topped with gazpacho

Oysters Kilpatrick, oysters with lime & mild chilli dip

Tasmanian Smoked Salmon & gravlax served on traditional buckwheat blini
topped with grappa crème fraiche

Bruschetta with vine ripened tomatoes & local BBQ squids

Ceviche of scallops with chilli jam & home made crackers

Main Fare

Fried Trevalla with chips & sour cream mayonnaise

Duck & mushroom risotto

Slow roasted lamb served in mini pita & tzatziki

East Coast fish & shell fish paella

Kipfler potato & chickpea curry in a tortilla basket

Stir fried beef with jasmine rice

Tapas

Marinated Huon Valley mushrooms

Leather wood honey roasted pumpkin

Warm pink eye potatoes tortilla topped with sour cream & blue cheese

Char grilled & marinated vegetables with island olive grove olive oil

Dessert

A display of petit pastries & gateaux & desserts

From our own pastry kitchen fresh fruit wedges &
home made berry sauces

Deli of Tasmanian farmhouse cheeses with crusty bread & crackers

Freshly brewed coffee & selected teas

\$74.00

The above menu is designed for buffet service and can be set in buffet stalls. The price does not include any theming or the setting for the stalls. We are happy to discuss theming concepts and provide costings. Minimum numbers 100.

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DIETARY MENU

*The following options have been designed
to meet the dietary needs of your guests*

Gluten free pasta & aubergine cannelloni, filled with vegetables,
roasted tomato salsa & topped with parmesan cheese

(Vegetarian & Gluten Free)

Huon mushrooms risotto, tossed with baby spinach
& topped with shaved parmesan cheese

(Vegetarian & Gluten Free)

Oven baked Vegetable strudel with roasted tomato salsa & jasmine rice

(Vegan & Lactos Free)

Chickpea falafels served on a roasted green bean salad & homus dressing

(Vegan, Dairy free, Lactos free & Gluten Free)

Mozzarella & mushrooms tart served on rocket lettuce
& fired shallot salad & extra virgin olive oil

(Vegan, Gluten Free & Can be dairy free)

Linguini with marinated artichokes peas zucchini spinach

& lemon pepper dusted with parmesan cheese

(Vegan & Can be dairy free)



Beverage Packages

Standard Beverage Package

McWilliams Select Series

Brut

McWilliams Select Series Semillon

Sauvignon Blanc

McWilliams Select Series

Shiraz Cabernet

Boags draught beer

Soft drink & orange juice

Package price per person

GST inclusive

2 hours - \$29.00

3 hours - \$34.00

4 hours - \$39.00

5 hours - \$44.00

Tasmanian Beverage Package

Chancellor Tamar Valley

Chardonnay

Chancellor Tamar Valley

Pinot Noir

42 Degrees South Sparkling Brut

(Please note that this sparkling wine is subject to change)

Boags draught beer

Soft drink & orange juice

Package price per person

GST inclusive

2 hours - \$38.00

3 hours - \$42.00

4 hours - \$46.00

5 hours - \$50.00



Hotel Grand Chancellor Hobart

Menu terms & conditions

The menus are provided as a guide and we would welcome the opportunity to provide tailored menus for your event.

All prices are inclusive of GST

Prices stated are per person charge unless stated otherwise.

Prices contained within this menu guide are indicative only until specifically included in a contract.

Menus and menu content may change with out notice, subject to season produce being available.

In the event that an ingredient is not available the hotel will endeavour to exchange this ingredient with one of similar quality.

These menus replace all prices and menu planner previously provided.

