

conference

& banquet

menus



thank you for choosing the hotel grand chancellor hobart

whatever 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.



breakfast menu

chancellor breakfast buffet

bakehouse selection of croissants & danish pastries

australian preserves 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

\$28.50

light breakfast ~ plated

served to the table

platters of sliced seasonal fruits

bakehouse selection of croissants & danish pastries

australian preserves honey & butter

chilled orange juice

freshly brewed coffee & selected teas

minimum numbers of 20

\$22.50

executive breakfast ~ plated

served to the table

platters of sliced seasonal fruits

bakehouse selection of croissants & danish pastries

australian preserves 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, & smokey bacon, hash brown, field mushroom & semi dried tomatoes

minimum numbers of 20

\$30.00

2011 menu terms & conditions will apply



coffee and tea break

freshly brewed coffee & selected teas (arrival)	\$4.40
freshly brewed coffee & selected teas & cookies	\$7.80

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	\$8.60
freshly brewed coffee & selected teas & two option	\$11.90

options

sweets

chocolate brownies (GF)
chocolate & macadamia nut tart
cup cakes
gourmet cookies
almond and polenta slice (GF)
fruit pavlova (GF)
mini muffins
apple tea cake
florentines (GF)
caramelised banana cake
coffee éclairs
lime curd tartlets
assorted danish pastries
warm butter milk scones with house made preserves & cream
mini ice creams

savouries

bacon and egg tartlets
homemade sausage roll
finger sandwiches
ham and cheese croissant



healthy option

chef's muesli slice (GF)
mixed berry tartlets
sliced fruit wedges
whole meal muffins

continuous tea & coffee options

freshly brewed coffee & selected teas (half day service)	\$8.60
freshly brewed coffee & selected teas (full day service)	\$16.90
chilled orange juice	\$4.40
emma and tom pure fruit juices	\$5.20

gluten free (GF)

all items listed above are available only at morning & afternoon tea breaks



light buffet luncheons

catering for under 20 guests

tandoori chicken wrap with baby spinach & cucumber raita
antipasto wrap with goat cheese & rocket lettuce
wurst haus ham, crushed eggs, lettuce & mustard seed dressing sandwich
smoked salmon in white bread, cucumber & dill mayonnaise
water melon, ashgrove feta and red onion salad with rocket lettuce
orange & almond teacake
chilled orange juice, freshly brewed coffee & selected teas

plus one item of your selection

caramelised pumpkin soup with cream
creamy seafood chowder
soup of the day
vegetarian quiche with homemade relish
homemade sausage roll with bratwurst
gruyere, feta and spinach tart
mee goreng shrimp, bacon, egg and huonville salmon
conchiglie pasta with chicken, pesto & pine nuts

maximum numbers of 20

\$29.20

working lunch

tandoori chicken wrap with baby spinach & cucumber raita
teriyaki beef wrap with asian lettuce & bean shoots
antipasto wrap with goat cheese & rocket lettuce
wurst haus ham, crushed eggs, lettuce & mustard seed dressing sandwich
smoked salmon in white bread, cucumber & dill mayonnaise
open faced sandwich of roasted beef, rocket, aioli & onion jam
baby spinach, caramelised pear and pine nut salad
roasted potato salad with honey grain mustard dressing
mesclun leaves, antipasto & dressings
orange & almond teacake with nougat sauce
fresh sliced seasonal fruits
chilled orange juice, freshly brewed coffee & selected teas

minimum numbers of 20

\$29.80

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mediterranean lunch

moroccan style chicken with saffron, almonds & harissa
tuscan braised lamb with potato, cannellini beans and chorizo
fragrant pilaf rice
focaccia & panini breads
traditional greek salad
apricot and almond cous cous
pasta salad with pesto and tomato fondue with cracked pepper
hummus, baba ganoush, tzatziki
homemade vegetable pickles & olives
galataboukio (traditional greek vanilla slice)
fruit salad
chilled orange juice, freshly brewed coffee & selected teas

minimum numbers of 20

\$31.80

deli choice lunch

platters of delicatessen cured continental cold cuts
smoked chicken
vegetable terrines
roasted potato salad with honey, grain mustard 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 & meander valley cream
fresh sliced fruit wedges
chilled orange juice, freshly brewed coffee & selected teas

minimum numbers of 20

\$32.80



italian buffet

fusilli with huonville mushroom & ricotta
penne arrabiata, tomato & parmesan
conchiglie pasta with chicken, pesto & pine nuts
water melon, ashgrove feta and red onion salad with rocket lettuce
green salad dressed with olive oil & balsamic vinegar
tomato and bocconcini salad with pesto oil
antipasto
tiramisu slice with espresso anglaise
fresh sliced seasonal fruits
chilled orange juice, freshly brewed coffee & selected teas

minimum numbers of 30

\$35.30

country style buffet

a selection of farm house pies
oven baked egg & bacon pie
braised steak & cascade ale pie with herb dumplings
chicken & mushroom pie with savoury crumble
roast pumpkin & caramelized onion quiche
roasted potato salad with honey grain mustard dressing
char grilled green bean salad
mescaline leaves
condiments & dressings
ploughman's selection of cheeses
huon apple pie & dairy fresh cream
sliced seasonal fruit wedges
chilled orange juice, freshly brewed coffee & selected teas

minimum numbers of 30

\$38.10



asian buffet

prawn crackers and pappadums

sushi and california rolls ponzu sauce and pickled ginger

mee goreng shrimps, bacon, egg and huonville salmon

vegetable stir fry, with cashew nuts and bean shoots

thai chicken curry with vegetables

steamed jasmine rice and fried shallots

gado gado style salad with peanut sauce

sambal beans and asian greens

soba noodles salad with spring bay scallops and miso dressing

orange & almond teacake

fresh sliced market fruits

chilled orange juice, freshly brewed coffee and selected teas

minimum numbers of 20

\$40.00



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

water melon, ashgrove feta and red onion salad with rocket lettuce

classic greek salad

caramelised banana cake with semi dried banana chutney

fresh sliced seasonal fruits

chilled orange juice, freshly brewed coffee & selected teas

minimum numbers of 50 and maximum 500

\$ 43.00

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.

table buffet two

sushi & californian rolls ponzu sauce & pickled ginger

mee goreng with prawn & asian vegetables topped with mild chilli jam

thai chicken curry with jasmine rice

gado gado style salad with peanut sauce

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

minimum numbers of 50 and maximum 500

\$ 46.00

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.



cocktail receptions

please note the following surcharge applies 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

huonville smoked salmon cornet

thai beef salad spoon

steam buns with bbq pork

mediterranean dips with assorted crisps & chips

calamari sticks with aioli

potato & vegetable samosas

vegetable spring rolls

minimum numbers for cocktail reception are 30

\$16.50 for half hour

\$25.80 for one hour

cocktail menu two

elderberry balsamic, ashbolt extra virgin olive oil with turkish bread, lemon hummus and flat bread

mini scones with parma ham & quince paste

spring bay scallops with tasmanian wasabi mayonnaise

selection of sushi & californian rolls with ponzu sauce & pickled ginger

orange & poppy seed arrancini with duck

trevalla fish cakes with palm sugar and black vinegar

homemade italian sausage rolls with tomato chutney

cajun prawns with chilli jam

minimum numbers for cocktail reception are 30

\$20.00 for half hour

\$30.00 for one hour



cocktail deluxe menu selection

smoked tasmanian pancake tart
selection of sushi & californian rolls ponzu sauce & pickled ginger
spring bay scallops with tasmanian wasabi mayonnaise
tartlet of highland goat cheese, tomato & olives
antipasto olives, roasted pumpkin and green stuffed olives
elderberry balsamic, ashbolt extra virgin olive oil and turkish bread
lemon hummus and flat bread
trevalla fish cakes with palm sugar and black vinegar
minced lamb pide with yogurt and coriander
potato wrapped prawn with chilli jam
steamed chicken and ginger gyoza
roasted pumpkin and orange quiche

minimum numbers for cocktail reception are 30

\$23.00 for half hour

\$33.00 for one hour

cocktail style dining

the following menu has been designed for cocktail receptions, which require a variety of foods served cocktail style.

cold

spring bay scallops with tasmanian wasabi mayonnaise
smoked tasmanian salmon pancake tart
selection of sushi & californian rolls ponzu sauce & pickled ginger
antipasto olives, capsicum, roasted pumpkin and green stuffed olives

dips

elderberry balsamic, ashbolt extra virgin olive oil and turkish bread
lemon hummus and flat bread
tomato salsa, guacamole sour cream and crostini



hot

calamari sticks with aioli

cajun prawns with chilli jam

tandoori chicken and raita

minced lamb pide with yogurt and coriander

homemade italian sausage rolls with tomato chutney

highland goat cheese, tomato, pepper berry turn over

fried blue eye trevalla with sour cream mayonnaise & wedges

stir fried beef with singapore noodle

sweet

mini pastries

minimum numbers for cocktail style dinner menu are 50

\$ 48.00 for one and half hours



lunch and dinner buffets

chef's cavery buffet

oven baked pork loin & mustard crusted scotch fillet
slow roasted lemon and oregano rubbed cressy lamb garlic jus
herb & almond crusted trevalla served on lemon butter sauce
roasted gourmet potatoes, parsnips garlic confit and sea salt
seasonal steamed vegetables
huon valley greens with semi dried tomato dressing
potato salad with honey grain mustard dressing
greek salad served with extra virgin olive oil and balsamic vinegar
antipasto selection and dips
crusty bread rolls & butter
a display of pastries, gateaux's, desserts, fresh fruit salad & whipped cream
freshly brewed coffee & selected teas

\$54.50

the deluxe chef's carvery buffet

assortment of pastries, gateaux, desserts, fresh fruit salad, whipped cream & tasmanian farmhouse cheese board
roast boneless leg of lamb & mustard crusted scotch fillet
maple & lime baked ocean trout fillet "sweet 'n' sour"
harissa chicken, chickpeas, cous cous and coriander yoghurt
buttered panache of vegetables & steamed jasmine rice
roast potato, root vegetables with rosemary & olive oil
tasmanian smoked salmon with traditional condiments
mediterranean platter of assorted cold meats, marinated vegetables, grissini & olives
potato salad with honey grain mustard dressing
huonvalley greens with balsamic dressing
italian style tomatoes with fresh basil & extra virgin olive oil
antipasto selection & dressings
crusty bread rolls & butter
freshly brewed coffee & selected teas

\$67.00



lunch & dinner set

selection one

entrée

creamy butternut & ginger soup with herbed mini scones

smoked tasmanian salmon served on a nicoise salad lime soya and ginger dressing

traditional antipasto plate of smoked tasmanian salmon, cured meats, tasmanian cheese & marinated vegetables

free range chicken breast marinated in honey & lemon pepper served on rocket, roasted sweet potato salad, dusted with gremolata crumbs

huonville smoked salmon served with avocado tian, and horseradish meander valley cream

spring bay scallops & lemon polenta terrine with vincotto and tomato confit flavoured with tasmanian saffron

cured roasted duckling on a ratatouille salad and raspberry dressing

main

grilled beef fillet on potato galette, pepper berry jus and broccolini

prosciutto wrapped chicken breast served on champ potato & drizzled with balsamic glaze

line caught blue eye trevalla baked with almond & herb crust, caponata vegetables, grilled lemon

sage slow roasted pork loin, smoked bacon & potato roesti, savoy cabbage with huonville apple & calvados sauce

tasmanian salmon fillet marinated with mirin, soya, ginger and served with wild rice pilaf & bok choi

harissa chicken, chickpeas, cous cous and coriander yoghurt

slow cooked lamb rump with a potato mash, green beans, tomato and saffron sauce

dessert

please choose dessert from the plated dessert menu

\$64.00 per person



selection two

entrée

seafood and fish chowder with sweet corn & roasted pepper

huonville smoked salmon, spring bay scallops, woody island oyster, prawns served with lemon mayonnaise

chicken served on pyengana cheese & olive frittata, herb salad & balsamic glaze

tasmanian cured venison carpaccio with green apple, fennel & hazel nut salad with spiced peach sauce

warm blue swimmer crab with leek, tomato and chorizo tartlet, tasmanian vegetable chutney and baby lettuce

roasted rannoch quail with sumac salad, hummus and curry extra virgin olive oil

polenta toast, roasted vegetable salad organic quark with honey blossom dressing

main

crispy roasted chicken breast on butter nut pumpkin, potatoes, spinach and herb jus

simply pan fried blue eye trevalla on garlic mash, roasted tomato, and balsamic glaze

seared ocean trout, saffron risotto cake, spinach and slow roasted cherry tomatoes

grilled eye fillet with porcini polenta, port wine jus and broccolini

slow roasted lamb shank, white bean, rosemary ragout and mash potatoes

grilled beef fillet wrapped in speck served on potato gratin, broccolini & caramelised red onion glaze

dessert

please choose dessert from the plated dessert menu

\$76.00 per person

additional option

\$ 2.50 per person per item

organic sour dough, turkish bread, and flat bread with extra virgin olive oil and caramelised balsamic

italian salad with cherry tomatoes and cascade apple cider dressing

rocket and pear salad with shaved heidi aged gruyere

seasonal panache of vegetable

roasted gremolata pumpkin and sweet potatoes

steamed asparagus with lemon butter sauce (seasonal)

roasted chat potatoes tossed with herbs

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platter selection

tasmania's finest seafood platter

\$114 – per platter or \$9.00 per person when added to set menu options

platters to include spring bay scallops, woody island oysters, marinated squid, and huonville smoked salmon with lemon mayonnaise

local antipasto platter

\$82.50 – per platter or \$5.60 extra per person when added to set menu options

antipasto plate-comprising smoked & cured meats, grilled vegetables, tasmanian salmon, king island cheddar, grissini bread

platter of tasmanian & australian cheeses

\$114 – per platter or \$9.00 per person when added to set menu options

fine selection of tasmanian blue vein, brie, aged cheddar and goat cheese with muscatels crisp bread and fruit toast

bread & dips platter

\$41.20 – per platter or \$3.50 per person when added to set menu options

all plated menus 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

selection of organic sour dough, toasted olive focaccia, turkish & flat bread with tzatziki, semi dried tomato pesto, first press cariole olive oil, modena balsamic & duke spices

alternative course service

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

\$4.00pp charge for alternate drop for entree

\$6.00pp charge for alternate drop for main course

\$4.00pp charge for alternate drop for dessert



set menu dessert option

Desserts

ivory chocolate cheese & vanilla anglaise

cradle mountain honey mead & vanilla panna cotta with elder berry glaze garnished with burnt meringue

pavlova topped with black berry jelly, passion fruit cream and seasonal fruit

flourless lemon almond & polenta cake drenched with orange syrup, semi dried fruit compote & meander valley double cream

double chocolate and hazel nut fudge cake with crème fraiche and raspberry compote

baked chocolate tart with meander valley double cream and candied orange

deconstructed black forest cake, spiced cherry sauce and rose sparkling jelly

blue berry tart with drambuie anglaise

fine selection of tasmanian blue vein, brie cheese, aged cheddar and goat cheese with muscatels grapes crisp bread and fruit toast

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



box lunch options

hiker's lunch

\$23.00

assorted sandwiches (6 pieces)

packet of crisps

home made muffin

hartz natural spring water

piece of fruit

packed into a paper bag with a napkin

vineyard picnic

\$30.00

antipasto selection (mixed cured meats, cheeses and chutney)

hot smoked salmon & pickled vegetables

mini bread rolls & butter

homemade muffin

tasmanian chocolate fudge

hartz flavoured mineral water

packed into a paper bag with napkin & cutlery

a range of special dietary options are available to cater for any dietary requirements. kindly note that chef requires a minimum of 48 hours notice to arrange this prior to the event date



beverage packages

standard beverage package

morgan's bay brut

morgan's bay sauvignon blanc

morgan's bay shiraz cabernet

boags draught & light beer

soft drinks & orange juice

package price per person

gst inclusive

2 hours - \$31.00

3 hours - \$36.00

4 hours - \$40.00

5 hours - \$44.00

tasmanian beverage package

chancellor tamar valley chardonnay

chancellor tamar valley sauvignon blanc

chancellor tamar valley pinot noir

rosevears sparkling

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

boags draught & light beer

soft drinks & orange juice

package price per person

gst inclusive

2 hours - \$40.00

3 hours - \$44.00

4 hours - \$48.00

5 hours - \$52.00



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 and 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 without notice, subject to seasonal 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. Please note that these menus replace all prices and menu planner previously provided.

